Magorex®

bakery solutions

2022

PRODUCT CATALOGUE

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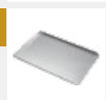
21  Alusteel baking trays perforated

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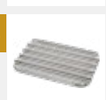
24  Baguette trays

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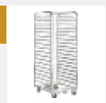
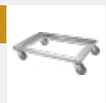
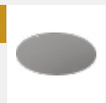
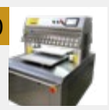
49  Baking trolleys for rotary ovens

64  Bread basket trolleys

46  Cake plates, round

90  Cake slicer

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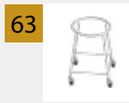
63  Trolleys for pots

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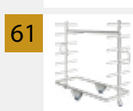
61  Wooden board trolleys

Magorex
bakery solutions

We manufacture everything you need at your bakery or patisserie.

MAGOREX is the largest company in Poland and a leading European manufacture specializing in the equipment for bakeries and confectioneries. The company produces over 2,000 standard products, including baking trays, baking moulds and sets, baking and transport trolleys, gastronomic furniture, display trays, fryers and doughnut fillers, and various accessories. The crucial part of the entire production are products designed and manufactured by customers' orders, taking into account their individual needs and preferences.

MAGOREX is a Polish manufacturer with 30 years of experience in the production of aluminium, AluSteel, stainless steel and carbon steel products.
Magorex is entirely a Polish company.

We have an advanced, constantly expanding machine park, thanks to which we fulfil efficiently and quickly even the most complex orders.
We use modern technologies for production (alphanumeric and CNC machines, lasers). The close partnership between the technical and production departments is based on digital geometric modelling and software and devices working in CAD, MCAD and 3D CAD SolidWorks systems.

MAGOREX's team is qualified professionals with many years of experience and a perfect understanding of the specifics and requirements of the industry

We implement individual solutions and support the ones developed by our clients. For each order, we prepare technical documentation so it is easier to renew the order even after several years.

Non-stick coatings

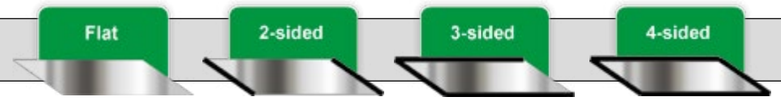
	Thickness (µm)	Colour	Approximate number of baking cycles	Coating
PoliRex Eco NON-STICK	20-25	Black	500-1000	Polytetrafluoroethylene i.e. Teflon
PoliRex Opti NON-STICK	20-30	Black metalic	1000-2000	
PoliRex Profi NON-STICK	40-60	Green	2000-3000	
PoliRex Profi NON-STICK	40-60	Black	2000-3000	
SiliRex NON-STICK	30-50	Red	1000-1500	Silicone
ResiRex NON-STICK	20-30	Transparent	1000-1500	

Guidelines for using non-stick coatings

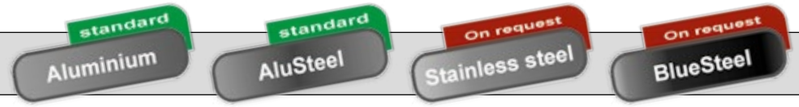
- Avoid leaving empty coated trays and tins in the hot oven - this will significantly reduce the lifespan of the coating.
- Avoid cutting in the coated tins or using sharp utensils to lift the goods out of the trays.
- Ensure the coating is completely dry before baking. Otherwise, the dough will stick to the surface and damage the coating.
- Be careful when stacking non-stick trays and moulds to avoid damaging the coating.
- Using unsuitable cleaning agents to clean non-stick surfaces significantly shortens their life.
- Any water remaining after washing the trays should be removed and the trays dried in the open air or an open oven heated to no more than 150°C for 15-20 minutes.
- The number of baking cycles for non-stick coatings depends on what is being baked in them. To prolong the life of non-stick coatings, clean and treat them with care. The life of the coatings ends when the dough starts sticking to them.
- Air humidity in the proofer should be as constant as possible.

BAKING SHEETS

Type

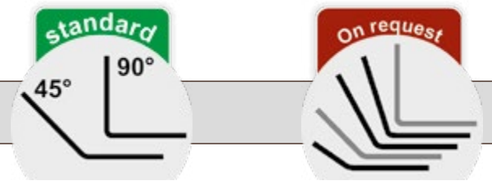


Material

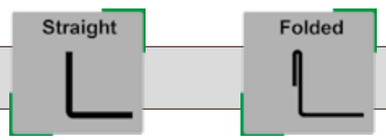


Perforation

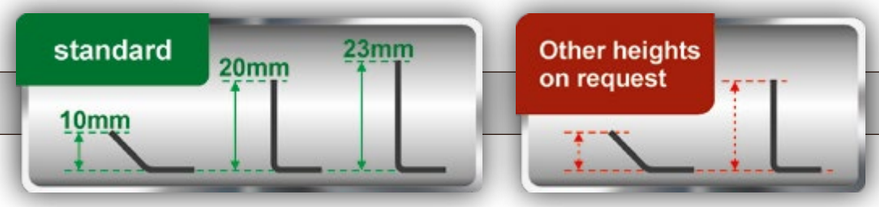
Angle



Side edge



Side height



Corner

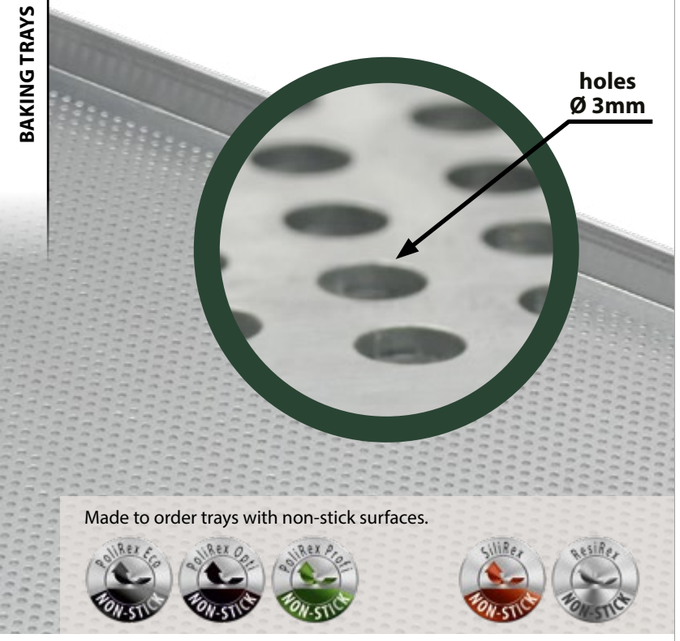
Open | Welded | Rounded

Non-stick coatings

On request

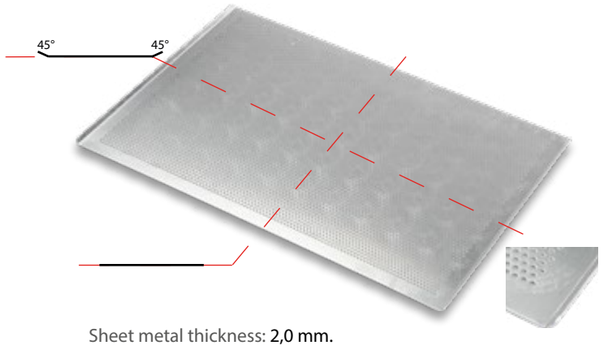
Polytetrafluoroethylene coatings i.e. Teflon | Silicone coatings

ALUMINIUM BAKING TRAYS perforated 3mm



2 -sided side 45°

Bent along short sides.

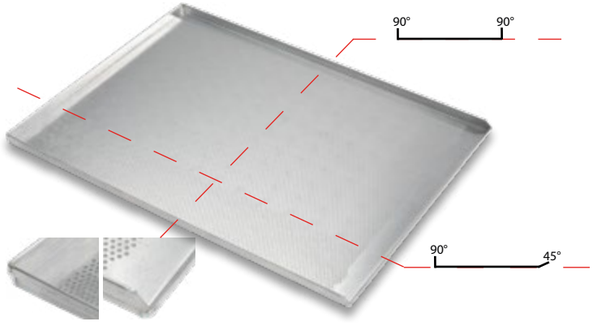


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112028	112033
65 x 53	1,0	111612	111613
78 x 58	1,0	112029	112034
80 x 60	1,0	112030	112035
98 x 58	1,0	112031	112036

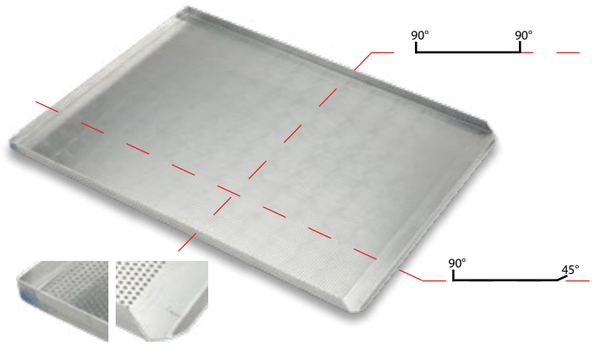
3 -sided side 90°

These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112011	112019
65 x 53	2,0	111614	111615
78 x 58	2,3	112013	112021
80 x 60	2,3	112015	112023
98 x 58	2,3	112017	112025



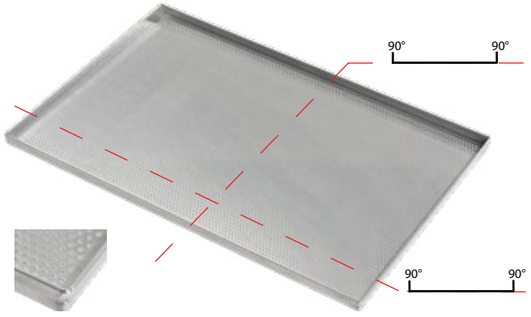
Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112012	112020
65 x 53	2,0	111616	111617
78 x 58	2,3	112014	112022
80 x 60	2,3	112016	112024
98 x 58	2,3	112018	112026

ALUMINIUM BAKING TRAYS perforated 3mm

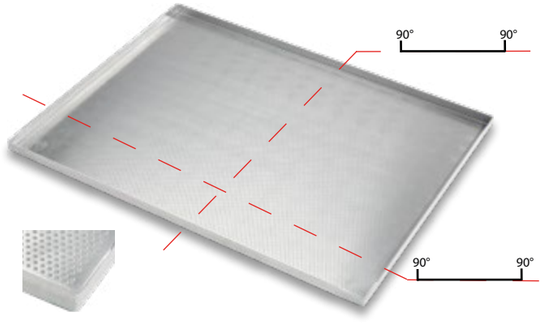
4 -sided side 90°

These metal sheets have four 90° sides. Bent on four sides.



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112037	112045
65 x 53	2,0	111618	111619
78 x 58	2,3	112039	112047
80 x 60	2,3	112041	112049
98 x 58	2,3	112043	112051

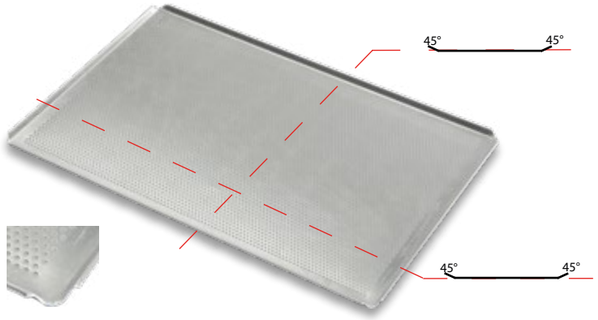


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112038	112046
65 x 53	2,0	111620	111621
78 x 58	2,3	112040	112048
80 x 60	2,3	112042	112050
98 x 58	2,3	112044	112052

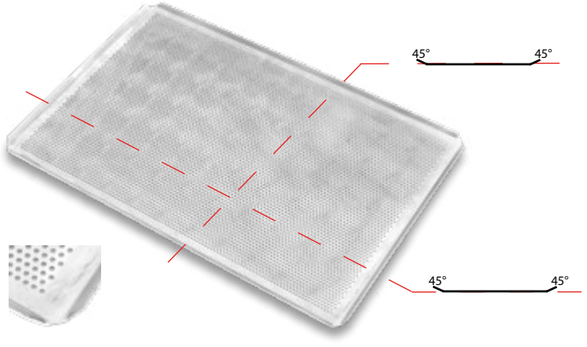
4 -sided side 45°

These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1,5 mm.

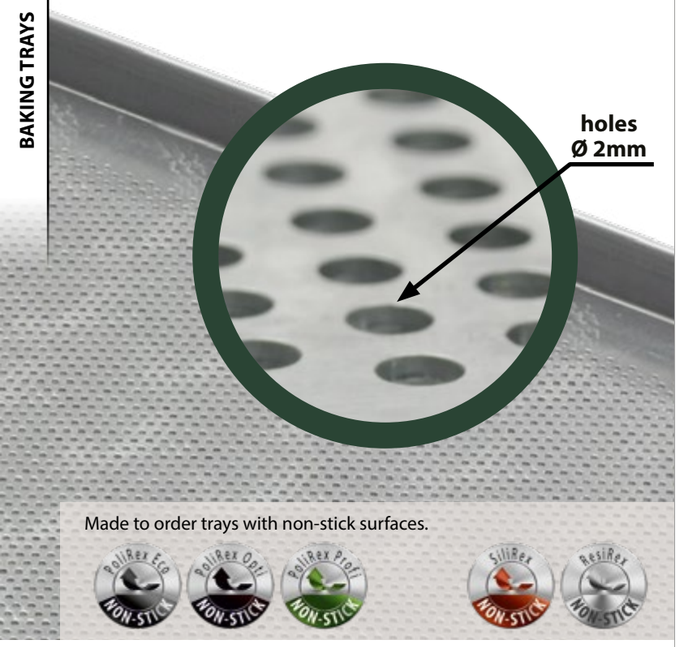
Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
53 x 32,5	1,0	112053	112056
60 x 40	1,0	112054	112057
65 x 53	1,0	111622	111623



Sheet metal thickness: 2,0 mm.

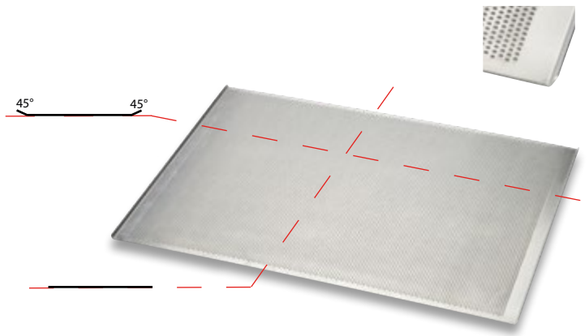
Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112055	112058
65 x 53	1,0	111624	111625
78 x 58	1,0	111384	111387
80 x 60	1,0	111385	111388
98 x 58	1,0	111386	111389

ALUMINIUM BAKING TRAYS perforated 2mm



2 -sided side 45°

Bent along short sides.

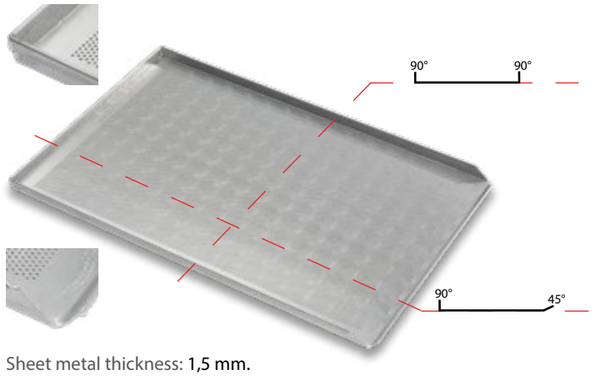


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	111430	111434
65 x 53	1,0	111626	111627
78 x 58	1,0	111431	111435
80 x 60	1,0	111432	111436
98 x 58	1,0	111433	111437

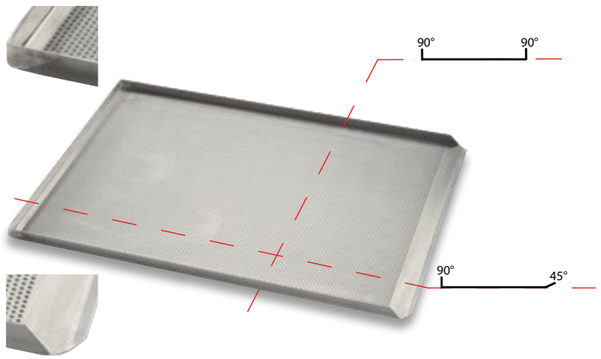
3 -sided side 90°

These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112059	111438
65 x 53	2,0	111628	111629
78 x 58	2,3	112060	111439
80 x 60	2,3	112061	111440
98 x 58	2,3	112062	111441

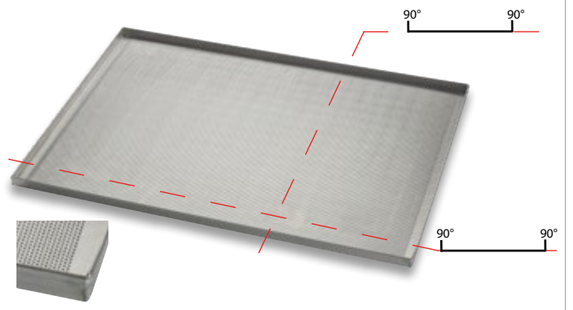


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	111442	111446
65 x 53	2,0	111630	111631
78 x 58	2,3	111443	111447
80 x 60	2,3	111444	111448
98 x 58	2,3	111445	111449

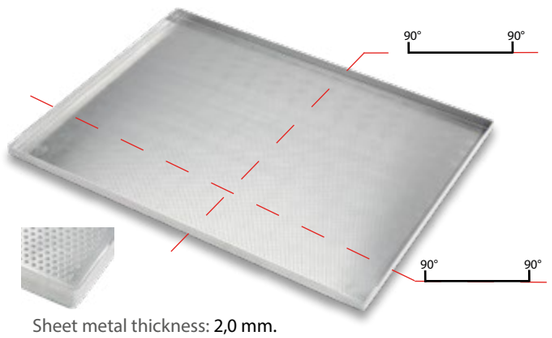
4 -sided side 90°

These metal sheets have four 90° sides. Bent on four sides



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	111450	111454
65 x 53	2,0	111632	111633
78 x 58	2,3	111451	111455
80 x 60	2,3	111452	111456
98 x 58	2,3	111453	111457

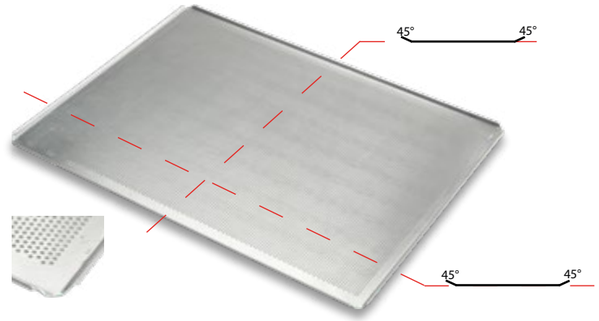


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	111458	111462
65 x 53	2,0	111634	111635
78 x 58	2,3	111459	111463
80 x 60	2,3	111460	111464
98 x 58	2,3	111461	111465

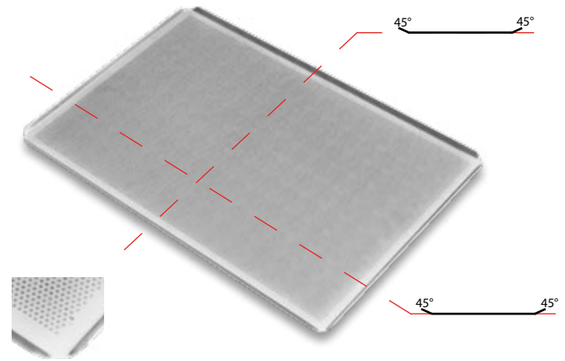
4 -sided side 45°

These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1,5 mm.

