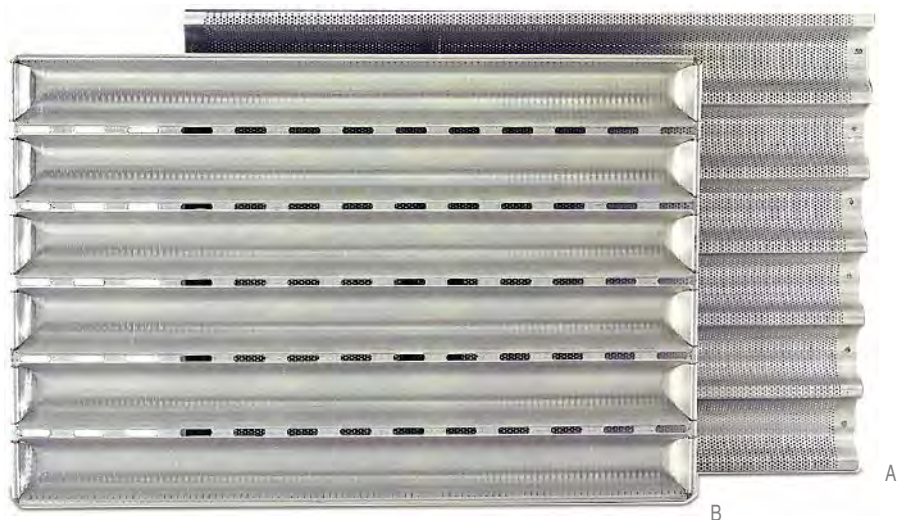


MOLDS



FRENCH BREAD (BAGUETTE) PAN

Made from commercial gauge aluminum for food service use. Each pan makes 6 loaves.

		LENGTH	WIDTH
A. M505	Perforated pan	26"	18"
	Each loaf	26"	2.5"
B. M455	Solid pan	26"	17"
	Each loaf	26"	2.25"

BAKER'S BLADE (LAME)

For scoring baguettes or other breads. Stainless steel blade. 5" length. Plastic handle and cover.

B866



MUFFIN PANS

Aluminized steel with silicone glazing for easy release.

C. JUMBO

Three rows of 4 cups, 12 cups total. Pan size is 17.88" length x 13.5" width. Each cup is 3.75" top diameter x 2.5" bottom diameter x 1.75" height. 8.2oz.

M491

D. CROWN

Three rows of 4 cups, 12 cups total. Pan size is 18" length x 13" width. Each cup is 3.5" top diameter x 2" bottom diameter x 2" height. 7.3oz.

M492

E. TEXAS SIZE

Three rows of 4 cups, 12 cups total. Pan size is 17.88" length x 12.88" width. Each cup is 3.25" top diameter x 2.75" bottom diameter x 1.25" height. 5.6oz.

M447

F. SQUARE

Four rows of 5 cups, 20 cups total. Pan size is 15.75" length x 11.13" width. Each cup is 1.66" square x 1.28" height. 1.8oz.

M662

G. STANDARD

Four rows of 6 cups, 24 cups total. Pan size is 20.75" length x 14" width. Each cup is 2.75" top diameter x 2.06" bottom diameter x 1.38" height. 3.8oz.

M262

H. MINI

Four rows of 6 cups, 24 cups total. Pan size is 17.19" length x 12.88" width. Each cup is 2.06" top diameter x 1.63" bottom diameter x 1.13" height. 2.1oz.

M261

I. MICRO

Four rows of 6 cups, 30 cups total. Pan size is 18" length x 13" width. Each cup is 1.88" top diameter x 1.25" bottom diameter x 0.88" height. 1.1oz.

M493

