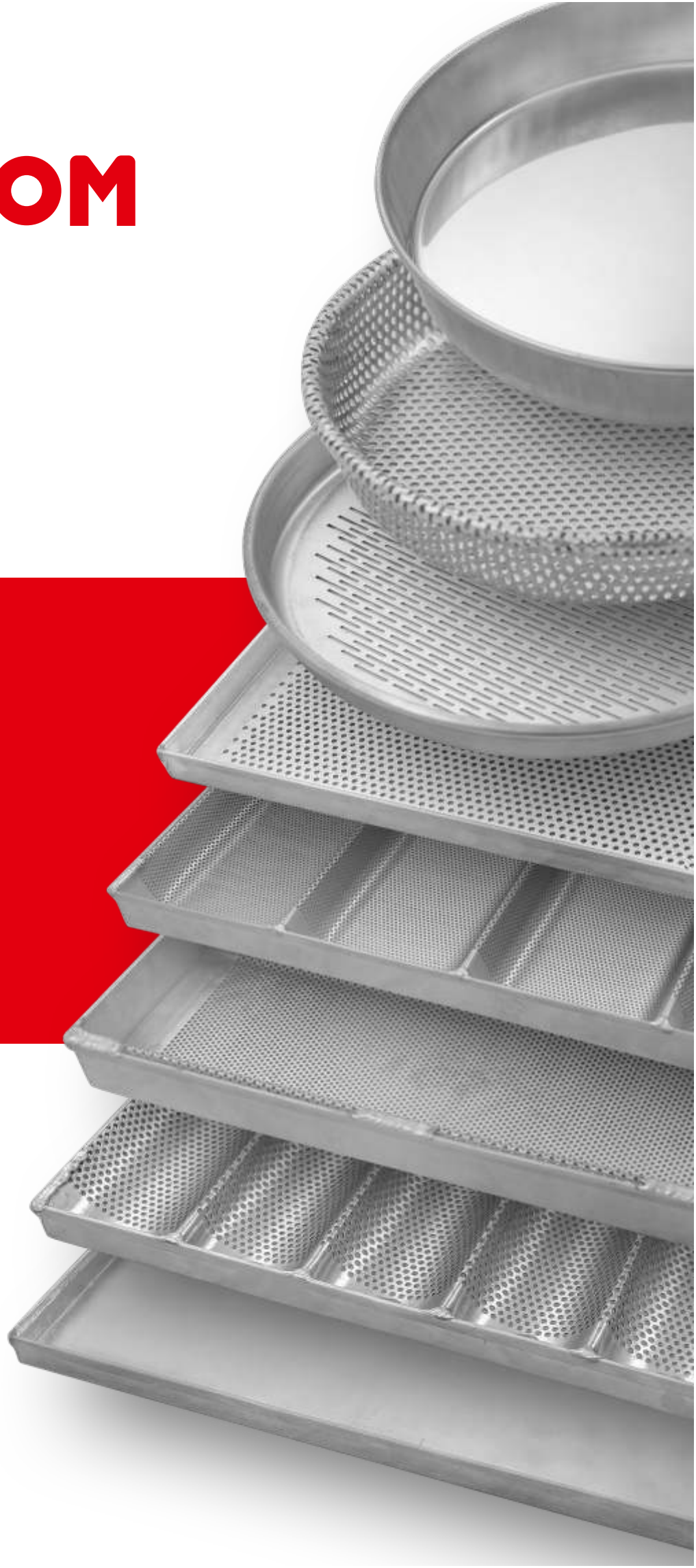




**BAKING TRAYS
AND TOOLS**

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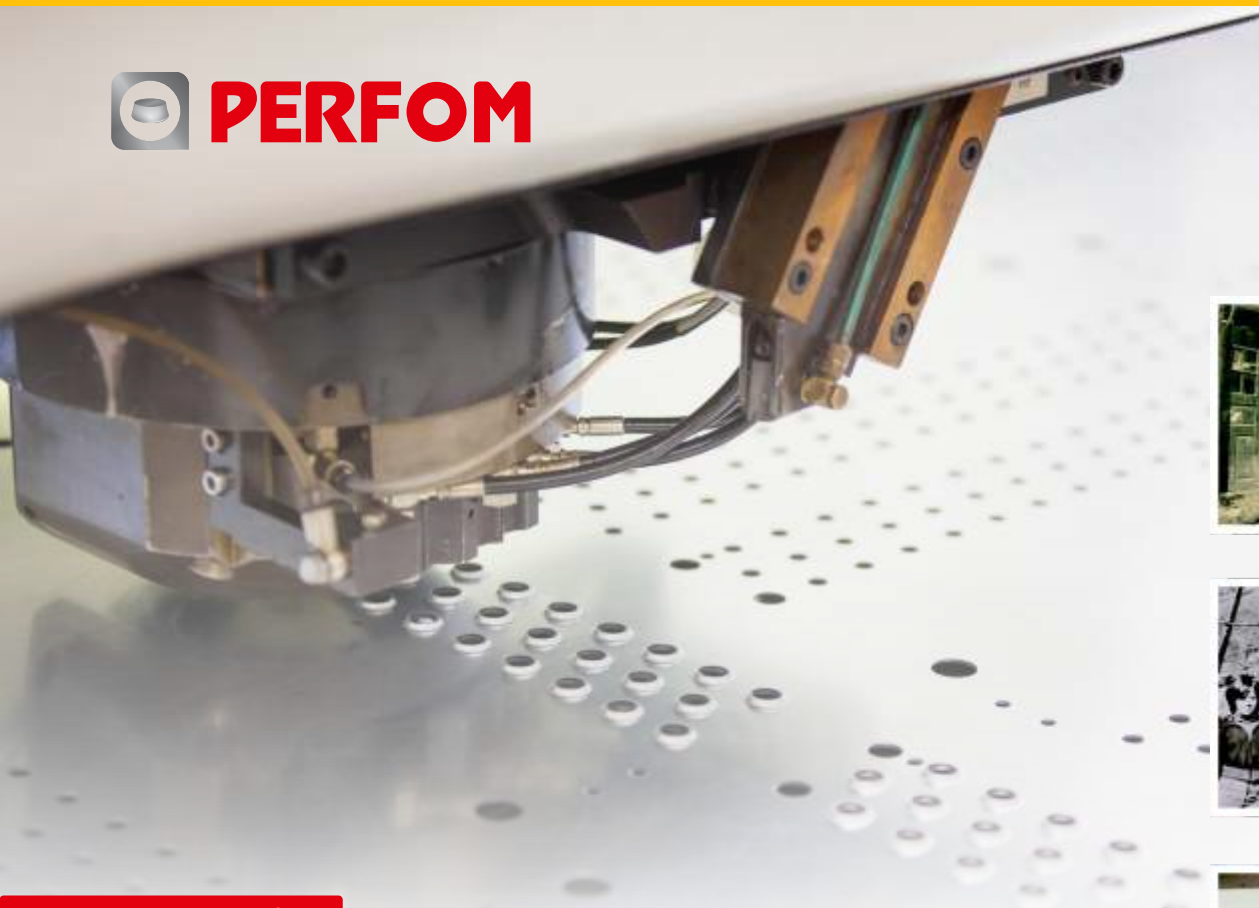




THE PRODUCTION PROGRAM INCLUDES

- Flat tins perforated and non-perforated
- Flat bakery tins perforated and non-perforated
- Corrugated tins
- Baguette tins
- Baguette tins for buns – mini baguette
- Cassette tins
- Toast tins
- Cassette molds
- Tins for hamburger buns
- Tins for corn bread and muffins
- Adjustable cake ring
- Fixed cake ring
- Tins for slices of cakes
- Deep frying tins
- Holders for tins and pans
- Fermentation chamber carriers
- Stainless steel trolleys for tins and trolleys for furnaces





About Perfom

Perfom is a family company with many years of experience in the production and sale of perforated sheets and related products.

Since 1942, we have been developing our company on the principles of healthy family and interpersonal relationships, while respecting all employees as associates on the same task. We meet the demands of our clients by combining state-of-the-art technology and best from the master workshop.

Today, Perfom is the most technologically and personally-equipped company. As the leading manufacturer of bakery tins and pans in Serbia and the region for decades, we are working on the development of these products together with our customers following their needs. Quality, responsibility and flexibility in operation as well as the use of the best materials for production, represent a guarantee of high quality of our products.

All of our products have the necessary attestations and health checks and can be used in accordance with the HACCAP quality system.





About material

Standard materials for the production of these products are AlMg3 Aluminum hardmetal sheet and the Č4580 stainless steel sheet. This sheet features exceptional quality, good durability and stability at high temperatures and hardness. Choosing the appropriate material thickness and adequate processing are of great importance for the quality of the final product.

About perforation

Perforation provides freedom and quick flow of warm air, faster baking of the product and even baking from the top and the bottom.



If you have a special request or do you need any information do not hesitate to contact us, and we will do our best to give you the best answers to your questions based on our long experience in this area.

