

CATALOG



CONTENTS

FEATURE	03
WHAT'S NEW ?	04
ONE SHAPE, MANY IDEAS	06
THE CHEF'S VERSION	08
CHEFS PROFILES	09
DEMARLE® INFO	10
DEMARLE® LAB	11
DEMARLE® VALUES	12
FLEXIPAN® INFOS	13
INDEX PER REFERENCES	14
The trays	20
• The classics	20
• The rounds	25
• The rectangles	33
• The squares	36
• The ovals	38
• The triangles	42
• The design	44
• The festive	47
The individual moulds	52
• The classics & design	52
• The rounds & ovals	53
• The tarts & sponge cakes	54
• The rectangles & squares	56
• The fun & festive	57
• The decors & inserts	59
• The desserts & Relief Mats	61
FLEXIPAT®	62
THE PASTRY MATS	65
SILFORM®	68
Choux	69
Tartlets	71
Breads	74
• The rounds	74
• The squares & The rectangles	77
• The Oblong shapes	80
• Special Silform®	83
• The moules	84
ACCESSORIES	85
INDEX PER PAGES	87
SALES DEPARTMENT	92



FEATURE

With a new model, new products and new chefs, the release of the latest Demarle® catalog seems a fitting occasion to reiterate that, since the invention of the SILPAT® and the FLEXIPAN®, Demarle® has remained a creative, innovative company.

To begin, we present our latest catalogue, in which Demarle® offers some engaging reading. First, there is a magazine component, featuring articles, reports and interviews that delve into the company. In a more traditional catalogue format, the next pages will present the full FLEXIPAN®, FLEXIPAT®, SILPAT® and SILFORM® product ranges. All of these brands, for which the company has become internationally renowned, have become standard tools in homes and test kitchens all over the world.

The FLEXIPAN®, a pioneer in flexible pans with its unique fiberglass construction, revolutionized the world of culinary arts. It comes in many shapes and sizes, allowing chefs to let their imagination and creativity run wild. It is now an indispensable everyday tool and is among the top selling test kitchen equipment. For decades, its legendary flexibility has made it a quick and easy task to release cakes, muffins, mousses and more, from their pans. Its thin silicone walls make for better heat distribution and more even baking. An ideal partner, the FLEXIPAN® is built to last.

As for the SILPAT®, no introductions are necessary. This silicone baking mat continues to replace parchment paper in all situations.

A newer arrival to the product range, the FLEXIPAT® is the perfect complement to the FLEXIPAN®, as it allows for straight-edged shapes with sharp edges and clearly imprinted patterns.

The SILFORM® literally changed the baking world by offering a wide variety of regular, calibrated shapes.

Demarle® is proud of its complete product range, which meets the exact standards of culinary professionals, pastry chefs, bakers, chocolate and ice cream artisans and other enthusiasts.

WHAT'S NEW?

New products and a variety of original, never-before-seen shapes designed for all culinary professionals.



SPIRAL HALF-SPHERE

The enchanting spiral half-sphere will tempt the palate with tantalizing flavors. Ideal for mousses iced with a spray gun to highlight its spiral form. It will also carry a thin layer of icing with equal elegance.

**Product no.
FP 1888**



CAKE XS

Ideal for caterers, this small rectangular cake form with defined straight edges stands up to the most exacting professional demands.

Imagine all the savory or sweet cakes you could make! It is perfect for financiers or little sweets to accompany afternoon tea.

It can also be inserted into the Flexipan® Cake M.

Product no. FP 1317



PUCK

A small Puck with rounded shapes, containing the most daring inserts in the center.

It works with anything, from savory to sweet, plainly decorated to wildly eccentric. Unbridled imagination and creativity ensue!

**Product no.
FP 1331**

WHAT'S NEW?



A new product in the Flexipat® range, the Flexiform pan has revolutionized the creation of layered desserts using a frame, and is sure to be coveted by stainless steel frame users.

FLEXIFORM

All layers are prepared, one after the other, directly in the 5-cm tall silicone mould. The dessert can be smoothed easily thanks to the reinforced edges. Pan release is also very simple, due to the flexible, non-stick properties of the silicone. It really does have it all!

Can be used for savory or sweet recipes.

Product no. FX 1950



At the confectioner's shop (marshmallows, fruit paste and more), it will delight children of all ages. Give it a try! It's sure to become a fixture in your kitchen.

Product no. FP 1976

LITTLE TEDDY BEAR



ELONGATED BRIOCHETTE

Little elongated briochettes, with their well-defined fluted edges, make this form the perfect tool for bringing your wildest whims to fruition. An ideal volume for making travel-friendly cakes, briochettes or even flans.

Perfect for selling in the shop, with or without packaging.

Product no. FP 1271

FOLLOW YOUR WHIM



Creation and production: Mathieu Blandin

ONE SHAPE, MANY IDEAS

Chocolate mousse
 Chocolate cream
 Caramel core
 Frangipane
 Hazelnut biscuit
 Sweet pastry
 Everything will be devoured!
 Let your imagination take you
 wherever it will...
 Desserts that are a delight to behold and to savour.



Find the recipe



SPIRAL HALF-SPHERE

ø 64 mm \ Depth 37 mm
 Vol. 83 ml

600
x 400

FP 1888 - 24 indents

400
x 300

FP 2888 - 12 indents



Make salted caramel.



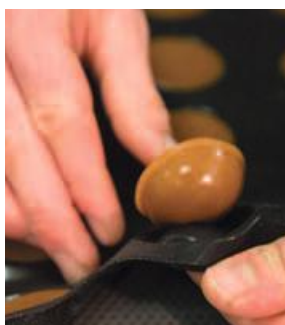
Pour it into the
 Flexipan® inserts.
 Product ref. FP 1489.



Make a dark
 chocolate mousse.



Transfer it to the
 Flexipan® spiral half-
 spheres.



Release the salted
 caramel inserts from
 the pan.



Place them into
 the dark chocolate
 mousse.



Cover with a soft
 hazelnut biscuit.



Fill the wells of sweet
 pastry dough with a
 chocolate frangipane.

CHEF'S VERSION...



Christophe Debersée has been using Demarle® pans, and more specifically Silform® pans, for several years now. Taking advantage of their many benefits, he was able to develop new products.

The chef prepares traditional recipes, reworked with original, modern flavors. Here we take a closer look at two new recipes, drawing on his inspiration and creativity.

WASABI BURGER



Production: Christophe Debersée

The winner of the 2008 Bakery World Cup enjoys experimenting with new flavors and developing his creativity. His daring vision pays off in a completely new Asian-inspired recipe.

The Wasabi Burger features flavors that are both surprising and interesting, marvel in snacking trends.

Find the recipe on our website at www.demarle.com.

