

Aluminum

Non Stick Perforated Baguette Pan French Loaf Bread Baking Tray

Main features of aluminum French bread loaf baking tray baguette pan

- Using 1.0mm high strength aluminium alloy, light material, 1/3 weight of iron;
- Surface punching perforation design, fast heat transfer, saving baking time and cost.
- 5 rows and larger sizes for your selections, suitable for food factory application
- Closed frame, stable during moving on racks
- Reinforced bar all around for extra solid support and more durable
- Direct factory supply and lowest cost
- Professional and experienced production with more than 12 years
- Tsingbuy [baguette baking tray supplier](#) provides professional packing and fast delivery

More pictures of aluminum

baguette baking tray French bread loaf baking mold pan

68X58cm Aluminum Nonstick Baguette Pan
with 4/5/6 slots



Product Specification



6-slot baguette pan
material: aluminum
size: 68*58*3cm
thickness: 1.0mm
surface: nonstick coated
package: 10pcs/carton



Food grade
nonstick coating,
suitable for
home kitchen
and commercial
baking use.

Reinforced Frame
strong support
durable with
long service life





reinforced Frame

Product Details



More types of baguette baking tray

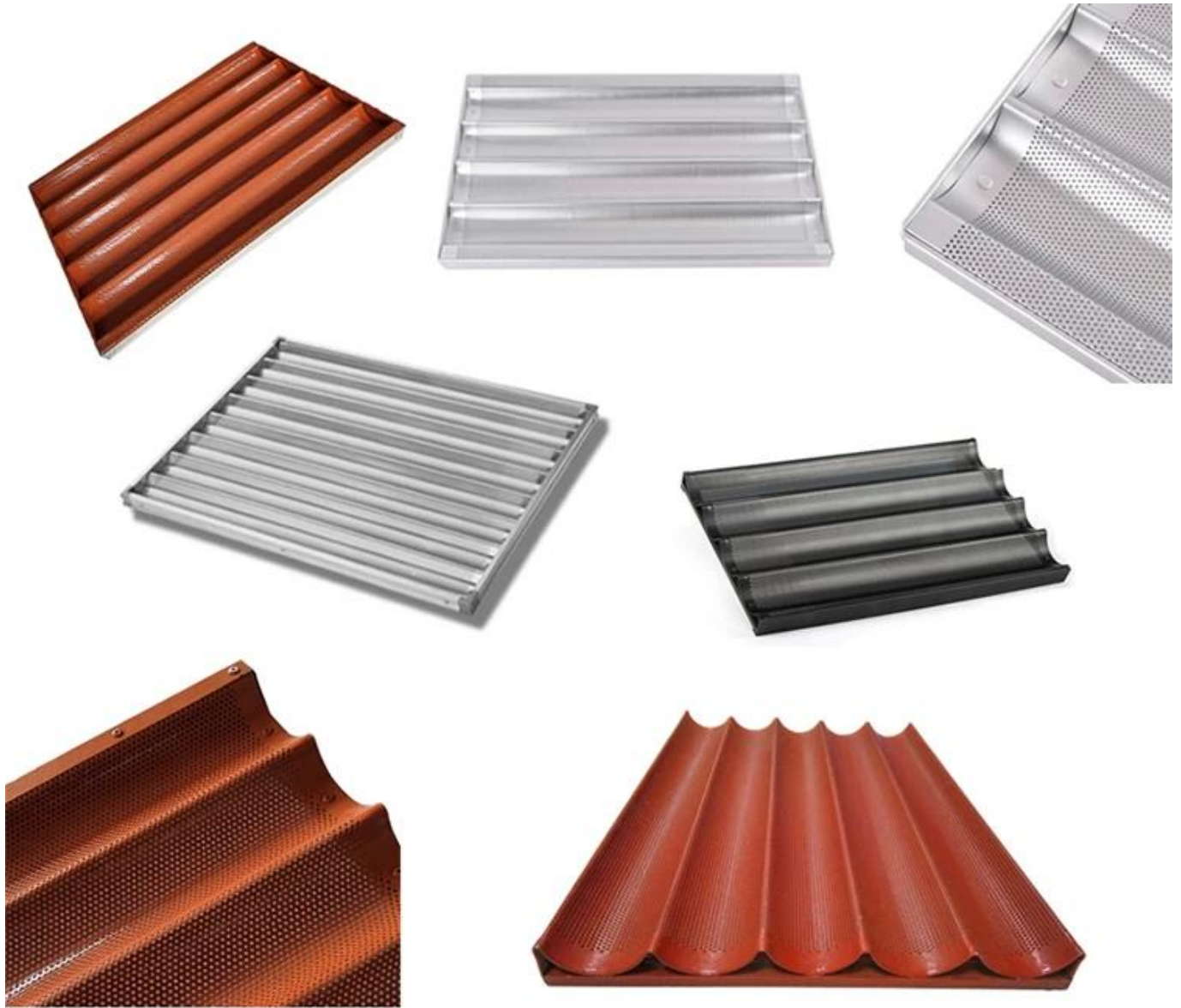
Tsingbuy is a leading professional baguette tray manufacturer specialized in production, customization and exporting service for more than 10 years. You can get your required baguette baking tray exactly the same as your demands with us. Here are some product pictures from Tsingbuy [French loaf bread pan manufacturer](#) for your information.



anodized surface
4 rows











Pictures of [perforated baguette pan factory](#)

Automatic Cutting Machine	Automatic Punching Machine	Punching Machine
		
Bending Machine	Sand Blasting Machine	Drying Machine
		

No.	Production Process	No.	Production Process	No.	Production Process
1	 Cutting	2	 Automatic Punching	3	 Punching
4	 Bending	5	 Welding	6	 Polishing
7	 Sand Blasting	8	 Cleaning	9	 Spraying
10	 Drying				