

För varma och kalla förrätter,
varmrätter & desserter!
Passar perfekt för alla
typer av bakning!

**Formar i
alla former!**

**-40°C
+280°C**

qb
bakers

– en av Skandinavians ledande tillverkare av bageri-, konditori- och restaurangutensilier.

enkel rengöring
smörjfria
+ 280°C
- 40°C

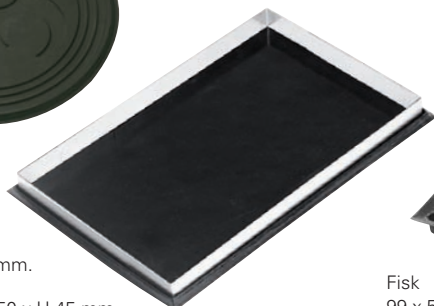


- 600 x 400 mm.
1. Savarin, kvadrat 56 x 56 x H 24 mm
35 positioner **16973**
 2. Savarin, kvadrat 70 x 70 x H 30 mm
24 positioner **16974**
 3. Savarin, rund Ø 80 x H 20 mm
24 positioner **16972**
 4. Quenell, mini, 42 x 22 x H 17 mm
100 positioner **16975**

- Reliefmatta rund.
1. Ø 235 mm **11825-3**
 2. Ø 235 mm **11825-4**



Kit
3 Flexipanmattor
555 x 360 x H 10 mm.
1 st rostfri ram.
Innermått 546 x 350 x H 45 mm.
16971



Singelform, perforerad duk
Brödform, enkel, rund
Ø 220/215 x H 60 mm.
16966



Tårtform rund.
Ø 200 x 40 mm **11826**
Ø 220 x 40 mm **11826-1**
Ø 240 x 40 mm **11826-2**
Ø 260 x 45 mm **11826-3**
Ø 280 x 45 mm **11826-4**



Tårtformar
Oval 230 x 170 x H 50 mm **16960**
Kvadrat 180 x 180 x H 35 mm **16961**



Brödformar, perforerad duk
Portionsbröd rund Ø 79 x H 15 mm 24 positioner **16962**
Korvbröd/minibaguetter,
130 x 48 x H 18 mm 24 positioner **16963**
Baguette 222 x 50 x H 10 mm 10 positioner **16964**
Baguette 299 x 30 x H 30 mm 6 positioner **16965**

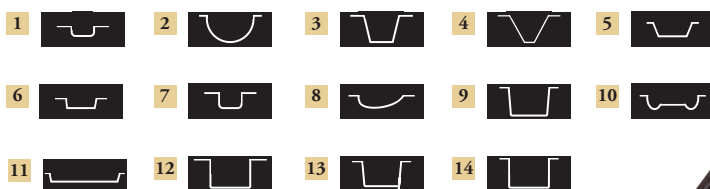


Runda, 600 x 400 mm.
1. Ø 186 x H 12 mm 6 positioner **16970**
2. Ø 150 x H 24 mm 6 positioner **16969**
3. Ø 105 x H 40 mm 12 positioner **16968**
4. Ø 102 x H 20 mm 15 positioner **16967**



Reliefmatta.
1. 550 x 355 mm **11825**
2. 550 x 355 mm **11825-1**
3. 550 x 355 mm **11825-2**

