

## Röschediele!OPTIMA

- material: PP
- dishwasher-safe
- suitable for any standard baking-system



### 60/40

- outside measurements:  
590 x 390 mm
- inside measurements:  
564 x 364 x 45 mm
- total height: 52 mm
- weight: 1,1 kg

### 78/58

- outside measurements:  
780 x 575 mm
- inside measurements:  
752 x 548 x 45 mm
- total height: 52 mm
- weight: 2,1 kg

### 98/58

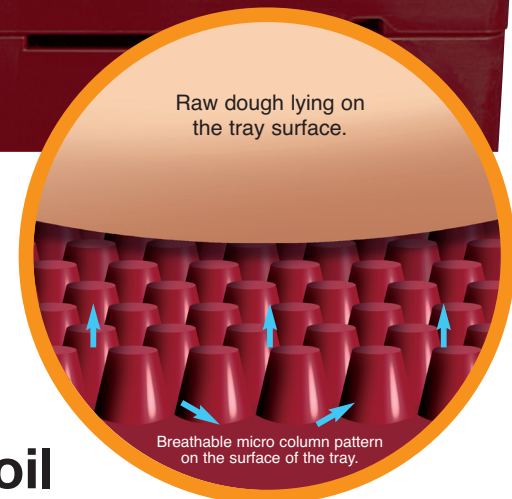
- outside measurements:  
980 x 570 mm
- inside measurements:  
957 x 548 x 45 mm
- total height: 52 mm
- weight: 2,7 kg

Die Röschediele OPTIMA is patented under Patent No. DE102008051331.8



**Röschediele!OPTIMA**

**A quantum leap for the crust.**



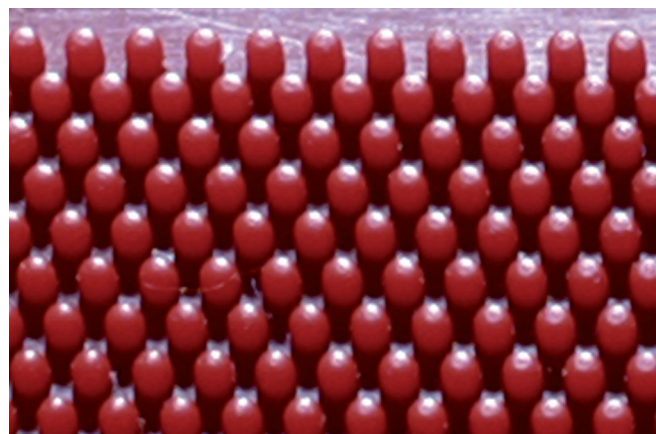
**Crust all around as never before. With every roll every day.**

**Crust stands for freshness and freshness for retention.**

Besides the flavour, the crusty roll is the ultimate experience with rolls. Being able to guarantee best quality in your outlets at any time is the most effective customer retention.

Among other characteristics, the cooling, moisture and protection of the raw dough of the rolls during the transport to the subsidiaries are the most critical aspects in order to achieve the best possible long-lasting crust.

PlanB's tray **Röschediele!OPTIMA** with unique characteristics solves the problem of offering rolls of constantly highest quality. The contact surface of the tray - a pattern of micro columns - as well as the aerodynamic shape of the horizontal slots



in the edges of the trays provide optimal conditions for extraordinary baking results.

The breathable pattern of micro columns supplies the raw dough on the surface of the tray with oxygen optimally.

As a result, an ideal microclimate prevents the raw dough from sweating and drying out, especially in critical weather conditions.

Aerodynamically optimized air slots enlarge the flow of air during the cooling process and lead the flow of air in a way that the raw dough does not form any skin. During the baking phase, the heat penetrates evenly.

**The micro column surface of the tray Röschediele!OPTIMA will eliminate the need of flour as well as the use of cloth or foam foil**

**The dough comes off the tray residuelessly**

- Due to the new micro column surface of the tray, the raw dough does not stick when you turn it. Furthermore, no more clothes or foam foils are necessary.

**Comfortable cleaning and assured hygiene**

- The material is dishwasher-safe.
- There are no edges, everything is round. Dirt cannot settle anywhere.
- Requirements concerning regulations for food hygiene are fully met.
- Daily cleaning is facilitated because of the extremely short drying time.
- The trays are reusable in no time so that the number of required trays can be kept to a minimum

**Design**

- The double wall of the tray isolates extremely well.
- Due to the edges surrounding the tray, the dough is protected against forming skin.
- The size as well as the arrangement of the newly developed aerodynamic air slots are ideally matched

**Durability**

- The trays remain solid and hygienically perfect.
- Dishwasher-safe.
- As the tray is made of only one material, there is no coating that could come off.
- Shape and material make the trays practically indestructible.