

Identification

Designation	Continental style brioche mould - wide ribs
Reference	223060
Barcodes	3075302230605
Colour(s)	Brown
Place of manufacture	FRANCE
Brand	GOBEL
Tax code	7323990000

Target Market

Target market	Professional use, Domestic use
---------------	--------------------------------

technical description

Bare product size (cm)		24 x 24 x 11 (L x l x H)
Bare product weight (kg)		0.35 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)	24 x 24 x 12.3 (L x l x H)
Content (No of units)	3
Weight	1.1

Logistique

Inner

Master

Quantity	pcs	36 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

Continental style brioche mould - wide ribs - It allows you to make the baking of buns that are soft and tender on the inside and golden brown on the outside. Easy to use and functional, it can withstand a maximum temperature of 250°C. Dimensions: 24 x 24 x 10 cm.

QUALITY MATERIALS: Our moulds are made of steel coated with a two-layer ceramic-reinforced non-stick coating and guaranteed PFOA-free. With a thickness of 0.5 mm, they are sturdy and durable.

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

FRENCH MANUFACTURING : Labelled as a living heritage company, the Gobel brand manufactures its Continental style brioche mould - wide ribs 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.