



				Auftauzeiten					
Artikel Nr.	Artikelbeschreibung	Portionen	Gewicht in g	Ganzer Kuchen Kühlung (6-7 °C)	Einzelstück Kühlung (6-7 °C)	Ganzer Kuchen Raumtemperatur (21-22 °C)	Einzelstück Raumtemperatur (21-22 °C)	Ganzer Kuchen Backofen bei 150 °C* ofenwarm	Einzelstück Mikrowelle bei 160 Watt** kühl temperiert
Barista Cakes, vorgeschnitten ø 24 cm									
39001115	Tiramisu Cake	12	1.150	ca. 5 Std.	/	/	/	/	/
39000692	Banana Walnut Cake (vegan)	12	980	ca. 5 Std.	ca. 4 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 1,5 Min.
39000690	Chocolate Raspberry Cake	12	1.200	ca. 9 Std.	ca. 6 Std.	ca. 4 Std.	ca. 2 Std.	/	ca. 1,5 Min.
39000686	Chocolate Salted Caramel Cake	12	1.000	ca. 5 Std.	ca. 4 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 1,5 Min.
Klassische Rundkuchen, vorgeschnitten ø 28 cm, ø 26 cm, ø 24 cm									
39000782	Apfel-Butterstreusel-Kuchen	12	1.250	ca. 12 Std.	ca. 6 Std.	ca. 4 Std.	ca. 2 Std.	ca. 20 Min.	/
39000979	Apfelkuchen mit Butterstreuseln	12	2.000	ca. 14 Std.	ca. 6 Std.	ca. 6 Std.	ca. 3 Std.	ca. 20 Min.	/
39000853	Apfeltorte mit Mürbeteigitter	12	2.500	ca. 16 Std.	ca. 8 Std.	ca. 7-9 Std.	ca. 3 Std.	ca. 40 Min.	/
39000719	Aprikosen-Kuchen (vegan)	12	1.570	ca. 7 Std.	ca. 5 Std.	ca. 5 Std.	ca. 3 Std.	ca. 20 Min.	ca. 1,5 Min.
39000998	Erdbeer Fruchtkuchen	12	2.150	ca. 14-16 Std.	ca. 10 Std.	/	/	/	/
39000724	Feinster Apfelkuchen (vegan)	12	2.250	ca. 16 Std.	ca. 8 Std.	ca. 7-9 Std.	ca. 3 Std.	ca. 40 Min.	/
39000536	Gedeckter Apfelkuchen	14	2.500	ca. 16 Std.	ca. 8 Std.	ca. 7 Std.	ca. 3 Std.	ca. 40 Min.	/
39000985	Kirschkuchen mit Butterstreuseln	12	1.700	ca. 12 Std.	ca. 6 Std.	ca. 7-8 Std.	ca. 3 Std.	ca. 20 Min.	/
39000852	Pfirsich-Rahm-Käse-Torte	12	2.400	ca. 16 Std.	ca. 8 Std.	ca. 7 Std.	ca. 3 Std.	/	/
39000793	Premium Apfeltorte	12	2.500	ca. 16 Std.	ca. 8 Std.	ca. 7 Std.	ca. 2 Std.	ca. 40 Min.	/
39000743	Premium-Rahm-Käse-Torte	12	2.150	ca. 9 Std.	ca. 6 Std.	ca. 6 Std.	ca. 2 Std.	ca. 40 Min.	/
39000807	Schoko-Kuchen	12	1.000	ca. 7 Std.	ca. 3 Std.	ca. 4 Std.	ca. 2 Std.	/	/
39000812	Zebra-Rahm-Käse-Torte	12	2.250	ca. 9 Std.	ca. 6 Std.	ca. 6 Std.	ca. 2 Std.	ca. 40 Min.	/
39000982	Zwetschkuchen mit Butterstreuseln	12	1.800	ca. 12 Std.	ca. 6 Std.	ca. 7-8 Std.	ca. 3 Std.	ca. 20 Min.	/
Tartes, vorgeschnitten ø 28 cm									
39001045	Apple Tarte	12	1.150	/	/	ca. 3 Std.	/	/	/
39001044	Berry Tarte	12	1.150	/	/	ca. 3 Std.	/	/	/
39000792	Erdbeer-Tarte	12	1.300	ca. 12 Std.	ca. 8 Std.	ca. 8 Std.	ca. 3 Std.	/	/
39001124	Mandeltårta Karamell (glutenfrei)	12	950	ca. 3 Std.	ca. 1 Std.	ca. 1 Std.	ca. 30 Min.	/	/
39000790	Schokoladen-Tarte	12	1.000	ca. 4 Std.	ca. 2 Std.	ca. 2 Std.	ca. 1 Std.	/	/
Klassische Rundkuchen, ungeschnitten ø 28 cm, ø 26 cm, ø 18 cm									
39000820	Omas Rahm-Käse-Torte		2.500	ca. 9 Std.	/	ca. 10 Std.	/	ca. 40 Min.	/
39000780	Rahm-Käsekuchen mit Mandarinen		2.150	ca. 14 Std.	/	ca. 8 Std.	/	/	/
39000796	Rahm-Käse-Kuchen		2.150	ca. 8 Std.	/	ca. 6-7 Std.	/	ca. 40 Min.	/
39000042	SMARTIES® Party Cake		430	ca. 4 Std.	/	ca. 2 Std.	/	/	/

*Die Auftauzeiten beziehen sich auf das Auftauen eines ganzen Kuchens bei 150 °C im Ofen.

Auftauzeit: Zeit zum Auftauen, bis der Kuchen eine Temperatur von 20 °C bis 30 °C erreicht. Für den lauwarmen Verzehr geeignet.

**Die Auftauzeiten beziehen sich auf das Auftauen von Einzelstücken über das Auftauprogramm einer Mikrowelle mit einer Leistung von 160 Watt. Die angegebenen Zeiten dienen als Richtwerte und können von Gerät zu Gerät variieren. Individuelle Tests mit einer Überprüfung der Temperatur an unterschiedlichen Stellen des Kuchenstücks werden unbedingt empfohlen. Auftauzeit: Zeit zum Auftauen, bis das einzelne Kuchenstück eine Temperatur von rund 8 °C (Kühlschranktemperatur) erreicht.

				Auftauzeiten					
Artikel Nr.	Artikelbeschreibung	Portionen	Gewicht in g	Ganzer Kuchen Kühlung (6-7°C)	Einzelstück Kühlung (6-7°C)	Ganzer Kuchen Raumtemperatur (21-22°C)	Einzelstück Raumtemperatur (21-22°C)	Ganzer Kuchen Backofen bei 150°C* ofenwarm	Einzelstück Microwelle bei 160 Watt** kühl temperiert
Crazy Cheesecake Club, vorgeschnitten ø 24 cm									
39000878	Blueberry-Cheesecake Supreme	14	1.900	ca. 10 Std.	ca. 8 Std.	ca. 5 Std.	ca. 3 Std.	ca. 20 Min.	/
39000877	Caramel-Brownie-Cheesecake Supreme	14	1.950	ca. 10 Std.	ca. 8 Std.	ca. 6 Std.	ca. 3 Std.	/	/
39000740	Creamy Blueberry (vegan)	14	1.525	ca. 10 Std.	ca. 8 Std.	ca. 6 Std.	ca. 3 Std.	/	/
39000739	Creamy Raspberry (vegan)	14	1.575	ca. 10 Std.	ca. 8 Std.	ca. 6 Std.	ca. 3 Std.	/	/
Cheesecakes, vorgeschnitten ø 24 cm									
39000789	Cheesecake American Style	12	1.450	ca. 10 Std.	ca. 6 Std.	ca. 4 Std.	ca. 2 Std.	ca. 20 Min.	/
39000839	Cream-Cheesecake „New York Style“	14	1.950	ca. 10 Std.	ca. 8 Std.	ca. 5 Std.	ca. 3 Std.	ca. 20 Min.	/
39000838	Cream-Cheesecake Strawberry	14	2.000	ca. 10 Std.	ca. 8 Std.	ca. 6-8 Std.	ca. 3 Std.	/	/
39000791	Erdbeer-Cheesecake	12	1.450	ca. 12 Std.	ca. 8 Std.	ca. 8 Std.	ca. 4 Std.	/	/
39000794	Himbeer-Cheesecake	12	1.450	ca. 10 Std.	ca. 6 Std.	ca. 4 Std.	ca. 2 Std.	/	/
39000817	Karamell-Cheesecake	12	1.450	ca. 10 Std.	ca. 6 Std.	ca. 4 Std.	ca. 2 Std.	/	/
Oma's Landkuchen, geviertelt ø 38									
39000710	Apfel-Grießpudding		3.150g	ca. 10-11 Std.	/	ca. 3-4 Std.	/	/	/
39000704	Blaubeer-Pudding		3.400g	ca. 10-11 Std.	/	ca. 3-4 Std.	/	/	/
39000705	Käse-Aprikose		3.700g	ca. 11-12 Std.	/	ca. 4-5 Std.	/	/	/
39000708	Kirsch-Mandel		3.300g	ca. 11-12 Std.	/	ca. 4-5 Std.	/	/	/
39000706	Mohn-Streusel		3.500g	ca. 10-11 Std.	/	ca. 3-4 Std.	/	/	/
39000707	Pflaumen-Streusel		3.150g	ca. 11-12 Std.	/	ca. 4-5 Std.	/	/	/
39000703	Rhabarber-Baiser		2.900g	ca. 11-12 Std.	/	ca. 4-5 Std.	/	/	/

