

Rest



Bake

BAKE.REST

The trolley that cooks and turns upside down



Designed for
BAKERTOP.MIND Maps™ PLUS BIG
16 600 x 400

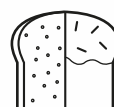
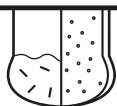


XEBL-16EU-YPRS
XEBL-16EU-DPRS
XEBL-16EU-GPRS

unox.com

ENGLISH

Cool down



Cook

LI2023AO

2 processes in 1

Bake

Thanks to **BAKE.REST**, insert all the products quickly without losing time and energy!

The special **PANETTONE.Bake** tray allows you to correctly position the product on the tray, guaranteeing the right heat distribution among the products in the oven, with perfect cooking and development results.

Quality

Perfect development, cooking, colour and perfectly dry dough. Masterpieces.

Versatility

Not only Panettone! Venetian Focaccia and Colomba!

Productivity

Thanks to the **PANETTONE.Bake** trays, you can manage 25 pieces of 1 kg Panettone each time.

Special tray

Special tray with symmetrical stainless steel pins system to block all the moulds in a single movement.

The only available trolley in the world compatible with **BAKERTOP MIND.Maps™ BIG** that can turn your Panettone upside down after cooking, letting it cool down and rest.

Rest

Once finished cooking, turn the **BAKE.REST** trolley upside down in just 1 second to let your Panettone rest!

25 pieces of Panettone turned upside down in just 1 second, in total safety, without the need to use more manpower so that, above all, you can continue your production without interruptions!

Speed

Turn them upside down in 1 second, no more than that. Give value to your time.

Manpower

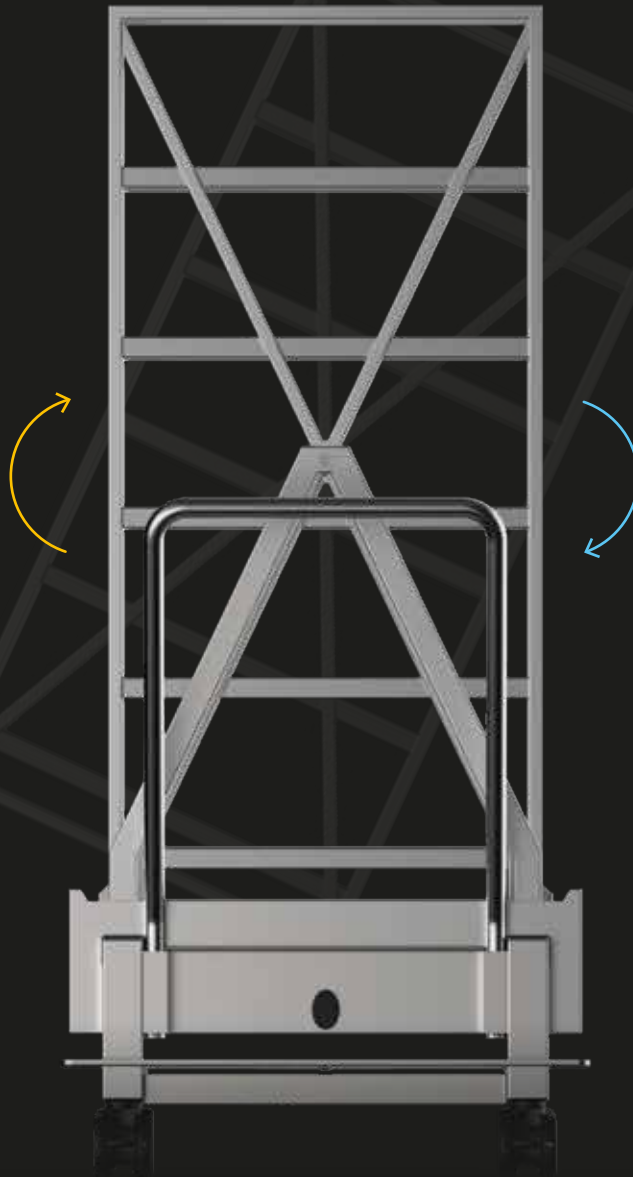
Concentrate only on your art. That's what counts more!

Safety

Take them out and turn them upside down without using big pins with the risk of getting burned or ruining your masterpieces.

Customization

Available for focaccia or panettone with a 165-170 mm diameter and with the traditional Colomba (dove) shape for 750 g moulds. Other shapes or diameters are available upon request.



Code	XEBTL-05PN
Capacity	5 trays (25 pieces of Panettone)
Pitch	250 mm
Dimensions	776 x 615 x 1725 mm (w x d x h)
Weight	40 kg

PANETTONE.Bake



Open, position the moulds, close, insert the dough, let it rise, cook, turn upside down and repeat.

