

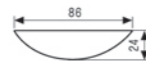


法国烤盘



铝合金

**SN1586** 4槽法国烤盘(不沾)  
600x400x39/86x24



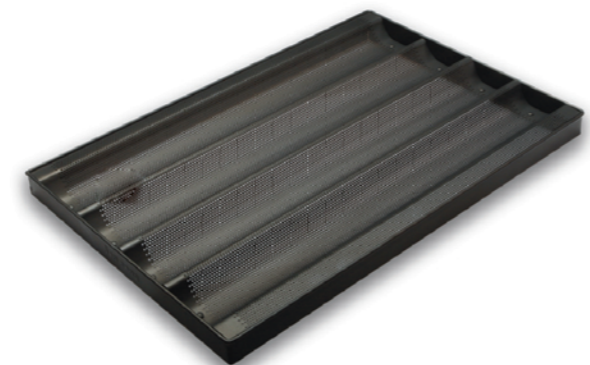
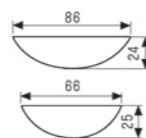
铝合金

**SN1587** 5槽法国烤盘(不沾)  
600x400x39/66x25



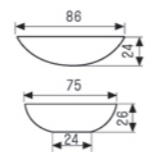
**5槽法国烤盘(不沾)** 铝合金

**SN1593** 660x460x33/86x24  
**SN1595** 600x400x33/66x25



**4槽法国烤盘(不沾)** 铝合金

**SN1594** 600x400x33/86x24  
**SN1596** 600x400x33/75x24x26

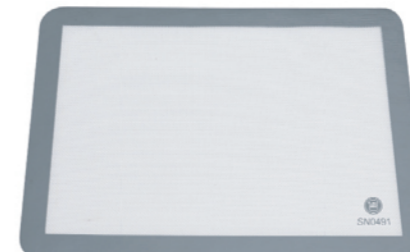


汉堡烤盘



0.13mm玻璃纤维涂层布

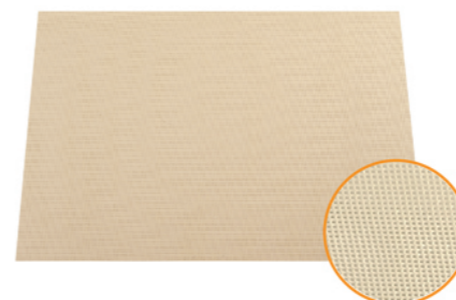
**SN0475** 家用不沾布 275x245  
**SN0487** 不沾布 580x380  
**SN0488** 不沾布 670x420



