

BAKING ESSENTIALS

The Baking Essentials collection of trays are the best tool you can have to take full advantage of the baking technology of your BAKERLUX SHOP.Pro™. Each tray has specific characteristics that are conceived, designed and created for specific purposes. The perfect tray for excellent results.



BAKING

FORO.BAKE

Perforated aluminium pan.



IDEAL FOR:

- Pastry
- Cakes
- Baking on silicon mats

ADVANTAGES

- Perforated surface to allow better transpiration of moisture
- Ultra low edge for maximum baking uniformity

FORO.BLACK

Non-stick perforated aluminium pan.



IDEAL FOR:

- Croissants
- Fresh bread
- Danish pastries
- Pastry

ADVANTAGES

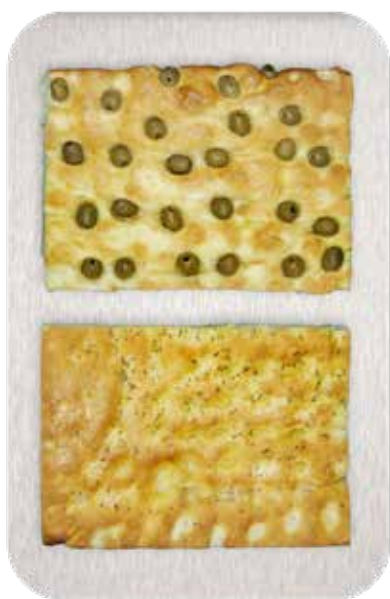
- Baking parchment is not required
- Ultra low edge for maximum baking uniformity



BAKING

FAKIRO™

12mm thick aluminium plate, flat on one side and ribbed on the other for dual use.



- IDEAL FOR:**
- Pizza
 - Focaccia
 - Bread
 - Sandwiches

ADVANTAGES

- Focaccias and sandwiches heated in just 3 minutes
- 13mm thick for stone baked effect

FAKIRO.GRILL

12mm non-stick aluminium plate, flat on one side and ribbed on the other for dual use.



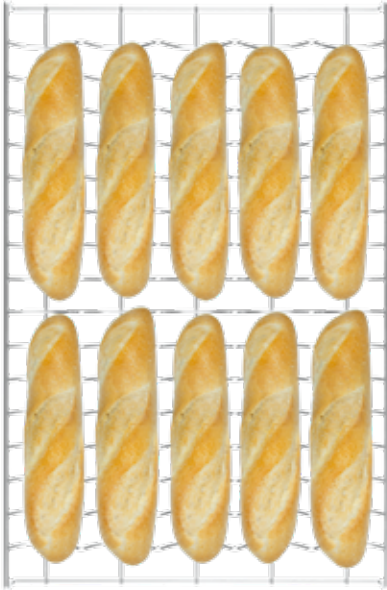
- IDEAL FOR:**
- Pizza
 - Focaccia
 - Bread
 - Sandwiches

ADVANTAGES

- Pizza with a crisp base ready in just 4 minutes
- 13mm thick for stone baked effect

BAGUETTE.GRID

Ultralight chromium plated tray to bake 5 large baguettes.



IDEAL FOR:

- Frozen baguettes
- Frozen sandwich baguettes

ADVANTAGES

- Bake up to 10 mini-baguettes in 18 minutes
- Maximum heat distribution for quick baking

FORO.BAGUETTE BLACK

Non-stick aluminium perforated tray with 5 channels to bake baguettes.



IDEAL FOR:

- Fresh baguettes
- Fresh sandwich baguettes

ADVANTAGES

- 5 perfectly separate and uniform baguettes
- Quick and easy cleaning operations

BAKE.BLACK

Non-stick aluminium pan.



IDEAL FOR:

- Croissants
- Danish pastries
- Pastry

ADVANTAGES

- Baking parchment is not required
- Ultra low edge for maximum baking uniformity

BAKE

Aluminium tray.



IDEAL FOR:

- Pastry
- Cakes
- Baking on silicon mats

ADVANTAGES

- Thin tray for rapid heat exchange
- Ultra low edge for maximum baking uniformity