

# SPEEDY CHICKEN

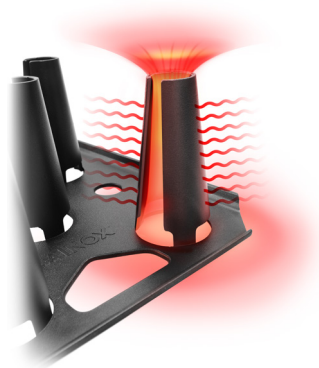
## BAKING TRAY SPECIFIC TO POULTRY COOKING IN GENERAL

**LAINOX**<sup>®</sup>  
DEVICE FOR COOKING

### Mod. PS1108

#### CONSTRUCTION DETAILS

- In high thermal conductivity alloy with non-stick coating.
- The special cones where the products are inserted generate convective heat transfer, speeding up the rate of heat exchange during cooking. Thanks to this innovative system, the product is cooked both on the outside and inside in rapid time.



#### IDEAL FOR:

- Chicken, cockerel, duck in different sizes and quantities.
- Obtaining soft and succulent cooked breast, with browned, crispy skin.
- Maintaining the product whole, without it sticking to the tray during removal thanks to the non-stick coating.

#### INSTRUCTIONS FOR CORRECT MAINTENANCE AND CLEANING:

- When used for the first time, wash the non-stick baking tray in warm water with a neutral detergent.
- If washed by hand, do not use abrasive or steel wool sponges and do not use aggressive or corrosive detergents.
- If washed in a dishwasher, use cycles with a moderate temperature.
- Store the baking tray carefully and avoid scratching the non-stick coating to protect its useful life.

#### TECHNICAL DATA

#### Mod. PS1108

	GN (mm)	GN 1/1 (530 x 325 x 145 h)
Dimensions		
Chicken capacity	n°	8
Max. operating temperature	°C	260
Max. intermittent temperature	°C	300
Weight	kg	3

	Mod. Compact		Mod. Naboo / Sapiens					
Oven capacity	6 x GN 1/1	10 x GN 1/1	7 x GN 1/1	10 x GN 1/1	7 x GN 2/1	10 x GN 2/1	20 x GN 1/1	20 x GN 2/1
No. trays	2	3	2	3	4	6	6	12
No. chickens	16	24	16	24	32	48	48	96

- Chicken weight from 950 g to 1300 g.

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