SAVORY BABA

On the forefront of current bakery and snacking trends, Christophe Debersée suggests an original idea for this beloved classic: a little vegetable version. While bakeries and pastry shops are offering alcohol-free varieties, in different flavors such as chocolate,

coffee or strawberry, the chef has decided to replace the sweet syrup with a savoury one, and garnish the baba with a savoury mousse. A successful experiment!

Using the Flexipan® allows for perfect pan release and very regular-shaped products.



Production: Christophe Debersée

CHEF PROFILES

Demarle® has always put chefs at the heart of its craft. Its partnerships with various chefs have been what made the company stand out and helped it to remain innovative.

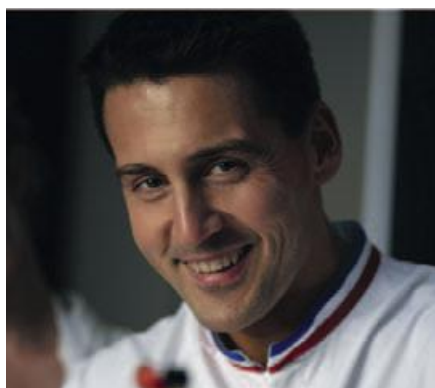
Pioneers, creators and entrepreneurs... we are proud to be working with a new generation of talented chefs.



MATHIEU BLANDIN

accustomed to production work. He merges elegance and innovation with productivity. It was these qualities that led him to begin working with Demarle® products. As an experienced user of professional-quality pans, he now seeks to develop new concepts, such as the Silpain® and Silform®, two exclusive Demarle® brands.

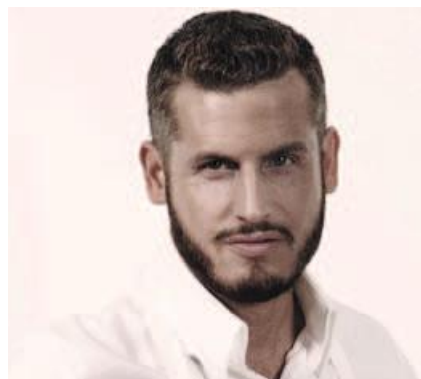
For 12 years at Pascal Caffet, Mathieu Blandin slowly climbed ranks to become Sous-Chef in 2008. Drawing on his experience, he won the World Pastry Cup in 2013. A creative, innovative spirit, Mathieu is



DAVID WESMAËL

the Pastry arts. Whether for streamlined dessert production or for product regularity, the most important attribute, in his opinion, is in personalization and finishing. Excellent prospects in terms of innovation!

Upon receiving the title of MOF Glacier in 2004, David Wesmaël became a world renowned chef in the field of artisan ice cream making. Having used Demarle® pans for several years now, he is convinced of the advantages they offer in the development of



©Alban Couturier

YANN COUVREUR

Among the rising stars, Yann Couvreur is undoubtedly one of the most pragmatic young chefs.

After proving himself in the most famous test kitchens (such as le Carré des Feuillants and le Prince de Galles, to name only two), he has decided to focus on personal projects and plans to settle in the 10th arrondissement in Paris.

He believes that the field of Pastry, much like companies such as Demarle®, need to be continually renewed and modernized. This is why he wished to develop specialized pans using Flexipat® and share his experiences.

Thanks to Demarle®, a long-lived, trusted company, he can use high-quality products of various shapes in his test kitchen.

DEMARLE® INFO

Demarle® provides services designed for its customers' everyday needs. Always ready to assist, the company uses the latest technology to provide tools that help customers understand its products. There you'll find a website, videos and demonstrations, providing a complete explanation of our full product range.



WEBSITE

Visit the Demarle® website, where you'll find complete product information, the latest products and company news. You can also download Fleximag and subscribe to our Newsletter. There is always more news, recipes and information on Demarle® products. One website to answer all of your questions and meet your needs: www.demarle.com

Visit the Demarle® website, where you'll find complete product information, the latest products and company news. You can also download Fleximag and subscribe to our Newsletter.

There is always more

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One website to answer all of your questions and meet

your needs: www.demarle.com

FOLLOW US!

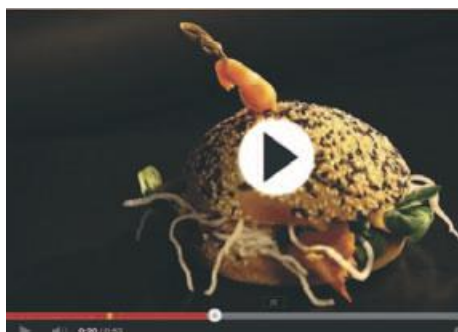
Demarle® is on Facebook and Google+!



Demarle
Sasa



La Fabrique
du Goût



YOUTUBE CHANNEL

for using our products. And so much more...

Find all of our Demarle® videos on our YouTube channel, "La Fabrique du Goût".

You'll have live access to tricks, tips and techniques



Comment ?
C'est simple, grâce au nouveau site mobile de Demarle. En un geste, accédez aux infos, agenda et gamme de produits.

Comment faire ?
Flasher le code à l'aide de votre mobile et vous serez directement dirigé vers le site.
Bonne navigation!



MOBILE SITE Stay connected to Demarle® via its mobile site. Access our full product range and information, as well as our event calendar, all in one place.

How to log on: Scan the code using your mobile device, and you will be automatically directed to the site.

DEMARLE® LAB

From the outset, Demarle® has helped pastry chefs and artisan bakers, master chefs of France and world champions to streamline their work and stimulate creativity.

At the Europain trade show, Demarle® launched the Demarle® LAB, and to mark the occasion, organized a young talent competition! This was a wonderful opportunity to distinguish itself and create a buzz of excitement. A report from behind the scenes of this new kind of school!



The Demarle® Lab was established to promote all Demarle® brands,

by providing training on how to use the products. Although the flexibility, non-stick properties and durability of Flexipan® products are well known to professional pastry chefs, many still are unaware that all of its high performance is due to the structure of the Flexipan® and its fiberglass construction. In addition, for many years, ingenious chefs have been discovering tricks using Flexipan® products. The Demarle Lab® will help to share and spread this knowledge.

HOW?

Through classes, demonstrations and day-long technical courses. In this way, Demarle® aims to forge partnerships with culinary professionals, including pastry chefs, of course, but also bakers, caterers, artisan ice cream makers and others.

The Demarle® Lab offers services for our customers and users of flexible mats and pans in the form of:

- **Demonstrations** of our latest products. Real creative workshops, where well-known chefs share their expertise and creativity, bringing new ideas to shop windows and dining plates.
- Two- or three-day **classes** and training workshops that will be held on general topics such as snacking, ice creams, travel-friendly cakes and more.

- Day-long technical courses:

Given upon request for professionals who wish to perfect their production process while pursuing the possibilities for creativity made possible by all of the Demarle® flexible pan ranges.