Flexipan



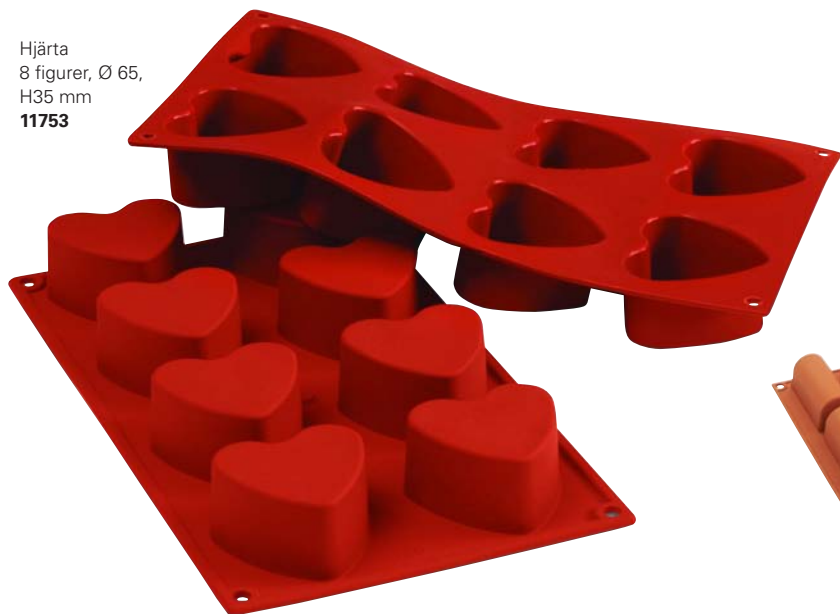
- | | | | |
|------------------|--------|-----------------|----------------|
| 1. Rektangel | 84 fig | 50 x 26 x 11 mm | 11801 |
| 2. Rund | 24 fig | Ø 70 x 40 mm | 11800 |
| 3. Pyramid | 54 fig | 35 x 35 x 23 mm | 11802 |
| 4. Pyramid | 24 fig | 71 x 71 x 41 mm | 11802-1 |
| 5. Pyramid | 35 fig | 50 x 50 x 35 mm | 11802-2 |
| 6. Rund | 48 fig | Ø 48 x 15 mm | 11803 |
| 7. Oval | 60 fig | Ø 42 x 10 mm | 11804 |
| 8. Madeleine | 50 fig | 51 x 31 x 20 mm | 11805 |
| 9. Muffins | 40 fig | 78 x 47 x 19 mm | 11806 |
| 10. Savarin | 24 fig | Ø 73 x 40 mm | 11807 |
| 11. Savarin | 35 fig | Ø 66 x 20 mm | 11808 |
| 12. Savarin | 60 fig | Ø 41 x 12 mm | 11808-1 |
| 13. Florentiner | 11 fig | Ø 125 x 16 mm | 11809 |
| 14. Oval | 30 fig | 70 x 50 x 30 mm | 11817 |
| 15. Mini Muffins | 40 fig | Ø 51 x 29 mm | 11818 |
| 16. Cylinder | 24 fig | Ø 63 x 35 mm | 11819 |
| 17. Cylinder | 48 fig | Ø 40 x 20 mm | 11822 |

- | | | | |
|-----------------|--------|---------------------|----------------|
| 1. Kon | 20 fig | Ø 70 x 60 mm | 11827 |
| 2. Dubbelhjärta | 8 fig | 120 x 113 x H 35 mm | 11828 |
| 3. Minihalvkula | 70 fig | Ø 29 x 18 mm | 11800-1 |
| 4. Hjärta | 20 fig | 75 x 65 x H 35 mm | 11823 |
| 5. Muffins | 24 fig | Ø 79 x H 36 mm | 11807-1 |
| 6. Brioche | 18 fig | Ø 78 x H 40 mm | 11824 |

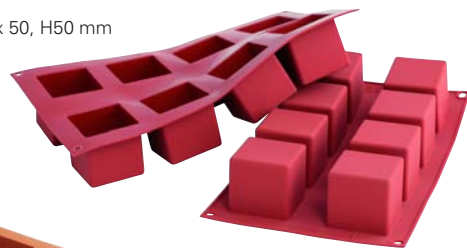
Vår stora
produktkatalog
bittar du på
www.bakers.se



