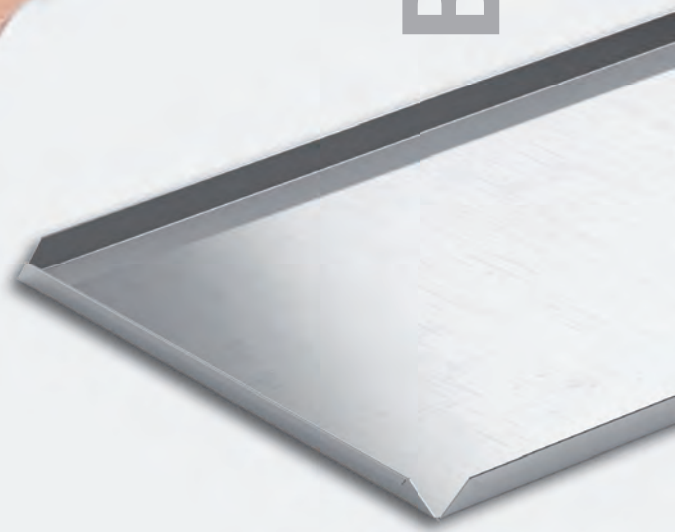
9/2014 GB

Anneliese®
Industrial bakeware and racks.

BAKING TECHNOLOGY

For industrial, artisan and shop bakeries



Made in Germany

Editorial

Welcome to Anneliese Backtechnik!

Since 1965, we have been manufacturing baking technology - for the baking trade and industry as well as for retail.

In this catalogue we are proud to present our comprehensive standard product range including baking trays, baguette trays and bread pans plus all the corresponding racks for oven, storage, cooling and transport.

Our standard products can also be tailored to meet your individual needs and in the following pages, we have featured some of the most popular options.

We will be happy to convince you of our wide-ranging selection and of our 'Made in Germany' quality. Contact us today!

Sincerely,

Gerhard Froebus & Helmut Leuver

PS: Coming soon! If you are looking for our digestate management, shop and factory equipment or logistic solutions for baking shops or retail branches, our extended catalogue will be available shortly!

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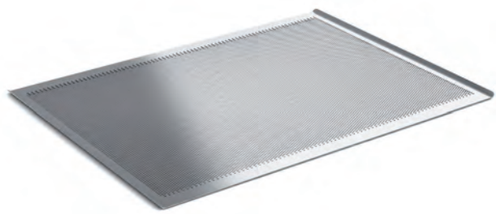

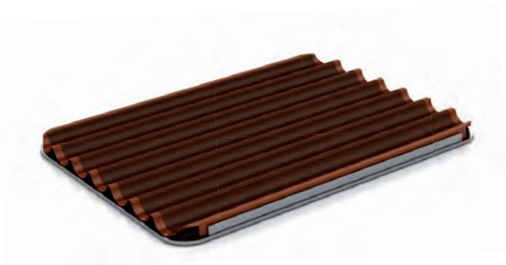

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Annex

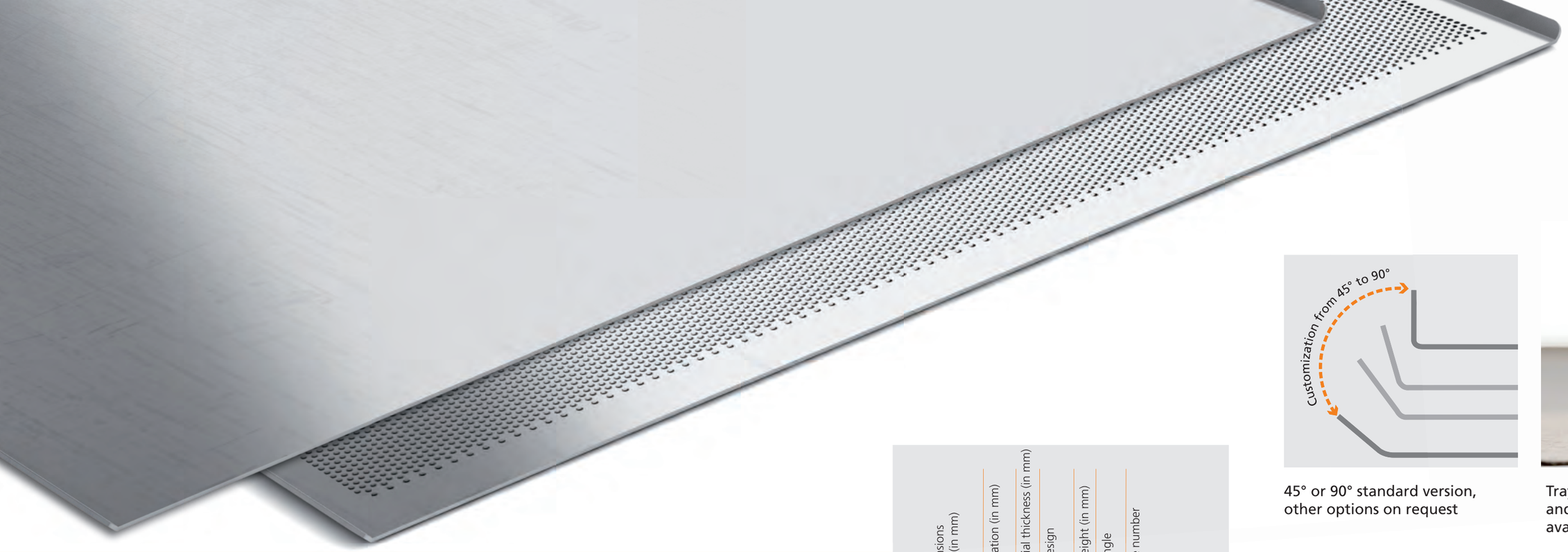
Tray and tin set application know-how briefly A.1

Anneliese®
Industrial bakeware and racks.

Baking trays

		2-rim baking trays – long and short	3-rim baking trays – robust design	3-rim baking trays – standard design	4-rim baking trays	Sponge cake trays and butter cake trays	Display trays - black	Display trays – stainless steel	Baking trays Master type flat	Baking trays Profi type flat	Baking trays Euro type flat	Baking trays for industrial lines
Page		8	10	12	14	16	18	20	22	24	26	28
Baking tray material	Aluminium alloy, 1.5 mm	●	●	●	●	●	●	-	❍	●	●	❍
	Aluminium alloy, 2.0 mm	●	●	●	●	❍	-	-	❍	●	●	❍
	Stainless steel, 0.8 mm	-	-	-	-	-	-	●	-	-	-	❍
Perforation	Micro perforation, 2.0 mm	●	●	●	●	❍	-	-	❍	❍	❍	❍
	Standard perforation, 3.0 mm	●	●	●	●	❍	●	-	❍	❍	❍	❍
	Standard perforation, 5.0 mm	❍	❍	❍	❍	❍	-	-	❍	❍	❍	❍
	Without perforation	●	●	●	●	●	●	●	❍	●	●	❍
Rim height	No rims	-	-	-	-	-	-	-	❍	-	-	❍
	10 mm	●	-	-	●	-	●	●	-	-	-	-
	15 mm	●	-	-	❍	-	-	-	-	-	-	-
	18 mm	-	-	-	-	-	-	●	-	-	-	-
	23 mm	-	●	●	-	-	-	-	-	-	-	-
	30 mm	-	-	-	-	●	-	-	-	-	●	-
	42 mm	-	-	-	-	-	-	-	-	●	-	-
	50 mm	-	-	-		●	-	-	-	-	-	-
	Customized rim height	❍	❍	❍	-	❍	●	●	❍	❍	-	❍
Coating	TOPCOAT Nova	❍	❍	❍	❍	-	-	-	❍	❍	❍	-
	TOPCOAT Extra	❍	❍	❍	❍	-	-	-	❍	❍	❍	❍
	TOPCOAT Special	❍	❍	❍	❍	-	-	-	❍	❍	❍	❍
	Silicone caoutchouc, red	❍	❍	❍	❍	-	-	-	❍	❍	❍	❍
	Silicone glaze	❍	❍	❍	❍	-	-	-	❍	❍	❍	❍
	Powder-coated	-	-	-	-	-	●	-	-	-	-	-
	Standard finishing, uncoated	●	●	●	●	●	❍	-	❍	●	●	❍

● = standard ❍ = option - = not specified, customisation on request



Anneliese®
Industrial bakeware and racks.

2-rim baking trays – long or short

Special features	**Robust, stackable, cost-effective**
Sheet metal type	1.5 mm or 2.0 mm aluminium alloy
Rim configuration	Either long or short sides angled

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Perforation (in mm)	Material thickness (in mm)	Rim design	Rim height (in mm)	Rim angle	Article number
580 x 780	w/o	2	short	10	45°	2ak-so10kg
580 x 780	2	2	short	10	45°	2ck-so10kg
580 x 780	3	2	short	10	45°	2dk-so10kg
580 x 780	w/o	2	long	15	90°	2ak-so15lp
580 x 780	2	2	long	15	90°	2ck-so15lp
580 x 780	3	2	long	15	90°	2dk-so15lp
600 x 800	w/o	2	short	10	45°	2ak-sq10kg
600 x 800	2	2	short	10	45°	2ck-sq10kg
600 x 800	3	2	short	10	45°	2dk-sq10kg
600 x 800	w/o	2	long	15	90°	2ak-sq15lp
600 x 800	2	2	long	15	90°	2ck-sq15lp
600 x 800	3	2	long	15	90°	2dk-sq15lp
580 x 980	w/o	2	short	10	45°	2ak-sp10kg
580 x 980	2	2	short	10	45°	2ck-sp10kg
580 x 980	3	2	short	10	45°	2dk-sp10kg
580 x 980	w/o	2	long	15	90°	2ak-sp15lp
580 x 980	2	2	long	15	90°	2ck-sp15lp
580 x 980	3	2	long	15	90°	2dk-sp15lp
530 x 650	w/o	2	short	15	90°	2ak-sn15kp
530 x 650	2	2	short	15	90°	2ck-sn15kp
530 x 650	3	2	short	15	90°	2dk-sn15kp
530 x 650	w/o	2	long	15	90°	2ak-sn15lp
530 x 650	2	2	long	15	90°	2ck-sn15lp
530 x 650	3	2	long	15	90°	2dk-sn15lp
600 x 400	w/o	1,5	long	10	90°	2ai-sc10lp
600 x 400	2	1,5	long	10	90°	2ci-sc10lp
600 x 400	3	1,5	long	10	90°	2di-sc10lp
600 x 400	w/o	2	long	10	90°	2ak-sc10lp
600 x 400	2	2	long	10	90°	2ck-sc10lp
600 x 400	3	2	long	10	90°	2dk-sc10lp
600 x 400	w/o	1,5	short	10	90°	2ai-sc10kp
600 x 400	2	1,5	short	10	90°	2ci-sc10kp
600 x 400	3	1,5	short	10	90°	2di-sc10kp

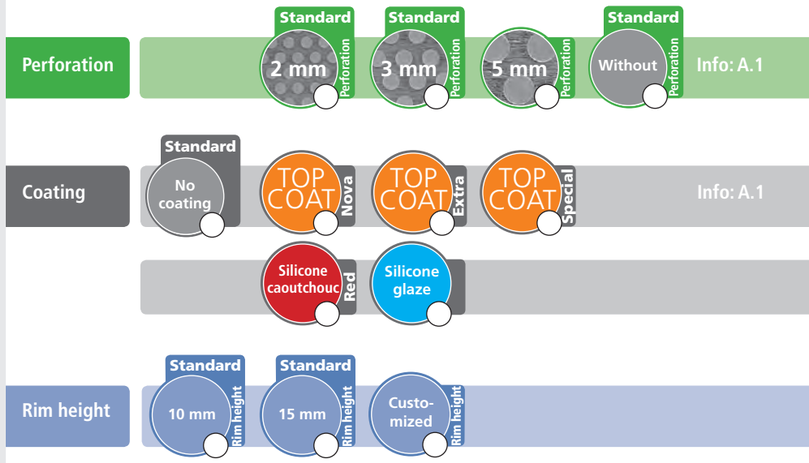
Other versions on request

45° or 90° standard version, other options on request

Tray with 1.5 mm thickness and folded rim optionally available

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- Corresponding mobile oven racks: chapter 5

Select your version



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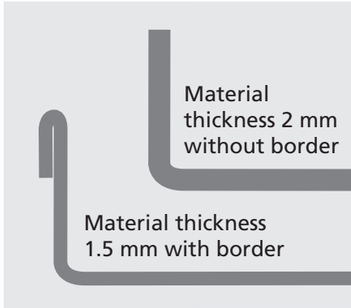
Robust thanks to angled and welded open side



3-rim baking trays – robust design

Special features	**Highly durable an robust due to 45° angle on the open side**
Sheet metal type	1.5 mm or 2.0 mm aluminium alloy
Rim configuration	Open side with 45° angle, all 4 corners welded

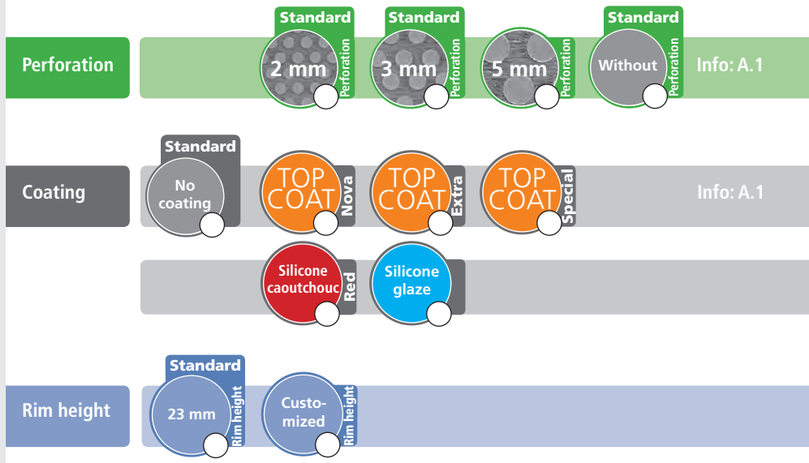
EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Perforation in m)	Material thickness (in mm)	Rim height (in mm)	Packed quantity	Articel number
580 x 780	w/o	1,5	23	14	2ai-so23vp
580 x 780	w/o	2	23	14	2ak-so23vp
580 x 780	2	1,5	23	20	2ci-so23vp
580 x 780	2	2	23	16	2ck-so23vp
580 x 780	3	1,5	23	20	2di-so23vp
580 x 780	3	2	23	16	2dk-so23vp
600 x 800	w/o	1,5	23	12	2ai-sq23vp
600 x 800	w/o	2	23	12	2ak-sq23vp
600 x 800	2	1,5	23	16	2ci-sq23vp
600 x 800	2	2	23	12	2ck-sq23vp
600 x 800	3	1,5	23	16	2di-sq23vp
600 x 800	3	2	23	12	2dk-sq23vp
580 x 980	w/o	1,5	23	10	2ai-sp23vp
580 x 980	w/o	2	23	10	2ak-sp23vp
580 x 980	2	1,5	23	16	2ci-sp23vp
580 x 980	2	2	23	12	2ck-sp23vp
580 x 980	3	1,5	23	16	2di-sp23vp
580 x 980	3	2	23	12	2dk-sp23vp
530 x 650	w/o	1,5	23	16	2ai-sn23vp
530 x 650	w/o	2	23	16	2ak-sn23vp
530 x 650	2	1,5	23	20	2ci-sn23vp
530 x 650	3	1,5	23	20	2di-sn23vp
600 x 400	w/o	1,5	23	16	2ai-sc23vp
600 x 400	w/o	2	23	16	2ak-sc23vp
600 x 400	2	1,5	23	20	2ci-sc23vp
600 x 400	3	1,5	23	20	2di-sc23vp

Other versions on request

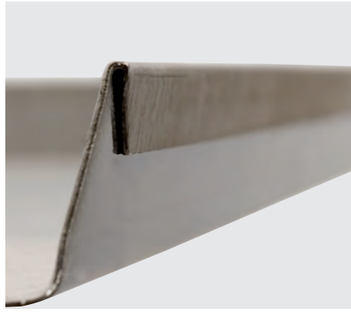
- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- Corresponding mobile oven racks: chapter 5

Select your version



Anneliese®
Industrial bakeware and racks.

Robust build thanks to angled open side



Bordered rims for easy handling and warp-resistance

3-rim baking trays – standard design

Special features	**Solid build with flat angled open side**
Sheet metal type	1.5 mm or 2.0 mm aluminium alloy
Rim configuration	Flat angled open side, 2 corners welded, all edges bordered

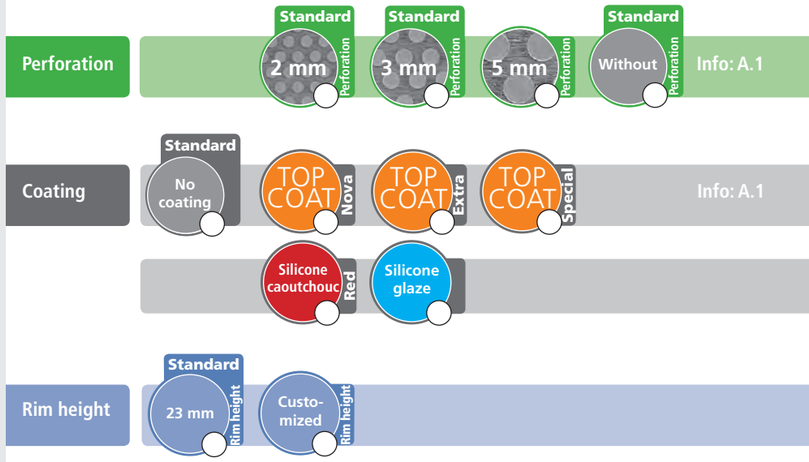
EN 485-4 Guaranteed quality

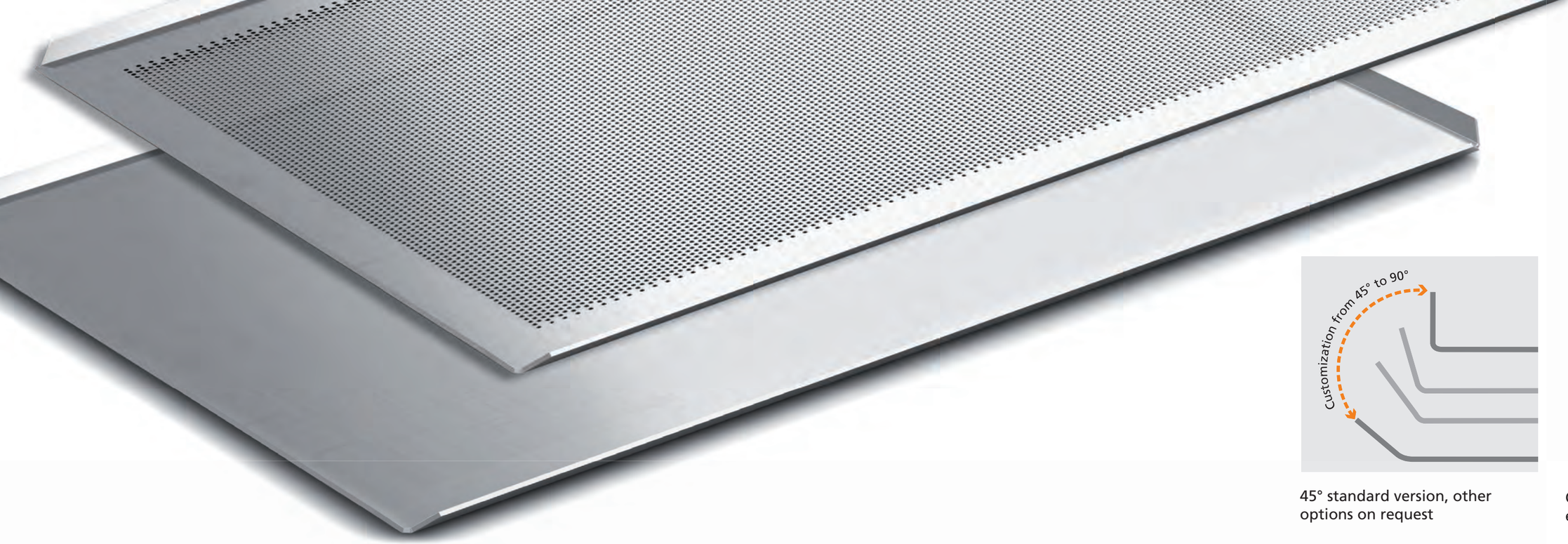
Dimensions W x L (in mm)	Perforation (in mm)	Material thickness (in mm)	Rim height (in mm)	Packed quantity	Articel number
580 x 780	w/o	1,5	23	14	2ai-so23ep
580 x 780	w/o	2	23	14	2ak-so23ep
580 x 780	2	1,5	23	20	2ci-so23ep
580 x 780	2	2	23	16	2ck-so23ep
580 x 780	3	1,5	23	20	2di-so23ep
580 x 780	3	2	23	16	2dk-so23ep
600 x 800	w/o	1,5	23	12	2ai-sq23ep
600 x 800	w/o	2	23	12	2ak-sq23ep
600 x 800	2	1,5	23	16	2ci-sq23ep
600 x 800	2	2	23	12	2ck-sq23ep
600 x 800	3	1,5	23	16	2di-sq23ep
600 x 800	3	2	23	12	2dk-sq23ep
580 x 980	w/o	1,5	23	10	2ai-sp23ep
580 x 980	w/o	2	23	10	2ak-sp23ep
580 x 980	2	1,5	23	16	2ci-sp23ep
580 x 980	2	2	23	12	2ck-sp23ep
580 x 980	3	1,5	23	16	2di-sp23ep
580 x 980	3	2	23	12	2dk-sp23ep
530 x 650	w/o	1,5	23	16	2ai-sn23ep
530 x 650	w/o	2	23	16	2ak-sn23ep
530 x 650	2	1,5	23	20	2ci-sn23ep
530 x 650	3	1,5	23	20	2di-sn23ep
600 x 400	w/o	1,5	23	16	2ai-sc23ep
600 x 400	w/o	2	23	16	2ak-sc23ep
600 x 400	2	1,5	23	20	2ci-sc23ep
600 x 400	3	1,5	23	20	2di-sc23ep

Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- Corresponding mobile oven racks: chapter 5

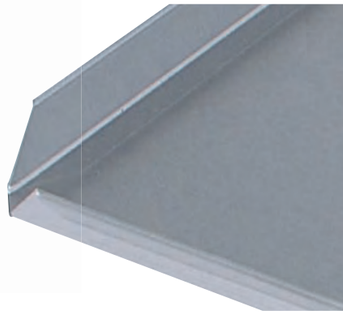
Select your version





Anneliese®
Industrial bakeware and racks.

