

# Pani-tartes® & Pani-tourtes®

Baking rings and squares, with logo, for tarts, quiches, sweet and savory cakes. Direct lining in the deeply buttered ring, baking paper also available. Personalization included in the price. Several diameters can be stored in one box.

**Mini Pani-tarte**  
 Ø 8, 10 & 12 cm 3.14", 3.93" & 4.72"

**Pani-tarte**  
 Ø 16, 20, 24 & 28 cm  
 H: 2.5 or 3.5 cm  
 6.30" - 7.87" - 9.45" & 11.02"  
 1.00" or 1.38"

**Pani-tourte**  
 Ø 16 & 20 cm - H: 5 cm  
 6.30" - 7.87"

**Square**  
 size 13, 16 & 19 cm  
 5.12" - 6.30" - 7.48"  
 H: 2.5 / 3.5 & 5 cm  
 1.00" / 1.38" & 1.97"

Baking paper

## Cocotte

Casserole with lid & paper cup, customized with your logo, for baking, presentation and take-away. Diam 110 mm (180 u) 4.33"

## Pani-bague®

Adjustable wooden ring with your logo. Size Ø 4 cm approx. 1.6" (500 u) For sandwich ring, « baguette » ring, napkin ring...

## Starters and finger food serving board

Natural wooden presentation and serving board, customized with your name and logo. N°5: 255 mm x 140 mm - N°7: 280 mm x 180 mm 19.8" x 5.5" - 11" x 7.1" (20 u)

## Pizza Board

Round presentation board customized with your name and logo. Diameter 33 or 40 cm. (12.9" or 15.6") (20 u)

## Plaited crates (inside dimensions in mm - inches)

Chaumont (CB 10) : 180 x 125 x 45 7.0" x 4.8" x 1.7" (42 u)  
 Chenonceau (CB 8) : 240 x 175 x 45 9.3" x 6.8" x 1.7" (24 u)  
 Cheverny (CB 9) : 245 x 183 x 50 9.5" x 7.1" x 1.9" (22 u)  
 Chambord (CB 4) : 335 x 250 x 45 13" x 9.7" x 1.7" (13 u)  
 Chinon : 245 x 245 x 50 9.5" x 9.5" x 1.7" (15 u)

Customization from 50 units. Wooden lid for all models available separately.

## Plaited trays (inside dimensions in mm - inches)

**Square**  
 Bourgogne : 155 x 155 x 23 6' x 6' x 0.9" (64 u)  
 Bretagne : 195 x 195 x 23 7.6" x 7.6" x 0.9" (37 u)  
 Normandie : 235 x 235 x 23 9.1" x 9.1" x 0.9" (31 u)  
 Provence : 275 x 275 x 23 10.7" x 10.7" x 0.9" (24 u)

**Pani-sets** Plaited wooden boards  
 (170x170, 210x210, 250x250, 290x290 mm)  
 (6.69"x6.69", 8.27"x8.27", 9.84"x9.84", 11.42"x11.42")  
 Can be used as lids for plaited trays.

## Pani-pousse® Baskets

Size (ext. mm-inches):  
 Mini: Ø160-H 90 6.30"x3.54" (35 u)  
 Small: Ø200-H 80 7.87"x3.15" (35 u)  
 Medium: Ø230-H 100 9.05"x3.94" (9 u)  
 Large: Ø270-H 135 10.63"x5.31" (8 u)  
 Linen bonnet can be removed and washed. Customization from 50 units.

## Raffia

20 m bobbin  
 Light green, chocolate, raspberry & natural

## Cutlery

Sets of:  
 100 forks  
 or 100 knives  
 or 100 spoons

**technobake™**

TECHNOBAKE - Panibois

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# Panibois®

L'innovation au service de la Tradition

## The Inventor of the wooden baking mold





Pani-moules®

Sizes in mm/ inches	Reference	Suggestions for use
	<b>Tom Pouce</b> 100 g Box: 500 units	Mini cakes Crumbles Small gratins
	<b>Petit Prince</b> 125g Box: 400 units	Fruit pastries Brioches Brownies Specialty breads
	<b>Prince</b> 250 g Box: 240 units	Gingerbreads Gratins
	<b>Baronnet</b> 350 g Box: 175 units	Fruit or savoury cakes Gingerbreads Brioches
	<b>Marquis</b> 300 g Box: 200 units	Ready meals Steam dishes Salads
	<b>Marquise</b> 300 g Box: 200 units	Lasagnas Gratins
	<b>Duc</b> 500 g Box: 100 units	Specialty breads Brioches Ready meals



Wood: Aspen (untreated)  
Double-sided and waterproof silicone paper cups included  
100% biodegradable

Sizes in mm/ inches	Reference	Suggestions for use
	<b>Baron</b> 600 g Box: 100 units	Ready meals Lasagnas
	<b>Lord</b> 500g Box: 100 units	
	<b>Archiduc</b> 850 g Box: 100 units	Specialty breads Brioches
	<b>Comtesse</b> 400 g Box: 200 units	Brioches Specialty breads Salads Sandwich Club
	<b>Comte</b> 450 g Box: 160 units	
	<b>Lady</b> 225 g Box: 100 units	Ready meals Lasagnas
	<b>Sire</b> 450 g Box: 100 units	



Food industry compliant  
with the law of 15/11/45 & EC N° 1935/2004  
from -40°C to +240°C: freezing, thermal oven, micro-wave oven

Sizes in mm/ inches	Reference	Suggestions for use
	<b>Viconte</b> 400 g Box: 100 units	Aperitif breads Gingerbreads Salami in brioche
	<b>Octopuce</b> 100 g Box: 400 units	Crumbles Vegetable flans Individual pastries
	<b>Octo 145</b> 300 g Box: 210 units	Ready meals Salads Brioches Pain marguerite Shaped bread
	<b>Octo 180</b> 500 g Box: 120 units	
Additional paper cups/liners		Carboard lids TAKE-AWAY (microwave reheating) (100 u)
	Customization Minimum one box (please inquire)	Discovery Kit 25 Octopuce molds with paper to test concept and customer acceptance.

Panibois products are designed with sustainable development in mind.