				Auftauzeiten					
Artikel Nr.	Artikelbeschreibung	Portionen	Gewicht in g	Ganzer Kuchen Kühlung (6-7°C)	Einzelstück Kühlung (6-7°C)	Ganzer Kuchen Raumtemperatur (21-22°C)	Einzelstück Raumtemperatur (21-22°C)	Ganzer Kuchen Backofen bei 150°C* ofenwarm	Einzelstück Microwelle bei 160 Watt** kühl temperiert
Plattenkuchen, vorgeschnitten 28 x 38 cm									
39001002	Apfel-Butterstreusel-Schnitte	20	3.300	ca. 14 Std.	ca. 8 Std.	ca. 8 Std.	ca. 3 Std.	ca. 40 Min.	/
39000862	Brownie	48	2.050	ca. 6 Std.	ca. 3 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 30 Sek.
39001001	Donauwelle	20	2.200	ca. 6 Std.	ca. 5 Std.	ca. 2 Std.	ca. 1 Std.	/	/
39001007	Gedeckte Apfel-Schnitte	20	3.150	ca. 12 Std.	ca. 7 Std.	ca. 6 Std.	ca. 3 Std.	/	/
39000806	Großmutter's Apfel-Schnitte	48	1.800	ca. 9 Std.	ca. 4 Std.	ca. 3 Std.	ca. 1 Std.	ca. 20 Min.	ca. 1 Min.
39000805	Himbeer-Cheesecake-Schnitte	48	2.350	ca. 8 Std.	ca. 4 Std.	ca. 6 Std.	ca. 1 Std.	/	ca. 1,5 Min.
39000741	Käse-Mandarinen-Schnitte	20	3.200	ca. 14 Std.	ca. 8 Std.	ca. 8 Std.	ca. 3 Std.	ca. 40 Min.	ca. 3 Min.
39000736	Käse-Schnitte	20	3.100	ca. 12 Std.	ca. 7 Std.	ca. 6 Std.	ca. 3 Std.	ca. 40 Min.	ca. 3 Min.
39001006	Kirsch-Marmor-Schnitte	20	1.850	ca. 7 Std.	ca. 3 Std.	ca. 3 Std.	ca. 1 Std.	ca. 20 Min.	ca. 1 Min.
39001004	Mohn-Butterstreusel-Schnitte	20	2.350	ca. 7 Std.	ca. 4 Std.	ca. 5 Std.	ca. 2 Std.	ca. 40 Min.	/
39000735	Pflaumen-Butterstreusel-Schnitte	20	2.750	ca. 10 Std.	ca. 5 Std.	ca. 7 Std.	ca. 2 Std.	ca. 40 Min.	/
39001005	Rhabarber-Erdbeer-Butterstreusel-Schnitte	20	2.400	ca. 7 Std.	ca. 4 Std.	ca. 4 Std.	ca. 2 Std.	ca. 20 Min.	/
39001008	Schoko-Kokos-Schnitte	20	2.400	ca. 5 Std.	ca. 2 Std.	ca. 2 Std.	ca. 1 Std.	ca. 20 Min.	ca. 1 Min.
39000919	Zitronen-Schnitte (vegan)	24	1.500	ca. 6 Std.	ca. 3 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 1,5 Min.
Plattenkuchen, vorgeschnitten 19 x 28 cm									
39000997	Apfel-Schnitte (vegan)	12	1.300	ca. 6 Std.	ca. 4 Std.	ca. 3 Std.	ca. 2 Std.	ca. 20 Min.	ca. 2 Min.
39000718	Banane-Johannisbeer-Schnitte (vegan)	12	1.150	ca. 8 Std.	ca. 4 Std.	ca. 3 Std.	ca. 1 Std.	ca. 20 Min.	ca. 30 Sek.
39000813	Brownie	16	1.000	ca. 6 Std.	ca. 3 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 30 Sek.
39000880	Caramel-Nut-Brownie	16	1.100	ca. 6 Std.	ca. 3 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 30 Sek.
39000799	Donauwelle	12	1.000	ca. 6 Std.	ca. 5 Std.	ca. 2 Std.	ca. 1 Std.	/	/
39000581	Double-Chocolate-Schnitte	12	1.000	ca. 3 Std.	ca. 2 Std.	ca. 2 Std.	ca. 1 Std.	/	ca. 30 Sek.
39000798	Großmutter's Apfel-Schnitte	12	1.000	ca. 6 Std.	ca. 4 Std.	ca. 3 Std.	ca. 2 Std.	/	ca. 2 Min.
39000775	Himbeer-Brownie (glutenfrei)	12	1.050	ca. 6 Std.	ca. 3 Std.	ca. 3 Std.	ca. 1 Std.	ca. 20 Min.	ca. 1 Min.
39000986	Pecan-Brownie	16	1.000	ca. 5 Std.	ca. 3 Std.	ca. 2 Std.	ca. 1 Std.	/	/

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Artikel Nr.	Artikelbeschreibung	Portionen	Gewicht in g	Ganzer Kuchen Kühlung (6-7°C)	Einzelstück Kühlung (6-7°C)	Ganzer Kuchen Raumtemperatur (21-22°C)	Einzelstück Raumtemperatur (21-22°C)	Ganzer Kuchen Backofen bei 150°C* ofenwarm	Einzelstück Microwelle bei 160 Watt** kühl temperiert
Klassische Sahne-/Creme- und Fruchtschnitten, vorgeschnitten 19,5 x 29 cm									
39000731	Beerenfrucht-Buttermilch-Schnitte	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000916	Beeren-Skyr-Schnitte (glutenfrei)	12	1.450	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000730	Erdbeer-Buttermilch-Schnitte	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000822	Erdbeer-Himbeer-Joghurt-Schnitte	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000885	Erdbeer-Käse-Sahne-Schnitte (gluten-/laktosefrei)	12	2.050	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000884	Heidelbeer-Käse-Sahne-Schnitte (gluten-/laktosefrei)	12	1.950	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000733	Himbeer-Käse-Sahne-Schnitte	12	2.000	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000827	Kirsch-Schoko-Crisp-Schnitte	12	2.100	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000804	Latte-Macchiato-Schnitte	12	1.500	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000732	Mandarinen-Käse-Sahne-Schnitte	12	2.000	ca. 9 Std.	ca. 4 Std.	/	/	/	/
39000751	Mandel-Bienenstich-Schnitte	12	1.400	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000773	Mehrfrucht-Schnitte	12	1.800	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000886	Pfirsich-Käse-Sahne-Schnitte (gluten-/laktosefrei)	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000887	Schoko-Sahne-Schnitte mit Kakao-Sahne-Füllung (gluten-/laktosefrei)	12	1.300	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000726	Schwarzwälder Kirsch-Schnitte	12	1.500	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000636	Tiramisu-Schnitte	12	1.150	ca. 10 Std.	ca. 4 Std.	/	/	/	/
Klassische Sahne-/Creme- und Fruchtschnitten, vorgeschnitten 19,5 x 29 cm									
39001121	Cassis-Cheesecake-Schnitte	15	1.400	ca. 6 Std.	/	/	/	/	/
39001123	Himbeer-Limetten-Schnitte	15	1.250	ca. 6 Std.	/	/	/	/	/
39001122	Schoko-Karamell-Schnitte	15	1.425	ca. 6 Std.	/	/	/	/	/
Sahne-/Creme- und Fruchtdecken, vorgeschnitten 19,5 x 29 cm									
39000495	Doppel-Schokomousse-Crispy-Ecke	12	1.500	ca. 11 Std.	/	/	/	/	/
39000856	Erdbeer-Buttermilch-Ecke	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000441	Erdbeer-Lemon-Crunchy-Ecke	12	1.900	ca. 11 Std.	/	/	/	/	/
39000391	Heidelbeer-Mascarpone-Crispy-Ecke	12	1.900	ca. 12 Std.	/	/	/	/	/
39000855	Himbeer-Käse-Sahne-Ecke	12	2.000	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000764	Himbeer-Vanille-Crossie-Ecke	12	1.950	ca. 11 Std.	/	/	/	/	/
39000346	Kirsch-Vanille-Crossie-Ecke	12	2.050	ca. 12 Std.	/	/	/	/	/
39000423	Mango-Joghurt-Crunchy-Ecke	12	1.950	ca. 11 Std.	/	/	/	/	/
39000351	Salted-Caramel-Walnuss-Crispy-Ecke	12	1.600	ca. 11 Std.	/	/	/	/	/
39000896	Walnut-Crunch-Ecke	12	1.500	ca. 8 Std.	ca. 3 Std.	/	/	/	/