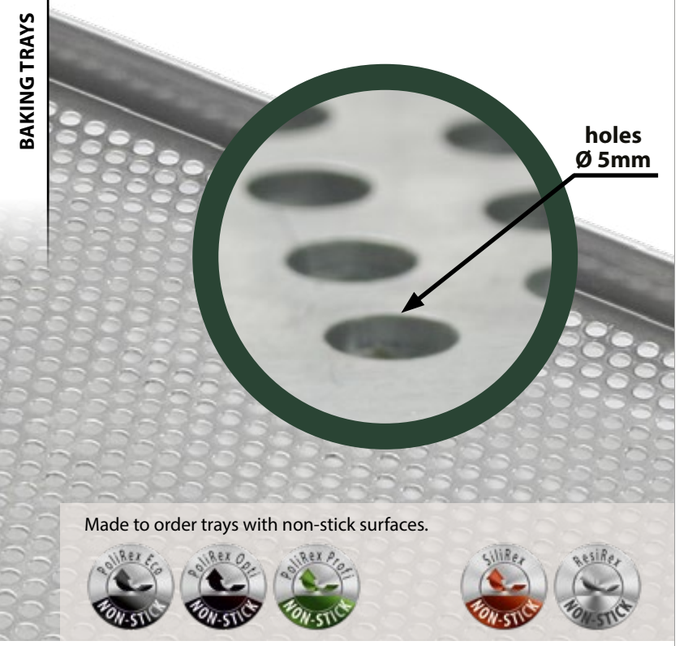
Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
53 x 32,5	1,0	111466	111467
60 x 40	1,0	112064	111468
65 x 53	1,0	111636	111637



Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	111469	111473
65 x 53	1,0	111638	111639
78 x 58	1,0	111470	111474
80 x 60	1,0	111471	111475
98 x 58	1,0	111472	111476

ALUMINIUM BAKING TRAYS perforated 5mm

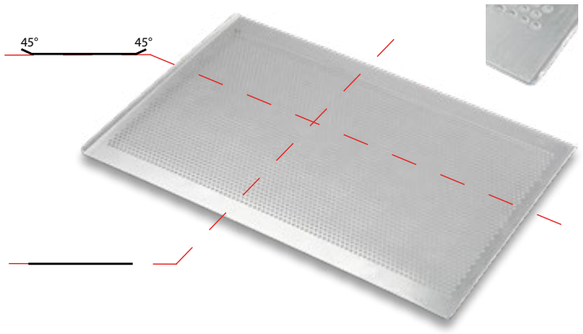


Made to order trays with non-stick surfaces.

PoliRex Eco NON-STICK · PoliRex Opti NON-STICK · PoliRex Prof NON-STICK · SiliRex NON-STICK · ResiRex NON-STICK

2 -sided side 45°

Bent along short sides.

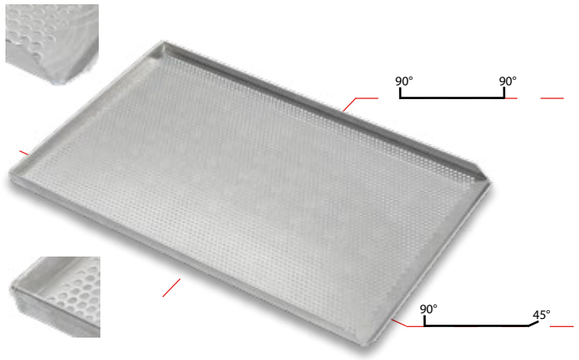


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112250	112254
65 x 53	1,0	111640	111641
78 x 58	1,0	112251	112255
80 x 60	1,0	112252	112256
98 x 58	1,0	112253	112257

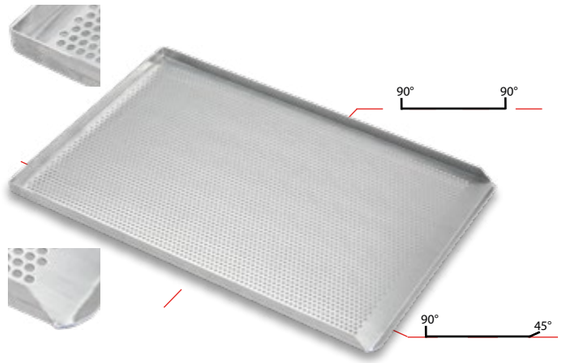
3 -sided side 90°

These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112258	112262
65 x 53	2,0	111642	111643
78 x 58	2,3	112259	112263
80 x 60	2,3	112260	112264
98 x 58	2,3	112261	112265

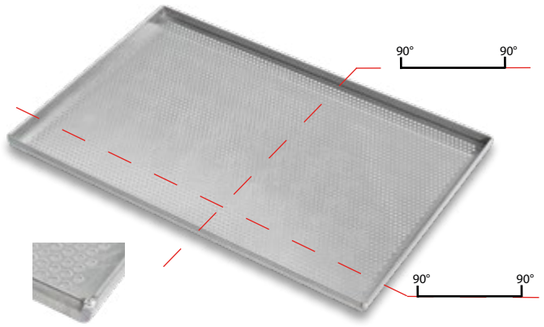


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112266	112270
65 x 53	2,0	111644	111645
78 x 58	2,3	112267	112271
80 x 60	2,3	112268	112272
98 x 58	2,3	112269	112273

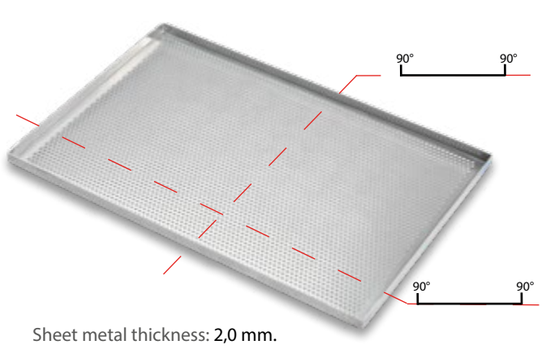
4 -sided side 90°

These metal sheets have four 90° sides. Bent on four sides



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112274	112278
65 x 53	2,0	111646	111647
78 x 58	2,3	112275	112279
80 x 60	2,3	112276	112280
98 x 58	2,3	112277	112281

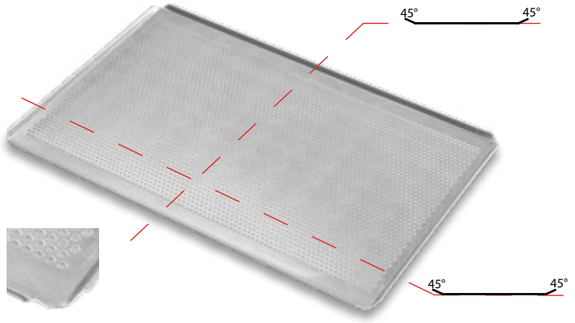


Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112282	112286
65 x 53	2,0	111648	111649
78 x 58	2,3	112283	112287
80 x 60	2,3	112284	112288
98 x 58	2,3	112285	112289

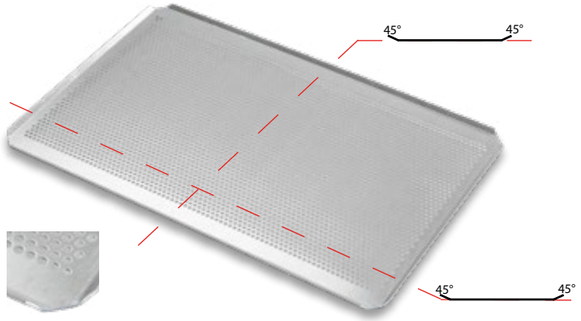
4 -sided side 45°

These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
53 x 32,5	1,0	112290	112292
60 x 40	1,0	112291	112293
65 x 53	1,0	111650	111651



Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112294	112295
65 x 53	1,0	111652	111653
78 x 58	1,0	111390	111393
80 x 60	1,0	111391	111394
98 x 58	1,0	111392	111395

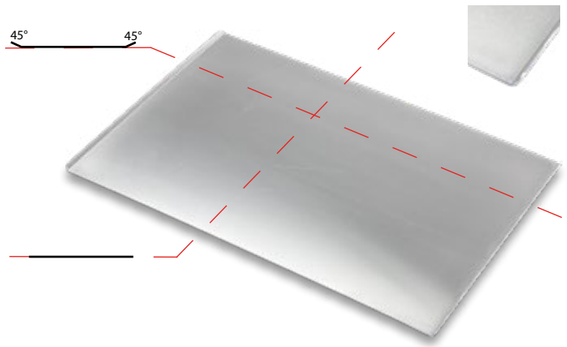
ALUMINIUM BAKING TRAYS solid (without perforation)

Made to order trays with non-stick surfaces.

PoliRex Eco NON-STICK · PoliRex Opti NON-STICK · PoliRex Prof NON-STICK · SiliRex NON-STICK · ResiRex NON-STICK

2 -sided side 45°

Bent along short sides.

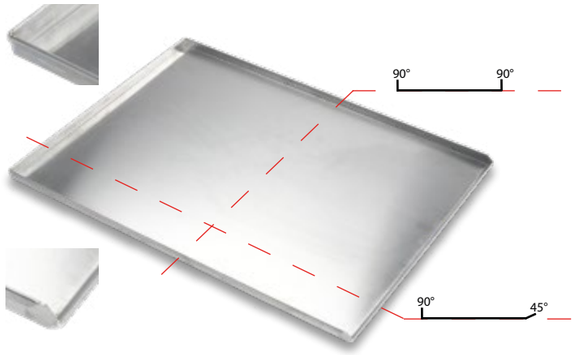


Sheet metal thickness: **2,0 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112084	112107
65 x 53	1,0	111656	111657
78 x 58	1,0	112085	112108
80 x 60	1,0	112086	112109
98 x 58	1,0	112087	112110

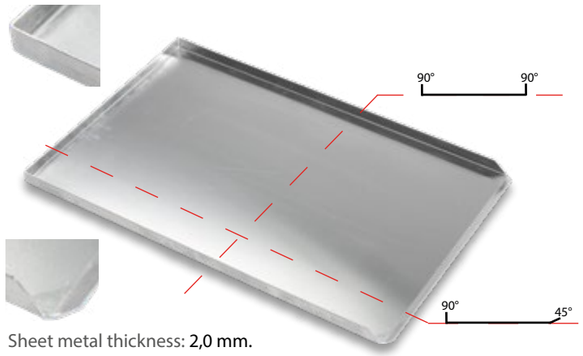
3 -sided side 90°

These metal sheets have three 90° sides and one 45° side. They are bent along two long sides and one short one.



Sheet metal thickness: **1,5 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112075	112098
65 x 53	2,0	111658	111659
78 x 58	2,3	112077	112100
80 x 60	2,3	112079	112102
98 x 58	2,3	112081	112104



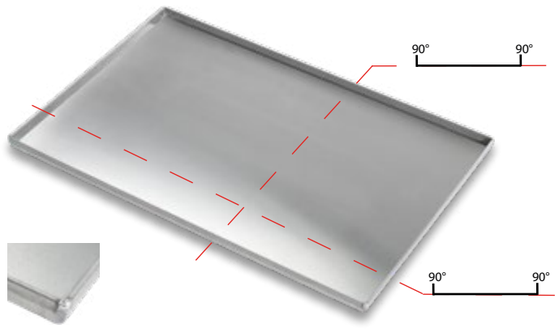
Sheet metal thickness: **2,0 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112076	112099
65 x 53	2,0	111660	111661
78 x 58	2,3	112078	112101
80 x 60	2,3	112080	112103
98 x 58	2,3	112082	112105

ALUMINIUM BAKING TRAYS solid (without perforation)

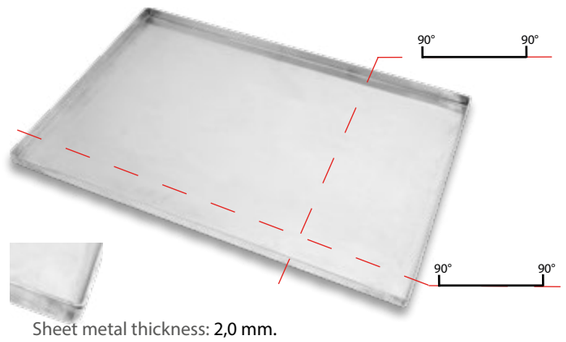
4 -sided side 90°

These metal sheets have four 90° sides. Bent on four sides



Sheet metal thickness: **1,5 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112088	112111
65 x 53	2,0	111662	111663
78 x 58	2,3	112090	112113
80 x 60	2,3	112092	112115
98 x 58	2,3	112094	112117

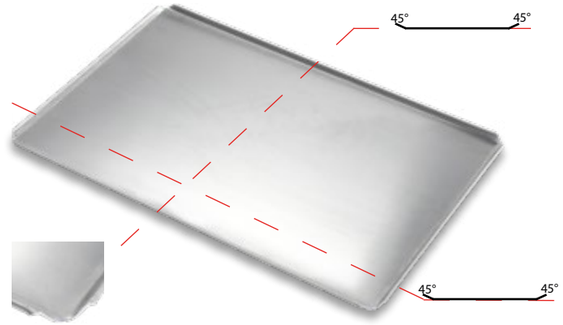


Sheet metal thickness: **2,0 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	2,0	112089	112112
65 x 53	2,0	111664	111665
78 x 58	2,3	112091	112114
80 x 60	2,3	112093	112116
98 x 58	2,3	112095	112118

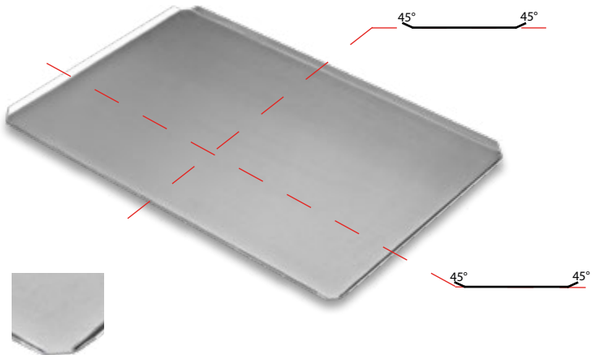
4 -sided side 45°

These metal sheets have four 45° sides. A curl on four sides.



Sheet metal thickness: **1,5 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
53 x 32,5	1,0	111396	111397
60 x 40	1,0	112096	112119
65 x 53	1,0	111666	111667



Sheet metal thickness: **2,0 mm.**

Dimensions L x B [cm]	Side height [cm]	Code	
		aluminium	aluminium with silicone coating
60 x 40	1,0	112097	112120
65 x 53	1,0	111668	111669
78 x 58	1,0	111398	111401
80 x 60	1,0	111399	111402
98 x 58	1,0	111400	111403

ALUMINIUM BAKING TRAYS, PRESSED

4 -sided, side 45°, solid

Closed corners.
Sheet metal thickness: 1,35 mm.

