

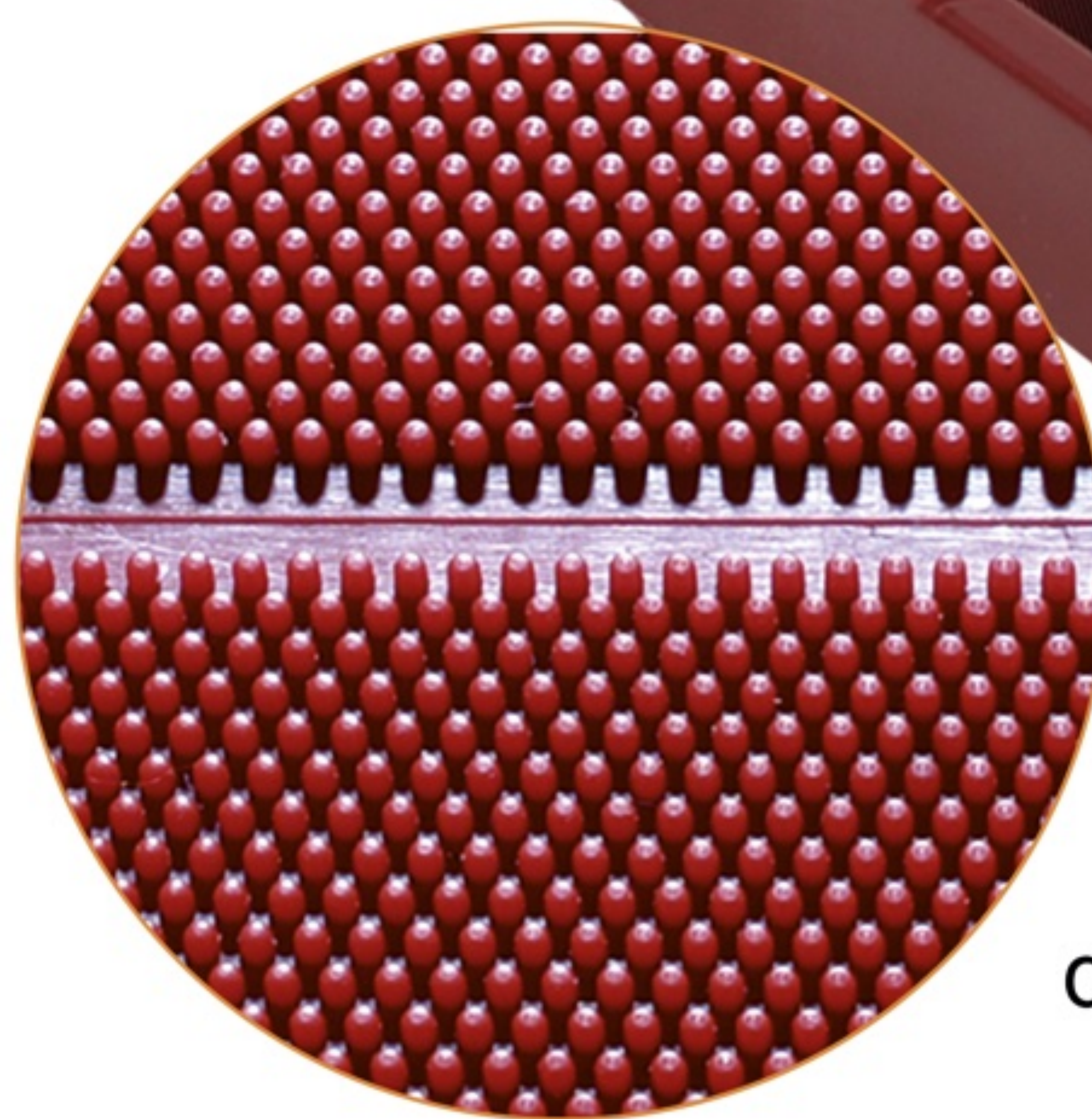


Product variety for innovative optimisations in your bakery

- Significant energy savings
- Easier handling
- Better baking results

Röschediele!OPTIMA

Micro-column surface!!
No cloths and no foam foils!