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Artikel Nr.	Artikelbeschreibung	Portionen	Gewicht in g	Ganzer Kuchen Kühlung (6-7°C)	Einzelstück Kühlung (6-7°C)	Ganzer Kuchen Raumtemperatur (21-22°C)	Einzelstück Raumtemperatur (21-22°C)	Ganzer Kuchen Backofen bei 150°C* ofenwarm	Einzelstück Microwelle bei 160 Watt** kühl temperiert
Sahne-/Creme- und Fruchtschnitten, vorgeschnitten 19,5 x 29 cm								/	/
39000582	Erdbeer-Joghurt-Sahne-Schnitte	12	1.350	ca. 9 Std.	ca. 4 Std.	/	/	/	/
39000850	Erdbeer-Joghurt-Sahne-Schnitte	24	1.350	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000774	Erdbeer-Schnitte (vegan)	12	1.550	ca. 10 Std.	ca. 4 Std.	/	/	/	/
39000860	Flockensahne-Schnitte	12	1.050	ca. 9 Std.	ca. 4 Std.	/	/	/	/
39000931	Heidelbeer-Skyr-Schnitte	24	1.200	ca. 6 Std.	ca. 2 Std.	/	/	/	/
39000583	Himbeer-Quark-Schnitte	12	1.350	ca. 9 Std.	ca. 3 Std.	/	/	/	/
39000833	Mandarinen-Käse-Sahne-Schnitte	12	1.100	ca. 9 Std.	ca. 3 Std.	/	/	/	/
39000727	Mandel-Bienenstich-Schnitte	12	1.050	ca. 8 Std.	ca. 3 Std.	/	/	/	/
39000801	Mango-Crème-Fraîche-Schnitte	12	1.000	ca. 6 Std.	ca. 3 Std.	/	/	/	/
39000848	Mango-Crème-Fraîche-Schnitte	24	1.100	ca. 6 Std.	ca. 2 Std.	/	/	/	/
39000586	Mousse au Chocolat-Schnitte	12	1.000	ca. 6 Std.	ca. 3 Std.	/	/	/	/
39000851	Mousse au Chocolat-Schnitte	24	1.000	ca. 6 Std.	ca. 2 Std.	/	/	/	/
39000832	Sauerkirschen-Schoko-Sahne-Schnitte	12	1.350	ca. 9 Std.	ca. 4 Std.	/	/	/	/
39000830	Zitronen-Limetten-Schnitte	24	1.100	ca. 6 Std.	ca. 2 Std.	/	/	/	/
Torten, vorgeschnitten ø 24 cm									
39001117	Blueberry Cake	12	1.425	ca. 8 Std.	/	/	/	/	/
39000532	Brombeer-Limetten-Torte	12	2.050	ca. 14 Std.	/	/	/	/	/
39001116	Cherry Cake	12	1.525	ca. 8 Std.	/	/	/	/	/
39000875	Chocolate-Crunch-Cake	12	1.600	ca. 8 Std.	ca. 4 Std.	/	/	/	/
39001059	Chocolate Thunder Torte	12	2.200	ca. 14 Std.	/	/	/	/	/
39000765	Eierlikör-Torte	12	1.850	ca. 11 Std.	/	/	/	/	/
39000544	Erdbeer-Buttermilch-Torte	12	2.300	ca. 14 Std.	/	/	/	/	/
39000750	Erdbeer-Tiramisu-Torte	12	2.000	ca. 14 Std.	/	/	/	/	/
39000767	Himbeer-Joghurt-Torte	12	1.900	ca. 11 Std.	/	/	/	/	/
39000447	Himbeer-Käse-Sahne-Torte	12	2.000	ca. 14 Std.	/	/	/	/	/
39000771	Johannisbeer-Pfirsich-Torte	12	1.975	ca. 11 Std.	/	/	/	/	/
39000413	Käse-Sahne-Torte	12	1.650	ca. 11 Std.	/	/	/	/	/
39000766	Kirsch-Stracciatella-Torte	12	2.000	ca. 11 Std.	/	/	/	/	/
39001118	Mango Cake	12	1.475	ca. 8 Std.	/	/	/	/	/
39000768	Mango-Vanille-Torte	12	2.050	ca. 11 Std.	/	/	/	/	/
39000769	Nuss-Sahne-Torte	12	1.750	ca. 11 Std.	/	/	/	/	/
39000810	Rübli-Torte, 4 Schichten	12	2.000	ca. 6-8 Std.	ca. 4 Std.	/	/	/	/
39000396	Sacher-Torte	12	1.500	ca. 7 Std.	ca. 3 Std.	ca. 4 Std.	ca. 2 Std.	/	/
39000809	Schoko-Creme-Torte, 4 Schichten	12	1.900	ca. 6-8 Std.	ca. 4 Std.	/	/	/	/
39000770	Schwarzwälder-Kirsch-Torte	12	1.900	ca. 11 Std.	/	/	/	/	/
39001057	Strawberry Crunch Torte	12	1.900	ca. 14 Std.	/	/	/	/	/
39000722	„Tout au Chocolat“ Schokoladen-Torte	12	950	ca. 6 Std.	ca. 3 Std.	/	/	/	/

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Torten, ungeschnitten ø 28 cm									
39000725	Birne-Helene-Torte		2.350	ca. 14 Std.	/	/	/	/	/
39000874	Erdbeer-Buttermilch-Torte		2.250	ca. 14-16 Std.	/	/	/	/	/
39000539	Heidelbeer-Torte		2.050	ca. 14 Std.	/	/	/	/	/
39000778	Himbeer-Käse-Sahne-Torte		2.200	ca. 14-16 Std.	/	/	/	/	/
39000523	Käse-Sahne-Torte		1.800	ca. 11 Std.	/	/	/	/	/
39000360	Mandarinen-Käse-Sahne-Torte		2.500	ca. 14 Std.	/	/	/	/	/
39000734	Mango-Joghurt-Crunch-Torte		2.600	ca. 14 Std.	/	/	/	/	/
39000907	Schoko-Sahne-Duo-Torte		2.050	ca. 14 Std.	/	/	/	/	/
39000398	Schwarzwälder Kirsch-Torte		2.150	ca. 11 Std.	/	/	/	/	/
39000477	Walnuss-Torte		2.250	ca. 11 Std.	/	/	/	/	/
Törtchen									
39000841	Erdbeer-Käse-Sahne-Törtchen	12	900	ca. 6 Std.	ca. 1 Std.	/	/	/	/
39000847	Himbeer-weiße Schokolade-Törtchen	12	1.080	ca. 6 Std.	ca. 1 Std.	/	/	/	/
39000917	Latte-Macchiato-Törtchen	12	660	ca. 4 Std.	ca. 1 Std.	/	/	/	/
39000846	Mousse au Chocolat-Törtchen	12	900	ca. 5 Std.	ca. 1 Std.	/	/	/	/

