

WELCHE LEBENSMITTEL KÖNNEN
SIE MIT EINER ANDEREN PLATTE
ZUBEREITEN?

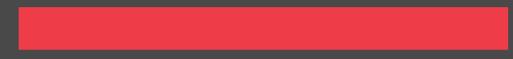
WELCHE LEBENSMITTEL
KÖNNEN SIE MIT SPIDOGLOSS
UND SPIDOFLAT ZUBEREITEN?



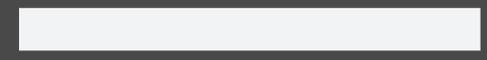
GARNELEN



400°C



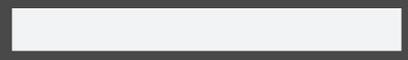
HÄHNCHENBRUST



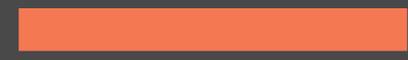
390°C



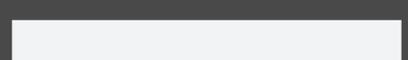
LACHS



380°C



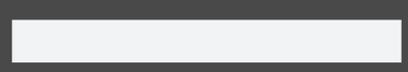
RADICCHIO



380°C



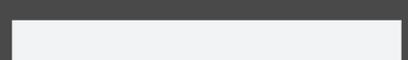
SEEBARSCHFILET



380°C



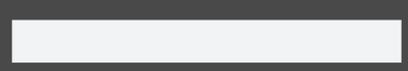
BACON



380°C



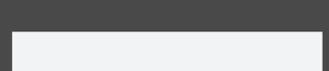
EIER



380°C



PILZE



350°C



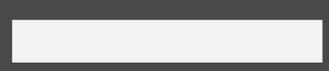
HÄHNCHENSCHNITZEL



350°C



ZUCCHINI



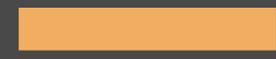
350°C



HAMBURGER



300°C



BELEGTE BRÖTCHEN



300°C



TOAST



280°C



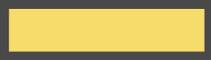
PIADINA



280°C



FOCACCIA



240°C

