

Focaccia Veneziana

GENERAL TECHNICAL INFORMATION

Base - With micro-perforations to eliminate excess humidity during baking; made of 140 g/m² micro-corrugated paper with external corrugation, obtained by laminating two smooth 60 g/m² papers.

Side - Made of 95 g/m² and/or 115 g/m² flat calendered paper with micro-perforations.



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For current diameters, height may vary upon Customer's request according to the range indicated (*)

Bottom (mm)	h. Option (Min => Max)	h. Standard (mm)	Ref Standard P O / h	Units/Box	Boxes/Pallet	Units/Pallet
135	40 => 60	55	F135/55	1.440	20	28.800
162	50 => 70	50	F162/50	1.440	12	17.280
172	50 => 80	50	F172/50	1.440	12	17.280
178	50 => 80	70	F180/70	1.320	12	15.840
193	50 => 90	80	F193/50	1.440	11	15.840
205	60 => 90	75	F205/75	600	9	5.400
225	60 => 90	80	F225/80	800	12	9.600
260	-	90	F260/90	400	8	3.200

Custom made productions with different heights and/or diameters are possible.