				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150°C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Barista Cakes, pre-cut ø 24 cm									
39000692	Banana Walnut Cake (vegan)	12	980	approx. 5 hrs	approx. 4 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 1,5 min.
39000690	Chocolate Raspberry Cake	12	1,200	approx. 9 hrs	approx. 6 hrs	approx. 4 hrs	approx. 2 hrs	/	approx. 1,5 min.
39000686	Chocolate Salted Caramel Cake	12	1,000	approx. 5 hrs	approx. 4 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 1,5 min.
39001115	Tiramisu Cake	12	1,150	approx. 5 hrs	approx. 3 hrs	approx. 4 hrs	approx. 2 hrs	approx. 10 min.	approx. 1,5 min.
Traditional Round Cakes, pre-cut ø 28 cm, ø 26 cm, ø 24 cm									
39000853	Apple Cake with a Shortcrust Pastry Lattice	12	2,500	approx. 16 hrs	approx. 8 hrs	approx. 7-9 hrs	approx. 3 hrs	approx. 40 min.	/
39000979	Apple Cake with Butter Crumbles	12	2,000	approx. 14 hrs	approx. 6 hrs	approx. 6 hrs	approx. 3 hrs	approx. 20 min.	/
39000782	Apple Crumble Cake	12	1,250	approx. 12 hrs	approx. 6 hrs	approx. 4 hrs	approx. 2 hrs	approx. 20 min.	/
39000719	Apricot Cake (vegan)	12	1,570	approx. 7 hrs	approx. 5 hrs	approx. 5 hrs	approx. 3 hrs	approx. 20 min.	approx. 1,5 min.
39000985	Cherry Cake with Butter Crumbles	12	1,700	approx. 12 hrs	approx. 6 hrs	approx. 7-8 hrs	approx. 3 hrs	approx. 20 min.	/
39000807	Chocolate Cake	12	1,000	approx. 7 hrs	approx. 3 hrs	approx. 4 hrs	approx. 2 hrs	/	/
39000536	Covered Apple Cake	14	2,500	approx. 16 hrs	approx. 8 hrs	approx. 7 hrs	approx. 3 hrs	approx. 40 min.	/
39000724	Finest Apple Cake (vegan)	12	2,250	approx. 16 hrs	approx. 8 hrs	approx. 7-9 hrs	approx. 3 hrs	approx. 40 min.	/
39000852	Peach Cream-Cheesecake	12	2,400	approx. 16 hrs	approx. 8 hrs	approx. 7 hrs	approx. 3 hrs	/	/
39000982	Plum Cake with Butter Crumbles	12	1,800	approx. 12 hrs	approx. 6 hrs	approx. 7-8 hrs	approx. 3 hrs	approx. 20 min.	/
39000793	Premium Apple Pie	12	2,500	approx. 16 hrs	approx. 8 hrs	approx. 7 hrs	approx. 2 hrs	approx. 40 min.	/
39000743	Premium Creamy Cheesecake	12	2,150	approx. 9 hrs	approx. 6 hrs	approx. 6 hrs	approx. 2 hrs	approx. 40 min.	/
39000812	Premium Zebra Cream Cheesecake	12	2,250	approx. 9 hrs	approx. 6 hrs	approx. 6 hrs	approx. 2 hrs	approx. 40 min.	/
39000998	Strawberry Fruitcake	12	2,150	approx. 14-16 hrs	approx. 10 hrs	/	/	/	/
Tartes, pre-cut ø 28 cm									
39001045	Apple Tart	12	1,150	/	/	approx. 3 hrs	/	/	/
39001124	Almond Cake Caramel (gluten free)	12	950	approx. 3 hrs	approx. 1 hr	approx. 1 hr	approx. 30 min.	/	/
39001044	Berry Tart	12	1,150	/	/	approx. 3 hrs	/	/	/
39000790	Chocolate Tart	12	1,000	approx. 4 hrs	approx. 2 hrs	approx. 2 hrs	approx. 1 hr	/	/
39000792	Strawberry Tart	12	1,300	approx. 12 hrs	approx. 8 hrs	approx. 8 hrs	approx. 3 hrs	/	/
Traditional Round Cakes, uncut ø 28 cm, ø 26 cm, ø 18 cm									
39000796	Cream Cheesecake		2,150	approx. 8 hrs	/	approx. 6-7 hrs	/	approx. 40 min.	/
39000780	Cream Cheesecake with Mandarins		2,150	approx. 14 hrs	/	approx. 8 hrs	/	/	/
39000820	Granny's Cream Cheesecake		2,500	approx. 9 hrs	/	approx. 10 hrs	/	approx. 40 min.	/
39000042	SMARTIES® Party Cake		430	approx. 4 hrs	/	approx. 2 hrs	/	/	/

* Thawing times refer to thawing a whole cake at 180°C in the oven.

Thawing time: Time to thaw until the cake has reached a temperature of 20°C to 30°C. Suitable for serving at room temperature.

* Thawing times based on thawing individual pieces using the 160 W defrost programme on your microwave. These times are guidelines only and may vary from device to device. Individual tests to check the temperature in various parts of the cake are recommended.

Thawing time: Thawing time until the individual piece of cake has reached a temperature of around 8°C (fridge temperature).

				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150°C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Crazy Cheesecake Club, pre-cut ø 24 cm									
39000878	Blueberry-Cheesecake Supreme	14	1.900	approx. 10 hrs	8h	approx. 5 hrs	approx. 3 hrs	approx. 20 min.	/
39000877	Caramel-Brownie-Cheesecake Supreme	14	1.950	approx. 10 hrs	8h	approx. 6 hrs	approx. 3 hrs	/	/
39000740	Creamy Blueberry (vegan)	14	1.525	approx. 10 hrs	8h	approx. 6 hrs	approx. 3 hrs	/	/
39000739	Creamy Raspberry (vegan)	14	1.575	approx. 10 hrs	8h	approx. 6 hrs	approx. 3 hrs	/	/
Cheesecakes, pre-cut ø 24 c									
39000817	Caramel Toffee Cheesecake	12	1.450	approx. 10 hrs	6h	approx. 4 hrs	approx. 2 hrs	/	/
39000789	Cheesecake American Style	12	1.450	approx. 10 hrs	6h	4h	approx. 2 hrs	approx. 20 min.	/
39000839	Cream Cheesecake „New York Style"	14	1.950	approx. 10 hrs	8h	approx. 5 hrs	approx. 3 hrs	approx. 20 min.	/
39000838	Cream Cheesecake Strawberry	14	2.000	approx. 10 hrs	8h	6-8h	approx. 3 hrs	/	/
39000794	Raspberry Cheesecake	12	1.450	approx. 10 hrs	6h	approx. 4 hrs	approx. 2 hrs	/	/
39000791	Strawberry Cheesecake	12	1.450	approx. 12 hrs	8h	approx. 8 hrs	approx. 4 hrs	/	/
Oma's Landkuchen, pre-cut in 4 quarters ø 38									
39000710	Apple Semolina Pudding		3.150g	approx. 10-11 hrs	/	approx. 3-4 hrs	/	/	/
39000705	Apricot Cheesecake		3.700g	approx. 10-12 hrs	/	approx. 4-5 hrs	/	/	/
39000704	Blueberry Pudding		3.400g	approx. 10-11 hrs	/	approx. 3-4 hrs	/	/	/
39000708	Cherry and Almond		3.300g	approx. 10-12 hrs	/	approx. 4-5 hrs	/	/	/
39000707	Plum Crumble		3.150g	approx. 10-12 hrs	/	approx. 4-5 hrs	/	/	/
39000706	Poppy Seed Crumble		3.500g	approx. 10-11 hrs	/	approx. 3-4 hrs	/	/	/
39000703	Rhubarb Meringue		2.900g	approx. 10-12 hrs	/	approx. 4-5 hrs	/	/	/

