

Aluminum Bread Loaf Pan Wholesales China

Mga pangunahing tampok ng China loaf pan

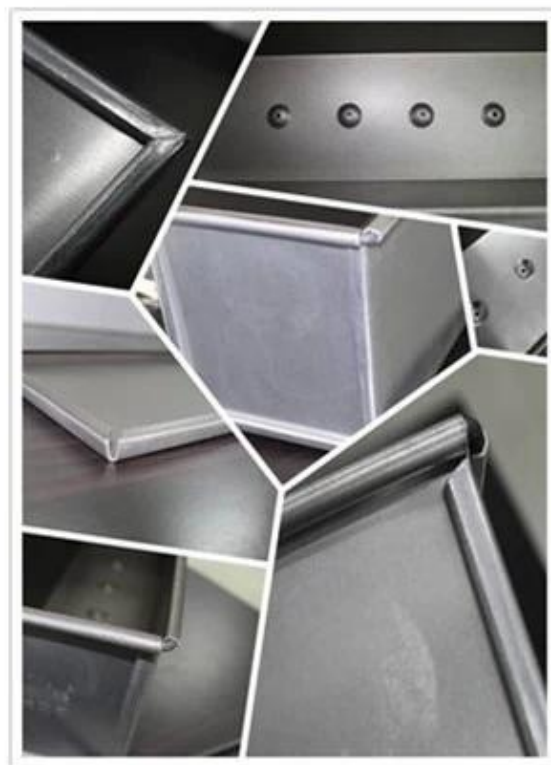
1. [China loaf pan](#) kung para sa komersyal na paggamit
2. Ang China bread pan supplier ay binuo sa nakatiklop na konstruksiyon na may reinforcing wire
3. Ang drop cover ay may reinforced hemmed edge para sa madaling slide sa / off at idinagdag tibay
4. Ang natatanging disenyo ng ibabaw ng corrugated ay nagpapadali sa sirkulasyon ng hangin para sa pantay na pagkain at mabilis na pagpapalabas upang maghurno ang perpektong mabilis na tinapay, walang kamaliang pound cake, sobrang basa-basa ng cornbread, o klasikong meatloaf.
5. Season pan bago ang unang paggamit; punasan upang linisin; kung kinakailangan, hugasan nang may malamig na tubig, banayad na sabon at matuyo kaagad