FLAT TINS

PERFORATED AND NON-PERFORATED



- High quality tins for burek, pie, cheese cake, fruit tart, sweet cakes, pizza
- Available as perforated and non-perforated
- Solid and durable, good heat flow, quick and uniform baking, easy to use and maintain
- Produced in standard dimensions and dimensions according to customer's request
- We also offer stainless steel tins for burek, which are mainly used for display in showcases, 0.6 mm thick

Standard dimensions of tins for burek,
pie and cheese cake

PERFORATED

Top-inside (mm)	Bottom-inside (mm)	Depth (mm)	Sheet thickness (mm)	Opening	Product code
250	230	50	1	R2,1	309011003
270	250	50	1	R2,1	309011004
280	265	50	1	R2,1	309011005
300	290	50	1	R2,1	309011006
320	300	50	1	R2,1	309011007

Standard dimensions of tins for burek,
pie and cheese cake

NON-PERFORATED

Top-inside (mm)	Bottom-inside (mm)	Depth (mm)	Sheet thickness (mm)	Product code
250	230	50	0,7 ili 1	309009001 or 309009010
270	250	50	0,7 ili 1	309009002 or 309009011
280	265	50	0,7 ili 1	309009003 or 309009012
300	290	50	0,7 ili 1	309009003 or 309009012
320	300	50	0,7 ili 1	309009005 or 303009014
330	310	50	0,7 ili 1	309009004 or 309009013
350	335	50	1	309009007
350	340	50	1	309009006
360	345	50	1	309009007
370	355	50	1	309009015
410	400	50	1	309009008



FLAT TINS

PERFORATED AND NON-PERFORATED

Standard dimensions of tins for pizza

PERFORATED

Top-inside (mm)	Bottom-inside (mm)	Depth (mm)	Sheet thickness (mm)	Opening	Product code
125	120	20	1	R3	309012001
140	130	20	1	R3	309012002
150	140	20-30	1,5	R3	309012017
180	170	20	1	R3	309012003
200	195	20	1	R3	309012004
210	205	20	1	R3	309012005
250	245	20	1	R3	309012006
270	265	20	1	R3	309012007
285	280	20	1	R3	309012009
290	280	20	1	R3	309012008
300	290	20	1	R3	309012010
320	315	20	1	R3	309012011
340	325	20	1	R3	309012012
385	375	20	1,5	R3	309012013
400	395	20	1,5	R3	309012014
440	435	20	1,5	R3	309012014
485	480	20	0,7 or 1	R3	309012016



