

Features:

1. Commercial grade
2. Folded construction with reinforcing wire
3. Drop cover has a reinforced hemmed edge for easy slide on/off and added durability
4. Unique corrugated surface design facilitates air circulation for evenly baked goods and quick release

to bake the perfect quick bread, flawless pound cake, super moist cornbread, or classic meatloaf.

5. Season pan prior to first use; wipe to clean; if needed, wash with cold water, mild soap and dry immediately

Products pictures :

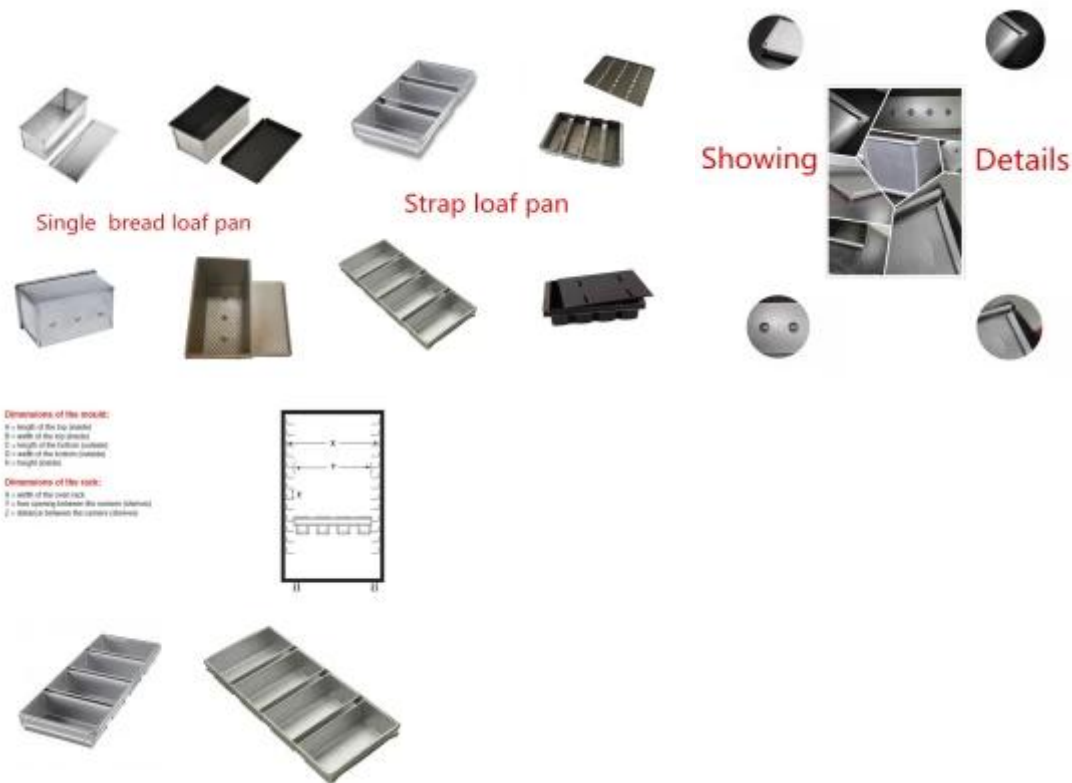


Loaf Pan (Aluminum, Non-stick)

Model	Dough Weight	Size			Thickness
		Upper	Bottom	Weight	
TSTP036	250g	164x94 mm	158x87 mm	77 mm	1.0 mm
TSTP037	300g	175x100 mm	173x98 mm	100 mm	1.0 mm
TSTP038	385g	217x94 mm	211x88 mm	77 mm	1.0 mm
TSTP039	450g	197x106 mm	186x101 mm	110 mm	1.0 mm
TSTP040	600g	309x91 mm	300x84 mm	107 mm	1.0 mm
TSTP041	750g	316x100 mm	305x93 mm	116 mm	1.0 mm
TSTP042	900g	327x106 mm	316x100 mm	122 mm	1.0 mm
TSTP043	1000g	327x121 mm	312x119 mm	120 mm	1.0 mm
TSTP044	1200g	370x120 mm	361x116 mm	125 mm	1.0 mm
TSTP045	1500g	450x123 mm	447x120 mm	130 mm	1.0 mm



Products showing :



Caring of Teflon coated

Basic Maintenance (first time use only) :

- 1. Clean the trays(make sure not use sharp tool, or it will damage the teflon coating)
- 2. Brush oil with the tray (in teflon coating area)

- 3. Set the oven on 180degrees
- 4. Put the trays inside oven , and keep in the oven at 180degrees for 10minutes

Other maintenance suggestions :

1. Baking temperature need lower 250 degree and then can expand the life span.
2. To avoid unevenly heats .
3. Don't empty to burn.
4. Don't use high temperature steam cooking for a long time as it is easy to make the teflon took off.

Instructions of teflon daily using

- 1. Cleaning with soft cloth and drying the tray before your using.
- 2. Using soft cloth or plastic scraper to clean the residues of the inner trays after finish baking.
- 3. Better to add some Neutral Detergent into temperature water to clean the residues entirely with soft cloth after using several times.
- 4. Brush some oil to improve the efficiency of coating while baking high sugar products (recommend butter, baking tray's oil or lard oil. Don't use salad oil)

Ability to Customized [toast box with lid](#)..

