

*A reliable partner  
to the  
baking industry  
worldwide.*

*Innovation + Tradition + Expertise + Motivation + Quality = High-Quality Products*



*Range for Baking Tins 2013*

*For the  
best baking  
results...*

**Lehmann**  
**BACKGERÄTE**

*We will get your products into tip-top-shape*



***Your success is our obligation***

Rational working procedures and perfect baking results are the continual leitmotiv and motivation of our daily actions.

We create the right requirements for this.

Uncompromising quality with the best materials and coatings, together with reasonable terms, are our contribution toward a firm, long-term business relationship.





## Range for Baking Tins 2013



*Dear Customers,*

We are pleased to announce the arrival of our new production catalogue.

We aim to continue manufacturing at the highest level of quality, while making sure that you keep benefiting from the most economic, cost-price ratio.

Of course our manufacturing focus will remain the production of customized special series, which meet the special requirements of the baking industry.

Support us and take advantage of our decades of experience.

Experience and competence have made us a reliable partner for the baking industry world-wide.

We look forward to continued cooperation with you. Wishing you an enjoyable, leisurely read,  
The managers,



*H. Bernhardt*

Harald Bernhardt

*R. Röhr*

Regine Röhr

**Lehmann**  
BACKGERÄTE

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## BREAD PAN SETS

### Single Pans Edged

Robust products of aluminized steel.

Pans:

0.75 mm

Cover:

1.25mm, with slots over the intermediate spaces. Pan set held together by profile frame.

Versions:

With adjacent frame, supporting angels or with extended frame for hanging in the baking trolley. The projecting rime serves as a grip for handling.

Available either uncoated.

#### Special productions for order of over 10 units already!

In addition to the standard Pan-Sets listed, we also produce bread pans and sets to your individual specifications.

Tailor-made to meet the demands and conditions of your company.

You can find out from the size form on page 11 what information we need from you.



## Toast Bread Pan Set

4-strap, aluminized steel, fine diagonal corrugated



## Toast Bread Pan Set for 500 g breads

This set is also deliverable with deep-drawn pans!  
Look at page 13

size single pan:  
top inside 230 x 105 mm  
bottom out 229 x 95 mm  
height 90 mm

size set outside:  
frame adjacent with lid:  
540 x 260 mm

frame extended:  
580 x 260 mm

#### frame adjacent

	aluminized	code
	article-no.	
set with lid	231 150 0	
set without lid	231 100 0	
lid deep-drawn	231 050 0	

#### frame extended

	aluminized	code
	article-no.	
set with lid	231 150 0 RV	
set without lid	231 100 0 RV	
lid edged	231 050 0 RV	



## *Toast Bread Pan Set for 500 g breads*

with reinforcing borders between the single pans

size single pan:  
top inside 249 x 95 mm  
bottom out 248 x 94 mm  
height 93 mm

size set outside:  
frame adjacent with lid:  
500 x 275 mm  
frame extended:  
580 x 275 mm

frame adjacent	aluminized	
	article-no.	code
set with lid	230 150 0	
set without lid	230 100 0	
lid deep-drawn	230 050 0	

frame extended	aluminized	
	article-no.	code
set with lid	230 150 0 RV	
set without lid	230 100 0 RV	
lid edged	230 050 0 RV	

## *Toast Bread Pan Set for 500 g sliced breads*

with reinforcing borders between the single pans

This set is also deliverable with deep-drawn pans!  
Look at page 13.

size single pan:  
top inside 275 x 98 mm  
bottom out 266 x 93 mm  
height 95 mm

size set outside:  
frame adjacent with lid:  
500 x 300 mm  
frame extended:  
580 x 300 mm

frame adjacent	aluminized	
	article-no.	code
set with lid	232 150 0	
set without lid	232 100 0	
lid deep-drawn	232 050 0	

frame extended	aluminized	
	article-no.	code
set with lid	232 150 0 RV	
set without lid	232 100 0 RV	
lid edged	232 050 0 RV	



The size of the pans is designed so that the finished loaf, after removing both end, will have a weight of 500 g.

## *Toast Bread Pan Set for 750 g breads*

size single pan:  
top inside 360 x 110 mm  
bottom out 360 x 105 mm  
height 80 mm

size set outside with lid:  
560 x 380 mm

frame adjacent	aluminized	
	article-no.	code
set with lid	229 150 0	
set without lid	229 100 0	
lid edged	229 050 0	





## *Sandwich Bread Pan Set*

version: 4- or 3-strap with lid, aluminized steel smooth, size set outside: 575 mm

### with extended frame

Single pans vertical. This gives square slices or in case of diagonal cutting, 2 equal triangular slices.

set	single pans mm		article-no.	code
	top-inside-height			
4-strap	240 x 110 x 110		6000 RV	
3-strap	270 x 120 x 120		6010 RV	
4-strap	300 x 110 x 110		6020 RV	
3-strap	370 x 120 x 120		6030 RV	

## *Bread Pan Set wholemeal breads*

### with extended frame

For dark wholemeal breads (sour paste) we recommend alternatively stainless steel.



version:  
4-strap without lid  
aluminized steel smooth

size set outside:  
580 mm

contents	single forms mm			article-no.	code
	top inside	bottom out	height		
ca. 500g	120 x 90	120 x 85	90	233 120 0 RV	
ca. 500g	160 x 98	158 x 96	85	233 160 0 RV	
ca. 750g	175 x 95	170 x 90	90	233 175 0 RV	
ca. 750g	185 x 100	180 x 95	85	233 185 0 RV	
ca. 750g	200 x 100	190 x 90	100	233 200 0 RV	
ca. 1000g	230 x 110	220 x 100	95	233 230 0 RV	
ca. 500g	120 x 90	120 x 85	90	233 128 0 RV	

all sets are also available in single forms (see page 15)

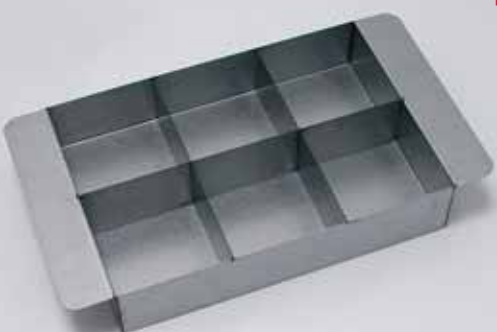


## *"Kosaken"-Pan Set for 750g bread*

### with supporting angles

version: 2 x 3 = 6-strap  
aluminized steel smooth  
size set outside: 580 x 315 mm

single forms mm			article-no.	code
top inside	bottom out	height		
150 x 150	150 x 150	90	233 150 0 AW	





## Wholemeal Bread Pan Set

with supporting angles  
for sliced- and whole breads

For 2 cutted wholemeal breads a 3500 g or with 12 loose divider plates for insertion into the slots in the pan set (6 pcs. per pan)  
gives  $2 \times 7 = 14$  loaves a 500 g.



version:  
2 strap, aluminized steel smooth  
sizes single pan:  
top inside 495 x 125 mm  
bottom out 495 x 123 mm  
height 100 mm  
size set outside: 580 x 300 mm

	article-no.	code
without divider plates	233 495 0 AW	
with divider plates	233 496 0 AW	

## Wholemeal Bread Pan Set

Half round pan with supporting angles for sliced- and whole breads

Optionally available with or without loose divider plates for insertion into the slots in the pan set.

### Version A)

For 2 half round wholemeal breads a ca. 2500 g.  
With 8 loose divider plates (4 pcs. per pan) gives  $2 \times 5 = 10$  loaves a 500 g.

size set outside: 580 x 265 mm

### Version B)

For 2 half round wholemeal breads a ca. 3000 g.  
With 10 loose divider plates (5 pcs. per pan) gives  $2 \times 6 = 12$  loaves a 500 g or  
with 6 divider plates (3 pcs. per pan) gives  $2 \times 4 = 8$  loaves a 750 g.

size set outside: 580 x 300 mm



version: 2-strap, aluminized steel

	single pans mm	article-no.	code
version A) - without divider plates	top-inside-height 495 x 110 x 90	233 460 0 AW	
version A) - with 8 divider plates	495 x 110 x 90	233 461 0 AW	
version B) - without divider plates	495 x 125 x 100	233 500 0 AW	
version B) - with 10 divider plates	495 x 125 x 100	233 501 0 AW	
version B) - with 6 divider plates	495 x 125 x 100	233 502 0 AW	

## Isolated Set

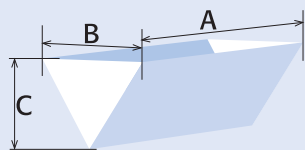
for "Kommiss"- and Greybreads  
750 - 1000 g



version: 7-strap, aluminium  
single pans vertical.  
outside-frame isolated.  
You get breads with strong bottom and a light sides-crust.  
size set outside:  
780 x 230 x 115 mm

single forms mm	article-no.	code
top inside   height 205 x 105   100	280 205 1	

## Triangle Pan Set



with extended frame

version:  
aluminized steel smooth  
size set outside: 580 x 320 mm  
suitable for baking trolley, without lid

single pans mm size inside  
length A) width B) height C)

	length A)	width B)	height C)	article-no.	Code
6 tins (2 x 3) for about 500 g	140	130	115	234 140 0	
to that suitable lid				234 145 0	
4 tins (2 x 2)	210	130	115	234 210 0	
to that suitable lid				234 150 0	



## Tinned Bread Pan Set - 5 tins

for round breads  
for baking trolley

version:  
5 tins on a plate  
stainless steel 1.4301 1.25 mm  
size set outside: 580 x 100 mm



pans inside mm		article-no.	code
Ø	height		
94	123	575 100 3	



## Tinned Bread Pan Set - 4 tins

for baking trolley · deep-drawn  
aluminium 1,5 mm  
size set outside: 580 x 112 mm

pans inside mm			article-no.	code
Ø top	Ø bott.	height		
97	94	125	575 200 1	







## SPECIAL SIZES

### Bread Pan Set

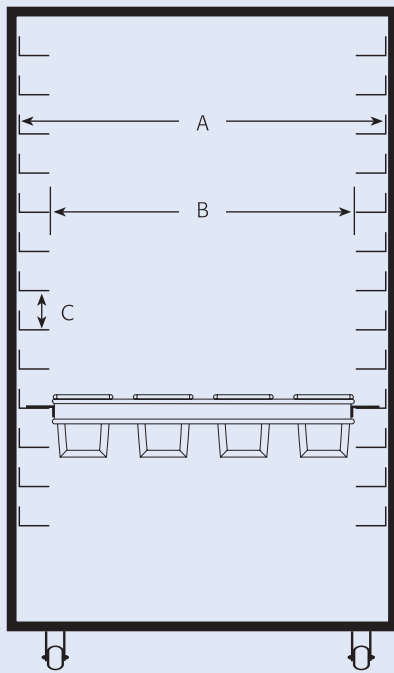
### Bread Pans



## Bread Pan Sets

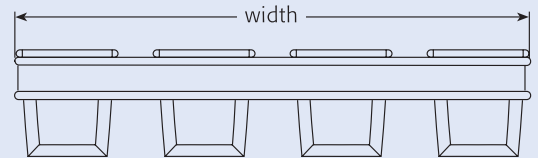
Our bread pans, including special sizes, can be put together in any required number into sets.

The number of pans in the set depends on the size of the baking trolley and the width of the single pans.