Dimensions L x B [cm]	Bottom dimension L x B [cm]	Side height [cm]	Code aluminium
60,0 x 40,0	57,5 x 37,5	1,5	203133
53,0 x 32,5	50,6 X 30,1	1,5	210070

4 -sided, side 45°, perforated 3mm

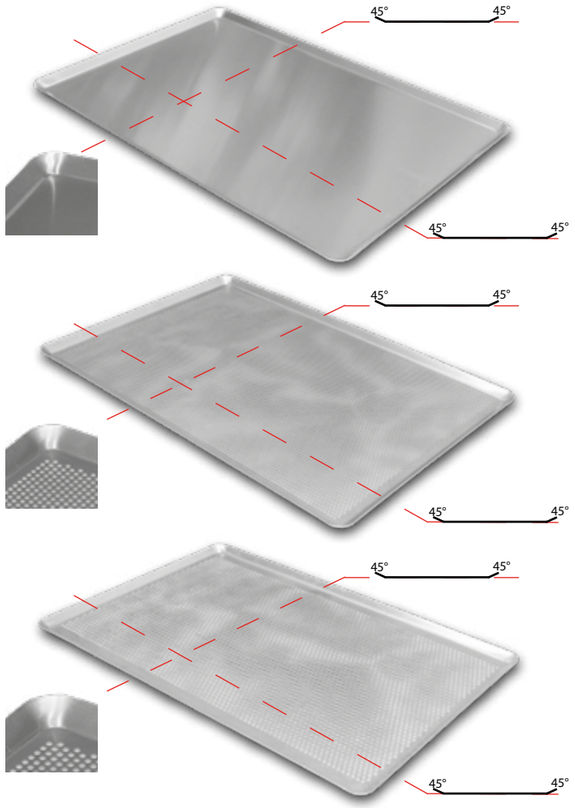
Closed corners.
Sheet metal thickness: 1,35 mm.

Dimensions L x B [cm]	Bottom dimension L x B [cm]	Side height [cm]	Code aluminium
60,0 x 40,0	57,5 x 37,5	1,5	200121
53,0 x 32,5	50,6 X 30,1	1,5	208263

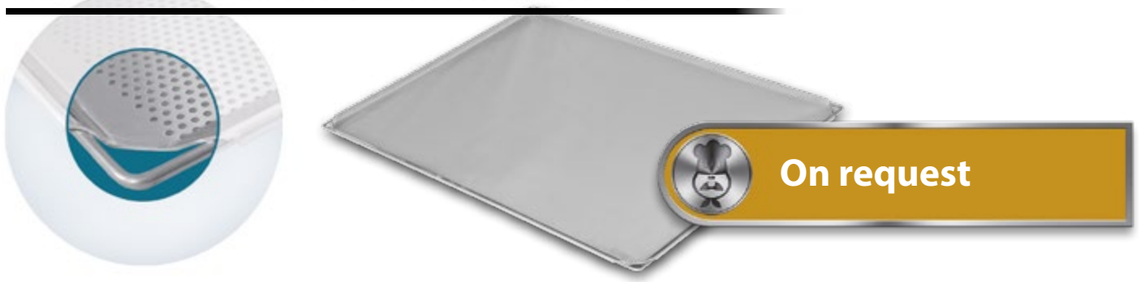
4 -sided, side 45°, perforated 5mm

Closed corners.
Sheet metal thickness: 1,35 mm.

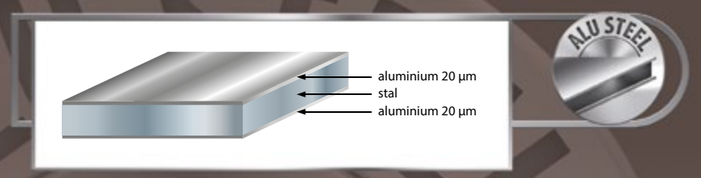
Dimensions L x B [cm]	Bottom dimension L x B [cm]	Side height [cm]	Code aluminium
60,0 x 40,0	57,5 x 37,5	1,5	206904
53,0 x 32,5	50,6 X 30,1	1,5	210427



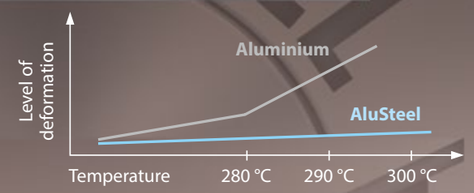
BAKING TRAYS REINFORCED WITH A RUSTLESS ROD



Magorex bakery solutions

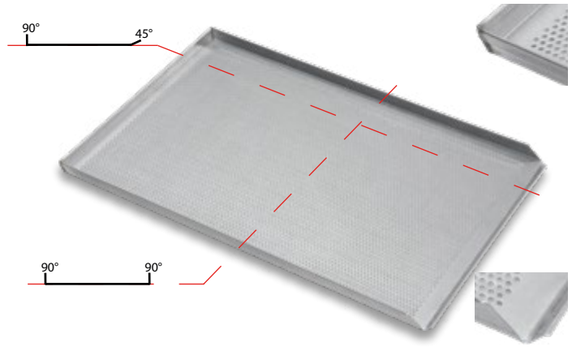


AluSteel, i.e. steel covered with a thin layer of aluminium on both sides, means:
– savings by reducing the oven heating time,
– longer lifetime of baking trays and moulds,
– resistance to high temperatures.



Baking trays and moulds made of AluSteel – as opposed to ordinary aluminium – do not become deformed at high temperatures and as a result of cooling down following the baking process. The aluminium layer protects the baking tray from corrosion. If the surface coating is damaged (scratched), the active ingredients spontaneously form a protective passive anti-corrosion layer.

perforated 3 mm, 3 -sided, side 90°

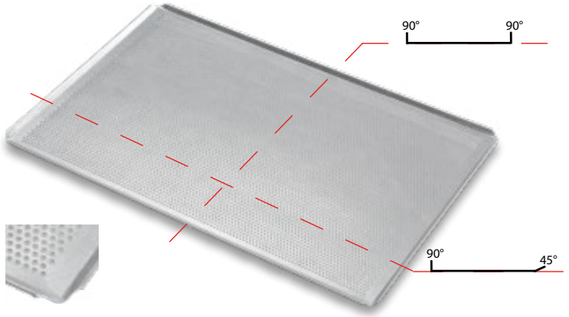


These metal sheets have three 90° sides and one 45° side. They are bent along 2 long sides and one short one, bent at one short side.

Sheet metal thickness: 0,75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
60 x 40	2,0	112065
65 x 53	2,0	111670
78 x 58	2,3	112066
80 x 60	2,3	112067
98 x 58	2,3	112068

perforated 3 mm, 4 -sided, side 45°



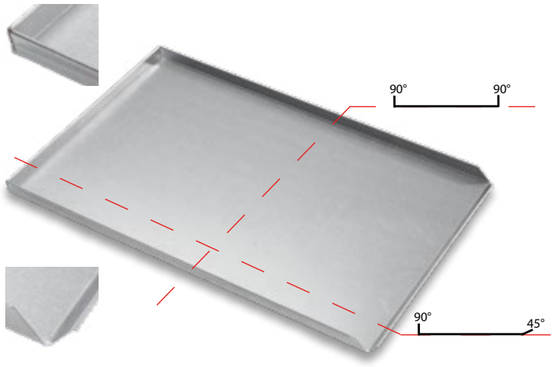
These metal sheets have four 45° sides. A curl on four sides.

Sheet metal thickness: 0,75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
53 x 32,5	1,0	111404
60 x 40	1,0	112069
65 x 53	1,0	111671

ALUSTEEL BAKING TRAYS solid (without perforation)

solid (without openings), 3 -sided, side 90°

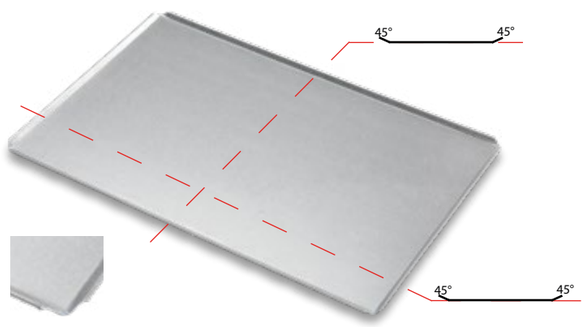


These metal sheets have three 90° sides and one 45° side. They are bent along 2 long sides and one short one, bent at one short side. Sheet metal thickness: 0.75 mm.

Sheet metal thickness: 0,75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
60 x 40	2,0	112070
65 x 53	2,0	111672
78 x 58	2,3	112071
80 x 60	2,3	112072
98 x 58	2,3	112073

solid (without openings), 4 -sided, side 45°



These metal sheets have four 45° sides. A curl on four sides.
Sheet metal thickness: 0,75 mm.

Dimensions L x B [cm]	Side height [cm]	Code
53 x 32,5	1,0	111405
60 x 40	1,0	112074
65 x 53	1,0	111673

Magorex bakery solutions

BAGUETTE BAKING TRAYS

Frame - Material

standard Aluminium

standard Stainless steel

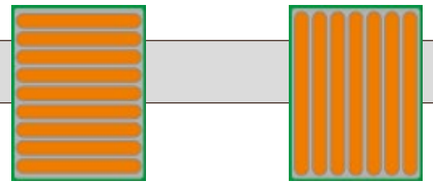
Trays - Material

standard Aluminium

On request Stainless steel

Perforation

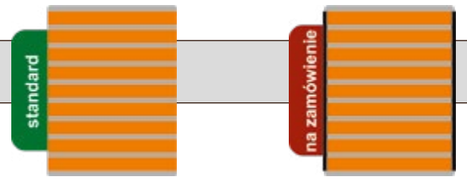
Channel direction



S type

L type

Channel edges



open

closed

Dimensions See page 23

Non-stick coatings

On request

PoliRex Eco NON-STICK · PoliRex Opti NON-STICK · PoliRex Profi NON-STICK

Polytetrafluoroethylene coatings i.e. Teflon

SiliRex NON-STICK · ResiRex NON-STICK

Silicone coatings

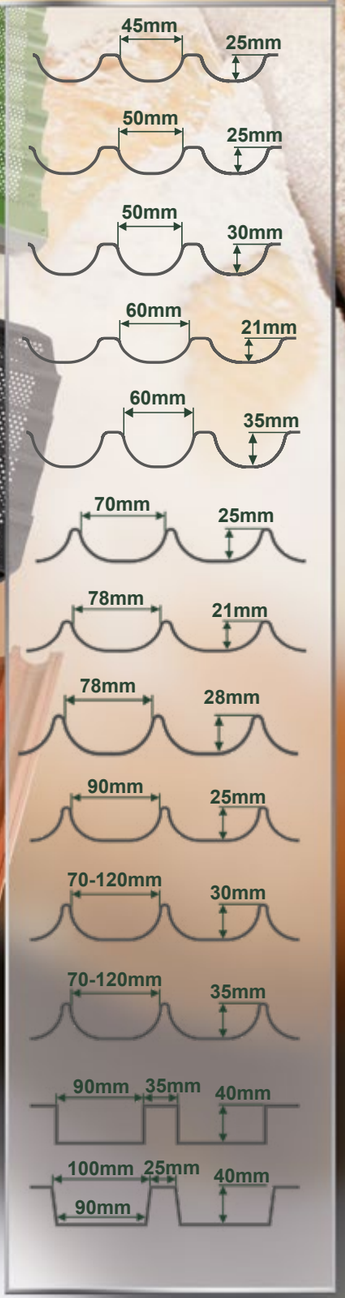
Magorex bakery solutions

Trays for baking baguettes and half-baguettes. Just what you need.

Magorex bakery solutions

Standard

On request:
trays with various widths and mould heights.



PoliRex Profi NON-STICK

PoliRex Eco NON-STICK

PoliRex Opti NON-STICK

SiliRex NON-STICK

ResiRex NON-STICK

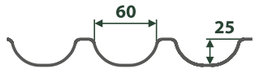
SERWIS

Servicing: renovation of non-stick coatings.

BAGUETTE TRAYS, STANDARD-N

Frame: stainless steel structure..
Made of aluminium.
Standard products: elliptical cavities
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

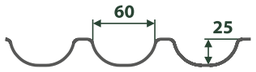
L type



The channels are arranged parallel to the long side of the tray.

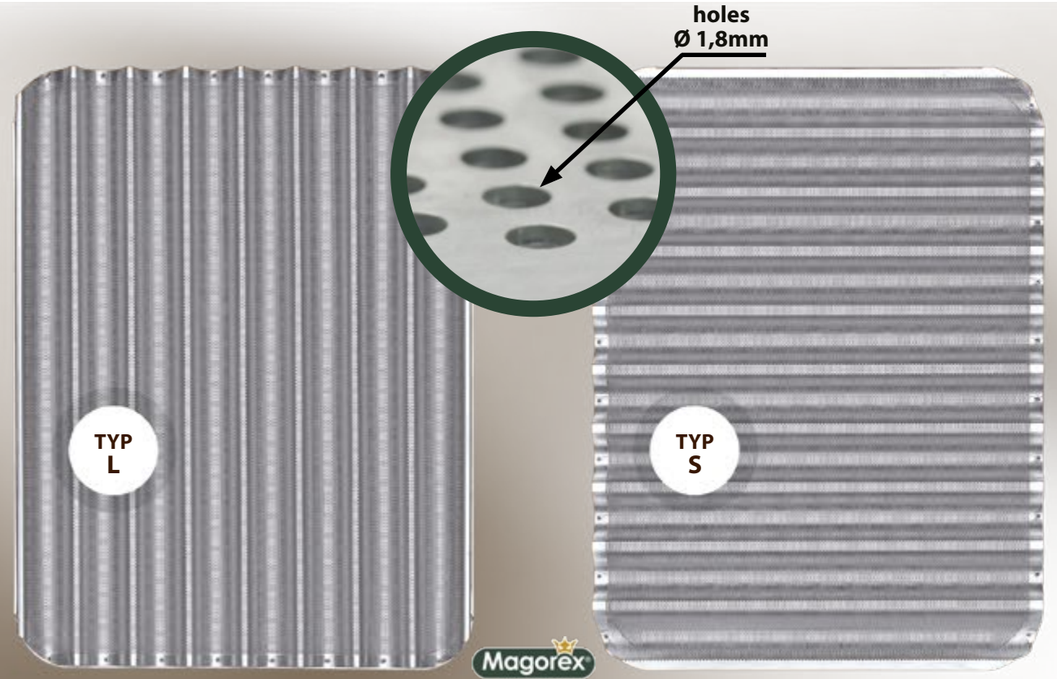
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	5	60	111691	111736
65 x 53	6	65	111692	111737
78 x 58	7	78	111693	111738
80 x 60	8	80	111694	111739
98 x 58	7	98	111695	111740

S type



The channels are arranged parallel to the short side of the tray.

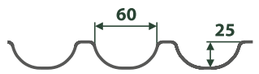
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	8	40	111771	111674
65 x 53	8	53	111682	111727
78 x 58	9	58	111683	111728
80 x 60	9	60	111684	111729
98 x 58	12	58	111685	111730



BAGUETTE TRAYS, STANDARD-A

Frame: aluminium structure.
Made of aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

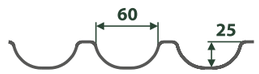
L type



The channels are arranged parallel to the long side of the tray.

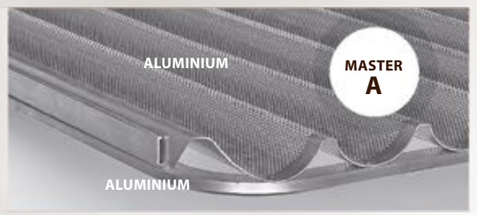
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	5	60	111686	111731
65 x 53	6	65	111687	111732
78 x 58	7	78	111688	111733
80 x 60	8	80	111689	111734
98 x 58	7	98	111690	111735

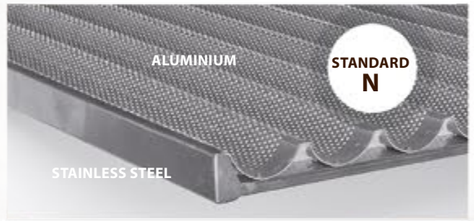
S type



The channels are arranged parallel to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	8	40	111675	111676
65 x 53	8	53	111678	111723
78 x 58	9	58	111679	111724
80 x 60	9	60	111680	111725
98 x 58	12	58	111681	111726

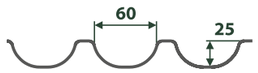




Baguette trays, MASTER-N

Frame: bent from stainless steel.
Made of aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm. .

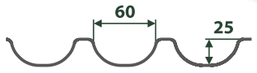
L type



The channels are arranged parallel to the long side of the tray.
.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	5	60	111709	111754
65 x 53	6	65	111710	111755
78 x 58	7	78	111711	111756
80 x 60	8	80	111712	111757
98 x 58	7	98	111713	111758

S type

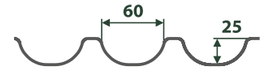


The channels are arranged parallel to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	8	40	111784	111785
65 x 53	8	53	111700	111745
78 x 58	9	58	111701	111746
80 x 60	9	60	111702	111747
98 x 58	12	58	111703	111748

Baguette trays, MASTER-A

Frame: bent from aluminium.
Made of aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.
Diameter of perforation holes: 1.8 mm.



The channels are arranged parallel to the short side of the tray.

