

Main features of

aluminum perforated French bread baking pan baguette pan Baguette baking tray

- 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 pan supplier](#) provides professional packing and fast delivery

More pictures of aluminum

perforated baguette baking tray French bread loaf baking pan













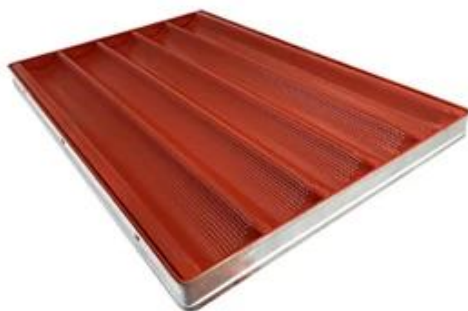






More types of baguette baking tray

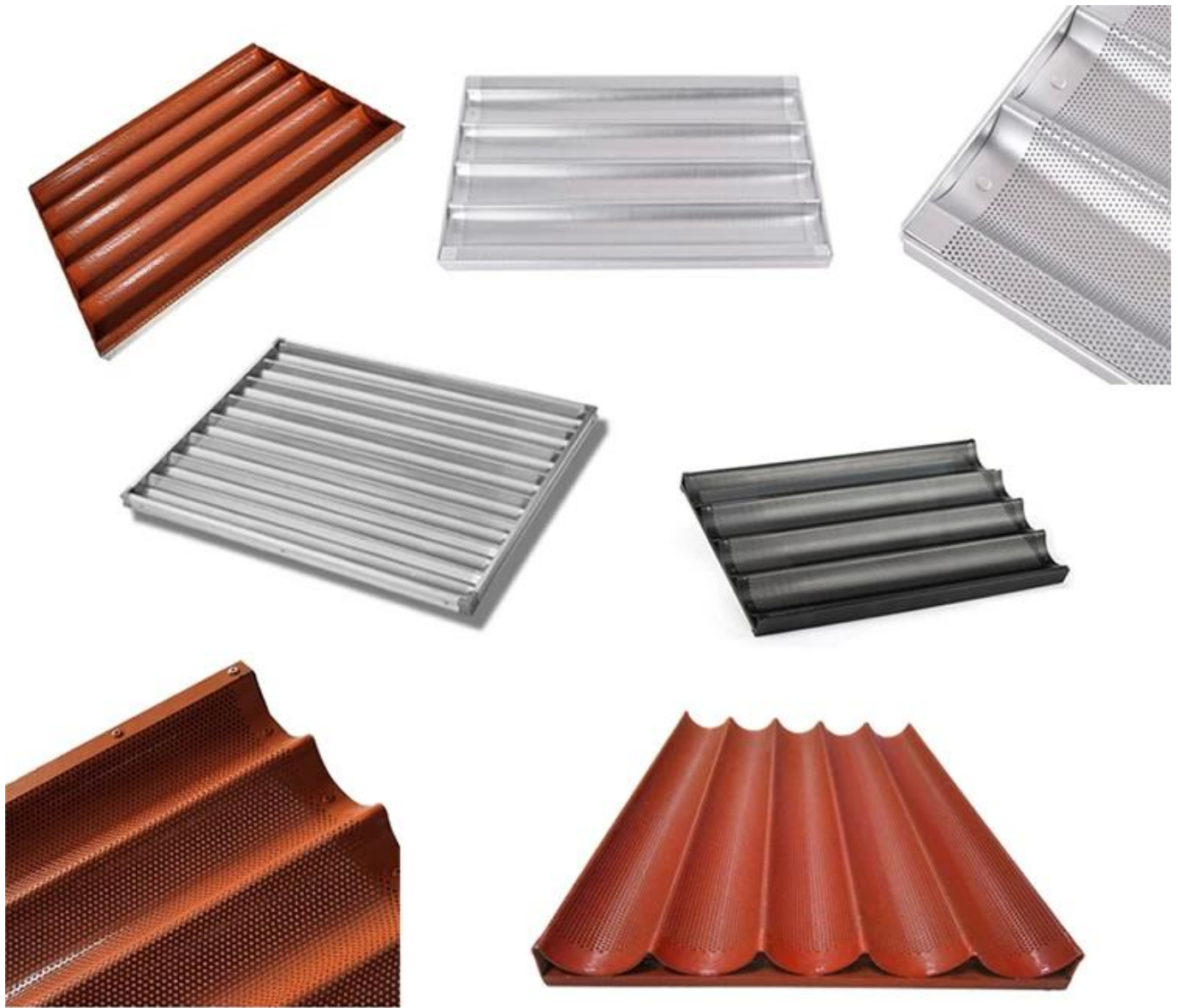
Tsingbuy is a leading professional baguette tray manufacturer specialized in production, customization and exporting service for more than 10 years. You can get your required baguette baking tray exactly the same as your demands with us. Here are some product pictures from Tsingbuy [baguette tray wholesale](#)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



anodized surface
4 rows

















Larawan ng French bread pan manufacturer

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				