Benefit!

The Demarle® Lab Club is a group of chef consultants with the objective of developing new products and shapes for our range of flexible pans, and of working to define products that promote more avant-garde pastry arts.

DEMARLE® VALUES

QUALITY AND HIGH PERFORMANCE

Demarle® has always taken great care to provide high-quality products for all of its customers. By opting to obtain certification, it ensures that recognized qualitative criteria will be met.

Demarle® is also compliant with regulations. As such, our products are food safe, as verified by various accredited test kitchens.

In addition to its focus on quality, the company also makes an ongoing effort to reduce its environmental impact.

INNOVATION AND CREATIVITY AT THE HEART OF OUR CRAFT

For Demarle®, innovating is, above all, meeting the needs and expectations of professionals.

→ Innovating to offer technical solutions.

→ Innovating in shape design to make bakery shop windows even more enticing.

→ Innovating to build a strong, dynamic image of our company.

→ With its exclusive brands Silpat®, Flexipan®, Flexipat® and Silform®, recognized by culinary professionals worldwide, Demarle® continues to offer new shapes and concepts.

Discover them all in our latest catalogue!

DEMARLE® IS THERE FOR YOU

Whether you have a question or need advice, we are ready to assist you in your daily kitchen tasks with the answers and tools you need.

If you need us to develop a product, we can customize our pans to fully meet your standards.

Our partner chefs share their expertise through the training courses, technique consulting and demonstrations we offer, to help you with your business.



The Flexipan® complies with French, European and United States regulations regarding materials that come into contact with food.



ABOUT FLEXIPAN®

Flexipan® is the original flexible pan!

One of a kind, the Flexipan® has been recognized as the culinary professional standard for over 30 years. A closer look at the emblematic technology of Demarle®.



Flexipan® technology remains unique. While often copied, it is never equalled. The combination of food-safe glass fiber fabric and silicone give it its superior strength and durability, as well as its proven non-stick properties.

The Flexipan® offers a streamlined way to perform the vast majority of standard freezing and baking tasks involved in making pastries and biscuits, as well as catering.

No need to grease the pans. Your product will have a smooth, shiny appearance, and perfect pan release.

Demarle® has developed a range of over 200 pan shapes in various formats, appropriate for all professional uses:

- 600x400 mm
- 400x300 mm
- 325x265 mm (1/2 Gastronorm)

Product benefits:

- + Unique glass fiber fabric texture for superior durability
- + **Non-stick** for perfect, clean pan release
- + **Even baking and colour**
- + Certified to last for **2000 baking cycles**
- + Can be used for **baking and freezing**, for **both sweet and savoury recipes**



THE CHEF'S OPINION

“Flexipan® is a sure bet: It is durable, helps optimize profitability and is very easy to clean. These days, its use has truly become standard practice. It is a real professional tool.”

Mathieu Blandin

Several different recipes can be made using a single shape. Spark your creativity and let your imagination soar.

INDEX PER REFERENCES

Ref	Designation	Page	Ref	Designation	Page
FP 107	Rounds	60	FP 1097	Medaillons	30
FP 112	Quiches	32	FP 1098	Darioles	24
FP 115	Mini florentiners	30	FP 1102	Square savarins	36
FP 118	Rounds	60	FP 1103	Insert for cones	43
FP 122	Rounds	60	FP 1105	Square savarins	36
FP 123	Rounds	60	FP 1106	Mini low square	37
FP 915	Wide mouthed muffins	23	FP 1109	Rosace shapes	20
FP 1031	Mini muffins	23	FP 1113	Mini square savarins	36
FP 1033	Oval tartlets	38	FP 1116	Oval savarins M	41
FP 1034	Low muffins	24	FP 1117	Financiers	22
FP 1039	Mini logs S	48	FP 1119	Square tartlets	37
FP 1052	Rounded quenelles	40	FP 1121	Mini madeleines	21
FP 1054	Oval savarins L	41	FP 1124	Sapphires	43
FP 1056	Teddy bears	50	FP 1126	Mini sapphires	43
FP 1057	Big savarins	27	FP 1127	Spoons	49
FP 1059	Charlottes	20	FP 1128	Mini high squares	37
FP 1061	Stars	49	FP 1129	Mini cylinders	28
FP 1066	Minces pies	23	FP 1130	Champagne biscuits	22
FP 1067	Shells	51	FP 1133	Squares	37
FP 1070	Mini brioches	33	FP 1136	Mini rounded hearts	47
FP 1071	Mini charlottes	20	FP 1142	Christmas trees	49
FP 1072	Mini rounded quenelles	40	FP 1144	Mini drops	44
FP 1073	Rounded hearts	47	FP 1145	Ingots	34
FP 1076	Hexagons	46	FP 1146	Half-cylinders	33
FP 1077	Flat bottom ovals	39	FP 1148	Ingots with cavity	34
FP 1079	Charlottes	20	FP 1149	Mini ingots	34
FP 1080	Mini oval savarins	41	FP 1150	Mini quenelles	40
FP 1081	Fluted ingots	33	FP 1152	Medium quenelles	40
FP 1082	Mini fluted tartlets	31	FP 1154	Quenelles	40
FP 1083	Mini cones	43	FP 1156	Drop savarins	41
FP 1092	Cakes L	35	FP 1158	Ingots with cavity	34
FP 1094	Cones	43	FP 1159	Volcanos	26
FP 1096	Interlacing hearts	47	FP 1160	Savarins sapphires	43

FLEXIPAN®

Ref	Designation	Page
FP 1166	Caskets	36
FP 1171	Fluted square tartlets	37
FP 1172	Fishes	51
FP 1173	Little men	50
FP 1174	Delicacies	49
FP 1175	Butterfly	51
FP 1177	2 rings decor & insert	59
FP 1178	Mushroom muffins	23
FP 1179	Saint-Honoré crown	21
FP 1180	Hexagons	46
FP 1181	Double inserts	59
FP 1182	Bells	51
FP 1184	Annapurnas	45
FP 1187	Fluted ingots	33
FP 1189	Saint-Honoré crown	21
FP 1190	Mini ondulos	46
FP 1193	Smiles	50
FP 1194	Caterpillars	45
FP 1242	Mini half-spheres	25
FP 1244	Mini interlacing drops	44
FP 1256	Mini eggs	40
FP 1259	Mini volcanos	26
FP 1264	Financiers	22
FP 1268	Half-spheres	25
FP 1269	High cylinders	28
FP 1270	Ovals	39
FP 1271	Elongated briochette <i>New</i>	38
FP 1274	Mini savarins	49
FP 1278	Crown muffins	24
FP 1282	Fluted brioches	22
FP 1289	Mini Saint-Honoré crown	21
FP 1294	Mini caterpillars	45
FP 1299	Florentiners XL	30

