

# Teflon coating aluminizes steel hamburger tray hamburger bun pan

## Main features of teflon coating aluminized steel hamburger bun pan

### Aluminized steel

Made of aluminized steel material, light weight, good thermal conductivity, saving baking time;  
One-piece large size, no welding joints

### US imports of non-stick coatings

It is especially important for surface coating, because it is in direct contact with food. If the quality of the coating is not good, it will cause food safety problems, and it is not convenient to demould; if the coating is not good, it is not conducive to the control of baking effect; if the coating thickness is not enough, it is not durable; we use DuPont Coatings Non-stick treatment, safe and healthy, easy to demould, easy to clean, long service life, high temperature resistance, good stability, making more delicious foods.

### Unique curved groove cup design

Tsingbuy [Hamburger bun pan manufacturer](#) is professional in industry cup tray. The 3D curved groove design makes the shape of the cooled thick hamburger fuller. The flat groove design of the general merchant will sag the burger due to thermal expansion and contraction.

### Two sizes of burger for choices

4 inch: 95mm in bottom, 101mm in upper caliber, 15mm in diameter

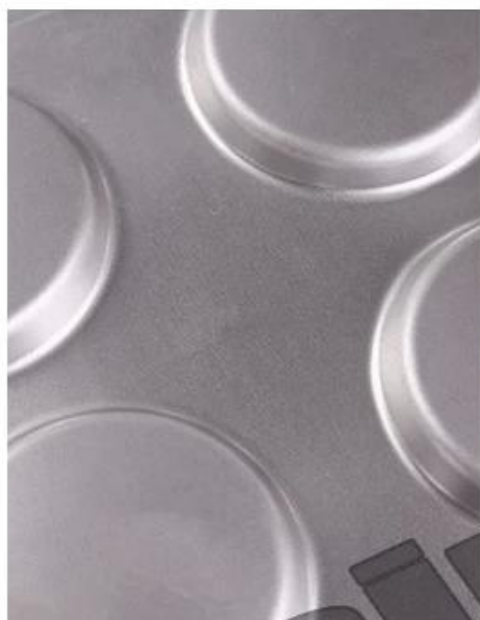
3.5 inch: 84mm in bottom, 93mm in upper caliber, 15mm in diameter

## Pictures of teflon coating aluminized steel hamburger bun pan









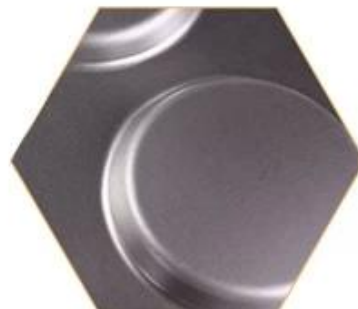
**Professional Bakeware Manufacturer**



Aliminized Steel



Non-stick surface



Integral stamping





**3.5" and 4" hamburger for choice**  
**Customized tray size available**  
**Suitable for food factory production**  
**durable, non-stick, easy to clean**

### **Attention matters**

Before using for the first time, rinse with water and dry it. Apply a thin layer of baking oil (no salt or corrosive oil), put it in the oven, set the temperature to 200 degrees, and bake for 10 minutes. After taking out and cooling, wipe it clean and use it.

Do not leave the baked or unbaked food in the mold for a long time;

Do not use a hard object such as a steel ball to scrape the baking sheet;

Never use salad oil to apply the baking sheet.

### **Customized industry cup tray**

With more than 12 years devoted in bakeware manufacturing and exporting, Tsingbuy now has become one of the biggest industry cup tray [muffin pan supplier](#).

Multi-mould baking tray is mostly used in food factory and bakery. Of course, it can also be used as home bakeware. You can get intimate and satisfying customization service from Tsingbuy. Your own special design is also available as we are rich in experience of OEM & ODM services too.

### **Factory pictures**









## About us

We are the leading bakeware manufacturer and [mini loaf cup tray supplier](#) with more than 12 years experience in bakery industry, producing sheet pans, baguette trays, loaf pan/toast tin, OEM industry cup trays, bakery trolley, cooling rack and so on. We also provide baking related series for our customers, including banneton basket, PP basket, baking couche, baking mat and so on. We are featured with professional team, good service, reliable forwarder, a great deal of experience during the past pleasing experience with our customers.

## Contact us

