

Brotform



A "Brotform" bread dough rising basket gives your bread:

- Crunchy crust
- Improved texture
- Ribbed, floury décor
- Better rise
- Uniform shape

European country breads and traditional hearth loaves are easy to make:

Simply flour the Brotform and place the kneaded dough in the basket for final rise. Once it has risen sufficiently, transfer the loaf onto a baking sheet to bake. After use simply tap out any excess flour. Occasionally, you can brush out the flour with a dry, soft brush. Made of natural cane, hand-woven following a century-old tradition. For deep cleaning you may hand wash or occasionally put in dishwasher.

- 3000 Round, 7" for ½ lb. loaf or 1 – 2 cups flour
- 3001 Round, 8" for 1 lb. loaf or 2 – 3 cups flour
- 3002 Round, 10" for 2 lb. loaf or 4 – 5 cups flour
- 3003 Round, 11.5" for 3 lb. loaf or 5 – 6 cups flour
- 3004 Oval, 10 x 7" for 1 lb. loaf or 2 – 3 cups flour
- 3005 Rectangular, 12 x 5.5" for 2 lb. loaf or 4 – 5 cups flour
- 3006 Rectangular, 15 x 5.5" for 3 lb. loaf or 7 – 8 cups flour
- 3007 Baguette, 17 x 3" for ½ lb. loaf or 1 – 2 cups flour

Frieling USA, Inc. • 1920 Center Park Drive • Charlotte, NC 28217-2901 USA
phone 704.329.5100 • 800.827.2582 • fax 704.329.5151 • mail@frieling.com • frieling.com