Ref	Designation	Page
FP 1317	Cakes XS <i>New</i>	35
FP 1320	Mini logs M	48
FP 1331	Puck <i>New</i>	29
FP 1339	Savarins ronds	27
FP 1340	Hearts	47
FP 1344	Interlacing drops	44
FP 1354	Savarins XXL	41
FP 1357	Landscapes	44
FP 1359	Mini volcanos	26
FP 1366	Mini caskets	36
FP 1367	Little shells	40
FP 1368	Pearls	44
FP 1399	Tartes tatin	22
FP 1413	Mini tartlets	31
FP 1416	Pomponettes	29
FP 1441	Florentiners	30
FP 1454	Inserts for logs	48
FP 1464	Inserts for logs XXL	48
FP 1476	Rounds savarins	27
FP 1489	Half-spheres	25
FP 1497	Chocolate bars	37
FP 1511	Madeleines	21
FP 1532	Cakes S	35
FP 1548	Rounds	60
FP 1554	Scoops out	46
FP 1560	Octogons	46
FP 1561	Mini half-spheres	25
FP 1562	Mini pyramids	42
FP 1585	Pyramids	42
FP 1586	Mini round savarins	27
FP 1593	Half-spheres	25
FP 1600	Mini quiches	31
FP 1601	Jumbo muffins	24

Ref	Designation	Page
FP 1603	Little cushions	45
FP 1674	Quiches/Pies	32
FP 1675	Tartlets	32
FP 1748	Square insert	59
FP 1758	Rounds	60
FP 1775	Little waves	45
FP 1776	Ovals	39
FP 1777	Tartes tatin	22
FP 1792	Flowers	51
FP 1882	Pyramids	42
FP 1884	Shortbreads-macaroons	30
FP 1888	Spirale half-sphere New	26
FP 1896	Half-spheres	25
FP 1897	Tartes tatin	22
FP 1922	Fluted brioches	22
FP 1976	Little Teddy Bear New	50
FP 1977	Mini half-spheres	25
FP 1982	Mini oval tartlets	38
FP 1984	Lozenges	46
FP 1985	Triangles	42
FP 2001	Mini hearts	47
FP 2005	Long brioches	38
FP 2132	Stars in relief	49
FP 2206	Ovals	39
FP 2265	Mini half-spheres	25
FP 2266	Mini cylinders	28
FP 2267	Mini ovals	39
FP 2269	Low cylinders	28
FP 2435	Mini cylinders	28
FP 2452	Rounds	60
FP 3006	Round brioches	32
FP 3051	Cupcakes	23
FP 4270	Ovals	39

Ref	Designation	Page
FP 4394	Cakes M	35
FP 10273	Fluted brioches	22
FP 21977	Mini half-spheres	25
Individual moulds		
FM 303	Grooved open pie mould	55
FM 304	Grooved open pie mould	55
FM 306	Open pie mould	55
FM 307	Open pie mould	55
FM 308	Open pie mould	55
FM 309	Open pie mould	55
FM 311	Savarin	53
FM 316	Open pie mould	55
FM 317	Open pie mould	55
FM 318	Tart pie mould	54
FM 321	Sponge cake mould-Cheesecake	54
FM 336	Sponge cake mould-Cheesecake	54
FM 337	Sponge cake mould-Cheesecake	54
FM 338	Sponge cake mould-Cheesecake	54
FM 343	Christmas brioche mould	58
FM 344	Heart	58
FM 345	Sponge cake mould-Cheesecake	54
FM 346	Sponge cake mould-Cheesecake	54
FM 347	Tart pie mould	54
FM 349	Cake	56
FM 353	Sponge cake mould-Cheesecake	54
FM 354	Sponge cake mould-Cheesecake	54
FM 360	Square shape	56
FM 361	Half-sphere shape	53
FM 366	Savarin mould	53
FM 382	Christmas tree	58
FM 389	Grooved open pie mould	55
FM 392	Christmas tree	58
FM 398	Open pie mould	55

FLEXIPAN®

Ref	Designation	Page
FM 400	©3 rings mould	59
FM 402	©3 rings mould	59
FM 409	Sponge cake mould-Cheesecake	54
FM 425	Bear head	58
FM 435	Modulo	58
FM 450	Tart pie mould	54
FM 452	Tart pie mould	54
FM 456	Daisy	57
FM 457	Half-sphere shape	53
FM 472	Rosace shape	52
FM 475	Star	57
FM 476	Cake	56
FM 477	Sponge cake mould-Cheesecake	54
FM 479	Half-sphere	53
FM 485	Savarin	53
FM 486	Fluted savarin	53
FM 487	Fluted cake	56
FM 496	Rectangular tart	56
FM 497	Chocolate bars	52
FM 499	Fluted cake	56
FM 500	©Football mould	57
FM 501	Little man	50
FM 502	Saint-Honoré crown	52
FM 503	Cushion	52
FM 505	Yin & Yang	52
FM 601	Oval	53
FM 603	Cushion	52
FM 656	Daisy	57
FM 675	Star	57
FM 679	Round shape	53
FM 686	Fluted savarin	53
FM 697	Chocolate bars	52

FLEXIPAT®

Ref	Designation	Page
FX 1102	Kouglof	64
FX 1202	Cube	64
FX 1203	Cylinder	64
FX 1950	Flexiform New	63

Desserts and relief mats

Ref	Designation	Page
FT 1010	Flexipan® for desserts	61
FT 1020	Flexipan® for desserts	61
FT 2213	Flexipan® for desserts	61
FT 4020	Flexipan® for desserts	61
NF 00100	Rosette	61
NF 00190	Venitian cane	61
NF 01000	Labyrinth	61
NF 07000	Labyrinth	61
NF 00020	Snowflake	61

