

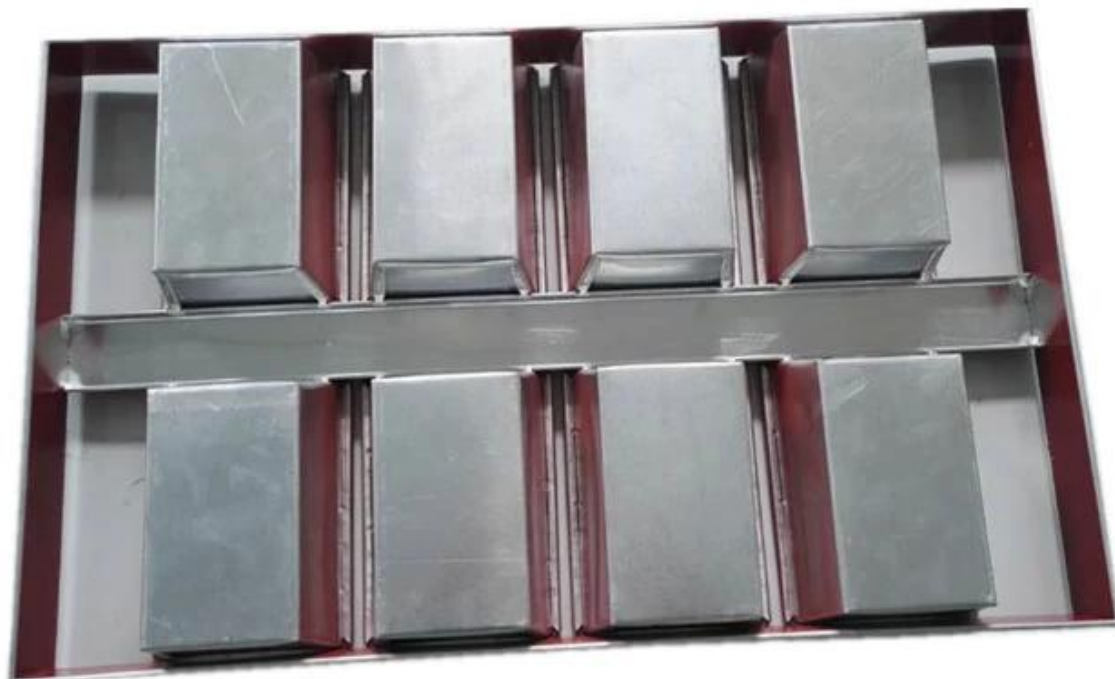
OEM Alusteel strap loaf pan

Main features of OEM Alusteel strap loaf pan

1. Commercial grade
2. Bent construction with reinforcement wire
3. The descent cover has a reinforced edge to facilitate insertion / disengagement and longer life
4. The unique design of the wavy surface facilitates air circulation for evenly cooked products and a quick release to cook the perfect bread, the flawless pound cake, the super-moist corn bread or the classic meatloaf.
5. Seasonal pan before first use; clean to clean; if necessary, wash with cold water, neutral soap and dry immediately

Pictures of OEM Alusteel srap loaf pan







Caring Instructions of Teflon coating from [China manufacturer of loaf shoulder bag](#) Tsingbuy

(I) Basic maintenance (for initial use only)

1. Clean the trays (make sure not to use a sharp instrument, otherwise it will damage the Teflon coating)
2. Brush the oil with the tray (in the Teflon coating area)
3. Set the oven to 180 degrees
4. Put the trays in the oven and keep them in the oven at 180 degrees for 10 minutes

(II) Other maintenance tips

1. The cooking temperature must be lower than 250 degrees and therefore can increase the duration.
2. To avoid irregular heating.
3. Don't empty to burn.
4. Do not use high temperature steam cooking for a long time as it is easy to make teflon take off.

(III) Instructions for daily use of Teflon

1. Clean with a soft cloth and dry the tray before use.
2. Use a soft cloth or a plastic scraper to clean the residues of the inner trays after the end of cooking.
3. Better to add Neutral Detergent in water at a temperature to clean the residues entirely with a soft cloth after using several times.
4. Brush the oil to improve the efficiency of the coating while cooking products with a high sugar content (recommend butter, pan oil or lard oil. Do not use salad oil)

Other models available in [China customized belt loaf factory](#)

item description	Single bread loaf	Pan Bread Pan Strap	Pan Fluted Bread Pan
Item number	TSTP	TSTP	TSTP
Material	Aluminum / aluminized steel	Aluminum / aluminized steel	Aluminum / aluminized steel
Cut it	Any size	Any size	Any size
Thickness	0.8 / 1.0mm / 1.2mm / 1.5mm	1.0 / 1.2 / 1.5 mm	1.0 / 1.2 / 1.5 mm
Surface handle	Non-Coating / Teflon / Silicone	Non-Coating / Teflon / Silicone	Non-Coating / Teflon / Silicone
invoice	Folded stamp / machine	Folded	Folded stamp / machine
MOQ	50pcs	30sets	50pcs
Packaging	20pcs / carton	5set / carton	10pcs / carton