45° standard version, other options on request



Open corners for easy cleaning

4-rim baking trays

Special features **Robust multipurpose trays, space-saving stackability**

Sheet metal type 1.5 mm or 2.0 mm aluminium alloy

Rim configuration Four 45° rims with open corners

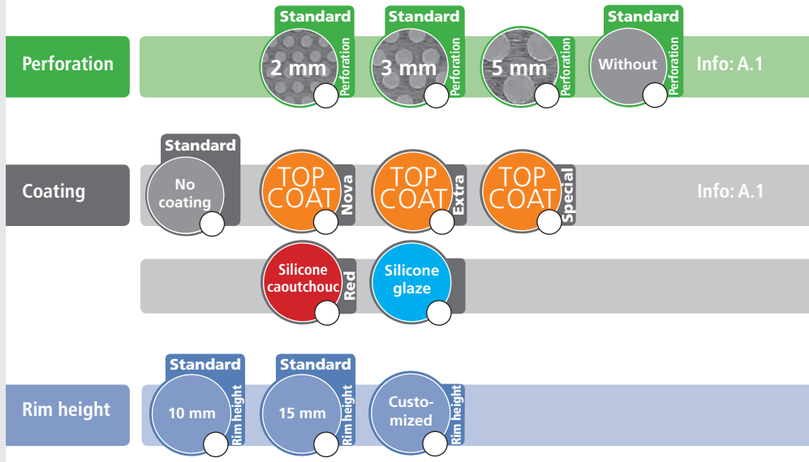
EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Perforation (in mm)	Material thickness (in mm)	Rim height (in mm)	Packed quantity	Article number
580 x 780	w/o	1,5	10	20	2ai-so104g
580 x 780	w/o	2	10	20	2ak-so104g
580 x 780	2	1,5	10	20	2ci-so104g
580 x 780	2	2	10	20	2ck-so104g
580 x 780	3	1,5	10	20	2di-so104g
580 x 780	3	2	10	20	2dk-so104g
600 x 800	w/o	1,5	10	20	2ai-sq104g
600 x 800	w/o	2	10	20	2ak-sq104g
600 x 800	2	1,5	10	20	2ci-sq104g
600 x 800	2	2	10	20	2ck-sq104g
600 x 800	3	1,5	10	20	2di-sq104g
600 x 800	3	2	10	20	2dk-sq104g
580 x 980	w/o	1,5	10	20	2ai-sp104g
580 x 980	w/o	2	10	20	2ak-sp104g
580 x 980	2	1,5	10	20	2ci-sp104g
580 x 980	2	2	10	20	2ck-sp104g
580 x 980	3	1,5	10	20	2di-sp104g
580 x 980	3	2	10	20	2dk-sp104g
530 x 650	w/o	1,5	10	20	2ai-sn104g
530 x 650	w/o	2	10	20	2ak-sn104g
530 x 650	2	1,5	10	20	2ci-sn104g
530 x 650	3	1,5	10	20	2di-sn104g
600 x 400	w/o	1,5	10	20	2ai-sc104g
600 x 400	w/o	2	10	20	2ak-sc104g
600 x 400	2	1,5	10	20	2ci-sc104g
600 x 400	3	1,5	10	20	2di-sc104g

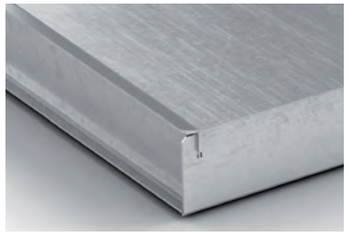
Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- Corresponding mobile oven racks: chapter 5

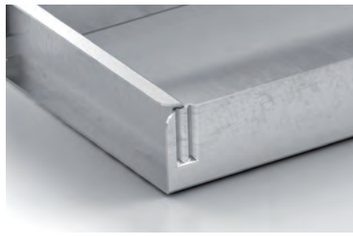
Select your version



Anneliese Standard:
Patented U-shaped guide for the front bar minimizes risk of damage



Variant 2:
Slotted guide for front bar



Variant 3:
Embossed guide for front bar

Sponge cake trays and butter cake trays

Special features **Patended front bar for quick removal of cake pieces**

Sheet metal type 1.5 mm aluminium alloy

Sponge cake tray variant 2 mm micro-perforation for improved heat transfer and better baking results

Gas can escape downwards, no time-consuming dipping

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Front bar	Rim height (in mm)	Packed quantity	Article number
580 x 400	F-profile	30	20	25-sab5-30
580 x 400	slotted	30	20	25-sab5-30s
580 x 400	embossed	30	20	25-sab5-30p
580 x 400	F-profile	50	20	25-sab5-50
580 x 400	slotted	50	20	25-sab5-50s
580 x 400	embossed	50	20	25-sab5-50p
580 x 200	F-profile	50	20	25-sab0006
580 x 200	slotted	50	20	25-sab0006s
580 x 200	embossed	50	20	25-sab0006p
580 x 100	F-profile	50	20	25-sab0043
580 x 100	slotted	50	20	25-sab0043s
580 x 100	embossed	50	20	25-sab0043p
600 x 400	F-profile	30	20	25-sab6-30
600 x 400	slotted	30	20	25-sab6-30s
600 x 400	embossed	30	20	25-sab6-30p
600 x 400	F-profile	50	20	25-sab6-50
600 x 400	slotted	50	20	25-sab6-50s
600 x 400	embossed	50	20	25-sab6-50p
600 x 200	F-profile	50	20	25-sab6002
600 x 200	slotted	50	20	25-sab6002s
600 x 200	embossed	50	20	25-sab6002p
600 x 100	F-profile	50	20	25-sab6-10
600 x 100	slotted	50	20	25-sab6-10s
600 x 100	embossed	50	20	25-sab6-10p

Other versions on request

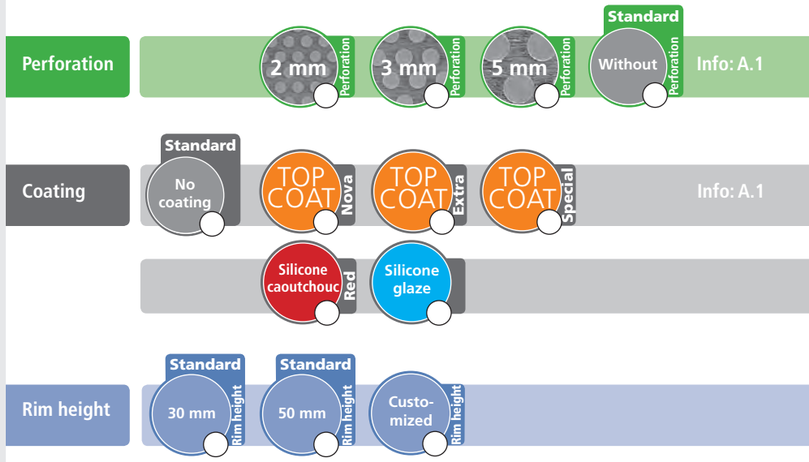
Application notes: annex A.1

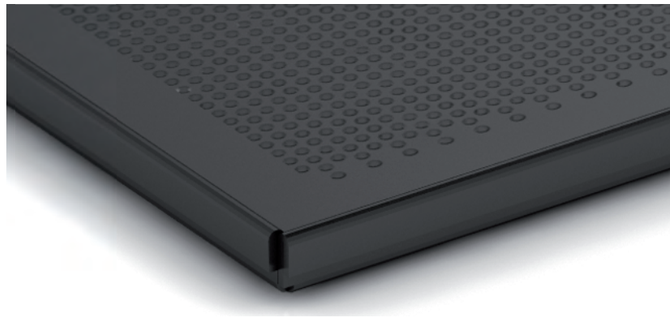
Cleaning guide: annex A.1

Re-coating and re-conditioning service see annex A.1

Corresponding mobile oven racks: chapter 5

Select your version





Welded corners for increased warp resistance

Display trays – black

Special features	**Powder-coated display tray, other colours on request**
Sheet metal type	1.5 mm aluminium alloy
Rim configuration	4-rim trays with all sides folded, all 4 corners welded

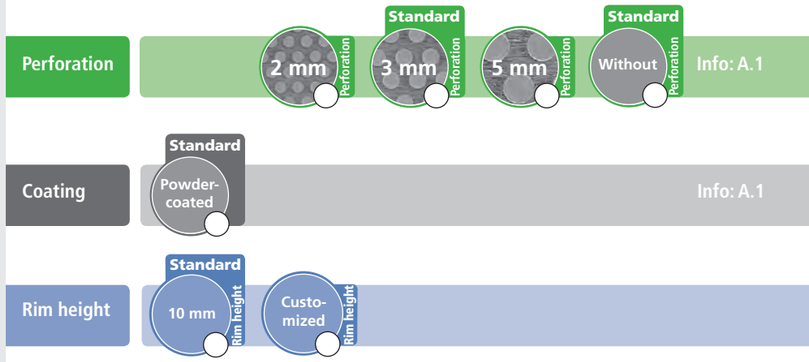
EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Perforation (in mm)	Rim height (in mm)	Rim angle	Packed quantity	Article number
600 x 400	3 mm	10	90°	10	25-ls60-40
600 x 200	3 mm	10	90°	10	25-ls60-20
400 x 300	3 mm	10	90°	10	25-ls40-30
600 x 400	w/o	10	90°	10	25-ls60-40a
600 x 200	w/o	10	90°	10	25-ls60-20a
400 x 300	w/o	10	90°	10	25-ls40-30a

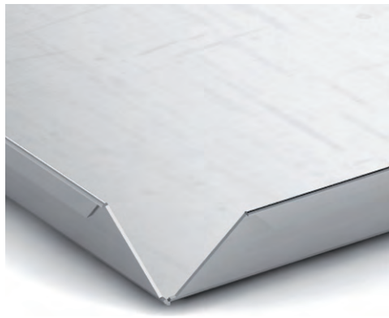
Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- Corresponding mobile oven racks: chapter 5

Select your version



Leather structure reduces visibility of scratch marks



Open corners for easy cleaning, bordered rim edges provide robustness

Display trays – stainless steel

Special features **Flawless surface for perfect product presentation**

Sheet metal type: Highly stable 0.8 mm stainless steel, grinded or with leather like finnish

Rim configuration: 4-rim baking trays bordered and with open corners

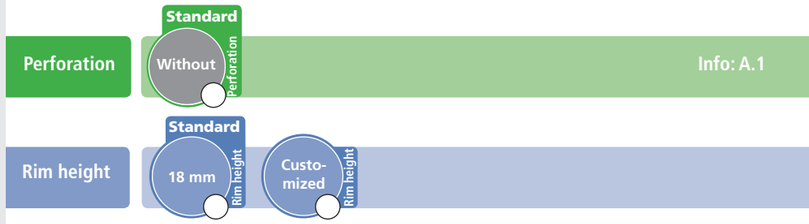
EN 485-4 Guaranteed quality

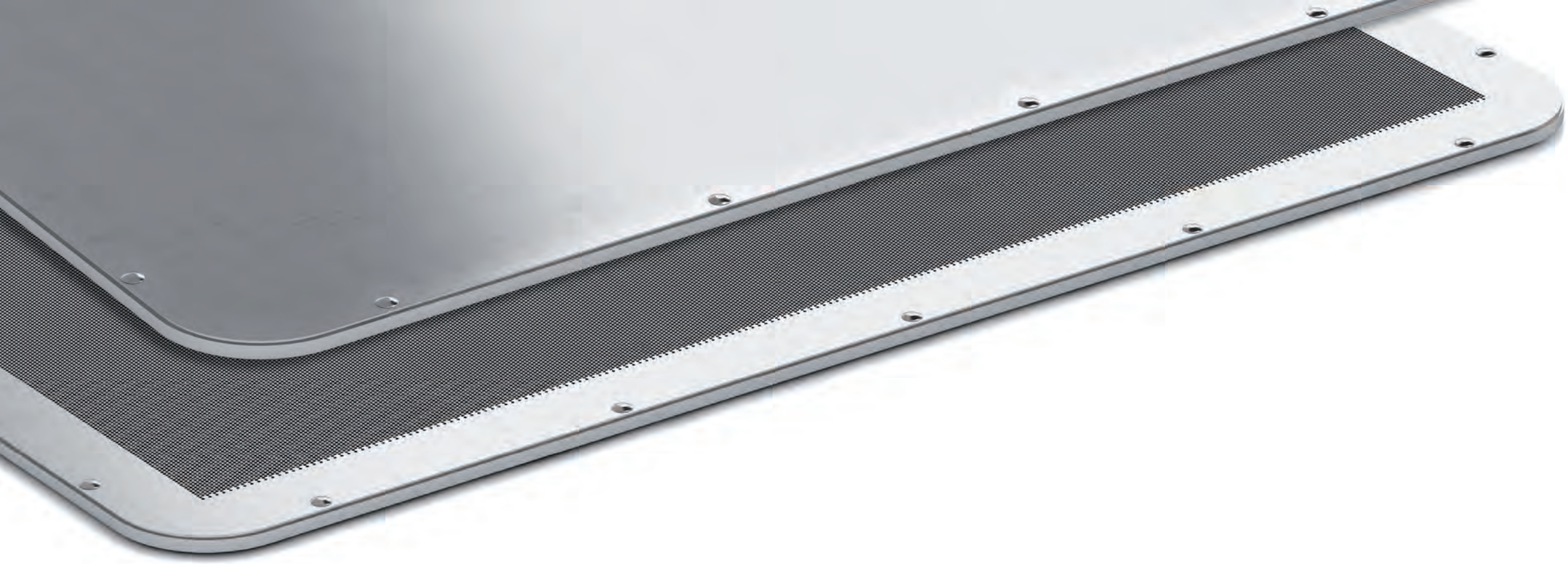
Dimensions W x L (in mm)	Rim height (in mm)	Rim angle	Packed quantity	Article number
Display tray grinded				
600 x 400	18	80°	10	25-la60-40
600 x 200	18	80°	10	25-la60-20
400 x 300	18	80°	10	25-la40-30
Display tray with rolled leather structure				
600 x 400	18	80°	10	25-le60-40
600 x 200	18	80°	10	25-le60-20
400 x 300	18	80°	10	25-le40-30

Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service see annex A.1
- **Corresponding mobile oven racks: chapter 5**

Select your version





Warp-resistant frame for rimless trays

Baking trays Master type flat

Special features	**Rimless robust tray for mobile oven racks**
Sheet metal type	1.5 mm aluminium alloy
Rim configuration	Rimless, customization on request
Frame configuration	All-around aluminium tube frame with rounded corners
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Article number
600 x 400	23-bst6040
650 x 530	23-bst6553
780 x 580	23-bst7858
800 x 600	23-bst8060
980 x 580	23-bst9858

Other versions on request

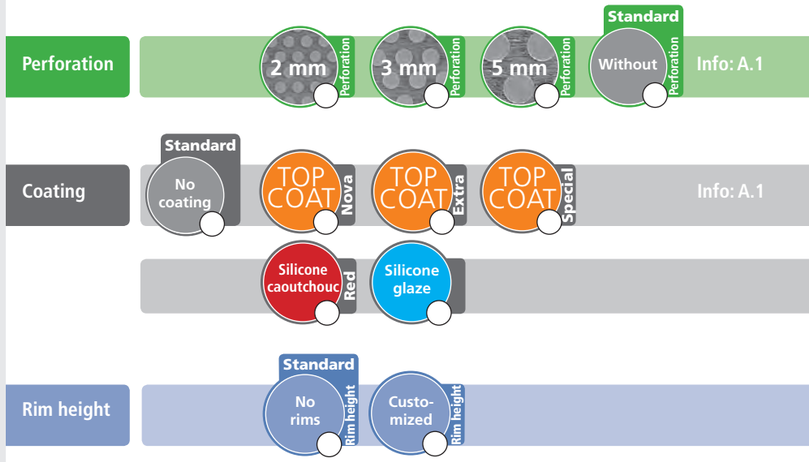
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service see annex A.1

Corresponding mobile oven racks: chapter 5

Select your version



Robust 2-rim tray with warp-resistant frame design

Baking trays Profi type flat

Special features	**Robust 2-rim tray for mobile oven racks**
Sheet metal type	1.5 mm or 2.0 mm aluminium alloy
Rim configuration	Angled rim, with increased robustness by tray frame
Frame configuration	Welded tube and profile design
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Article number
600 x 400	23-ali6040
650 x 530	23-ali6553
780 x 580	23-ali7858
800 x 600	23-ali8060
980 x 580	23-ali9858

Other versions on request

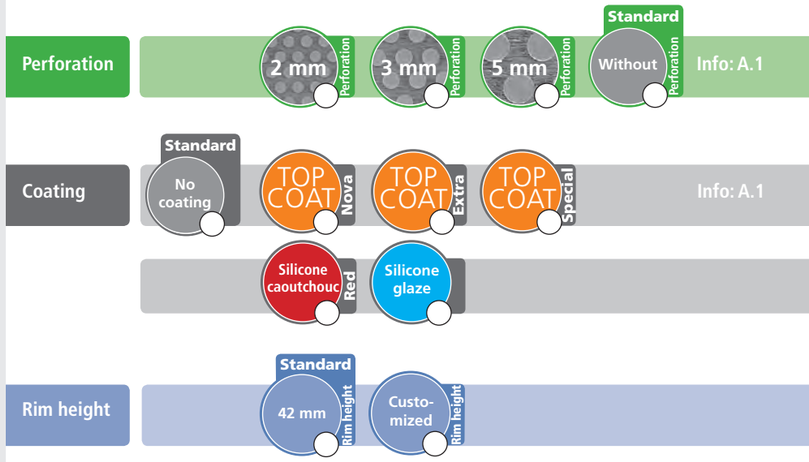
Application notes: annex A.1

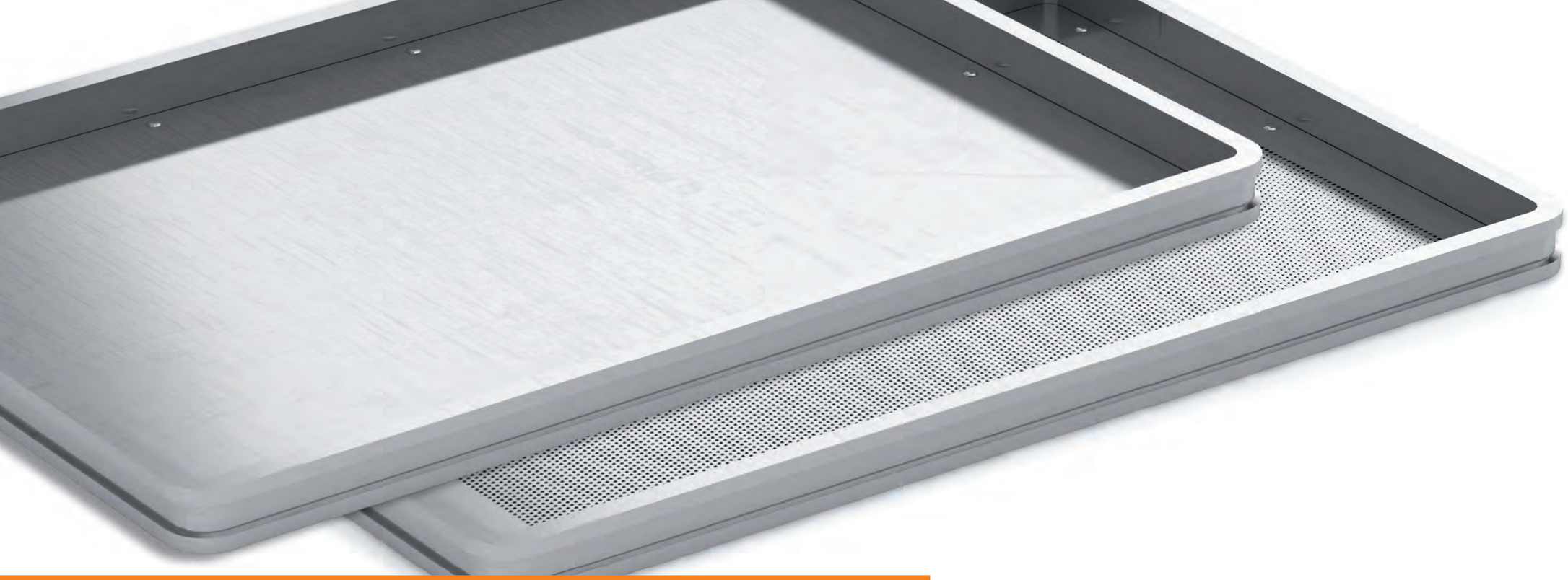
Cleaning guide: annex A.1

Re-coating and re-conditioning service see annex A.1

Corresponding mobile oven racks: chapter 5

Select your version





The all-around aluminium frame is easy to handle, warp-resistant and serves as the rim

Baking trays Euro type flat

Special features	**4-rim baking trays, extremely robust and easy to handle**
Sheet metal type	1.5 mm or 2.0 mm aluminium alloy
Frame configuration	All-around aluminium tube frame with rounded corners
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Article number
600 x 400	23-eur6040
650 x 530	23-eur6553
780 x 580	23-eur7858
800 x 600	23-eur8060
980 x 580	23-eur9858

Other versions on request

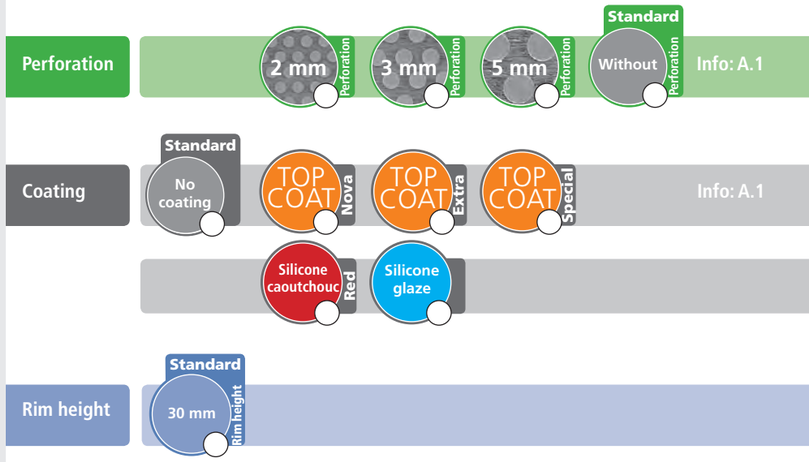
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service see annex A.1

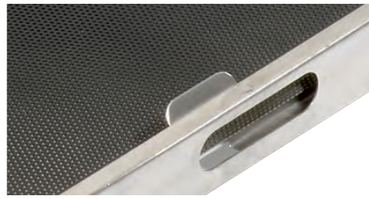
Corresponding mobile oven racks: chapter 5

Select your version



Loosely riveted = stress-free connection

Optional beading stops frozen products slipping



Optional handles for all common robots

Baking trays for industrial lines

Special features	**Robust and precision engineered stainless steel frame, customized to product and plant requirements**
Sheet metal type	Aluminized mild steel, stainless steel optional
Rim configuration	Rimless or customized configuration
Frame	Customized stainless steel frame
Tray mounting to frame	Stainless steel rivets or welded

EN 485-4 Guaranteed quality

Engineering expertise

Our skilled and experienced employees listen carefully to your ideas and analyze your requirements precisely. We develop attractive, customized solutions based on our expertise in the automatic line applications of a broad range of manufacturers such as **GBT, Gouet, Gostol, Mecatherm, Rademaker and Werner & Pfleiderer** and many others.