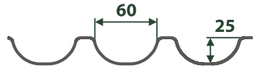
Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	8	40	111677	111783
65 x 53	8	53	111696	111741
78 x 58	9	58	111697	111742
80 x 60	9	60	111698	111743
98 x 58	12	58	111699	111744

S type

Baguette trays, RAMA ALU

Made of aluminium.
Standard products: elliptical cavities
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

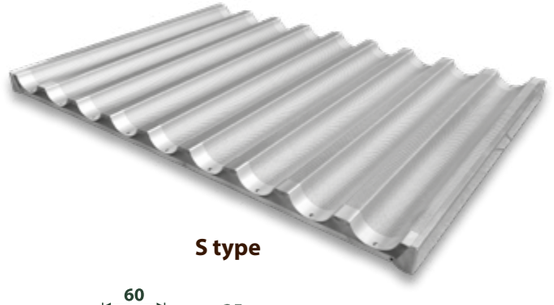
L type

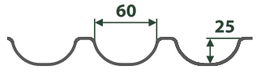


The channels are arranged parallel to the long side of the tray.
.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	5	60	111793	111803
65 x 53	6	65	111794	111804
78 x 58	7	78	111795	111805
80 x 60	8	80	111796	111806
98 x 58	7	98	111797	111807

S type





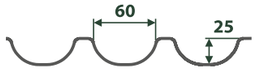
The channels are arranged parallel to the short side of the tray.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	8	40	111788	111798
65 x 53	8	53	111789	111799
78 x 58	9	58	111790	111800
80 x 60	9	60	111791	111801
98 x 58	12	58	111792	111802

Baguette trays, MASTER-A

Frame: bent from aluminium.
Made of aluminium.
Standard products: elliptical channels
(pressed with a width of 60 mm and a depth of 25 mm).
Diameter of perforation holes: 1.8 mm.

L type

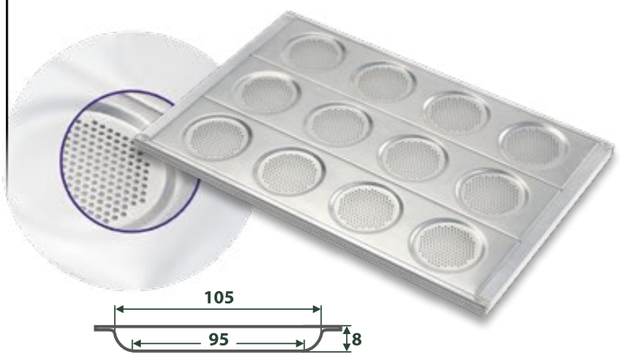


The channels are arranged parallel to the long side of the tray.
.

Dimensions L x B [cm]	Number of channels	Length of channels [cm]	Code	
			without coating	with silicone coating
60 x 40	5	60	111704	111749
65 x 53	6	65	111705	111750
78 x 58	7	78	111706	111751
80 x 60	8	80	111707	111752
98 x 58	7	98	111708	111753

HAMBURGER BUN PANS, ALUMINIUM

standard,
perforated sockets 2 mm



Made of aluminium.

Dimensions L x B [cm]	Number of cavities	Code	
		without coating	with silicone coating
60 x 40	12	112140	112144
78 x 58	24	112141	112145
80 x 60	24	112142	112146
98 x 58	28	112143	112147

standard,
solid sockets (without perforation)

Made of aluminium.

Dimensions L x B [cm]	Number of cavities	Code	
		without coating	with silicone coating
60 x 40	12	112148	112152
78 x 58	24	112149	112153
80 x 60	24	112150	112154
98 x 58	28	112151	112155

HAMBURGER BUN PANS, ALUSTEEL

standard,
solid sockets (without perforation)

Made of AluSteel.

Dimensions L x B [cm]	Number of cavities	Code
60 x 40	12	204338
78 x 58	24	204339
80 x 60	24	201729
98 x 58	28	204343

HAMBURGER BUN PANS, ALUSTEEL

maxi,
solid sockets (without perforation)

Made of AluSteel.

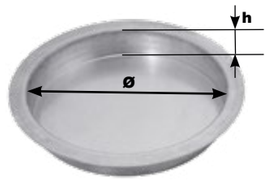
Dimensions L x B [cm]	Number of cavities	Code
60 x 40	6	114104
78 x 58	15	114105
80 x 60	15	114106
98 x 58	18	114107

maxi plus,
solid sockets (without perforation)

Made of AluSteel.

Dimensions L x B [cm]	Number of cavities	Code
60 x 40	6	114100
78 x 58	12	114101
80 x 60	12	114102
98 x 58	15	114103

Magorex
bakery solutions



Standard size
Ø (góra / dół) x h (mm)

85/80 x 10	110/110 x 25
90/75 x 20	125/125 x 20
99/97 x 32	130/120 x 15
100/90 x 15	150/150 x 25
100/90 x 20	154/154 x 25
100/96 x 25	160/160 x 22
100/100 x 15	187/187 x 25

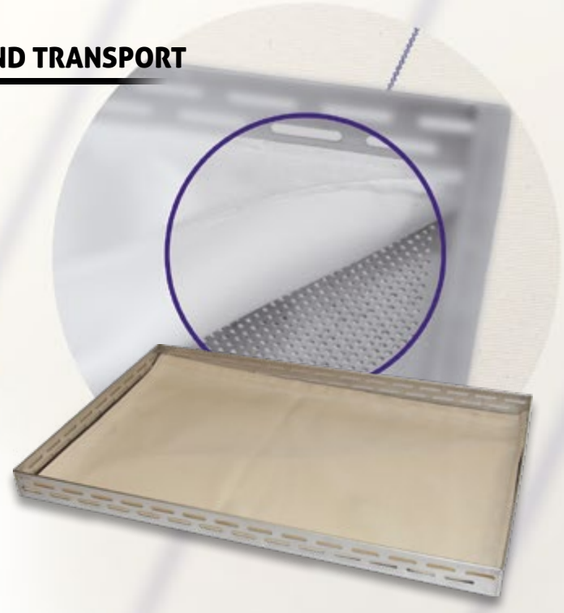
Other sizes on request

Proofing Trays, for proofing, freezing and transport

Wooden

Wooden framing. Dried beech wood.
Frame glued and nailed. Bottom made of water resistant plywood.
Canvas 100% cotton, fixed permanently.

Dimensions L x B [cm]	Code
58,5 x 38,5 x 4	122043
76,5 x 56,5 x 4	122044
78,5 x 58,5 x 4	122045
96,5 x 56,4 x 4	122046



Aluminium

Wholly made of aluminium, bottom with holes, canvas attached with Velcro fasteners.

Dimensions L x B x H [cm]	Code
58,5 x 38,5 x 4	122047
76,5 x 56,5 x 4	122048
78,5 x 58,5 x 4	122049
96,5 x 56,5 x 4	122050

Wooden PROFI

Wooden framing. Steamed beech wood.
Frame glued and nailed. Bottom made of water resistant plywood.
Canvas 100% cotton, fixed permanently.

Dimensions L x B x H [cm]	Code
59 x 39 x 4	111594
77 x 57 x 4	111595
79 x 59 x 4	111596
97 x 57 x 4	111597

Plastic

Specially designed corners allow stacking of castes to facilitate storage and transport. Round micro-tabs prevent dough from sticking to the caste and enable proofing without sprinkling with flour, or using cotton liners or foil.

Each piece of dough remains perfect - the tabs leave no trace on the baked goods. The design of the caste ensures perfect air circulation during proofing. Resistant to low temperatures. Can be cleaned in the dishwasher. Very light - only 1100g!

Dimensions L x B x H [cm]	Code
58,5 x 39,5 x 4,7	203627

Muffin trays aluminium

Perforated bottom and ventilation holes ensure the muffins are evenly baked, also in the central part of the tray.

Dimensions L x B [cm]	Muffin quantity	Hole diameters Ø [cm]	Code
60 x 40	24	7	112001
65 x 53	35	7	111768

Dimensions L x B [cm]	Muffin quantity	Hole diameters Ø [cm]	Code
60 x 40	54	4,5	112002
65 x 53	80	4,5	111769

Cupcake Trays aluminium

Dimensions L x B [cm]	Ilość Cup-Cake	Hole diameters Ø [cm]	Code
60 x 40	24	6	112003
65 x 53	30	6	111770

Other types of muffin and cupcake baking trays available on request including embedded cups.

THE ABILITY TO STACK CASTES

The ability to stack castes siginificantly decreases the amount of room needed to store them allowing you to maintain neat and orderly working environment.

Resistant AluSteel baking moulds

Made of AluSteel covered with a think layer of aluminium on both sides, AluSteel combines the advantages of both metals. Baking moulds made of AluSteel do not warp or buckle in high temperatures due to constant heating and colling during the baking process. Using baking equipment made of AluSteel reduces baking time. The forms are much more resistant to high temperatures and more durable as compared to similar equipment made from aluminium. The aluminium layer protects the baking moulds against corrosion on both sides. If the surface coating is damaged (scratched), the active AluSteel components spontaneously create a protective passive anti-corrosion layer.

Manufactured using the deep drawing method using one piece of AluSteel.
Moulds have rounded corners, which make it easier to keep them clean. Cakes from pressed moulds do not have sharp edges.

Corrugated surface
reinforces the mould structure and increases the surface area where the dough and the mould are in contact with each other.

Magorex
bakery solutions

BENT BAKING MOULDS

Aluminium, AluSteel, Stainless Steel & BlueSteel

Manufactured from AluSteel using precise folding and welding technique.

BENT BAKING MOULDS

On request

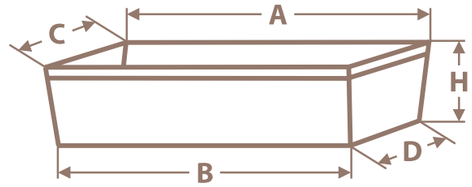
Do you need a mould perfectly suited to your needs?
Contact the MAGOREX Sales Team.
We can make forms to your exact specifications to accelerate and optimise the running of your bakery.

1. Choose the material:
   - ◯ aluminium
   - ◯ AluSteel (steel covered with a layer of aluminium on both sides)
   - ◯ stainless steel
   - BlueSteel

2. Provide the number of moulds ordered [pcs]: ☐

3. Specify the internal dimensions of the mould [mm]:

☐ A ☐ B ☐ C ☐ D ☐ H



Please use this form to order trapezoidal-shaped moulds (picture above) only. To order any other moulds, please get in touch with one of our representatives.

Magorex
bakery solutions

BAKING MOULDS

with non-stick coatings

Magorex
bakery solutions

Sets of baking moulds tailored to your needs

Order any type and size.

Sets of Baking Moulds

On request

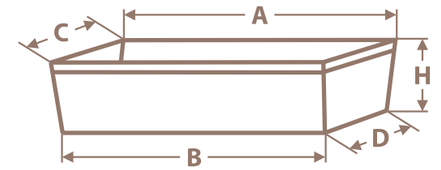
To discuss your specific requirements, please contact the MAGOREX Sales Team. We can make sets of forms to your exact specifications to accelerate and optimise the running of your bakery. The sets can also be made with matching lids.

1. Choose the material:
   - ◯ aluminium
   - ◯ AluSteel (steel covered with a layer of aluminium on both sides)
   - ◯ stainless steel
   - ◯ BlueSteel

2. Provide the number of moulds ordered [pcs]: ☐

3. Specify the internal dimensions of the mould [mm]:

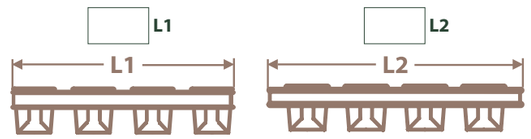
   ☐ A ☐ B ☐ C ☐ D ☐ H



4. Specify the number of moulds in a set [pcs]: ☐

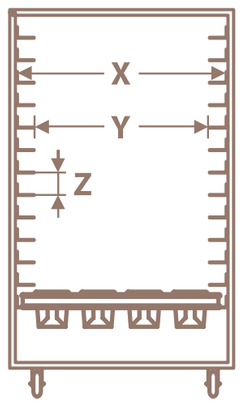
5. Select the type of connecting band and provide the external length of the set [cm]:

   ◯ closed strapping ◯ open strapping



6. Specify the dimensions of the baking trolley [cm]:

   ☐ X
   ☐ Y
   ☐ Z



Reduce costs.
Use baking trays and moulds with non-stick coatings.

Non-stick coatings, with which MAGOREX baking trays and moulds are covered, have a very low friction coefficient (nearly the same as ice). This prevents the dough from sticking to the tray. This, in turn, reduces the costs connected with greasing and cleaning baking trays and moulds. Baked good rise better when the dough does not stick to the surface if the baking tray and the crust forms at an appropriate rate - evenly golden and crunchy.

The durability of the coating largely depends on the culture of using baking trays and moulds. Non-stick coatings, such as Teflon® have a longer lifespan than silicone coatings. Teflon® keeps its properties even after 2,500 to 4,000 baking cycles. For silicone, the non-stick property decreases after approximately 1.000 t o 1,500 baking cycles.

Baking trays and moulds with non-stick MAGOREX coatings:
– are resistant to both high and low temperatures,
– dough does not stick to baking trays or moulds,
– have high abrasion resistance,
– are resistant to chemicals and UV radiation,
– are approved for use in the food industry,
– have been successfully used by Polish bakers for over a decade.

Servicing: renovation non-stick coatings.

SETS OF CAKE MOULDS

On request: other sets of baking moulds.

Sets of Strudel baking Moulds alusteel

Number of moulds in a set: 5

Number of moulds in a set: 6

Dimensions of a single mould L x B x H [cm]	Number of moulds	Length of the set [cm]	Code
25 x 7,5 x 6	5	58	111884
25 x 7,5 x 6	6	60	111885

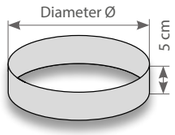
Round Moulds aluminium, bluesteel and alusteel

Dimensions Ø1 x Q2 x H [cm]	BlueSteel Code	Aluminium Code	AluSteel Code
18 x 16 x 2,5	111896	111894	111898
20 x 18 x 2,5	112310	113001	111899
22 x 20 x 2,5	112311	113002	111900
24 x 22 x 2,5	112312	113003	111901
26 x 24 x 2,5	112313	113004	111902
28 x 26 x 2,5	112314	113005	111599
30 x 28 x 2,5	112315	113006	111600
32 x 30 x 2,5	112316	113007	111601
34 x 32 x 2,5	112317	113008	111903
36 x 34 x 2,5	112318	113009	111904
40 x 38,5 x 2,5	112319	113010	111905
45 x 43 x 3,8	112320	113011	111906
50 x 48 x 3,8	112321	113012	111907
60 x 58 x 2,5	111897	111895	111908

On request: we produced round moulds with a perforated bottom

Round cake Rings made of aluminium

Sheet metal thickness: 2,0 mm.



Side height: 5 cm.

Diameter Ø [cm]	Code
8	116001
9	116002
10	116003
11	116004
12	116005
13	116006
14	116007
15	116008
16	116009
17	116010
18	116011
19	116012
20	116013
21	116014
22	116015
23	116016
24	116017
25	116018
26	116019
27	116020
28	116021
29	116022
30	116023
31	116024
32	116025
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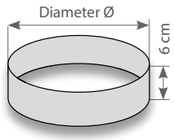
37	116030
38	116031
39	116032
40	116033



Side height: 6 cm.

Diameter Ø [cm]	Code
8	116034
9	116035
10	116036
11	116037
12	116038
13	116039
14	116040
15	116041
16	116042
17	116043
18	116044
19	116045
20	116046
21	116047
22	116048
23	116049
24	116050
25	116051
26	116052
27	116053
28	116054
29	116055
30	116056
31	116057
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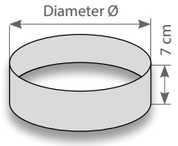
38	116064
39	116065
40	116066

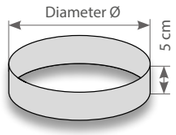


Side height: 7 cm.

Diameter Ø [cm]	Code
8	116067
9	116068
10	116069
11	116070
12	116071
13	116072
14	116073
15	116074
16	116075
17	116076
18	116077
19	116078
20	116079
21	116080
22	116081
23	116082
24	116083
25	116084
26	116085
27	116086
28	116087
29	116088
30	116089
31	116090
32	116091
33	116092
34	116093
35	116094
36	116095
37	116096
38	116097
39	116098
40	116099

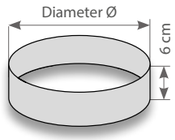
Round cake Rings made of stainless steel

Sheet metal thickness: 1,5 mm.



Side height: 5 cm.

Diameter Ø [cm]	Code
8	116100
9	116101
10	116102
11	116103
12	116104
13	116105
14	116106
15	116107
16	116108
17	116109
18	116110
19	116111
20	116112
21	116113
22	116114
23	116115
24	116116
25	116117
26	116118
27	116119
28	116120
29	116121
30	116122
31	116123
32	116124
33	116125
34	116126
35	116127
36	116128
37	116129
38	116130
39	116131
40	116132



Side height: 6 cm.

Diameter Ø [cm]	Code
8	116133
9	116134
10	116135
11	116136
12	116137
13	116138
14	116139
15	116140
16	116141
17	116142
18	116143
19	116144
20	116145
21	116146
22	116147
23	116148
24	116149
25	116150
26	116151
27	116152
28	116153
29	116154
30	116155
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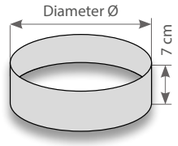
37	116162
38	116163
39	116164
40	116165



Side height: 7 cm.

