

Identification

Designation	Perforated bread pan
Reference	223690
Barcodes	3075302236904
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)		28 x 11,4 x 8 (L x l x H)
Bare product weight (kg)		0.345 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)	28 x 11.4 x 9.8 (L x l x H)
Content (No of units)	3
Weight	1.03

Logistique

Inner

Master

Quantity	pcs	30 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



Description

A SOFT LOAF OF BREAD : The perforated bread pan allows the baking of tasty breads. The perforations in the pan allow excess moisture to pass through for even baking and crispy dough. Easy to use and functional, it withstands a maximum temperature of 250°C.

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 Perforated bread 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.