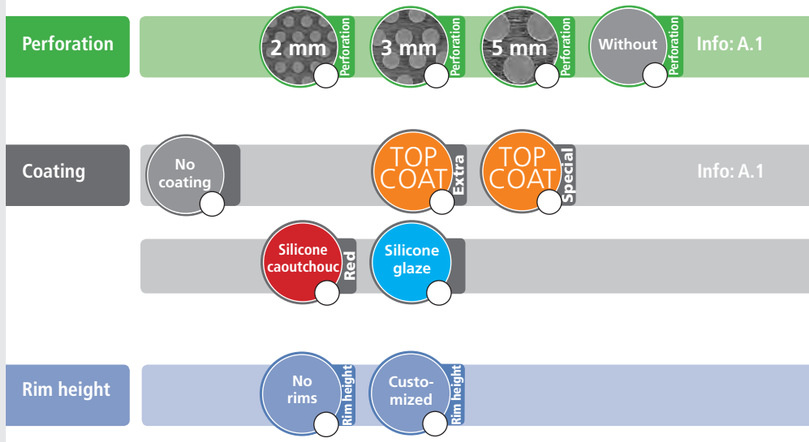
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service see annex A.1

Corresponding mobile oven racks: chapter 5

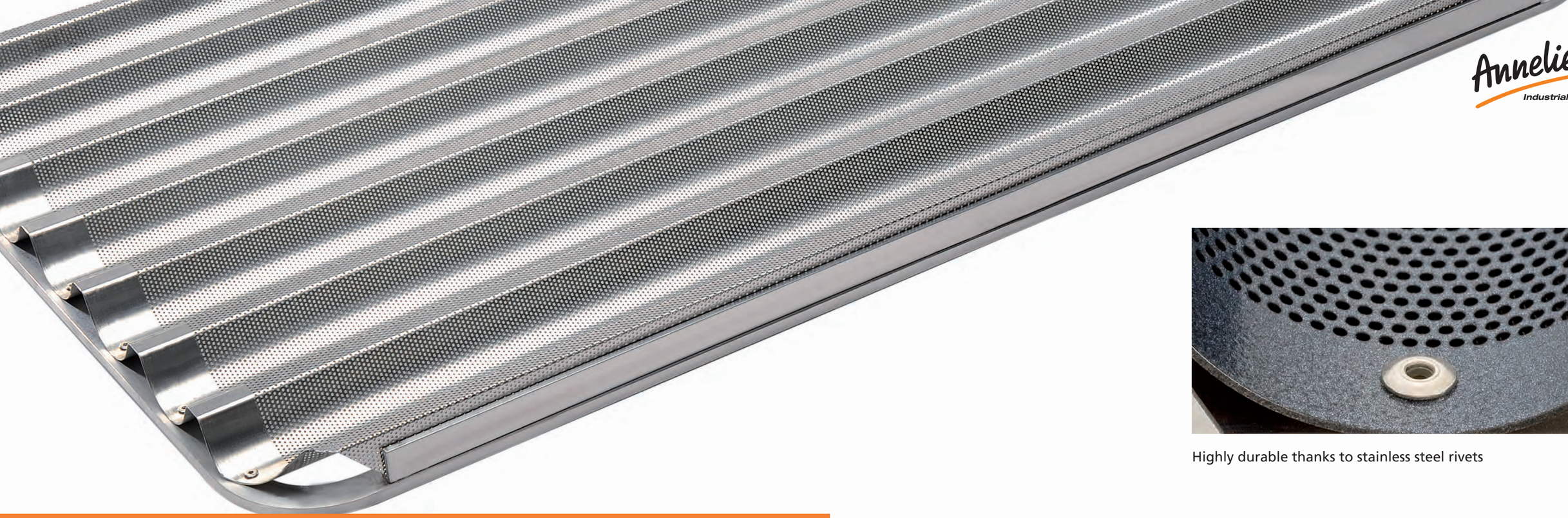
Select your version



Baguette trays

		Master type	Profi type	Euro type	Eco type	Standard type	Stackable baguette trays	Baguette trays for industrial lines
Page		32	34	36	38	40	42	44
Baguette tray material	Aluminium alloy, 1.0 mm	●	●	●	-	●	●	❍
	Aluminium alloy, 2.0 mm	-	-	-	●	-	-	❍
Channels	Rounded channels	●	●	●	●	●	●	❍
	Flat channels	❍	❍	❍	❍	❍	❍	❍
	Embossed channels	❍	❍	❍	❍	❍	❍	❍
	Customized channels	❍	❍	❍	❍	❍	❍	❍
Perforation	Micro perforation, 1.5 mm	●	●	●	-	❍	●	❍
	Micro perforation, 2.0 mm	❍	❍	❍	❍	❍	❍	❍
	Standard perforation, 3.0 mm	❍	❍	❍	●	●	❍	❍
	Standard perforation, 5.0 mm	❍	❍	❍	❍	❍	❍	❍
	Without perforation	❍	❍	❍	❍	❍	❍	❍
Coating	TOPCOAT Nova	●	●	●	●	●	●	●
	TOPCOAT Extra	❍	❍	❍	❍	❍	❍	❍
	TOPCOAT Special	❍	❍	❍	❍	❍	❍	❍
	Silicone caoutchouc, red	❍	❍	❍	❍	❍	❍	❍
	Silicone glaze	❍	❍	❍	❍	❍	❍	❍
	Standard finishing, uncoated	❍	❍	❍	❍	❍	❍	❍
Frame	Bent aluminium tube frame	●	-	-	-	-	-	❍
	Welded aluminium profile	-	●	-	-	-	-	❍
	All around aluminium tube frame	-	-	●	-	-	-	❍
	All around angular aluminium frame	-	-	-	-	●	-	❍
	Closed, stackable aluminium frame	-	-	-	-	-	●	❍
	Customized stainless steel frame	-	-	-	-	-	-	❍
Tray mounting to frame	Spot-welded	-	-	-	-	●	●	❍
	Stainless steel rivets	●	●	●	-	-	-	●

● = standard ❍ = option - = not specified, customization on request



Highly durable thanks to stainless steel rivets

Baguette trays Master type

Special features	**Robust design for rack ovens**
Sheet metal type	1.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Open
Tray corners	Rounded
Frame	Bent aluminium tube frame
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-bst604l
600 x 400	5 long channels	n3-bst605l
650 x 530	6 long channels	n3-bst656l
650 x 530	7 long channels	n3-bst657l
780 x 580	5 long channels	n3-bst785l
780 x 580	6 long channels	n3-bst786l
780 x 580	6 short channels	n3-bst786q
780 x 580	7 long channels	n3-bst787l
780 x 580	7 short channels	n3-bst787q
780 x 580	8 long channels	n3-bst788l
780 x 580	8 short channels	n3-bst788q
800 x 600	5 long channels	n3-bst805l
800 x 600	6 long channels	n3-bst806l
800 x 600	6 short channels	n3-bst806q
800 x 600	7 long channels	n3-bst807l
800 x 600	7 short channels	n3-bst807q
800 x 600	8 long channels	n3-bst808l
800 x 600	8 short channels	n3-bst808q
980 x 580	5 long channels	n3-bst986l
980 x 580	6 long channels	n3-bst985l
980 x 580	7 long channels	n3-bst987l
980 x 580	7 short channels	n3-bst987q
980 x 580	8 long channels	n3-bst988l
980 x 580	8 short channels	n3-bst988q
980 x 580	10 short channels	n3-bst910q
980 x 580	12 short channels	n3-bst912q

Other versions on request

Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

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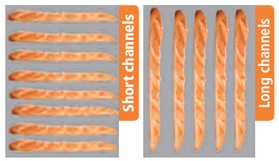
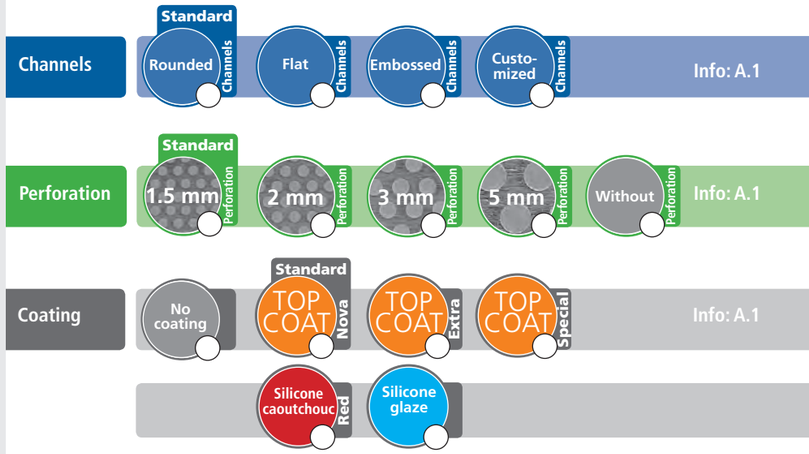


Select your version



Flat or rounded channels

Baguette trays Profi type

Special features	**Particularly robust design**
Sheet metal type	1.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Open
Tray corners	Rectangular
Frame	Welded aluminium profile
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-ali604l
600 x 400	5 long channels	n3-ali605l
650 x 530	6 long channels	n3-ali656l
650 x 530	7 long channels	n3-ali657l
780 x 580	5 long channels	n3-ali785l
780 x 580	6 long channels	n3-ali786l
780 x 580	6 short channels	n3-ali786q
780 x 580	7 long channels	n3-ali787l
780 x 580	7 short channels	n3-ali787q
780 x 580	8 long channels	n3-ali788l
780 x 580	8 short channels	n3-ali788q
800 x 600	5 long channels	n3-ali805l
800 x 600	6 long channels	n3-ali806l
800 x 600	6 short channels	n3-ali806q
800 x 600	7 long channels	n3-ali807l
800 x 600	7 short channels	n3-ali807q
800 x 600	8 long channels	n3-ali808l
800 x 600	8 short channels	n3-ali808q
980 x 580	5 long channels	n3-ali986l
980 x 580	6 long channels	n3-ali985l
980 x 580	7 long channels	n3-ali987l
980 x 580	7 short channels	n3-ali987q
980 x 580	8 long channels	n3-ali988l
980 x 580	8 short channels	n3-ali988q
980 x 580	10 short channels	n3-ali910q
980 x 580	12 short channels	n3-ali912q

Other versions on request

Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

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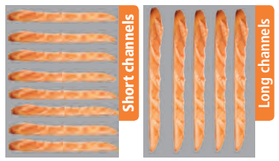

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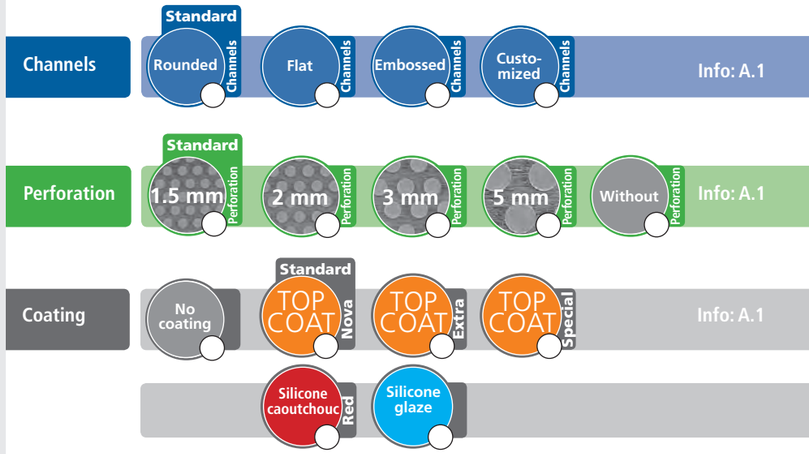

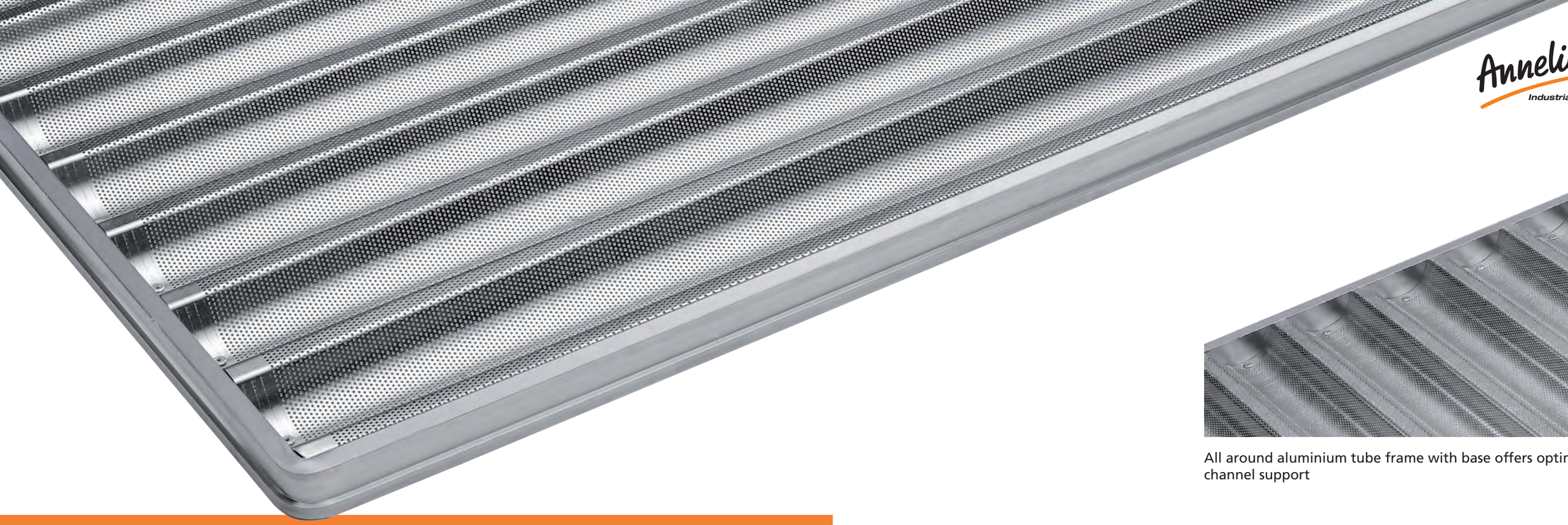

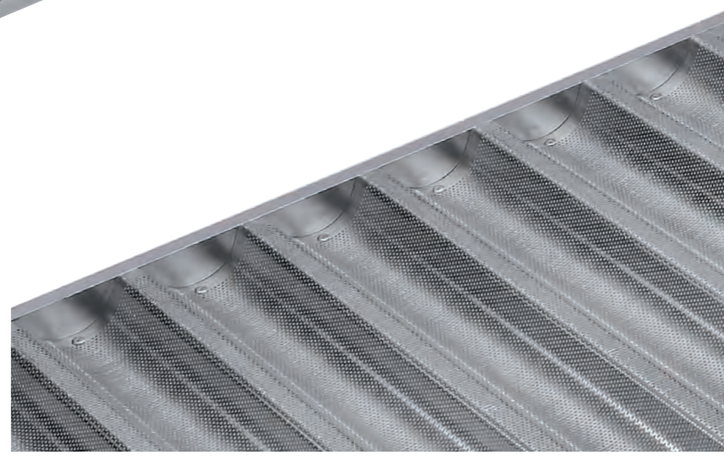

All around aluminium tube frame with base offers optimal channel support

Baguette trays Euro type

Special features	**Extremely robust design with protecting aluminium tube frame all around**
Sheet metal type	1.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Closed
Tray corners	Rounded
Frame	All around aluminium tube frame with base for tray mounting
Tray mounting to frame	Stainless steel rivets

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-eur604l
600 x 400	5 long channels	n3-eur605l
650 x 530	6 long channels	n3-eur656l
650 x 530	7 long channels	n3-eur657l
780 x 580	5 long channels	n3-eur785l
780 x 580	6 long channels	n3-eur786l
780 x 580	6 short channels	n3-eur786q
780 x 580	7 long channels	n3-eur787l
780 x 580	7 short channels	n3-eur787q
780 x 580	8 long channels	n3-eur788l
780 x 580	8 short channels	n3-eur788q
800 x 600	5 long channels	n3-eur805l
800 x 600	6 long channels	n3-eur806l
800 x 600	6 short channels	n3-eur806q
800 x 600	7 long channels	n3-eur807l
800 x 600	7 short channels	n3-eur807q
800 x 600	8 long channels	n3-eur808l
800 x 600	8 short channels	n3-eur808q
980 x 580	5 long channels	n3-eur986l
980 x 580	6 long channels	n3-eur985l
980 x 580	7 long channels	n3-eur987l
980 x 580	7 short channels	n3-eur987q
980 x 580	8 long channels	n3-eur988l
980 x 580	8 short channels	n3-eur988q
980 x 580	10 short channels	n3-eur910q
980 x 580	12 short channels	n3-eur912q

Other versions on request

Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

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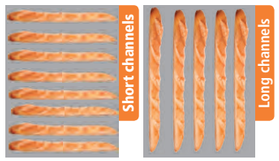

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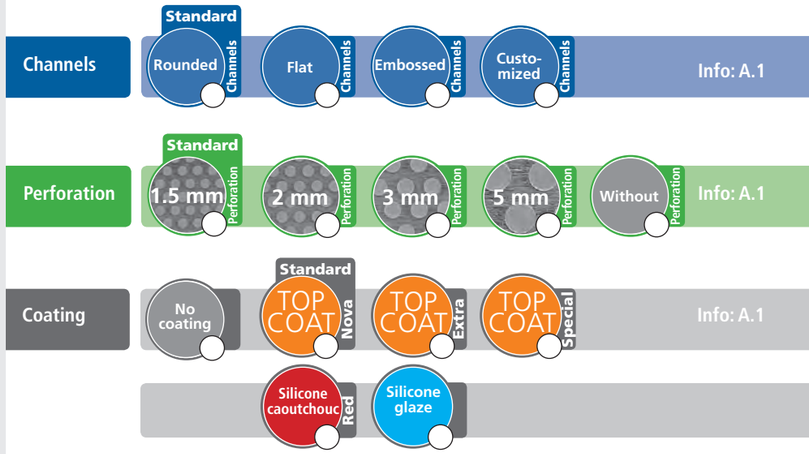

