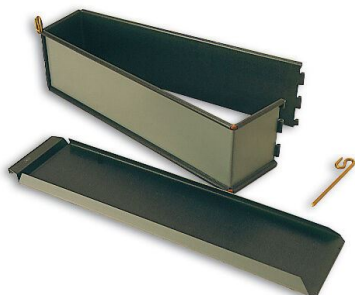


# Exopan p té en croûte mould long 40x7.5x8.5 cm

**331285**

## PRODUCT SHEET



Material(s):

Non-stick stainless steel

Country of origin:

FRANCE

Customs number:

7323990090

Brand:

EXOPAN



## PRODUCT DESCRIPTION

- ✓ Multi-layer PTFE-coated fine steel
- ✓ Non-stick coating (PFOA-free) for homogeneous cooking without greasing for dough preparations only, easy to turn out. Light greasing the first few times it is used will extend coating life
- ✓ Oven-safe for quick browning
- ✓ Clean with hot water and degreasing products
- ✓ Protect from moisture (dishwasher, fridge)

## SALES DATA

Sales unit:

1

MOQ:

1

## PRODUCT FEATURES

### Dimensions Commercial Variant

	Commercial version CV 1	Commercial version CV -1	Commercial version CV -2
<u>Designation</u>	Exopan p té en croûte mould long 40x7.5x8.5 cm		
<u>Contains</u>		VC-1	VC-2
<u>Height</u>	85 mm		
<u>Total Length</u>	400 mm		
<u>Width</u>	75 mm		
<u>Volume</u>			
<u>Net weight</u>			
<u>Gross weight</u>			
<u>Bar code</u>	3334493312850		



## Exopan p té en croûte mould long 40x7.5x8.5 cm

331285

Product dimensions		Color & Finish	
Useful length	400 mm	Colour	Black
Weight of dough	2300 g	Use conditions	
Material		Maximum operating temperature	230 °C
<b>Main material</b>	Non-stick stainless steel		

## LOGISTICS DATA

Quantity	UNIT		SUB-CONDITIONING		MASTER		PALLET	
			contains:		contains:		contains:	
					1	underpacking	100	masters
					1	unit(s)	100	layers
							1	masters / layer
							100	unit(s)
Weight	0,910	Net in kg		Net in kg	0,9	Net in kg	91	Net in kg
	0,910	Gross in kg		Gross in kg	0,9	Gross in kg	91	Gross in kg
	0,000	Net packing in kg		Net packing in kg	0,0	Net packing in kg	0	Net packing in kg
Dimensions	9,000	H in cm		H in cm	9,0	H in cm	35	H in cm
	9,500	W in cm		W in cm	9,5	W in cm	80	W in cm
	45,000	L in cm		L in cm	45,0	L in cm	120	L in cm
	3,840	V in dm³		V in dm³	3,8	V in dm³	336	V in dm³
Bar code	type	EAN	type	EAN	type	EAN	type	EAN
	EAN13	3334493312850						