#### with adjacent frame

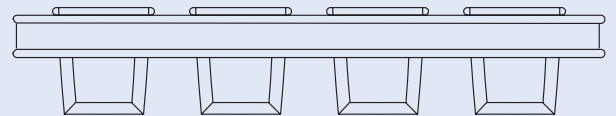
Please state the required set width!



#### with extended frame

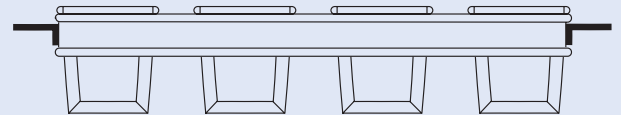
For easy hanging in the baking trolley!

The projecting rim serves as a grip for easy handling.



#### with supporting angles

These are fitted to the narrow sides of the set at the profile frame.



We need the following sizes of the baking trolley, in order to produce the bread pan set to the right size:

A = entrance width of the baking trolley

B = free clearance between the supporting angles

C = distance between the supporting angles \_\_\_\_\_

Special production for orders of over 10 sets!

## Bread Pans

Special production for orders of over 10 pans per size!

#### details for production:

##### material:

aluminized steel - blueplate - stainless steel

##### surface:

smooth or fine diagonal corrugated

##### sizes of the single pans:

A = length top (inside)

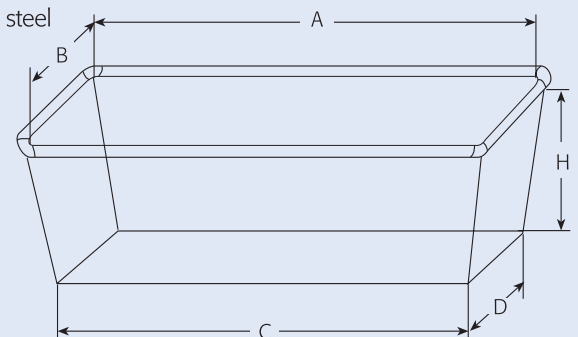
B = width top (inside)

C = length bottom (outside)

D = width bottom (outside)

H = height (inside)

For the calculation of the external dimensions for our bread pans, 12 mm must be added to dimension A and B for the rolled edge.





## BREAD PAN SETS

*Single forms  
deep-drawn*

The single pans are deep-drawn from a single sheet, with rounded corners and without any seams.

There are no weld seams or internal edges. This makes the pans and bread pan sets child's play to clean, creating the ideal requirements for the maintenance of the highest standards of hygiene.

Further convincing benefits are offered by our high-quality non-stick coatings. Due to the completely closed design, lifting of the coating is never a problem. This has a positive effect on the durability of the coating, and therefore not least on reducing your operating costs.

### Recoatable pans

Even the highest quality coatings may have to be renewed after frequent use and unavoidable wear.

We can renew your worn bread pan sets with our special recoating process. Perfect renewal is possible only with deep-drawn pans.

More information about our special "Proficoat"-coatings you find on page 51



Robust products of aluminized steel.

Pans:  
0.88 mm

pan set held together by profile frame

Versions:

With adjacent frame or with extended frame for hanging in the baking trolley. The projecting frame serves as a grip for handling.

Also available on request with lid.



If you cannot find the required size in the catalogue, please contact us directly. We carry a wide selection of special deep-drawing tools.

## *Toast- and White Bread Pan Set*

version: 4-strap, fine diagonal corrugated  
size set outside: 580 mm

with extended frame

contents	single pan mm			aluminized		Proficoat 200		Proficoat 400	
	top inside	bottom out	height	article-no.	code	article-no.	code	article-no.	code
400g	200 x 100	195 x 93	90	701 200 0 RV		701 200 5 RV		701 200 9 RV	
500g	230 x 105	229 x 100	95	701 230 0 RV		701 230 5 RV		701 230 9 RV	
500g	271 x 98	266 x 92	94	701 271 0 RV		701 271 5 RV		701 271 9 RV	
500g	272 x 105	266 x 97	93	701 272 0 RV		701 272 5 RV		701 272 9 RV	
750g	378 x 106	366 x 97	108	701 378 0 RV		701 378 5 RV		701 378 9 RV	

## *Wheat-, Rye- or Wholemeal Bread Pan Set*

with extended frame

smooth or fine  
diagonal corrugated  
size set outside: 580 mm

version	single pan mm			aluminized		Proficoat 300		Proficoat 400	
	top inside	bottom out	height	article-no.	code	article-no.	code	article-no.	code
3-strap - smooth	130 x 130	130 x 130	70	700 130 0 RV		700 130 8 RV		700 130 9 RV	
4-strap - corrug.	167 x 88	163 x 85	83	701 167 0 RV		701 167 8 RV		701 167 9 RV	
4-strap - smooth	170 x 110	151 x 90	73	700 170 0 RV		700 170 8 RV		700 170 9 RV	
4-str. (2x2) sm.	170 x 170	160 x 160	85	700 171 0 RV		700 171 8 RV		700 171 9 RV	
4-strap - smooth	196 x 110	177 x 91	74	700 196 0 RV		700 196 8 RV		700 196 9 RV	
3-strap - smooth	238 x 136	223 x 126	74	700 238 0 RV		700 238 8 RV		700 238 9 RV	
4-strap - corrug.	265 x 96	261 x 93	89	701 265 0 RV		701 265 8 RV		701 265 9 RV	
4-strap - corrug.	310 x 107	298 x 96	92	701 310 0 RV		701 310 8 RV		701 310 9 RV	
3-strap - smooth	350 x 128	350 x 128	88	700 350 0 RV		700 350 8 RV		700 350 9 RV	

## *Round Bread Pan and Pan Set for round French loaf*

robust quality with hinges and closure  
aluminized steel  
single pan deep-drawn  
deliverable single pan or pan set

version	single pan mm		size outside of pan set mm	single pan		pan set	
	length	ø		article-no.	code	article-no.	code
3-strap	320	80	345 x 310	260 320 0		262 320 0	
3-strap	400	65	430 x 280	260 400 0		262 400 0	
2-strap	580	60	587 x 180	260 580 0		262 580 0	



All bread pan sets listed are generally suitable for all types of bread. Our recommendations for use for toast, rye or wholemeal loaves are based on the experience gathered over many years of partnership with both large-scale and speciality bakers.



# BREAD PANS

## Single forms



Special production for orders  
of over 10 units each size!  
Size form look at page 11

size pans mm		height	article-no.	code
top inside	bottom out			
150 x 75	130 x 55	65	211 150 0	
150 x 85	130 x 65	75	211 151 0	
150 x 80	130 x 60	65	211 152 0	
170 x 80	150 x 60	75	211 170 0	
190 x 100	170 x 80	65	211 190 0	
195 x 85	175 x 63	65	211 195 0	
200 x 80	180 x 60	70	211 200 0	
200 x 90	180 x 70	70	211 201 0	
200 x 105	170 x 80	85	211 202 0	
200 x 120	180 x 100	75	211 203 0	
210 x 85	190 x 65	75	211 210 0	
210 x 100	190 x 80	65	211 212 0	
220 x 85	200 x 65	75	211 220 0	
220 x 110	200 x 90	65	211 221 0	
240 x 110	210 x 80	85	211 240 0	
250 x 85	230 x 65	75	211 250 0	
250 x 100	230 x 80	80	211 251 0	
250 x 105	220 x 80	85	211 252 0	
255 x 120	235 x 100	75	211 255 0	
270 x 120	240 x 90	95	211 270 0	
280 x 95	260 x 75	80	211 280 0	
295 x 108	270 x 78	73	211 295 0	
300 x 90	280 x 70	80	211 300 0	
300 x 115	280 x 95	80	211 301 0	
300 x 120	280 x 100	80	211 302 0	
300 x 130	270 x 100	100	211 303 0	
340 x 115	315 x 85	80	211 340 0	
350 x 125	330 x 105	85	211 350 0	
350 x 130	330 x 110	90	211 351 0	
350 x 140	320 x 110	100	211 352 0	
380 x 90	360 x 70	80	211 380 0	
395 x 130	375 x 100	90	211 395 0	

robust, edged execution  
aluminized steel 0.75 mm  
reinforced with wire insert

All pans can be combined  
into sets in any required number.



All bread pans are available  
with 2 different variantes of lids.  
Loose fitting or as sliding lid.  
Minimum purchasing quantity  
per size: 20 pans.

## *Bread Pans for Rye- or Wholemeal Breads*

sides almost vertical



robust, edged version,  
aluminized steel  
0.75 mm, smooth,  
reinforced with wire  
insert

For dark wholemeal  
breads (sour paste)  
we recommend  
alternatively  
stainless steel.

contents	size pans mm			article-no.	code
	top inside	bottom out	height		
ca. 500g	120 x 90	120 x 85	90	212 120 0	
ca. 500g	160 x 98	158 x 96	85	212 160 0	
ca. 750g	175 x 95	170 x 90	90	212 175 0	
ca. 750g	185 x 100	180 x 95	85	212 185 0	
ca. 750g	200 x 100	190 x 90	100	212 200 0	
ca. 1000g	230 x 110	220 x 100	95	212 230 0	
ca. 1000g	250 x 120	240 x 110	75	212 250 0	

all single forms are also available in sets (see page 8)



## *Bread Pan deep-drawn*

aluminized steel 0.88 mm

Other details about our deep-drawn  
pans please look page 12.

version	size pan mm			article-no.	code
	top inside	bottom out	height		
smooth	238 x 136	223 x 126	74	215 238 0	
corrug.	315 x 107	298 x 96	92	215 315 0	

## *Toast Bread Pan with hinged lid for 500 - 750 - 1000 g*



aluminized steel 0.75 mm,  
pan vertical  
straight coarse corrugated,  
with hinged lid, secure closure  
and divider plate

single pans mm		article-no.	code
top inside	height		
240 x 110	80	052 240 0	
360 x 110	80	052 360 0	
480 x 110	80	052 480 0	

## *Rusk Pan*

robust edged version  
aluminized steel 0.75 mm  
respectively 1.0 mm if length 780 mm

size pans mm

top inside	bottom out	height	article-no.	code
500 x 100	500 x 90	40	200 500 0	
780 x 120	780 x 110	40	200 780 0	



## *Square Cake Pan*

robust edged version  
aluminized steel 0.75 mm

size pans mm

top inside	bottom out	height	article-no.	code
580 x 140	570 x 130	80	227 580 0	
650 x 140	630 x 120	100	227 650 0	



## *Half Round Pan*



aluminized steel 0.75 mm  
half round pan

size inside mm

length-width-height	article-no.	code
320 x 105 x 55	130 320 0	
400 x 110 x 70	130 400 0	



## *Half Round Pan "Anise Bread"*

aluminized steel 0.75 mm  
half round pan

size inside mm

length-width-height	article-no.	code
490 x 130 x 45	100 001 0	
490 x 150 x 45	100 002 0	





## *"Fürst-Pückler"- Pan*

suitable as cream-, ice-cream-  
and baking-pan

The special cross-sections guarantee  
consistent results without waste for all  
shapes of loaves.

Triangle-, Half Round- stainless steel  
and Trapezium-Pan 1.4301



size inside mm  
length-width-height | article-no. | code

▼	490 x 80 x 80	100 001 3	
◐	490 x 80 x 80	100 002 3	
▽	500 x 80 x 80	100 003 3	

## *Dessert-Pan*



Triangle- and Half Round-Pan

aluminized steel

size inside mm  
length-width-height | article-no. | code

▼	490 x 100 x 95	202 001 0	
◐	490 x 90 x 85	202 002 0	



# CAKE-TINS

## Round Tins

with smooth, rolled border  
robust design  
blue-plate 0.70 mm  
blue-plate with "Proficoat 100" or "300"  
coated or aluminium 1.2 mm

Do you have any special requirements? We can produce virtually any size for you. Simply give us call for further information.

