

Identification

Designation	Round fluted tartlet mould
Reference	293580
Barcodes	3075302935807
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)		11.9 x 11.9 x 2 (L x l x H)
Bare product weight (kg)		0.068 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	
Dimensions (cm)	11.9 x 11.9 x 6.5 (L x l x H)
Content (No of units)	12
Weight	0.8

Logistique

Inner

Master

Quantity	0 pcs	204 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

Round fluted tartlet mould : It allows the preparation of delicious sweet or salty tarts. Easy to use and functional, the round fluted tartlet mould can withstand a maximum temperature of 250°C.

Dimensions: 12 x 12 x 2 cm.

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

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

FRENCH MANUFACTURING : Labeled as a living heritage company, the Gobel brand makes its Round fluted tartlet 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.