				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150 °C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Tray Bakes, pre-cut 28 x 38 cm									
39001002	Apple Slices with Butter Crumble	20	3,300	approx. 14 hrs	approx. 8 hrs	approx. 8 hrs	approx. 3 hrs	approx. 40 min.	/
39000862	Brownie	48	2,050	approx. 6 hrs	approx. 3 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 30 sec.
39001006	Cherry Marble Slices	20	1,850	approx. 7 hrs	approx. 3 hrs	approx. 3 hrs	approx. 1 hr	approx. 20 min.	approx. 1 min.
39001008	Chocolate Sponge and Coconut Slices	20	2,400	approx. 5 hrs	approx. 2 hrs	approx. 2 hrs	approx. 1 hr	approx. 20 min.	approx. 1 min.
39001007	Covered Apple Slices	20	3,150	approx. 12 hrs	approx. 7 hrs	approx. 6 hrs	approx. 3 hrs	/	/
39000736	Cream Cheese Slices	20	3,100	approx. 12 hrs	approx. 7 hrs	approx. 6 hrs	approx. 3 hrs	approx. 40 min.	approx. 3 min.
39001001	"Danube Waves"	20	2,200	approx. 6 hrs	approx. 5 hrs	approx. 2 hrs	approx. 1 hr	/	/
39000806	Grandma's Apple Slices	48	1,800	approx. 9 hrs	approx. 4 hrs	approx. 3 hrs	approx. 1 hr	approx. 20 min.	approx. 1 min.
39000919	Lemon-Slices (vegan)	24	1,500	approx. 6 hrs	approx. 3 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 1,5 min.
39000741	Mandarin Cream Cheese Slices	20	3,200	approx. 14 hrs	approx. 8 hrs	approx. 8 hrs	approx. 3 hrs	approx. 40 min.	approx. 3 min.
39000735	Plum Slices with Butter Crumble	20	2,750	approx. 10 hrs	approx. 5 hrs	approx. 7 hrs	approx. 2 hrs	approx. 40 min.	/
39001004	Poppy-Seed and Crumble Slices	20	2,350	approx. 7 hrs	approx. 4 hrs	approx. 5 hrs	approx. 2 hrs	approx. 40 min.	/
39000805	Raspberry Cheese Cake Slices	48	2,350	approx. 8 hrs	approx. 4 hrs	approx. 6 hrs	approx. 1 hr	/	approx. 1,5 min.
39001005	Rhubarb and Strawberry Slices	20	2,400	approx. 7 hrs	approx. 4 hrs	approx. 4 hrs	approx. 2 hrs	approx. 20 min.	/
Tray Bakes, pre-cut 19 x 28 cm									
39000997	Apple Slices (vegan)	12	1,300	approx. 6 hrs	approx. 4 hrs	approx. 3 hrs	approx. 2 hrs	approx. 20 min.	approx. 2 min.
39000718	Banana and Redcurrant Slices (vegan)	12	1,150	approx. 8 hrs	approx. 4 hrs	approx. 3 hrs	approx. 1 hr	approx. 20 min.	approx. 30 sec.
39000813	Brownie	16	1,000	approx. 6 hrs	approx. 3 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 30 sec.
39000880	Caramel Nut Brownie	16	1,100	approx. 6 hrs	approx. 3 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 30 sec.
39000799	"Danube Waves"	12	1,000	approx. 6 hrs	approx. 5 hrs	approx. 2 hrs	approx. 1 hr	/	/
39000581	Double Chocolate Slices	12	1,000	approx. 3 hrs	approx. 2 hrs	approx. 2 hrs	approx. 1 hr	/	approx. 30 sec.
39000798	Grandma's Apple Slices	12	1,000	approx. 6 hrs	approx. 4 hrs	approx. 3 hrs	approx. 2 hrs	/	approx. 2 min.
39000986	Pecan Brownie	16	1,000	approx. 5 hrs	approx. 3 hrs	approx. 2 hrs	approx. 1 hr	/	/
39000775	Raspberry Brownie (gluten free)	12	1,050	approx. 6 hrs	approx. 3 hrs	approx. 3 hrs	approx. 1 hr	approx. 20 min.	approx. 1 min.

frienobachner				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150°C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Classic Cream and Fruit Slices, pre-cut 19,5 x 29 cm									
39000751	Almond-topped Vanilla Cream Slice	12	1,400	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000731	Berry Mix Buttermilk Slice	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000916	Berry-Skyr-Slice (gluten free)	12	1,450	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000726	Black Forest Cherry Slice	12	1,500	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000884	Blueberry Cream Cheese Slice (gluten free, reduced lactose)	12	1,950	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000827	Cherry & Crisp Chocolate Slice	12	2,100	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000887	Chocolate Cream Slice (gluten free, reduced lactose)	12	1,300	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000804	Latte-Macchiato Slice	12	1,500	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000732	Mandarin and Cream Cheese Slice	12	2,000	approx. 9 hrs	approx. 4 hrs	/	/	/	/
39000773	Multi-Fruit Slice	12	1,800	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000886	Peach Cream Cheese Slice (gluten free, reduced lactose)	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000733	Raspberry and Cream Slice	12	2,000	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000822	Strawberry & Raspberry Yogurt Slice (gluten free, reduced lactose)	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000730	Strawberry and Buttermilk Slice	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000885	Strawberry Cream Cheese Slice (gluten free, reduced lactose)	12	2,050	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000636	Tiramisu Slice	12	1,150	approx. 10 hrs	approx. 4 hrs	/	/	/	/
Classic Cream and Fruit Slices, pre-cut 19,5 x 29 cm									
39001121	Cheesecake Cassis Slices	15	1,400	approx. 6 hrs	/	/	/	/	/
39001122	Chocolate Caramel Slices	15	1,425	approx. 6 hrs	/	/	/	/	/
39001123	Raspberry Lime Slices	15	1,250	approx. 6 hrs	/	/	/	/	/
Cream and Fruit Triangles, pre-cut 19,5 x 29 cm									
39000391	Blueberry Mascarpone Crispy Triangles	12	1,900	approx. 12 hrs	/	/	/	/	/
39000346	Cherry Vanilla Crossie Triangles	12	2,050	approx. 12 hrs	/	/	/	/	/
39000495	Double Chocolate Mousse Crispy Triangles	12	1,500	approx. 11 hrs	/	/	/	/	/
39000423	Mango Yoghurt Crunchy Triangles	12	1,950	approx. 11 hrs	/	/	/	/	/
39000855	Raspberry Cheese and Cream Triangles	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000764	Raspberry Vanilla Crossie Triangles	12	1,950	approx. 11 hrs	/	/	/	/	/
39000351	Salted Caramel Walnut Crispy Triangles	12	1,600	approx. 11 hrs	/	/	/	/	/
39000856	Strawberry and Buttermilk Triangles	12	2,000	approx. 10 hrs	approx. 4 hrs	/	/	/	/
39000441	Strawberry Lemon Crunchy Triangles	12	1,900	approx. 11 hrs	/	/	/	/	/
39000896	Walnut Crunch Triangles	12	1,500	approx. 8 hrs	approx. 3 hrs	/	/	/	/

crienbacher				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150°C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Fine Cream and Fruit Slices, pre-cut 19,5 x 29 cm								/	/
39000727	Almond-topped Vanilla Cream Slices	12	1,050	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000931	Blueberry Skyr Slices (gluten free)	24	1,200	approx. 6 hrs	approx. 2 hrs	/	/	/	/
39000860	Flaky Cream Slices	12	1,050	approx. 9 hrs	approx. 4 hrs	/	/	/	/
39000830	Lemon & Lime Slices	24	1,100	approx. 6 hrs	approx. 2 hrs	/	/	/	/
39000833	Mandarin and Cream Cheese Slices	12	1,100	approx. 9 hrs	approx. 3 hrs	/	/	/	/
39000801	Mango-Crème-Fraîche Slices	12	1,000	approx. 6 hrs	approx. 3 hrs	/	/	/	/
39000848	Mango-Crème-Fraîche Slices	24	1,100	approx. 6 hrs	approx. 2 hrs	/	/	/	/
39000586	Mousse au Chocolat Slices	12	1,000	approx. 6 hrs	approx. 3 hrs	/	/	/	/
39000851	Mousse au Chocolat Slices	24	1,000	approx. 6 hrs	approx. 2 hrs	/	/	/	/
39000583	Raspberry & Curd Cheese Slices	12	1,350	approx. 9 hrs	approx. 3 hrs	/	/	/	/
39000832	Sour Cherry Cream Slices	12	1,350	approx. 9 hrs	approx. 4 hrs	/	/	/	/
39000850	Strawberry and Yoghurt Cream Slices	24	1,350	approx. 8 hrs	approx. 3 hrs	/	/	/	/
39000582	Strawberry and Yogurt Cream Slices	12	1,350	approx. 9 hrs	approx. 4 hrs	/	/	/	/
39000774	Strawberry Slices (vegan)	12	1,550	approx. 10 hrs	approx. 4 hrs	/	/	/	/
Gateaux, pre-cut ø 24 cm									
39000810	4 Layers Carrot Cake	12	2,000	approx. 6-8 hrs	approx. 4 hrs	/	/	/	/
39000809	4 Layers Chocolate Cake	12	1,900	approx. 6-8 hrs	approx. 4 hrs	/	/	/	/
39000532	Blackberry and Lime Gateau	12	2,050	approx. 14 hrs	/	/	/	/	/
39000770	Black Forest Gateau	12	1,900	approx. 11 hrs	/	/	/	/	/
39001117	Blueberry Cake	12	1,425	approx. 8 hrs	/	/	/	/	/
39000413	Cheese Cream Gateau	12	1,650	approx. 10 hrs	/	/	/	/	/
39001116	Cherry Cake	12	1,525	approx. 8 hrs	/	/	/	/	/
39000766	Cherry Stracciatella Gateau	12	2,000	approx. 11 hrs	/	/	/	/	/
39000875	Chocolate Crunch Cake	12	1,600	approx. 8 hrs	approx. 4 hrs	/	/	/	/
39001059	Chocolate Thunder Gateau	12	2,200	approx. 14 hrs	/	/	/	/	/
39000771	Currant Peach Gateau	12	1,975	approx. 11 hrs	/	/	/	/	/
39000765	Egg Liqueur Gateau	12	1,850	approx. 11 hrs	/	/	/	/	/
39001118	Mango Cake	12	1,475	approx. 8 hrs	/	/	/	/	/
39000768	Mango Vanilla Gateau	12	2,050	approx. 11 hrs	/	/	/	/	/
39000769	Nut Cream Gateau	12	1,750	approx. 11 hrs	/	/	/	/	/
39000447	Raspberry and Cream Cheese Gateau	12	2,000	approx. 14 hrs	/	/	/	/	/
39000767	Raspberry Yoghurt Gateau	12	1,900	approx. 11 hrs	/	/	/	/	/
39000396	Sacher Cake	12	1,500	approx. 7 hrs	approx. 3 hrs	approx. 4 hrs	approx. 2 hrs	/	/
39000544	Strawberry Buttermilk Gateau	12	2,300	approx. 14 hrs	/	/	/	/	/
39001057	Strawberry Crunch Gateau	12	1,900	approx. 14 hrs	/	/	/	/	/
39000750	Strawberry Tiramisu Gateau	12	2,000	approx. 14 hrs	/	/	/	/	/
39000722	"Tout au Chocolat" Chocolate Gateau	12	950	approx. 6 hrs	approx. 3 hrs	/	/	/	/