### Fruit Tart Tin

height of the border 40 mm

Ø bottom deficit ca. 40 mm

Ø mm top inside	blue-plate		Proficoat 100		aluminium	
	article-no.	code	article-no.	code	article-no.	code
260	470 260 2		470 260 7		470 260 1	
280	470 280 2		470 280 7		470 280 1	
300	470 300 2		470 300 7		470 300 1	
320	470 320 2		470 320 7		470 320 1	
340	470 340 2		470 340 7		470 340 1	
360	470 360 2		470 360 7		470 360 1	
380	470 380 2		470 380 7		470 380 1	



### Cheese Cake Tin

height of the border 50 mm

Ø bottom deficit ca. 20 mm

Ø mm top inside	blue-plate		Proficoat 100		aluminium	
	article-no.	code	article-no.	code	article-no.	code
260	471 260 2		471 260 7		471 260 1	
280	471 280 2		471 280 7		471 280 1	
300	471 300 2		471 300 7		471 300 1	
320	471 320 2		471 320 7		471 320 1	
340	471 340 2		471 340 7		471 340 1	
360	471 360 2		471 360 7		471 360 1	



### Cake Tin

height of the border 50 mm

vertical, smooth

Ø mm top inside	blue-plate		Proficoat 100		aluminized	
	article-no.	code	article-no.	code	article-no.	code
200	473 200 2		473 200 7		-	
220	473 220 2		473 220 7		-	
240	473 240 2		473 240 7		-	
260	473 260 2		473 260 7		473 260 0	
280	473 280 2		473 280 7		473 280 0	

Following special size are available in higher quantities:

Ø mm top/inside

120/125/140/150/160/180/190/200/210/230/240/245/250/260/270/280/290/300



## Pizza Tin



height of the border  
20 mm  
Ø bottom  
deficit ca. 20-25 mm

inside	Ø mm	blue-plate		Proficoat 300	
	top	article-no.	code	article-no.	code
140		474 140 2		474 140 8	
160		474 160 2		474 160 8	
180		474 180 2		474 180 8	
200		474 200 2		474 200 8	
220		474 220 2		474 220 8	
240		474 240 2		474 240 8	
260		474 260 2		474 260 8	
280		474 280 2		474 280 8	
300		474 300 2		474 300 8	
320		474 320 2		474 320 8	
340		474 340 2		474 340 8	
360		474 360 2		474 360 8	

## Cake Tin "Classic"



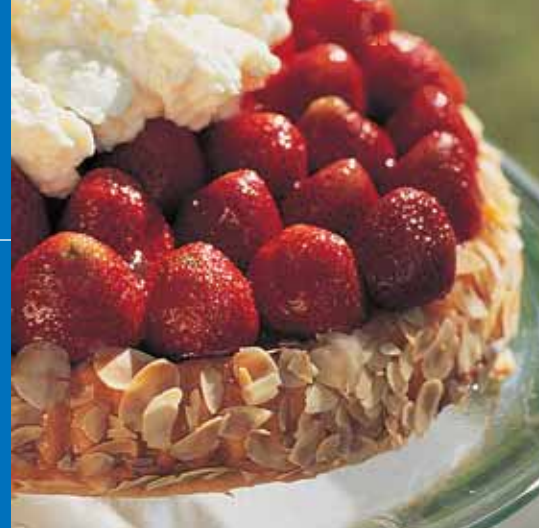
height of the border  
30 mm  
Ø bottom  
deficit ca. 20-25 mm

inside	Ø mm	blue-plate		Proficoat 100		aluminium	
	top	article-no.	code	article-no.	code	article-no.	code
160		472 160 2		472 160 7		472 160 1	
180		472 180 2		472 180 7		472 180 1	
200		472 200 2		472 200 7		472 200 1	
220		472 220 2		472 220 7		472 220 1	
240		472 240 2		472 240 7		472 240 1	
260		472 260 2		472 260 7		472 260 1	
280		472 280 2		472 280 7		472 280 1	
300		472 300 2		472 300 7		472 300 1	
320		472 320 2		472 320 7		472 320 1	
340		472 340 2		472 340 7		472 340 1	
360		472 360 2		472 360 7		472 360 1	





## FLAN TINS



### *Fruit Flan Tin*

with recessed bottom

Ribbed border with beaded rim  
robust version  
blue-plate coated with Proficoat 100

Ø mm top inside	border mm	Proficoat 100 article-no.	code
180	30	444 180 7	
240	35	444 240 7	
266	39	444 033 7	
285	35	444 285 7	



### *Fruit Flan Tin*

with plane bottom

Ribbed border with beaded rim  
robust version  
blue-plate coated with Proficoat 100



Ø mm top inside	border mm	Proficoat 100 article-no.	code
180	30	448 180 7	
240	35	448 240 7	
290	40	448 290 7	

### *Mini Flan Tin*

with recessed bottom without flute

border 40 mm

Ø mm inside	aluminium article-no.	Proficoat 100 article-no.	code
165	451 165 1	451 165 7	



## Flan Case

aluminium 1.2 mm  
with border 8 mm

fitting for:	Ø mm	article-no.	code
rings 260 mm	265	017 265 1	
rings 280 mm	285	017 285 1	



## Cake Plate



aluminium AlMg3 1.2 mm  
with hole for hang up,  
accurate burred

Ø mm	article-no.	code
200	403 200 1	
220	403 220 1	
240	403 240 1	
260	403 260 1	
280	403 280 1	
300	403 300 1	
320	403 320 1	



## Round Tray

aluminized 1 mm, bordered  
and slightly angled

Ø mm	article-no.	code
500	404 500 0	

## Cake Ring

fitting for round tray

aluminum 2 mm

Ø mm	height mm	article-no.	code
465	50	404 465 1	

## Cream-Cake Mould half-round

blue-plate coated with Proficoat 100  
or  
stainless steel 1.4301 (for ice-flans)



Ø mm inside	Proficoat 100		stainless steel 1.4301	
	article-no.	code	article-no.	code
260	011 260 4		011 260 7	
280	011 280 4		011 280 7	





## CAKE RINGS

### *Cake Ring aluminium*

aluminium AlMg3 2 mm,  
electrically automated  
gas-welded,  
no soft weld areas,  
no cracking of the seams

Ø mm	height 40 mm		height 50 mm		height 60 mm		height 70 mm	
	article-no.	code	article-no.	code	article-no.	code	article-no.	code
160	154 160 1		155 160 1		156 160 1		157 160 1	
180	154 180 1		155 180 1		156 180 1		157 180 1	
200	154 200 1		155 200 1		156 200 1		157 200 1	
220	154 220 1		155 220 1		156 220 1		157 220 1	
240	154 240 1		155 240 1		156 240 1		157 240 1	
260	154 260 1		155 260 1		156 260 1		157 260 1	
280	154 280 1		155 280 1		156 280 1		157 280 1	
300	154 300 1		155 300 1		156 300 1		157 300 1	

Supplementary you get aluminium cake rings Ø 260 and 280 mm also with height 80mm.  
Glady we supply also special sizes. Below Ø 140 mm only stainless steel.



### *Cake Ring stainless steel*



Illustration as above!

stainless steel 1.4301 1.25 mm

spot-welded

Ø mm	height 50 mm		height 60 mm		height 70 mm	
	article-no.	code	article-no.	code	article-no.	code
160	145 160 3		146 160 3		147 160 3	
180	145 180 3		146 180 3		147 180 3	
200	145 200 3		146 200 3		147 200 3	
220	145 220 3		146 220 3		147 220 3	
240	145 240 3		146 240 3		147 240 3	
260	145 260 3		146 260 3		147 260 3	
280	145 280 3		146 280 3		147 280 3	
300	145 300 3		146 300 3		147 300 3	

### *Cake Ring stainless steel adjustable*



stainless steel 1.4301 1.25 mm  
spot-welded

strong version  
adjustable until 300 mm

height 50 mm		height 60 mm	
article-no.	code	article-no.	code
160 050 3		160 060 3	







*Cake Ring  
octagonal shaped*

stainless steel 1.4301 1 mm  
height 50 mm  
Ø measured edge to edge

Ø mm	article-no.	code
160	130 160 3	
185	130 180 3	
220	130 220 3	



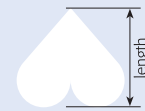
*Cake Ring  
oval shaped*

aluminium AlMg3 2 mm	l x w mm	article-no.	code
	240 x 105	107 240 1	
for quark- loaf ect.	270 x 105	107 270 1	
	300 x 105	107 300 1	
height:	320 x 115	107 320 1	
50 mm	370 x 130	107 370 1	



*Cake Ring  
heart shaped*

Also look at our set of heart shaped  
moulds on page 33.



aluminium 2 mm  
height: 50 mm

length mm	article-no.	code
160	133 160 1	
180	133 180 1	
200	133 200 1	
220	133 220 1	
240	133 240 1	
260	133 260 1	
280	133 280 1	



*Cake Ring  
Florentine Ring  
"Cobble stone"*

blue-plate 1.25 mm  
spot-welded and finished  
smooth interior surface

Ø mm	height 8 mm		height 20 mm	
	article-no.	code	article-no.	code
80	140 080 2		140 081 2	
90	140 090 2		140 091 2	
100	140 100 2		140 101 2	

Special productions also in stainless steel.

# SMALL TART RINGS & CUTTERS



## *Small Tart Ring round shaped*

Ø mm	height mm	article-no.	code
60	30	130 060 3	
65	40	130 065 3	
80	45	130 080 3	



All tart rings and cutters are made exclusively of stainless steel 1.4301



Ø measured from edge to edge

## *Small Ring hexagon shaped*

picture left outside!

Ø mm	height mm	article-no.	code
67	30	131 067 3	
80	30	131 080 3	



## *Small Ring rhombus shaped*

picture left!

length/width/height	article-no.	code
82 / 70 / 30 mm	130 082 3	

## *Small Ring oval shaped*

length/width/height	article-no.	code
73 / 50 / 30 mm	130 073 3	

## *Small Ring acute-oval shap.*

picture right outside!

length/width/height	article-no.	code
87 / 53 / 30 mm	130 087 3	





## *Easter Bunny Cutter*

stainless steel 0.8 mm

height/height border | article-no. code

140 / 35 mm | 171 000 3



## *Star Shape Cutter*

smooth

set of 6 pieces  
in the sizes

37 - 112 mm | article-no. code

height 30 mm | 172 200 3



All tart rings and cutters are made  
exclusively of stainless steel 1.4301

## *Heart Shape Cutter*

smooth

set of 7 pieces  
in the sizes

30 - 140 mm | article-no. code

height 30 mm | 172 100 3



## *Scalloped Pastry Cutter*

set of 10 pieces  
in the sizes

22 - 140 mm | article-no. code

height 30 mm | 172 300 3





## GUGELHOPF- AND RING MOULDS

material:  
sheet steel with silicon coating  
Proficoat 100

sets:  
3 single moulds with adjacent  
profile frame

Also available for baking trolleys.  
Please ask!

### Beautiful "seamless" cakes.

Our Gugelhopf- and Ring moulds with the "seamless" stamp are deep-drawn from a single sheet using tooling developed by us specially for this purpose.

