

# Roasting and baking pan.

Classic pan-fried dishes are child's play.



Set (Ø 16 cm)



Set (Ø 25 cm)

**Overview of advantages:**

- > Always the right size Ø 16 cm or 25 cm
- > Uniform browning from the griddled surface
- > Easy to handle with side handles
- > Special edition for easy stacking
- > Carrier tray for safe and skid-proof handling
- > Optimal non-stick properties
- > Easy to clean



Patent pending

With the roasting and baking pan, you can prepare almost all the classic pan-fried dishes like Swiss Röstli, tortilla, quiches, pancakes or even small cakes like tartes tatin. The excellent heat conductivity and the griddled bottom ensure an overall equal browning in only a few minutes. Specially formed carrier trays, which are available in both sizes, ensure easy, safe and skid-proof handling.

**Roasting and baking pan, small (Ø 16 cm)**

Small baking and roasting pan	N°:	60.73.271
Carrier tray 1/1 GN, small	N°:	60.73.212
Set (4 units including carrier tray)	N°:	60.73.286

**Roasting and baking pan, large (Ø 25 cm)**

Large baking and roasting pan	N°:	60.73.272
Carrier tray 1/1 GN, large	N°:	60.73.216
Set (2 units including carrier tray)	N°:	60.73.287



# Multibaker.

Up to 160 fried eggs in 2 minutes.



**Overview of advantages:**

- > Uniform browning
- > Ideal for large quantities
- > Optimal non-stick properties
- > Easy to clean



The Multibaker is suitable for the preparation of fried eggs, omelettes, Röstli or even tortillas, especially in large quantities.

The special non-stick coating guarantees that the food will not stick.

1/3 GN (325 x 176 mm)	2 moulds	N°:	60.73.764
2/3 GN (325 x 354 mm)	5 moulds	N°:	60.73.646
1/1 GN (325 x 530 mm)	8 moulds	N°:	60.71.157