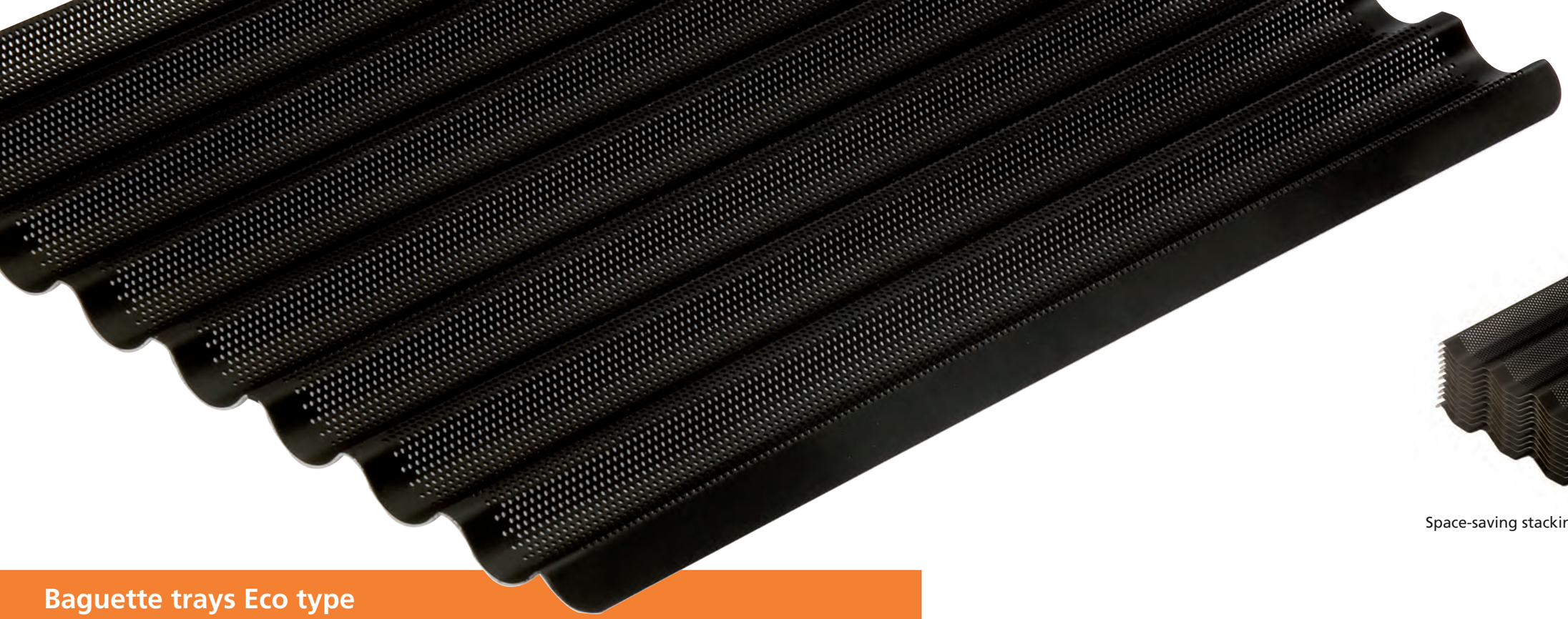

Space-saving stacking

Baguette trays Eco type

Special features	**For rack and deck ovens, space-saving stacking and very low weight**
Sheet metal type	2.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Open
Tray corners	Rounded

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-eco604l
600 x 400	5 long channels	n3-eco605l
650 x 530	6 long channels	n3-eco656l
650 x 530	7 long channels	n3-eco657l
780 x 580	5 long channels	n3-eco785l
780 x 580	6 long channels	n3-eco786l
780 x 580	7 long channels	n3-eco787l
780 x 580	8 long channels	n3-eco788l
800 x 600	5 long channels	n3-eco805l
800 x 600	6 long channels	n3-eco806l
800 x 600	7 long channels	n3-eco807l
800 x 600	8 long channels	n3-eco808l
980 x 580	5 long channels	n3-eco986l
980 x 580	6 long channels	n3-eco985l
980 x 580	7 long channels	n3-eco987l
980 x 580	8 long channels	n3-eco988l

Other versions on request

Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

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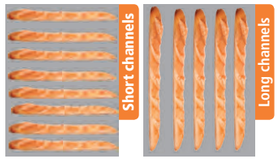

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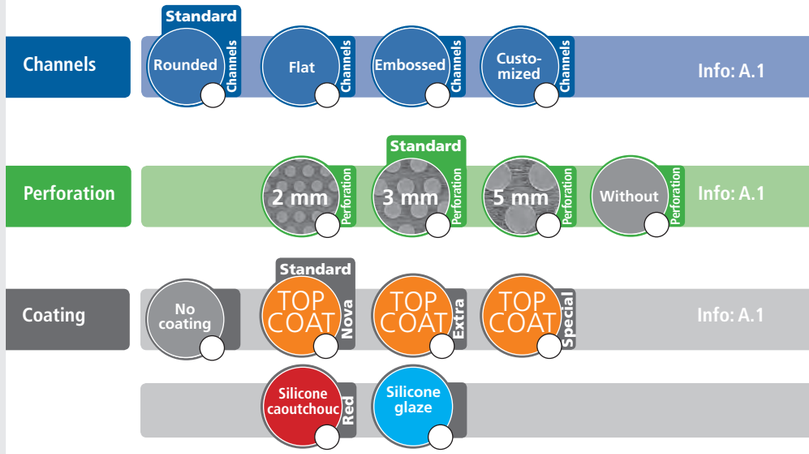
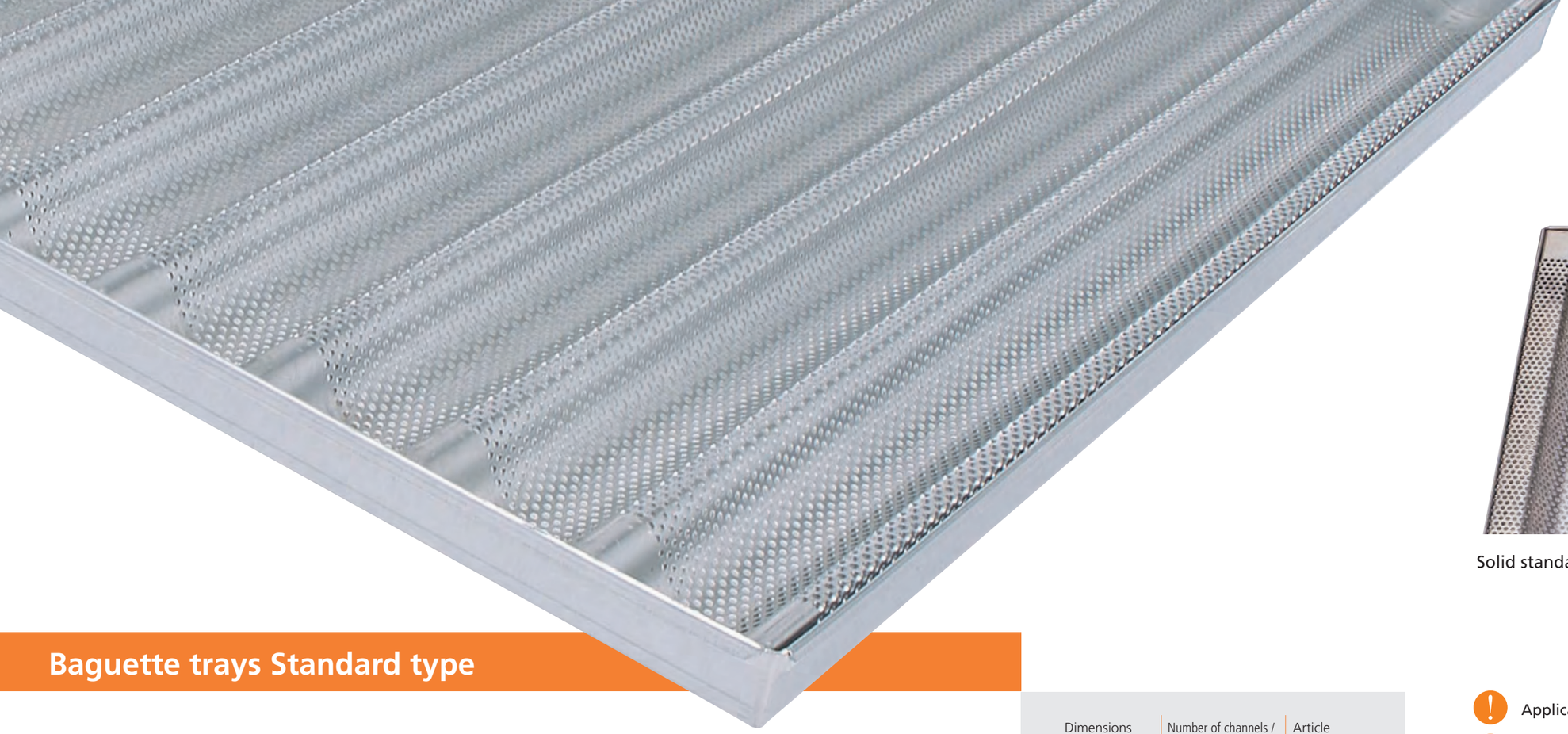
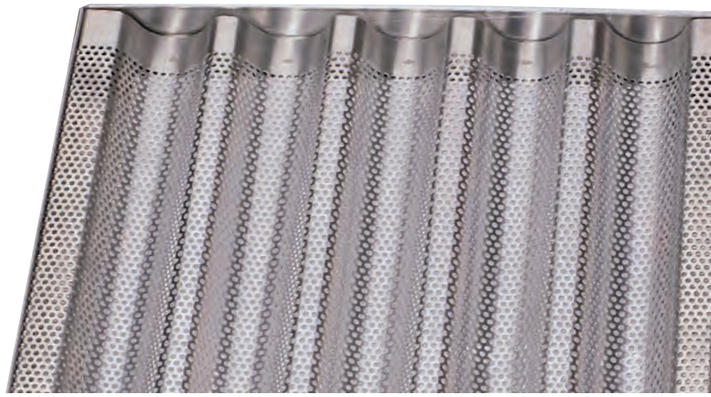






Solid standard design, optionally without rivets

Baguette trays Standard type

Special features	**Robust design at a competitive price**
Sheet metal type	1.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Closed
Tray corners	Rectangular
Frame	All around angular aluminium frame
Tray mounting to frame	Spot-welded

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-bef604l
600 x 400	5 long channels	n3-bef605l
650 x 530	6 long channels	n3-bef656l
650 x 530	7 long channels	n3-bef657l
780 x 580	5 long channels	n3-bef785l
780 x 580	6 long channels	n3-bef786l
780 x 580	6 short channels	n3-bef786q
780 x 580	7 long channels	n3-bef787l
780 x 580	7 short channels	n3-bef787q
780 x 580	8 long channels	n3-bef788l
780 x 580	8 short channels	n3-bef788q
800 x 600	5 long channels	n3-bef805l
800 x 600	6 long channels	n3-bef806l
800 x 600	6 short channels	n3-bef806q
800 x 600	7 long channels	n3-bef807l
800 x 600	7 short channels	n3-bef807q
800 x 600	8 long channels	n3-bef808l
800 x 600	8 short channels	n3-bef808q
980 x 580	5 long channels	n3-bef986l
980 x 580	6 long channels	n3-bef985l
980 x 580	7 long channels	n3-bef987l
980 x 580	7 short channels	n3-bef987q
980 x 580	8 long channels	n3-bef988l
980 x 580	8 short channels	n3-bef988q
980 x 580	10 short channels	n3-bef910q
980 x 580	12 short channels	n3-bef912q

Other versions on request

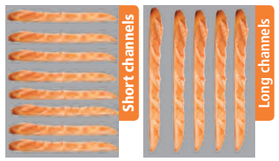
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

*



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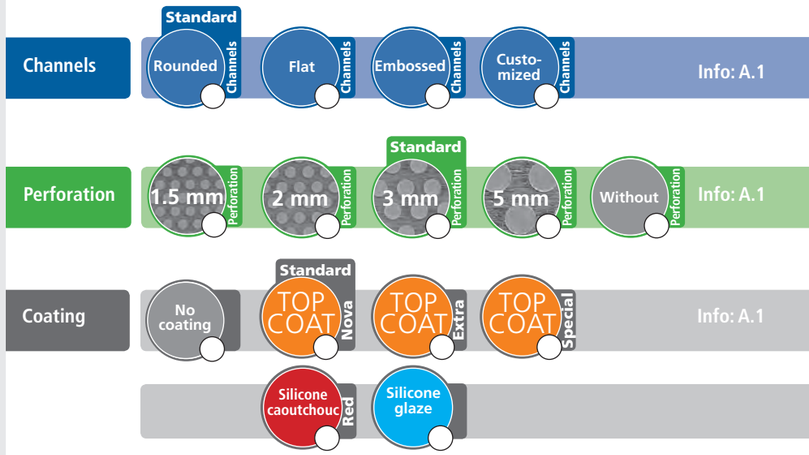


Anneliese®
Industrial bakeware and racks.

Fully loaded stackable trays, ideal for shop delivery

Stackable baguette trays

Special features	**Higher, perforated rim for full load stacking**
Sheet metal type	1.0 mm aluminium alloy
Channel characteristics	Rounded channels
Channel side	Closed
Tray corners	Rectangular
Frame	Closed, stackable aluminium frame
Tray mounting to frame	Spot-welded

EN 485-4 Guaranteed quality

Dimensions W x L (in mm)	Number of channels / channel direction *	Article number
600 x 400	4 long channels	n3-sta604l
600 x 400	5 long channels	n3-sta605l
650 x 530	6 long channels	n3-sta656l
650 x 530	7 long channels	n3-sta657l
780 x 580	5 long channels	n3-sta785l
780 x 580	6 long channels	n3-sta786l
780 x 580	6 short channels	n3-sta786q
780 x 580	7 long channels	n3-sta787l
780 x 580	7 short channels	n3-sta787q
780 x 580	8 long channels	n3-sta788l
780 x 580	8 short channels	n3-sta788q
800 x 600	5 long channels	n3-sta805l
800 x 600	6 long channels	n3-sta806l
800 x 600	6 short channels	n3-sta806q
800 x 600	7 long channels	n3-sta807l
800 x 600	7 short channels	n3-sta807q
800 x 600	8 long channels	n3-sta808l
800 x 600	8 short channels	n3-sta808q
980 x 580	5 long channels	n3-sta986l
980 x 580	6 long channels	n3-sta985l
980 x 580	7 long channels	n3-sta987l
980 x 580	7 short channels	n3-sta987q
980 x 580	8 long channels	n3-sta988l
980 x 580	8 short channels	n3-sta988q
980 x 580	10 short channels	n3-sta910q
980 x 580	12 short channels	n3-sta912q

Other versions on request

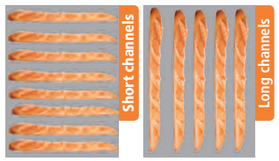
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

*



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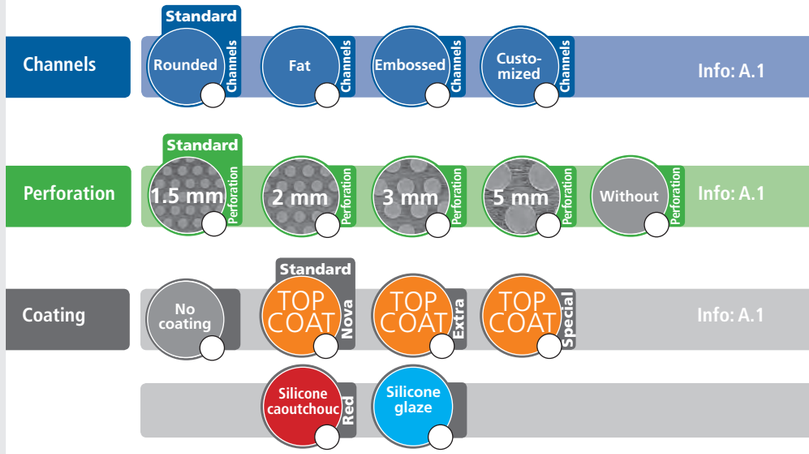
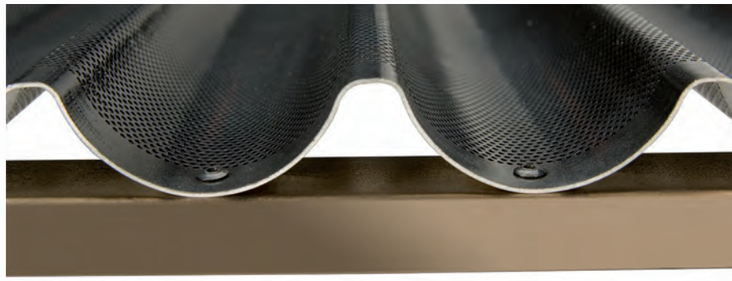




Example of customer specific configuration: customized channel, TOPCOAT finish, mounted with stainless steel rivets to stainless steel frame

Baguette trays for industrial lines

Special features	**Robust and precision engineered trays, industry compatible and customized to product and plant requirements**
Sheet metal type	Aluminized mild steel, stainless steel optional
Channel characteristics	Rounded, flat or customized channels
Channel side	Open or closed
Tray corners	Rounded or rectangular
Frame	Plant specific customized stainless steel
Tray mounting to frame	Stainless steel rivets or welded

EN 485-4 Guaranteed quality

Engineering expertise

Our skilled and experienced employees listen carefully to your ideas and analyze your requirements precisely. We develop attractive, customized solutions based on our expertise in the automatic line applications of a broad range of manufacturers such as **GBT, Gouet, Gostol, Mecatherm, Rademaker and Werner & Pfleiderer** and many others.

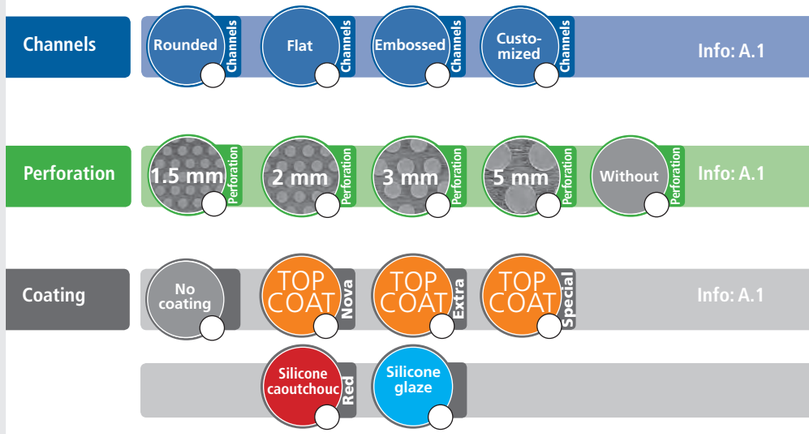
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

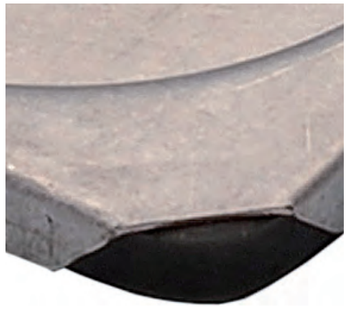
Select your version



Bun pans

		Hamburger bun pans	Hotdog bun pans	Industrial bun pans
Page		48	50	52
Material	Aluminized mild steel, 0.88 mm	●	●	❍
Frame configuration	Flat steel frame	●	●	❍
	Flat stainless steel frame	❍	❍	❍
	Frame design according to automatic line specifications	❍	❍	❍
Coating	TOPCOAT Nova	❍	❍	❍
	TOPCOAT Extra	❍	❍	❍
	TOPCOAT Special	❍	❍	❍
	Silicone caoutchouc, red	❍	❍	❍
	Silicone glaze	❍	❍	❍
	Standard finishing, uncoated	●	●	❍
Bottom dishing	Flat bottom	●	●	❍
	Convex bottom	❍	-	❍
Bottom embossment	Individual stamping	❍	❍	❍

● = standard ❍ = option - = not specified, customization on request



Robust flat steel frame

Customization on request

Hamburger bun pans

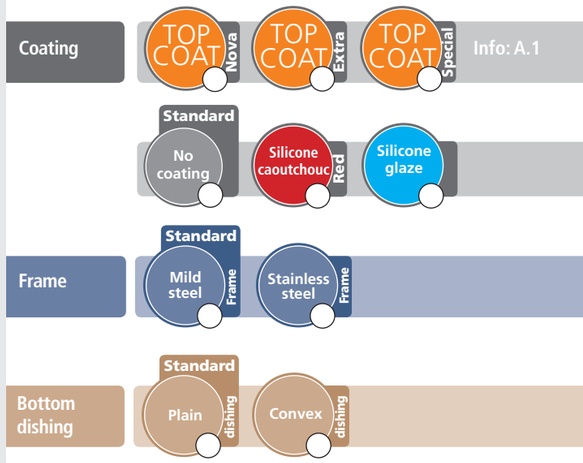
Special features	**Extra-robust, single-piece, deep-drawn design with warp-resistant flat mild steel frame**
Sheet metal type	Aluminized mild steel, 0.88 mm
Bottom dishing	Flat bottom for hamburger buns with 100 - 160 mm diameter, customization on request
Bottom embossment	Bottom embossment on request
Frame configuration	Flat mild steel frame, 12 mm height, 4 mm width; stainless steel optional

Dimensions W x L (in mm)	Tin diameter (inside top / outside bottom / height inside in mm)	Number of moulds	Article number
580 x 780	100 x 95 x 12	24 = 4 x 6	2gdsso124phb46100
580 x 780	100 x 95 x 13	30 = 5 x 6	2gdsso124phb56100
580 x 780	125 x 121 x 12	15 = 3 x 5	2gdsso124phb35125
580 x 780	128 x 120 x 12	20 = 4 x 5	2gdsso124phb45128
580 x 780	160 x 156 x 12	12 = 3 x 4	2gdsso124phb34160
600 x 800	100 x 95 x 12	24 = 4 x 6	2gdssq124phb46100
600 x 800	100 x 95 x 13	30 = 5 x 6	2gdssq124phb56100
600 x 800	125 x 121 x 12	15 = 3 x 5	2gdssq124phb35125
600 x 800	128 x 120 x 12	20 = 4 x 5	2gdssq124phb45128
600 x 800	160 x 156 x 12	12 = 3 x 4	2gdssq124phb34160
580 x 980	100 x 95 x 12	24 = 4 x 6	2gdssp124phb46100
580 x 980	100 x 95 x 13	35 = 5 x 7	2gdssp124phb57100
580 x 980	125 x 121 x 12	18 = 3 x 6	2gdssp124phb36125
580 x 980	128 x 120 x 12	24 = 4 x 6	2gdssp124phb46128
580 x 980	160 x 156 x 12	15 = 5 x 3	2gdssp124phb53160
530 x 650	100 x 95 x 12	12 = 4 x 3	2gdssn124phb43100
530 x 650	100 x 95 x 13	15 = 5 x 3	2gdssn124phb53100
530 x 650	125 x 121 x 12	9 = 3 x 3	2gdssn124phb33125
530 x 650	128 x 120 x 12	12 = 4 x 3	2gdssn124phb43128
530 x 650	160 x 156 x 12	6 = 3 x 2	2gdssn124phb32160
600 x 400	100 x 95 x 12	12 = 4 x 3	2gdssc124phb43100
600 x 400	100 x 95 x 13	15 = 5 x 3	2gdssc124phb53100
600 x 400	125 x 121 x 12	6 = 3 x 2	2gdssc124phb32125
600 x 400	128 x 120 x 12	8 = 4 x 2	2gdssc124phb42128
600 x 400	160 x 156 x 12	6 = 3 x 2	2gdssc124phb32160