The micro-column structure ensures optimum oxygen supply to the surface of the dough pieces.

- An ideal microclimate is created, which prevents both sweating and drying out of the dough pieces. Especially in critical weather conditions.
- Dough pieces come off without leaving any residue.
- There is no need for cloths, foam foils or flouring.
- There are no sharp edges or slits, everything is round, so dirt can not adhere anywhere.
- Requirements according to the food hygiene regulations are fulfilled to the maximum.

The Röschediele OPTIMA is protected by patent no.: DE102008051331.8

AirAktiv® Brötchenblech!

The stainless steel tray that operates as if it wasn't even there. Makes bread rolls get better faster!

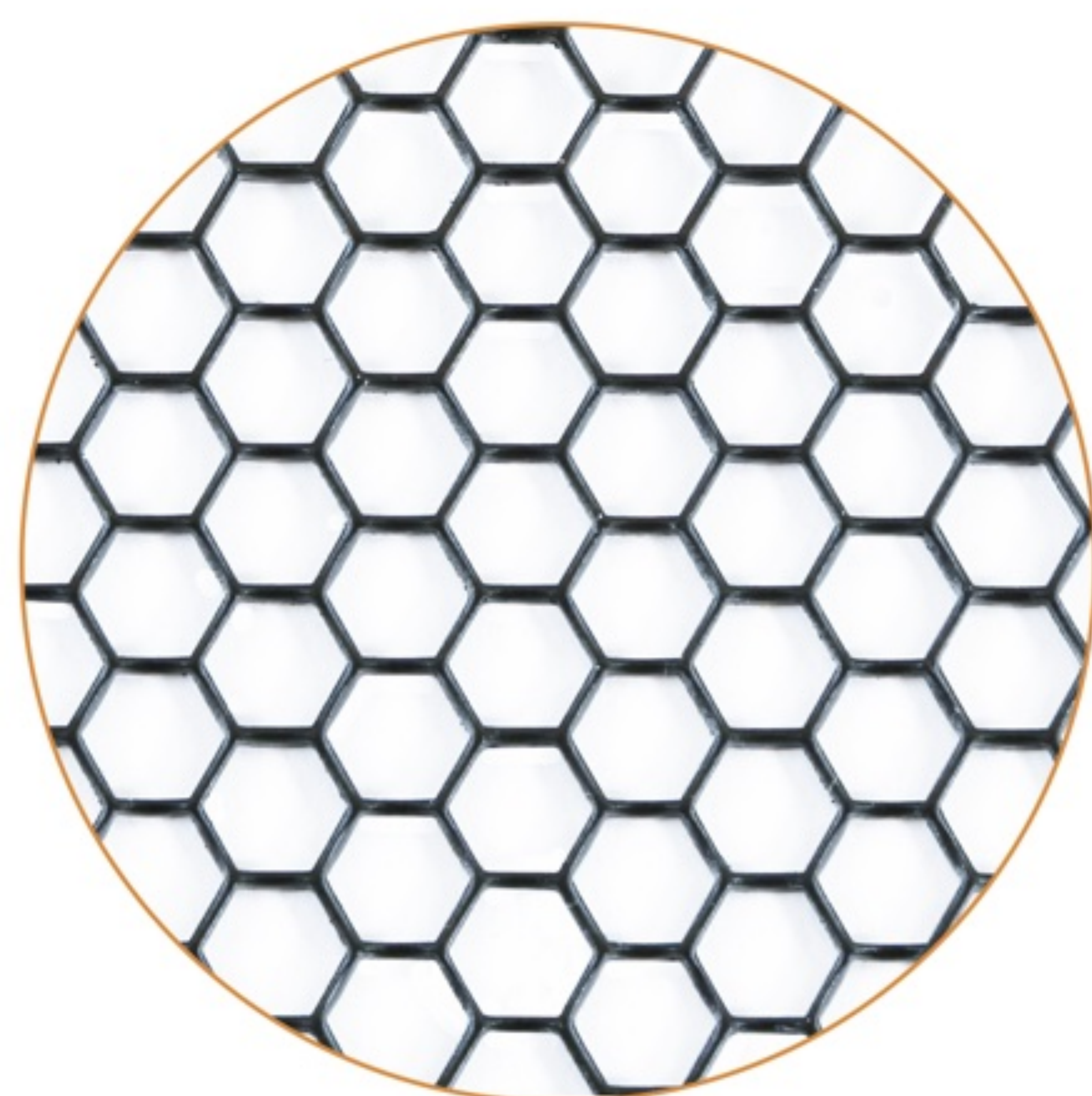


WabenBrezelblech!

Made of stainless steel for excellent pretzel quality without any hazardous residues!

