



Bakery and Pastry Trolleys are designed for placing and transferring Dough to the Baking Ovens; Suitable for any Bakery, Hotel, Restaurant & Food Factory and . . .

It is made of high-grade stainless-steel material for long service life, can be produced as coated & without coat and other options in Design and Material as per the needs.

One of the important features is unique design for easier shipping. It can be directly used in the Baking Oven with high-temperature resistant wheels.

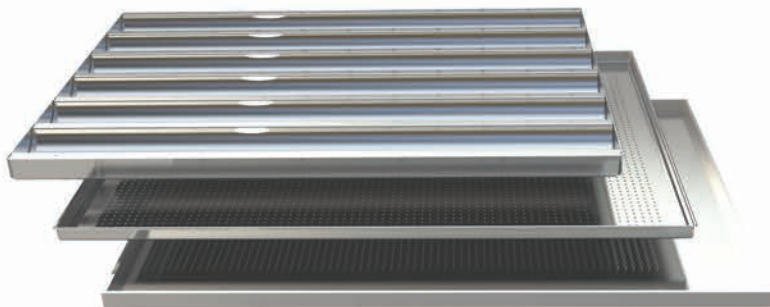
### Technical Data

Model	16 Shelves	14 Shelves	12 Shelves	9 Shelves
Dimensions (cm)	95x66x173	95x66x173	95x66x173	95x66x173
Distance Between Shelves (cm)	9.5	10.5	11	15.5
Weight (kg)	38	36	34	32

Bakery Baking Trays are designed and produced for transferring dough to the Baking Oven after forming; also, they can be used for resting dough.

The shapes and sizes of the Baking Trays can be personalized to meet customer's needs.

Available in different materials such as Steel, Galvanized, Stainless Steel or Aluminum (Food Grade).



### Technical Data

Model	Baguette Tray	Baguette Tray	Perforated Tray	Perforated Tray	Tray
Dimensions (cm)	80x58x3	80x60x3	79x58x2.5	80x60x2.5	(40,60,80)x60x2
Material of Sheet	Aluminum	ST 14	Aluminum	ST 14	Galvanize / ST 14
Thickness of Sheet (mm)	1.25	0.8	1.25	0.8	0.8
Weight (kg)	2.5	4.5	1	3	2 - 3.5 - 3.9