OEM Baking Tray

Teflon Coated



Silicone Coated



customized strap loaf pan



customized single loaf pan

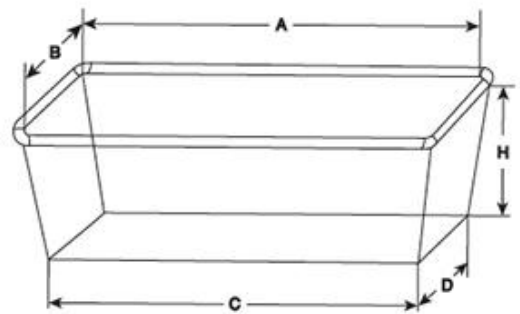


FOR ORDERING TIN SETS

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

COATINGS

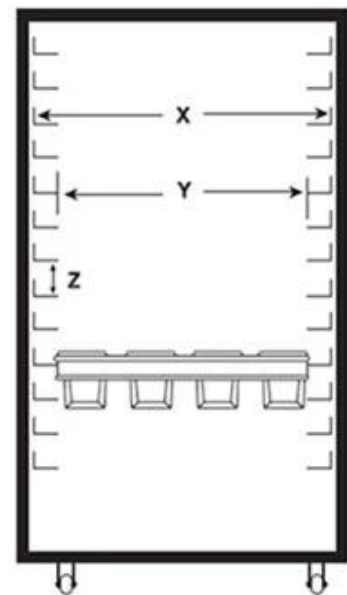


Dimensions of the mould:

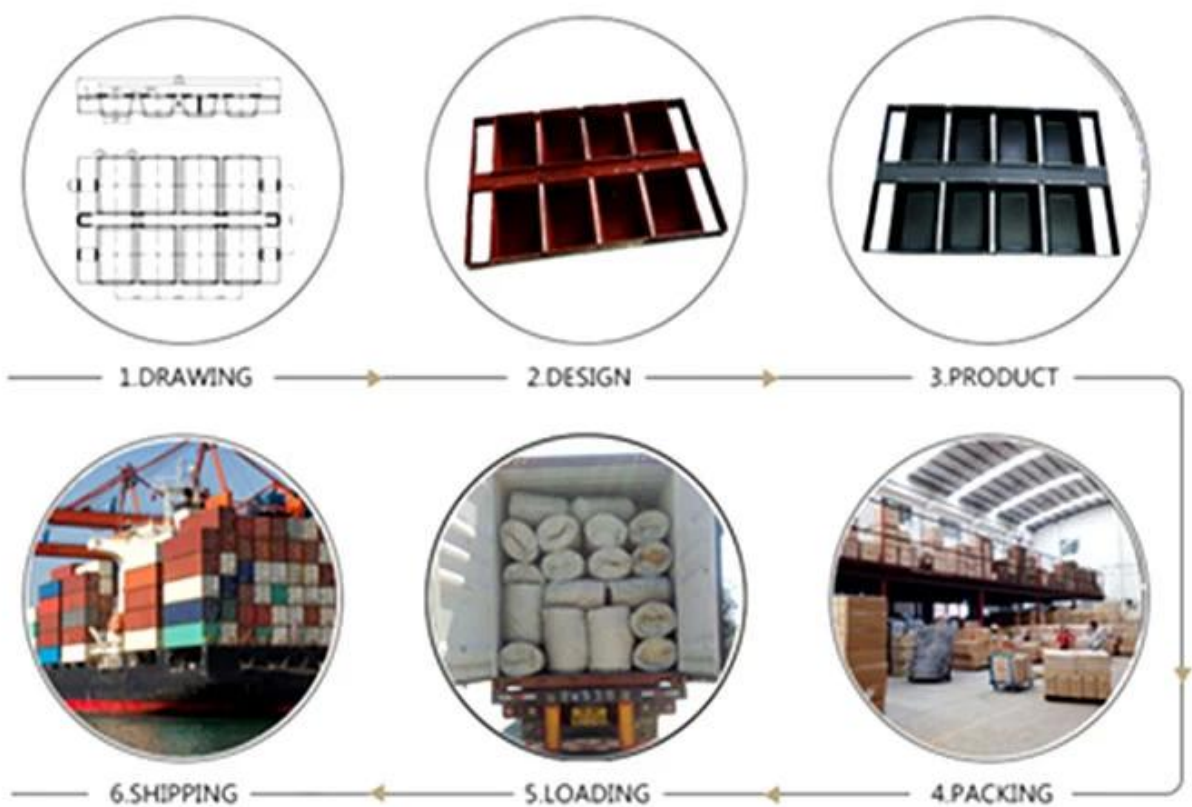
A = length of the top (inside)
B = width of the top (inside)
C = length of the bottom (outside)
D = width of the bottom (outside)
H = height (inside)

Dimensions of the rack:

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



Technology Process

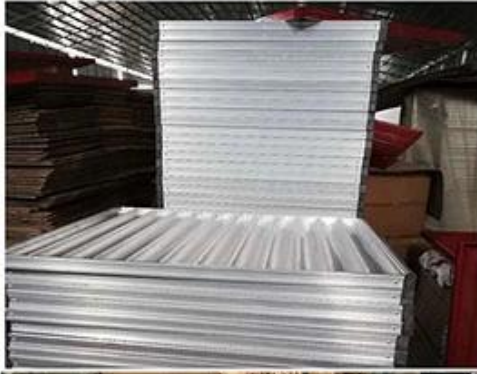


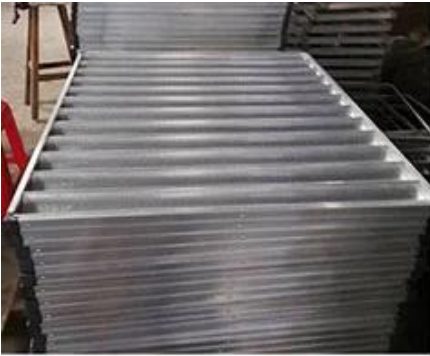


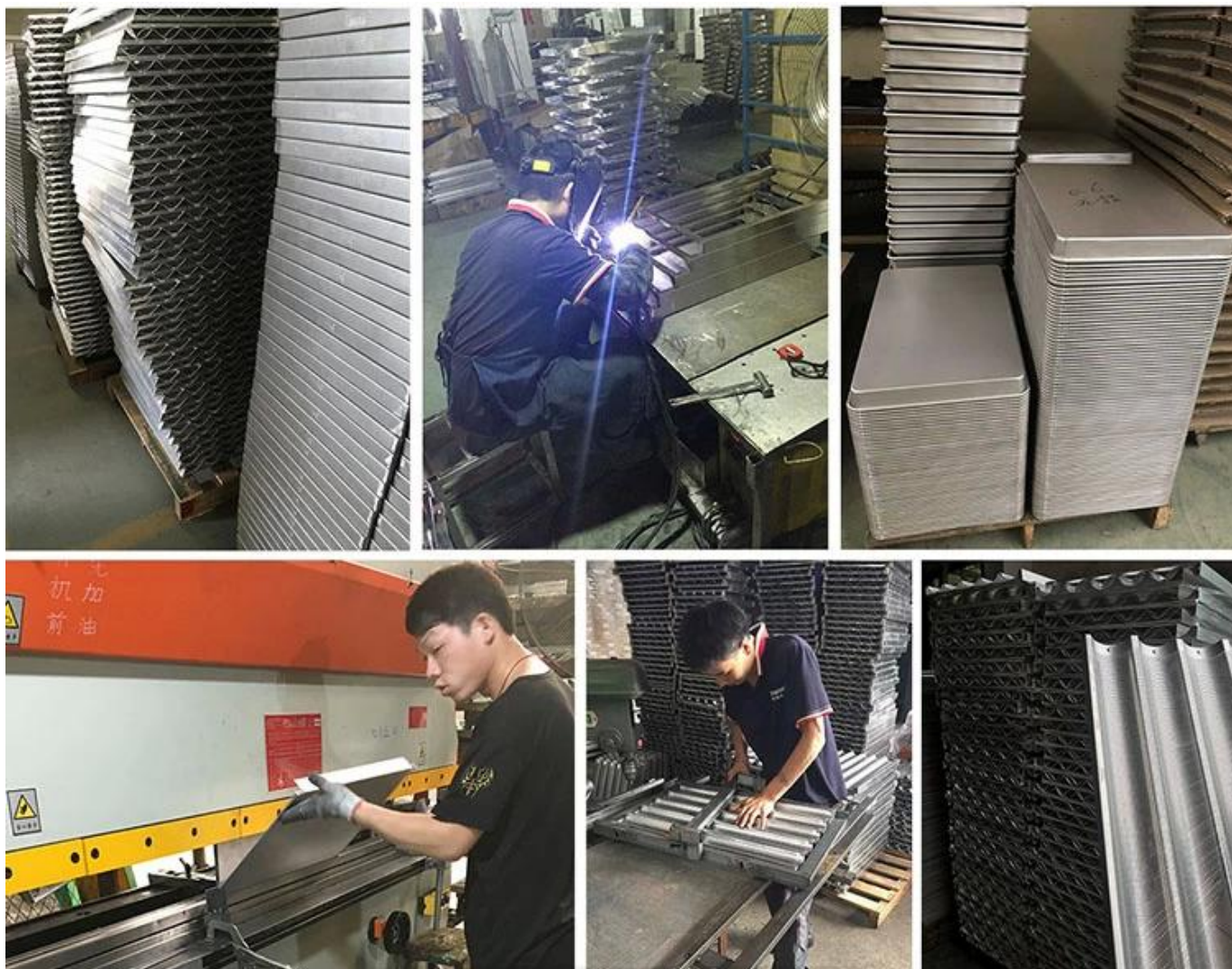
Application



tailored Belt Loaf Pan Factory visits







Who we are

Tingbuy limited industry is a **supplier of customized and professional bakeware**. We mainly produce trays for plates, baguette trays, cups for cups for industry, bread pans, bakery trolley and cooling rack. We have been engaged in the bakery industry for more than 12 years and we have gained support from customers all over the world (more than 50 countries). If you are looking for a loaf bread maker with a personalized professional strap, coming to us is the best choice.

Contact we