**SN0491** 硅胶不沾布(白)  
570x370

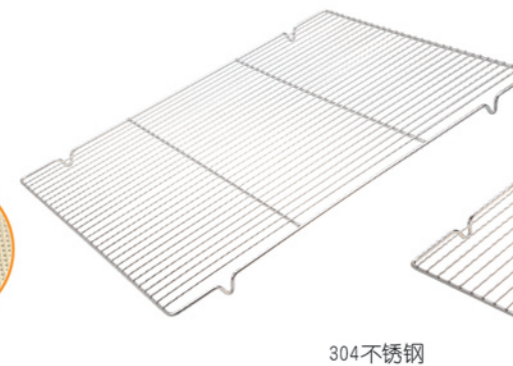


**SN0492** 硅胶不沾布(红)  
595x395



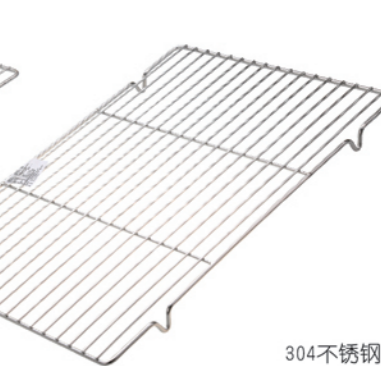
规格可定制

**SN0495** 硅胶蒸笼垫  
570x370



304不锈钢

**SN1576** 不锈钢平网盘(电解)  
470x370x20



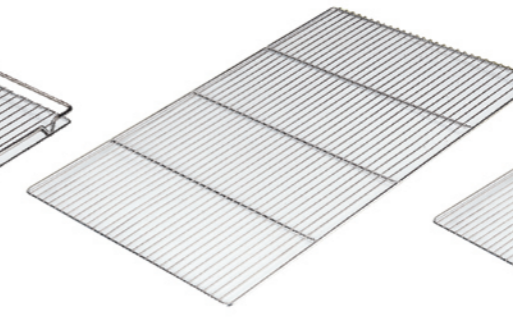
304不锈钢

**SN1577** 不锈钢家用平网盘(电解)  
375x265x20



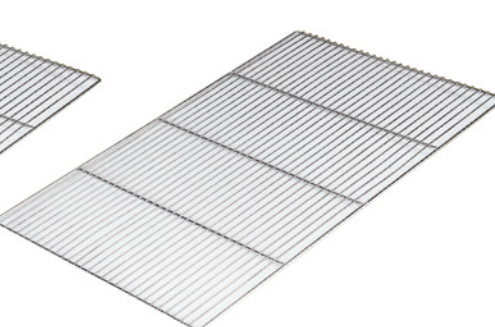
304不锈钢

**SN1570** 不锈钢网盘(电解)  
600x400x25



304不锈钢

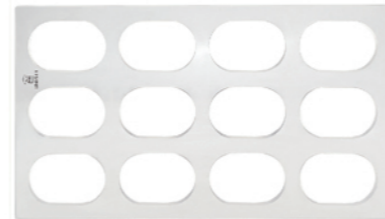
**SN1573** 不锈钢平网盘(电解)  
720x460x8



304不锈钢

**SN1575** 不锈钢平网盘(电解)  
600x400x8

## 瓦片酥 &amp; 达克瓦兹



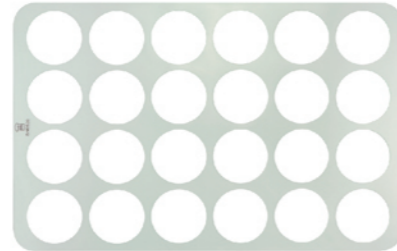
PC塑料

**SN0511** 12连椭圆达克瓦兹模  
340x190 单个45x70



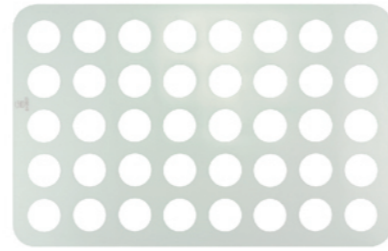
PVC塑料

**SN0515** 40连猫型瓦片酥  
570x370



PVC塑料

**SN0506** 24连圆型瓦片酥  
570x370 单个圆径80



PVC塑料

**SN0507** 40连圆型瓦片酥  
570x370 单个圆径50



PVC塑料

**SN0512** 35连星型瓦片酥  
570x370 单个圆径60



PVC塑料

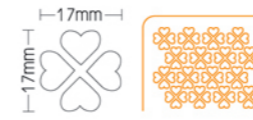
**SN0513** 42连心型瓦片酥  
570x370 单个47x50



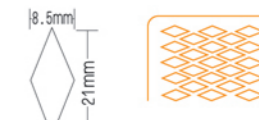
PVC塑料

**SN0514** 45连小熊瓦片酥  
570x370 单个40x50

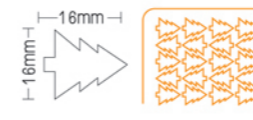
## 蛋糕网模 1.0mmPVC塑料 规格: 600x400



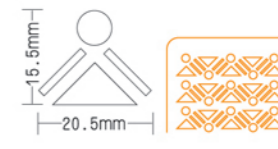
**SN0523** 心型蛋糕网模



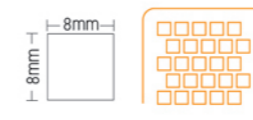
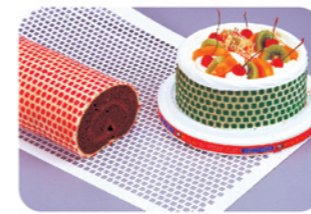
**N0543** 菱型蛋糕网模



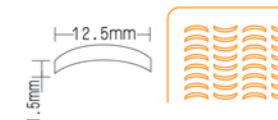
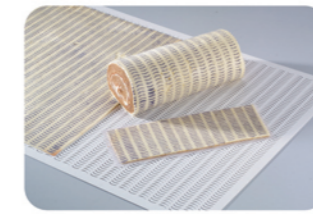
**SN0528** 树型蛋糕网模



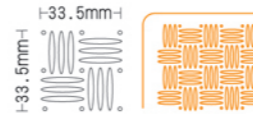
**SN0548** 三角型蛋糕网模



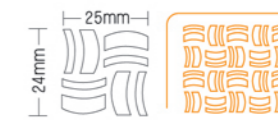
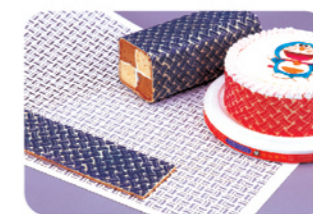
**SN0533** 方型蛋糕网模



**SN0553** 长条型蛋糕网模



**SN0538** 网型蛋糕网模



**SN0558** 异型蛋糕网模



网模采用PVC材料制成，不耐高温，只能用冷水或温水清洗，否则会因高温变形而影响以后的使用。



将蛋糕网盘置于不沾布上，倒入原料并用刮刀刮平，即可拿起蛋糕网模。



将已刮好原料图案的不沾布冷藏1-2小时后原料图案会更定型，即可平放于烤盘内(原料图案向上)，倒入蛋糕原料用弯形刮平刀抹平。



原料抹平后，放进烤箱内，烘烤完成取出并倒出面皮，将不沾布拿起，即完成高级花样面皮。



用轮刀或刀具切割所需规格尺寸装饰蛋糕。