

DESIGNED TO MEET THE TOUGH NEEDS OF TODAY'S BAKERIES, IT HAS TO BE PUSHED TO BE BELIEVED. IT IS:

- EASY TO PUSH** – steer heavy loads (up to 300kg).
- SILENT** – reduces vibrations to racks and cuts out noise completely.
- RESISTANT TO TEMPERATURE** – from -40°C to +250°C and for short blasts up to 300 degrees.
- LOW MAINTENANCE** – lasts for more than two years in ongoing field trials, longer than any comparable item on the market.
- HYGIENIC** – easy to clean and won't mark your floor.



LAG's revolutionary new GB castor is already helping production staff work more enjoyably and more efficiently, saving time and money for bakeries all over Europe.



Call Ken Wade now on
01293 562386
or email: uksales@lagspa.it



LAG