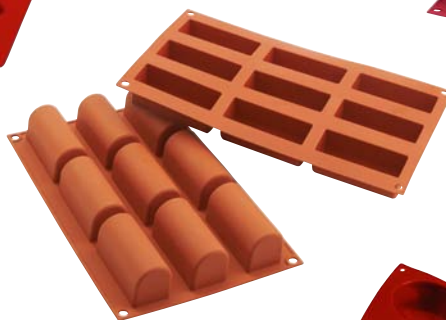
Hjärta
8 figurer, Ø 65,
H35 mm
11753



Kub
8 figurer, 50 x 50, H50 mm
11754



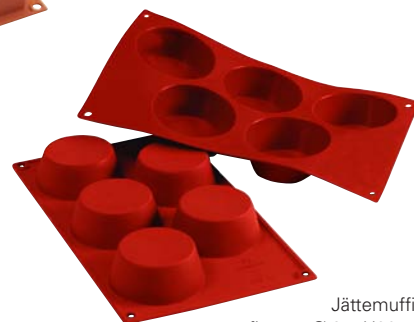
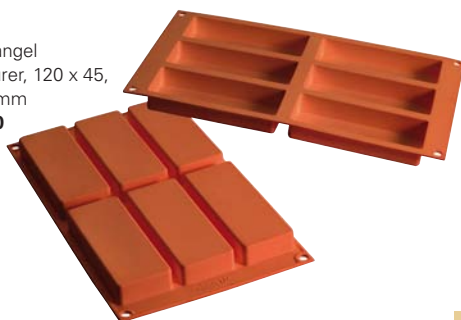
Ministubbe
9 figurer, 84 x 32, H35 mm
11755



Rektangel
7 figurer, 87 x 48,
H24 mm
11751



Rektangel
6 figurer, 120 x 45,
H20 mm
11750



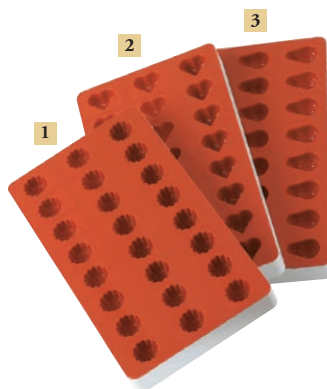
Jättemuffins
5 figurer, Ø 81, H32 mm
11797



Bakform spiral, silicopat
Ø 220, H 110 mm
10318



Bakform Nalle, silicopat
290 x 200, H 60 mm
10321



Marmelad-/geléformar

- | | | |
|-----------|-----------------|--------------|
| 1. Bär | Ø 30 x H 24 mm | 16643 |
| 2. Hjärta | 34 x 30 x 18 mm | 16642 |
| 3. Päron | 40 x 26 x 15 mm | 16641 |
| 4. Lime | 45 x 18 x 15 mm | 16640 |



Siliconflex Gastro



Bakform rund, slät silicopat
Ø 180, H 40 mm **10323**
Ø 200, H 40 mm **10324**
Ø 240, H 42 mm **10326**



Bakform rund, krusig, silicopat
Ø 240, H 30 mm **10317**



Brödform rektangulär, silicopat
240 x 100, H 65 mm **10319**
260 x 100, H 70 mm **10320**



Bakmatta, silicopat
400 x 300 mm **12290**
600 x 400 mm **12291**
530 x 325 mm, GN 1/1 **12289**

90 mästare arbetar
med Flexipan
11835



Recept i Flexipan
för konditoriet
och köket
11834

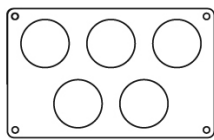


Bak- och arbetsmatta
Silipat.
Perforerad bakmatta.
600 x 400 mm **12296-2**
GN 1/1 530 x 325 mm **12296-3**
Slät bak- och arbetsmatta.
600 x 400 mm **12296**
GN 1/1 530 x 325 mm **12296-1**
600 x 450 mm **12296-4**



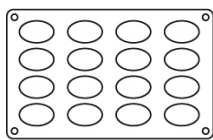
Siliconflex Gastro

GN 1/3, 3 st/set (1 set = 530 x 325 mm). Antal figurer anges per matta.