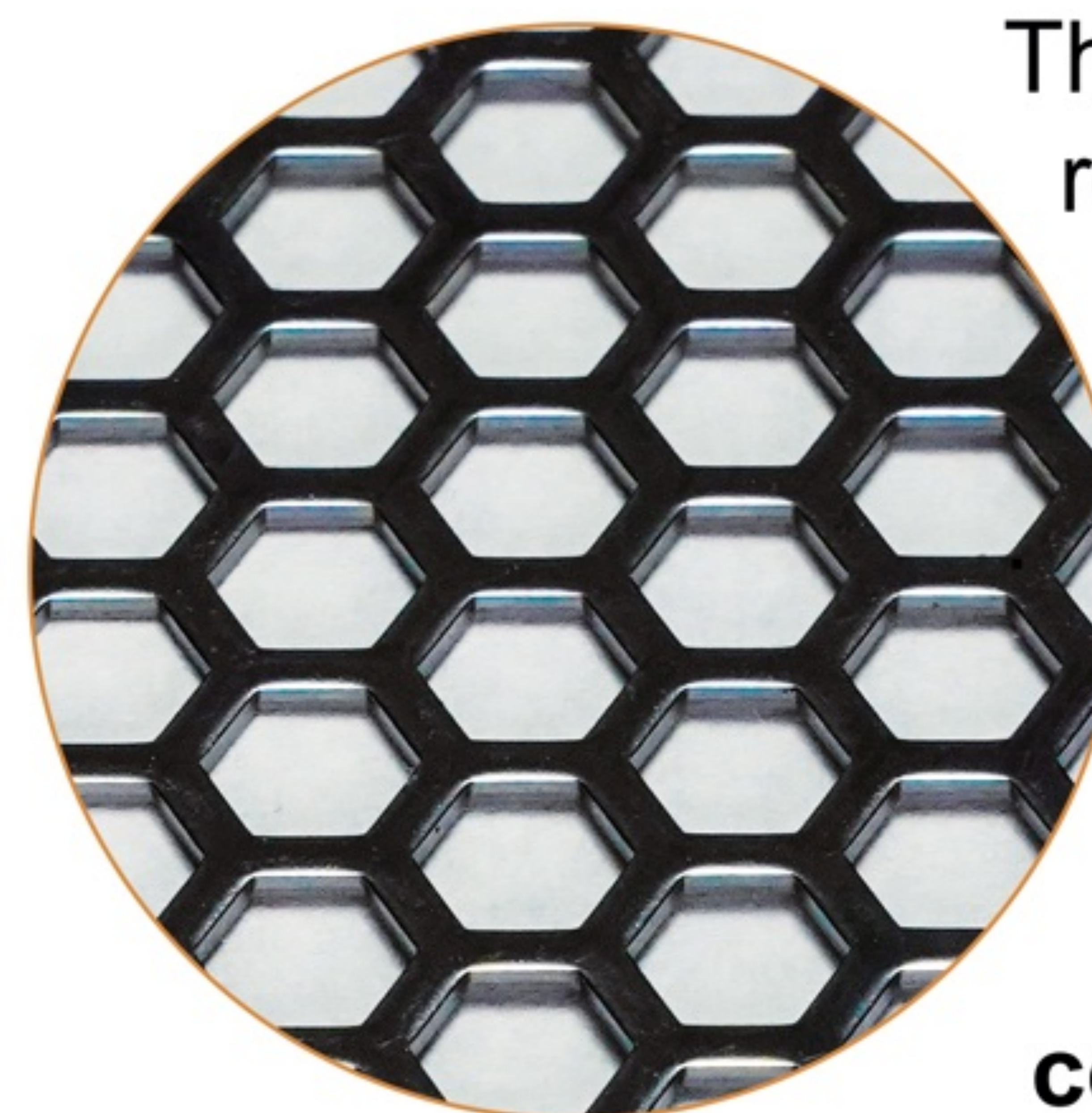


Significant energy savings due to shorter baking time and reduced temperature



The 81 % open honeycomb structure enables turbo heat development and shorter baking times. The high permeability for downward evaporation is crucial for maximum crispness.

- Perfect hot plate roll quality plus maximum lasting crispness.
- The fine structure cools down very quickly. This prevents overbaking on the tray.
- The AirAktiv® Brötchenblech made of stainless steel is available with or without a special not-stick coating.



The **WabenBrezelblech!** is resistant to lye..

