

Aluminum Bread Loaf Pan Wholesales China

Main features of China loaf pan

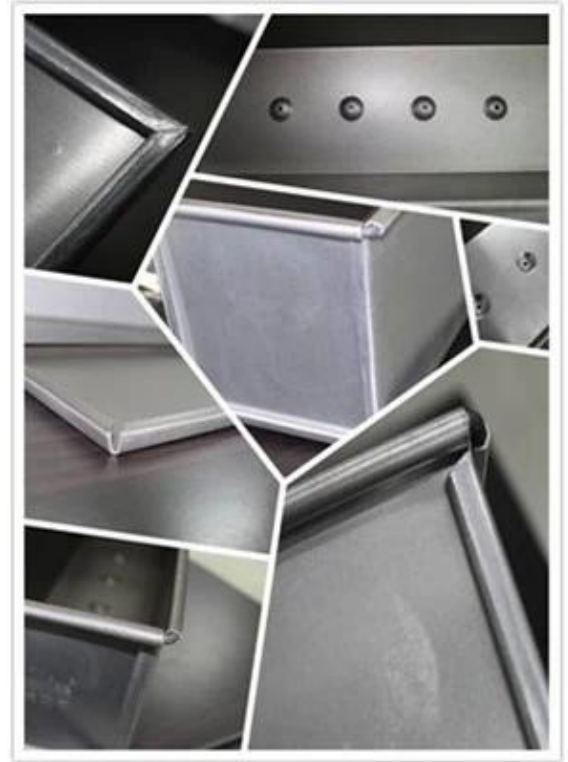
1. [China loaf pan](#) if for commercial use
2. China loaf pan supplier built it in folded construction with reinforcing wire
3. Drop cover has a reinforced hemmed edge for easy slide on/off and added durability
4. Unique corrugated surface design facilitates air circulation for evenly baked goods and 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

