



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	h. Option	h. Standard	Ref Standard	Units/Box	Boxes/Pallet	Units/Pallet
(mm)	(Min => Max)	(mm)	P O / h			
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.