Standard dimensions of tins for pizza

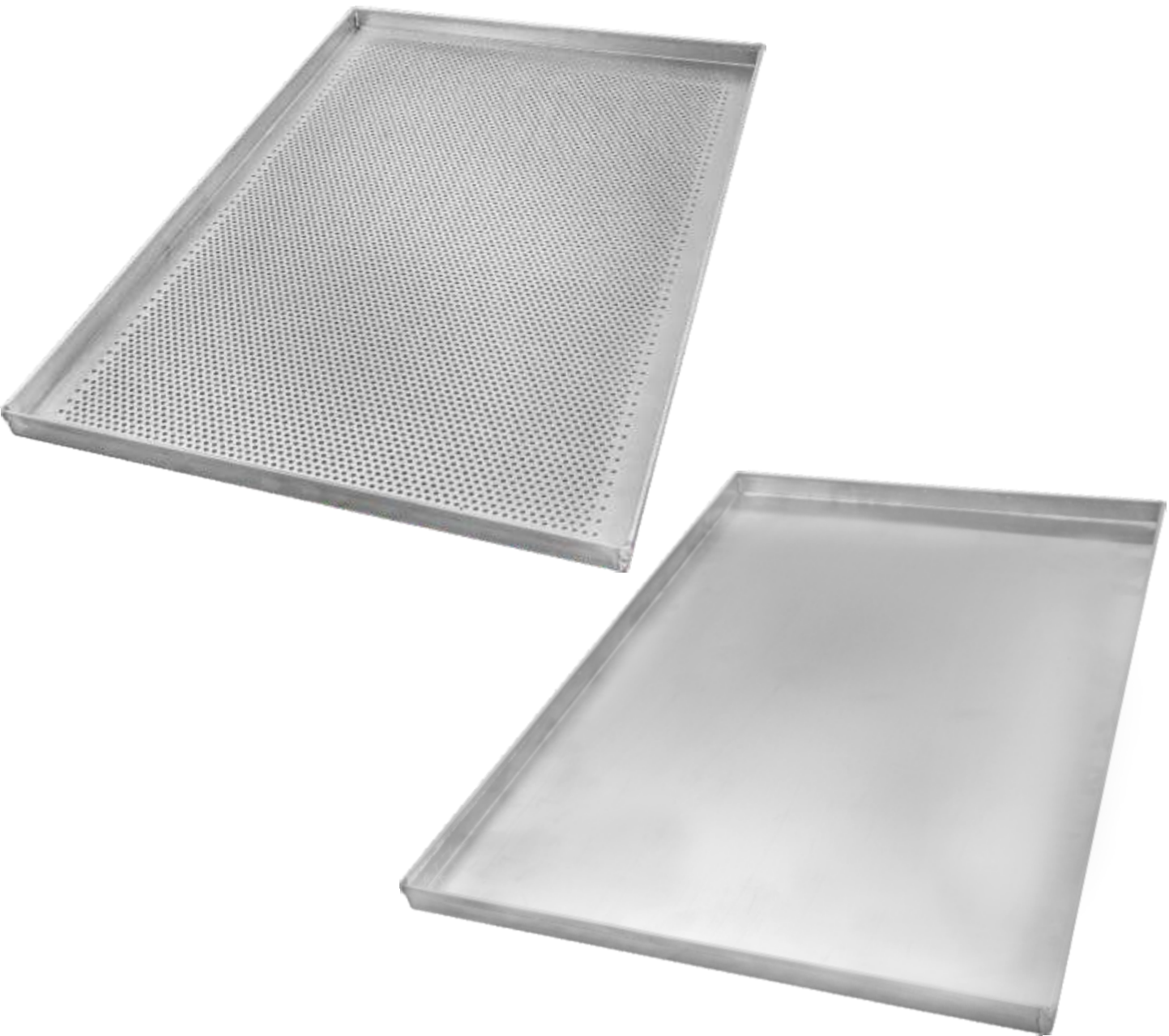
NON-PERFORATED

Top-inside (mm)	Bottom-inside (mm)	Depth (mm)	Sheet thickness (mm)	Product code
70	55	35	0,7	309010021
100	80	30	0,7	309010022
115	110	30	0,7	309010022
125	120	20-30	0,7 or 1	309010001
135	130	20-30	0,7	309010023
140	130	20 or 30	0,7	309010002 or 309010020
180	170	20-30	0,7	309010003
200	195	20	0,7	309010004
210	205	20	0,7	309010005
225	220	20	0,7 or 1	309010024
250	245	20	0,7	309010006
270	265	20	0,7	309010007
290	280	20	0,7	309010008
300	290	20	0,7	309010009
320	315	20	0,7	309010010
340	325	20	0,7	309010011
390	380	20	0,7 or 1	309010025 or 309010012
400	395	20	1	309010013
440	435	20	1 or 1,5	309010014 or 309010015
485	480	20	1 or 1,5	309010016 or 309010017



FLAT BAKERY TINS

PERFORATED AND NON-PERFORATED



- Flat aluminum tins are intended for baking different bakery and dessert products
- Available as perforated and non-perforated
- They are manufactured in standard dimensions and dimensions at customer's request

PERFORATED					
Size (mm)	Depth (mm)	Number of sides / Angle	Thickness (mm)	Opening	Product code
300x400	20	4 / 90°	1,5	R3	309002018
400x600	20	4 / 90°	1,5	R3	309002002
400x600	40	4 / 90°	1,5	R3	309002003
600x800	20	4 / 90°	1,5	R3	309002009

NON-PERFORATED				
Size (mm)	Depth (mm)	Number of sides / Angle	Thickness (mm)	Product code
200x600	20	4 / 90°	1,5	309001010
300x400	20	4 / 90°	1,5	309001015
300x400	20	4 / 90°	1,5	309001011
400x600	20	4 / 90°	1	309001001
400x600	20	4 / 90°	1,5	309001002
400x600	40	4 / 90°	1,5	309001003
600x800	40	4 / 90°	1,5	309001007



- Suitable for baking bread and sandwich buns
- Each product has its own base and there is no possibility of sticking during baking
- Perforation provides a good flow of warm air
- Produced in standard dimensions and dimensions according to customer's request

Size (mm)	Number of bases	Base width (mm)	Base length (mm)	Note	Product code
400x600	4	147	394		309004001
400x600	5	118	394		309004002
580x780	4	142	774		309004006
580X780	8	142	386	With a bulkhead	
600x800	4	147	794		309004004
600x800	8	147	396	With a bulkhead	309004005
600x800	10	118	394	With a bulkhead	309004005