Diameter Ø [cm]	Code
8	116166
9	116167
10	116168
11	116169
12	116170
13	116171
14	116172
15	116173
16	116174
17	116175
18	116176
19	116177
20	116178
21	116179
22	116180
23	116181
24	116182
25	116183
26	116184
27	116185
28	116186
29	116187
30	116188
31	116189
32	116190
33	116191
34	116192
35	116193
36	116194
37	116195
38	116196
39	116197
40	116198

Rectangular cake Rings

Made of aluminium

Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Side height H [cm]	Code
58,5 x 38,5	5	116207
38,5 x 28,5	5	116209
58,5 x 38,5	6	116208
38,5 x 28,5	6	116210

Made of stainless steel

Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Side height H [cm]	Code
58,5 x 38,5	5	116211
38,5 x 28,5	5	116213
58,5 x 38,5	6	116212
38,5 x 28,5	6	116214

CAKE plates, round made of aluminium

Diameter Ø [cm]	Code
20	116200
22	116201
24	116202
26	116203
28	116204
30	116205
32	116206

Flat baking trays (no edges)

Made of aluminium

Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Code
40 x 30	110048
60 x 40	110046
65 x 53	111772

Sheet metal thickness: 2,0 mm.

Dimensions L x B [cm]	Code
40 x 30	110047
60 x 40	110045
65 x 53	111773

Made of stainless steel

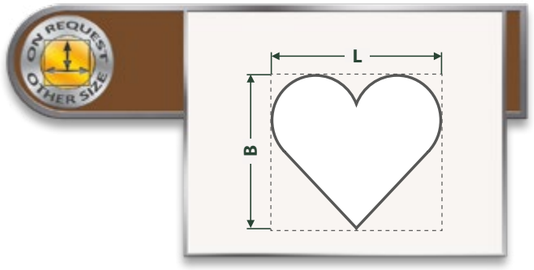
Sheet metal thickness: 1,0 mm.

Dimensions L x B [cm]	Code
40 x 30	116221
60 x 40	116219
65 x 53	111774

Sheet metal thickness: 1,5 mm.

Dimensions L x B [cm]	Code
40 x 30	116222
60 x 40	116220
65 x 53	111775

Heart-shaped cake Rings



Made of aluminium

Sheet metal thickness: 2,0 mm. Side height: 5 cm.

Dimensions L x B [cm]	Side height H [cm]	Code
16 x 16	5	116223
18 x 18	5	116224
20 x 20	5	116225
22 x 22	5	116226
24 x 24	5	116227

Made of stainless steel

Sheet metal thickness: 1,5 mm. Side height: 5 cm.

Dimensions L x B [cm]	Side height H [cm]	Code
16 x 16	5	116228
18 x 18	5	116229
20 x 20	5	116230
22 x 22	5	116231
24 x 24	5	116232

Round cake Rings

On request we produced round cake rings with other size.

Sponge tins and Loose Bottom tins

On request we produced sponge tins and loose bottom tins.

Magorex®
bakery solutions

Baking trolleys for rotary ovens.

For ovens

MIWE, ROTOTHERM

For ovens

WACHTEL

For ovens

AGIV FORNI

For ovens

SVEBA DAHLEN

For ovens

BONGARD 8.63

For ovens

ROTO PASSAT

For ovens

REVENT

Trolleys on request

Baking trolleys for rotary ovens

For ovens MIWE i ROTOTHERM

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	10,9	112172
		16	9,5	112173
		18	8,5	112174
		20	7,6	112175
80 x 66 x 180	80 x 60	14	10,9	112176
		16	9,5	112177
		18	8,5	112178
		20	7,6	112179
98 x 64 x 180	98 x 58	14	10,9	112180
		16	9,5	112181
		18	8,5	112182
		20	7,6	112183

For ovens WACHTEL

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
81 x 64 x 188	78 x 58	14	12,0	112184
		16	10,5	112185
		18	9,3	112186
		20	8,3	112187
83 x 66 x 188	80 x 60	14	12,0	112188
		16	10,5	112189
		18	9,3	112190
		20	8,3	112191
101 x 64 x 188	98 x 58	14	12,0	112192
		16	10,5	112193
		18	9,3	112194
		20	8,3	112195

Baking trolleys for rotary ovens

For ovens ROTO PASSAT

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 174,5	78 x 58	14	10,9	112220
		16	9,5	112221
		18	8,5	112222
		20	7,5	112223
80 x 60 x 174,5	80 x 60	14	10,9	112224
		16	9,5	112225
		18	8,5	112226
		20	7,5	112227
98 x 64 x 174,5	98 x 58	14	10,9	112228
		16	9,5	112229
		18	8,5	112230
		20	7,5	112231

For ovens REVENT

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 183	78 x 58	14	11,4	112232
		16	10	112233
		18	8,8	112234
		20	7,9	112235
80 x 66 x 183	80 x 60	14	11,4	112236
		16	10	112237
		18	8,8	112238
		20	7,9	112239
98 x 64 x 183	98 x 58	14	11,4	112240
		16	10	112241
		18	8,8	112242
		20	7,9	112243

Baking trolleys for rotary ovens

For ovens SVEBA DAHLEN

Made of stainless steel. Bottom guide.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11,4	112200
		16	10,0	112201
		18	8,8	112202
		20	7,9	112203
80 x 66 x 180	80 x 60	14	11,4	112204
		16	10,0	112205
		18	8,8	112206
		20	7,9	112207

Made of stainless steel. Upper guide.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 187,5	78 x 58	14	11	112208
		16	9,7	112209
		18	8,5	112210
		20	7,8	112211
80 x 66 x 187,5	80 x 60	14	11	112212
		16	9,7	112213
		18	8,5	112214
		20	7,8	112215

Made of stainless steel. No run-up V32.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
78 x 64 x 180	78 x 58	14	11	111604
		16	9,7	111605
		18	8,5	111606
		20	7,8	111607
80 x 66 x 180	80 x 60	14	11	111608
		16	9,7	111609
		18	8,5	111610
		20	7,8	111611

All our trolleys come with heat-resistant casters at no extra cost.

It may be possible to design and make trolleys that fit more than one type of oven. Please speak to one of our team for more details.

Baking trolleys for rotary ovens

For ovens BONGARD 8.63

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
83 x 66 x 172	80 x 60	14	11,0	112216
		16	9,7	112217
		18	8,6	112218
		20	7,8	112219

For ovens AGIV FORNI

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
82 x 66 x 195,5	80 x 60	14	12,2	112196
		16	10,6	112197
		18	9,4	112198
		20	8,4	112199

Magorex
bakery solutions

HAEM S-GEL

Tried and tested agent for cleaning baking trolleys.
It effectively dissolves carbon deposits and removes the baked grime caused by multiple baking cycles.
It does not damage the cleaned surfaces and causes no corrosion.
Perfect for cleaning steel, stainless steel and aluminium. Biodegradable.

Before

After

HAEM-S GEL is applied to a trolley using a brush and left for ca. 24 hours. The agent sticks and stays in place until carbon deposits soften and detach from the cleaned surface. Afrer rinsing with water the trolley is ready to be used again.

Cooling racks trolleys

Bun cooling rack

Made of stainless steel.

Dimensions L x B x H [cm]	Number of shelves	Distance between the shelves [cm]	Code
150 x 55 x 155	5	15	114043
150 x 55 x 183	6	15	114044

V-type bread cooling rack

Made of stainless steel.

Dimensions L x B x H [cm]	Working surface area [m²]	Number of shelves	Distance between the shelves [cm]	Code
155 x 66 x 154	7,9	8	16	114040
155 x 66 x 172	8,9	9	16	114041
155 x 66 x 190	9,9	10	16	114042

Standard bread cooling rack

Made of stainless steel.

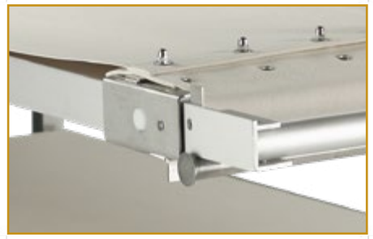
Dimensions L x B x H [cm]	Working surface area [m²]	Number of shelves	Distance between the shelves [cm]	Code
150 x 55 x 154	6,00	8	16	114037
150 x 55 x 172	6,75	9	16	114038
150 x 55 x 190	7,50	10	16	114039

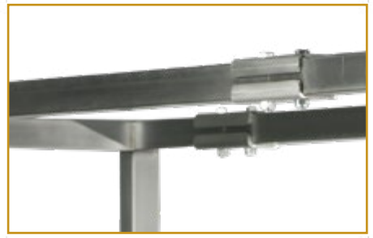
Trolleys for Loading devices

Made of stainless steel.
Equipped with casters.
One pull-out shelf. Foldable structure.
Number of shelves: 10.
Distance between shelves: 16 cm.

Dimensions L x B x H [cm]	Dimensions of the loading device L x B [cm]	Code
197 x 66 x 187,5	190 x 58	122019
207 x 66 x 187,5	200 x 58	122020
217 x 66 x 187,5	210 x 58	122021
227 x 66 x 187,5	220 x 58	122022
237 x 66 x 187,5	230 x 58	122023
247 x 66 x 187,5	240 x 58	122024
257 x 66 x 187,5	250 x 58	122025
267 x 66 x 187,5	260 x 58	122026
277 x 66 x 187,5	270 x 58	122027
287 x 66 x 187,5	280 x 58	122028
297 x 66 x 187,5	290 x 58	122029
307 x 66 x 187,5	300 x 58	122030

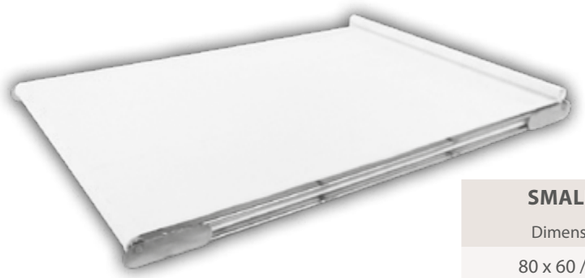
Foldable,
for self-assembly.





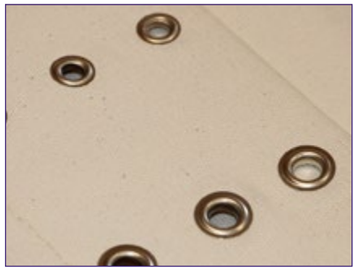
Loading devices for Deck ovens

Durable and light structure.
Made of specially prepared aluminium section.
Rollers equipped with bearings. Rustless connecting elements.
Durable canvas – 100% cotton.



SMALL LOADING DEVICES -	
Dimensions A x C [cm] / Description	Code
80 x 60 / Device with cotton canvas	200288

Canvas for Loading devices



Ingredients: 100% cotton.
Fittings and padded edges as a standard.

LOADING DEVICES

On request

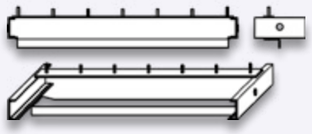
We can make loading devices to your exact specifications to accelerate and optimise the running of your bakery. Please complete the form below and contact our Sales Team to discuss your requirements.

Specify the size of your loading device [mm]:

- ☐ **L** Distance from one axis of the roller to another axis of the roller
- ☐ **A** Overall length of the device
- ☐ **C** Width of the device
- ☐ **B** Distance from the axis of the roller to the beginning of the handle
- ☐ **G** Distance from the end of the device to the clip
- ☐ **F** Height of the clip
- ☐ **E** Distance of the roller from the end of the device

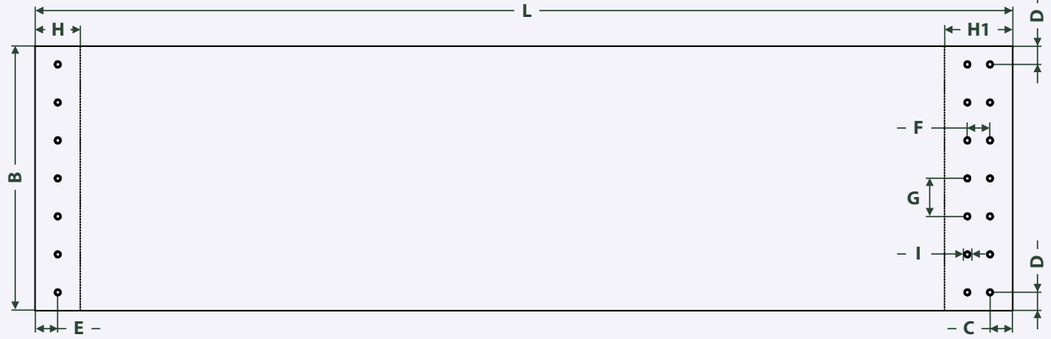
☐ side hitch

☐ lower hitch



CANVASES

On request



We can make canvasses to your exact specifications and to fit your loading device. Please complete the form below and contact our Sales Team to discuss your requirements.

Specify the size of your loading device [mm]:

- ☐ **L** Overall length of the canvas after unfolding
- ☐ **B** Width of the canvas
- ☐ **C** Distance from the axis of the eyelet to the beginning of the canvas
- ☐ **D** Distance from the axis of the eyelet to the edge of the canvas
- ☐ **E** Distance from the axis of the eyelet to the end of the canvas
- ☐ **H** Width of the folding – end of the canvas
- ☐ **H1** Width of the folding – beginning of the canvas
- ☐ **F** Distance between the axes of the eyelets
- ☐ **G** Distance between the axes of the eyelets
- ☐ **I** Diameter of the eyelet

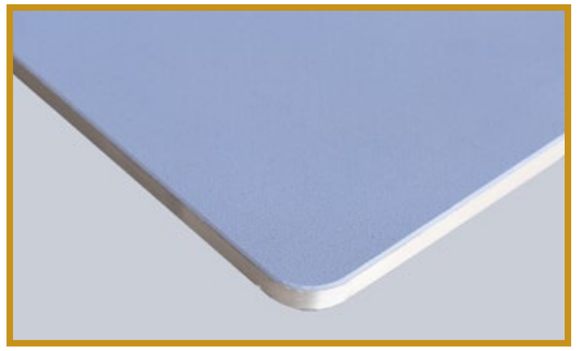
FERMENTATION TRAY / PROOFING TRAY (PEELBOARD)

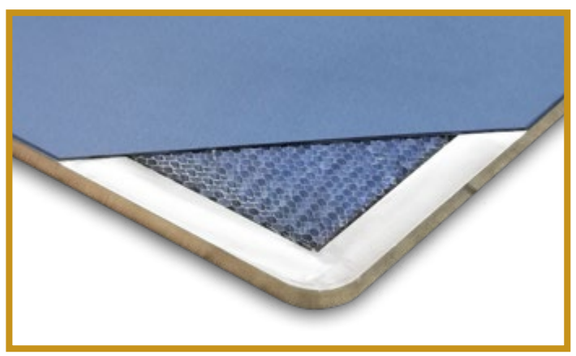
INTENDED USE	
use	proofing / fermentation / frosting
dedicated	• automatic and industrial lines • artisan production
CONSTRUCTION	
usable area	the outer surface (double-sided) made of synthetic material (ABS), the appropriately selected roughness prevents the dough from sticking
frame	welded aluminium or stainless steel profile ensuring perfect stiffness and no additional connecting elements
corners	• rounded - 30° • square - 90° • or cut - 45°
inner structure	aluminium "honeycomb" - tight mesh ensuring high resistance to pressure and ensuring flatness. Additionally, it enables the detection of the tray on automatic lines.
OPERATING TEMPERATURE	
recommended temperature	from - 35°C to + 65°C
CLEANING	
washing	with a soft sponge, using detergents with a PH between 6 and 9
rinsing	tap water or demineralized water
drying	natural drying or clean air drying
WARNING! Do not use high-pressure cleaners, products that can scratch the surface, or highly acidic or highly alkaline cleaning products.	
USE AND STORAGE	
use	• maximum load – 12 kg / m2 • not suitable for baking • avoid recipes containing a large amount of salt • avoid detergents containing chlorine • do not use or store near heat sources
storage	• store in a dry room • avoid storing in a place exposed to strong sunlight and changing conditions • store lying horizontally on a flat surface to avoid the risk of deformation

ABS thickness: 2,0 mm.

Dimensions L x B [cm]	Height H [cm]	Code
78x58	1,4	221194
78x58	1,9	222473
80x60	1,4	221197
80x60	1,9	221195
98x58	1,4	221731
98x58	1,9	221196

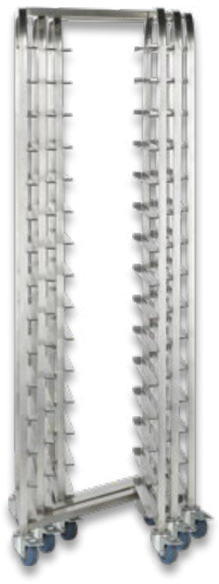
On request we produced other Dimensions





Transport Trolleys

Type Z



Made of stainless steel.
The Z-shaped structure allows for stacking trolleys.
Saves room and helps to keep the place orderly.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
60,0 x 46,5 x 177,0	60 x 40	14	11,5	114001
		15	10,7	114002
		16	10,0	114003
		18	8,9	114004
		20	8,0	114005

standard, Type H

Made of stainless steel.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Dimensions kasty L x B [cm]	Number of shelves	Distance between the shelves [cm]	Code
60 x 46,5 x 180	60x40	58,5 x 38,5	14	11,5	111406
			15	10,7	111407
			16	10,0	111408
			18	8,9	111409
			20	8,0	111410
78 x 64 x 180	78 x 58	76,5 x 56,5	14	11,4	114047
			15	10,6	114048
			16	10,0	114049
			18	8,8	114050
			20	7,9	114051
80 x 66 x 180	80 x 60	78,5 x 58,5	14	11,4	114052
			15	10,6	114053
			16	10,0	114054
			18	8,8	114055
			20	7,9	114056
98 x 64 x 180	98 x 58	96,5 x 56,5	14	11,4	114057
			15	10,6	114058
			16	10,0	114059
			18	8,8	114060
			20	7,9	114061

Other sizes on request

Universal transport Trolleys

Made of stainless steel.
Rod thickness (from which shelves are made): 12 mm.

