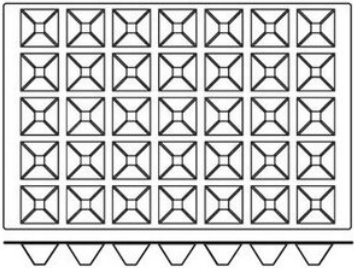



Frenti

Classic Pastry Dessert Frenti grande is a collection of 600 x 400mm silicon moulds made in Italy which are ideal for those professionals who want to make sweet and savoury creations of a high aesthetic level. Frenti grande silicon Moulds have been designed in order to allow a more efficient use for cooking surfaces. The moulds are endowed with flexible, non-stick properties and a special gloss effect of the cavities. These moulds are made of 100% food safe silicone, are suitable for freezing and for cooking in convection ovens or microwave ovens at temperatures ranging from -60°C to 230°C. They use high quality liquid platinum silicone that is suitable for contact with food and completely non-toxic. This range is a collection of original moulds which has gained recognition thanks to its unique shapes. These moulds are divided into; traditional Classic Pastry desserts, one Bite; which are ideal for finger food catering, Cakes, one Portion dessert; which are perfect for the creation of refined and original desserts.



PRODUCT ITEMS

Item Img	Item Number	Dimensions	Size Overall	Capacity	Number Of Moulds
	54810	65 x 65 x 35mm	600 x 400mm	61ml	35