There is therefore no joint or seam, as in conventional production.

The result:

Easier removal from the mould. The cake comes out perfect, without any seam.

### *Gugelhopf Mould "Classic" with smooth border*

#### single mould

version	contents		sizes mm		tube	article-no.	code
	Vol. (Liter)	weight	Ø inside	height	Ø bottom		
fitted tube	0,75	ca. 200g	140	70	40	242 140 7	
<b>seamless</b>	1,10	ca. 250g	160	90	65	242 160 7	
<b>seamless</b>	1.50	ca. 400g	180	90	70	242 180 7	
<b>seamless</b>	2,05	ca. 500g	200	95	75	242 200 7	
fitted tube	2,70	ca. 750g	220	115	70	242 220 7	
fitted tube	3,50	ca. 950g	240	125	75	242 240 7	
fitted tube	4,10	ca.1150g	260	135	80	242 260 7	



#### set 3-strap

single mould Ø inside mm	set out mm	article-no.	code
140	455	243 140 7	
160	515	243 160 7	
180	565	243 180 7	
200	635	243 200 7	
220	695	243 220 7	

mould with fitted tube



mould deep-drawn out of one part



mould as set 3-strap







## Original Mould "Vienna"

with narrow  
high tube

single mould

version	contents	size mm		tube	article-no.	code
		Ø inside	height	Ø bottom		
fitted tube	ca. 500 g	180	90	50	242 181 7	

set 3-strap

mould	set	article-no.	code
180	580	243 181 7	

## Gugelhopf Mould with ribbed border

single mould

version	contents	size mm		tube	article-no.	code
		Ø inside	height	Ø bottom		
fitted tube	ca. 400 g	180	110	65	235 180 7	



## Gugelhopf Mould "Trendo"

with slight  
transverse  
and lengthways  
ribbing

single mould

version	contents	size mm		tube	article-no.	code
		Ø inside	height	Ø bottom		
seamless	ca. 200 g	145	85	40	244 145 7	



## Gugelhopf Mould "Delizi"

without border

single mould

version	contents	size mm		tube	article-no.	code
		Ø inside	height	Ø bottom		
seamless	ca. 400 g	190	85	80	240 190 7	





## Ring Mould with grooved bottom

"Frankfurter Kranz"

single mould version	sizes mm		tube	article-no.	code
	Ø inside	height	Ø bottom		
seamless	190	80	75	252 190 7	
fitted tube	210	70	75	252 210 7	
seamless	216	80	75	252 216 7	
seamless	280	80	135	252 280 7	



single mould

sizes mm		tube
Ø inside	height	Ø bottom
190	55	65
210	80	75

set 3-strap

single mould	set	article-no.	code
Ø inside mm	out mm		
190	620	253 190 7	
210	665	253 210 7	
216	680	253 216 7	

Special sizes are available on request  
if ordered in sufficient quantity,  
as individual moulds or mould-sets.

Picture right at the top: mould with fitted tube

Picture at the top: Mould seamless deep-drawn from a single sheet

Picture right: Set 3-strap, moulds seamless deep-drawn

Picture right on the outside: Set 3-strap, moulds with fitted tube



## Ring Mould with smooth bottom

slight settled bottom



single mould version	size mm		tube	article-no.	code
	Ø inside	height	Ø bottom		
seamless	top 165	60	70	254 165 7	



## *Ring Mould with smooth bottom*

single mould version	size mm		tube	article-no.	code
	Ø inside	height	Ø bottom		
<b>seamless</b>	top 190	80	90	254 198 7	

set 3-strap	single mould	set	article-no.	code
	Ø inside mm	out mm		
	190	600	254 100 7	

## *Big Ring Mould with smooth bottom*

single mould version	size mm		tube	article-no.	code
	Ø inside	height	Ø bottom		
<b>seamless</b>	top 280	80	135	254 198 7	



## *Ring mould with smooth flat bottom*



material: aluminized steel 0,88 mm

single mould version	size mm		tube	article-no.	code
	Ø inside	height	Ø bottom		
<b>seamless</b>	top 215	30	80	254 215 0	



## *"Wiking" Mould oval*

version: fitted tube

single mould	size inside mm			article-no.	code
	length	width	height		
	220	160	80	254 220 7	





## SCALLOP- EDGED CAKE TINS AND SETS

material:  
sheet steel with silicon coating  
Proficoat 100

tins:  
**deep-drawn**

sets:  
with adjacented frame

### *Scallop-edged Cake Tin "Dom-Cake"*

ribbing on base interrupted  
by lengthways strips

single tin

size inside mm			article-no.	code
length	width	height		
190	84	63	236 000 7	

set	out mm	article-no.	code
5-strap	580 x 205	236 100 7	



### *Scallop-edged Cake Tin "Strong"*

with heavy transverse ribbing

single tin

sizes inside mm			article-no.	code
length	width	height		
190	84	63	237 190 7	
152	80	60	237 152 7	
220	80	53	237 220 7	



set 5-strap with profile frame

single tin mm	out mm	article-no.	code
190	580 x 205	237 100 7	
152	580 x 170	237 102 7	
220	580 x 235	237 103 7	







*Scalloped-edged  
Cake Tin Set  
half round*

set 4-strap

single tin mm			set mm	article-no.	code
length	width	height	out		
200	100	50	480 x 220	239 100 7	

*Scalloped-edged  
Cake Tin Set  
half round*

set 4-strap

single tin mm			set mm	article-no.	code
length	width	height	out		
190	105	45	540 x 210	247 100 7	



Other special individual tin sizes and frame versions can also be produced for larger order quantities, and provided in case the relevant tooling is available.

## OTHER CAKE MOULDS

### *Madeira Cake Mould Set deep-drawn*

set 5-strap  
special for madeira cake

frame adjacent without lid,  
long sides fine sloping ribbed  
set size outside: 580 x 205 mm

	single moulds mm			aluminized		Proficoat 100	
	top inside	bottom out	height	article-no.	code	article-no.	code
single mould	165 x 80	160 x 75	61	238 165 0		238 165 7	
set				238 200 0		238 200 7	
single mould	190 x 85	185 x 76	65	238 190 0		238 190 7	
set				238 100 0		238 100 7	

### *Easter Egg Mould Set*

3 egg moulds  
suitable for all pastes  
("Wiener"-, "Sacher"- and other pastes)

blue-plate deep-drawn  
frame aluminized, contens: 0,75 L  
set size outside: 495 x 240 x 65 mm

single mould mm inside				article-no.	code
length	width	height			
200	130	60		270 100 2	



### *Plaited Loaf Mould*

for yeath plaited loaf and sponge cake

single mould mm inside			Proficoat 100	
length	width	height	article-no.	code
315	138	75	452 315 7	





## Heart Mould Set

3-strap with convexed bottom  
 deep-drawn, aluminized and coated  
 size outside mm:  
 620 x 220 x 50     **Proficoat 100**  
 single mould mm:     article-no.     code  
 210 x 185 (h/w)     453 620 7

## Bell Mould Set

3-strap  
 deep-drawn, aluminized and coated  
 size outside: 657 x 265 mm  
 single mould mm:  
 height inside 240     **Proficoat 100**  
 width bottom 180     article-no.     code  
 width top 65     454 657 7



## Marguerite Mould

decorative flower shaped mould  
 for sponge- and angel cake  
 blue-plate deep-drawn, coated  
 size inside mm     **Proficoat 100**  
 Ø top     border     article-no.     code  
 230     60     445 230 7

## Stollen Mould

oval mould with corrugated border  
 aluminized steel 0.75 mm  
 size inside mm:  
 top inside: 236 x 135  
 bottom: 206 x 105  
 height of the     article-no.     code  
 border: 50     450 236 0



*TRAYS  
FOR LITTLE  
PASTRIES*



*Tray  
for Muffins*

size of the tray mm: 600 x 400

consists of 28 muffin moulds  
robust version

size single mould mm			Proficoat 100	
Ø top	Ø bottom	height	article-no.	code
70	50	38	249 070 7	

*Tray with  
raised Moulds  
for "Mohrenkopf"*

35 divisions

size of the tray mm: 600 x 400

size single mould mm		Proficoat 100	
Ø	height	article-no.	code
39	20	248 100 7	





*Tray for small  
Gugelhupf  
Moulds  
without tube*

consists of 24 little Gugelhupf  
moulds



Also available as single moulds!

size of the tray mm: 585 x 400  
size single mould mm: Ø 83 h 45

Proficoat 100	article-no.	code
tray	250 100 7	
single mould	250 183 7	



*Tray for small  
Gugelhupf  
Moulds  
with tube*

consists of 24 little Gugelhupf  
moulds with tube

Also available as single moulds!

size of the tray mm: 585 x 400  
size single mould mm: Ø 83 h 45

Proficoat 100	article-no.	code
tray	250 200 7	
single mould	250 283 7	



*Tray for  
Madeleines*

consists of 25 little madeleine  
moulds

size of the tray mm: 580 x 395

size single mould mm			Proficoat 100	
length	width	depth	article-no.	code
100	60	28	263 100 7	

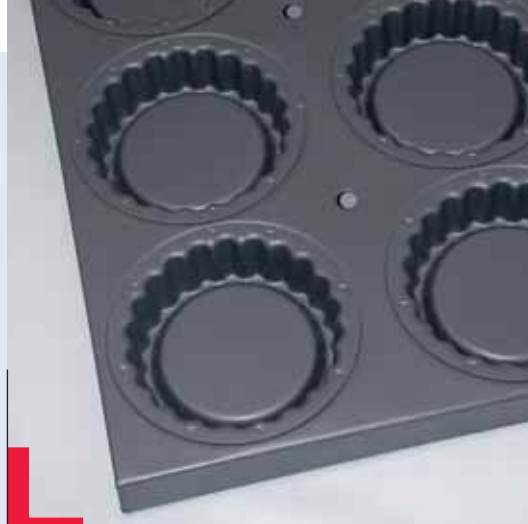


## Tray for Torteletts

consists of 20 tortelett moulds

On request also available as set with 15 moulds 600 x 400 mm.