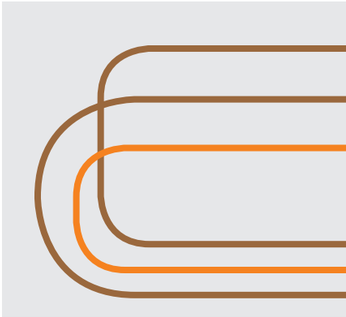
Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service: annex A.1
- **Corresponding mobile oven racks: chapter 5**

Select your version



Robust flat steel frame



Customization on request

Hotdog bun pans

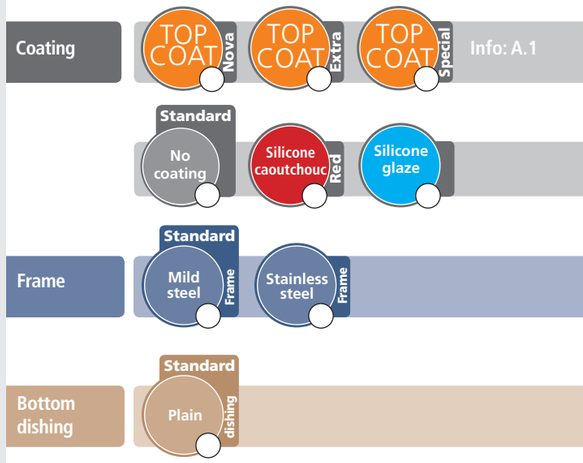
Special features	**Extra-robust, single-piece, deep-drawn design with warp-resistant flat mild steel frame**
Sheet metal type	Aluminized mild steel, 0.88 mm
Bottom dishing	Flat bottom for hotdogs, customization on request
Bottom embossment	Bottom embossment on request
Frame configuration	Flat mild steel frame, 12 mm height, 4 mm width; stainless steel optional

Dimensions W x L (in mm)	Tin diameter (inside top / outside bottom / height inside in mm)	Number of moulds	Article number
580 x 780	108 x 43 x 10	35 = 7 x 5	2gdsso124phd75108
580 x 780	145 x 49 x 12	30 = 3 x 10	2gdsso124phd310145
580 x 780	260 x 70 x 10	16 = 2 x 8	2gdsso124phd28260
600 x 800	108 x 43 x 10	35 = 7 x 5	2gdssq124phd75108
600 x 800	145 x 49 x 12	33 = 3 x 11	2gdssq124phd311145
600 x 800	260 x 70 x 10	16 = 2 x 8	2gdssq124phd28260
580 x 980	108 x 43 x 10	49 = 7 x 7	2gdssp124phd77108
580 x 980	145 x 49 x 12	39 = 3 x 13	2gdssp124phd313145
580 x 980	260 x 70 x 10	20 = 2 x 10	2gdssp124phd210260
530 x 650	108 x 43 x 10	21 = 7 x 3	2gdssn124phd73108
530 x 650	145 x 49 x 12	27 = 3 x 9	2gdssn124phd39145
530 x 650	260 x 70 x 10	10 = 2 x 5	2gdssn124phd25260
600 x 400	108 x 43 x 10	21 = 7 x 3	2gdssc124phd73108
600 x 400	145 x 49 x 12	15 = 3 x 5	2gdssc124phd35145
600 x 400	260 x 70 x 10	8 = 2 x 4	2gdssc124phd24260

Other versions on request

- Application notes: annex A.1
- Cleaning guide: annex A.1
- Re-coating and re-conditioning service: annex A.1
- **Corresponding mobile oven racks: chapter 5**

Select your version



Customized bottom embossment on request

The stainless steel handling frame protects the bun pan and the mild steel carrier frame

Bun pans for industrial lines

Special features	**Extra-robust, single-piece, deep-drawn design with warp-resistant flat mild steel frame**
Sheet metal type	Aluminized mild steel, 0.88 mm
Bottom dishing	Flat or convex bottom, customization on request
Bottom embossment	Bottom embossment on request
Frame configuration	Customized stainless steel frame

Engineering expertise

Our skilled and experienced employees listen carefully to your ideas and analyze your requirements precisely. We develop attractive, customized solutions based on our expertise in the automatic line applications of a broad range of manufacturers such as **GBT, Gouet, Gostol, Mecatherm, Rademaker and Werner & Pfleiderer** and many others.

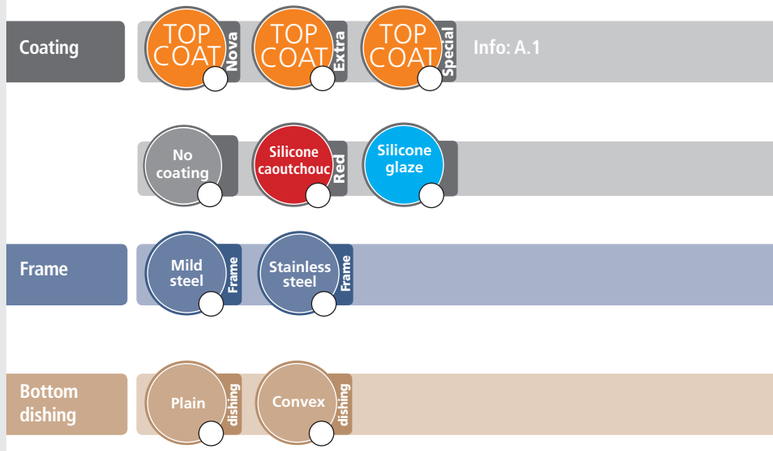
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version



Tin sets

		Sliced bread and sandwich	Brown and whole-grain bread	Cake and fruit bread	Tin set sample for triangular forms	Tin sets for industrial lines
Page		56	58	60	62	64
Tin set material	Aluminized mild steel, 0.88 mm	●	●	●	●	❍
	Stainless steel, 1.0 mm	❍	❍	❍	❍	❍
Coating	TOPCOAT Extra	❍	❍	❍	❍	❍
	TOPCOAT Special	❍	❍	❍	❍	❍
	Silicone caoutchouc, red	❍	❍	❍	❍	❍
	Silicone glaze	❍	❍	❍	❍	❍
	Standard finishing, uncoated	●	●	●	●	❍
Shaping of tin sides	Straight shaped sides	❍	●	●	●	❍
	Convex shaped sides	●	❍	-	-	❍
Tin set structure	Smooth long sides and bottom	❍	●	●	●	❍
	Diagonal corrugated long sides	❍	❍	-	-	❍
	Vertical corrugated long sides	❍	❍	-	-	❍
	Diagonal corrugated long sides and bottom	●	❍	-	-	❍
	Vertical corrugated long sides and bottom	❍	❍	-	-	❍
Exhaust holes	Exhaust holes in the bottom corner radius	❍	❍	❍	❍	❍
	Exhaust holes centrically in the bottom	❍	❍	❍	-	❍
	Without exhaust holes	●	●	●	●	❍
Frame configuration	Standard profile frame with overhang	●	●	●	●	❍
	Adjacent standard profile frame	❍	❍	❍	❍	❍
	Edge-bumper	-	-	-	-	❍
	Robot handle	-	-	-	-	❍
Lid	Sliding lid	❍	❍	❍	❍	❍
	Hinged lid	❍	❍	❍	❍	❍
	Without lid	●	●	●	●	❍

● = standard ❍ = option - = not specified, customization on request

	Sliced bread 500 g*		Sliced bread 750 g*		Sandwich 750 g*	
	Inside top	outside bottom	Inside top	outside bottom	Inside top	outside bottom
Length:	271 mm	268 mm	360 mm	362 mm	340 mm	338 mm
Width:	100 mm	92 mm	100 mm	102 mm	120 mm	122 mm
Height:	94 mm		100 mm		120 mm	

* Estimated weight: required tin may vary, depending on dough specifics

Tin set samples for sliced bread and sandwich

Special features **Standard tin set with convex and corrugated sides lengthwise forms the base for customization**

Material Aluminized mild steel, stainless steel optional

Tin shape Deep-drawn tin with convex sides lengthwise prevents bobbin-like misshaping

Tin surface structure Bottom and long sides diagonally corrugated for improved heat distribution

Perforation Optional

Frame configuration Sturdy profile frame (43 mm height) with overhang for mobile oven racks

Bread	Tin sets	Tin set dimensions WxDxH (in mm)	Article number
500 g Sliced bread*	4	530 x 288 x 95	8-75ü041f--27109
500 g Sliced bread*	4	580 x 288 x 95	8-75ü041f--27102
500 g Sliced bread*	4	600 x 288 x 95	8-75ü041f--27110
750 g Sliced bread*	4	530 x 375 x 100	8-75ü041f--36014
750 g Sliced bread*	4	580 x 375 x 100	8-75ü041f--36016
750 g Sliced bread*	4	600 x 375 x 100	8-75ü041f--36015
750 g Sandwich bread*	3	530 x 354 x 120	8-75ü031f--34004
750 g Sandwich bread*	3	580 x 354 x 120	8-75ü031f--34005
750 g Sandwich bread*	3	600 x 354 x 120	8-75ü031f--34006

Other versions on request

A list of standard tins suitable for tin set configurations can be found at www.anneliese.de

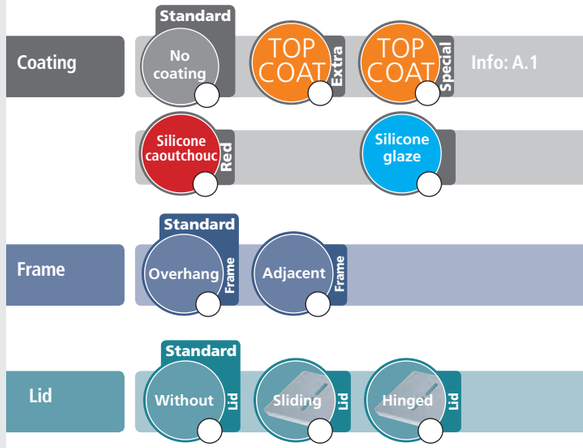
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version



	500 g Whole-grain bread *		750 g Whole-grain bread *		1000 g Whole-grain bread		500 g Brown bread *		750 g Brown bread *	
	Inside top - outside bottom		Inside top - outside bottom		Inside top - outside bottom		Inside top - outside bottom		Inside top - outside bottom	
Length:	120 mm	122 mm	190 mm	182 mm	230 mm	230 mm	180 mm	182 mm	200 mm	199 mm
Width:	90 mm	92 mm	100 mm	92 mm	110 mm	106 mm	88 mm	85 mm	100 mm	97 mm
Height:	90 mm		85 mm		80 mm		80 mm		90 mm	

* Estimated weight: required tin may vary, depending on dough specifics

Tin set samples for brown bread and whole-grain bread

Special features — **Standard tin set forms the base for customization**

Material — Aluminized mild steel, stainless steel optional

Tin shape — Semicircular deep drawn tin with straight sides

Tin surface structure — Plain surface and bottom

Perforation — Optional

Frame configuration — Sturdy profile frame (43 mm height) with overhang for mobile oven racks

Bread	Tin sets	Tin set dimensions WxDxH (in mm)	Article number
500 g Whole-grain bread *	4	530 x 134 x 90	8-75ü041f--12002
500 g Whole-grain bread *	4	580 x 134 x 90	8-75ü041f--120
500 g Whole-grain bread *	4	600 x 134 x 90	8-75ü041f--12004
500 g Brown bread *	4	530 x 194 x 81	8-75ü041f--18006
500 g Brown bread *	4	580 x 194 x 81	8-75ü041f--18007
500 g Brown bread *	4	600 x 194 x 81	8-75ü041f--18004
750 g Whole-grain bread *	4	530 x 204 x 88	8-75ü041f--19002
750 g Whole-grain bread *	4	580 x 204 x 88	8-75ü041f--19001
750 g Whole-grain bread *	4	600 x 204 x 88	8-75ü041f--19003
750 g Brown bread *	4	530 x 214 x 88	8-75ü041f--20003
750 g Brown bread *	4	580 x 214 x 88	8-75ü041f--20005
750 g Brown bread *	4	600 x 214 x 88	8-75ü041f--20009
1000 g Whole-grain bread *	3	530 x 244 x 80	8-75ü031f--23003
1000 g Whole-grain bread *	4	580 x 244 x 80	8-75ü041f--23005
1000 g Whole-grain bread *	4	600 x 244 x 80	8-75ü041f--23006

Other versions on request

A list of standard tins suitable for tin set configurations can be found at www.anneliese.de

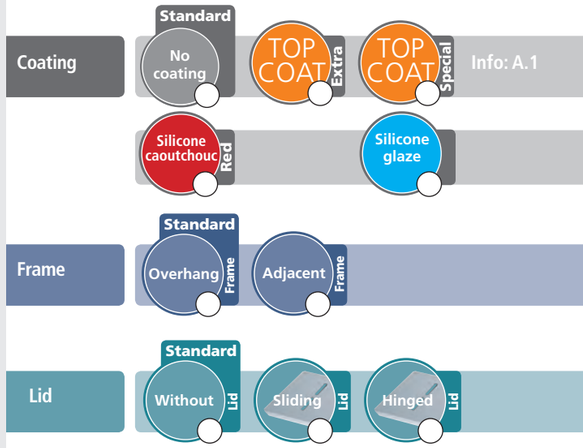
Application notes: annex A.1

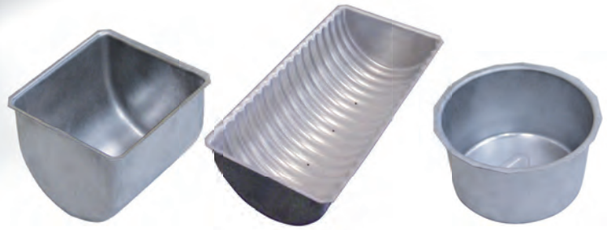
Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version





	Semicircular form		Fruit bread		Panettone	
	Inside top - outside bottom		Inside top - outside bottom		Inside top - outside bottom	
Length:	115 mm	117 mm	225 mm	227 mm	DØ 170 mm	DØ 154 mm
Width:	107 mm	53,5 (R) mm	110 mm	55(R) mm		
Height:	90 mm		55 mm		91 mm	

Tin set samples for cake and fuit bread

Special features **Standard tin set for e.g. cake and panettone dough forms the base for customization**

Material Aluminized mild steel, stainless steel optional

Tin shape Semicircular deep drawn tin with straight sides

Tin surface structure Plain surface

Perforation Optional

Frame configuration Sturdy profile frame (43 mm height) with overhang for mobile oven racks

Bread	Tin sets	Tin set dimensions WxDxH (in mm)	Article number
Semicircular form	3	530 x 129 x 91	8-75ü031f--115
Semicircular form	4	580 x 129 x 91	8-75ü041f--115
Semicircular form	4	600 x 129 x 91	8-75ü041f--11502
Semicircular form	6 = 3 x 2	530 x 325 x 91	8-75ü062f--115
Semicircular form	8 = 4 x 2	580 x 325 x 91	8-75ü082f--115
Semicircular form	8 = 4 x 2	600 x 325 x 91	8-75ü082f--11503
Panettone	2	530 x 184 x 91	8-75ü021f--170r
Panettone	3	580 x 184 x 91	8-75ü031f--170r
Panettone	3	600 x 184 x 91	8-75ü031f--170r01
Fruit bread	4	530 x 240 x 55	8-75ü041f--225hr
Fruit bread	4	580 x 240 x 55	8-75ü041f--225hr01
Fruit bread	4	600 x 240 x 55	8-75ü041f--225hr02

Other versions on request

A list of standard tins suitable for tin set configurations can be found at www.anneliese.de

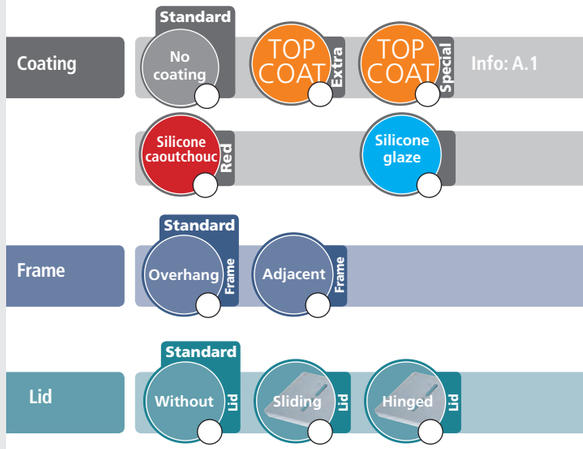
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version



Triangular form

	Inside top	- outside bottom
Length:	220 mm	222 mm
Width:	135 mm	12 (R) mm
Height:	95 mm	

Tin set samples for triangular forms

Special features	**Standard tin set for e.g. triangular whole wheat bread forms the base for customization**
Material	Aluminized mild steel, stainless steel optional
Tin shape	Semicircular deep drawn tin with straight sides
Tin surface structure	Plain surface
Perforation	Optional
Frame configuration	Sturdy profile frame (43 mm height) with overhang for mobile oven racks

Bread	Tin sets	Tin set dimensions WxDxH (in mm)	Article number
Triangular form	3	530 x 234 x 95	8-75ü031f--22002
Triangular form	3	580 x 234 x 95	8-75ü031f--22001
Triangular form	3	600 x 234 x 95	8-75ü031f--22004

Other versions on request

A list of standard tins suitable for tin set configurations can be found at www.anneliese.de

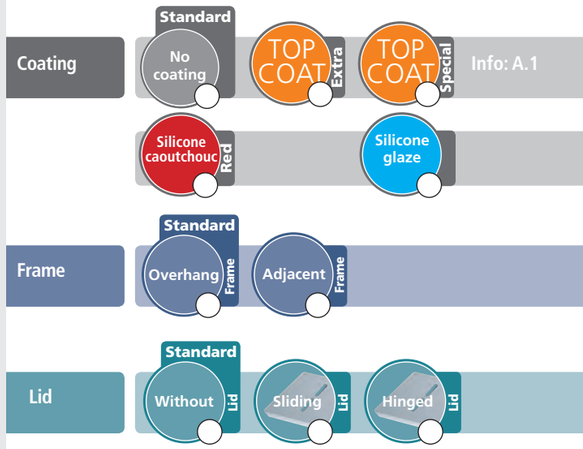
Application notes: annex A.1

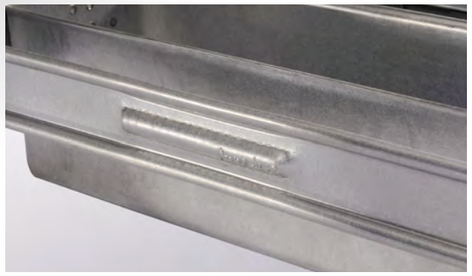
Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version





Customization for robot handling

Optional edge-bumpers prevent tin set wedging during operation

Tin sets for industrial lines

Special features	**Robust and precision engineered tin sets, industry compatible and customized to product and plant requirements**
Tin shape	Customized deep-drawn tins with flat or convex sides
Tin surface structure	Plain surfaces or customized corrugated surface
Perforation	With or without perforation
Frame configuration	Customization with double frame, robot handles and optional edge-bumpers

Engineering expertise

Our skilled and experienced employees listen carefully to your ideas and analyze your requirements precisely. We develop attractive, customized solutions based on our expertise in the automatic line applications of a broad range of manufacturers such as **GBT, Gouet, Gostol, Mecatherm, Rademaker and Werner & Pfleiderer** and many others.

