

Identification

Designation	Perforated fluted tart mould
Reference	226445
Barcodes	3075302264457
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)		30 x 30 x 2,5 (L x l x H)
Bare product weight (kg)		0.38 Kg
Material		Two-coat non-stick
Accessories		No
Spare parts		No
Instructions manual		No
Product warranty		2 years
Patent		No
Other		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

Packaging

Packaging	Plastic sheath
Dimensions (cm)	30 x 30 x 3.5 (L x l x H)
Content (No of units)	3
Weight	1.15

Logistique

Inner

Master

Quantity	pcs	27 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

Perforated fluted tart mould : It is ideal for baking pies or homemade quiches. Its mobile perforated bottom allows easy removal from the mould. The micro-perforations encourage the circulation of hot air in the oven. They also allow excess humidity to be evacuated and preserve the crispness of the dough. Easy to use and functional, it withstands a maximum temperature of 250°C.

Dimensions: 30 x 30 x 2,8 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 in France its Perforated fluted tart mould 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.