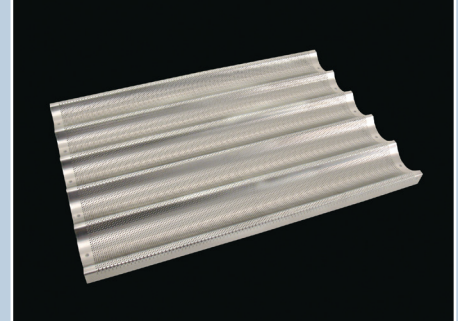
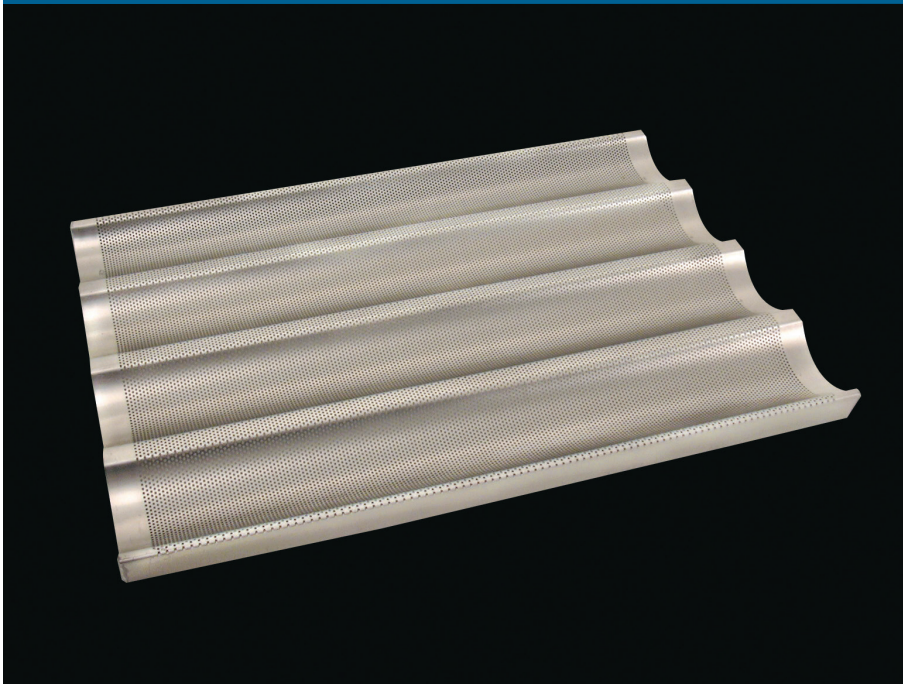


# Baguette/French Bread Pans



## Features and Benefits

- ◆ Aluminum pans evenly bake French and Italian breads
- ◆ Glazed for easier bread removal
- ◆ 18" W x 26" L x 1" H
- ◆ 16 gauge perforated aluminum

## Ensure French and Italian breads are evenly baked

Prepare and present quality bread loaves with Baguette/French Bread Pans. The unique troughed shape allows for a balanced distribution of heat for evenly baked French and Italian Bread loaves.

Perforated aluminum is glazed for easy removal of loaves after baking, ensuring a consistent and quality presentation.

## Specifications

Item No.	Style	Dimensions	Pack
9922518978	4 Long Baguette	18" W x 26" L x 1" H	1
9922517017	5 Long Baguette	18" W x 26" L x 1" H	1
9922519111	5 Across French	18" W x 26" L x 1" H	1

*Additional sizes and styles can be made to order (minimum quantities apply.)*

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For more information,  
call **800.422.2547**  
or visit **www.siffron.com**

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