Other versions on request

A list of standard tins suitable for tin set configurations can be found at www.anneliese.de

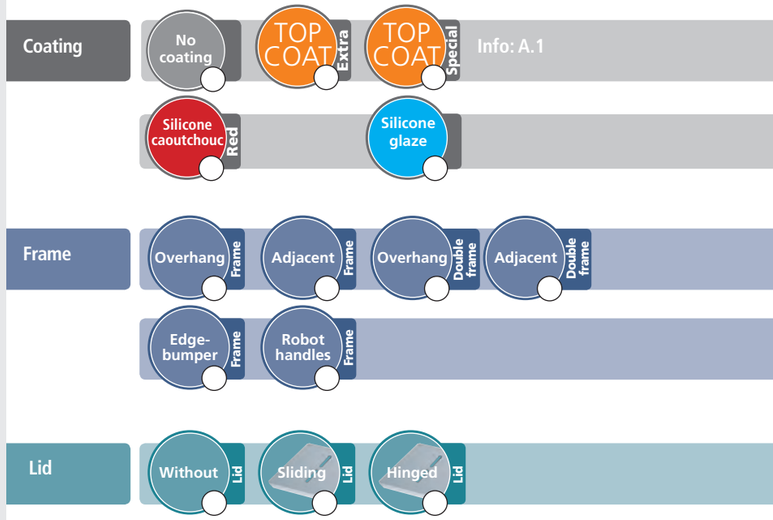
Application notes: annex A.1

Cleaning guide: annex A.1

Re-coating and re-conditioning service: annex A.1

Corresponding mobile oven racks: chapter 5

Select your version

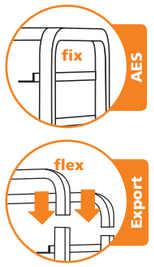


Mobile oven, thermal oil oven and freezer oven racks

		Mobile oven rack - Bongard	Mobile oven rack - Debag	Mobile oven rack - Hein	Mobile oven rack - Heuft	Mobile oven rack - König	Mobile oven rack - Mondial Forni	Mobile oven rack - MIWE roll-in	Mobile oven rack - MIWE shop-in	Mobile oven rack - Revent	Mobile oven rack - Sveba/Dahlen	Mobile oven rack - Wachtel	Mobile oven rack - WP Rototherm	Mobile oven rack - WP Unitherm	Mobile oven racks for thermal oil ovens - Daub	Mobile oven racks for thermal oil ovens - Heuft	Mobile oven racks for thermal oil ovens - MIWE	Mobile freezer racks - Standard	Mobile freezer racks for shop trays	Mobile freezer racks- Plus
Page		68	70	72	74	76	78	80	82	84	86	88	90	92	94	96	98	100	102	104
Rack height	Oven vendor specific height	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	-	-	-
	Customized heights	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Surface	Standard finishing	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●
	Electropolished	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍
	Standard finishing - Wash-down proven	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍
	Electropolished - Wash-down proven	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍
Number of shelfs	7	-	-	-	-	-	-	-	-	-	-	-	-	-	❍	❍	❍	-	-	-
	8	-	-	-	-	-	-	-	-	-	-	-	-	-	❍	❍	❍	-	-	-
	9	-	-	-	-	-	-	-	-	-	-	-	-	-	❍	❍	❍	-	-	-
	10	-	-	-	-	-	-	-	-	-	-	-	-	-	❍	❍	❍	-	-	-
	12	❍	-	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	❍	❍	❍
	14	-	-	-	-	❍	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	16	❍	❍	❍	❍	-	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	❍	❍	❍
	18	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	❍	❍	❍
	20	❍	-	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	❍	❍	❍
	21	-	❍	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	Your our preffered number of shelfs	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
Runner size	15 x 30 mm (H x W)	●	-	●	●	●	●	●	●	●	●	●	●	-	-	-	-	●	●	●
	15 x 47 mm (H x W)	❍	-	❍	❍	❍	❍	❍	-	❍	❍	❍	❍	-	-	-	-	●	●	●
	40 mm (W)	-	-	-	-	-	-	-	-	-	-	-	-	●	-	-	-	-	-	-
Runner ends	Buckle	●	-	●	●	❍	●	●	-	●	●	●	●	-	-	-	-	❍	❍	❍
	Bent buckle	❍	-	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	-	❍	❍	❍
	Open, rounded corners	❍	-	❍	❍	●	❍	❍	●	❍	❍	❍	❍	●	-	-	-	●	●	●
	10 mm edging	❍	-	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-	-	❍	❍	❍
	Ribboned tray stop	❍	-	❍	❍	●	❍	❍	●	❍	❍	❍	❍	●	-	-	-	●	●	●
Wheels	Hotline	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-
	Hard plastic	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	●	-	-	-
	Romanelli	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	-	-	-
	Thermoplastic	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	●	●	●
	Polyamide	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	❍	❍	❍
	Your preferred wheels	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍	❍

● = standard ❍ = option - = not specified, customization on request

Optional with upper hook hanger assembly available



Mobile oven rack - Bongard

Oven type	**Bongard**
Rack height	1760 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	120	17-bo6012	14-bo6012
600 x 400	16	90	17-bo6016	14-bo6016
600 x 400	18	79,9	17-bo6018	14-bo6018
600 x 400	20	72	17-bo6020	14-bo6020
650 x 530	12	130	17-bo6512	14-bo6512
650 x 530	16	97	17-bo6516	14-bo6516
650 x 530	18	86	17-bo6518	14-bo6518
650 x 530	20	78	17-bo6520	14-bo6520
780 x 580	12	130	17-bo7812	14-bo7812
780 x 580	16	97	17-bo7816	14-bo7816
780 x 580	18	86	17-bo7818	14-bo7818
780 x 580	20	78	17-bo7820	14-bo7820
800 x 600	12	130	17-bo8012	14-bo8012
800 x 600	16	97	17-bo8016	14-bo8016
800 x 600	18	86	17-bo8018	14-bo8018
800 x 600	20	78	17-bo8020	14-bo8020
980 x 580	12	130	17-bo9812	14-bo9812
980 x 580	16	97	17-bo9816	14-bo9816
980 x 580	18	86	17-bo9818	14-bo9818
980 x 580	20	78	17-bo9820	14-bo9820

Other versions on request

Configurator for individual variants: coming soon!

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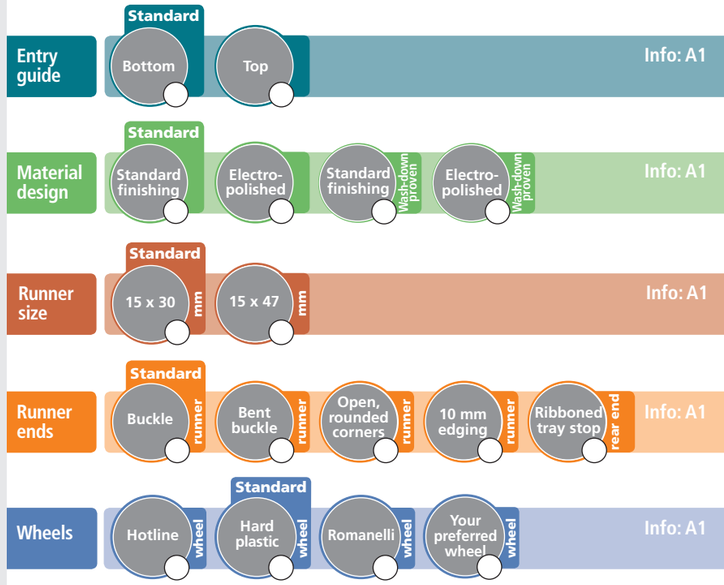

Mobile oven rack - Debag

Oven type	**Debag**
Rack height	1750 mm
Mobile oven rack design	Robust welded design with stable bottom plate and roof plate construction as well as welded handles
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	U-rail, without bedstop material thickness 1.5 mm

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number Welded design
780 x 580	16	96	17-dg7816
780 x 580	18	85	17-dg7818
780 x 580	21	73	17-dg7821
980 x 580	16	96	17-dg9816
980 x 580	18	85	17-dg9818
980 x 580	21	73	17-dg9821

Other versions on request

Configurator for individual variants: coming soon!

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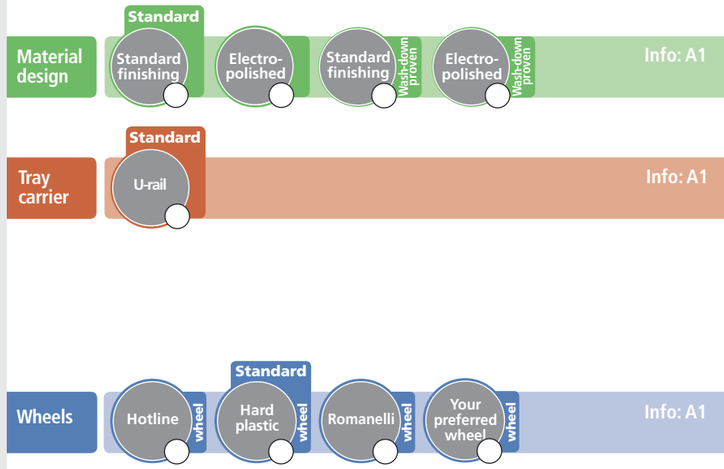
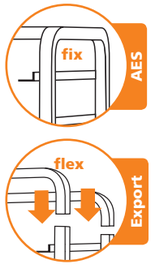


Optional variant:
with roof sheeting



Mobile oven rack - Hein

Oven type	**Hein**
Rack height	1925 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	133	17-ec6012	14-ec6012
600 x 400	16	100	17-ec6016	14-ec6016
600 x 400	18	89	17-ec6018	14-ec6018
600 x 400	20	80	17-ec6020	14-ec6020
650 x 530	12	133	17-ec6512	14-ec6512
650 x 530	16	100	17-ec6516	14-ec6516
650 x 530	18	89	17-ec6518	14-ec6518
650 x 530	20	80	17-ec6520	14-ec6520
780 x 580	12	133	17-ec7812	14-ec7812
780 x 580	16	100	17-ec7816	14-ec7816
780 x 580	18	89	17-ec7818	14-ec7818
780 x 580	20	80	17-ec7820	14-ec7820
800 x 600	12	133	17-ec8012	14-ec8012
800 x 600	16	100	17-ec8016	14-ec8016
800 x 600	18	89	17-ec8018	14-ec8018
800 x 600	20	80	17-ec8020	14-ec8020
980 x 580	12	133	17-ec9812	14-ec9812
980 x 580	16	100	17-ec9816	14-ec9816
980 x 580	18	89	17-ec9818	14-ec9818
980 x 580	20	80	17-ec9820	14-ec9820

Other versions on request

Configurator for individual variants: coming soon!

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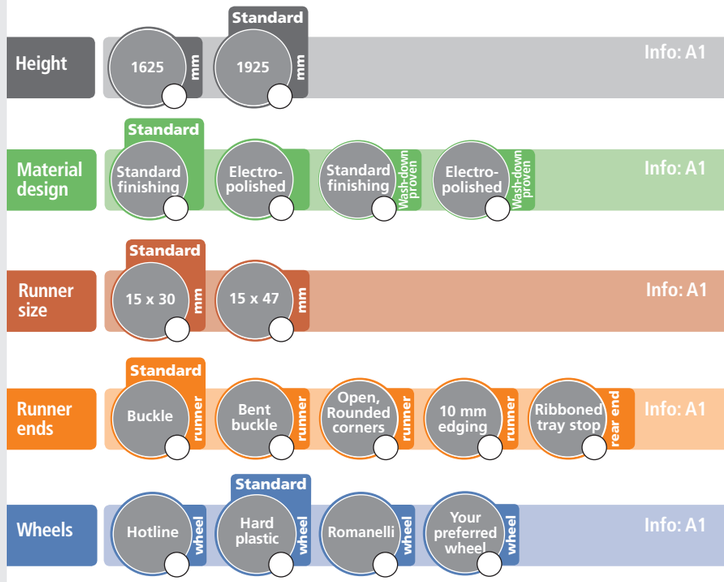

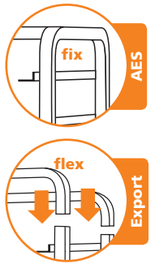

Mobile oven rack - Heuft

Oven type	**Heuft**
Rack height	1800 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm runner (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
650 x 530	12	130	17-hrt6512	14-hrt6512
650 x 530	16	97	17-hrt6516	14-hrt6516
650 x 530	18	86	17-hrt6518	14-hrt6518
650 x 530	20	78	17-hrt6520	14-hrt6520
780 x 580	12	130	17-hrt7812	14-hrt7812
780 x 580	16	97	17-hrt7816	14-hrt7816
780 x 580	18	86	17-hrt7818	14-hrt7818
780 x 580	20	78	17-hrt7820	14-hrt7820
800 x 600	12	130	17-hrt8012	14-hrt8012
800 x 600	16	97	17-hrt8016	14-hrt8016
800 x 600	18	86	17-hrt8018	14-hrt8018
800 x 600	20	78	17-hrt8020	14-hrt8020
980 x 580	12	130	17-hrt9812	14-hrt9812
980 x 580	16	97	17-hrt9816	14-hrt9816
980 x 580	18	86	17-hrt9818	14-hrt9818
980 x 580	20	78	17-hrt9820	14-hrt9820

Other versions on request

Configurator for individual variants: coming soon!

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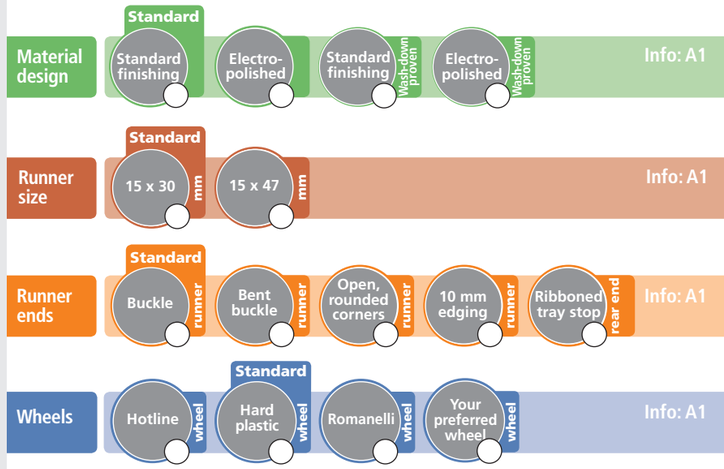
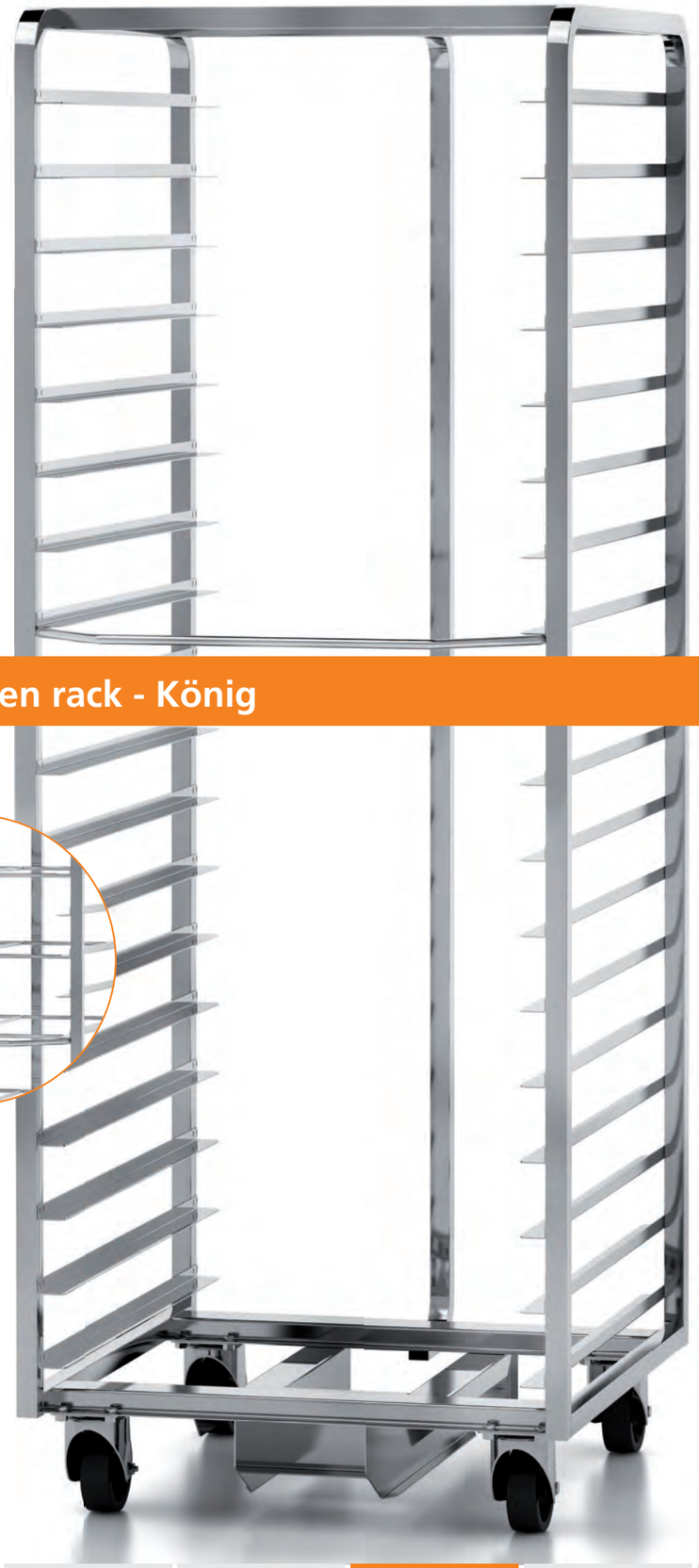
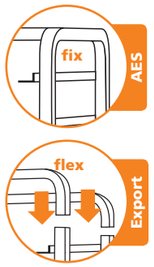
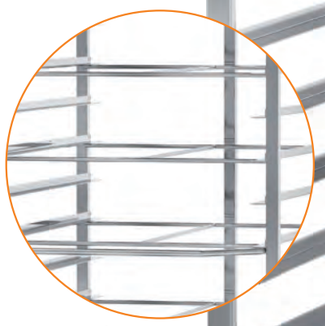






Mobile oven rack - König



Option: H-formed 8 mm round bars reinforce the frame every second shelf

Option:

Oven type	**König**
Rack height	1740 mm or 1910 mm, depending on number of shelfs
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: centered rear bedstop

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Height	Article number AES	Article number Export
780 x 580	12	127,5	1740	17-kp78a12	14-kp78a12
780 x 580	14	121,5	1910	17-kp78a14	14-kp78a14
780 x 580	18	85	1740	17-kp78a18	14-kp78a18
780 x 580	20	85	1910	17-kp78a20	14-kp78a20
980 x 580	12	127,5	1740	17-kp98a12	14-kp98a12
980 x 580	14	121,5	1910	17-kp98a14	14-kp98a14
980 x 580	18	85	1740	17-kp98a18	14-kp98a18
980 x 580	20	85	1910	17-kp98a20	14-kp98a20

Other versions on request

Configurator for individual variants: coming soon!

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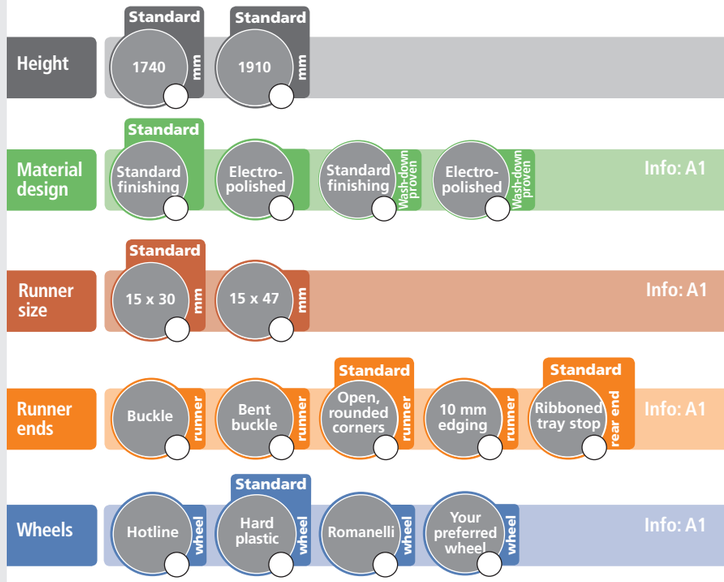
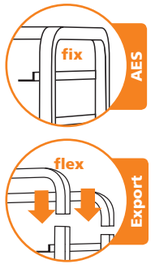


Mobile oven rack - Mondial Forni



Oven type	**Mondial Forni**
Rack height	1853 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	131	17-mo6012	14-mo6012
600 x 400	16	98	17-mo6016	14-mo6016
600 x 400	18	88	17-mo6018	14-mo6018
600 x 400	20	78	17-mo6020	14-mo6020
650 x 530	12	131	17-mo6512	14-mo6512
650 x 530	16	98	17-mo6516	14-mo6516
650 x 530	18	88	17-mo6518	14-mo6518
650 x 530	20	78	17-mo6520	14-mo6520
780 x 580	12	131	17-mo7812	14-mo7812
780 x 580	16	98	17-mo7816	14-mo7816
780 x 580	18	88	17-mo7818	14-mo7818
780 x 580	20	78	17-mo7820	14-mo7820
800 x 600	12	131	17-mo8012	14-mo8012
800 x 600	16	98	17-mo8016	14-mo8016
800 x 600	18	88	17-mo8018	14-mo8018
800 x 600	20	78	17-mo8020	14-mo8020
980 x 580	12	131	17-mo9812	14-mo9812
980 x 580	16	98	17-mo9816	14-mo9816
980 x 580	18	88	17-mo9818	14-mo9818
980 x 580	20	78	17-mo9820	14-mo9820

Other versions on request

Configurator for individual variants: coming soon!

