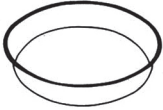





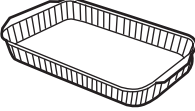



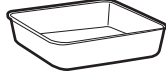

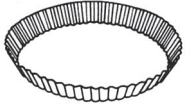



**Caratteristiche Tecniche:**

Articoli in alluminio 99,5%  
Rivestimento interno antiaderente

**Technical features:**

Items in 99,5% aluminium  
Non stick coating inside

DESCRIZIONE / DESCRIPTION	Ø CM.
 Tortiera cilindrica <i>Cylindrical cake pan</i>	22 - 24 26 - 28 30
 Tortiera conica <i>Conical baking pan</i>	22 - 24 26 - 28 30
 Tortiera conica alta <i>High conical cake pan</i>	24 - 26 28
 Lasagnera con alette <i>Rectangular baking pan</i>	25x19 30x22 35x26
 Stampo pizza rotondo <i>Round pizza mold</i>	22 - 24 26 - 28 30 - 32
 Stampo pizza rettangolare <i>Rectangular pizza mold</i>	25x19 30x22 35x26
 Stampo rettangolare festonato <i>Decorated rectangular mold</i>	27x19

DESCRIZIONE / DESCRIPTION	Ø CM.
 Stampo plum cake <i>Plum cake mold</i>	26x10 30x10
 Miniforno <i>Oven plate</i>	24x24
 Miniforno con alette <i>Oven plate with flaps</i>	20x20
 Tortiera festonata <i>Decorated round baking form</i>	24 - 26 28 - 30
 Tortiera Fiorella <i>Fiorella cake pan</i>	28
 Tortiera con alette <i>Cake pan with flaps</i>	20
 Stampo budino festonato <i>Decorated pudding mould</i>	16 - 18 20