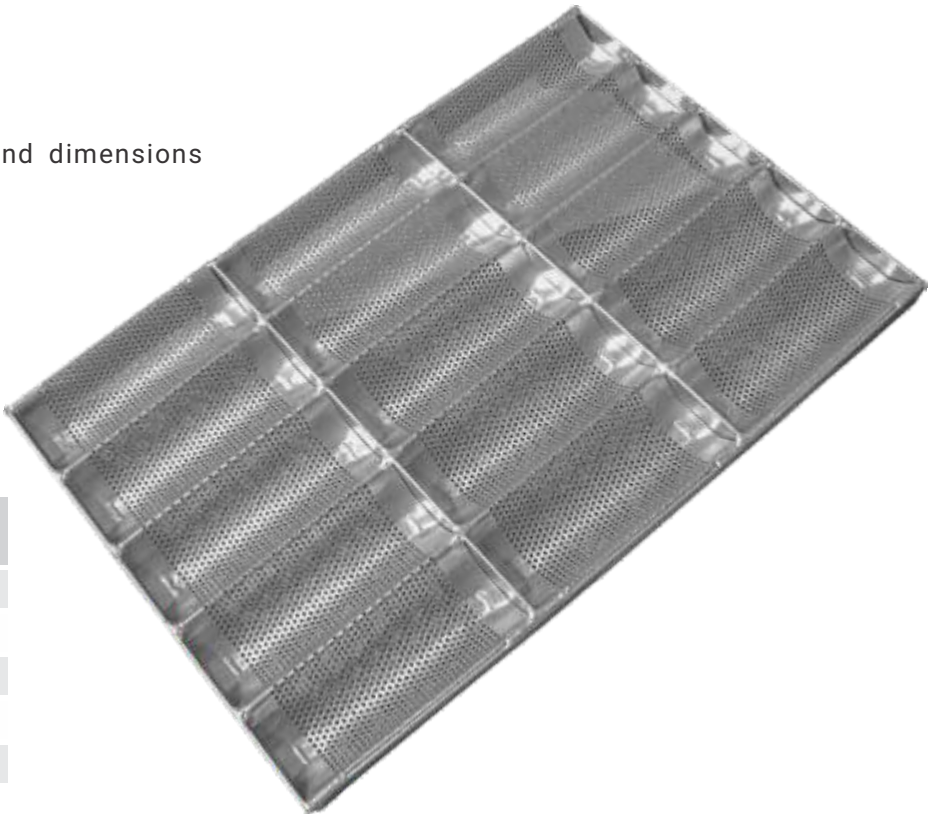
- An effective solution for baking French bread, baguette buns
- Perforation allows good heat flow, faster and evener baking
- Produced in standard dimensions and dimensions according to customer's request



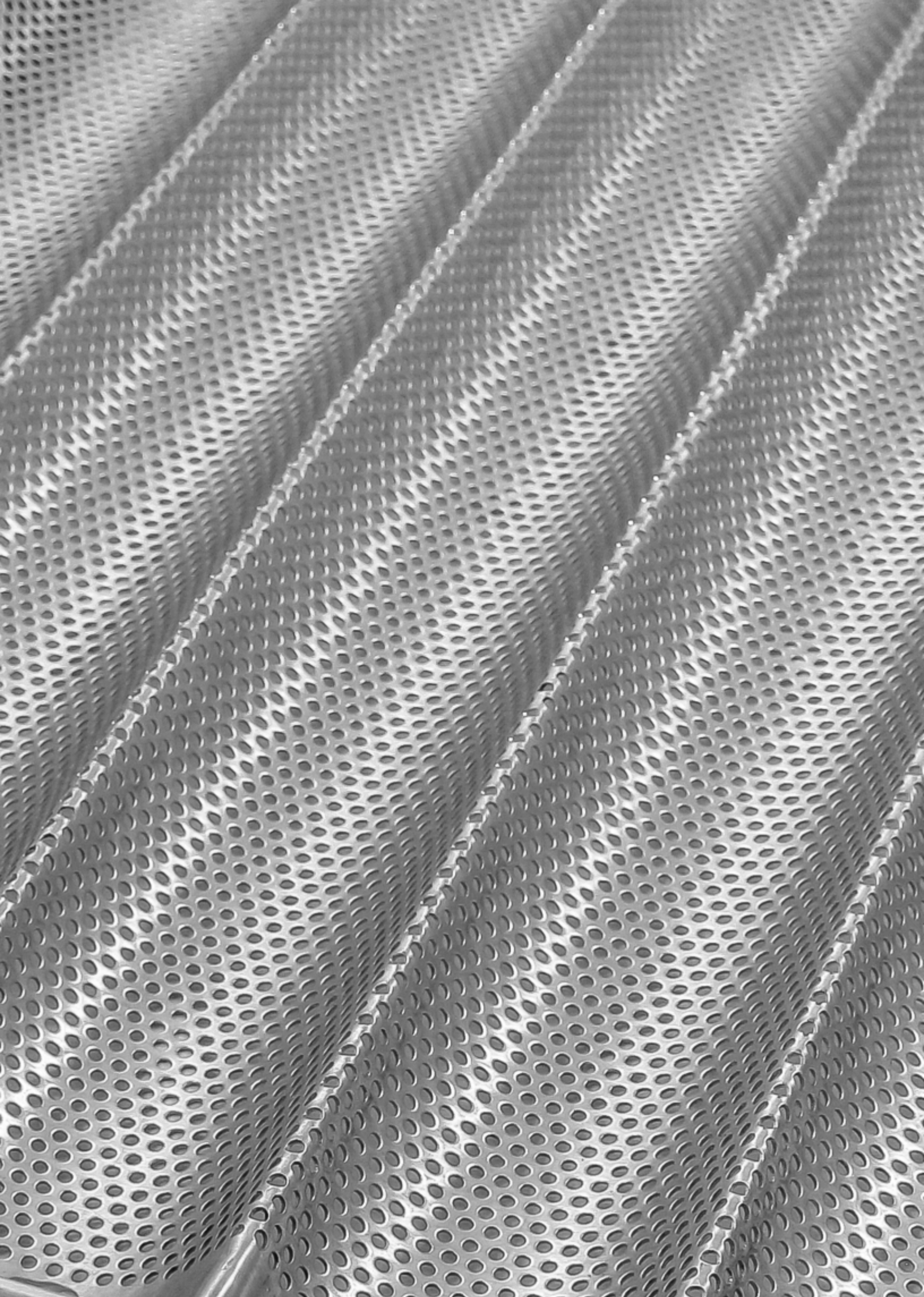
Size (mm)	Number of bases	Base width (mm)	Base length (mm)	Product code
400x600	4	97	594	309003001
400x600	5	77	594	309003002
580x780	10	75	574	309003006
580x780	8	69	774	309003008
580x780	7	79	774	309003005
600x800	10	77	594	309003004
600x800	7	82	794	309003005

