Identification

Designation	**Continental style brioche mould - wide ribs**
Reference	223040
Barcodes	3075302230407
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**)	20.5 x 20.5 x 7.5 (L x l x H)
Bare product weight (**kg**)	0.24 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	
Dimensions (**cm**)	20.5 x 20.5 x 8 (L x l x H)
Content (No of units)	3
Weight	0.72

Logistique

Logistique	Inner	Master
Quantity	0 pcs	57 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: 20 x 20 x 7,2 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.