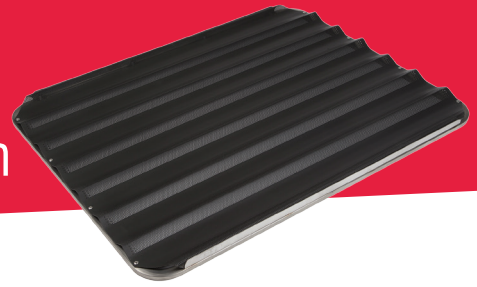


# Tradisole®

## The Hearth Bake Revolution



An innovative solution to produce deck oven quality baguettes using a convection or rack oven.

**"Hearth bake effect"**  
no matter what oven  
you are using!



### ACHIEVE AN ARTISANAL BAGUETTE QUALITY USING A TRADITIONAL CONVECTION OVEN:

no need to constantly reheat or have your deck oven always on to have hot bread easily available!



- Innovative design
- Easy and low-maintenance process
- Available in standard 18"x26" or 600mmx400mm - 5 channels
- Can be customized in a variety of assembly options to meet your specific needs
- Optimum heat conduction
- Suitable for frozen products

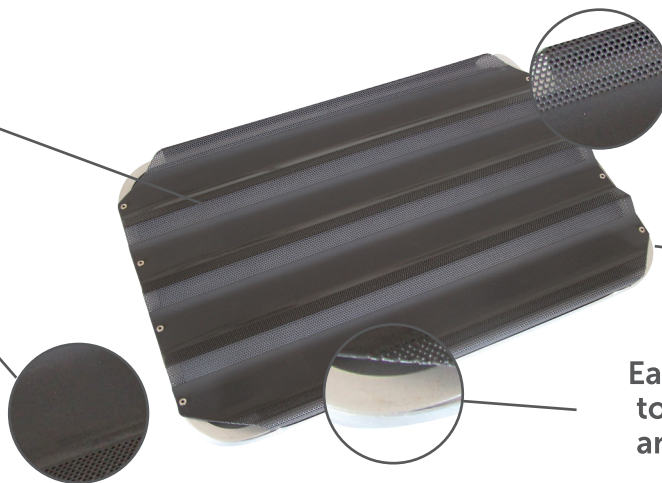
### + PRODUCT

- > Improve your **bread quality** - **better result** than conventional baguette trays
- > Lower capital investment - no need to purchase a deck oven
- > **Increase efficiency** - produce more baguettes quicker
- > **Lower operational cost** - more energy efficient than using a deck oven
- > **Improve labor cost** - any employee can load a regular oven



Aluminum channels

Exclusive  
**INFINIUM®**  
non-stick coating

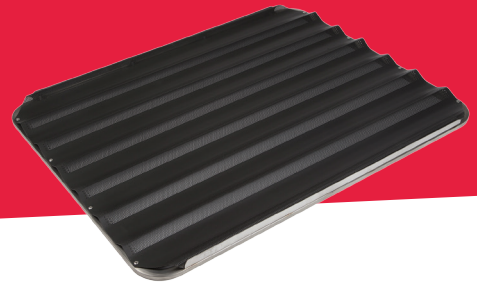


Non-perforated flat bottoms channels with 1.8mm perforations on the top

Stamped sheet metal on an aluminum frame

Easy to handle thanks to lightweight frame and rounded corners

# How to use my Tradisole® baking trays?



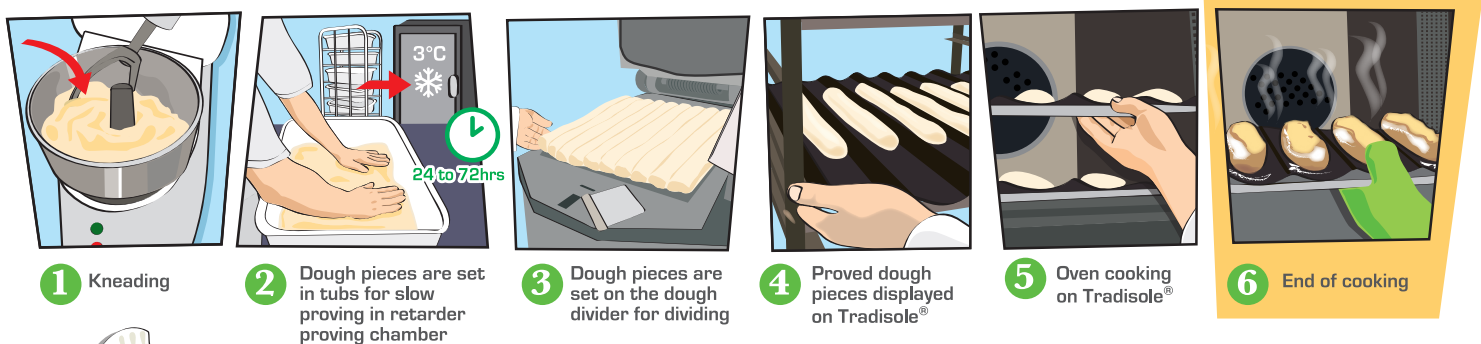
3 processes to get quality "artisan-style" baguettes!



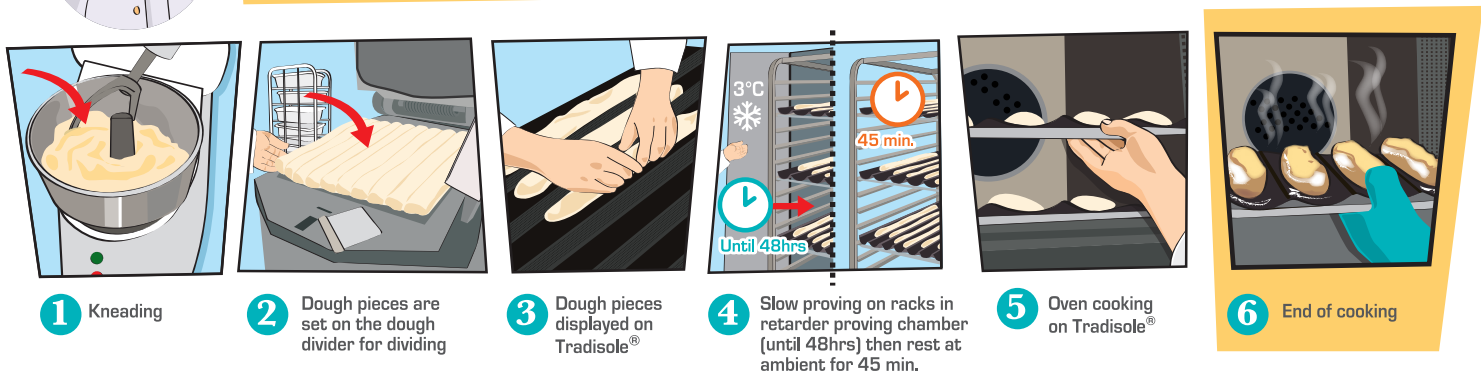
## Steps for TRADITIONAL process



## Steps for process with DOUGH DIVIDER (Paneotrad®, Divitrad, Tradiform etc.)



Here is my process, custom-made for my bakery!\*



\* Example of custom-made process. Contact us for your own customized process.