

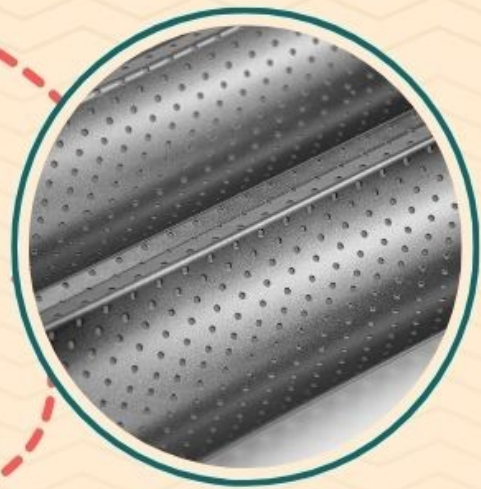
# Tips For Choosing The

## Right Baguette Pan For Your Kitchen



Prefer buying a pan with a non-stick coating.

Make sure that the tray has small holes for perforation to get you crisp baguettes.



Buy the one with fewer or more molds, depending on your family size and frequency of eating.

Ensure that the trays are of high quality that can resist high temperatures.



Check for the strength and durability of the product.

Choose the one that is easy to clean or is dishwasher-safe.



Images: Amazon