Single, standard.

Dimensions L x B x H [cm]	Number of shelves	Distance between the shelves [cm]	Code
55 x 44 x 181	14	10,3	114009
	15	9,5	114010
	16	8,7	114011
	18	7,6	114012
	20	6,6	114013

Double.

Dimensions L x B x H [cm]	Number of shelves	Distance between the shelves [cm]	Code
95 x 44 x 186	14	10,3	114014
	15	9,5	114015
	16	8,7	114016
	18	7,6	114017
	20	6,6	114018

Wooden board Trolleys

Made of stainless steel. Number of levels: 6.
Distance between shelves: 22 cm. Rod thickness (from which shelves are made): 20 mm.

Dimensions L x B x H [cm]	Board dimensions L x B [cm]	Code
229 x 75 x 170 Distance of pins to sleepers 180cm	220 x 30	122016

Wooden Boards

Made of deciduous wood.

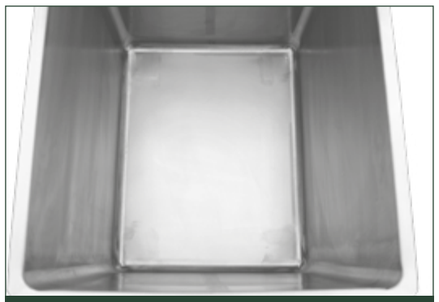
Type	Dimensions L x B [cm]	Code
Openwork	220 x 30	122017
Solid	220 x 30	122018

Containers for loose materials

Made of stainless steel. With casters.
More sizes available on request.

External dimensions L x B x H [cm]	Amount of flour [l]	Code
44,0 x 53,5 x 73,0	100	204875
44,0 x 63,5 x 73,0	125	204876
44,0 x 73,5 x 73,0	150	204877

Durable and solid wheels.



Rounded bottom makes it easier to empty the container.

Convenient lid self-locking in the open position.

Sack Trolleys

Made of stainless steel. For 30 kg sacks.

Dimensions L x B x H [cm]	Number of compartments	Code
56 x 50 x 78	2	111782
83 x 50 x 78	3	122051
110 x 50 x 78	4	122052
136 x 50 x 78	5	122053

Plastic tray Trolleys

Made of stainless steel. Trolley with a set of removable plastic trays. Number of bowls: 8. Plastic trays also sold separately.

Dimensions L x B x H [cm]	Trays dimensionsi L x B x H [cm]	Code
67 x 47 x 176	61 x 44 x 16	114019

Plastic Baskets

Rectangular, made of polyethylene.
Capacity: 25 litres. Suitable for tray trolley no. 14019.

Dimensions L x B [cm]	Code
61 x 44 x 16	121010

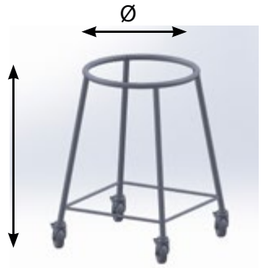
Trolleys for GN containers

Stainless steel trolley with a set of GN containers, type 1/1.
Number of GN containers: 5.
Lids are permanently attached to the trolley.
GN containers are also available separately.

Dimensions L x B x H [cm]	GN container dimensions L x B x H [cm]	Code
38,2 x 53,5 x 142	32, 5 x 53 x 20	114020

Trolleys for Pots

More information available on request.
Please contact us for a fee quote stating required height (H) and inside diameter (Ø).



Trolleys for Bread basket trolleys

Made of stainless steel.
Optionally: welded handle can be added on request.

Dimensions L x B x H [cm]	Basket trolley dimensions L x B x H [cm]	Code
76 x 47 x 155	61 x 41 x 13	114046

Magorex bakery solutions

Bread basket Trolleys

Made of stainless steel.
Optionally: welded handle can be added on request.

Dimensions L x B x H [cm]	Basket dimensions L x B [cm]	Code
61,0 x 41,0 x 12,5	60 x 40	114045
with bumpers		
61,0 x 41,0 x 12,5	60 x 40	111934

Baking tray Trolleys

For 2-sided baking trays, cleaned in cleaning machines

Made of stainless steel.
Maximum trolley load (number of trays): 100.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Code
106 x 67 x 113	78 x 58	114070
108 x 67 x 113	80 x 60	114071
126 x 67 x 113	98 x 58	114072

Baking tray Trolleys

For storing, transport and drying

Made of stainless steel.
Capacity (number of trays with a side, height 2 cm): 80.

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Code
66 x 63 x 185	60 x 40	114062
84 x 81 x 185	78 x 58	114063
86 x 83 x 185	80 x 60	114064

Trolley for storing metal sheets on springs

On request.

Magorex bakery solutions

Covered trolleys and Trolleys with thermal insulation

Made of stainless steel. All walls of the trolley including the door are insulated using polyurethane foam, 2 cm thick.

Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Number of levels	Code
65,0 x 45,5 x 175,0	60 x 40	13	111094

Made of stainless steel.

Dimensions L x B x H [cm]	Baking tray dimensions L x B [cm]	Number of levels	Code
65 x 47 x 180	60 x 40	15	111826

Foldable food service trolleys

Made of stainless steel. Self-assembly required.
More sizes available on request.

Dimensions L x B x H [cm]	Number of shelves	Code
86 x 54 x 92	2	114024
86 x 54 x 92	3	114025

Trolley Covers

Dimensions L x B x H [cm]	Pan dimensions L x B [cm]	Code
64 x 49 x 165	60 x 40	111780
86 x 72 x 165	78 x 58	111777
86 x 72 x 165	80 x 60	111779
107 x 72 x 165	98 x 58	111778

Casters for baking trolleys

Temperature-resistant wheels.

Caster diameter [mm]	Caster thickness [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	35	-20 / +250	150	112244
100	40	-25 / +280	240	112245

Temperature-resistant sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9 mm.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	106	-20 / +250	150	112246
100	130	-25 / +280	240	112247

Temperature-resistant sets with an assembly hole. Fork made of zinc-coated steel.
Hole diameter: 12 mm.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
100	128	-20 / +280	150	112248

On request:
sets of casters with a stainless steel fork (with better thermal properties).

Wheels for transport trolleys

Sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9,6 mm.
Without a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114026
100	128	-30 / +80	150	114027
125	156	-30 / +80	150	114028

Sets with an assembly plate.
Fork made of zinc-coated steel.
Hole spacing: 80 x 60 mm.
Hole diameter: 9,6 mm.
With a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114029
100	128	-30 / +80	150	114030
125	156	-30 / +80	150	114031

Sets with an assembly hole.
Fork made of zinc-coated steel.
Hole diameter: 12,3 mm.
Without a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114032
100	128	-30 / +80	150	114033

Sets with an assembly hole.
Fork made of zinc-coated steel.
Hole diameter: 12,3 mm.
With a brake.

Caster diameter [mm]	Set height [mm]	Range of operating temperatures [°C]	Caster hoisting capacity [kg]	Code
80	105	-30 / +80	150	114034
100	128	-30 / +80	150	114035

Magorex
bakery solutions

Baked and displayed in the same tray

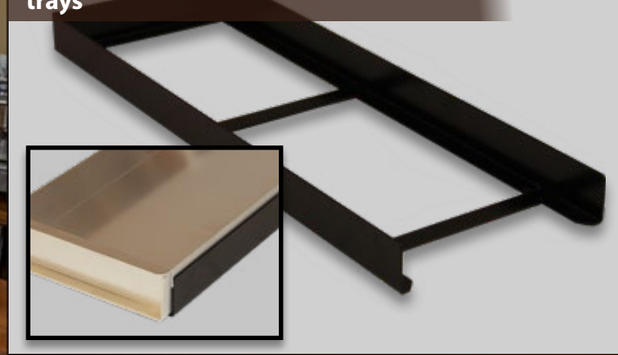
PRODUCENT Wiodący w Europie

PRODUCENT Największy w Polsce

Closed trays (also called trays with open/detachable edges) are effective time savers. Cakes are baked, decorated and transported to shops in the same tray. Removing the detachable edge means the cake can be cut and sold directly from the tray. Ease of use and time-saving in one.

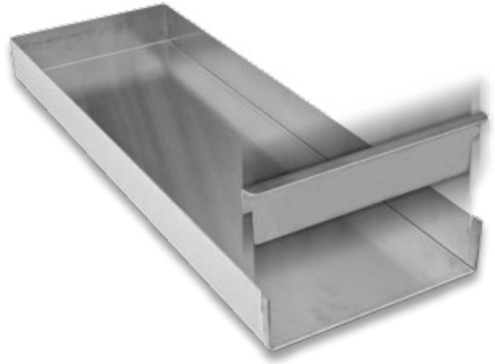
With various standard tray sizes with width of 10, 20, 30, 40 cm and length of 40, 58, 60 cm, you can achieve a very attractive display.

On request: casings for closed baking trays



Closed baking Trays, aluminium

Baking trays with one removable side. Side height: 5 cm. Sheet metal thickness: 1.5 mm.



Plugs: type A.

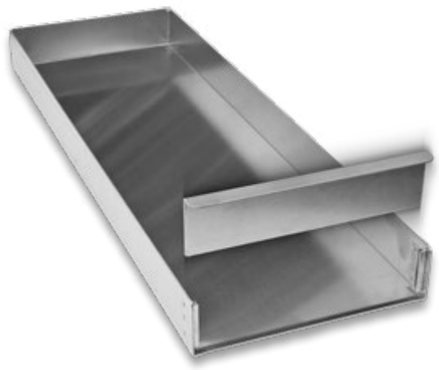
Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	110049
58 x 20	20	110050
58 x 40	40	110051
60 x 10	10	111847
60 x 20	20	110052
60 x 40	40	110053
40 x 30	30	110054

Plugs: type S.

Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111814
58 x 20	20	111815
58 x 40	40	111816
60 x 10	10	111849
60 x 20	20	111817
60 x 40	40	111818
40 x 30	30	111819

Plugs: type V.

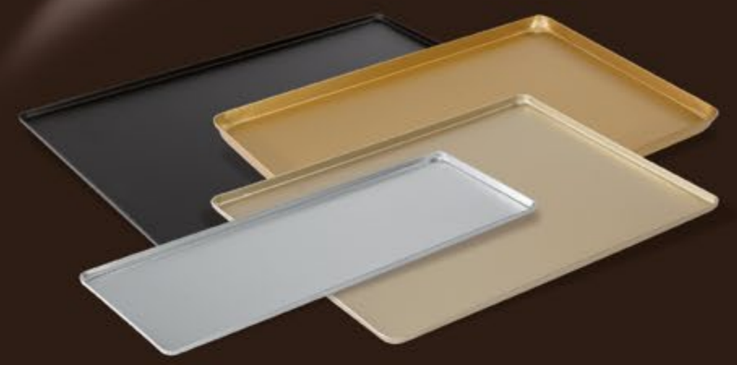
Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111808
58 x 20	20	111809
58 x 40	40	111810
60 x 10	10	111848
60 x 20	20	111811
60 x 40	40	111812
40 x 30	30	111813



Plugs: type F.

Dimensions L x B [cm]	Plug length [cm]	Code
58 x 10	10	111820
58 x 20	20	111821
58 x 40	40	111822
60 x 10	10	111850
60 x 20	20	111823
60 x 40	40	111824
40 x 30	30	111825

Magorex
bakery solutions



The silver surface of trays is the basic version of tray finishing. During production, the surface is subject to etching.
As a result of this process, the aluminium has an even silver colour and the metal does not stain hands.

The surface area of gold, champagneand black trays is achieved through special processing during the manufacturing process. First, aluminium is etched and next anodised, which protects it against corrosion and increases surface resistance. In the final stage, trays undergo chemical dyeing.

DISPLAY TRAYS

Pressed display trays, aluminium

Made of aluminium, 0.8 mm thick (for 60x40 and 60x20 trays) and 0.8 mm (the remaining ones). Four sided. Folded edges make the tray more rigid and stronger.

Silver etched, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	110010
40 x 30	110008
48 x 32	110006
60 x 20	110004
60 x 40	110002
30 x 20	209592

Silver etched, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110009
40 x 30	110007
48 x 32	110005
60 x 20	110003
60 x 40	110001
30 x 20	209593

Anodised champagne, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	110020
40 x 30	110018
48 x 32	110016
60 x 20	110014
60 x 40	110012
30 x 20	209594

Anodised champagne, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110019
40 x 30	110017
48 x 32	110015
60 x 20	110013
60 x 40	110011
30 x 20	209595

Anodised gold, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	110030
40 x 30	110028
48 x 32	110026
60 x 20	110024
60 x 40	110022
30 x 20	209596

Anodised gold, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110029
40 x 30	110027
48 x 32	110025
60 x 20	110023
60 x 40	110021
30 x 20	209597

Painted black, side 1 cm

Dimensions L x B [cm]	Code
40 x 25	110040
40 x 30	110038
48 x 32	110036
60 x 20	110034
60 x 40	110032
30 x 20	209598

Painted black, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	110039
40 x 30	110037
48 x 32	110035
60 x 20	110033
60 x 40	110031
30 x 20	209599

Anodised black, side 1 cm.

Dimensions L x B [cm]	Code
40 x 25	203003
40 x 30	203004
48 x 32	203005
60 x 20	203006
60 x 40	203007
30 x 20	209590

Anodised black, side 2 cm.

Dimensions L x B [cm]	Code
40 x 25	203009
40 x 30	203010
48 x 32	203011
60 x 20	203012
60 x 40	203013
30 x 20	209591

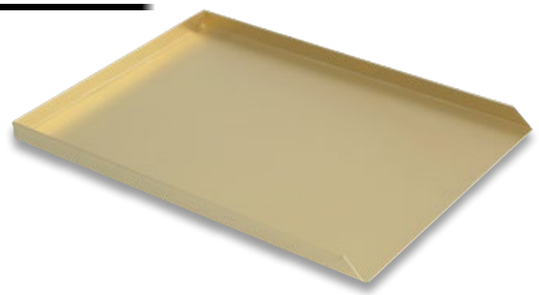
Aluminium display trays with curved corners

The most hygienic solution. The curved corners make it easier to keep it clean.
No welds. Edges cut with laser precision. Made from a single sheet of aluminium.
Anodised surface in golden, champagne, etched silver or black colour.

ADVANTAGES !

- Available in any size.
- Made to fit your shop's display perfectly.
- Thanks to the computerised production technology and laser processing, MAGOREX can deliver the exact solution you need.

Display trays bent and welded aluminium



Made of aluminium, 1.00 mm thick.
three sided, side height: 2 cm.
Trays are bent and welded at the corners. All edges are double-folded, which makes the trays rigid and stable.

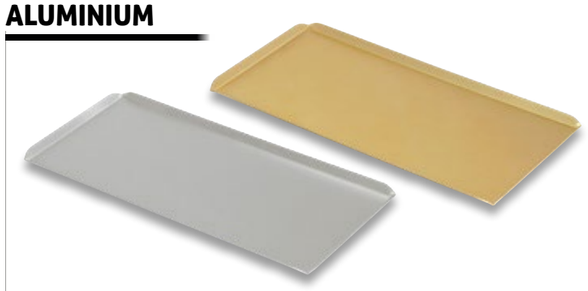
Finish	Dimensions L x B [cm]	Code
Silver etched	60 x 40	110041
Anodised champagne	60 x 40	110043
Anodised gold	60 x 40	110042
Painted black	60 x 40	110044

Made of stainless steel

Made of stainless steel, 1.0 mm thick. Three and four sided, side height: 2 cm. Trays are bent and welded at the corners. All edges are double-folded, which makes the trays rigid and stable.

Finish	Dimensions L x B [cm]	Code
3 -sided	40 x 30	110060
	60 x 40	110059
4 -sided	40 x 30	110058
	60 x 40	110057

Praline display Trays aluminium



Made of aluminium, 1.0 mm thick. Folded sides at 45°.

Finish	Dimensions L x B [cm]	Code
Silver etched	13,5 x 27,5	111066
	17,5 x 27,5	111067
Anodised champagne	13,5 x 27,5	111602
	17,5 x 27,5	111603
Anodised gold	13,5 x 27,5	111068
	17,5 x 27,5	111069

On request: other Dimensions

Display stands for Breadrolls and Baguettes

aluminium

Number of cavities: 7.

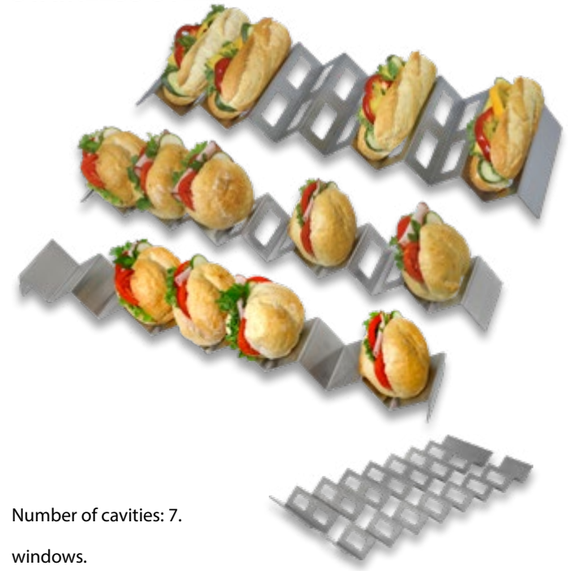
Diameter of perforation holes: 3 mm.