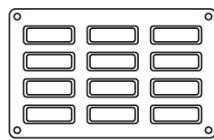
Rund

6 fig. Ø 70, H 35 mm **11782**
6 fig. Ø 60, H 30 mm **11795**
15 fig. Ø 40, H 20 mm **11781**
24 fig. Ø 30, H 15 mm **11780**



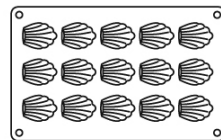
Oval

16 fig. 55 x 33, H 20 mm **11777**
9 fig. 70 x 50, H 20 mm **11791-7**



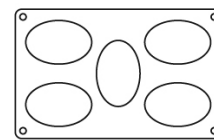
Rektangel

12 fig. 79 x 29, H 30 mm **11792**



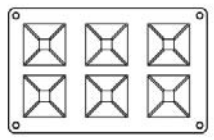
Madeleine

15 fig. 44 x 34, H 10 mm **11791-3**
9 fig. 68 x 45, H 17 mm **11791-9**



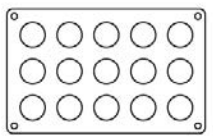
Halvägg

5 fig. 102 x 73, H 36 mm **11793**



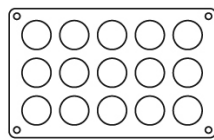
Pyramid

6 fig. 71 x 71, H 40 mm **11786**
15 fig. 36 x 36, H 22 mm **11785**



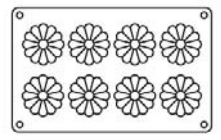
Pastej

11 fig. Ø 45, H 48 mm **11791-8**



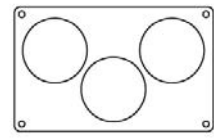
Petits four

15 fig. Ø 40, H 20 mm **11778**



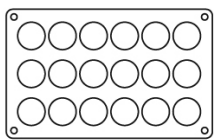
Bordelais

18 fig. Ø 35, H 35 mm **11791-4**



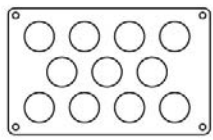
Florentin

3 fig. Ø 103, H 20 mm **11784**



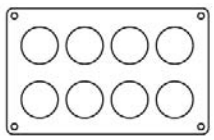
Savarin

18 fig. Ø 41, H 12 mm **11789**
8 fig. Ø 65, H 21 mm **11783**



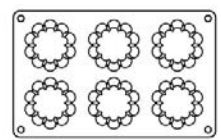
Muffins

11 fig. Ø 51, H 28 mm **11791-2**
6 fig. Ø 69, H 35 mm **11787**
5 fig. Ø 81, H 32 mm **11797**



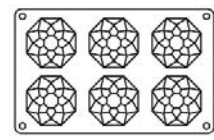
Cylinder

8 fig. Ø 60, H 35 mm **11796**



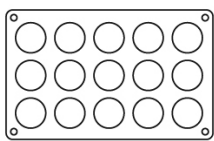
Brioche

6 fig. Ø 79, H 30 mm **11791-1**



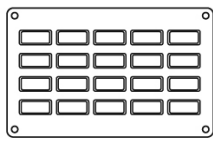
Diamant

6 fig. Ø 68, H 45 mm **11794**



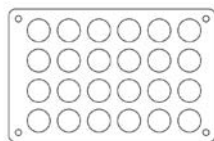
Tartlett

15 fig. Ø 45, H 10 mm **11775**
15 fig. Ø 50, H 15 mm **11779**
6 fig. Ø 70, H 20 mm **11790**



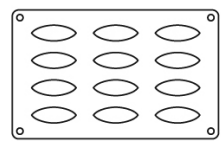
Rektangel

20 fig. 49 x 26, H 11 mm **11776**



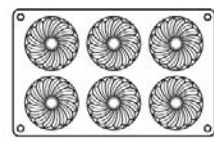
Florentin

24 fig. Ø 35, H 5 mm **11791-6**



Båt

12 fig. 72 x 30, H 15 mm **11791-5**



Kouglofs

6 fig. Ø 70, H 36 mm **11791**

Rostfri ställning

För siliconflexformar. **11774**

