

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

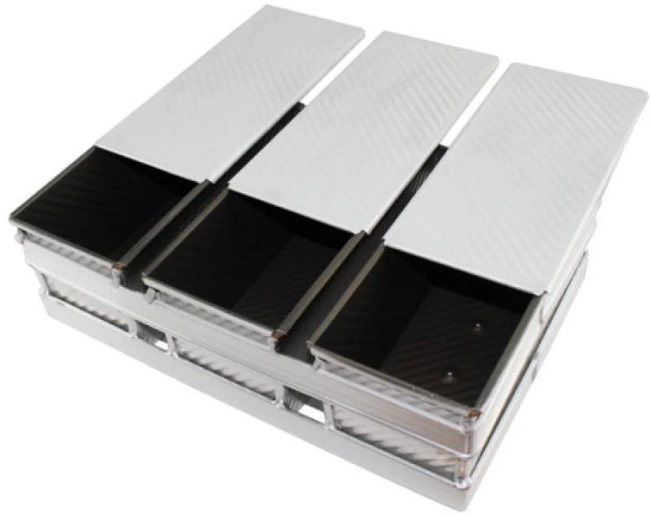
Products pictures :



Products size :

3 Strap Loaf Pan

Model	TSTP048
External Size	400x275x115mm
Internal Size	Upper 250x110mm
	Bottom 245x105mm
Height	110 mm
Frame Thickness	2.0mm
Internal Thickness	1.0mm



7 Strap Loaf Pan (Aluminized Steel)

Model	TSTP050
External Size	580X380X60 mm
Internal Size	370X70X55 mm
Internal Thickness	0.7 mm
Cover Thickness	2.0mm
Surface Finish	Teflon Coating

Products showing :



Dimensions of the mould:
 H = height of the top channel
 B = width of the top channel
 C = height of the bottom channel
 D = width of the bottom channel
 h = height profile

Dimensions of the work:
 h = width of the top rack
 f = free opening between the runners (channel)
 j = distance between the runners (channel)



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

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

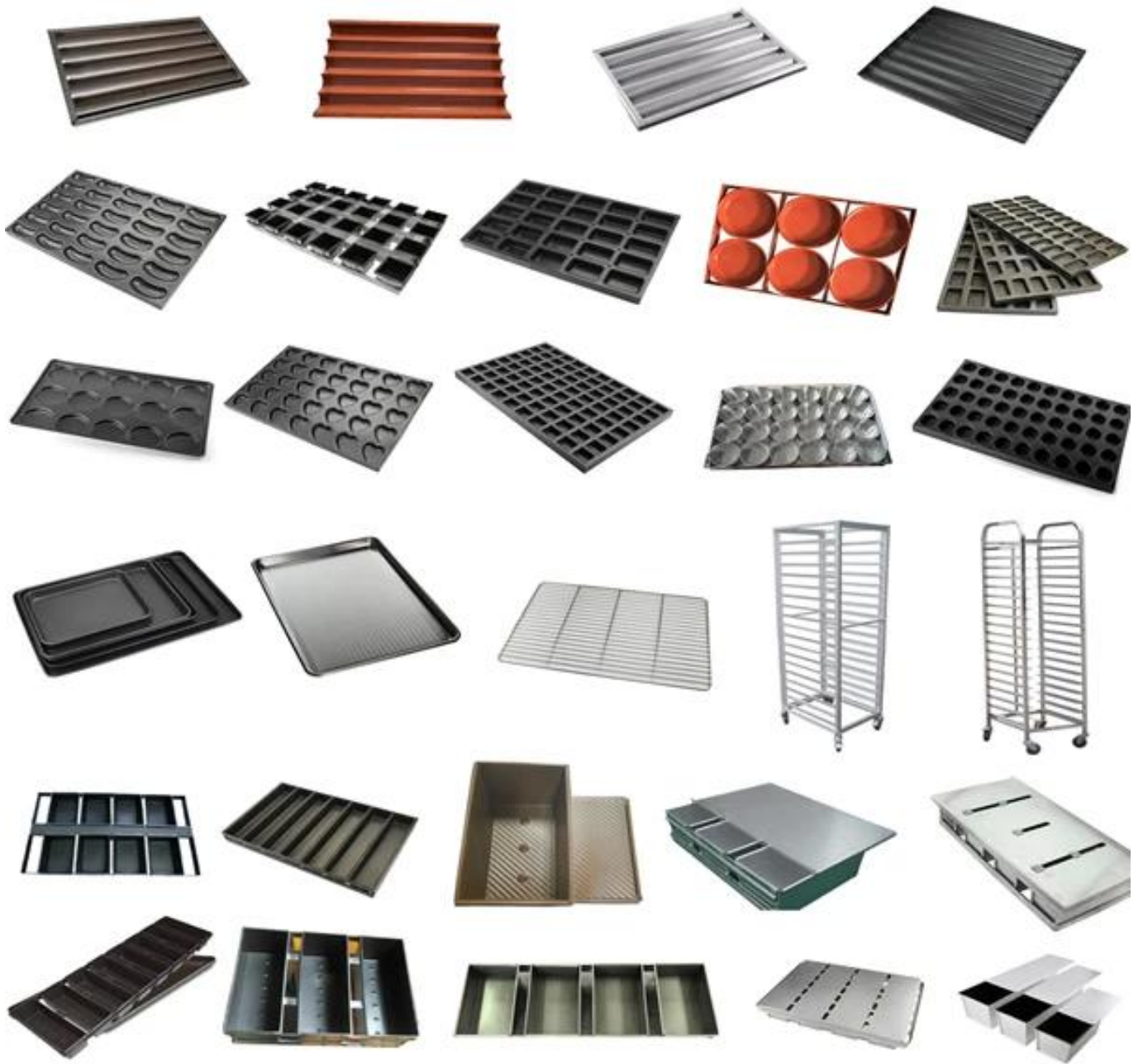
Leading manufacturer of industrial&custom made bakeware in china

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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.

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Related Products



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