Item Description	Single Bread Loaf Pan	Bread Loaf Pan Strap	Fluted Bread Loaf Pan
Item Code	TSTP01	TSTP02	TSTP03
Material	Aluminum/Aluminized Steel	Aluminum/Aluminized Steel	Aluminum/Aluminized Steel
Size	Any size	Any size	Any size
Thickness	0.8/1.0mm/1.2mm/1.5mm	1.0/1.2/1.5mm	1.0/1.2/1.5mm
Surface Handle	Non-coating/Teflon/Silicone	Non-coating/Teflon/Silicone	Non-coating/Teflon/Silicone
Workmanship	Folded/machine stamp	Folded	Folded/machine stamp
MOQ	50pcs	30sets	50pcs
Packing	20pcs/carton	5set/carton	10pcs/carton

Factory Tours

- PRODUCT DISPLAY -









Customer Visiting



About us

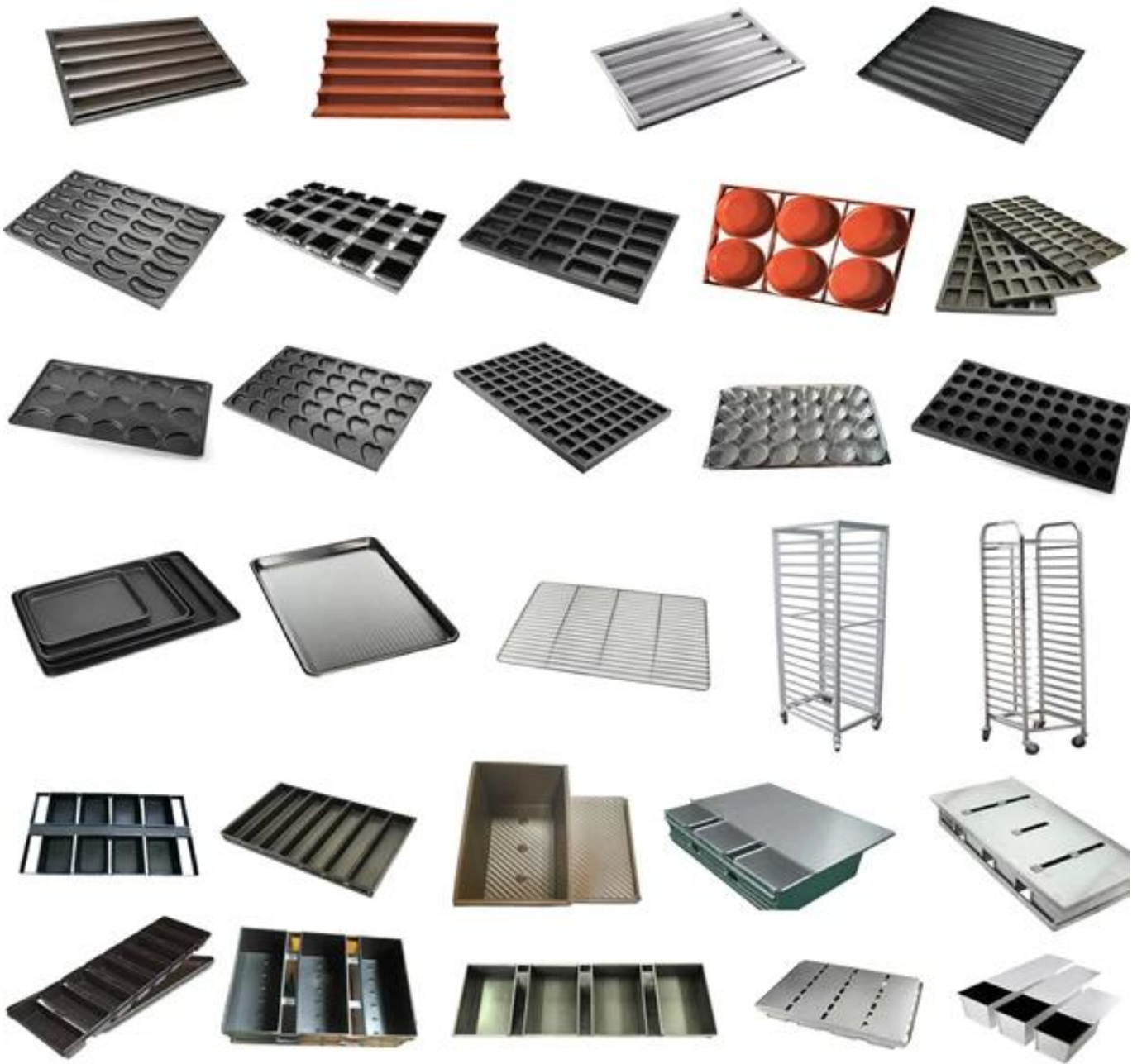
Leading manufacturer of industrial&custom made bakeware in china

❌
Tsingbuy Industry Limited has been becoming one the of the leading manufactures in c
ommercial and home bakeware industry in china ,we have more than 10 year focusing
on research,development and manufacture of bakeware ,our products mainly cover she
et pan ,multi-
mould pan ,baguette tray,cake pan,industrial bread pan,pizza pan and other bakeware.

❌

❌

Related Products



Contact US

Contact Person: Jessica Lee

 Email: sales3@tsingbuy.com

 Skype: [Sales3tsingbuy](https://www.skype.com/user/Sales3tsingbuy)

 Whatsapp: [+86 13316402682](https://wa.me/8613316402682)