Single Bread Loaf Pan



Strap Loaf Pan



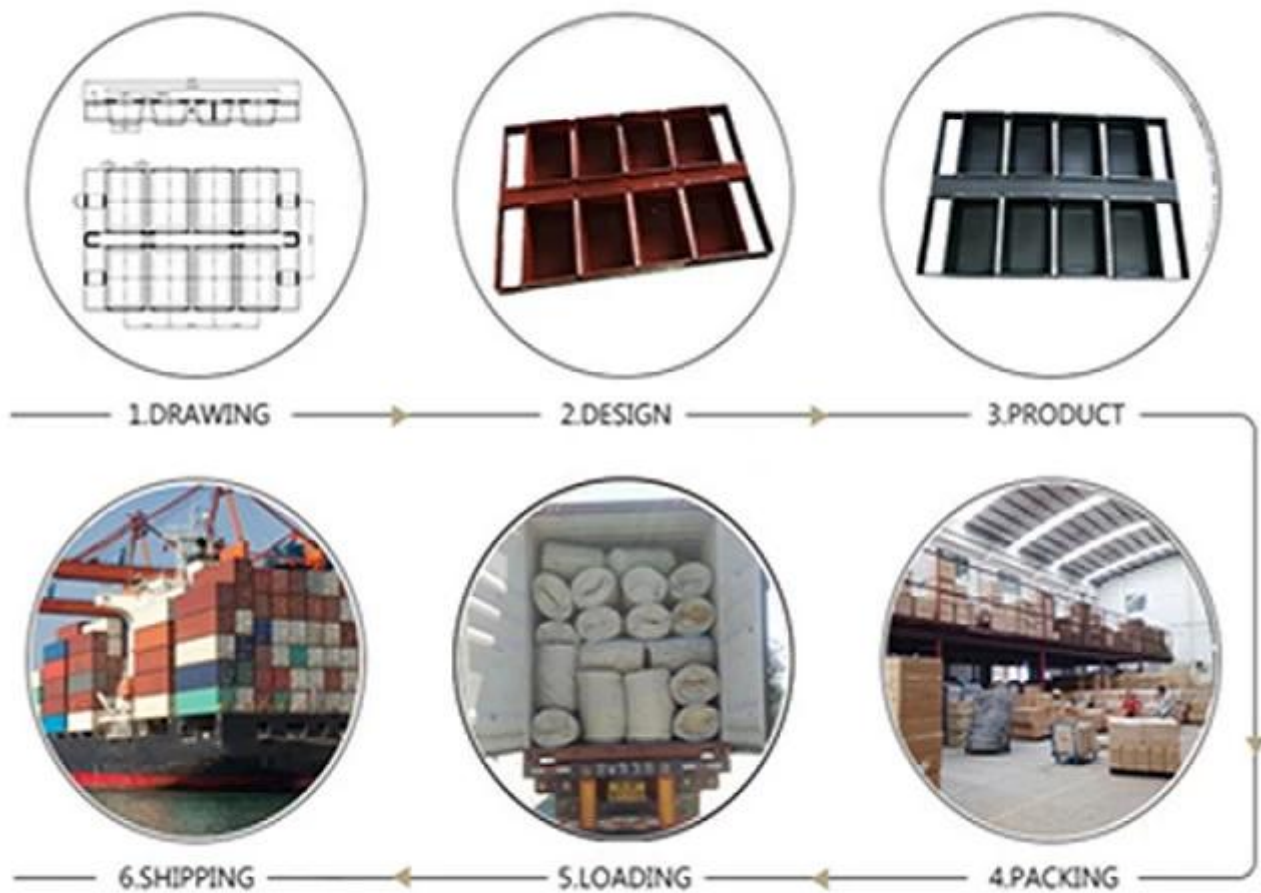


Loaf Pan (Aluminum, Non-stick)

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



TECHNOLOGICAL PROCESS



Pag-aalaga ng tinapay na may teflon coating

Kapag ginamit mo ang unang unang loaf pan, maaari mong gawin ang mga sumusunod na nagpapakita ng pagpapanatili:

1. Linisin ang mga tray (siguraduhin na huwag gumamit ng matalim na tool, o makapinsala sa teflon coating)
2. Brush oil na may tray (sa teflon coating area)
3. Itakda ang oven sa 180degrees
4. Ilagay ang mga tray sa loob ng oven, at panatilihing sa oven sa 180 degrees para sa 10minutes.

Iba pang mga mungkahi sa pagpapanatili:

1. Ang temperatura ng pagluluto ay nangangailangan ng mas mababang 250 degree at maaaring mapalawak ang span ng buhay.

2. Upang maiwasan ang hindi pantay na heats.
3. Huwag mawalan ng basura.
4. Huwag gumamit ng mataas na temperatura ng pagluluto ng steam sa loob ng mahabang panahon dahil madali itong gawin ang teflon.

Mga tagubilin ng teflon araw-araw gamit

1. Paglilinis na may soft cloth at pagpapatayo ng tray bago ang iyong paggamit.
2. Paggamit ng malambot na tela o plastic scraper upang linisin ang mga residues ng panloob na trays pagkatapos ng pagluluto.
3. Mas mahusay na magdagdag ng ilang Neutral Detergent sa temperatura ng tubig upang malinis ang mga residues ganap na may malambot na tela pagkatapos ng paggamit ng maraming beses.
4. Magsipilyo ng langis upang mapabuti ang kahusayan ng patong habang nagluluto ng mataas na produktong asukal (inirerekomenda ang mantikilya, langis ng baking tray o langis ng mantika)
Huwag gumamit ng langis ng salad)

