



RöschedieleK2

with two material components for an optimum moisture control.

The baking result: **a truly crispy crust!**

Crust all around as never before!

With every roll every day.



Crust stands for freshness and freshness for quality.

A rustic, tender flaky crust is apart from the flavour the ultimate level of perfection when it comes to bread 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 different branches are the most critical aspects in order to achieve the best possible long-lasting crust.

The further development of Plan B's tray Röschediele, the new Röschediele K2, is a world first with unprecedented characteristics ensuring a consistently high quality of your bread rolls. The new contact surface of the tray is a unique microfibre material with microfilaments.

The contact surface

- The contact surface is made up of microfibres with microfilaments which enter into an unseparable bond with the material of the tray during injection process.
- The surface is extremely resistant and ideally suited for permanent and demanding applications. The material remains dimensionally stable – even after intensive use and frequent washing. This unique structure is due to an endless number of microfilaments.
- The contact surface is highly breathable and vapour-permeable and therefore claims the perfect moisture regulating action. The moisture released from the dough is completely absorbed. The contact surface dries quickly. An excellent air circulation with outstanding drying properties is a result of the millions of micro channels.
- Mould and bacteria do not stand a chance.

The optimum breathable and moisture-regulating surface from microfibre with microfilaments.

No more cloths or foam films.



The dough comes off the baking tray without residue

- Due to the special surface with microfilaments the dough does not stick anymore when being removed. Furthermore, no more cloths or foam films are necessary.
- No more waiting periods.

Comfortable cleaning and reliable hygiene

- The material is dishwasher-safe.
- There are no edges and slots, everything is rounded off. Dirt cannot settle anywhere.
- Foodstuffs regulations are fully met.
- Daily cleaning is facilitated because of extremely short drying times.

Design

- The double-walled baking trays provide excellent insulation.
- Due to the edges surrounding the tray, the dough is thus protected against forming skin.
- The aerodynamic ventilation slots at the top of the long side are ideally matched because of the opening size as well as the arrangement.

Durability

- The baking trays remain stable and are hygienically perfect.
- Dishwasher-safe.

Röschediele^{K2}

Suitable for all standard bread roll production lines.



60/40

- External dimensions: 589 x 388 mm
- Internal dimensions: 564 x 364 x 45 mm
- Overall height: 49 mm
- Net weight: 1,1 kg

78/58

- External dimensions: 775 x 573 mm
- Internal dimensions: 752 x 548 x 45 mm
- Overall height: 49 mm
- Net weight: 2,1 kg



 **Plan B GmbH**
Backprozess-Optimierung

Südstraße 26
D-32130 Enger
Tel +49 (0) 5224 9299650
Fax + 49 (0) 5224 9299659
info@planb-optimierung.de
www.planb-optimierung.de