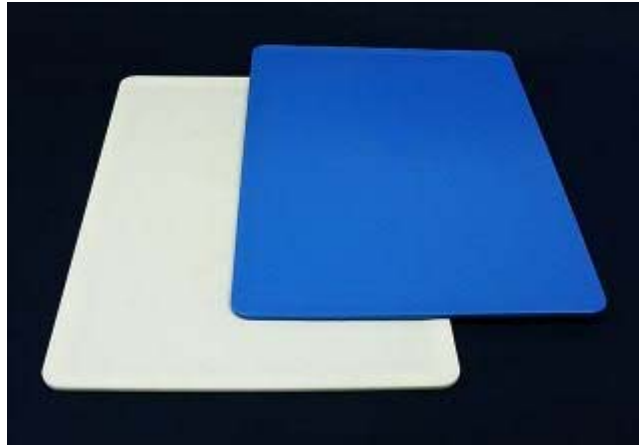


PB-1826 PEEL/PROOFING BOARD

(Cannot be used in direct heat contact)



Features

- Patented Teflon[®] formula for the ultimate in easy to clean non-stick surface eliminates or greatly reduces corn meal, oils, lubricants and clean-up
- NSF approved sanitary design and FDA/USDA food grade virgin material
- Will not grow black algae or harbor bacteria
- Impact resistant against cracking, chipping
- A pure copolymer that will not delaminate and contains no fiberglass filaments
- Perfect for proofing, retarding and freezing
- High impact and rigid design resists sagging
- 100% recyclable and made in the USA
- Lightweight for easy handling
- Fits all standard rolling racks and double racks
- Standard dimensions include (width x length): 18 x 26 (stock item), 18 x 30, 18 x 34, 20 x 30, 20 x 34, 22 x 34, 24 x 27, 27 x 29 or custom sizes available

Applications

- Proofing of: Pizza, Pita, Bagels, Snack foods, hearth-baked bread and rolls, Par-baked products, Sandwiches, Foodservice applications, Industrial applications
- Final Proofers: Continuous, Batch type, Traveling tray
- Custom conveyors: Make-up tables, Cooling conveyors, Oven loaders/up-loaders, Bagel boilers and dryers, Ingredient depositors, Specialty conveyers
- Sheeter/Molders: Dough forming and depositing
- Environmental rooms: Self-contained proofing systems
- Chocolate Production: (depositing, dipping, decoration, and de-molding)
- Pastry Decorating