



Total Retail Solutions®

# Baguette/French Bread Pans

Prepare and present quality bread loaves with FFR-DSI's 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.



**A** 9922518978



**A** 9922517017

## Features and Benefits

- Aluminum pans evenly bake French and Italian breads.
- Pans are glazed for easier bread removal.

## Specifications

- A** Baguette/French Bread Pans
  - 4 long baguette, 18" W x 26" L x 1" H - No. 9922518978
  - 5 long baguette, 18" W x 26" L x 1" H - No. 9922517017
  - 5 across french, 18" W x 26" L x 1" H - No. 9922519112
  - Material
    - 16 gauge perforated glazed aluminum
  - Additional sizes and styles can be made to order (minimum quantities apply)

*See our complete line of Supplies, as well as thousands of other retail solutions, in the FFR-DSI YELLOW PAGES® Catalog.*