



## **AirAktiv<sup>®</sup> bread roll tray!**

**Makes bread rolls get better faster!**

**The stainless steel tray that operates as if it's not even there.**





## An ingenious crispy crust

With the **AirAktiv®** bread roll tray, you achieve ideal deck oven roll quality plus maximum lasting crust.

When the bread rolls evaporate, the resulting moisture can optimally escape downwards. Everything remains crispy and crunchy to perfection.

The delicately split crust and perfect crispness are entirely convincing.

Even hyper-fermented dough pieces can still be baked in high quality.

## With or without coating

The **AirAktiv®** bread roll tray made of stainless steel is available with a special non-stick coating as well as uncoated.

The coating makes release agents completely unnecessary. It is also dirt-repellent and enables easy cleaning.

Both versions are dishwasher-safe.



**perfect deck oven roll quality**



**81% open baking surface**



**shorter baking time**



**reduced baking temperature**

## No hollow baking on the underside

With conventional perforated trays, a hollow baked and not quite perfect underside often results.

Due to the very open honeycomb structure of **AirAktiv®** bread roll trays, hollow baking is completely avoided and baking results are significantly better compared to conventional aluminium trays.

## Open honeycomb structure

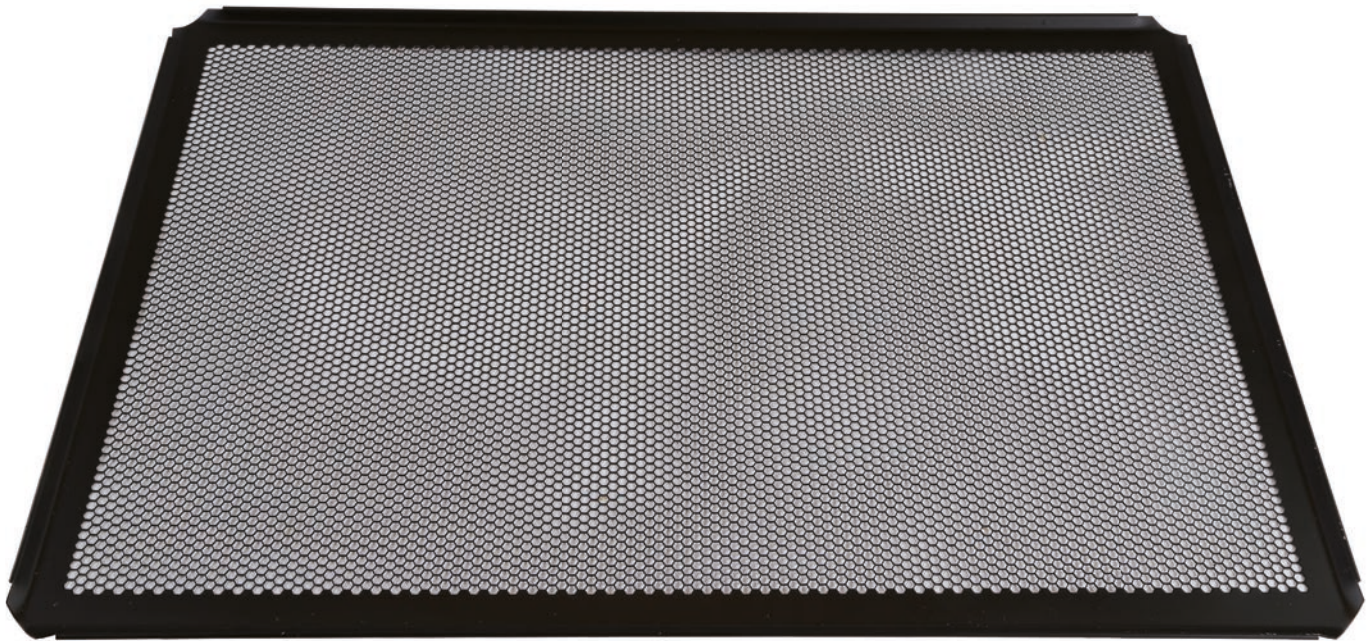
The open honeycombs are 81% permeable to the turbo heat development on the slab which results in energy savings. A very crucial point is the high air permeability for evaporation.

The fine structure cools down very quickly. This makes re-baking on the tray impossible.

In addition to the many baking benefits, the honeycomb structure also gives the tray good stability and makes it light.



## **AirAktiv<sup>®</sup> bread roll tray!**



- Dimensions: 40 x 60 cm
- Dimensions: 60 x 80 cm
- Material: stainless steel
- with or without special non-stick coating
- Versions:
  - 3 edge version 90° tilting
  - 4 edge version 45° tilting