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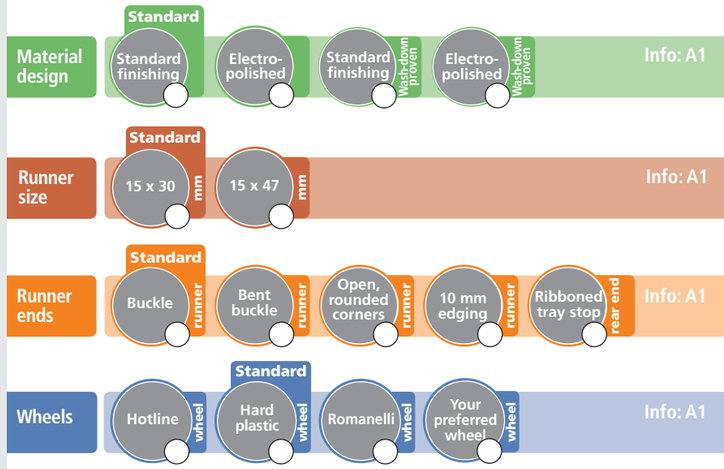
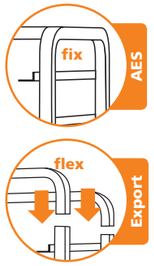
Select your version





Mobile oven rack - MIWE roll-in

Oven type	**MIWE roll-in**
Rack height	1800 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
650 x 530	12	130	17-wz6512	14-wz6512
650 x 530	16	97	17-wz6516	14-wz6516
650 x 530	18	86	17-wz6518	14-wz6518
650 x 530	20	78	17-wz6520	14-wz6520
780 x 580	12	130	17-wz7812	14-wz7812
780 x 580	16	97	17-wz7816	14-wz7816
780 x 580	18	86	17-wz7818	14-wz7818
780 x 580	20	78	17-wz7820	14-wz7820
800 x 600	12	130	17-wz8012	14-wz8012
800 x 600	16	97	17-wz8016	14-wz8016
800 x 600	18	86	17-wz8018	14-wz8018
800 x 600	20	78	17-wz8020	14-wz8020
980 x 600	12	130	17-wz9812	14-wz9812
980 x 600	16	97	17-wz9816	14-wz9816
980 x 600	18	86	17-wz9818	14-wz9818
980 x 600	20	78	17-wz9820	14-wz9820

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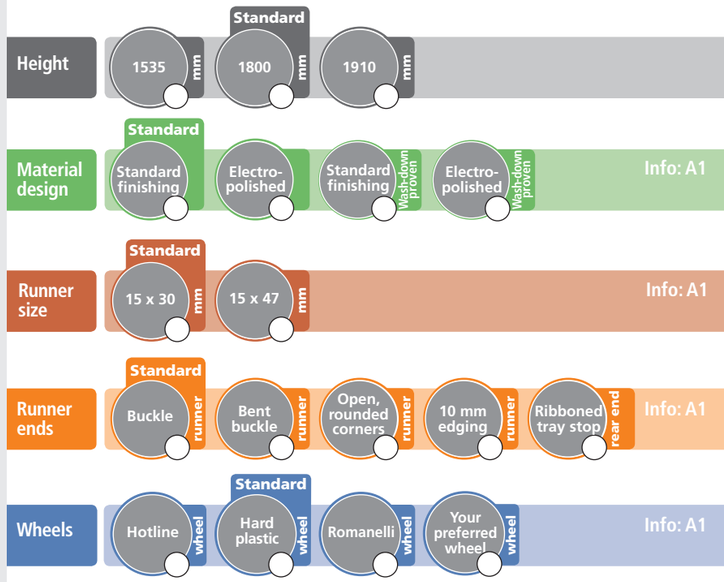
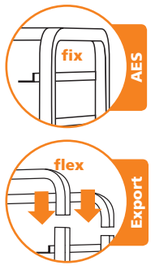


Mobile oven rack - MIWE shop-in



Oven type	**MIWE shop-in**
Rack height	1620 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: tray stop over entire height

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	120	17-wds612	14-wds612
600 x 400	16	90	17-wds616	14-wds616
600 x 400	18	79,9	17-wds618	14-wds618
600 x 400	20	72	17-wds620	14-wds620

Other versions on request

Configurator for individual variants: coming soon!

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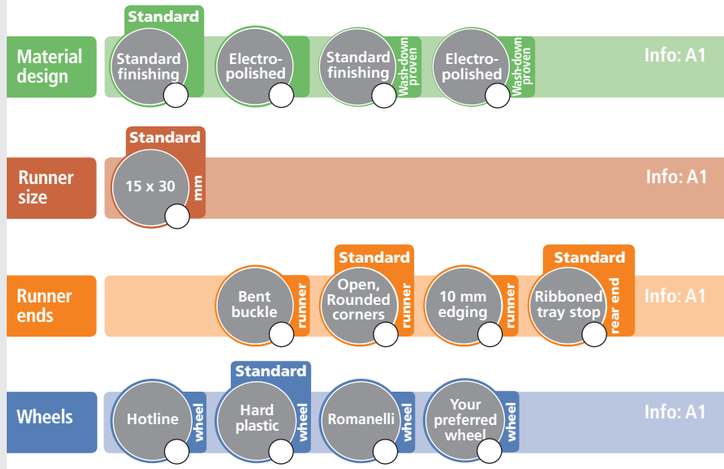

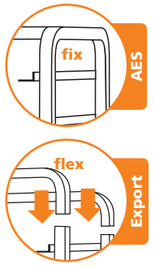

Mobile oven rack - Revent

Oven type	**Revent**
Rack height	1800 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
650 x 530	12	130	17-rv6512	14-rv6512
650 x 530	16	97	17-rv6516	14-rv6516
650 x 530	18	86	17-rv6518	14-rv6518
650 x 530	20	78	17-rv6520	14-rv6520
780 x 580	12	130	17-rv7812	14-rv7812
780 x 580	16	97	17-rv7816	14-rv7816
780 x 580	18	86	17-rv7818	14-rv7818
780 x 580	20	78	17-rv7820	14-rv7820
800 x 600	12	130	17-rv8012	14-rv8012
800 x 600	16	97	17-rv8016	14-rv8016
800 x 600	18	86	17-rv8018	14-rv8018
800 x 600	20	78	17-rv8020	14-rv8020
980 x 580	12	130	17-rv9812	14-rv9812
980 x 580	16	97	17-rv9816	14-rv9816
980 x 580	18	86	17-rv9818	14-rv9818
980 x 580	20	78	17-rv9820	14-rv9820

Other versions on request

Option:

Configurator for individual variants: coming soon!

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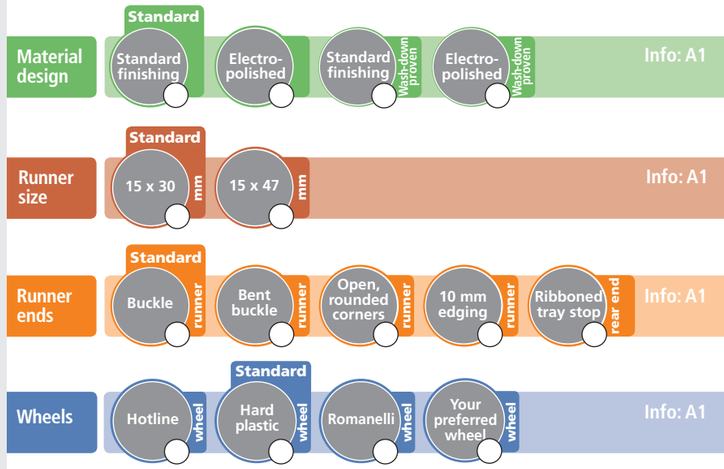
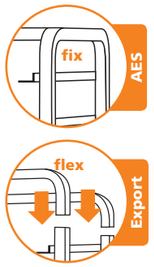


Optional variant:
upper hanger
assembly



Mobile oven rack - Sveba/Dahlen

Oven type	**Sveba/Dahlen**
Rack height	1800 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	130	17-sv6012	14-sv6012
600 x 400	16	97	17-sv6016	14-sv6016
600 x 400	18	86	17-sv6018	14-sv6018
600 x 400	20	78	17-sv6020	14-sv6020
650 x 530	12	130	17-sv6512	14-sv6512
650 x 530	16	97	17-sv6516	14-sv6516
650 x 530	18	86	17-sv6518	14-sv6518
650 x 530	20	78	17-sv6520	14-sv6520
780 x 580	12	130	17-sv7812	14-sv7812
780 x 580	16	97	17-sv7816	14-sv7816
780 x 580	18	86	17-sv7818	14-sv7818
780 x 580	20	78	17-sv7820	14-sv7820
800 x 600	12	130	17-sv8012	14-sv8012
800 x 600	16	97	17-sv8016	14-sv8016
800 x 600	18	86	17-sv8018	14-sv8018
800 x 600	20	78	17-sv8020	14-sv8020

Other versions on request

Configurator for individual variants: coming soon!

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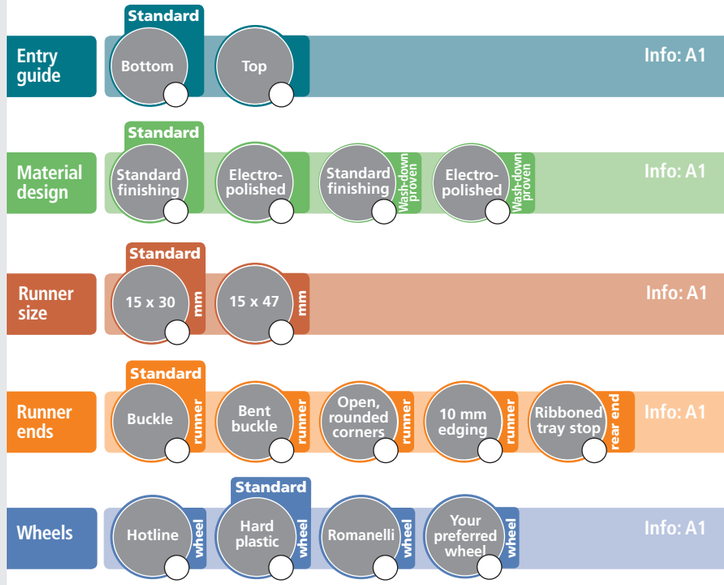
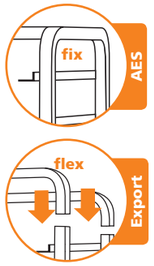
Select your version



Optional with
Available with
upper hoisting
accessory



Mobile oven rack - Wachtel

Oven type	**Wachtel**
Rack height	1885 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
600 x 400	12	120	17-wkc6012	14-wkc6012
600 x 400	16	90	17-wkc6016	14-wkc6016
600 x 400	18	79,9	17-wkc6018	14-wkc6018
600 x 400	20	72	17-wkc6020	14-wkc6020
650 x 530	12	130	17-wkc6512	14-wkc6512
650 x 530	16	97	17-wkc6516	14-wkc6516
650 x 530	18	86	17-wkc6518	14-wkc6518
650 x 530	20	78	17-wkc6520	14-wkc6520
780 x 580	12	130	17-wkc7812	14-wkc7812
780 x 580	16	97	17-wkc7816	14-wkc7816
780 x 580	18	86	17-wkc7818	14-wkc7818
780 x 580	20	78	17-wkc7820	14-wkc7820
800 x 600	12	130	17-wkc8012	14-wkc8012
800 x 600	16	97	17-wkc8016	14-wkc8016
800 x 600	18	86	17-wkc8018	14-wkc8018
800 x 600	20	78	17-wkc8020	14-wkc8020
980 x 580	12	130	17-wkc9812	14-wkc9812
980 x 580	16	97	17-wkc9816	14-wkc9816
980 x 580	18	86	17-wkc9818	14-wkc9818
980 x 580	20	78	17-wkc9820	14-wkc9820

Other versions on request

Configurator for individual variants: coming soon!

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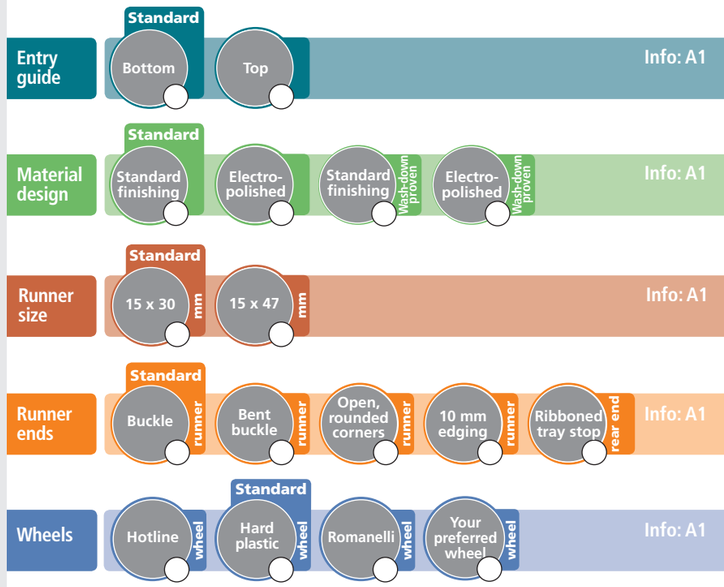

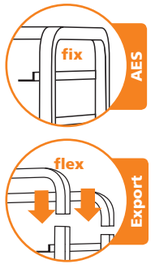

Mobile oven rack - WP Rototherm

Oven type	**WP Rototherm**
Rack height	1800 mm
Mobile oven rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	15 mm x 30 mm (H x W) material thickness 1.5 mm
Runner ends	Front: buckle Rear: buckle

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
650 x 530	12	130	17-rto6512	14-rto6512
650 x 530	16	97	17-rto6516	14-rto6516
650 x 530	18	86	17-rto6518	14-rto6518
650 x 530	20	78	17-rto6520	14-rto6520
780 x 580	12	130	17-rto7812	14-rto7812
780 x 580	16	97	17-rto7816	14-rto7816
780 x 580	18	86	17-rto7818	14-rto7818
780 x 580	20	78	17-rto7820	14-rto7820
800 x 600	12	130	17-rto8012	14-rto8012
800 x 600	16	97	17-rto8016	14-rto8016
800 x 600	18	86	17-rto8018	14-rto8018
800 x 600	20	78	17-rto8020	14-rto8020
980 x 580	12	130	17-rto9812	14-rto9812
980 x 580	16	97	17-rto9816	14-rto9816
980 x 580	18	86	17-rto9818	14-rto9818
980 x 580	20	78	17-rto9820	14-rto9820

Other versions on request

Option:

Configurator for individual variants: coming soon!

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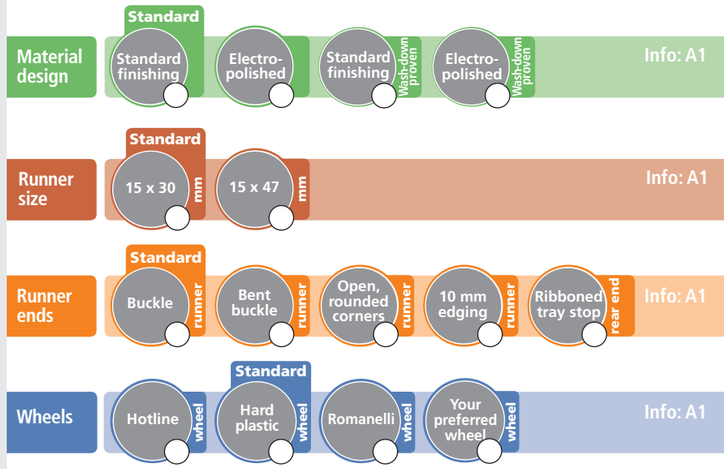

Mobile oven rack - WP Unitherm

Oven type	**WP Unitherm**
Rack height	1803 mm
Mobile oven rack design	Robust welded design
Material	Stainless steel
Wheels	Hard plastic
Tray carrier	Runner width 40 mm; material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: tray stop over entire height

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number Welded design
780 x 580	16	98	14-uni7816
780 x 580	18	87	14-uni7818
780 x 580	20	78	14-uni7820
980 x 580	12	131	14-uni9812
980 x 580	16	98	14-uni9816
980 x 580	18	87	14-uni9818
980 x 580	20	78	14-uni9820

Other versions on request

Configurator for individual variants: coming soon!

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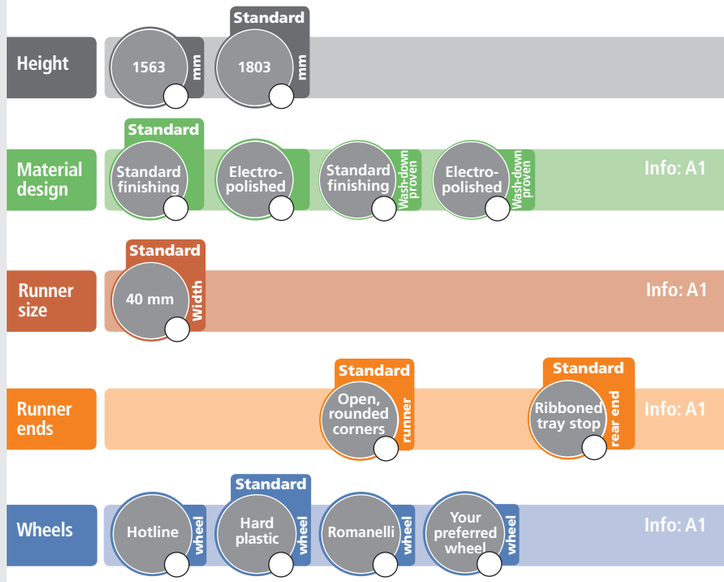

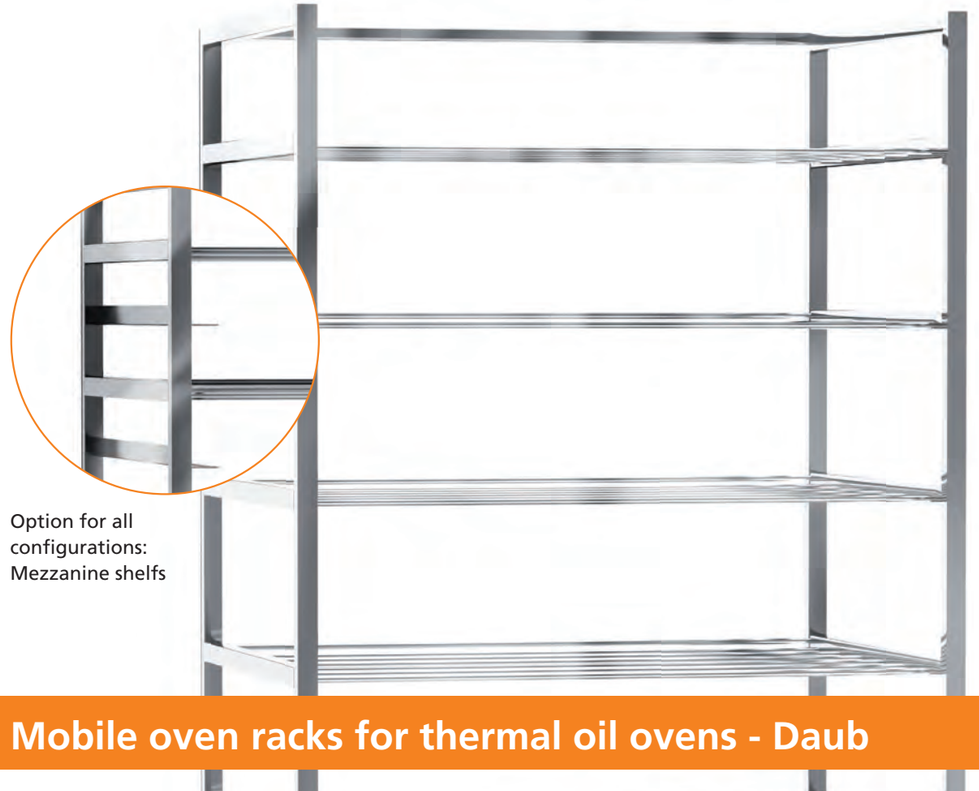

Option for all configurations: Mezzanine shelfs

Mobile oven racks for thermal oil ovens - Daub

Oven type	**Daub**
Rack height	1930 mm
Material	Stainless steel
Wheels	Hard plastic
Grates	Welded design made of 8 mm or 10 mm round bars, with 2 sliding surfaces and raized round bar as bedstop

Option: Guiding rails with ball bearings

Standard: Height adjustment

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number
800 x 600	7	250	16-da0807
800 x 600	8	218	16-da0808
800 x 600	9	194	16-da0809
800 x 600	10	175	16-da0810
1000 x 600	7	250	16-da1007
1000 x 600	8	218	16-da1008
1000 x 600	9	194	16-da1009
1000 x 600	10	175	16-da1010

Other versions on request

Configurator for individual variants: coming soon!

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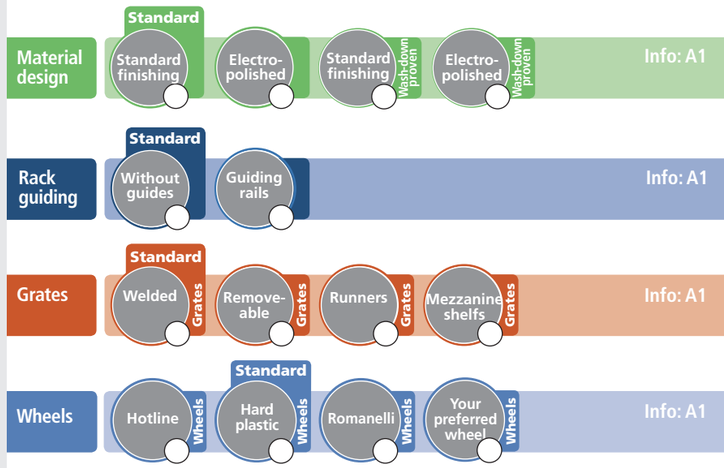

Option for all configurations:
Mezzanine shelfs

Oven type	**Heuft**
Rack height	1930 mm
Material	Stainless steel
Wheels	Hard plastic
Grates	Welded design made of 8 mm or 10 mm round bars, with 2 sliding surfaces and raized round bar as bedstop

Mobile oven racks for thermal oil ovens - Heuft

Standard:
Hook coupling
Option:
Swivel coupling

Standard:
Height adjustment

Option:
Sliding blocks

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number
Rack insert lengthswise (end load design)			
800 x 600	7	250	16-d4cs7o
800 x 600	8	218	16-d4cs8o
800 x 600	9	194	16-d4cs9o
800 x 600	10	175	16-d4cs0o
1000 x 600	7	250	16-e4cs7o
1000 x 600	8	218	16-e4cs8o
1000 x 600	9	194	16-e4cs9o
1000 x 600	10	175	16-e4cs0o
Rack insert crosswise (side load design)			
650 x 530 (2x)	7	250	16-c4as7o
650 x 530 (2x)	8	218	16-c4as8o
650 x 530 (2x)	9	194	16-c4as9o
650 x 530 (2x)	10	175	16-c4as0o
800 x 600	7	250	16-a4as7o
800 x 600	8	218	16-a4as8o
800 x 600	9	194	16-a4as9o
800 x 600	10	175	16-a4as0o
1000 x 600	7	250	16-b4as7o
1000 x 600	8	218	16-b4as8o
1000 x 600	9	194	16-b4as9o
1000 x 600	10	175	16-b4as0o

Other versions on request

Configurator for individual variants: coming soon!