				defrosting times					
code	description	pre-cut portions	weight in g	whole cake refrigerator (6-7 °C / 43-45 F)	single portion refrigerator (6-7 °C / 43-45 F)	whole cake room temperature (21-22 °C / 70-72 F)	single portion room temperature (21-22 °C / 70-72 F)	whole cake oven (150°C / 33,8 F*) until warm	single portion microwave at 160 watts** cool temperature
Gateaux, uncut ø 28 cm									
39000398	Black Forest Gateau		2,150	approx. 11 hrs	/	/	/	/	/
39000539	Blueberry Gateau		2,050	approx. 14 hrs	/	/	/	/	/
39000907	Chocolate Cream Duo Gateau		2,050	approx. 14 hrs	/	/	/	/	/
39000523	Cream Cheese Gateau		1,800	approx. 11 hrs	/	/	/	/	/
39000360	Mandarin Cream Cheese Gateau		2,500	approx. 14 hrs	/	/	/	/	/
39000734	Mango Yoghurt Crunch Gateau		2,600	approx. 14 hrs	/	/	/	/	/
39000725	Pear-Helen-Gateau		2,350	approx. 14 hrs	/	/	/	/	/
39000778	Raspberry and Cream Cheese Gateau		2,200	approx. 14-16 hrs	/	/	/	/	/
39000874	Strawberry Buttermilk Gateau		2,250	approx. 14-16 hrs	/	/	/	/	/
39000477	Walnut Gateau		2,250	approx. 11 hrs	/	/	/	/	/
Tartlets									
39000917	Latte-Macchiato-Tartlets	12	660	approx. 4 hrs	approx. 1 hr	/	/	/	/
39000846	Mousse au Chocolate Tartlets	12	900	approx. 5 hrs	approx. 1 hr	/	/	/	/
39000847	Raspberry & White Chocolate Tartlets	12	1,080	approx. 6 hrs	approx. 1 hr	/	/	/	/
39000841	Strawberry Cream Cheese Tartlets	12	900	approx. 6 hrs	approx. 1 hr	/	/	/	/

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Barista Cakes, precortadas ø 24 cm									
39001115	Tiramisu Cake	12	1.150	aprox. 5 horas	aprox. 3 horas	aprox. 4 horas	aprox. 2 horas	aprox. 10 min.	aprox. 1,5 min.
39000692	Banana Walnut Cake (vegana)	12	980	aprox. 5 horas	aprox. 4 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 1,5 min.
39000690	Chocolate Raspberry Cake	12	1.200	aprox. 9 horas	aprox. 6 horas	aprox. 4 horas	aprox. 2 horas	/	aprox. 1,5 min.
39000686	Chocolate Salted Caramel Cake	12	1.000	aprox. 5 horas	aprox. 4 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 1,5 min.
Tartas redondas clásicas, precortadas ø 28 cm, ø 26 cm, ø 24 cm									
39000719	Tarta de Albaricoque (vegana)	12	1.570	aprox. 7 horas	aprox. 5 horas	aprox. 5 horas	aprox. 3 horas	aprox. 20 min.	aprox. 1,5 min.
39000985	Tarta de Cerezas con Streusel de Mantequilla	12	1.700	aprox. 12 horas	aprox. 6 horas	aprox. 7-8 horas	aprox. 3 horas	aprox. 20 min.	/
39000807	Tarta de Chocolate con Cubierta	12	1.000	aprox. 7 horas	aprox. 3 horas	aprox. 4 horas	aprox. 2 horas	/	/
39000982	Tarta de Ciruelas con Streusel de Mantequilla	12	1.800	aprox. 12 horas	aprox. 6 horas	aprox. 7-8 horas	aprox. 3 horas	aprox. 20 min.	/
39000998	Tarta de Fresas	12	2.150	aprox. 14-16 horas	aprox. 10 horas	/	/	/	/
39000853	Tarta de Manzana con Rejilla de Pasta Brisa	12	2.500	aprox. 16 horas	aprox. 8 horas	aprox. 7-9 horas	aprox. 3 horas	aprox. 40 min.	/
39000782	Tarta de Manzana con Streusel	12	1.250	aprox. 12 horas	aprox. 6 horas	aprox. 4 horas	aprox. 2 horas	aprox. 20 min.	/
39000979	Tarta de Manzana con Streusel de Mantequilla	12	2.000	aprox. 14 horas	aprox. 6 horas	aprox. 6 horas	aprox. 3 horas	aprox. 20 min.	/
39000536	Tarta de Manzana con Cubierta Crujiente	14	2.500	aprox. 16 horas	aprox. 8 horas	aprox. 7 horas	aprox. 3 horas	aprox. 40 min.	/
39000724	Tarta de Manzana Deliciosa (vegana)	12	2.250	aprox. 16 horas	aprox. 8 horas	aprox. 7-9 horas	aprox. 3 horas	aprox. 40 min.	/
39000793	Tarta de Manzana Premium	12	2.500	aprox. 16 horas	aprox. 8 horas	aprox. 7 horas	aprox. 2 horas	aprox. 40 min.	/
39000812	Tarta Premium de Queso Estilo Cebra	12	2.250	aprox. 9 horas	aprox. 6 horas	aprox. 6 horas	aprox. 2 horas	aprox. 40 min.	/
39000743	Tarta de Queso-Nata Premium	12	2.150	aprox. 9 horas	aprox. 6 horas	aprox. 6 horas	aprox. 2 horas	aprox. 40 min.	/
39000852	Tarta de Queso y Nata con Melocotón	12	2.400	aprox. 16 horas	aprox. 8 horas	aprox. 7 horas	aprox. 3 horas	/	/
Tartes, precortadas ø 28 cm									
39001124	Tarta de Almendras y Caramelo (sin gluten)	12	950	aprox. 3 horas	aprox. 1 hora	aprox. 1 hora	aprox. 30 min.	/	/
39000790	Tarta de Chocolate	12	1.000	aprox. 4 horas	aprox. 2 horas	aprox. 2 horas	aprox. 1 hora	/	/
39000792	Tarta de Fresas	12	1.300	aprox. 12 horas	aprox. 8 horas	aprox. 8 horas	aprox. 3 horas	/	/
39001044	Tarta de Frutas del Bosque	12	1.150	/	/	aprox. 3 horas	/	/	/
39001045	Tarta de Manzana	12	1.150	/	/	aprox. 3 horas	/	/	/
Tartas redondas clásicas, sin precortar ø 28 cm, ø 26 cm, ø 18 cm									
39000042	SMARTIES® Party Cake		430	aprox. 4 horas	/	aprox. 2 horas	/	/	/
39000820	Tarta de Queso Cremoso de la Abuela		2.500	aprox. 9 horas	/	aprox. 10 horas	/	aprox. 40 min.	/
39000780	Tarta de Queso Fresco con Mandarinas		2.150	aprox. 14 horas	/	aprox. 8 horas	/	/	/
39000796	Tarta de Queso-Nata		2.150	aprox. 8 horas	/	aprox. 6-7 horas	/	aprox. 40 min.	/

* Los tiempos de descongelación se refieren a la descongelación de una tarta entera en el horno a 180°C.
Tiempo de descongelación: tiempo hasta que la tarta haya alcanzado una temperatura de 20°C a 30°C. Ideal para degustar en estado tibio.

** Los tiempos de descongelación se refieren a la descongelación de porciones individuales mediante el programa de descongelación de un microondas con una potencia de 160 vatios. Los tiempos indicados son orientativos y pueden variar según el aparato. Se recomienda realizar pruebas individuales para comprobar la temperatura en diferentes puntos del trozo de tarta.
Tiempo de descongelación: tiempo hasta que el trozo de tarta haya alcanzado una temperatura de aprox. 8°C (temperatura de nevera).