Tortelett set on request also available with single moulds with plane bottom.



ribbed with recessed bottom  
Also available as single mould!

size of the tray mm: 650 x 480

size single mould mm: Ø 100

Proficoat 100	article-no.	code
tray	245 100 7	
single mould	245 000 7	

## Tray with hemisphere Moulds

consists of 24 little hemisphere moulds

Also available as single mould!

size of the tray mm: 585 x 400

size single mould mm: Ø 83 H 40

Proficoat 100	article-no.	code
tray	251 100 7	
single mould	251 000 7	



## Tray for "Twinkies"

30 oval single moulds (3 x 10)

size of the tray mm: 450 x 570

size single mould mm			Proficoat 100	
length/i	width/i	height	article-no.	code
110	43	35	265 200 7	



## Tray for "Florentiner"

63 (7 x 9) florentiner moulds

size of the tray mm: 580 x 392

size single mould mm			Proficoat 100	
Ø oben inside	Ø unten out	depth	article-no.	code
45	40	6	265 500 7	

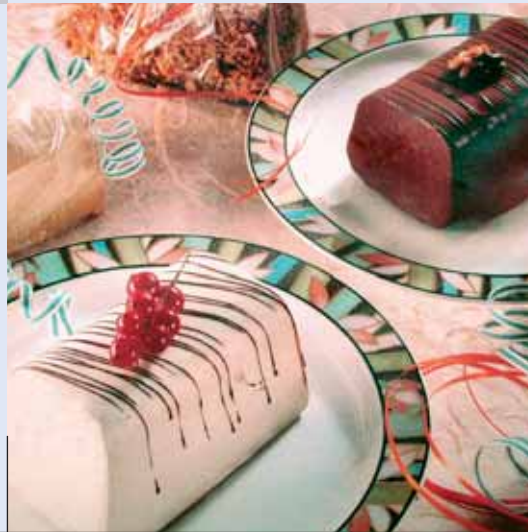


## *Tray for Little Tarts*

size of the tray mm: 480 x 280

consists of 10 little moulds

size single mould mm			Proficoat 100	
length	width	height	article-no.	code
105	67	61	265 300 7	



## *Tray for Little Ribbed Plaited Loafs*

size of the tray mm: 600 x 400

consists of 16 ribbed moulds

size single mould mm			Proficoat 100	
length	width	height	article-no.	code
120	55	40	265 400 7	



## *Tray for Tartlets*

consists of 20 moulds



smooth, with recessed bottom

size of the tray mm: 600 x 400

size single mould mm			Proficoat 100	
Ø top/i.	Ø bott.	height	article-no.	code
85	60	18	266 100 7	





## CHRISTSTOLLEN- MOULDS

Trouble-free baking and consistently perfect stollen with our deep-drawn stollen moulds.

Our mould-sets with external dimensions of 580 mm are also ideally suitable for the baking trolley.

set: aluminized 0.75 - 0.88 mm

back darked

lid: aluminized 1.25 mm

### *Frame of Christstollen Moulds for ca. 200 g\**

for little portion stollen

single mould mm: 133 x 70 x 50

set 5-strap mm: 500 x 150

set 16-strap mm: 580 x 390

suitable for the baking trolley

	article-no.	code
5-strap with lid	756 500 0	
16-strap with lid	756 160 0	



\*May differ greatly due to the properties of the dough!

### *Frame of Christstollen Moulds for ca. 400 g\**

single mould mm: 160 x 108 x 60

set mm: 580 x 185

suitable for the baking trolley

	article-no.	code
4-strap with lid	760 400 0	



### *Frame of Christstollen Moulds for ca. 500 g\**

single mould mm: 230 x 100 x 70

set 4-strap mm: 580 x 255

set 6-strap mm: 580 x 390

suitable for the baking trolley

	article-no.	code
4-strap with lid	757 400 0	
6-strap with lid	757 600 0	





## Frame of Christstollen Moulds for ca. 750 g\*

single mould mm: 250 x 120 x 70  
set mm: 580 x 275  
suitable for the baking trolley

	article-No.	code
4-strap with lid	758 400 0	



\*May differ greatly due to the properties of the dough!

single mould mm: 230 x 100 x 70  
set 4-strap mm: 580 x 255  
set 6-strap mm: 580 x 390  
suitable for the baking trolley



## Frame of Christstollen Moulds for ca. 1000 g\*

### The traditional stollen!

single mould mm: 300 x 120 x 75  
set mm: 580 x 325  
suitable for the baking trolley

	article-No.	code
4-strap with lid	759 400 0	

We can supply stollen mould-sets on request in the following special sizes, and if the required mould-set sizes are specified:

content dough	size single moulds
ca. 500 g	197 x 105 x 60 mm
ca. 500 g	210 x 95 x 60 mm
ca. 600 g	225 x 105 x 60 mm
ca. 600 g	230 x 120 x 75 mm
ca. 750 g	265 x 110 x 65 mm
ca. 750 g	270 x 130 x 70 mm
ca. 1000 g	288 x 120 x 70 mm
ca. 1300 g	360 x 128 x 75 mm

## Single Stollen Mould

with lid  
aluminized,  
back darked

single mould 1500 g:  
385 x 130 x 80 mm

single mould 1800 g:  
580 x 120 x 70 mm

	article-No.	code
for ca. 1500 g*	755 150 0	
for ca. 1800 g*	755 200 0	



## Stollen Mould for ca. 500 g\*

without lid  
blue-plate

single mould mm:  
250 x 100 x 50

article-No.	code
761 000 2	

# BAKING TRAYS, DISPLAY TRAYS AND BAKING FRAMES

## Baking Tray

versions:  
blue-plate 1.25 mm  
aluminium ALMg3 1.5 mm  
aluminized steel 1-1.25 mm

Our edged trays we can produce in all special sizes.

Version of the borders as your wishes.  
Also in aluminium 2mm.

If you wish a special size with 3 borders, please give us the information if the small or the long side should be open.

minimum quantity: 10 trays per size

## Baking Tray without border

sizes mm	blue-plate		aluminium		aluminized 1.25 mm	
	article-no.	code	article-no.	code	article-no.	code
600 x 400	310 600 2		310 600 1		310 600 0	
580 x 580	310 580 2		310 580 1		310 580 0	
780 x 580	310 780 2		310 780 1		310 780 0	
980 x 580	310 980 2		310 980 1		310 980 0	

Face sides slightly turned up



## Baking Tray 3 sides

One small side open and slightly turned up, all sides flanged.  
border height: 25 mm

sizes mm	blue-plate		aluminium		aluminized 1.0 mm	
	article-no.	code	article-no.	code	article-no.	code
600 x 400	305 600 2		305 600 1		305 600 0	
580 x 580	305 580 2		305 580 1		305 580 0	
780 x 580	305 780 2		305 780 1		305 780 0	
980 x 580	305 980 2		305 980 1		305 980 0	

## Baking Tray 4 sides

aluminium ALMg3 1.5 mm  
border height: 20 mm

	sizes mm	Aluminium			sizes mm	aluminium	
		article-no.	code			article-no.	code
tray A	405 x 305	308 405 1		frame to A	400 x 300	309 405 1	
tray B	585 x 405	308 585 1		frame to B	580 x 400	309 585 1	

## Baking Frame

suitable for baking tray 4 sides  
aluminium ALMg3 2.5 mm  
border height: 50 mm





## *Baking Frame adjustable*

extensible at all 4 sides  
from 430 x 290 bis 780 x 580 mm  
border height: 50 mm

stainless steel 1.4301



article-no. code  
311 000 3

## *Tray for Cream Slices with Tray Fender*

embossings on the sides for the tray fender  
aluminium ALMg3 1.5 mm  
border height: 50 mm

sizes mm	aluminium	
	article-no.	code
580 x 200	346 200 1	
580 x 400	346 400 1	



## *Tray Fender*

extensible 330 - 610 mm  
stainless steel 1.4301  
with springs  
border height: 50 mm

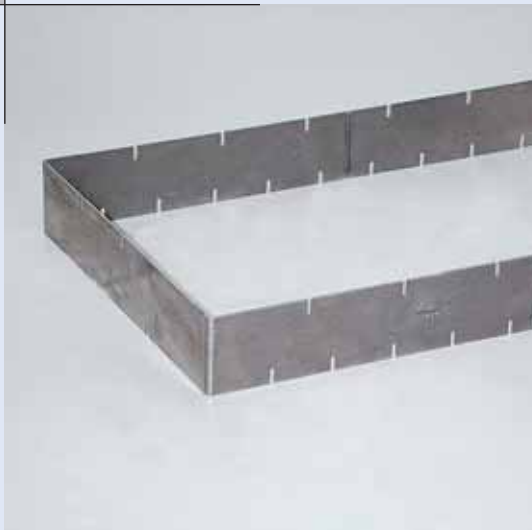


article-no. code  
360 500 3

## *Frame for Cakes*

with notches on both sides  
one side gives 28 pieces (size of each piece 60 x 60 mm)  
the other side gives 33 pieces (size of each piece 80 x 40 mm)  
aluminium ALMg3 2.0 mm  
robust welded, border height: 50 mm

size mm	aluminium	
	article-no.	code
440 x 250	326 440 1	



## *Baking- and Display Tray edged*



aluminium 1.2 mm  
border height: 25 mm

size mm	article-no.	code
600 x 400	370 600 1	



## *Display Tray deep-drawn*

For the presentation of your products. This display tray is outstanding for its high quality and attractive appearance.

[Other sizes and versions available on request.](#)

available in alu pickled and gold anodized

aluminium 1 mm, 4 sides  
size: 600 x 400 mm  
border height: 25 mm

versions	article-no.	code
pickled	347 600 G	
gold anodized	347 600 E	

## *Display Tray*

The trays are edged on all 4 sides with beaded rim.

The open corners allow easy cleaning of the trays.

[Other sizes and versions available on request.](#)



Available in stainless steel "polished".

border height: 18 mm

size mm: 400 x 300  
article-no. code

348 400 G

size mm: 600 x 400  
article-no. code

348 600 G

## *Transport- and Stacking Tray*

With extra-wide special corners, which extend under the plates, so that these rest on the strong corners. This gives our stacking tray its high strength and rigidity.

aluminium 1.5 mm  
border height: 50 mm  
usable height: 100 mm

size mm	article-no.	code
600 x 400	073 400 1	





## Baking Grid

For supporting of the baking tins in the freezer and baking trolley.



Suitable for greater weights due to the double frame.  
stainless steel

sizes mm	article-no.	code
780 x 580	820 780 6	
980 x 580	820 980 6	

## PADDLE FOR ROLLS

with our special handle stamped from a single piece  
aluminium 3 mm

diameter of the holes: 10 mm  
border height: 30 mm



## Paddle for Rolls long format

handle on the short side

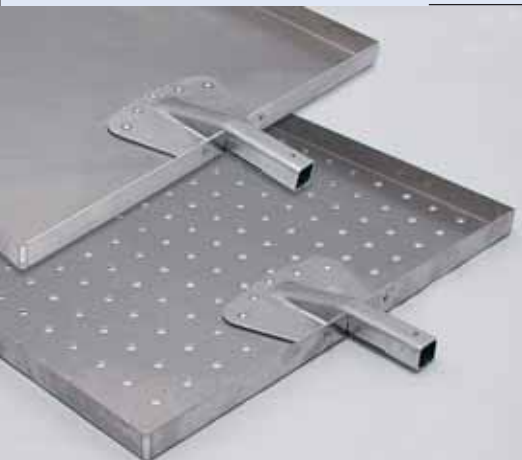


aluminium AlMg3 1.5 mm  
size mm: length 470 / width 350

perforated	article-no.	code
border left	040 471 1	
border right	040 472 1	
border 3 sides	040 470 1	

size mm: length 600 / width 400

perforated	article-no.	code
border left	040 601 1	
border right	040 602 1	
border 3 sides	040 600 1	



## Paddle for Rolls oblong format

handle on the wide side

Aluminium AlMg3 2.0 mm  
size mm: width 570 / length 470

perforated	article-no.	code
border left	040 571 1	
border right	040 572 1	
border 3 sides	040 570 1	

size mm: width 570 / length 470

non-perforated	article-no.	code
border 3 sides	041 570 1	

## PERFORATED BAKING TRAYS

For the production of our perforated trays, we use only high-quality AlMn and AlMg3 aluminium alloys. These guarantee extreme stability of the tray, even under extended use in the oven.

