



Peelboard!

**Baking tray for feeding systems
which can be used on both sides.**

**Top side for shiny pastry
Base for hearty pastry.**

Certified under foodstuffs statutes.



Top with fleece

- Due to the special contact surface with microfilaments the dough does not stick.
- Not for flour coating.
- The dough comes off the Peelboard without residue.
- Particularly suitable for bread without flour decor, e.g., German grey bread, white bread and a wide selection of bread rolls.

Base with scarred surface

- Scarred plastic contact surface..
- For flour coating.
- Particularly suitable for hearty baked goods with flour decor, e.g., stonebaked bread, Mediterranean pastries, baguette, ciabatta, etc.



Convenient cleaning and safe hygiene

- Foodstuffs regulations are fully met.
- The Peelboard is dishwasher-safe.
- Daily cleaning is facilitated because of extremely short drying times.

Durability

- The Peelboard remains stable and is hygienically perfect.

Peelboard!

Suitable for all standard feeding systems.



Dimensions

External dimensions: 570 x 780 mm and 570 x 980 mm



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Baking process optimization

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