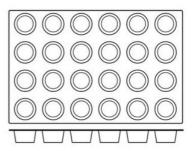
trenton

SILICON MOULD - MUFFIN

Frenti

Classic Pastry Dessert Frenti grande is a collection of 600 x 400mm silicon moulds made in italy which are ideal for those professionals who want to make sweet and savoury creations of a high aesthetic level. Frenti grande silicon Moulds have been designed in order to allow a more efficient use for cooking surfaces. The moulds are endowed with flexible, nonstick properties and a special gloss effect of the cavities. These moulds are made of 100% food safe silicone, are suitable for freezing and for cooking in convection ovens or microwave ovens at temperatures ranging from -60°C to 230°C. They use high quality liquid platinum silicone that is suitable for contact with food and completely non-toxic. This range is a collection of original moulds which has gained recognition thanks to its unique shapes. These moulds are divided into; traditional Classic Pastry desserts, one Bite; which are ideal for finger food catering, Cakes, one Portion dessert; which are perfect for the creation of refined and original desserts.



PRODUCT ITEMS

| Item Img | Item Number | Dimensions | Size Overall | Capacity | Number Of Moulds |
|--|-------------|------------|--------------|----------|------------------|
| 000000 00000 00000 000000 1111111111 | 54809 | 69 x 39mm | 600 x 400mm | 122ml | 24 |