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Crazy Cheesecake Club, precortadas ø 24 cm									
39000878	Blueberry-Cheesecake Supreme	14	1.900	aprox. 10 horas	aprox. 8 horas	aprox. 5 horas	aprox. 3 horas	aprox. 20 min.	/
39000877	Caramel-Brownie-Cheesecake Supreme	14	1.950	aprox. 10 horas	aprox. 8 horas	aprox. 6 horas	aprox. 3 horas	/	/
39000740	Creamy Blueberry (vegana)	14	1.525	aprox. 10 horas	aprox. 8 horas	aprox. 6 horas	aprox. 3 horas	/	/
39000739	Creamy Raspberry (vegana)	14	1.575	aprox. 10 horas	aprox. 8 horas	aprox. 6 horas	aprox. 3 horas	/	/
Cheesecake, precortadas ø 24 cm									
39000839	Cream-Cheesecake "New York Style"	14	1.950	aprox. 10 horas	aprox. 8 horas	aprox. 5 horas	aprox. 3 horas	aprox. 20 min.	/
39000791	Tarta de Queso con Fresas	12	1.450	aprox. 12 horas	aprox. 8 horas	aprox. 8 horas	aprox. 4 horas	/	/
39000817	Tarta de Queso con Caramelo	12	1.450	aprox. 10 horas	aprox. 6 horas	aprox. 4 horas	aprox. 2 horas	/	/
39000794	Tarta de Queso con Frambuesa	12	1.450	aprox. 10 horas	aprox. 6 horas	aprox. 4 horas	aprox. 2 horas	/	/
39000838	Tarta de Queso con Nata y Fresa	14	2.000	aprox. 10 horas	aprox. 8 horas	aprox. 6-8 horas	aprox. 3 horas	/	/
39000789	Tarta de Queso "Estilo Americano"	12	1.450	aprox. 10 horas	aprox. 6 horas	aprox. 4 horas	aprox. 2 horas	aprox. 20 min.	/
Oma's Landkuchen, en cuartos ø 38									
39000708	Pastel de Cerezas y Almendras		3.300g	aprox. 11-12 horas	/	aprox. 4-5 horas	/	/	/
39000703	Merengue de Ruibarbo		2.900g	aprox. 10-12 horas	/	aprox. 4-5 horas	/	/	/
39000704	Pudin y Arándanos		3.400g	aprox. 10-11 horas	/	aprox. 3-4 horas	/	/	/
39000710	Pudin de Sémola con Manzana		3.150g	aprox. 10-11 horas	/	aprox. 3-4 horas	/	/	/
39000705	Queso y Albaricoque		3.700g	aprox. 10-12 horas	/	aprox. 4-5 horas	/	/	/
39000707	Streusel de Ciruelas		3.150g	aprox. 10-12 horas	/	aprox. 4-5 horas	/	/	/
39000706	Streusel de Semillas de Amapola		3.500g	aprox. 10-11 horas	/	aprox. 3-4 horas	/	/	/

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Planchas, precortadas 28 x 38 cm									
39000862	Brownie	48	2.050	aprox. 6 horas	aprox. 3 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 30 sec.
39001001	"Ola del Danubio"	20	2.200	aprox. 6 horas	aprox. 5 horas	aprox. 2 horas	aprox. 1 hora	/	/
39001004	Plancha de Amapola y Streusel	20	2.350	aprox. 7 horas	aprox. 4 horas	aprox. 5 horas	aprox. 2 horas	aprox. 40 min.	/
39001008	Plancha de Chocolate y Coco	20	2.400	aprox. 5 horas	aprox. 2 horas	aprox. 2 horas	aprox. 1 hora	aprox. 20 min.	aprox. 1 min.
39000735	Plancha de Ciruela con Streusel de Mantequilla	20	2.750	aprox. 10 horas	aprox. 5 horas	aprox. 7 horas	aprox. 2 horas	aprox. 40 min.	/
39000919	Plancha de Limón (vegana)	24	1.500	aprox. 6 horas	aprox. 3 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 1,5 min.
39001002	Plancha de Manzana con Streusel de Mantequilla	20	3.300	aprox. 14 horas	aprox. 8 horas	aprox. 8 horas	aprox. 3 horas	aprox. 40 min.	/
39000806	Plancha de Manzana de la Abuela	48	1.800	aprox. 9 horas	aprox. 4 horas	aprox. 3 horas	aprox. 1 hora	aprox. 20 min.	aprox. 1 min.
39000736	Plancha de Queso	20	3.100	aprox. 12 horas	aprox. 7 horas	aprox. 6 horas	aprox. 3 horas	aprox. 40 min.	aprox. 3 min.
39000805	Plancha de Queso y Frambuesas	48	2.350	aprox. 8 horas	aprox. 4 horas	aprox. 6 horas	aprox. 1 hora	/	aprox. 1,5 min.
39000741	Plancha de Queso y Mandarina	20	3.200	aprox. 14 horas	aprox. 8 horas	aprox. 8 horas	aprox. 3 horas	aprox. 40 min.	aprox. 3 min.
39001005	Plancha de Ruibarbo-Fresa y Streusel	20	2.400	aprox. 7 horas	aprox. 4 horas	aprox. 4 horas	aprox. 2 horas	aprox. 20 min.	/
39001006	Plancha Marmoleada de Cereza	20	1.850	aprox. 7 horas	aprox. 3 horas	aprox. 3 horas	aprox. 1 hora	aprox. 20 min.	aprox. 1 min.
39001007	Tarta de Manzana con Cobertura	20	3.150	aprox. 12 horas	aprox. 7 horas	aprox. 6 horas	aprox. 3 horas	/	/
Planchas, precortadas 19 x 28 cm									
39000813	Brownie	16	1.000	aprox. 6 horas	aprox. 3 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 30 sec.
39000775	Brownie de Frambuesa (sin gluten)	12	1.050	aprox. 6 horas	aprox. 3 horas	aprox. 3 horas	aprox. 1 hora	aprox. 20 min.	aprox. 1 min.
39000986	Brownie de Nueces Pacanas	16	1.000	aprox. 5 horas	aprox. 3 horas	aprox. 2 horas	aprox. 1 hora	/	/
39000880	Brownie de Caramelo y Nueces	16	1.100	aprox. 6 horas	aprox. 3 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 30 sec.
39000799	"Ola del Danubio"	12	1.000	aprox. 6 horas	aprox. 5 horas	aprox. 2 horas	aprox. 1 hora	/	/
39000581	Plancha de Doble Chocolate	12	1.000	aprox. 3 horas	aprox. 2 horas	aprox. 2 horas	aprox. 1 hora	/	aprox. 30 sec.
39000997	Plancha de Manzana (vegana)	12	1.300	aprox. 6 horas	aprox. 4 horas	aprox. 3 horas	aprox. 2 horas	aprox. 20 min.	aprox. 2 min.
39000798	Plancha de Manzana de la Abuela	12	1.000	aprox. 6 horas	aprox. 4 horas	aprox. 3 horas	aprox. 2 horas	/	aprox. 2 min.
39000718	Rectángulos de Plátano y Grosella (vegana)	12	1.150	aprox. 8 horas	aprox. 4 horas	aprox. 3 horas	aprox. 1 hora	aprox. 20 min.	aprox. 30 sec.