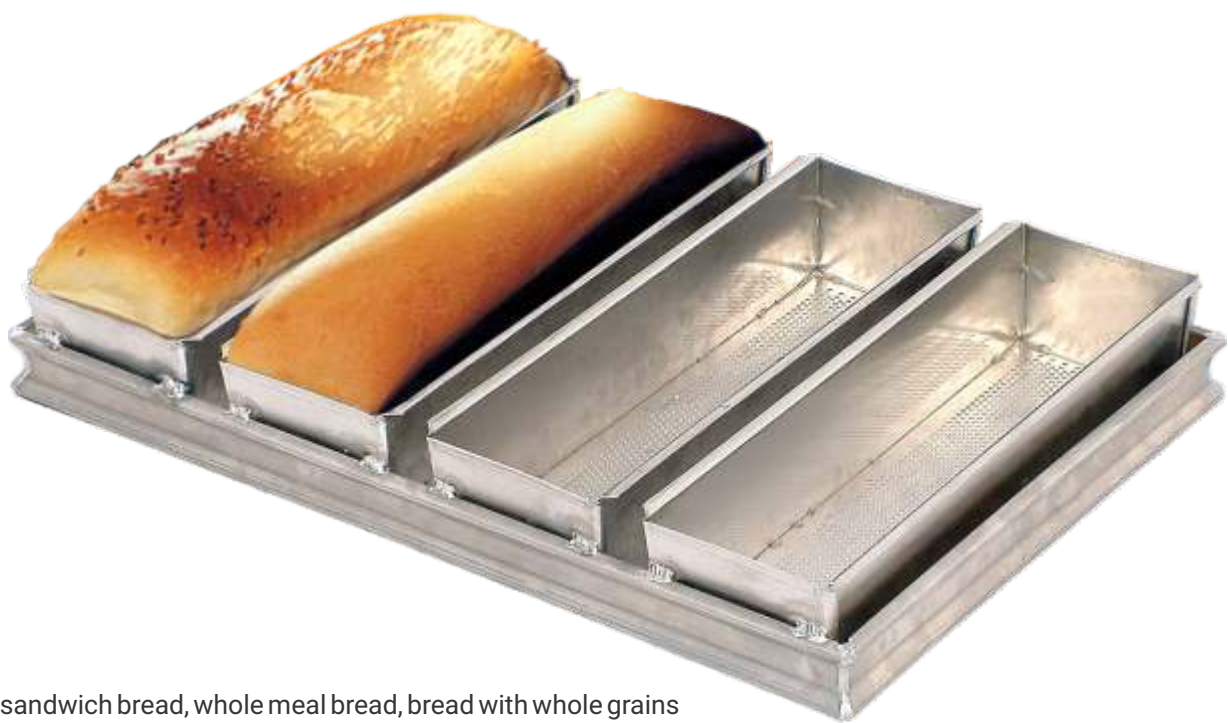
BAGUETTE TINS FOR BUNS - MINI BAGUETTE

- Suitable for small furnaces, simple design
- With or without a frame
- Produced in standard dimensions and dimensions according to customer's request



Size (mm)	Number of bases	Base width (mm)	Base length (mm)
400x600	15	78	195
400X600	6	64	594
400X600	12	64	295
400X600	18	64	196
600X800	30	78	195





- Used for baking sandwich bread, whole meal bread, bread with whole grains
- Possibility to produce eight-model sets or on request, the standard frame width is 600mm and may be smaller
- Produced in standard dimensions

Width of the set - frame (mm)	Number of molds	Length at the bottom (mm)	Depth (mm)	Opening	Product code
340x600	4	310	80	R3	309007001

TOAST TINS

- Used for baking toast bread, sandwich bread
- Possibility to produce eight-model sets or on request, the standard frame width is 600mm and may be smaller, the possibility of producing individual covers for each cassette or one cover for the set
- Produced in standard dimensions



