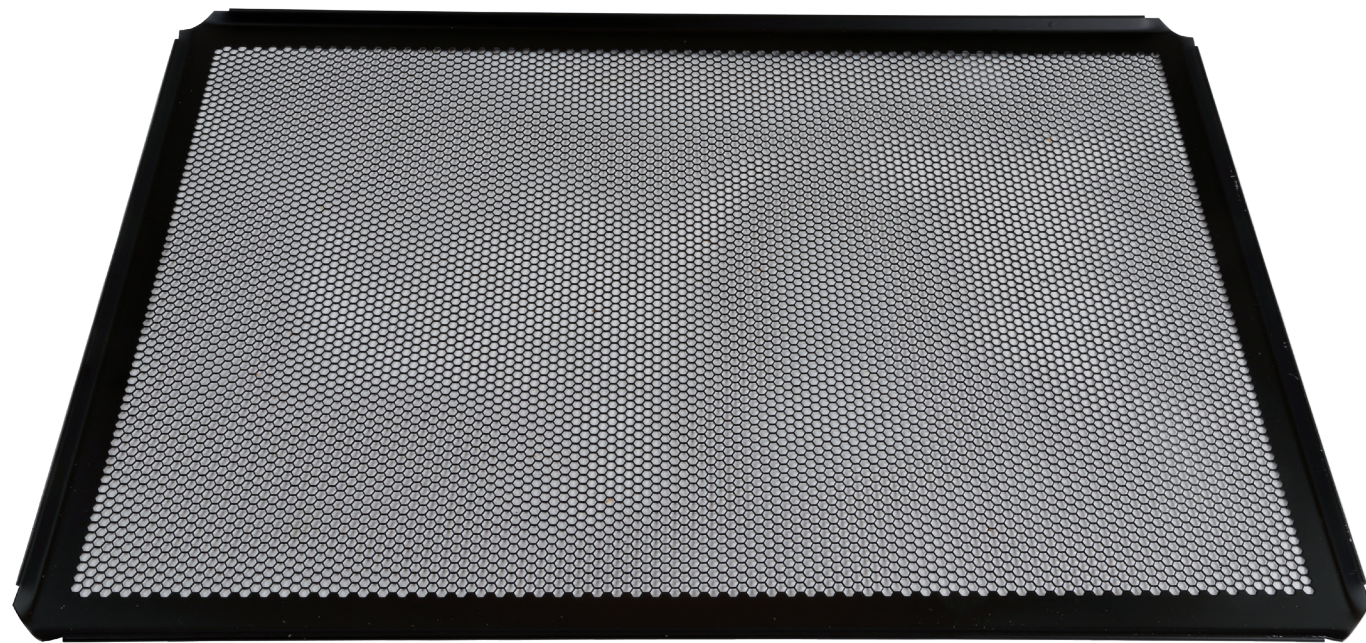


AirAktiv[®] bread roll tray!



- Dimensions: 40 x 60 cm
 - Dimensions: 60 x 80 cm
 - Material: stainless steel
 - with or without special non-stick coating
- Versions:
 - 3 edge version 90° tilting
 - 4 edge version 45° tilting




Significant energy savings due to shorter baking time and reduced temperature



-  perfect deck oven roll quality
-  shorter baking time
-  81% open baking surface
-  reduced baking temperature

An ingenious crispy crust

With the **AirAktiv®** bread roll tray, you achieve ideal deck oven roll quality plus maximum lasting crust.

When the bread rolls evaporate, the resulting moisture can optimally escape downwards. Everything remains crispy and crunchy to perfection.

The delicately split crust and perfect crispness are entirely convincing.

Even hyper-fermented dough pieces can still be baked in high quality.

With or without coating

The **AirAktiv®** bread roll tray made of stainless steel is available with a special non-stick coating as well as uncoated.

The coating makes release agents completely unnecessary. It is also dirt-repellent and enables easy cleaning.

Both versions are dishwasher-safe.

No hollow baking on the underside

With conventional perforated trays, a hollow baked and not quite perfect underside often results.

Due to the very open honeycomb structure of **AirAktiv®** bread roll trays, hollow baking is completely avoided and baking results are significantly better compared to conventional aluminium trays.

Open honeycomb structure

The open honeycombs are 81% permeable to the turbo heat development on the slab which results in energy savings. A very crucial point is the high air permeability for evaporation.

The fine structure cools down very quickly. This makes re-baking on the tray impossible.

In addition to the many baking benefits, the honeycomb structure also gives the tray good stability and makes it light.