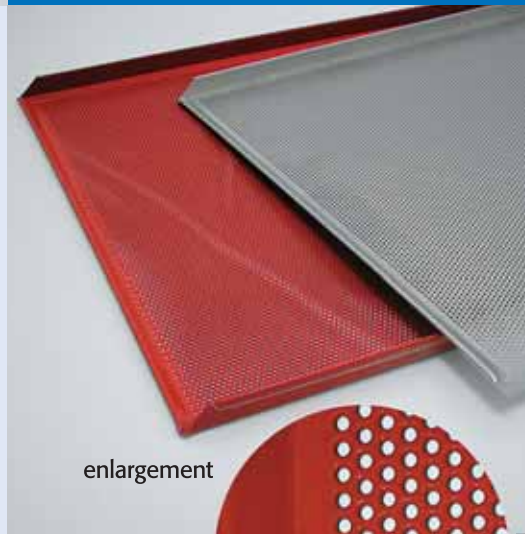
The perforated trays 3-sides are available in two material thicknesses. The borders of the trays with 1.5 mm thickness have an all-round rim for extra stability.

The borders of the trays 2.0 mm thick are without rim. The thickness of the material guarantees adequate stability.

Also available with 2.0 mm micro-perforation!  
Other sizes and versions available on request.

### Perforated Baking Tray 3.0 3 sides

thickness material 1.5 mm or 2.0 mm  
round perforation dia 3.0 mm



enlargement

sizes mm	thickness material mm	border height mm	uncoated		Proficoat 200		Proficoat 400	
			article-no.	code	article-no.	code	article-no.	code
780 x 580	1.5	23	903 780 1		903 780 5		903 780 9	
780 x 580	2.0	23	903 782 1		903 782 5		903 782 9	
980 x 580	1.5	23	903 980 1		903 980 5		903 980 9	
980 x 580	2.0	23	903 982 1		903 982 5		903 982 9	

### Perforated Baking Tray 5.0 3 sides

size 780 x 580 mm  
thickness material 1.5 mm  
border height 23 mm  
round perforation dia 5.0 mm  
sides with all-round border  
open side reinforced

article-no. code

uncoated 940 780 1

### Perforated Baking Tray 2 sides

thickness material 2.0 mm  
round perforation dia 3.0 mm

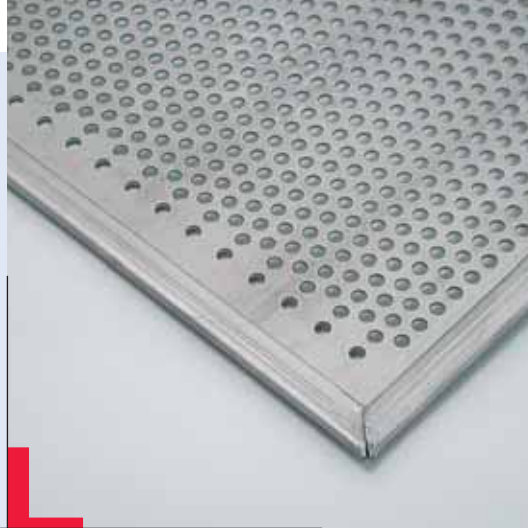
suitable for cleaning in tray  
cleaning machines

sizes mm	border vers.	border height	border angle	uncoated	
				article-no.	code
780 x 580	short	10	45°	902 780 1	
780 x 580	long	15	90°	902 781 1	
980 x 580	short	10	45°	902 980 1	
980 x 580	long	15	90°	902 981 1	



We offer a special-developed, chemical-resistant teflon coating for pretzels and salt-dough bakery products.

Give us a call.  
We will be happy to advise you!



## Perforated Baking Tray without border

size 780 x 580 mm  
thickness material 1.5 mm  
round perforation dia 5.0 mm  
all sides with reinforced border

	article-no.	code
uncoated	900 780 1	

## Perforated Baking Trays for shop-ovens

thickness material 1.5 mm  
all sides with flanged border

With micro-perforation 2.0 mm also available on request.



## Perforated Baking Tray 2 sides

borders on the lengthwise side

round perforation dia 3.0 mm	size mm	border height mm	border angle	uncoated		Proficoat 200	
				article-no.	code	article-no.	code
	600 x 400	10	90°	902 600 1		902 600 5	

## Perforated Baking Tray 3 sides

round perforation dia 3.0 mm	size mm	border height mm	border angle	uncoated		Proficoat 200	
				article-no.	code	article-no.	code
	600 x 400	23	90°	903 600 1		903 600 5	

## Perforated Baking Tray 4 sides

round perforation dia 3.0 mm	size mm	border height mm	border angle	uncoated		Proficoat 200	
				article-no.	code	article-no.	code
	600 x 400	8	30-35°	904 600 1		904 600 5	

Other sizes and versions on request.

## PTFE-Fibre Glas Separating Foil

excellent non-stick properties  
no separating film required  
extremely tear-proof  
cold/heat-resistant (-50°C to +280° C)  
neutral to the taste  
dishwasher-proof  
over 1000 applications  
deep-frozen products can be baked on the film without thawing

PTFE-coated fibre glass  
thickness material 0.13 mm  
various qualities:  
color beige (double coating)  
color black with silver pigmentation (quadruple coating)

sizes mm	beige		black/silver	
	article-no.	code	article-no.	code
600 x 400	950 600 B		950 600 S	
780 x 570	950 780 B		950 780 S	
980 x 570	950 980 B		950 980 S	



Other sizes and thicknesses (0,15 mm and 0,25 mm) on request.





## BAGUETTE TRAYS

### Premium Tray

This tray is characterised by its extremely strong design. The welded base frame consists of a specially- developed, high-rigidity tubular aluminium profile. The baking moulds are manufactured of high-quality aluminium alloy and are firmly riveted to the base frame. The tray has a special micro-perforation of only 1.5 mm.

2 sides of the tray are left open, so that the baguette can be slid off the tray easily and without damage.

Even under heavy use, our trays stay in "top form".

In a modern bakery, they represent the optimum choice for quality and long useful life.

To meet the varied demands and wishes of our customers, we design and manufacture baguette trays specially adapted to the different baguette baking processes. With the right baguette tray, you have the ideal equipment for the complete production process, together with the security of consistent quality.

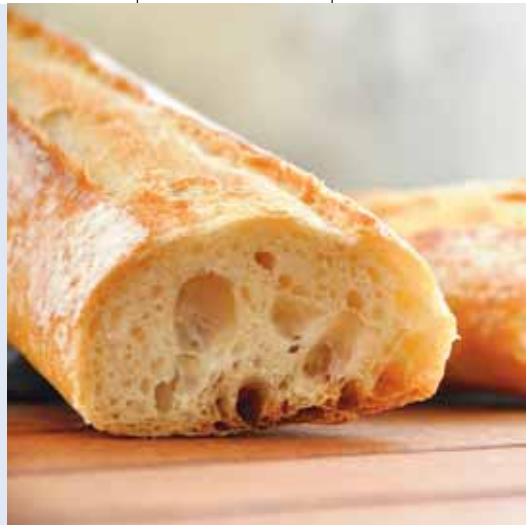
All trays are also available with our proven "Proficoat" coatings.

We will be happy to advise you on the optimum solution from our comprehensive range.

[Other sizes, mould numbers and arrangements available on request for larger order quantities.](#)

sizes mm	division rows	width mould mm	uncoated		Proficoat 200		Proficoat 400	
			article-no.	code	article-no.	code	article-no.	code
600 x 400	5 lengthwise	65	694 605 1		694 605 5		694 605 9	
780 x 580	6 lengthwise	80	694 786 1		694 786 5		694 786 9	
780 x 580	7 lengthwise	70	694 787 1		694 787 5		694 787 9	
780 x 580	8 lengthwise	60	694 788 1		694 788 5		694 788 9	
780 x 580	8 crossways	82	695 788 1		695 788 5		695 788 9	
780 x 580	10 crossways	60	695 781 1		695 781 5		695 781 9	
980 x 580	6 lengthwise	80	694 986 1		694 986 5		694 986 9	
980 x 580	7 lengthwise	70	694 987 1		694 987 5		694 987 9	
980 x 580	8 lengthwise	60	694 988 1		694 988 5		694 988 9	
980 x 580	10 crossways	80	695 981 1		695 981 5		695 981 9	
980 x 580	12 crossways	65	695 982 1		695 982 5		695 982 9	

please inquire



Our trays are available uncoated or coated with Proficoat 200 (caoutchouc) as well as Proficoat 400 (Teflon).

**Proficoat 400**  
on request - no storekeeping!



## Economic Tray

The cost-effective, reliable alternative.  
A tray for daily use  
under normal conditions.  
3 mm standard perforation  
in the aluminium baking moulds.

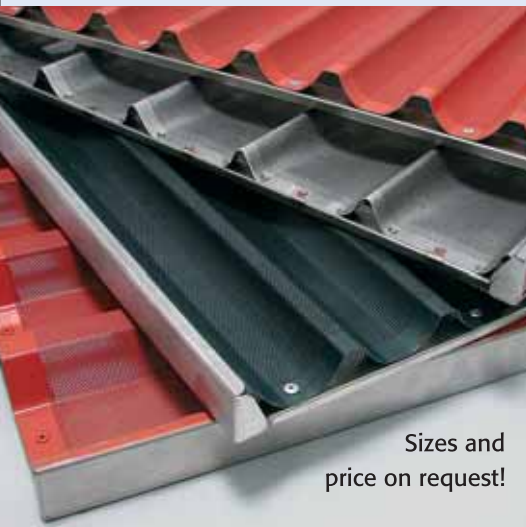


simple design	sizes mm	division rows	width moulds mm	uncoated		Proficoat 200	
				article-no.	code	article-no.	code
uncoated	600 x 400	5 lengthwise	62	696 605 1		696 605 5	
or coated with Proficoat 200 (caoutchouc)	780 x 580	6 lengthwise	80	696 786 1		696 786 5	
	780 x 580	8 lengthwise	60	696 788 1		696 788 5	
	780 x 580	8 crossways	82	697 788 1		697 788 5	

## Mini Baguette Tray

suitable for small ovens  
simple design, without frame

sizes mm	division rows lengthwise	width moulds mm	Proficoat 100	
			article-no.	code
405 x 210	2	100	698 402 7	
405 x 225	3	65	698 403 7	



Sizes and price on request!

## Premium Tray for Automatic Bakery Systems

Fully automatic bakery systems demand the highest accuracy and stability. All our system trays therefore have an extremely strong welded stainless steel frame, on which the baking moulds can be accurately positioned. The mould form can be adapted to all requirements by means of our specially-developed press toolings.

The moulds are also provided with our 1.5 mm micro perforation. We will be happy to advise you in planning the optimisation of the trays for your system. For this purpose, we rely on our many years of experience in co-operation with many major industrial bakers in the design and production of a wide range of bakery systems.



## HAMBURGER AND HOT DOG TRAYS

Trays deep-drawn from a single sheet.  
Bar band in the rim, stackable.  
Material: aluminized steel 1mm  
with coating Silicon-caoutchouc  
Proficoat 200. The coating enables  
the optimum baking results due to its  
good non-stick properties, and is very  
easy to clean.

Also available uncoated on request.

### *Hamburger Tray*

sizes set outside mm		division	stackable	single moulds mm		Proficoat 200	
length x width x depth				∅	depth	article-no.	code
780 x 580 x 30	7 x 5 = 35 moulds	yes	98	12	660 780 5		
720 x 490 x 30	6 x 4 = 24 moulds	yes	102	12	660 720 5		
740 x 580 x 10	5 x 4 = 20 moulds	no	125	15	660 740 5		



Other tray sizes outside and divisions  
available on request.  
Subject to production feasibility  
and sufficient order quantity.  
Give us a call!