Size of the set - frame (mm)	Number of molds	Width at the bottom (mm)	Length at the bottom (mm)	Depth (mm)	Product code
340x600	4	90	250	90	309006001
400x600	8	90	150	90	309006002



- Cassette-shape molds with a mild cone
- Available as perforated and non-perforated
- Produced in standard dimensions and dimensions according to customer's request

Mold dim. Top-inside (mm)	Mold dim. Bottom- inside(mm)	Depth (mm)
153X105	150X100	90
321x114	318x110	90
267x98	257x93	80
123x90	120x85	90
173x95	170x90	90
193x95	190x90	100
223x115	220x110	95
226x131	223x126	74
301x101	298x96	92





- Perforated molds and spacing between them allow excellent heat flow and quick baking
- Sturdy frame and welded joints guarantee solidity and long-term use
- Available as perforated and non-perforated
- Number of molds in one tin depends on the dimensions of molds and the tin
- Produced in standard dimensions and dimensions according to customer's request



Tin size (mm)	Number of molds in one tin	Inner mold dimensions Top x bottom (mm)	Depth (mm)	Opening (mm)	Product code
400x600	8	148x140	30	R2,1	309008001
400X600	11	138x130	30	R2,1	309008002
400X600	12	125x115	30	R2,1	309008003



- It is distinguished by exceptional hardness that guarantees long-term use and quality product
- Easy and economical maintenance
- Produced in standard dimensions and dimensions according to customer's request

Tin size (mm)	Number of molds in one tin	Inner mold dimensions Top x bottom(mm)	Depth (mm)	Product code
400x600	54	40x30	20	309008007
400X600	35	72x57	30	309008012
400X600	18	100x80	30	309008006



- Suitable for baking religious bread
- Clasp allows easy opening and closing of the mold, easy extraction of bread
- Produced with or without bottom
- Available in standard dimensions and dimensions according to customer's request



Mold without bottom - diameter (mm)	240/D270mm or upon request
Mold with bottom - bottom diameter (mm)	200/225/230/235/245/255/275/295/315/355 mm
Height (mm)	100mm or upon request
Material	Aluminum (AlMg3 I AlMnMg) or Stainless steel Č4580

FIXED CAKE RING

- Suitable for production where mold adjustment is not important
- Produced in standard dimensions and dimensions according to customer's request



Diameter (mm)	160/180/200/220/240/260/280/300 mm
Height (mm)	40/50/60/70/90/100/120 mm
Material	Aluminum (AlMg3) or Stainless steel Č4580

- Suitable for cream cakes and cakes produced by slices
- On one side there are grooves for sides which are to be lifted.
- Easy access and removal of cake-slice by slice while retaining the correct shape
- Possibility of production from aluminum sheet
- Produced in standard dimensions and dimensions upon customer's request



Tin size (mm)	Depth (mm)	Sheet thickness (mm)
100x580	30-40-50-60	1,5
200x580	30-40-50-60	1,5
300x580	30-40-50-60	1,5
400x580	30-40-50-60	1,5
400x600	30-40-50-60	1,5

DEEP FRYING TINS

- Excellent thermal conductivity
- Two handles for manipulation
- Possibility of production of deep frying tins from thicker sheet
- Produced in standard dimensions and dimensions according to customer's request



Tin size (mm)	Depth (mm)	Sheet thickness (mm)	Product code
290x890	50	1,5	309005001
390x890	50	1,5	309005002
390x1000	50	1,5	309005003
350x1100	70	1,5	309005004
400x800	60	1,5	309005005
475x1100	70	1,5	309005006
350x750	70	1,5	309005007



- Sturdy, durable and simple
- Produced with carrying handle and door
- Holders for all types of tins and pans upon customer’s request
- Possibility of production from aluminum sheet with a thickness of 1.5 mm

