

### Identification

Designation	Perforated fluted tart mould
Reference	226451
Barcodes	3075302264518
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)		32 x 32 x 2,5 (L x l x H)
Bare product weight (kg)		0.43 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	Plastic sheath
Dimensions (cm)	32 x 32 x 3.5 (L x l x H)
Content (No of units)	3
Weight	1.32

### Logistique

#### Inner

#### Master

Quantity	pcs	27 pcs
Barcodes		
Pallet (cm)	x	
No units / pallet	pcs	
No layers / pallet		
No boxes / layer		
pallet height (cm)		
Pallet weight (Kg)		



### Description

Perforated fluted tart mould: Ideal for baking pies, pies or homemade quiches. Its mobile perforated bottom allows easy removal from the mould. Its perforations allow excess moisture to pass through for even baking. Easy to use and functional, it can withstand a maximum temperature of 250°C.

Dimensions: 28 x 28 x 2.8 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 and the movable bottom of your mould, your preparations can be easily removed from the mould for an impeccable result.

FRENCH MANUFACTURING : The Gobel brand, labelled as a living heritage company, makes its Perforated 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.