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Planchas de nata, crema y fruta, precortadas 19,5 x 29 cm									
39000887	Plancha de Cacao y Nata (sin gluten y bajo en lactosa)	12	1.300	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000726	Plancha de Cereza "Selva Negra"	12	1.500	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000827	Plancha de Cereza y Choco-Crisp	12	2.100	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000822	Plancha de Fresa, Frambuesa y Yogur (sin gluten y bajo en lactosa)	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000730	Plancha de Fresas con Crema de Leche	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000731	Plancha de Frutos del Bosque con Crema de Leche	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000916	Plancha de Frutos Rojos y Skyr (sin gluten)	12	1.450	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000804	Plancha de Latte Macchiato	12	1.500	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000751	Plancha de Miel con Almendras	12	1.400	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000884	Plancha de Queso Fresco y Nata con Arándanos (sin gluten/bajo contenido en lactosa)	12	1.950	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000733	Plancha de Queso Fresco y Nata con Frambuesas	12	2.000	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000885	Plancha de Queso Fresco y Nata con Fresa (sin gluten y bajo en lactosa)	12	2.050	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000732	Plancha de Queso Fresco y Nata con Mandarinas	12	2.000	aprox. 9 horas	aprox. 4 horas	/	/	/	/
39000886	Plancha de Queso Fresco y Nata con Melocotón (sin gluten y bajo en lactosa)	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000636	Plancha de Tiramisú	12	1.150	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000773	Tarta Multifruta	12	1.800	aprox. 10 horas	aprox. 4 horas	/	/	/	/
Planchas de nata, crema y fruta, precortadas 19,5 x 29 cm									
39001122	Plancha de Chocolate y Caramelo	15	1.425	aprox. 6 Std.	/	/	/	/	/
39001123	Plancha de Frambuesa – Lima	15	1.250	aprox. 6 Std.	/	/	/	/	/
39001121	Plancha de Queso – Grosella Negra	15	1.400	aprox. 6 Std.	/	/	/	/	/
Triángulos de nata, crema y fruta, precortadas 19,5 x 29 cm								/	/
39000896	Triángulos Crujientes con Crema y Nueces	12	1.500	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000441	Triángulos Crujientes de Fresa y Limón	12	1.900	aprox. 11 horas	/	/	/	/	/
39000391	Triángulos Crujientes de Mascarpone y Arándanos	12	1.900	aprox. 12 horas	/	/	/	/	/
39000495	Triángulos Crujientes de Mousse de Doble Chocolate	12	1.500	aprox. 11 horas	/	/	/	/	/
39000351	Triángulos Crujientes de Nueces con Caramelo Salado	12	1.600	aprox. 11 horas	/	/	/	/	/
39000423	Triángulos Crujientes de Yogur con Mango	12	1.950	aprox. 11 horas	/	/	/	/	/
39000346	Triángulos Cruzados de Vainilla y Cereza	12	2.050	aprox. 12 horas	/	/	/	/	/
39000764	Triángulos Cruzados de Vainilla y Frambuesa	12	1.950	aprox. 11 horas	/	/	/	/	/
39000855	Triángulo de Frambuesa, Queso y Nata	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000856	Triángulo de Fresas con Crema de Leche	12	2.000	aprox. 10 horas	aprox. 4 horas	/	/	/	/

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Planchas de nata, crema y fruta, precortadas 19,5 x 29 cm								/	/
39000931	Plancha de Arándanos y Skyr	24	1.200	aprox. 6 horas	aprox. 2 horas	/	/	/	/
39000860	Plancha de Copos de Nata	12	1.050	aprox. 9 horas	aprox. 4 horas	/	/	/	/
39000583	Plancha de Frambuesa y Queso Fresco	12	1.350	aprox. 9 horas	aprox. 3 horas	/	/	/	/
39000774	Plancha de Fresas (vegana)	12	1.550	aprox. 10 horas	aprox. 4 horas	/	/	/	/
39000582	Plancha de Fresas con Nata y Crema de Yogur	12	1.350	aprox. 9 horas	aprox. 4 horas	/	/	/	/
39000850	Plancha de Fresas con Nata y Crema de Yogur	24	1.350	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000801	Plancha de Mango con Crème Fraîche	12	1.000	aprox. 6 horas	aprox. 3 horas	/	/	/	/
39000848	Plancha de Mango con Crème Fraîche	24	1.100	aprox. 6 horas	aprox. 2 horas	/	/	/	/
39000727	Plancha de Miel con Almendras	12	1.050	aprox. 8 horas	aprox. 3 horas	/	/	/	/
39000586	Plancha de Mousse de Chocolate	12	1.000	aprox. 6 horas	aprox. 3 horas	/	/	/	/
39000851	Plancha de Mousse de Chocolate	24	1.000	aprox. 6 horas	aprox. 2 horas	/	/	/	/
39000832	Plancha de Nata y Cerezas	12	1.350	aprox. 9 horas	aprox. 4 horas	/	/	/	/
39000833	Plancha de Queso Fresco y Nata con Mandarinas	12	1.100	aprox. 9 horas	aprox. 3 horas	/	/	/	/
39000830	Plancha Lima-Limón	24	1.100	aprox. 6 horas	aprox. 2 horas	/	/	/	/
Pasteles, precortadas ø 24 cm									
39000875	Pastel de Chocolate Crujiente	12	1.600	aprox. 8 horas	aprox. 4 horas	/	/	/	/
39001057	Pastel de Fresa Crujiente	12	1.900	aprox. 14 horas	/	/	/	/	/
39000810	Pastel de Zanahoria de Cuatro Capas	12	2.000	aprox. 6-8 horas	aprox. 4 horas	/	/	/	/
39000396	Pastel Sacher	12	1.500	aprox. 7 horas	aprox. 3 horas	aprox. 4 horas	aprox. 2 horas	/	/
39001059	Pastel Trueno de Chocolate	12	2.200	aprox. 14 horas	/	/	/	/	/
39000766	Tarta de Cereza-Stracciatella	12	2.000	aprox. 11 horas	/	/	/	/	/
39000809	Tarta de Chocolate de Cuatro Capas	12	1.900	aprox. 6-8 horas	aprox. 4 horas	/	/	/	/
39001117	Tarta de Crema de Arándanos	12	1.425	aprox. 8 horas	/	/	/	/	/
39001116	Tarta de Cerezas y Crema	12	1.525	aprox. 8 horas	/	/	/	/	/
39000769	Tarta de Crema de Frutos de Cáscara	12	1.750	aprox. 11 horas	/	/	/	/	/
39000447	Tarta de Crema de Queso y Frambuesa	12	2.000	aprox. 14 horas	/	/	/	/	/
39000750	Tarta de Fresa-Tiramisú	12	2.000	aprox. 14 horas	/	/	/	/	/
39000544	Tarta de Fresa y Suero de Mantequilla Fermentado	12	2.300	aprox. 14 horas	/	/	/	/	/
39000771	Tarta de Grosella y Melocotón	12	1.975	aprox. 11 horas	/	/	/	/	/
39000765	Tarta de Licor de Huevo	12	1.850	aprox. 11 horas	/	/	/	/	/
39000532	Tarta de Lima y Moras	12	2.050	aprox. 14 horas	/	/	/	/	/
39001118	Tarta de Mango y Crema	12	1.475	aprox. 8 horas	/	/	/	/	/
39000768	Tarta de Mango y Vainilla	12	2.050	aprox. 11 horas	/	/	/	/	/
39000413	Tarta de Queso y Nata	12	1.650	aprox. 11 horas	/	/	/	/	/
39000767	Tarta de Yogurt de Frambuesa	12	1.900	aprox. 11 horas	/	/	/	/	/
39000770	Tarta Selva Negra	12	1.900	aprox. 11 horas	/	/	/	/	/
39000722	"Tout au Chocolat", Pastel de Chocolate	12	950	aprox. 6 horas	aprox. 3 horas	/	/	/	/

				tiempos de descongelación					
código	denominación	porciones pre-cortadas	peso per g	pastel entero frigorífico (6-7 °C)	porción individual frigorífico (6-7 °C)	pastel entero temperatura ambiente (21-22 °C)	porción individual temperatura ambiente (21-22 °C)	pastel entero horno (150°C*) recién salido del horno	porción individual microondas a 160 vatios** atemperado en frío
Pasteles, sin precortar ø 28 cm									
39000734	Pastel Crujiente de Yogur y Mango		2.600	aprox. 14 horas	/	/	/	/	/
39000539	Pastel de Arándanos		2.050	aprox. 14 horas	/	/	/	/	/
39000398	Pastel de Cerezas "Selva Negra"		2.150	aprox. 11 horas	/	/	/	/	/
39000874	Pastel de Fresas con Crema de Leche		2.250	aprox. 14-16 horas	/	/	/	/	/
39000725	Pastel de Pera "Bella Helena"		2.350	aprox. 14 horas	/	/	/	/	/
39000523	Pastel de Queso Fresco y Nata		1.800	aprox. 11 horas	/	/	/	/	/
39000778	Pastel de Queso-Nata con Frambuesas		2.200	aprox. 14-16 horas	/	/	/	/	/
39000360	Pastel de Queso-Nata con Mandarinas		2.500	aprox. 14 horas	/	/	/	/	/
39000907	Pastel Dúo de Chocolate y Nata		2.050	aprox. 14 horas	/	/	/	/	/
39000477	Tarta de Nueces		2.250	aprox. 11 horas	/	/	/	/	/
Tartaletas									
39000847	Tartaletas de Frambuesas y Chocolate Blanco	12	1.080	aprox. 6 horas	aprox. 1 hora	/	/	/	/
39000841	Tartaletas de Fresas, Queso y Crema	12	900	aprox. 6 horas	aprox. 1 hora	/	/	/	/
39000917	Tartaletas de Latte Macchiato	12	660	aprox. 4 horas	aprox. 1 hora	/	/	/	/
39000846	Tartaletas con Mousse de Chocolate	12	900	aprox. 5 horas	aprox. 1 hora	/	/	/	/