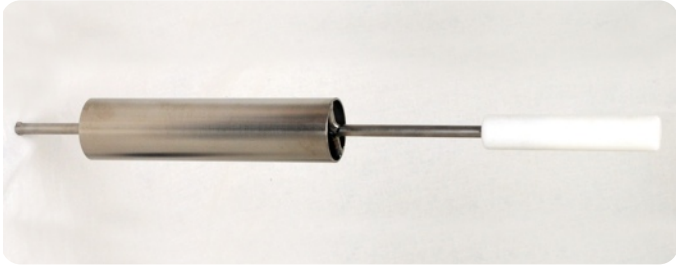


Stainless steel vs. wooden cooking roll



Approved by NSF International.

Health inspection departments approve the materials used to make this roll.

Very strong material and will last a lifetime.

Need little oil on the roll before baking.

Looks more hygienic.

Need to use tongs to remove baked Kurtos from roll.

Hollow roll, so Kurtos needs less rising time before baking.

Kurtos will bake quicker due to hollow roll as will bake from inside as well as outside.

Easier for rolling dough onto, as roll is the same diameter all the way across.

Can submerge in water for thorough cleaning.

Gives two even pieces when using cutter.

Roll remains hotter for longer after baking, but can be cooled by submersing in water.

200g heavier than wooden roll.



NOT approved by NSF International.

SOME health inspection departments will not approve of wooden utensils to be used in food preparation. Check with your local food and hygiene inspectors.

Will crack over time and completely split so would need replacing.

Need to season with oil before baking.

Looks more traditional.

Baked Kurtos falls very easily off roll.

Solid roll, so need to leave Kurtos to rise for longer.

Kurtos must be left to rise on the roll as roll is solid and if dough is not risen enough, the dough on the inside will be uncooked.

Rolls are conical, which can make rolling dough onto the roll more difficult.

Should not soak in water as wood will swell up & crack.

One piece will be slightly wider than other when using cutter.

Roll cool quickly, so can be used again quicker.

Lighter in weight than steel roll.

There is NO DIFFERENCE in the taste of the baked Kurtos if you use STEEL or WOOD cooking rolls.