Main features of

aluminum perforated French bread baking pan baguette pan Baguette baking tr ay

- 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 duarable
- 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













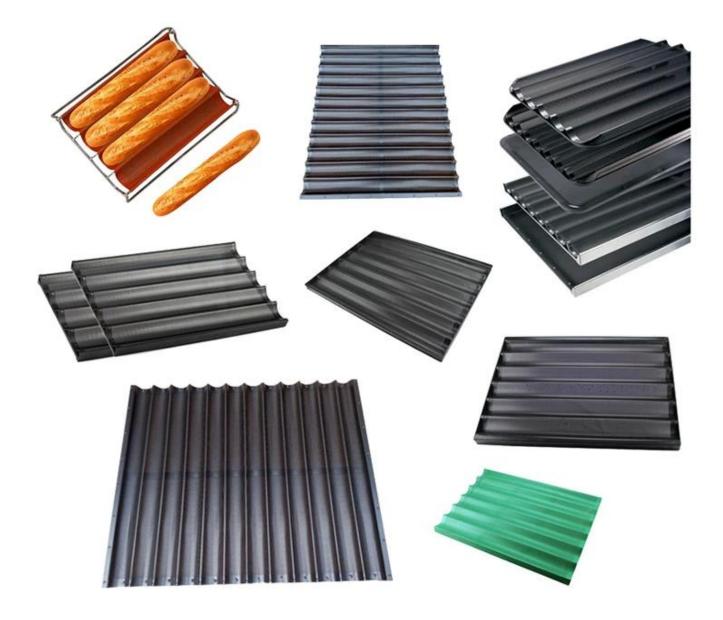


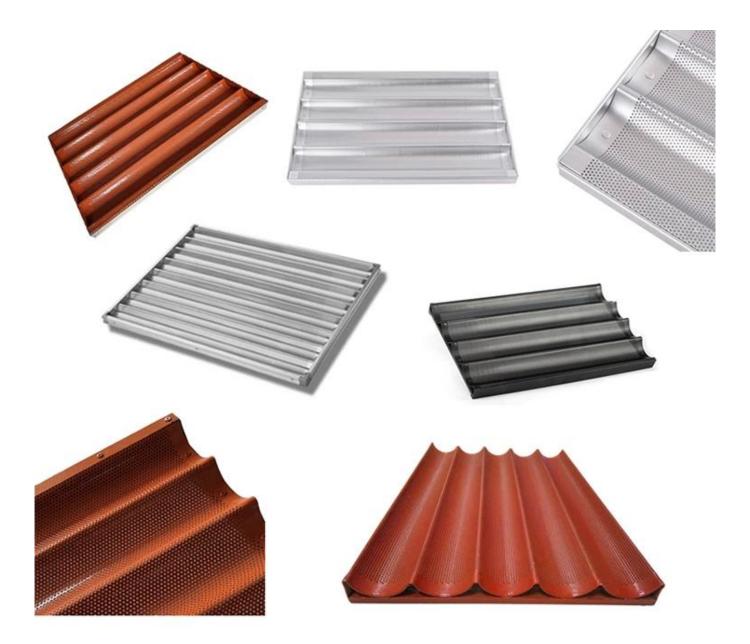




More types of baguette baking tray Tsingbuy is a leading professional baguette tray manufacturer epecialized in production, customization and exporting service for more than 10 years. You can get your required baguette baking tray exactly the same as your demands with us. Here are some product pictures from Tsingbuy **<u>baguette tray</u>** wholesale for your information.







Pictures of French bread pan manufacturer



No.	Production Process	No.	Production Process	No.	Production Process
1		2		3	
	Cutting		Automatic Punching		Punching
4		5		6	
	Bending		Welding		Polishing
7		8		9	
	Sand Blasting		Cleaning		Spraying
10					*
	Drying				