Single Bread Loaf Pan



Strap Loaf Pan



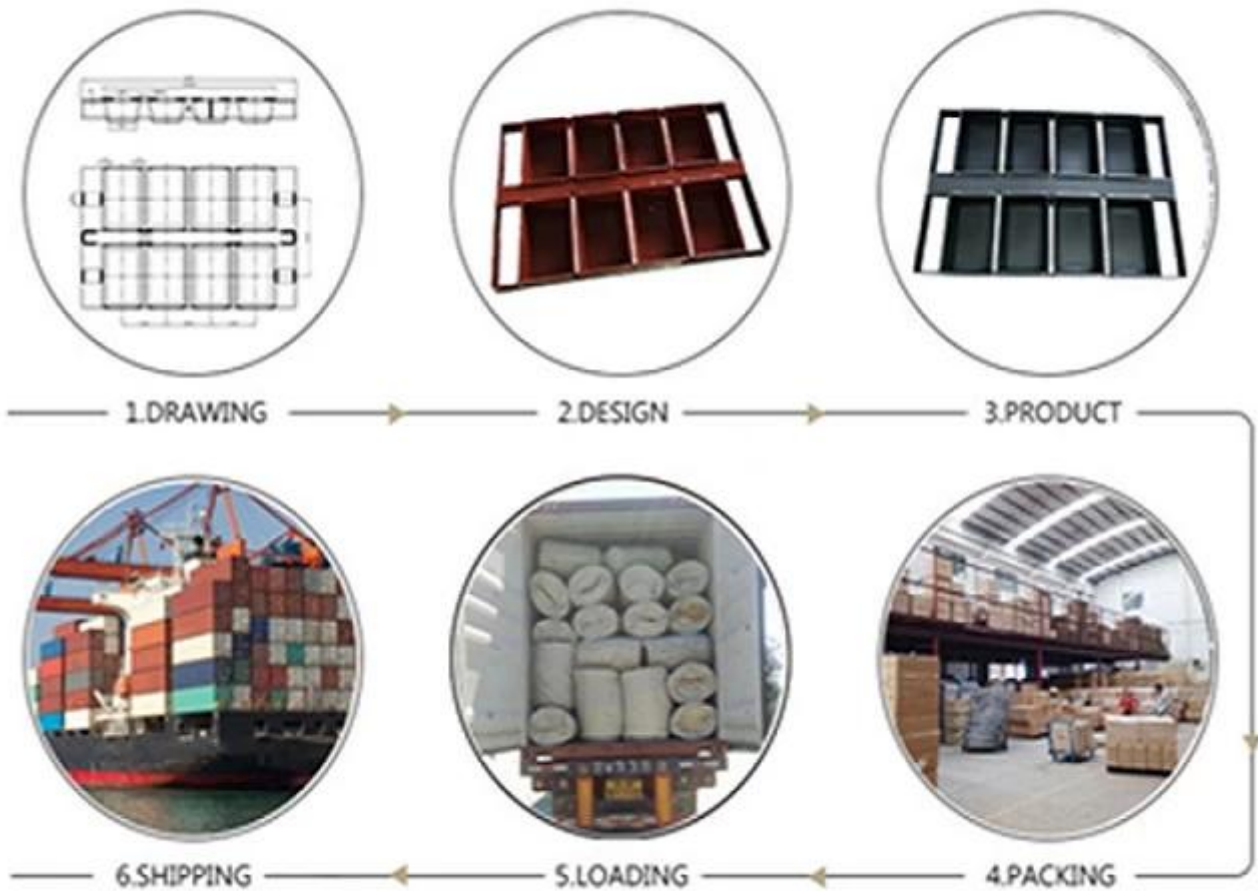


Loaf Pan (Aluminum, Non-stick)

Model	Dough Weight	Size		Weight	Thickness
		Upper	Bottom		
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



TECHNOLOGICAL PROCESS



Caring of loaf pan with teflon coating

When you use the China loaf pan first time, you can do as the following maintenance shows:

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

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)

Strap loaf pan manufacturer ability to customized

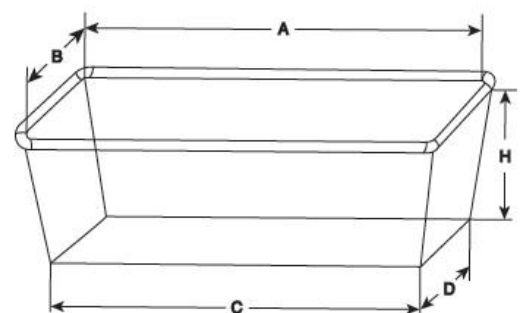
Item Description	Single Bread Loaf Pan	Bread Loaf Pan Strap	Fluted Bread Loaf Pan
Item Code	TSTP	TSTP	TSTP
Material	Aluminum/Aluminized Steel	Aluminum/Aluminized Steel	Aluminum/Aluminized Steel
Size	Any size	Any size	Any size
Thickness	0.8/1.0mm/1.2mm/1.5mm	1.0/1.2/1.5mm	1.0/1.2/1.5mm
Surface Handle	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

COATINGS

FOR ORDERING TIN SETS

PLEASE NOTE:

1. The dimensions of a single mould (A, B, C, D, H)
2. The number of moulds in a tin set
3. Type of the frame - Projecting (with handles) or Closed (adjacent) frame
4. Outside dimensions of the frame
5. Oven rack dimensions: (X, Y, Z)
6. Runner (shelve) size in mm
7. Type of coating: no coating, PFA, FEP, Silicone, blackened outside

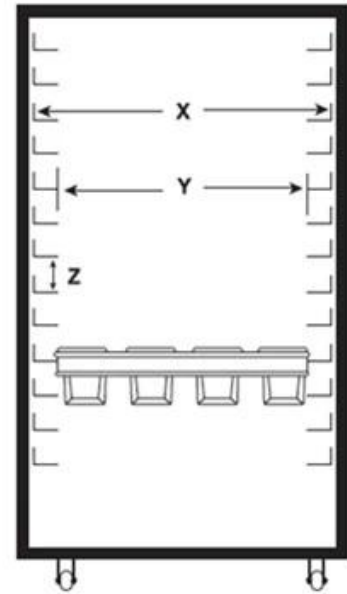


Dimensions of the mould:

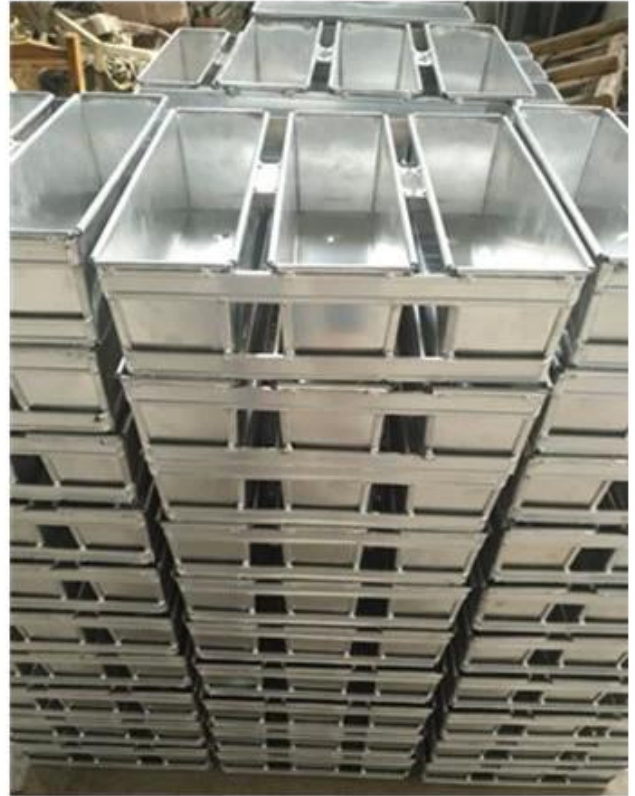
- A = length of the top (inside)
- B = width of the top (inside)
- C = length of the bottom (outside)
- D = width of the bottom (outside)
- H = height (inside)

