



Technical Data Sheet

Non-stick round fluted tart mould - Removable bottom - Ø240/230 mm h25 mm

Identification

Designation	Round fluted tart mould
Reference	226430
Barcodes	3075302264303
Colour(s)	Brown
Place of manufacture	FRANCE
Brand	GOBEL
Tax code	7323990000

Target Market

Target market	Professional use, Domestic use
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technical description

Bare product size (cm)	24 x 24 x 3 (L x l x H)
Bare product weight (kg)	0.26 Kg
Material	Two-coat non-stick
Accessories	No
Spare parts	No
Instructions manual	No
Product warranty	2 years
Patent	
Other	
<i>Elec.</i>	Power (W)
<i>Product</i>	No of batteries
	Type of batteries

Packaging

Packaging	
Dimensions (cm)	24 x 24 x 4 (L x l x H)
Content (No of units)	3
Weight	0.8

Logistique

Inner

Master

Quantity	0 pcs	51 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

Round fluted tart mould: It is ideal for baking pies, pies or homemade quiches. Easy to use and functional, it withstands a maximum temperature of 250°C.

Dimensions: 24 x 24 x 2,8 cm.

QUALITY MATERIALS: Our mould is made of steel coated with a two-layer ceramic-reinforced non-stick coating. With a thickness of 0.5 mm, it is robust and durable.

EASY DEMOULDING: No need to add fat to the bottom of your mould before baking. Thanks to the non-stick coating and the movable bottom of your mould, your preparations can be easily removed from the mould for an impeccable result.

FRENCH MANUFACTURING : Labelled as a living heritage company, the Gobel brand makes its Round fluted tart mould in France thanks to its unique know-how.

THE PASTRY BRAND: Since 1887, Gobel has been making sturdy, high-quality pastry tools in France, serving all demanding professionals and passionate users.