Finish	Dimensions L x B [cm]	Code
Silver etched	58 x 8,5	111426
	58 x 17	111427
Anodised champagne	58 x 8,5	111422
	58 x 17	111423
Anodised gold	58 x 8,5	111411
	58 x 17	111412
Painted black	58 x 8,5	110064
	58 x 17	110065
Painted black	58 x 8,5	204344
	58 x 17	203016

Solid. Without perforation.

Finish	Dimensions L x B [cm]	Code
Silver etched	58 x 8,5	111428
	58 x 17	111429
Anodised champagne	58 x 8,5	111424
	58 x 17	111425
Anodised gold	58 x 8,5	111413
	58 x 17	111414
Painted black	58 x 8,5	110080
	58 x 17	110081
Painted black	58 x 8,5	204346
	58 x 17	204345

stainless steel



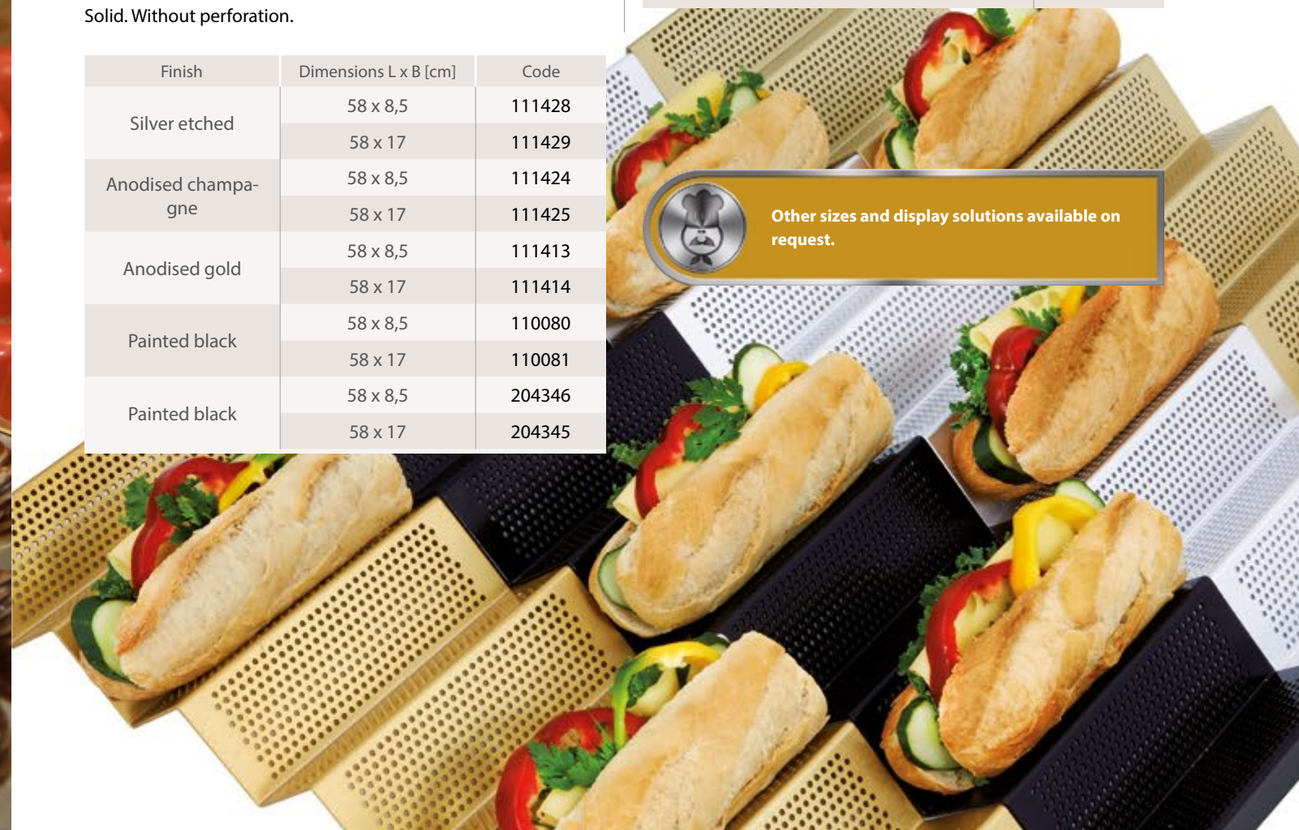
Number of cavities: 7.

windows.

Dimensions L x B [cm]	Code
58 x 8,5	110066
58 x 17	110067

Solid. Without perforation.

Dimensions L x B [cm]	Code
58 x 8,5	110082
58 x 17	110083



Traditional cake Stands

STAINLESS STEEL

ALUMINIUM

Round plates.

Plate diameter Ø [cm]	Number of tiers	stainless steel Code	aluminium Code
24 / 30 / 35	3	115007	111922
18 / 24 / 30 / 35	4	115008	111923
18 / 24 / 30 / 35 / 40	5	115009	111924

Cake stands, with pillars

MADE IN STAINLESS STEEL

Feet included. Pillar height: 7 cm.
Pillar diameter: 8 mm.

Pillars can be made in different sizes on request.

Round plates.

Plate diameter Ø [cm]	Number of tiers	Code
24 / 30 / 35	3	115001
18 / 24 / 30 / 35	4	115002
18 / 24 / 30 / 35 / 40	5	115003

Square plates.

Plate diameter Ø [cm]	Number of tiers	Code
24x24 / 30x30 / 35x35	3	115004
18x18 / 24x24 / 30x30 / 35x35	4	115005
18x18 / 24x24 / 30x30 / 35x35 / 40x40	5	115006

Thermal Containers

for cakes on stands

Made of polystyrene.
Delivered without a stand. For traditional cake stands.

Number of stand tiers	Code
3 or 4	115010

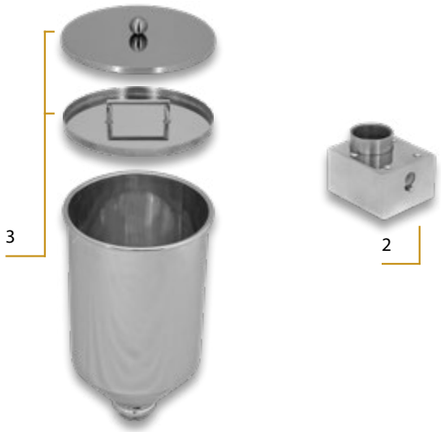
Parts for Cake stands

Made of stainless steel or aluminium

Type	stainless steel Code	aluminium Code
Round plates (Ø 18 cm)	115015	111925
Round plates (Ø 24 cm)	115016	111926
Round plates (Ø 30 cm)	115017	111927
Round plates (Ø 35 cm)	115018	111928
Round plates (Ø 40 cm)	115019	111929
Post (Ø 4 x 17.4 cm)	115020	111930
Allen bolt	115021	
Stop buffer	115022	

Doughnut Fillers
AUTOMATIC

Starting up: proximity sensor. Electronic control: panel for setting the amount of dispensed filling. Power supply voltage: 230 V 50 Hz. Safety system: 1 A fuse. Power: 130 W. In accordance with CE standards. Manufacturer's warranty: one year.



Type	Ref.	Code
filler with a cylindrical funnel (capacity 14 l)	1	213977
pump	2	111852
cylindrical funnel with a clamp and lid (capacity 14 l)	3	111845
cylindrical funnel (capacity 14 l) with a pump	3 + 2	111846

Warranty, service and spare parts provided directly by the manufacturer.

Doughnut Filler Nozzles
MADE OF STAINLESS STEEL

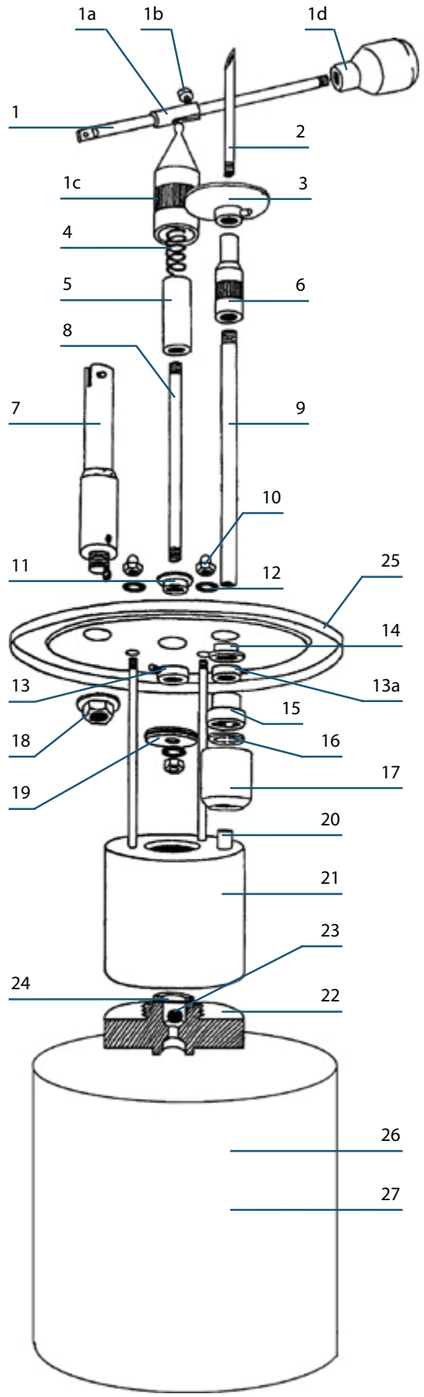
Type	Diameter [mm]	Ref.	Code
croissant nozzle (4 spouts)	6	6	111580
straight triple nozzle (3 spouts)	6	7	111581
cream horn/eclair nozzle (length 127 mm)	12	8	111582
90° doughnut nozzle	6	9	111583
straight doughnut nozzle	8	10	111584
45° doughnut nozzle	20	11	111585
straight double nozzle (2 spouts)	8	12	111598

Doughnut fillers, Manual with container base

Single.
Filling quantity can be manually adjusted.

Capacity (litres)	Maximum filling dosage [g]	Code
5	up to 10 g	118003

Part	Ref.	Code
lever for single doughnut fillers	1	118005
lever for double doughnut fillers	1	111911
lever fixing sleeve	1a	118006
screw for the fixing sleeve	1b	118007
lever base	1c	118008
knob	1d	118009
dispensing nozzle	2	118010
support disc	3	118011
spring	4	118012
spring casing	5	118013
reduction	6	118014
lever mounting	7	118015
piston arm	8	118016
feeding tube	9	118017
dome nut	10	118018
upper reduction sleeve	11	118019
washers	12	118020
adjusting ring	13	118021
support ring	13a	118022
lower reduction sleeve	14	118023
upper check valve casing	15	118024
check valve	16	118025
lower check valve casing	17	118026
flange washer	18	118027
piston	19	118028
reduction connector - piston	20	118029
piston body	21	118030
piston body nut	22	118031
check valve / ball	23	118032
cotter pin	24	118033
cover	25	118034
single filler container	26	118035
double filler container	27	118036



Doughnut fillers, Manual with container base

Double.
Filling quantity can be manually adjusted.

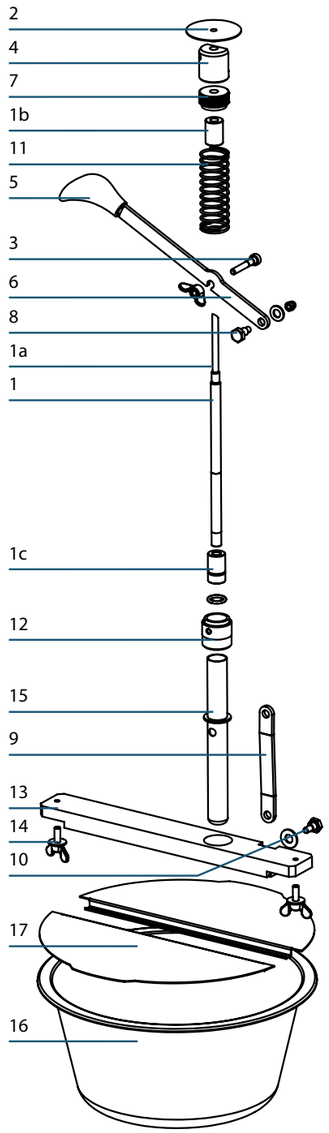
Capacity (litres)	Maximum filling dosage [g]	Code
7	up to 10 g	118004

Warranty, service and spare parts provided directly by the manufacturer.

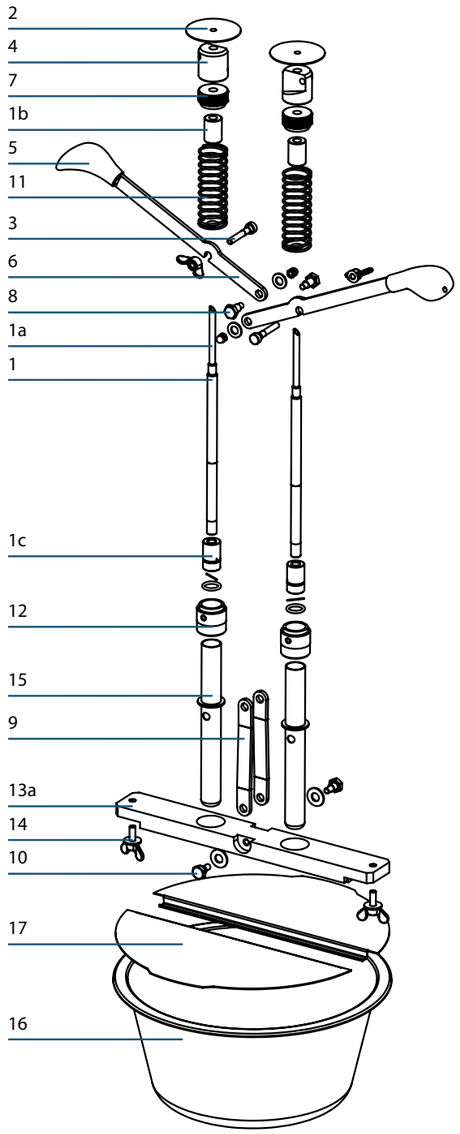
Doughnut fillers, Manual
with bowl base

Single.
Filling quantity can be manually adjusted.

Capacity (litres)	Maximum filling dosage [g]	Code
5	up to 10 g	118037



Part	Ref.	Code
piston	1	118039
dispensing nozzle	1a	118040
piston guide - piston part	1b	118041
piston valve - piston part	1c	118042
plate	2	118043
lever arm fixing screw	3	118044
lever guide	4	118045
holder	5	118046
lever arm	6	118047
knurled nut	7	118048
screw connecting the arm with the lever support	8	118049



Part	Ref.	Code
lever support	9	118050
lever support fixing screw	10	118051
spring	11	118052
cylinder ring	12	118053
filling mechanism bridge - single	13	118054
filling mechanism bridge - double	13a	118055
bridge fixing butterfly screw	14	118056
cylinder	15	118057
5-litre bowl	16	118058
cover	17	118059

Magorex
bakery solutions

Warranty, service and spare parts provided directly by the manufacturer.

Doughnut fillers, Manual
with bowl base

Double.
Filling quantity can be manually adjusted.

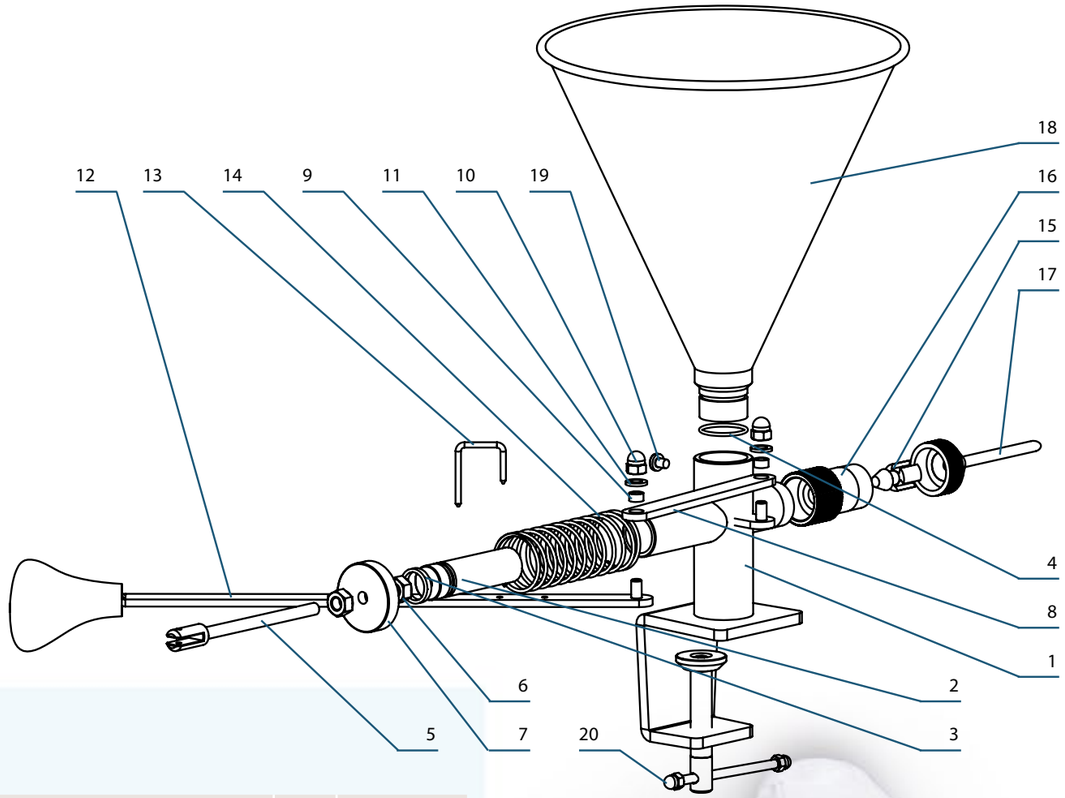
Capacity (litres)	Maximum filling dosage [g]	Code
5	up to 10 g	118038

Doughnut fillers, Manual
free standng

Single.
Filling quantity can be manually adjusted.

