

SPECIFICATIONS

ARTICLE

Designation : **Stainless steel mousse ring**

Code bobet :

20049 : Diam. 140 mm

20050 : Diam. 180 mm

8519 : Diam. 220 mm

6458 : Diam. 260 mm

Selling Unit : **Unit**

Non-contractual pictures



CHARACTERISTICS

- Stainless steel pastry ring, known as "mousse ring" or "entremets ring"
- The 4,5 cm high (1-5/8") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.
- The stainless steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.
- Available in different diameters

Height (mm)	Thickness (mm)	Diameter (mm)	Weight (Kg)	Code Bobet
45	0.8	140	0.12	20049
45	1	180	0.2	20050
45	1	220	0.24	8519
45	1,5	260	0.29	6458