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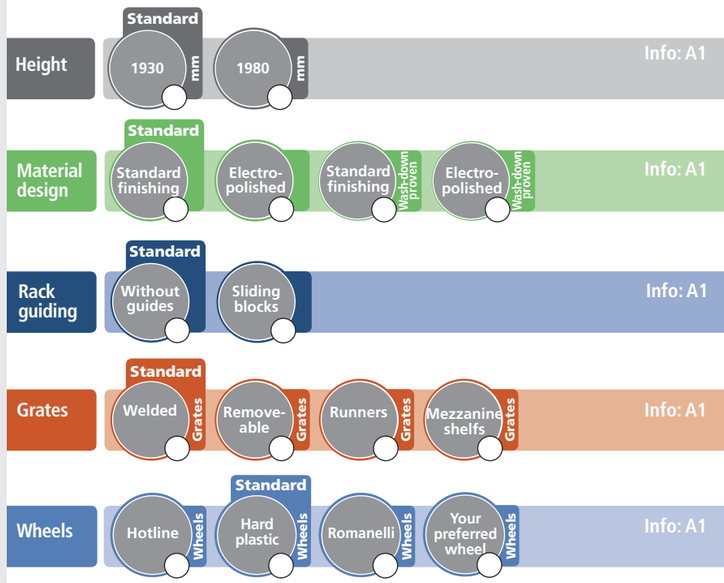

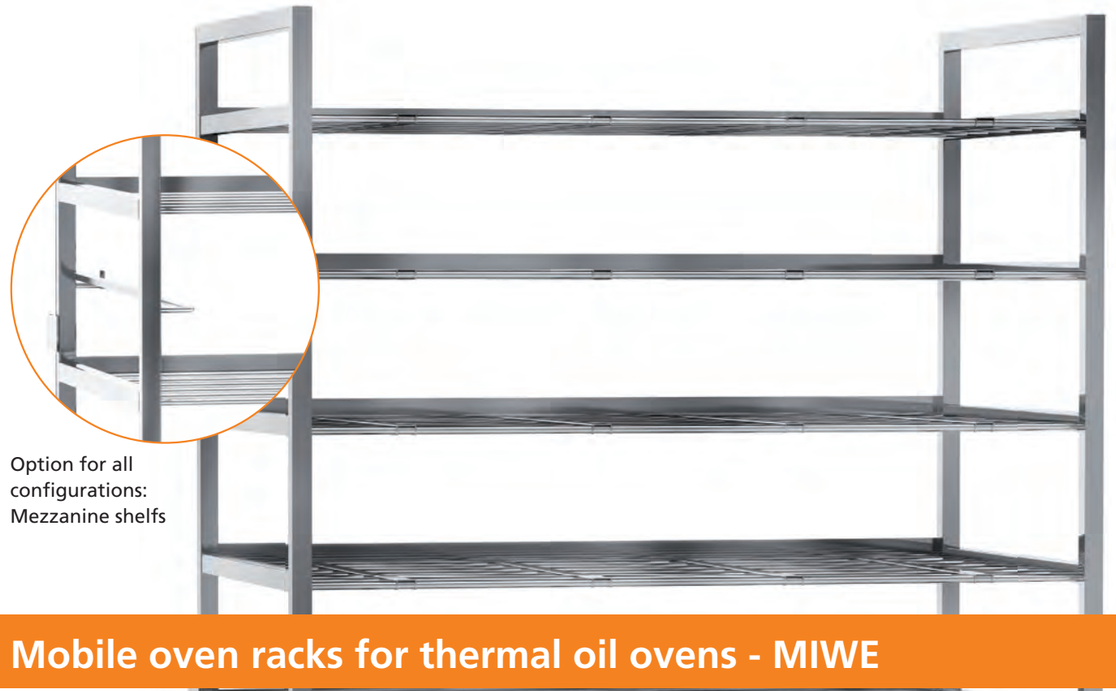

Option for all configurations: Mezzanine shelfs

Oven type	**MIWE**
Rack height	1930 mm
Material	Stainless steel
Wheels	Hard plastic
Grates	Welded design made of 8 mm round bars, with 4 sliding surfaces and welded angle as bedstop

Mobile oven racks for thermal oil ovens - MIWE

Option: Guiding rails

Standard: Height adjustment

Option: Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number
650 x 530 (2x)	7	250	16-wzts6507
650 x 530 (2x)	8	218	16-wzts6508
650 x 530 (2x)	9	194	16-wzts6509
650 x 530 (2x)	10	175	16-wzts6510
800 x 600	7	250	16-wzts0807
800 x 600	8	218	16-wzts0808
800 x 600	9	194	16-wzts0809
800 x 600	10	175	16-wzts0810
1000 x 600	7	250	16-wzts1007
1000 x 600	8	218	16-wzts1008
1000 x 600	9	194	16-wzts1009
1000 x 600	10	175	16-wzts1010

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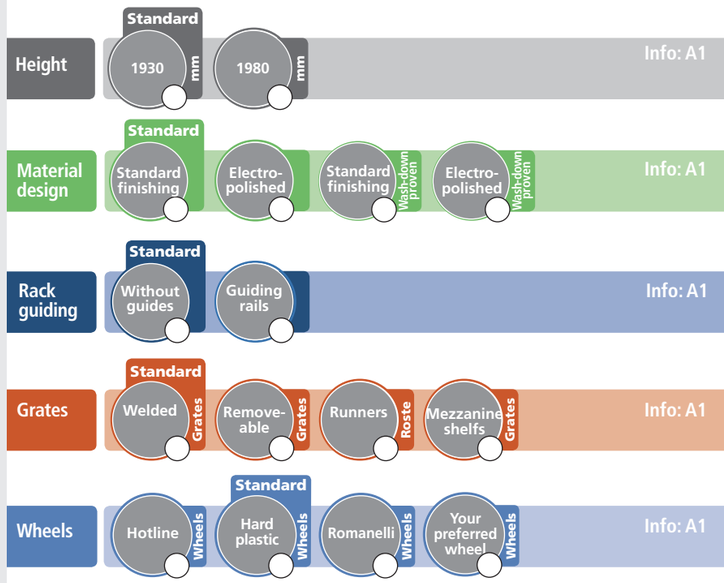

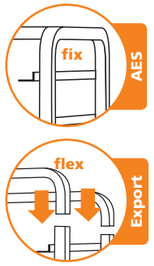

Mobile freezer racks - Standard

Special features	**Mobile freezer rack with rack insert for trays lengthwise (end load design)**
Rack height	1850 mm
Mobile freezer rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Thermoplastic wheels
Tray carrier	15 mm x 30 mm or 15 mm x 47 mm (H x B) material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: tray stop over entire height

Option:

Wash-down proven hygienic design

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
Runner size 15 x 30 mm (H x W)				
650 x 530	12	133	50-wag5412st	51-wag5412st
650 x 530	16	99	50-wag5416st	51-wag5416st
650 x 530	18	88	50-wag5418st	51-wag5418st
650 x 530	20	80	50-wag5420st	51-wag5420st
780 x 580	12	133	50-wa85912st	51-wa85912st
780 x 580	16	99	50-wa85916st	51-wa85916st
780 x 580	18	88	50-wa85918st	51-wa85918st
780 x 580	20	80	50-wa85920st	51-wa85920st
980 x 580	12	133	50-wa05912st	51-wa05912st
980 x 580	16	99	50-wa05916st	51-wa05916st
980 x 580	18	88	50-wa05918st	51-wa05918st
980 x 580	20	80	50-wa05920st	51-wa05920st
Runner size 15 x 47 mm (H x W)				
800 x 600 & 780 x 580	12	133	50-wa86112st	51-wa86112st
800 x 600 & 780 x 580	16	99	50-wa86116st	51-wa86116st
800 x 600 & 780 x 580	18	88	50-wa86118st	51-wa86118st
800 x 600 & 780 x 580	20	80	50-wa86120st	51-wa86120st

Other versions on request

Configurator for individual variants: coming soon!

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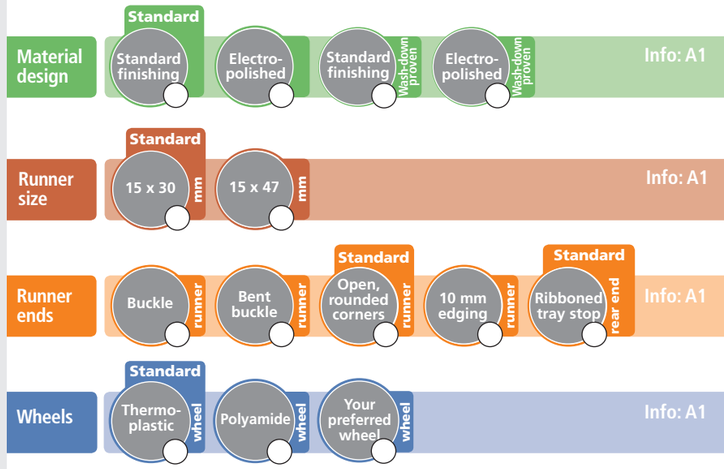
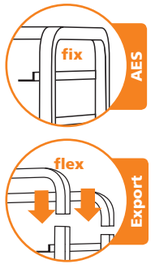
Select your version



Mobile freezer racks for shop trays



Option:

Special features	**Mobile freezer rack with rack insert for trays lengthwise or crosswise (end load or side load design)**
Rack height	1820 mm
Mobile freezer rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Thermoplastic wheels
Tray carrier	15 mm x 30 mm or 15 mm x 47 mm (H x B) material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: tray stop over entire height

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
Tray insert crosswise				
600 x 400 & 580 x 400	12	133	50-wa46112	51-wa46112
600 x 400 & 580 x 400	16	99	50-wa46116	51-wa46116
600 x 400 & 580 x 400	18	88	50-wa46118	51-wa46118
600 x 400 & 580 x 400	20	80	50-wa46120	51-wa46120
Tray insert lengthwise				
600 x 400	12	133	50-wa64112	51-wa64112
600 x 400	16	99	50-wa64116	51-wa64116
600 x 400	18	88	50-wa64118	51-wa64118
600 x 400	20	80	50-wa64120	51-wa64120

Other versions on request

Configurator for individual variants: coming soon!

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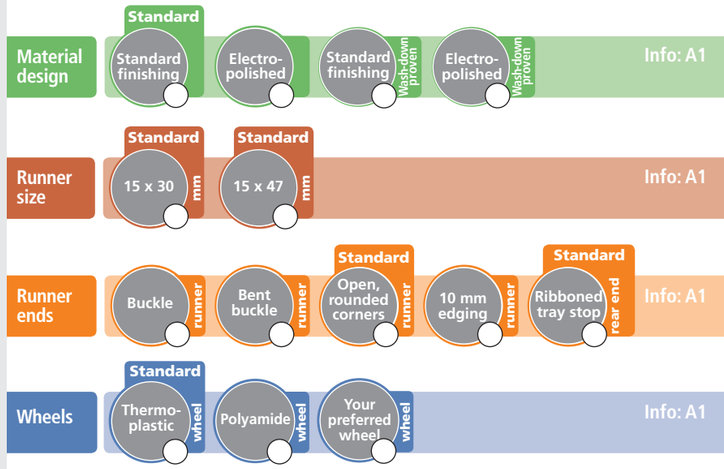

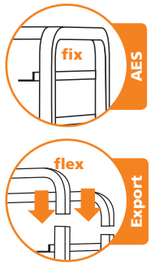

Mobile freezer racks - Plus

Special features	**Robust design with omega profiles and stable wheel plate construction**
Rack height	1850 mm
Mobile freezer rack design	Robust AES design (one element design) or modular Export design
Material	Stainless steel
Wheels	Thermoplastic wheels
Tray carrier	15 mm x 30 mm or 15 mm x 47 mm (H x B) material thickness 1.5 mm
Runner ends	Front: open, rounded corner Rear: tray stop over entire height

Option:

Tray size L x W (in mm)	Number of shelfs	Runner spacing (in mm)	Article number AES	Article number Export
Runner size 15 x 30 mm (H x W)				
650 x 530	12	133	50-wag5412	51-wag5412
650 x 530	16	99	50-wag5416	51-wag5416
650 x 530	18	88	50-wag5418	51-wag5418
650 x 530	20	80	50-wag5420	51-wag5420
780 x 580	12	133	50-wa85912	51-wa85912
780 x 580	16	99	50-wa85916	51-wa85916
780 x 580	18	88	50-wa85918	51-wa85918
780 x 580	20	80	50-wa85920	51-wa85920
980 x 580	12	133	50-wa05912	51-wa05912
980 x 580	16	99	50-wa05916	51-wa05916
980 x 580	18	88	50-wa05918	51-wa05918
980 x 580	20	80	50-wa05920	51-wa05920
Runner size 15 x 47 mm (H x W)				
800 x 600 & 780 x 580	12	133	50-wa86112	51-wa86112
800 x 600 & 780 x 580	16	99	50-wa86116	51-wa86116
800 x 600 & 780 x 580	18	88	50-wa86118	51-wa86118
800 x 600 & 780 x 580	20	80	50-wa86120	51-wa86120

Other versions on request

Configurator for individual variants: coming soon!

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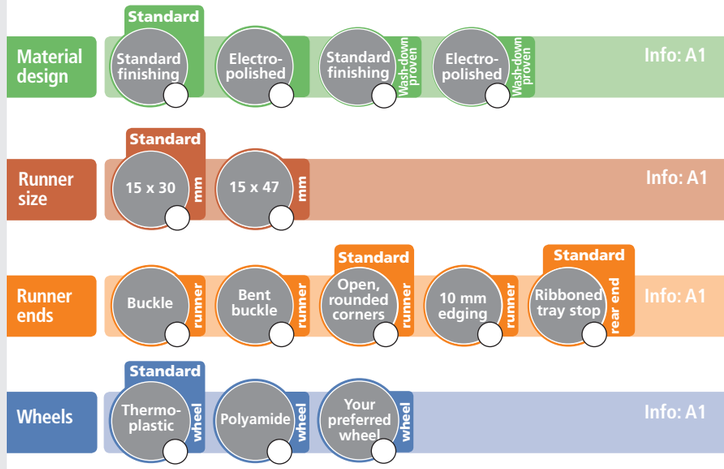
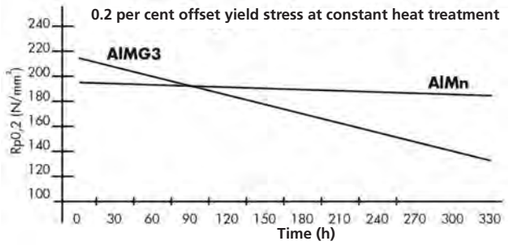
Select your version



A.1 All you need to know about our baking trays and tin sets

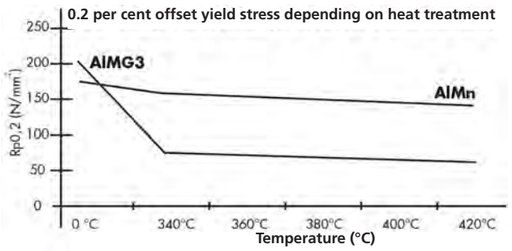
Aluminum-manganese - the more stable solution

The true stability of a baking tray only comes to light during actual baking. Having to withstand long-term use in the oven and temperatures of around 230°C, AlMn proves to be the more dimensionally stable alternative to the AlMg 3 alloy, which was previously used. As shown in the graph, AlMg 3 has a slightly higher stability when not exposed to heat, however, this stability decreases with every baking and after a short time is significantly lower than the stability of AlMn. This is the key advantage of aluminium-manganese (AlMn).



Aluminium-manganese is more heat resistant

When perforated trays undergo a non-stick coating process, the coating is fired at about 420°C. The graph based on a study by the Institute of Ferrous Metallurgy at the RWTH Aachen, shows clearly, that AlMg 3 - after only one single heating at 340°C - loses almost half of its original stability and 'anneals', while the AlMn curve practically remains constant and the material almost nearly retains its original stability.



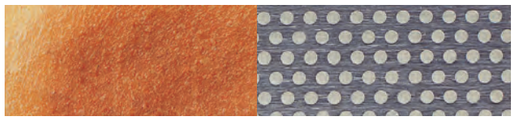
EN 485-4 Guaranteed Quality

EN 485-4

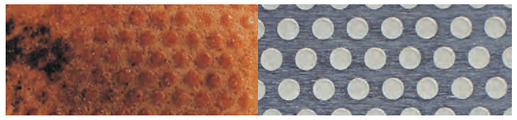
When sheet metal is fabricated, barely perceptible variances, e.g. in material thickness, can result in significant differences in quality. It is of the utmost importance for us to be able to ensure and guarantee quality of the highest consistency. Therefore, all our aluminium sheets comply with the requirements of the EN 485-4 EN norm. All our production steps are documented accordingly and our suppliers must adhere to these standards.

The crucial millimetre

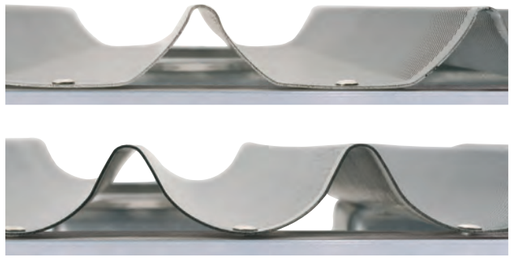
We questioned why the holes in perforated trays have to have a diameter of 3 mm. Then we made them smaller and invented a new product - the micro-hole tray. And the benefits? Complete customer-orientation. Traditional perforated trays have a severe disadvantage. Bread rolls grow 'mushrooms' through the holes of perforated trays. What many describe as 'sticking' or 'glueing' has, however, a purely mechanical cause. The dough pushes through the holes and forms a dough 'mushroom' on the bottom of the tray. During the baking process, this hardens and the roll remains firmly attached to the tray. So, it is not without pride, that we can say that we have solved this problem with the micro-hole tray.



With our 2.0 mm micro-hole trays, this mushrooming no longer occurs and the bottoms of the trays remain completely smooth.



Trays with round 3.0 mm perforation holes are prone to rolls sticking to them due to this mushrooming.



Flattened or round channels

Channels

In addition to our standard 'round' and 'flattened' channels, we supply a wide variety of different forms. A list of all the channel configurations is available at our sales office. On request, customer-specific channels are available.

Coatings

Our coatings comply with the following guidelines:

- (EC) No. 1935/2004 of the European Parliament and Council as of 27th October 2004 regarding materials and objects, intended for contact with food, repealing the guidelines 80/590/EEC and 89/109/EEC
- American Food and Drug Administration (FDA) CFR 21 for household goods such as cookware, bakeware and small electrical appliances
- Systems for producing coatings on frying and cooking utensils (i.e. systems for coating frying pans, cooking pots, deep fryers etc.) as stipulated by the Federal Institute for Risk Assessment (Bundesinstitutes für Risikobewertung (BfR)), formerly the Federal Health Office (Bundesgesundheitsamt (BGA))

Specifications

TOP COAT Extra

- FEP-based Teflon triple coating
- For extremely sweet products
- Suitable up to a maximum of 205°C
- Very high abrasion resistance under mechanical stress

TOP COAT Nova

- PTFE/PFA-based non-stick system with double coating
- For bread dough and bread rolls in small businesses
- Can be used up to a maximum of 260°C
- High abrasion resistance under mechanical stress
- Long life-cycle

TOP COAT Special

- PFA-based triple-coated non-stick system
- For all doughs and products, especially suitable for wheat doughs
- Only limited usage for extremely sweet products
- Suitable for up to a maximum of 260°C
- Very high abrasion resistance under mechanical stress

Silicone caoutchouc Red

- Non-stick silicone rubber coating
- High durability due to special pretreatment
- Hygroscopic properties of silicon cause moisture absorption during proofing and release of moisture during baking process

Silicone glaze

- Resin-bonded silicon coating
- Ideal for recipes with large amounts of sugar
- Very good non-stick properties for baking sweet products

Anneliese® Industrial bakeware and racks.

Coating service

Anneliese takes care of all the necessary steps for recoating and refurbishing worn trays and tin sets. All you need to do is prepare your baking trays for our pickup service. We arrange an appointment, recoat your trays. As an option, we can store them for you and deliver on demand.

Starting using our baking trays

Please note that during production, the surface of uncoated aluminium baking trays may have residues of stamping lubricants. Therefore, the trays must be cleaned in a commercial detergent solution at 60°C and then dried before being used in the bakery

Careful usage of coated trays and tin sets

- Trays and tin sets must not be baked when empty. This significantly reduces the life-cycle of the non-stick coating.
- Products must not be cut on the trays or in the tin sets.
- Trays and tin sets must be completely dry before the dough pieces are placed on them, otherwise the products will stick and destroy the coating.
- Do not use scratching or scraping tools or hard brushes to clean the trays.
- Exact stacking of the trays is required to ensure that the coating is not damaged.

Further information

- The use of unsuitable cleaning agents can significantly reduce the lifetime of the coating of the trays and tin sets.
- Excess water should be shaken off after washing.
- Trays or tin sets should be dried in the open air or in an open oven (convection) at about 150°C for around 15 to 20 minutes.
- The number of baking cycles for coated baking trays or tin sets depends largely on the type of product which is being baked. The longest life-cycle can be achieved by careful cleaning and treatment of the trays and tin sets. The coating life-cycle comes to an end when products start to stick.
- Humidity in the fermentation room should be as constant as possible.

Notes:

Anneliese®

Industrial bakeware and racks.

BAKING TECHNOLOGY

For industrial, artisan and shop bakeries

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