Capacity (litres)	Maximum filling dosage [g]	Code
2	up to 10 g	118002

Warranty, service and spare parts provided directly by the manufacturer.



Part	Ref.	Code
body	1	111363
piston	2	111364
O-ring 16 x 1.8	3	111365
O-ring 18 x 1.8	4	111366
piston rod	5	111367
M8 nut	6	111368
back nut of a spring	7	111369
arm	8	111370
sleeve	9	111371
M6 acorn nut	10	111372
Ø 6.6 washer	11	111373
lever	12	111374
cotter pin	13	111375
spring	14	111376
return valve	15	111377
valve seat	16	111378
dosing nozzle	17	111379
funnel	18	111380
cross screw M5x6	19	111381
press bolt	20	111382

Magorex
bakery solutions

Doughnut Fryers

Electronic temperature adjustment. Simple construction. Includes two heavy duty wire baskets and a submerger screen. Thermostactic control. Power supply voltage: 400 V. Power: 10 kW. In accordance with CE standards. Up to 60 doughnuts fried at any one time. Side drip tray (can be attached to the right or left hand side of the fryer).

External dimensions with a side drip tray L x B x H [cm]	Code
182 x 68 x 89	204981

Magorex bakery solutions

DOUGHNUT FRYERS

Made to order

HAEM Liquid cleaner specialist
BAKING EQUIPMENT CLEANER

Special, biodegradable agent for cleaning burnt trays and baking moulds used in the food industry. Effective in dissolving and removing carbon deposits created when baking.
Safe, does not damage the cleaned surfaces and causes no corrosion. Perfect for cleaning steel, stainless steel and aluminium. After application, filtered liquid can be reused multiple times.

Capacity [litre]	Container type	Code
20	canister	114077-2
30	canister	114078-2
60	canister	114079-2
200	barrel	114080-2

HAEM Gel
BAKING TROLLEY CLEANER

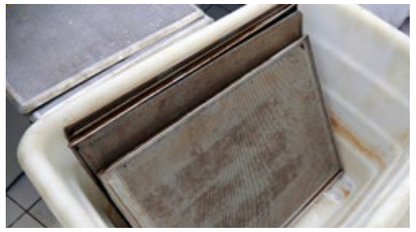
Special, biodegradable agent for cleaning dirty trolleys used in the foodstuffs industry. Effective in dissolving and removing carbon deposits created after multiple baking cycles. Safe, does not damage the cleaned surfaces and causes no corrosion. Perfect for cleaning steel, stainless steel and aluminium.

Capacity (litre)	Container type	Code
1	bottle	114112

1. Tray with carbon deposits.

2. Tray is placed in the HAEM liquid bath.

3. Clean tray is taken out of the HAEM bath.



4. Treated trays are left to drip and dry.

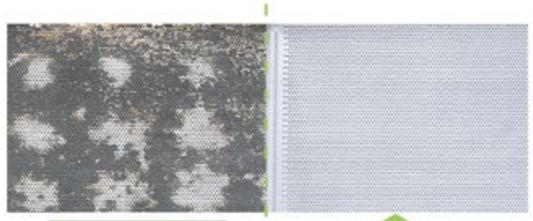
5. Carbon deposits treated with HAEM are easily washed off with water.

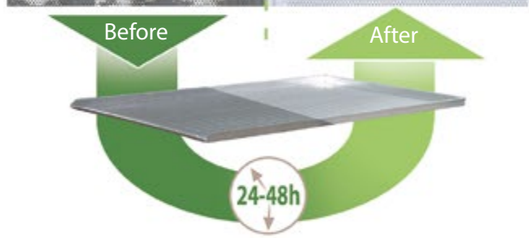
6. Trays before and after the HAEM treatment.

Tubs for Cleaning trays and moulds made to order stainless steel tubs with thermal insulation, made to order

Horizontal insert. Adjustable heater power: 2.5 KW..
Power supply voltage: 230 V. Capacity: approx. 170 litres.
Total height (tank with a frame and wheels): 85 cm.

Internal dimensions of the tank L x B x H [cm]	Approx. capacity (number of baking trays)	Code
105 x 62 x 31	2 -sided (98 x 58 cm): 22	114090
	3 -sided (98 x 58 cm): 16	
	3 -sided (60 x 40 cm): 30	





Vertical insert. Adjustable heater power: 5 KW.
Power supply voltage: 400 V. Capacity: approx. 300 litres.
Total height (tank with a frame and wheels): 85 cm.

Internal dimensions of the tank L x B x H [cm]	Approx. capacity (number of baking trays)	Code
120 x 65 x 40	2 -sided (98 x 58 cm): 40	114091
	3 -sided (98 x 58 cm): 20	
	3 -sided (60 x 40 cm): 45	

Drip tray with heavy duty wire basket and casters for drying trays treated with HAEM liquid.

Wire basket internal dimensions, L x B [cm]	Code
105 x 41	111776

CAKE SLICER

Automation of production processes is crucial not only for large plants. Modern machines and devices are also increasingly appearing in slightly smaller confectioneries and bakeries.
Efficiency, stability and better organization of work are not enough. Innovative solutions are the basis of planning and running production.

The cutting process is under control.

What is the main advantage of confectionery and bakery machines and accessories? Unlike even the most experienced worker, professional equipment works exactly as is set. There is no room for errors caused by burnout or a temporary decline in the form of the team members. One always knows what effects to expect, and the production is much more efficient.
It is one of the main reasons the automatic cake slicer has proved so popular with our customers. The preparation of baked goods, even for a network of recipients, finally takes place without any surprises. It is the user of the machine who determines how long and how it should work. Carefully selected materials guarantee that the device will remain in perfect condition for years. It is easy to use, safe and maximally resistant. Why else is it worth choosing?

Cutting the cake into portions is one of the last stages of production. Yet it is the one which can cause the most difficulties. All pieces must be perfectly alike. Even a slight change of proportion is unacceptable. The cake slicer helps to maintain the efficiency of the plant.

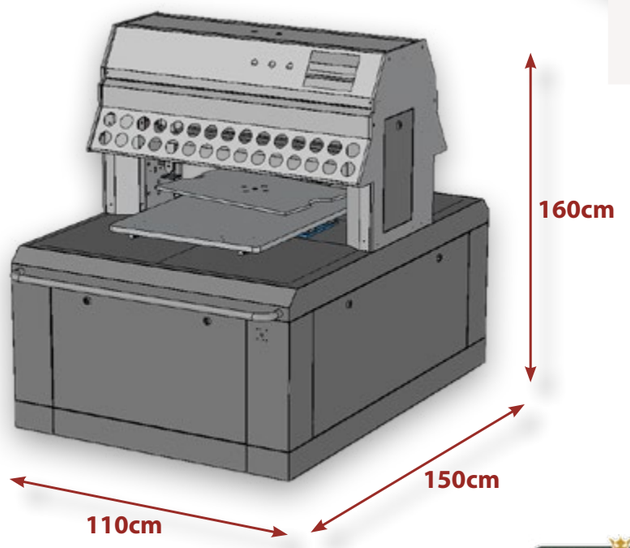
The automatic cake slicer can be indispensable. It never gets overworked, helps to achieve repeatable and high-quality effects. The cake slicer can handle all regular shapes of a cake - round, square or rectangular. All products are cut into parts with identical, strictly defined proportions.

Individual solutions for pastry shops

The user can program the machine for several different cutting projects. It is possible to determine how many elements and what shape the user wants to get.
It is enough for an employee to turn the slicer on with one named and marked switch.

Magorex
bakery solutions

Internal dimensions L x B x H [cm]	Maximal dimensions of sliced cakes	Code
150 x 110 x 160	rectangular 60 x 40 (cm)	220843
	round, diameter 40cm	
	height of the cut cakes 10cm	



Magorex
bakery solutions

Chocolate Tempering machine

For melting and tempering chocolate.
Temperature range 20°c to 60°c.
The unit operates by directly heating the chamber in which the GN container is located. The heat is generated both from the bottom and the sides of the machine. Thanks to this innovative approach chocolate heats up much faster and more efficiently than in devices that heat solely from the bottom. The sensors located near the device's heating plate allow the desired melting temperature to be achieved effortlessly. The heating unit turns off immediately after the chocolate is heated up to the set temperature.

The device is designed to melt chocolate and cocoa butter. It can also be used for melting of similar products, i.e. icing, butter, etc.

TECHNICAL DATA
Power supply: 230 V ~ 50 Hz
Safety fuse 2.50 A
Power: 540 W
Dimensions: 67.5 x 34.5 x 26 (cm)
Meets the European standards

Type	Code
Chocolate tempering machine with one GN container 1/1	111871
Chocolate tempering machine with two GN containers 1/2	111887

Shovels and Shovel Handles

Bun shovels.
Made of stainless steel.

Dimensions L x B [cm]	Code
58 x 60	121147

Bun shovels.
Made of aluminium..

Dimensions L x B [cm]	Code
47 x 56,5	121148

Shovel handles.
Made of deciduous wood.

Dimensions L x B [cm]	Code
47 x 56,5	121148

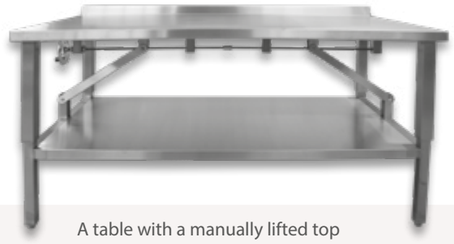
GN Containers and Lids
made of stainless steel

GN containers, type 1 / 1.
GN container trolley with casters (Code 114020).

Dimensions L x B x H [cm]	Capacity [litre]	Code
32,5 x 53,0 x 2,0	2,2	121015
32,5 x 53,0 x 4,0	5,0	121016
32,5 x 53,0 x 6,5	8,0	121017
32,5 x 53,0 x 10,0	14,0	121018
32,5 x 53,0 x 15,0	19,0	121019
32,5 x 53,0 x 20,0	26,0	121020

Food industry Tables made of stainless steel, custom made

Electrically lifted table



A table with a manually lifted top

Work table, no shelf

Work table, tubular shelf, wheels

Work table, solid shelf

Work table, solid shelf, wheels

Table with splash back, no shelf

Table with splash back, no shelf, drawer

Table with splash back, no shelf, three drawers

Table with splash back, tubular shelf

Table with splash back, tubular shelf, drawer

Table with splash back, two tubular shelves

Table with splash back, u-shaped bar shelf

Table with splash back, u-shaped bar shelf, drawer

Table with splash back, two u-shaped bar shelfs

Table with splash back, solid shelf

Table with splash back, solid shelf, drawer

Table with splash back, two solid shelves

Work table, no shelf

Work table, tubular shelf

Work table, u-shaped bar shelf

Work table, solid shelf

Table with splash back, no shelf

Table with splash back, tubular shelf

Table with splash back, two tubular shelf

Table with splash back, u-shaped bar shelf

Table with splash back, two u-shaped bar shelf

Table with splash back, solid shelf

Work table with a stone top

Table with splash back, no shelf, beech wood table top

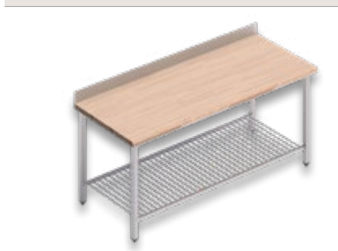


Table with splash back, tubular shelf, beech wood table top

Table with splash back, u-shaped bar shelf, beech wood table top

Table with splash back, solid shelf, beech wood table top

Furniture for gastronomy, made of stainless steel, custom made

Shelving

Single drawer

Wall shelf

Wall shelving

Wall shelving

Hanging cabinet, hinged doors

Central hood, box type, grease catchers

Wall hood, slanting, grease catchers

Cupboard, sliding doors

Cupboard, hinged doors

Trolley with thermal insulation

One chamber sink, no shelf

One chamber sink, solid shelf

One-chamber basin

Two chamber sink, no shelf

Two chamber sink, solid shelf

Two-chamber basin

Hands free Knee-operated sinks

Made of stainless steel.
Knee-operated.
Water outflow height: 150 mm.
Complete with the full water mixing and operating device, valves, hoses, assembly kit and siphon.

External dimensions of the tap L x B x H [cm]	Code
41 x 47 x 28	121129

Made of stainless steel.
Controlled by photocell.
Water outflow height: 140 ÷ 180 mm.
Power supply: 24 V DC from a power supply device.
Sensor range: 0 ÷ 30 cm. Nominal pressure: 0,1 ÷ 0,8 MPa.

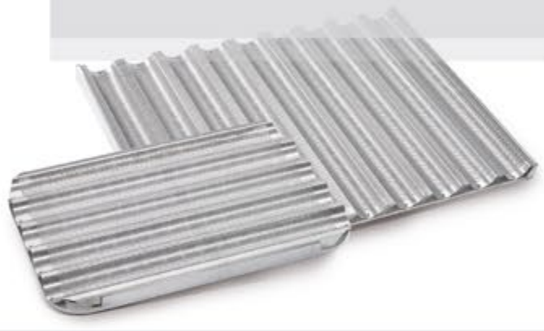
Average flow: 12 l/min. Complete with the full water mixing and operating device, valves, hoses, assembly kit and siphon.

External dimensions of the tap L x B x H [cm]	Code
41 x 47 x 23	121128

Everything you need to know about trays, moulds and mould-sets.

Tailored products

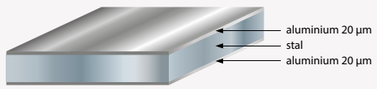
As the manufacturer, MAGOREX can offer catalogue products in different shapes and sizes. On request, we can also design and produce other products not featured in this catalogue. Please contact our friendly Sales Team to discuss your requirements.



Baguette trays

We offer a broad range of baguette trays. You can choose from several types of aluminum and stainless steel frames with channels arranged along the short or long side of the tray.
We are able to manufacture trays in non-standard sizes to match your requirements.

AluSteel



AluSteel is steel covered with a thin coating of aluminium on both sides. It combines the advantages of steel and aluminium. Unlike normal aluminium, products made from AluSteel do not warp or buckle in high temperatures or due to intermittend heating and cooling as part of the baking process. The layer of aluminium protects the baking trays against corrosion. In the event of damaging (scratching) the surface coating, the active ingredients intrinsically create a passive, anti-corrosion protective layer.

AluSteel offers:
- reduction in the oven heating time,
- extended longevity of baking trays and moulds,
- resistance to high temperatures.

AlMn – the better solution

Durability of baking trays can only be proven during a baking process. AlMg3 and AlMn are the main types of aluminium used in the baking industry. Although AlMg3 has been the more popular of the two, AlMn has a clear advantage due to its resistance to prolonged high temperatures. Whilst the popular AlMg3 is more durable in the non-heated state, it quickly loses its qualities in typical high-frequency usage. AlMn, on the other hand, retains its properties. AlMn is also the better metal to use with non-stick coatings where the products are exposed to temperatures between 400o and 430o during the coating process. AlMn remains unchanged throughout, whilst AlMg3 loses nearly half of its qualities.

Magorex bakery solutions

Firing trays and moulds prior to the first use

Please remember that before the first use, such products for baking as trays, moulds and sets of moulds should be:
I – heated in the oven for ca. 45-60 minutes in the temperature of 80-100°C,
II – the working surface of the heated trays should be covered with a layer of vegetable oil,
III – leave to cool down in the room temperature.
This is also suitable for silicone coated products, the difference being they should be fired in the oven at 250 °C for 60 min. or in 200 °C for 4 h.
Surfaces covered with Polirex Green and Polirex Black do not require to be fired prior to the first use.

HAEM cleaning agent

HAEM is an effective agent for cleaning trays, moulds and trolleys.
It is biodegradable. The agent is available in two versions – gel and liquid.
HAEM in gel is applied using a brush over the cleaned surface, left for 24-48 h, after which it is rinsed with water under pressure. HAEM gel is most suitable for cleaning trolleys. HAEM gel is offered in 1 litre bottles.
Liquid HAEM is best used in cleaning tubs which heat the liquid up to 40°C. Trays or moulds are left immersed in the liquid for 24-48 h (the duration depends on the level of soiling), after which they are rinsed with clean water under pressure. Liquid HAEM is offered in 20, 30, 60 and 200 litre containers. Note: after use, HAEM does not lose its cleaning properties. It may be reused. Every now and then, when the amount of removed dirt and carbon deposits has accumulated in the tub, HAEM is filtered and reused.

Regeneration of loading devices

We offer regeneration of loading devices and canvases.
To order new canvases, please fill in the form on page 82 or speak to one of our Sales Representatives.

Doughnut fillers: maintanance and spare parts

MAGOREX manufactures under twenty types of doughnut fillers. Each filler comes with a one-year manufacturer's warranty. We also offer spare parts and comprehensive maintenance service. When you decide to buy a MAGOREX filler you can confident it will last for years. Thanks to a wide range of nozzles and spouts, our fillers have multiple uses.

MAGOREX

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