

Identification

Designation	Long plain loaf pan
Reference	219710
Barcodes	3075302197106
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)		31 x 9 x 8,3 (L x l x H)
Bare product weight (kg)		0.53 Kg
Material		Two-coat non-stick
Accessories		No
Spare parts		No
Instructions manual		No
Product warranty		2 years
Patent		
Other		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

Packaging

Packaging	Plastic sheath
Dimensions (cm)	31 x 9 x 8.3 (L x l x H)
Content (No of units)	1
Weight	0.53

Logistique

Inner

Master

Quantity	pcs	20 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

Long plain loaf pan : It is used to bake this great classic of French gastronomy: pâté en croûte. Easy to use and functional, it can withstand a maximum temperature of 250°C.

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 removable bottom of this mould, your preparations will be easy to remove from the mould for an impeccable result.

FRENCH MANUFACTURING : Labelled as a living heritage company, the Gobel brand makes its Long plain loaf pan 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.