

Panettone low

GENERAL TECHNICAL INFORMATION

iFornostampi are pure cellulose paper containers suitable for use as baking cases and as a final product wrapping. Resistant to grease and to temperatures ranging from -40°C to $+220^{\circ}\text{C}$, iFornostampi can be used in conventional ovens, microwave ovens and freezers. The side is printed using grease- and alcohol-proof inks. All the materials used (paper - glue - inks) are specifically approved for use with food products.

Base - With micro-perforations to eliminate excess humidity during baking; made of 140 g/m² micro-corrugated paper with external corrugation, obtained by laminating two smooth 60 g/m² webs.

Side - Made of 140 g/m² micro-corrugated paper with internal corrugation, obtained by laminating two smooth 60 g/m² papers.



PANETTONE BASSO

For current diameters, height may vary upon Customer's request according to the range indicated (*)

| Bottom (mm) | h. Option (Min => Max) | h. Standard (mm) | Ref Standard P O / h | Units/Box | Boxes/Pallet | Units/Pallet |
|----------------|-----------------------------|---------------------|-------------------------|-----------|--------------|--------------|
| 155 | 50 => 70 | 50 | B155/50 | 360 | 12 | 4.320 |
| | | 60 | B155/60 | 360 | 12 | 4.320 |
| 175 | 50 => 70 | 55 | B175/55 | 360 | 12 | 4.320 |
| 185 | 50 => 70 | 60 | B185/60 | 390 | 11 | 4.290 |
| 200 | 50 => 70 | 55 | B200/55 | 360 | 8 | 2.880 |
| | | 60 | B200/60 | 360 | 8 | 2.880 |
| | | 70 | B200/70 | 360 | 8 | 2.880 |
| 210 | 50 => 70 | 60 | B210/60 | 360 | 8 | 2.880 |
| | | 70 | B210/70 | 360 | 8 | 2.880 |
| 220 | 50 => 80 | 70 | B220/70 | 360 | 6 | 2.160 |
| 245 | 50 => 80 | 80 | B245/80 | 270 | 6 | 1.620 |
| 275 | | 80 | B275/80 | 200 | 8 | 1.600 |

Custom made productions with different heights and/or diameters are possible.