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TSBT04 籃子 規格說明

產品名稱	TSBT04
類別	收納用品 籃子
材質	竹編
規格	25 × 25 × 8.5 公分 8 × 14.5 × 30.5 公分
顏色	原色 << 米白色
數量	50 個裝 紙箱包裝
包裝規格	50PCS / 紙箱

注意事項：

1. 請依照包裝上的圖示正確安裝，以免損壞產品。
2. 請避免將產品放置在潮濕或陽光直射的地方。
3. 請避免將重物放在產品上，以免變形。
4. 請定期清潔產品，以保持其美觀。
5. 如有任何問題，請洽我們的客戶服務中心。

How to use a banneton

A banneton is a traditional French bread basket used to proof and bake bread. It is made of wood and has a ribbed interior. The bread is placed in the banneton and allowed to rise. The ribs of the banneton create a pattern on the bread's crust, which is a characteristic feature of many French breads.

20 minutes before baking, preheat the oven to 250°C (475°F). Place the banneton on a baking tray. Bake the bread for 20-30 minutes. The bread is done when the crust is golden brown and the loaf has risen significantly.

After baking, let the bread cool in the banneton for 10 minutes. Then, turn the banneton upside down and let the bread cool on a wire rack. The bread is now ready to be served. The banneton is a simple but effective tool for baking bread. It is easy to use and produces a beautiful loaf of bread.



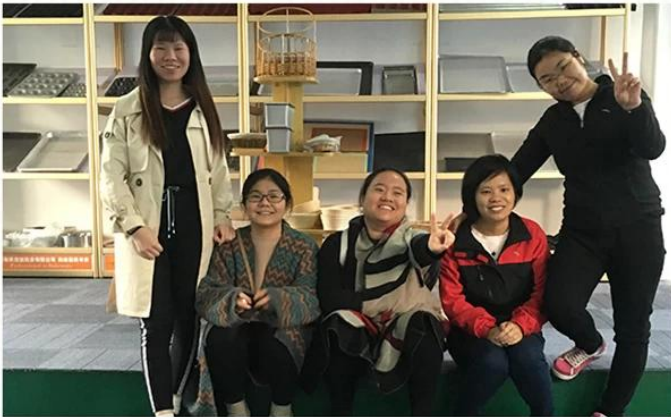
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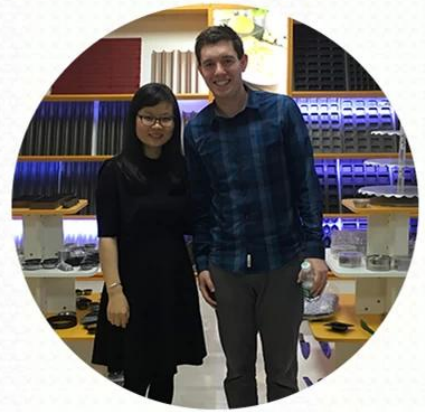
TEAM SHOWED



OUR SERVICE

With more than 10 years focusing on research, development and manufacturer of bakeware, Tsingbuy Industry limited has been becoming one of the leading manufacturers in commercial and home bakeware industry in China. Our products mainly cover sheet pan, multi-mould pan, baguette tray, cake tin, Pullman pan, Pizza series, Banneton and other bakeware

In order to meet different customer requirements, customized mould-open baking tray is becoming one of our best-selling pointing. Our products have been exported to Europe, American, Australia/New Zealand, the Middle East, Asia, Africa and other areas. We look forward to joining hands with more and more customers in the world to enjoy the charm of qualified bakeware



我们 服务 全球 客户

我们 服务 全球

- 1) Banneton + liner + Scraper
- 2) Banneton + 定制 模具 + 刮刀
- 3) Banneton + 定制 模具 + 刮刀

4) Linnen + liner + bread couche

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