Dimensions of the rack:

- X = width of the oven rack
- Y = free opening between the runners (shelves)
- Z = distance between the runners (shelves)



APPLICATION



Customer Visiting

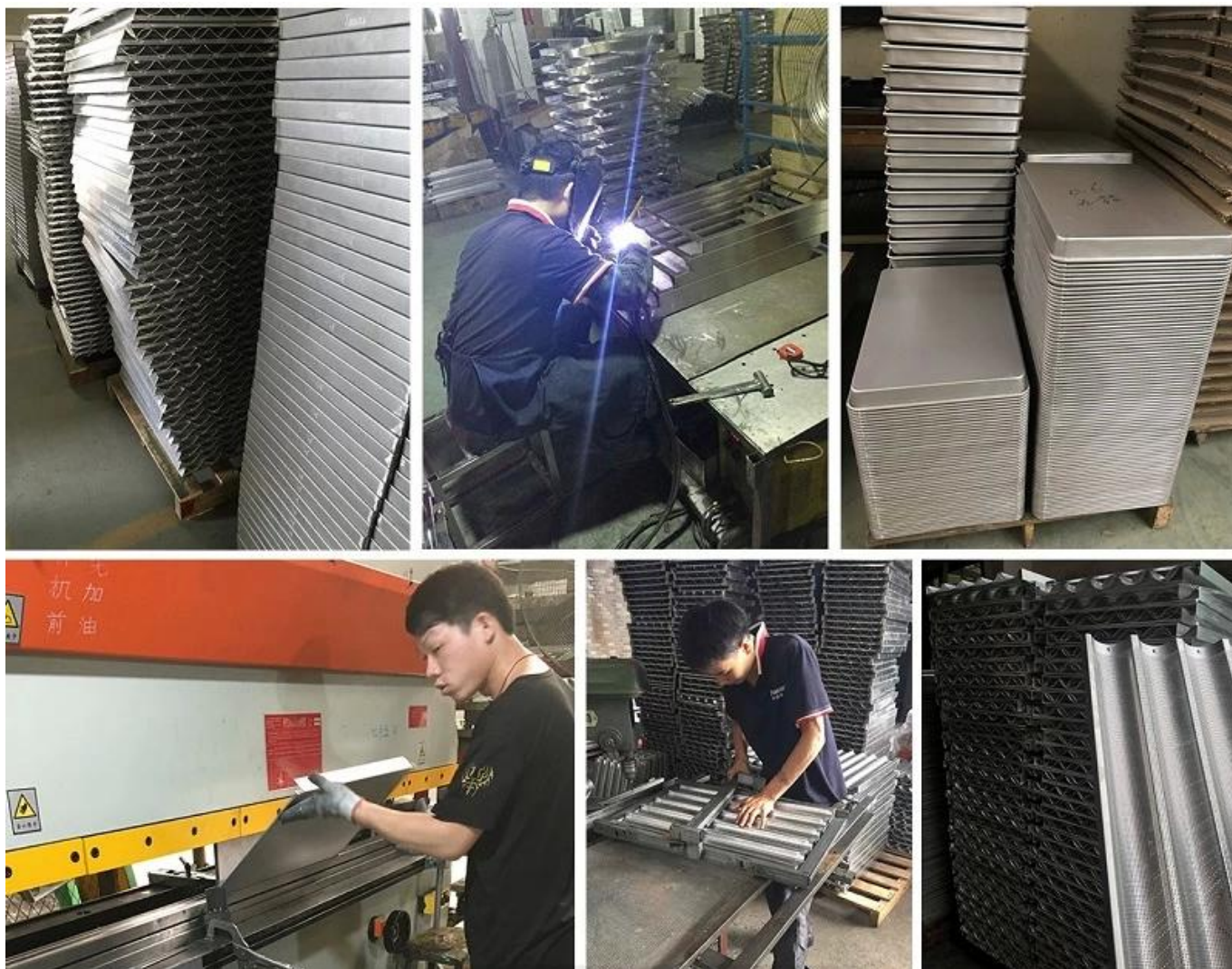


Factory Tours

- PRODUCT DISPLAY -







Abouts us

Tsingbuy Industry Limited has been becoming one of the leading [China bakeware manufacturer](#) in commercial and home bakeware industry. We have more than 12 years experiences focusing on research, developing and producing bakeware covering sheet pan, multi-mould pan, loaf pan/toast tin, baguette tray, cake pan, OEM industrial cup tray, pizza pan and other baking related tools.

• 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 bakerware 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



Contact us



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