No need for release agents or paper.

The material is dirt-repellent and easy to clean.

Available with or without coating.

- **No aluminium residues** in the lye baked goods.
- The honeycomb structure leads to a permeability of over 64% and therefore ensures an even temperature distribution giving excellent baking results.
- Turbo heat development and rapid cooling of the stainless steel. This means no re-baking on the tray.
- Lightweight thanks to the honeycomb structure.

Peelboard!MONO

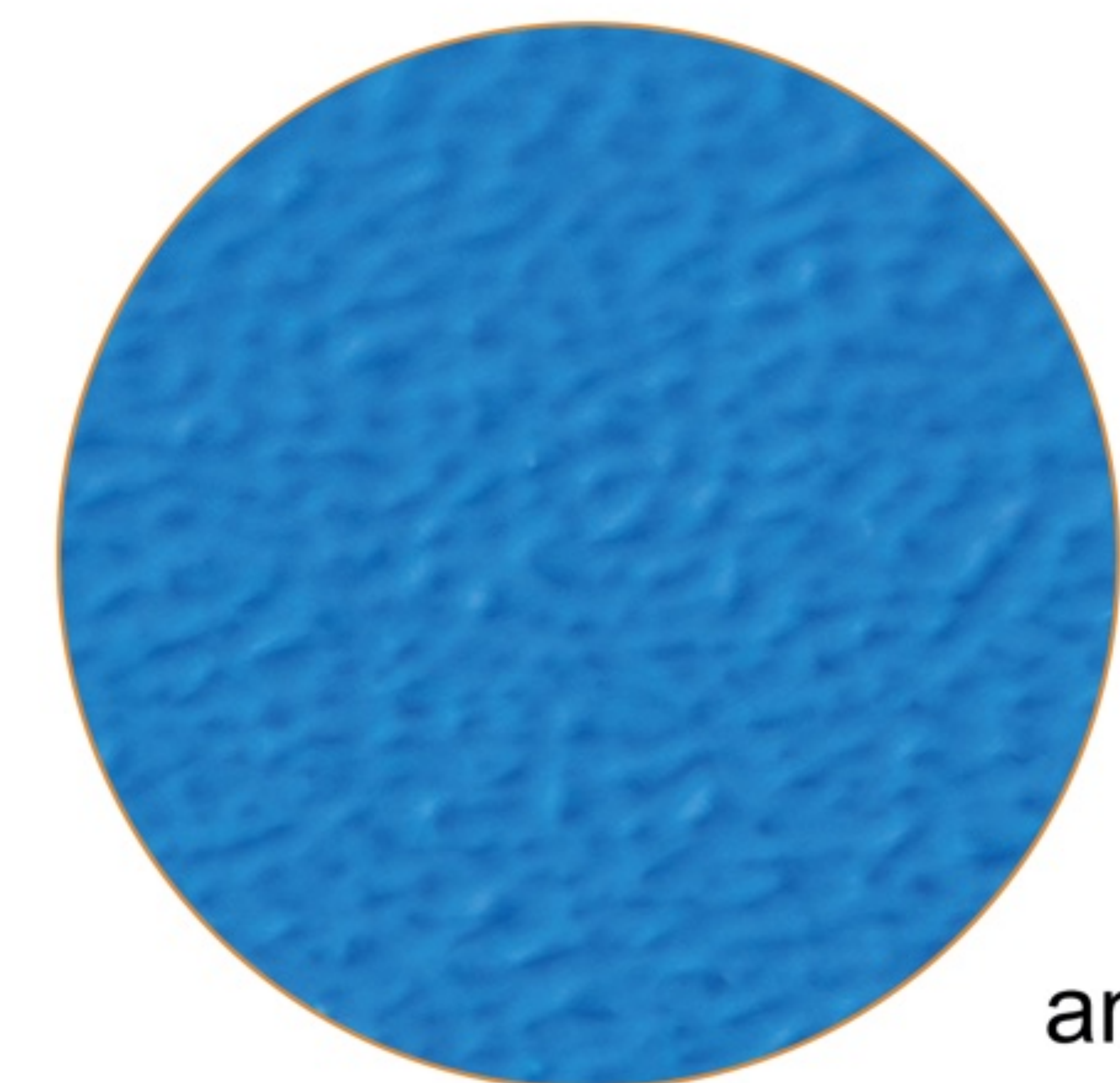
Grained surface proofing tray for feeding system.
Usable on both sides!

