Specification/Data sheet

Multibaker, with TriLax® coating, 1/3 GN / 2/3 GN / 1/1 GN



Article number: 60.7x.xxx

Variants

- 60.73.764 1/3 GN
- 60.73.646 2/3 GN
- 60.71.157 1/1 GN

Description

- · For cooking fried eggs and omelettes, for example
- · TriLax® coating

Capacity

- 2 moulds, 1/3 GN (325 x 265 mm)
- 5 moulds, 2/3 GN (325 x 354 mm)
- 8 moulds, 1/1 GN (325 x 530 mm)
- Upper diameter of moulds: 117 mm
- · Lower diameter of moulds: 86 mm
- · Average diameter 100 mm (e.g. exterior diameter fried eggs)
- · Height of moulds: 16 mm

Material

· Aluminium, TriLax® coating

Note

- Food should only be lightly oiled when it is grilled.
- · Do not clean with aggressive cleaning agents.
- · Do not leave in unit during cleaning.
- Do not clean in a granule-type dishwasher.
- · Non-stick coating is not scratch resistant.
- · Do not cool hot accessories using water!
- For use up to 300°C



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