

### Identification

Designation	French baguette perforated baking pan
Reference	258321
Barcodes	3325980035055
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)		38 x 16 x 2,2 (L x l x H)
Bare product weight (kg)		0.3 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

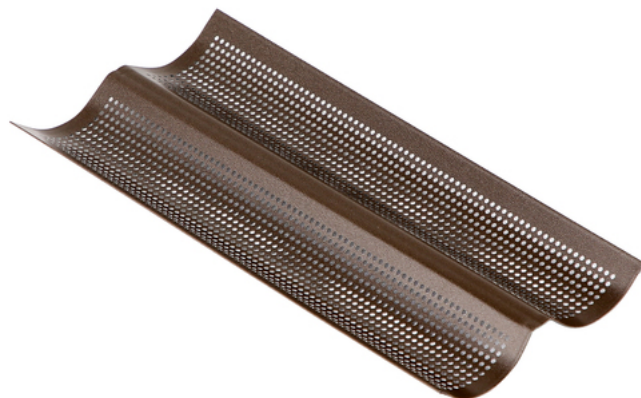
Packaging	
Dimensions (cm)	38 x 16 x 2.2 (L x l x H)
Content (No of units)	3
Weight	0.3

### Logistique

#### Inner

#### Master

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



### Description

**HOMEMADE BAGUETTES:** Adapted to the domestic oven, the Perforated 2-baguette baking tray allows you to bake delicious fresh breads and baguettes at home! Its perforations allow excess moisture to pass through for an homogeneous baking.

Easy to use and functional, it supports a maximum temperature of 250°C.

**QUALITY MATERIALS :** The Perforated 2-baguette baking tray is made of steel coated with a two-layer ceramic non-stick. With a thickness of 0.5 mm, it is robust and durable.

**EASY TO UNMOULD:** No need to add fat to the bottom of your mould. Thanks to the non-stick coating, your preparations can be easily removed from the mould for a perfect result.

**FRENCH MANUFACTURING:** Gobel is a living heritage company that manufactures its Perforated 2-baguette baking tray in France thanks to its unique know-how.

**THE BRAND OF PASTRY CHEF :** Since 1887, Gobel has been making sturdy, high-quality pastry utensils in France, serving all demanding professionals and passionate users.