Tagagawa ng tinapay tinapay pan kakayahan na ma-customize

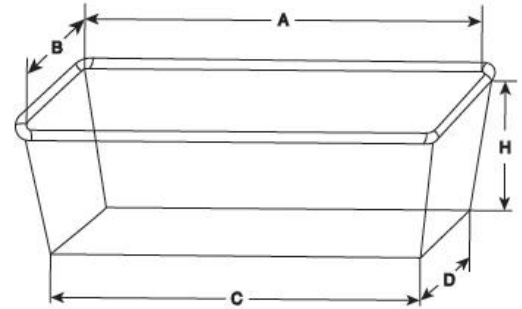
Paglalarawan ng Item	Single Bread Loaf Pan	Bread Loaf Pan Strap	Piniritong tinapay tinapay Pan
Code ng Item	TSTP	TSTP	TSTP
Materyal	Aluminum / Aluminized Steel	Aluminum / Aluminized Steel	Aluminum / Aluminized Steel
Sukat	Kahit anong laki	Kahit anong laki	Kahit anong laki
Kapal	0.8 / 1.0mm / 1.2mm / 1.5mm	1.0 / 1.2 / 1.5mm	1.0 / 1.2 / 1.5mm
Pangangasiwa ng Surface	Non-patong / Teflon / Silicone	Non-patong / Teflon / Silicone	Non-patong / Teflon / Silicone
Paggawa	Stamped / machine stamp	Natiklop	Stamped / machine stamp
MOQ	50pcs	30sets	50pcs
Pag-iimpake	20pcs / karton	5set / karton	10pcs / karton

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

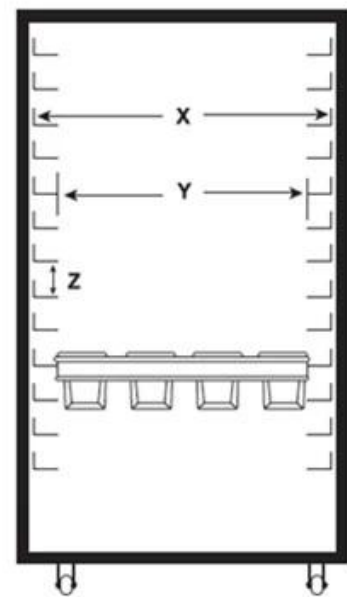


Dimensions of the mould:

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

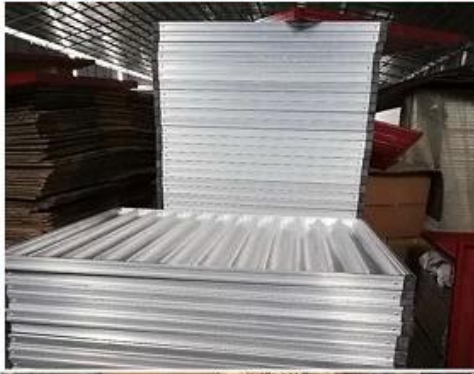


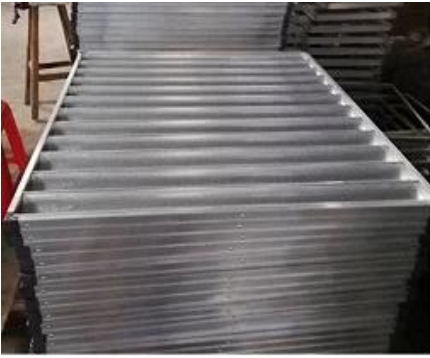
Customer Visiting

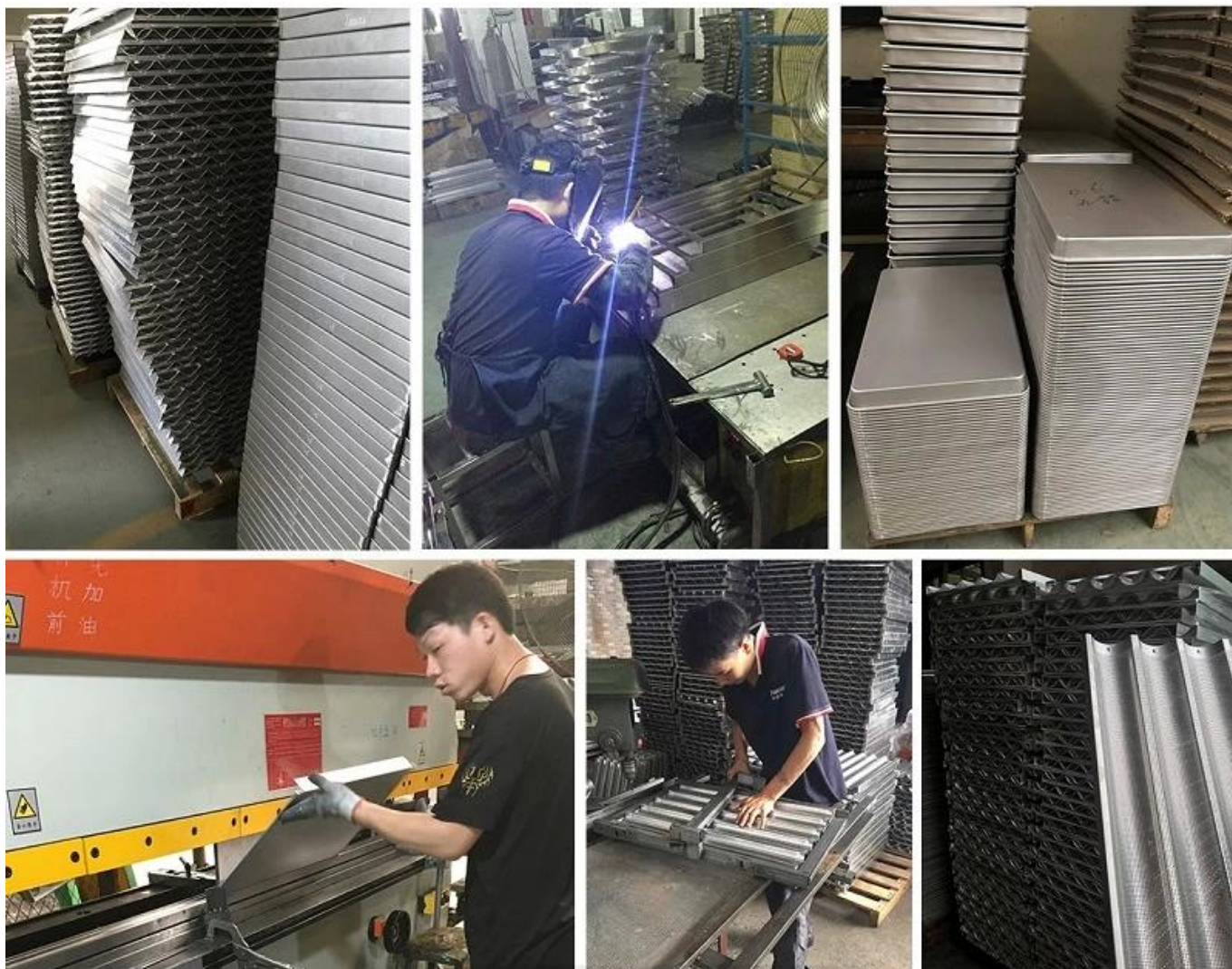


Factory Tours

- PRODUCT DISPLAY -







Tungkol sa amin

Ang Tsingbuy Industry Limited ay naging isa sa nangungunang [Tagagawa ng China bakeware](#) sa commercial at home bakeware industry. Mayroon kaming mahigit sa 12 taon na karanasan sa pag-aaral, pagpapaunlad at paggawa ng bakeware na sumasaklaw sa pan ng pan, multi-mold na pan, tinapay na pan / toast lata, baguette tray, kawali ng pan, pang-industriya na tray na pang-industriya ng tasa, pizza pan at iba pang mga tool na kaugnay sa pagluluto sa hurno.

• 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



Makipag-ugnayan sa amin



Zoe Lee

TSINGBUY INDUSTRY LIMITED FACTORY PLANET
OEM & ODM - Bakeware and Customization



Tel

+86 186 1186 6087

+86 0755-85234769



Email

marketing@tsingbuy.com



Skype

+86 186 1186 6087



Whatsapp

+86 186 1186 6087



Web

www.chinabakeware.com



ADD

2 Floor B1 Building, No 22 Dafu Industry
park, Guanlan, Longhua District, Shenzhen, China 518110

Kaugnay na Mga Produkto

