

SIGNIFICANT  
ENERGY SAVINGS  
EASIER HANDLING  
BETTER  
BAKING RESULTS

Product variety  
for innovative  
improvements  
in your bakery



2023  
22. – 26.10.  
München  
[www.iba.de](http://www.iba.de)

Visit us:  
Hall C2 / stand 371



## Klimahaube!

Safely protects the dough pieces from skin formation  
and improves the Gare in the oven rack.



- The breathable material maintains an ideal climate.
- Air can circulate and improves the Gare in the oven rack.
- The surface of the bakery products remains tender, and skin formation is prevented.
- Side part can be opened to allow individual planks or trays to be removed.
- Material is durable and washable.
- The edges in the upper part are double reinforced and the corners are triple reinforced.
- The cover can be stored in a space-saving way.
- Dimensions for format 58/78: 67 x 83 x 170 cm.  
Dimensions for format 58/98: 68 x 101 x 170 cm  
Special formats are possible

## AirAktiv® bread roll tray!

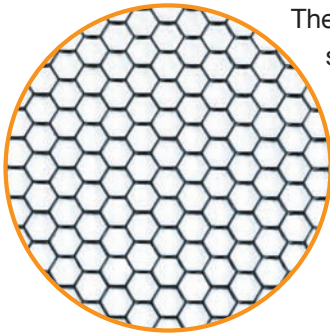
The stainless steel tray that operates as if it's not even there. Makes bread rolls get better faster!

## WabenPretzel tray!

Made of stainless steel for excellent pretzel quality!  
Without hazardous residues.

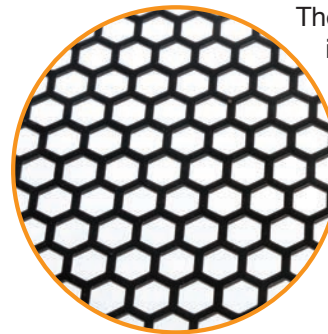


Significant energy savings due to shorter baking time and reduced temperature



The 81 % open honeycomb structure makes turbo heat development and a shorter baking time possible. The decisive point for maximum crispness is the high permeability for evaporation downwards.

- Perfect deck oven roll quality plus maximum lasting crispness.
- The fine structure cools very quickly. This eliminates the possibility of re-baking on the tray.
- The stainless steel AirAktiv® roll tray is available with or without a special non-stick coating.



The **WabenPretzel tray!!** is resistant to lye. Release agents or paper are completely unnecessary. The material is dirt-repellent and easy to clean. **A version with coating is also available.**

- **No aluminium residues** in the lye pastry.
- The temperature is optimally and evenly distributed leading to excellent baking results.
- Turbo heat development and fast cooling of the stainless steel. Therefore no re-baking on the tray.
- The honeycomb structure makes it light at the same time.

# Peelboard!MONO

Dough rising surface for feeding system.  
Same surface on both sides.



## Both sides with grained plastic surface

- Proofing board for feeding systems.
- With flouring.
- Lye-resistant.
- It lies exactly flat and is very stable.
- Dough pieces come off without residue.
- Particularly suitable for rustic pastries with flour decoration e.g.: stone oven bread, Mediterranean pastries, baguettes, ciabatta, etc.
- Requirements according to the Food Hygiene Ordinance are fulfilled to the maximum.

# Peelboard!EASY

Dough rising surface of a newly defined convenience generation. Light. Stable. Safe. Cost-effective!



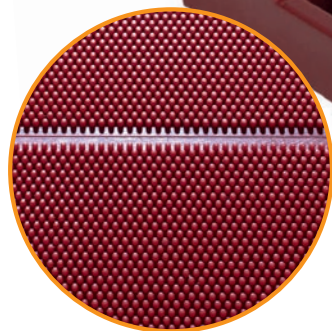
## Smooth plastic surface

- Proofing board for feeding systems.
- Can be used with little flouring.
- An aluminum profile running all around, edged with corner connectors made of polypropylene - good edge protection as a result.
- It lies exactly flat and is very stable.
- Dough pieces come off easily.
- Suitable both for breads without flour decoration e. g: Kassler, white bread, Mediterranean pastries and many types of bread rolls as well as rustic pastries with flour decoration such as: Stone-baked bread, Mediterranean pastries, baguettes, ciabatta, etc.
- Certified for food products.



# Röschediele!OPTIMA

Micro column surface!  
No cloths and no foam foils



The breathable micro-column grid ensures optimum oxygen supply to the contact surface of the dough pieces.

- This creates an ideal microclimate that prevents the dough pieces both from sweating and from drying out. Especially in critical weather conditions.
- The dough pieces come off without leaving any residue.
- No need for cloths, foam foils or flouring.
- There are no corners or slits, everything is round. Dirt cannot adhere anywhere.
- Requirements according to food hygiene regulations are fulfilled to the maximum.

The Röschediele OPTIMA is protected  
by patent no.: DE102008051331.8

# Perforated Insert!

Directly into the oven without tilting.  
Fermenting to the surface is guaranteed. .



## Perfect for the production of special rolls.

Thanks to the perforated aluminium insert, all the advantages of the Röschediele for cooling, storage and closed transport can also be used in the production of special rolls.

 **Plan B GmbH**  
Baking process optimization

Telgenbrink 105 · 33739 Bielefeld  
Fon +49 521.988573 0 · Fax +49 521.988573 19  
info@planb-optimierung.de  
www.planb-optimierung.de