



Exoglass 16 cannelé tray 5.5 cm

347417

PRODUCT SHEET

Material(s):

Exoglass

Country of origin:

FRANCE

Customs number:

39249000

Brand:

EXOGLASS



PRODUCT DESCRIPTION

- ✓ Exoglass® composite material
- ✓ Stainless steel tray
- ✓ Monobloc mould, non-stick without welding or rolled rim, non-deformable
- ✓ Excellent heat diffusion for even cooking and colouring
- ✓ Very low heat inertia. Perfect turning out without risk of burns
- ✓ Quick handling for filling and cooking. Removable moulds for washing
- ✓ Goes from freezer to oven (-20 to +250°C)
- ✓ For cannelés, the moulds must be greased to facilitate turning out

SALES DATA

Sales unit:

1

MOQ:

1

PRODUCT FEATURES

Dimensions Commercial Variant

| | Commercial version CV 1 | Commercial version CV -1 | Commercial version CV -2 |
|--------------------|---------------------------------|--------------------------|--------------------------|
| <u>Designation</u> | Exoglass 16 cannelé tray 5.5 cm | | |
| Contains | | VC-1 | VC-2 |
| Height | 55 mm | | |
| Total Length | 400 mm | | |
| Width | 300 mm | | |
| Volume | | | |
| Net weight | | | |
| Gross weight | | | |
| Bar code | 3334493474176 | | |

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PRODUCT FEATURES

| Product dimensions | | Product with unit(s) | |
|-------------------------------|-----------------|----------------------|-------------------|
| Useful length | 400 mm | Item type | fluted |
| Material | | Number of elements | 16 |
| Main material | Exoglass | Element height | 55 mm |
| Color & Finish | | Element diameter | 55 mm |
| Colour | Stainless steel | Element volume | 9 cm ³ |
| Use conditions | | | |
| Minimum operating temperature | -20 °C | | |
| Maximum operating temperature | 250 °C | | |

LOGISTICS DATA

| Quantity | UNIT | | SUB-CONDITIONING | | MASTER | | PALLET | |
|------------|--------|----------------------|------------------|----------------------|-----------|----------------------|-----------|----------------------|
| | | | contains: | | contains: | | contains: | |
| | | | | | | unit(s) | | masters |
| | | | | | | | | layers |
| | | | | | | | | masters / layer |
| | | | | | | | | unit(s) |
| Weight | 1,301 | Net in kg | | Net in kg | | Net in kg | | Net in kg |
| | 1,301 | Gross in kg | | Gross in kg | | Gross in kg | | Gross in kg |
| | 0,000 | Net packing in kg | | Net packing in kg | | Net packing in kg | | Net packing in kg |
| Dimensions | 2,500 | H in cm | | H in cm | | H in cm | | H in cm |
| | 30,000 | W in cm | | W in cm | | W in cm | | W in cm |
| | 40,200 | L in cm | | L in cm | | L in cm | | L in cm |
| | 3,010 | V in dm ³ | | V in dm ³ | | V in dm ³ | | V in dm ³ |
| Bar code | type | EAN | type | EAN | type | EAN | type | EAN |
| | EAN13 | 3334493474176 | | | | | | |