### *Hot Dog Tray*

X = Only available on request  
for larger quantities!

sizes set outside mm		division	single moulds mm			Proficoat 200	
length x width x depth			length	width	depth	article-no.	code
780 x 580 x 30	7 x 5 = 35 moulds	140	55	10	680 780 5		
600 x 500 x 30	6 x 4 = 24 moulds	120	40	12	X 680 600 5		
750 x 580 x 30	5 x 4 = 20 moulds	166	64	13	X 680 750 5		



## Material description

Due to the different materials used in specialist baking and industrial bakery production, we would like to give you below some important information on the material types available and the proper handling of our products.

### Tins of steel plate – deep-drawn quality

Plain steel plate is a good heat conductor, and is also very strong. The natural steel surface is untreated, and therefore prone to corrosion and oxidation. We ensure complete protection of the surface by means of our special surface treatment, in combination with our non-stick coating.

Coated baking tins made of steel plate offer very good baking properties with high stability, and can therefore be used in almost all areas of bakery production.

Treatment method:

see handling recommendations for coated tins, page 51/52.

### Tins of blue plate

Blue plate is a steel plate with a tempered, glossy blue-black, pore-free surface. Due to its extremely good heat conduction, tins made of blue plate offer the very best baking properties and have a reduced tendency to rust.

The tins must be thoroughly greased before use with a pure (water-free) oil, and should also be thoroughly greased before storage. The baked product should not be allowed to stand in these tins and "sweat".

Contact with damp and acidic substances must be avoided. Cleaning with water, alkaline or acidic cleaning agents or caustic solutions is not recommended.

They are not suitable for use in cooling ovens, fermentation rooms or for sour-dough products.

**Use:**

Baking tins and trays of all types

### Tins of aluminized steel plate, FAL

Heat-aluminized steel plate is a steel plate that is annealed and coated with aluminium using an immersion process. This composite material combines the properties of aluminium, corrosion and oxidation resistance, together with an attractive surface appearance, with the strength and stability of steel.

The aluminium coating is completely homogenous on both sides, and is bonded to the steel core. Because of its universal properties, this plate is used today in almost all areas of bakery production. Tins made of this material should also be greased before storage.

The material is also very easy to keep clean.

**Use:**

Baking tins and trays of all types

### Aluminium AlMg3 or pure aluminium

Aluminium has excellent baking properties, although it does require a somewhat higher baking temperature than blue plate.

Baking tins made of aluminium are however much lighter than steel baking tins, and for this reason are preferred by many bakeries. The strength of the material is however less than of steel.

The tins are easy to care for, and produce a clean bakery product.

We use AlMg3 for all applications where the strength and temperature resistance of pure aluminium would be insufficient.

**Use:**

Baking trays, perforated trays, baking tins

The logo for Lehmann Backgeräte features the brand name 'Lehmann' in a large, blue, sans-serif font. Below it, the word 'BACKGERÄTE' is written in a smaller, red, all-caps, sans-serif font. The letters are contained within a stylized red frame that resembles a baking tray or a set of scales.

### Stainless steel 1.4301 / 1.4016

Stainless 1.4301 is a stainless steel plate that is used in all areas of the foodstuffs industry.

Since this material does not form any corrosion products under the conditions normally prevailing in bakeries, it has no adverse effect at all on the taste, colour or storage life of the bakery product.

This steel is also completely resistant to all basic ingredients and additives, such as flour, water, milk, sour dough, greases, cream, fruit and the acids produced. Products made of stainless steel can be stored without problem, and are easy to clean. With regard to hygiene and cleanliness, an ideal material for all equipment that comes into contact with foodstuffs. Baking times are however longer, due to the high reflectivity of the surface, although this problem can be solved by special coatings (blackening of the outer surface).

**Use:**

Especially suitable for "sour doughs", confectionery and for use in cooling ovens. Stainless steel 1.4016 is a stainless, magnetic steel plate. This material is therefore used on automatic production lines where magnetic handling of the tins is required.

### Additional strength and energy utilisation with the "fine-diagonal corrugated" version

The light diagonal corrugation on the sides and base improves the mechanical rigidity of the tin, making it even more impact- and compression-resistant.

The distribution of the oil film takes place more evenly, making it easier to remove the product from the tin.

The increased surface area improves conduction of heat to the bread. The sides and base of the loaf have a good, even crust and greater stability.

## *Handling recommendations for uncoated baking tins prior to initial use*

### **Tins of aluminized steel plate or blue plate**

Remove any dirt from the tins using a clean cloth.

For the first few times of use, grease the tins so that the complete inner surface is coated with a thin layer of oil or lard. Then revert to normal greasing.

In order to ensure optimum protection of the surface, proceed as follows:

Before initial use for baking, fire the tins in the oven at approx. 200°C.

Then grease the tins lightly on the inside and outside, and fire the tins again for about 1/2 hour at approx. 200°C.

Please take care to ensure that the tins are placed in the oven upside down, so that excess grease can run out.

### **Reasons for greasing the outer side:**

For blue plate tins, to avoid the formation of rust. For tins of aluminized steel plate, so that a light-brown layer of grease forms on the outside, to reduce heat loss through radiation.

Remove the product from the tins immediately after baking, in order to prevent the formation of moisture between the product and the tin, and then clean, dry and regrease the tin in order to prevent formation of rust.

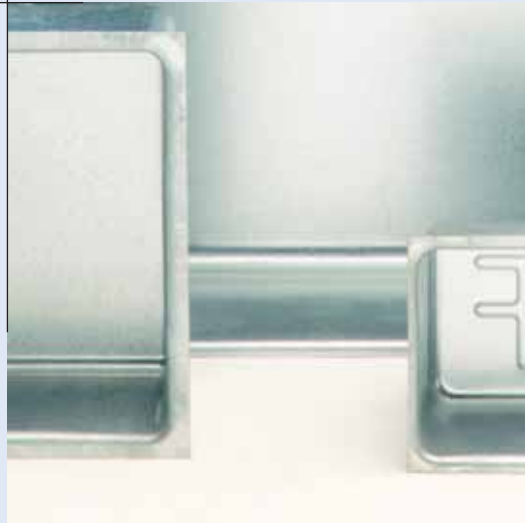
### **Tins of aluminium and stainless steel**

No special pre-treatment is necessary prior to initial use for baking. Grease the tins lightly before baking, as usual.

Cleaning is also very easy.

Do not store the tins in a damp condition.

**All the materials we use can be coated with our Light- or Proficoat coatings. In this case, please take care to observe the correct use and handling of our products.**  
(See description of "coatings" p. 51/52)





## Our coatings

Ingredients are to bread, cakes and pastries what coatings are to bread and baking tins. It is the coatings that guarantee top quality bakery products and maintain efficient production levels.

If what you want is to increase the quality of your products, while simplifying handling procedures and reducing overheads (e.g. through lower cleaning costs and savings in separating agents), then you will find that the only way is to choose the right coating system.

What we offer you is a range of non-stick coatings, tailored to meet your specific requirements, on the basis of silicones or fluoropolymers (PTFE, FEP, PFA). Naturally, all of our products conform with the respective food regulations as laid down by the BGA.



### Proficoat 100

This is a coating based on silicon resin, giving it excellent non-stick properties and high durability. Highly suitable for sugary doughs, as it results in a reduction of separating agents. Tins and trays coated with Proficoat 100 have several advantages:

Products can be removed with increased speed and safety, cleanliness in oven and bakery are improved, tins and trays can be cleaned more quickly and easily, the final products are cleaner, and costs are reduced as a result in the reduced need for separating agents.

Approved for temperatures up to max. 250°C.

Colour: grey /black grey-metallic

#### Applications:

White doughs, cakes, mixer dough, sponge, etc.

These baking trays are not suitable for storing dough in a froster.

#### Recommended pretreatment:

See Lightcoat coating.

### Proficoat 200 and Proficoat 210

Our established silicon caoutchouc coatings, Proficoat 200 (red) and Proficoat 210 (anthracite) have excellent separation properties which make it completely unnecessary to pre-grease baking trays. A further benefit is that cleaning procedures are also greatly reduced, since it is now simply necessary to give the baking trays a quick wipe before re-using them.

The economic benefits are considerable and you will find that the extra investment has paid for itself within a short space of time. You will notice that your products have an attractive, smooth surface, the dough rises better, the crust doesn't form too early and the bread retains its moist aroma.

#### Applications:

Suitable for all white doughs without sugar, e.g. white bread, toasting bread, rolls, baguettes, croissants and other similar articles. As a result of their additives, products with a higher acidity can affect the coating more quickly. Not recommended for pretzel type articles, since there is a risk of them attacking the coating.

Approved for temperatures up to max. 300°C.

#### Recommended pre-treatment:

No particular pre-treatment is necessary. Under normal use (light doughs with low sugar content) tins and trays do not require greasing.

### Proficoat 300

This is a universal coating with good non-stick properties.

The increased anti-abrasive properties of the coating increase its durability considerably. If demands placed on service life and stability are not too high, this coating may be an interesting alternative due its extremely competitive price.

Approved for temperatures up to max. 260°C.

Colour : anthracite-metallic

#### Applications:

Suitable for white and toasting breads, rolls, mixed dough breads, wholemeal bread.

#### Recommended pre-treatment:

Clean with water or damp cloth and dry thoroughly before first use. Depending on the type of dough, it may be necessary to grease tins lightly before baking.

## Our coatings

### Proficoat 310

This is a universal, high quality coating with excellent non-stick properties, made possible by reducing anti-abrasion demands.

The balanced combination of the layer structure results in an optimum system, characterised by excellent properties and long service life.

Approved for temperatures up to max. 260°C.

Colour: blue-metallic

#### Applications:

Suitable for white and toasting breads, rolls, baguettes, mixed dough breads, wholemeal bread.

#### Recommended pre-treatment:

Clean with water or damp cloth and dry thoroughly before first use. Under normal use (light or dark doughs with low sugar content) tins and trays do not require greasing. Should products stick, lightly grease trays and repeat procedure if required.



### Proficoat 400

This high performance coating system was specially designed to meet the particular requirements of the food industry.

Its multi-layer structure gives the system a considerable greater and more uniform thickness than all other fluoropolymers used for this purpose.

Proficoat 400 is characterised by its high chemical stability and optimum separation characteristics. The coated areas are both water and oil repellent and easy to clean. Its low frictional value means that little or no lubrication is required.

The properties of the high-tech Teflon® employed guarantee top product quality as well as an expected service life of several thousand baking cycles.

Constant temperature stability up to 260°C, usable in intervals at up to 290°C.

Colour: black-metallic, blue-metallic

#### Applications:

Suitable for most doughs. Used primarily wherever top quality and high stability are required.

#### Recommended pre-treatment:

As for Proficoat 310

If the products have a high sugar content, it is possible that they may stick. If this happens, please lightly grease trays and repeat procedure if required.



### Proficoat 500 "Ruby-Red"

This is the top product in our successful Proficoat series. Based on the properties of our Proficoat 400 System, a completely new and improved formula has been developed, which makes it possible to apply several layers of extremely high thickness. Each individual layer is highly resistant and absolutely non-porous.

Baking trays and tins with the Proficoat 500 non-stick coating are able to withstand the effects of acid, alkali and sugar. Baking paper and separating agents are now a thing of the past.

As regards quality and service life, this product currently represents the absolute top level of all known non-stick coatings.

