



# Technical Data Sheet

Non-stick oblong fluted tart mould - Removable bottom - 350 x 110 mm ext / 340 x 100 mm int h25 mm

## Identification

Designation	Oblong fluted tart mould
Reference	225410
Barcodes	3075302254106
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)		35 x 11 x 2.6 (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		
Elec. Product	Power (W)	
	No of batteries	
	Type of batteries	

## Packaging

Packaging	
Dimensions (cm)	35 x 11 x 4 (L x l x H)
Content (No of units)	3
Weight	0.8

## Logistique

### Inner

### Master

Quantity	0 pcs	54 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



## Description

Oblong fluted tart mould: Ideal for baking pies, pies or homemade quiches. 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 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 Oblong 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.