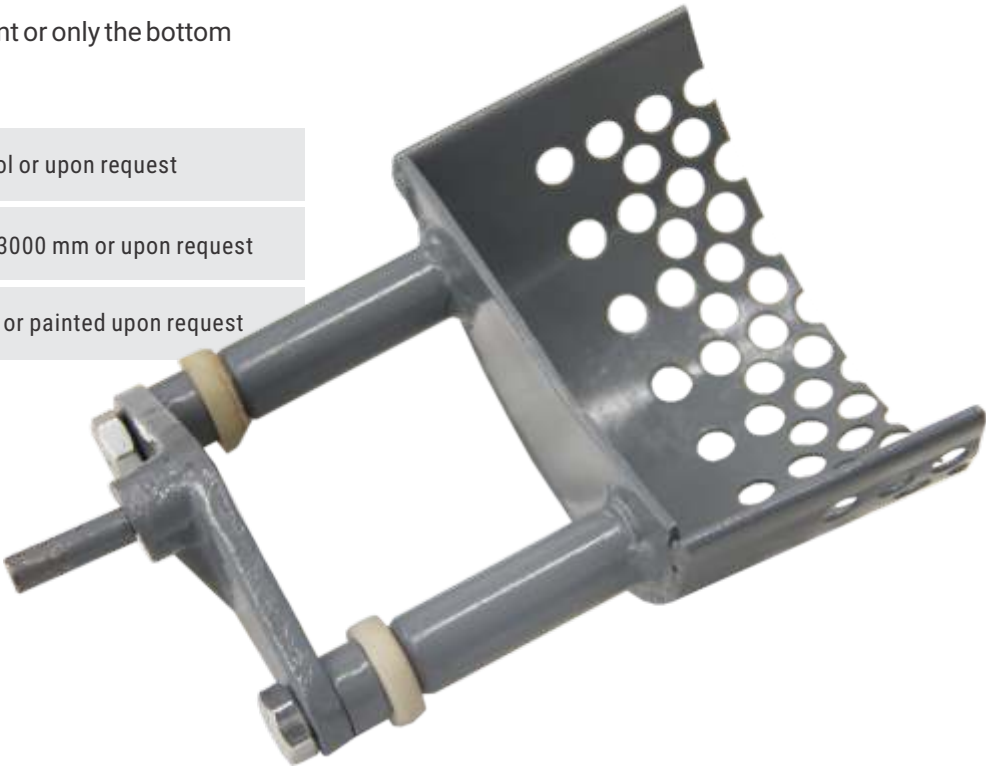


Width x Height x Length (mm)	Capacity of tins - pans	For tins - pans
320x370x320	5	D260 up to D360 mm
320x370x600	10	D260 up to D360 mm
430x370x640	5	Tin 400x600

FERMENTATION CHAMBER CARRIERS

- Produced with carriers, bottom and front or only the bottom

Models	Minel, Gostol or upon request
Lenght	2000-2500-3000 mm or upon request
Surface protection	Not painted or painted upon request



STAINLESS STEEL TROLLEYS FOR TINS AND TROLLEYS FOR FURNACES

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- Wheels are polyamide or fireproof
- Standard trolley height is 1850 mm
- Produced in standard dimensions or in dimensions upon customer's request



STAINLESS STEEL TROLLEYS FOR TINS AND TROLLEYS FOR FURNACES

Standard dimensions of trolley for tins 600x800					
Capacity - number of tins	Distance between tins	Trolley entrance (mm)	Trolley height (mm)	Product code - polyamide wheels	Product code - fireproof wheels
10	160mm	600	1850	3090180027	3090180034
12	133mm	600	1850	3090180028	3090180035
14	115mm	600	1850	3090180029	3090180036
16	100mm	600	1850	3090180030	3090180037
18	89mm	600	1850	3090180031	3090180038
20	80mm	600	1850	3090180032	3090180039
Capacity - number of tins	Distance between tins	Trolley entrance (mm)	Trolley height (mm)	Product code - polyamide wheels	Product code - fireproof wheels
10	160mm	800	1850	3090180041	3090180048
12	133mm	800	1850	3090180042	3090180049
14	115mm	800	1850	3090180043	3090180050
16	100mm	800	1850	3090180044	3090180051
18	89mm	800	1850	3090180045	3090180052
20	80mm	800	1850	3090180047	3090180053

Standard dimensions of trolley for tins 400x600					
Capacity - number of tins	Distance between tins	Trolley entrance (mm)	Trolley height (mm)	Product code - polyamide wheels	Product code - fireproof wheels
10	160mm	600	1850	309018001	309018007
12	133mm	600	1850	309018002	309018008
14	115mm	600	1850	309018003	309018009
16	100mm	600	1850	309018004	3090180010
18	89mm	600	1850	309018005	3090180011
20	80mm	600	1850	309018006	3090180012
Capacity - number of tins	Distance between tins	Trolley entrance (mm)	Trolley height (mm)	Product code - polyamide wheels	Product code - fireproof wheels
10	160mm	400	1850	3090180013	3090180019
12	133mm	400	1850	3090180014	3090180020
14	115mm	400	1850	3090180015	3090180021
16	100mm	400	1850	3090180016	3090180022
18	89mm	400	1850	3090180017	3090180023
20	80mm	400	1850	3090180018	3090180024







PRODUCTION PROGRAM

- Perforated metal sheets (plastic, rubber...)
- Embossed metal sheets
- Perforated metal screens and parts
- Industry supply - accurate metal forming
- Perforated speaker grilles
- Perforated floors
- Antiskid perforation - sheets and gratings
- Perforated parts for car carriers and trailers
- Antiskid gratings - profiles
- Antiskid stairway steps
- Antiskid spiral staircases
- Antiskid rungs for ladders
- Steel welded gratings
- Baking trays, tools and trolley
- Wastepaper baskets
- Cable trays
- Metal racks and panels
- Custom products



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