Constant temperature stability up to 260°C, usable in intervals at up to 290°C.

Colour: red-metallic

#### Applications:

You can be sure of top quality bakery products and high durability. Whether you wish to bake sour dough, whole meal or mixed rye products, from now on, all you need is a single coating system.

#### Recommended pre-treatment:

Clean with water or damp cloth and dry thoroughly before first use. Under normal use (virtually all doughs) tins and trays do not require greasing. Should products stick, lightly grease trays and repeat procedure if required.

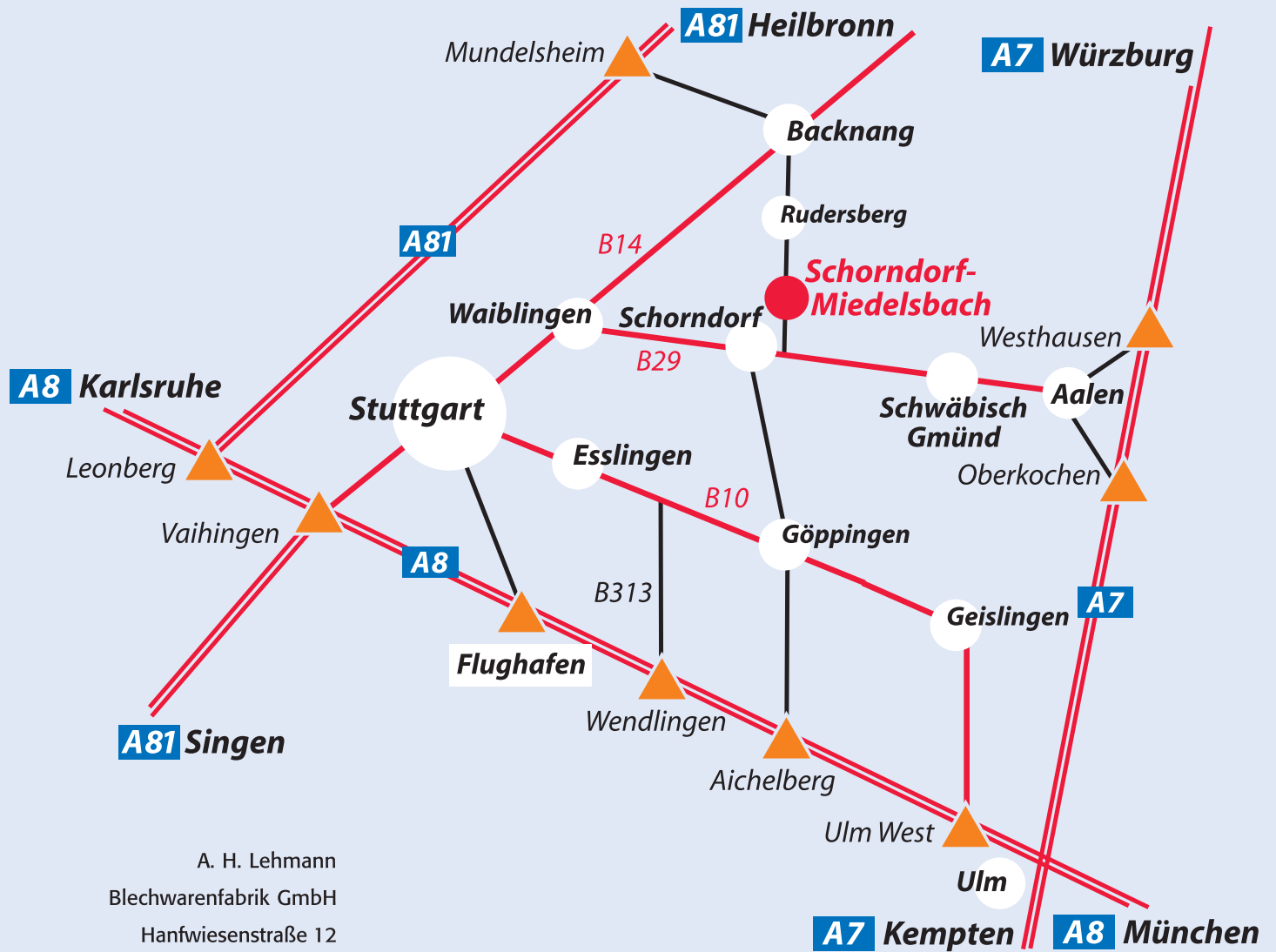
#### Care of coated baking tins and trays

- Please position and stack all tins and trays in such a way that they can not be damaged.
- Do not clean with stiff brushes, a sponge and soft cloth are sufficient.
- Acidic and alkaline cleaning agents can attack the surface. Cleaning with water or a chemically neutral cleaning agent is sufficient.
- Always store tins and trays in a clean and dry condition .
- If the coating on the baking surface should become damaged, do not continue to use the tin or tray for baking purposes, as it will no longer conform with BGA recommendations.



Teflon® is a registered Trademark of E. I. du Pont de Nemours Company and is used under license to Arno Hans Lehmann Company.

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**Lehmann**  
**BACKGERÄTE**



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Our up-to-date manufacturing processes guarantee maximum precision, and optimum stability and quality.

The success of modern, large bakeries depends on a combination of consistent product quality and optimum production performance.

The capabilities and properties of the baking tins used play an important role here. "Lehmann Backgeräte" has been a reliable partner to the baking industry for over 40 years.

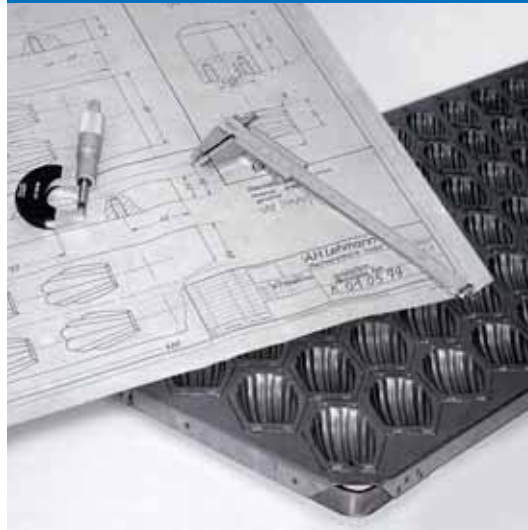
Our baking tins meet all the requirements for the production of bakery products in automated and semi-automated systems.

Our many years of experience in the design and manufacture of a huge range of tins and trays mean that we have the skills and equipment to adapt rapidly to the continually changing requirements of the latest system technology.

## FOR INDUSTRIAL BAKERY PRODUCTION

## Special Products

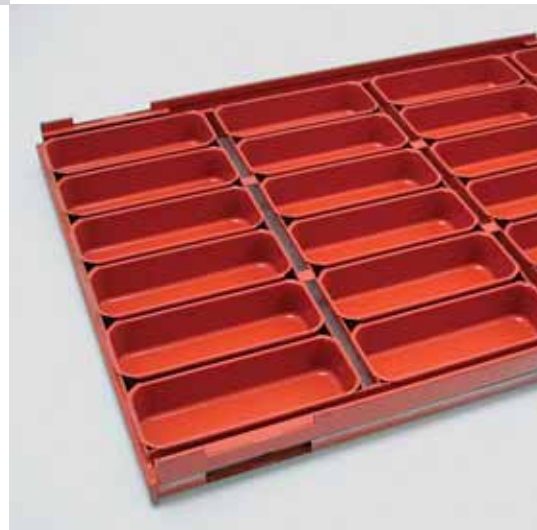
This selection of pictures shows you just a few items from our special products range.



We have hundreds of tin tools available, to give you the maximum flexibility in the choice of sizes, shapes and materials.



design and product







We can resort to our many years of experience in the design and production of baking tins.



Together with our customers, we develop individual solutions to meet all requirements and specifications.

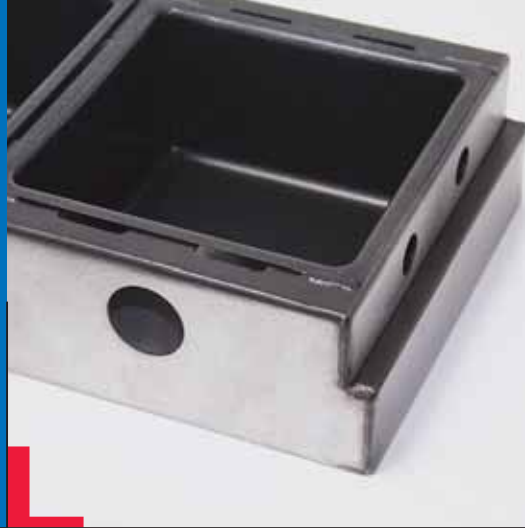


The latest manufacturing techniques of CNC plate processing create all the right requirements for successful projects.

Special non-stick coatings (silicon, Teflon etc.) enable continual production of your bakery products to the highest quality from the very start.



*Bread Pan Sets  
For Industrial  
Bakery Production  
Single Forms  
deep-drawn*



**Versions:**

**Single forms**

- smooth or fine diagonal corrugated on the sides
- with konvex formed side walls, it compensates for the bread shrinking during the cooling-off process. Produces straight and smooth side walls on the bread

**Bread Pan Set**

- with individual frame constructions according to your specifications
- precisely produced for transport and stacking in automatic production lines

**Covers**

- We produce covers for bread pan sets in various material thicknesses and designs according to your specifications

**Our coatings:**

The baking tin is to the coating what the ingredients are to baked goods. Here we can offer you a selection of high-quality anti-stick coatings (such as silicon or Teflon) just right for your application or production conditions. You can get more information on our special proficoat anti-stick coatings in the catalogue on page 51ff. We would be glad to advise you.



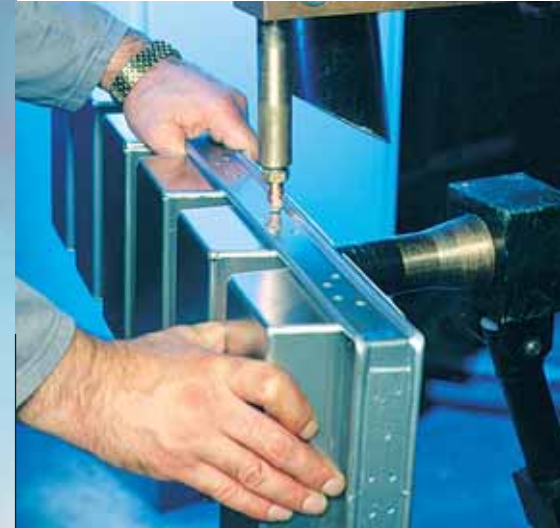


*The highest  
quality and  
precision*



*Our production facilities include:*

- CAD-computer aided design
- CNC-stamping- and laser technology
- CNC-folding and -bending
- forming
- deep-drawing
- point welding
- MIG-MAG-WIG welding
- degreasing
- coating



Our experienced specialists and our unrivalled range of specialist equipment guarantee perfect realisation of product ideas and customer requirements.







Kathe Bernhardt  
Senior - Management

*Always here  
for you!*

*Give us a call!*



Regine Röhr, Dipl. Betriebswirt FH  
Management



*Our products can always be  
found on display at all major  
exhibitions of the baking  
industry.*

*We aim to guarantee and  
consolidate your success with  
new ideas and innovative  
developments.*



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Sales, accounting



Andreas Leischker  
Technical Management



Harald Bernhardt, Dipl. Ing. FH  
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We look forward to hear from you.