Lightweight Peelboards! Easy and Ultraleicht

Proofing tray of newly defined generation of convenience:
Light, Stable, Safe. Cost-effective!



Particularly suitable for rustic pastries
with flour decoration e.g.: stone oven bread,
Mediterranean pastries, baguettes,
ciabatta, etc.!



Now available with **pointed**
or **rounded** corners, preventing
tilting in the machines.

It is also possible to obtain
both versions with **trimmed**
edges for a more comfortable
and safe handling!



Twin-wall sheet with all-round
aluminium profile and
polypropylene corner connectors.
Therefore good edge protection
and particularly light weight!

Proofing board made of plastic with grained surface on both sides.

- Proofing tray for feeding systems.
- Can be used on both sides with slight flouring.
- Lye-resistant.
- Lies exactly flat and is very stable.
- Dough pieces detach without leaving any residue.
- Height 10 mm.

Smooth plastic surface

- Proofing tray for feeding systems.
- Can be used with little flouring
- Lies exactly flat and is very stable.
- Dough pieces detach without leaving any residue.
- Height: **Easy** 30 mm
Ultraleicht 13 mm (usable on both sides)

Klimahaube!

Protects the dough pieces from skinning and improves proofing in the rack trolley.



- The breathable material maintains an ideal climate.
- Air can circulate and improves proofing in the rack trolley.
- The surface of the dough remains tender, skin formation is avoided.
- The side section can be opened to allow individual planks or trays to be removed.
- Material is durable and washable.
- The edges on the top are double reinforced and the corners are triple reinforced.
- The hood can be easily folded and stored in a place-saving way.
- Dimensions for format 58/78: 67 x 83 x 170 cm
Dimensions for format 58/98: 68 x 101 x 170 cm
The dimensions can be customized!

Lochblecheinlage!

The perforated insert for the Röschediele OPTIMA can be used as baking tray. No need to tilt the dough pieces. Especially useful for baking products with grains



Perfect for the production of special rolls.

Thanks to the perforated aluminium tray insert all advantages of the Röschediele Optima for cooling, storage and closed transport can also be used in the production of special rolls.

 **Plan B GmbH**
Backprozess-Optimierung

Telgenbrink 105 - 33739 Bielefeld
Tel +49 521.988573 0 - Fax +49 521.988573 19
info@planb-optimierung.de
www.planb-optimierung.de