Ref	Designation	Page	Ref	Designation	Page
SF 0002	Big choux	70	SF 1165	Rectangular shapes	78
SF 0004	Oblong shapes	80	SF 1171	Fluted square tartlets	73
SF 101	Round shapes	75	SF 1176	Square shapes	77
SF 107	Round shapes	76	SF 1188	Rectangular shapes	78
SF 111	Round shapes	76	SF 1217	Round shapes	75
SF 112	Round shapes	75	SF 1320	Rectangular shapes	79
SF 115	Round shapes	74	SF 1328	Big tartlets	72
SF 118	Round shapes	76	SF 1403	Oblong shapes	81
SF 122	Round shapes	76	SF 1413	Mini tartlets	72
SF 123	Round shapes	76	SF 1419	Round shapes	76
SF 143	Oblong shapes	81	SF 1548	Round shapes	76
SF 167	Oblong shapes	82	SF 1600	Mini tartlets	72
SF 911	Oblong shapes	82	SF 1674	Tartlets	72
SF 1033	Oval tartlets	73	SF 1675	Tartlets	72
SF 1039	Rectangular shapes	79	SF 1687	Oblong shapes	82
SF 1066	Mince pies	72	SF 1748	Square shapes	77
SF 1070	Mini eclairs	69	SF 1982	Mini oval tartlets	73
SF 1071	Mini charlottes	71	SF 2005	Oblong shapes	80
SF 1082	Mini fluted tartlets	71	SF 2114	Round shapes	74
SF 1087	Paris-Brest	70	SF 2170	Rectangular shapes	78
SF 1088	Oval shapes	70	SF 2435	Chouquettes	70
SF 1089	Baby choux	70	SF 3006	Round shapes	75
SF 1090	Eclairs for right-handed	69	SF 4053	Oblong shapes	81
SF 1100	Eclairs for left-handed	69			
SF 1106	Mini squares	73			
SF 1119	Squares	73			
SF 1127	Spoons	71			
SF 1133	Square shapes	77			
SF 1145	Rectangular shapes	78			
SF 1161	Rectangular shapes	79			
SF 1162	Square shapes	77			

Ref	Designation	Page
SF 4058	Oblong shapes	80
SF 4063	Rectangular shapes	79
SF 4074	Oblong shapes	81
SF 4075	Oblong shapes	80
SF 4095	Oblong shapes	82
SF 4394	Rectangular shapes	78
SF 8065	Round shapes	76

Individual moulds

SF 306	Open pie mould	84
SF 307	Open pie mould	84
SF 321	Sponge cake mould	84
SF 325	Sponge cake mould	84
SF 335	Sponge cake mould	84
SF 336	Sponge cake mould	84
SF 337	Sponge cake mould	84
SF 338	Sponge cake mould	84
SF 339	Sponge cake mould	84
SF 346	Sponge cake mould	84
SF 347	Tart pie mould	84
SF 349	Rectangular cake	84
SF 353	Sponge cake mould	84
SF 354	Sponge cake mould	84
SF 380	Sponge cake mould	84
SF 409	Tart pie mould	84
SF 438	Tart pie mould	84
SF 470	Tart pie mould	84
SF 476	Rectangular cake	84
SF 477	Sponge cake mould	84
SF 482	Oval	84
SF 485	Savarin	84
SF 487	Fluted cake	84
SF 504	Sponge cake mould	84

MINI CHARLOTTES

ø 35 mm \ Depth 15 mm
Vol. 9 ml

600
x 400

FP 1071 - 60 ind

400
x 300

FP 2071 - 30 ind

**CHARLOTTES**

ø 62 mm \ Depth 35 mm
Vol. 60 ml

600
x 400

FP 1079 - 24 ind

400
x 300

FP 2079 - 12 ind

**Related products:**

Cutter ref: DEC1079
Flexipan® ref: 1071,
2435, 1031, 1265

**CHARLOTTES**

ø 78 mm \ Depth 40 mm
Vol. 100 ml

600
x 400

FP 1059 - 18 ind

400
x 300

FP 2059 - 8 ind

**ROSACE SHAPES**

ø 78 mm \ Depth 35 mm
Vol. 100 ml

600
x 400

FP 1109 - 18 ind

400
x 300

FP 2109 - 8 ind

**Related products:**

Cutter ref: DEC 1059
Flexipan® ref: 1031, 2435,
1416

Related products:

Flexipan® ref: 1031,
2435, 1416, 1259, 1489

MINI SAINT-HONORÉ CROWN

ø 54 mm \ Depth 15 mm
Vol. 22 ml

600
x 400 **FP 1289 - 35 ind**

400
x 300 **FP 2289 - 15 ind**



SAINT-HONORÉ CROWN

ø 80 mm \ Depth 20 mm
Vol. 70 ml

600
x 400 **FP 1189 - 18 ind**

400
x 300 **FP 2189 - 8 ind**



MINI MADELEINES

52 x 33 mm \ Depth 15 mm
Vol. 15 ml

600
x 400 **FP 1121 - 56 ind**

400
x 300 **FP 2121 - 28 ind**



Related products:

Flexipan® ref: 2265,
1977, 1561, 1242

SAINT-HONORÉ CROWN

ø 150 mm \ Depth 26 mm
Vol. 260 ml

600
x 400 **FP 1179 - 6 ind**



MADELEINES

78 x 47 mm \ Depth 19 mm
Vol. 35 ml

600
x 400 **FP 1511 - 40 ind**

400
x 300 **FP 2511 - 20 ind**



Related products:

Flexipan® ref: 1593,
1268 (placed above)

Related products:

Flexipan® ref: 1242,
1149, 2267

FINANCIERS

50 x 26 mm \ Depth 11 mm
Vol. 10 ml

600
x 400

FP 1117 - 84 ind

400
x 300

FP 2117 - 42 ind

325
x 265

FP 7117 - 35 ind

Related products:

Flexipan® ref: 1149

**FINANCIERS**

86 X 46 mm \ Depth 14 mm
Vol. 45 ml

600
x 400

FP 1264 - 24 ind

400
x 300

FP 2264 - 12 ind

**Related products:**

Flexipan® ref: 1117,
1532, 1149

CHAMPAGNE BISCUIT

109x 24 mm \ Depth 10 mm
Vol. 20 ml

600
x 400

FP 1130 - 45 ind

**TARTES TATIN**

ø 82 mm \ Depth 30 mm
Vol. 135 ml

600
x 400

FP 1897 - 15 ind

600
x 400

FP 1777 - 12 ind

400
x 300

FP 2777 - 6 ind

ø 105 mm \ Depth 40 mm
Vol. 305 ml

600
x 400

FP 1399 - 12 ind

400
x 300

FP 2399 - 6 ind

**FLUTED
BRIOCHES****Related products:**

Flexipan® ref: 1031,
1129, 1977



ø 105 mm \ Depth 40 mm
Vol. 305 ml

600
x 400

FP 1399 - 12 ind

400
x 300

FP 2399 - 6 ind

Related products:

Flexipan® ref: 1884,
1489, 1031

ø 68 mm \ Depth 25 mm
Vol. 60 ml

600
x 400

FP 1922 - 24 ind

400
x 300

FP 2922 - 12 ind

ø 78 mm \ Depth 30 mm
Vol. 105 ml

600
x 400

FP 10273 - 24 ind

400
x 300

FP 9273 - 12 ind

ø 81 mm \ Depth 37 mm
Vol. 105 ml

600
x 400

FP 1282 - 24 ind

400
x 300

FP 4282 - 12 ind

CUPCAKES

ø 73/55 mm \ Depth 40 mm
Vol. 125 ml

600
x 400 **FP 3051 - 24 ind**

400
x 300 **FP 2051 - 12 ind**



Related products:

Flexipan® ref: 1884,
1129, 115



WIDE MOUTHED MUFFINS

ø 79/43 mm \ Depth 36 mm
Vol. 115 ml

600
x 400 **FP 915 - 24 ind**

400
x 300 **FP 2915 - 12 ind**



Related products:

Flexipan® ref: 1031,
1083, 1416, 2435, 1129

MINI MUFFINS

ø 51/38 mm \ Depth 29 mm
Vol. 45 ml

600
x 400 **FP 1031 - 40 ind**

400
x 300 **FP 2031 - 20 ind**



Related products:

Flexipan® ref: 1097,
1242, 1561, 1977, 1265



MUSHROOM MUFFINS

ø 70/40 mm \ Depth 43 mm
Vol. 90 ml

530
x 325 **FP 1178 - 15 ind**



MINCES PIES

ø 58/40 mm \ Depth 20 mm
Vol. 35 ml

600
x 400 **FP 1066 - 40 ind**

400
x 300 **FP 2066 - 20 ind**



Related products:

Cutter ref: MA 152120
Flexipan® ref: 2435, 1097,
1884

CROWN MUFFINS

ø 108/51 mm \ Depth 44 mm
Vol. 185 ml

600
x 400

FP 1278 - 12 ind

400
x 300

FP 2278 - 6 ind**Related products:**

Flexipan® ref: 1031,
1266, 1129

**DARIOLES**

ø 65/42 mm \ Depth 55 mm
Vol. 128 ml

600
x 400

FP 1098 - 15 ind**Related products:**

Flexipan® ref: 2435,
1416, 1977

**LOW MUFFINS**

ø 91/72 mm \ Depth 35 mm
Vol. 190 ml

600
x 400

FP 1034 - 15 ind**JUMBO-MUFFINS**

ø 82/69 mm \ Depth 50 mm
Vol. 220 ml

600
x 400

FP 1601 - 15 ind**Related products:**

Flexipan® ref: 2435,
1266, 1977

**Related products:**

Flexipan® ref: 1031,
115, 2269, 1896

**MINI HALF-SPHERES**

ø 26 mm \ Depth 16 mm

Vol. 6 ml

600
x 400**FP 21977 - 45 ind**

ø 23 mm \ Depth 11 mm

Vol. 5 ml

400
x 300**FP 1242 - 63 ind**

ø 30 mm \ Depth 13 mm

Vol. 10 ml

400
x 300**FP 1561 - 48 ind**

ø 26 mm \ Depth 16 mm

Vol. 6 ml

600
x 400**FP 1977 - 96 ind**400
x 300**FP 2977 - 48 ind**

ø 29 mm \ Depth 18 mm

Vol. 10 ml

600
x 400**FP 2265 - 70 ind**400
x 300**FP 1265 - 35 ind**325
x 265**FP 7265 - 35 ind****HALF-SPHERES**

ø 42 mm \ Depth 21 mm

Vol. 20 ml

600
x 400**FP 1489 - 48 ind**400
x 300**FP 2489 - 24 ind**325
x 265**FP 7489 - 20 ind**

ø 58 mm \ Depth 31 mm

Vol. 50 ml

600
x 400**FP 1896 - 28 ind**325
x 265**FP 7896 - 12 ind**

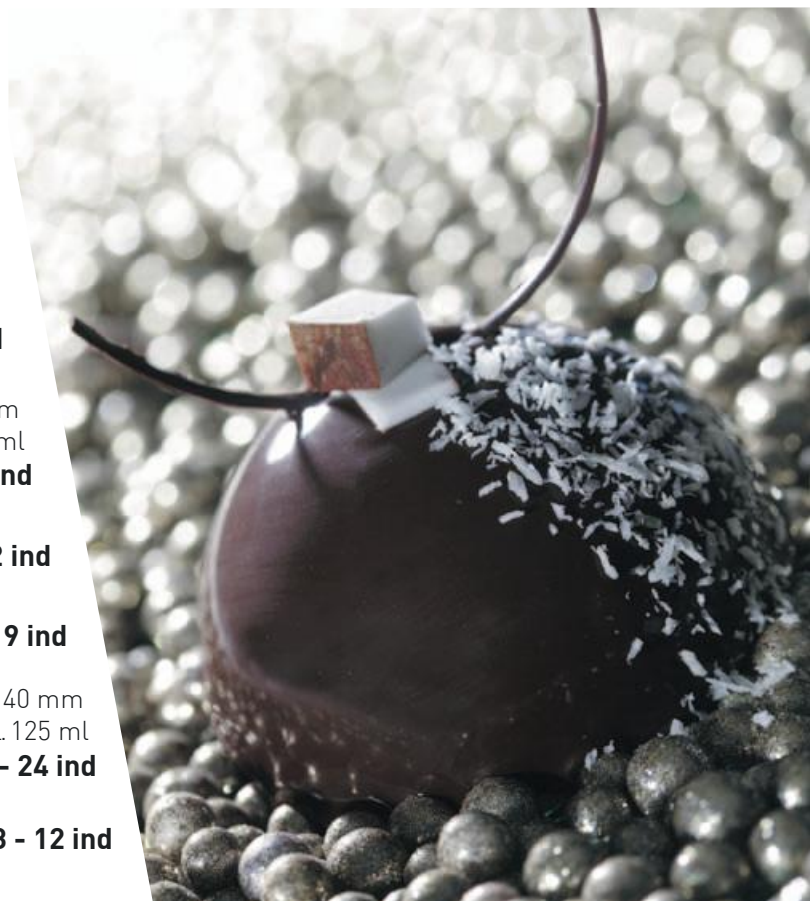
ø 70 mm \ Depth 40 mm

Vol. 105 ml

600
x 400**FP 1268 - 24 ind**400
x 300**FP 2268 - 12 ind**325
x 265**FP 7268 - 9 ind**

ø 80 mm \ Depth 40 mm

Vol. 125 ml

600
x 400**FP 1593 - 24 ind**400
x 300**FP 2593 - 12 ind****Related products:**Gold cardboards ref:
CAR 1268

SPIRALE HALF-SPHERE

ø 64 mm \ Depth 37 mm
Vol. 83 ml

600
x 400

FP 1888 - 24 ind

400
x 300

FP 2888 - 12 ind

Related products:

Flexipan® ref: 1242,
1561, 1977, 2265, 1489



MINI VOLCANOS

ø 40 mm \ Depth 22 mm
Vol. 20 ml

600
x 400

FP 1259 - 54 ind

400
x 300

FP 2259 - 24 ind



Related products:

Flexipan® ref: 1242,
1977, 1097



MINI VOLCANOS

ø 45 mm \ Depth 24 mm
Vol. 22 ml

600
x 400

FP 1359 - 40 ind



Related products:

Flexipan® ref: 1242,
1977, 1097



VOLCANOS

ø 70 mm \ Depth 35 mm
Vol. 80 ml

600
x 400

FP 1159 - 18 ind

400
x 300

FP 2159 - 8 ind



Related products:

Flexipan® ref: 2435,
1266, 1416, 1097, 115





ROUND SAVARINS

ø 70 mm \ Depth 23 mm
Vol. 65 ml

600
x 400 **FP 1476 - 24 ind**

400
x 300 **FP 2476 -12 ind**



Related products:

Flexipan® ref: 2435, 1097,
1884



MINI ROUND SAVARINS

ø 41 mm \ Depth 12 mm
Vol. 10 ml

600
x 400 **FP 1586 - 60 ind**

400
x 300 **FP 2586 - 30 ind**

325
x 265 **FP 7586 - 24 ind**



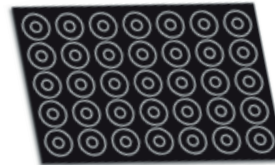
Related products:

Flexipan® ref: 1097

ROUND SAVARINS

ø 66 mm \ Depth 20 mm
Vol. 50 ml

600
x 400 **FP 1339 - 35 ind**



Related products:

Flexipan® ref: 1586,
2435, 1097, 1884



BIG SAVARINS

ø 80 mm \ Depth 20 mm
Vol. 70 ml

600
x 400 **FP 1057 - 24 ind**

400
x 300 **FP 2057 - 12 ind**



Related products:

Flexipan® ref: 2435, 1097,
1884



Related products:

Flexipan® ref: 1097

MINI CYLINDERS

ø 40 mm \ Depth 20 mm
Vol. 25 ml

600
x 400

FP 2266 - 48 ind

400
x 300

FP 1266 - 24 ind

325
x 265

FP 7266 - 20 ind

600
x 400

FP 1129 - 54 ind

ø 40 mm \ Depth 20 mm
Vol. 25 ml



MINI CYLINDERS

ø 38 mm \ Depth 10 mm
Vol. 14 ml

600
x 400

FP 2435 - 54 ind



Related products:

Cutter ref: MA 152112

Flexipan® ref: 1097



LOW CYLINDERS

ø 63 mm \ Depth 25 mm
Vol. 65 ml

600
x 400

FP 2269 - 24 ind

400
x 300

FP 3269 - 12 ind



Related products:

Flexipan® ref: 2435,
1097, 1884



HIGH CYLINDERS

ø 63 mm \ Depth 35 mm
Vol. 90 ml

600
x 400

FP 1269 - 24 ind

400
x 300

FP 5269 - 12 ind

325
x 265

FP 7269 - 9 ind

NEW

PUCK

ø 66 mm \ Depth 30 mm
Vol. 90 ml

600
x 400**FP 1331 - 24 ind****Related products:**

Cutter ref: MA 152117 or
MA 152115
Flexipan® ref: 1242, 1561

**POMPONETTES**

ø 36 mm \ Depth 17 mm
Vol. 14 ml

600
x 400**FP 1416 - 96 ind**400
x 300**FP 2416 - 48 ind**325
x 265**FP 7416 - 30 ind****Related products:**

Cutter ref: MA 152112
Flexipan® ref: 1097

MEDAILLONS

ø 28 mm \ Depth 8 mm
Vol. 5 ml

600
x 400

FP 1097 - 96 ind

400
x 300

FP 2097 - 48 ind

**FLORENTINERS**

ø 78 mm \ Depth 10 mm
Vol. 50 ml

600
x 400

FP 1441 - 24 ind

400
x 300

FP 2441 - 12 ind

**Related products:**

Flexipan® ref: 1884

FLORENTINERS XL

ø 91 mm \ Depth 8 mm
Vol. 60 ml

600
x 400

FP 1299 - 15 ind

**Related products:**

Flexipan® ref: 1884

**MINI FLORENTINERS**

ø 59 mm \ Depth 13 mm
Vol. 30 ml

600
x 400

FP 115 - 40 ind

400
x 300

FP 2115 - 20 ind

**Related products:**

Flexipan® ref: 1097,
2435

**SHORTBREADS-
MACAROONS**

ø 38 mm \ Depth 3 mm
Vol. 6 ml

600
x 400

FP 1884 - 77 ind



MINI FLUTED TARTLETS

46 x 38 mm \ Depth 15 mm
Vol. 11 ml

600
x 400 **FP 1082 - 40 ind**

400
x 300 **FP 2082 - 20 ind**



Related products:

Flexipan® ref: 1097



MINI TARTLETS

ø 42/28 mm \ Depth 10 mm
Vol. 13 ml

600
x 400 **FP 1413 - 60 ind**

400
x 300 **FP 2413 - 30 ind**

325
x 265 **FP 7413 - 24 ind**



Related products:

Cutter ref: MA 152113

MINI QUICHES

ø 48/34 mm \ Depth 15 mm
Vol. 20 ml

600
x 400 **FP 1600 - 48 ind**

400
x 300 **FP 2600 -24 ind**

325
x 265 **FP 7600 - 20 ind**



Related products:

Cutter ref: MA 152117
Flexipan® ref: 1884, 1097



TARTLETS

ø 77/50 mm \ Depth 20 mm
Vol. 65 ml

600
x 400

FP 1675 - 24 ind

400
x 300

FP 2675 - 12 ind

**Related products:**

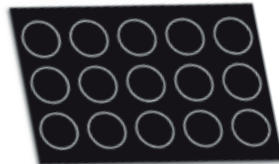
Cutter ref: MA 152124
Flexipan® ref: 1884, 1097,
2435

**QUICHES/PIES**

ø 96/70 mm \ Depth 25 mm
Vol. 135 ml

600
x 400

FP 1674 - 15 ind

**Related products:**

Cutter ref: MA 152127
Flexipan® ref: 1884, 1097,
2435, 1416

**QUICHES**

ø 102 mm \ Depth 20 mm
Vol. 140 ml

600
x 400

FP 112 - 15 ind

325
x 265

FP 7112 - 5 ind

**Related products:**

Cutter ref: MA 152128
Flexipan® ref: 3006, 115,
1299, 1097, 2435

**ROUND BRIOCHES**

ø 79 mm \ Depth 15 mm
Vol. 65 ml

600
x 400

FP 3006 - 24 ind

400
x 300

FP 2006 - 12 ind

**Related products:**

Flexipan® ref: 1884,
1097, 2435





FLUTED INGOTS

110 x 60 mm \ Depth 25 mm
Vol. 105 ml

600 x 400 **FP 1081 - 16 ind**

400 x 300 **FP 2081 - 8 ind**



Related products:

Flexipan® ref: 1070,
1146, 1149, 1982, 1080

FLUTED INGOTS

106 x 46 mm \ Depth 25 mm
Vol. 90 ml

600 x 400 **FP 1187 - 24 ind**

400 x 300 **FP 2187 - 12 ind**



Related products:

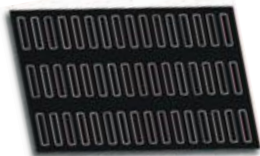
Flexipan® ref: 1146,
1149

HALF-CYLINDERS

85 x 17 mm \ Depth 15 mm
Vol. 20 ml

600 x 400 **FP 1146 - 48 ind**

400 x 300 **FP 2146 - 24 ind**



MINI BRIOCHES

70 x 30 mm \ Depth 10 mm
Vol. 15 ml

600 x 400 **FP 1070 - 48 ind**

400 x 300 **FP 2070 - 24 ind**



Related products:

Flexipan® ref: 1149,
1150

MINI INGOTS

40 x 15 mm \ Depth 12 mm
Vol. 6 ml

600
x 400

FP 1149 - 120 ind

400
x 300

FP 2149 - 60 ind

**INGOTS**

120 x 40 mm \ Depth 25 mm
Vol. 100 ml

600
x 400

FP 1145 - 24 ind

400
x 300

FP 2145 - 12 ind

**Related products:**

Flexipan® ref: 1146,
1149, 1070

**INGOTS WITH CAVITY**

100 x 40 mm \ Depth 25 mm
Vol. 70 ml

600
x 400

FP 1158 - 24 ind

400
x 300

FP 2158 - 12 ind

**Related products:**

Flexipan® ref: 1146,
1149

INGOTS WITH CAVITY

120 x 40 mm \ Depth 25 mm
Vol. 90 ml

600
x 400

FP 1148 - 24 ind

400
x 300

FP 2148 - 12 ind

**Related products:**

Cutter ref: DEC 1148
Gold cardboards ref: CAR 1148
Flexipan® ref: 1146, 1149, 1130



NEW

CAKES XS

50 x 25 mm \ Depth 18 mm
Vol. 19 ml

600
x 400

FP 1317 - 56 ind

400
x 300

FP 2317 - 28 Ind



CAKES S

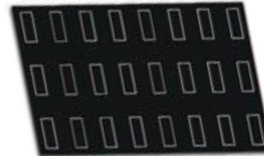
80 x 30 mm \ Depth 30 mm
Vol. 55 ml

600
x 400

FP 1532 - 24 ind

400
x 300

FP 2532 - 12 ind



Related products:

Flexipan® ref: 1149

CAKES M

89 x 46 mm \ Depth 25 mm
Vol. 110 ml

600
x 400

FP 4394 - 25 ind

400
x 300

FP 2394 - 12 ind



Related products:

Flexipan® ref: 1070,
1117, 1150, 1072

CAKES L

102 x 58 mm \ Depth 30 mm
Vol. 139 ml

600
x 400

FP 1092 - 18 ind

400
x 300

FP 2092 - 9 ind



Related products:

Flexipan® ref: 4394,
1532, 1070, 1117, 1146,
1130

MINI SQUARE SAVARINS

37 x 37 mm \ Depth 17 mm
Vol. 15 ml

600
x 400

FP 1113 - 60 ind

400
x 300

FP 2113 - 30 ind



SQUARE SAVARINS

56 x 56 mm \ Depth 24 mm
Vol. 45 ml

600
x 400

FP 1105 - 35 ind

400
x 300

FP 2105 - 15 ind



Related products:

Cutter ref: DEC 1105
Flexipan® ref: 1128, 1113,
1076, 2435



SQUARE SAVARINS

70 x 70 mm \ Depth 30 mm
Vol. 100 ml

600
x 400

FP 1102 - 24 ind

400
x 300

FP 2102 - 12 ind



Related products:

Cutter ref: DEC 1102
Gold cardboards ref.: CAR 1102
Flexipan® ref: 1128, 1113, 1076,
2435



MINI CASKETS

50 x 50 mm \ Depth 29 mm
Vol. 65 ml

600
x 400

FP 1366 - 24 ind

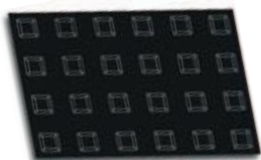
400
x 300

FP 2366 - 12 ind



Related products:

Flexipan® ref: 1128,
1113



CASKETS

65 x 65 mm \ Depth 35 mm
Vol. 110 ml

530
x 365

FP 1166 - 24 ind



Related products:

Flexipan® ref: 1128,
1133, 1106, 1561





MINI HIGH SQUARES

37 x 37 mm \ Depth 17 mm
Vol. 18 ml

600
x 400 **FP 1128 - 60 ind**

400
x 300 **FP 2128 - 30 ind**



SQUARES

56 x 56 mm \ Depth 24 mm
Vol. 60 ml

600
x 400 **FP 1133 - 35 ind**

400
x 300 **FP 2133 - 15 ind**



Related products:

Flexipan® ref: 1128,
1113

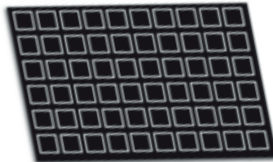


MINI LOW SQUARE

45 x 45 mm \ Depth 12 mm
Vol. 20 ml

600
x 400 **FP 1106 - 60 ind**

400
x 300 **FP 2106 - 30 ind**



CHOCOLATE BARS

70 x 70 mm \ Depth 30 mm
Vol. 90 ml

600
x 400 **FP 1497 - 24 ind**

400
x 300 **FP 2497 - 12 ind**



Related products:

Flexipan® ref: 1128,
1133, 1106

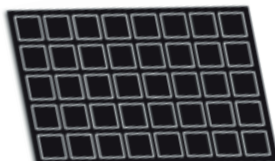


SQUARE TARTLETS

60 x 60 mm \ Depth 15 mm
Vol. 40 ml

600
x 400 **FP 1119 - 40 ind**

400
x 300 **FP 2119 - 20 ind**



FLUTED SQUARE TARTLETS

78 x 78 mm \ Depth 20 mm
Vol. 70 ml

600
x 400 **FP 1171 - 24 ind**

400
x 300 **FP 2171 - 12 ind**



Related products:

Flexipan® ref: 1128,
1133, 1106, 1119

Related products:

Flexipan® ref: 1128,
1106

ELONGATED Briochette

113 x 81 mm \ Depth 28 mm
Vol. 92 ml

600
x 400

FP 1271 - 20 ind

400
x 300

FP 2271 - 10 ind

Related products:

Flexipan® ref: 1146



NEW



LONG Brioches

130 x 48 mm \ Depth 18 mm
Vol. 80 ml

600
x 400

FP 2005 - 24 ind

400
x 300

FP 4005 - 12 ind



Related products:

Flexipan® ref: 1070,
1130, 1146, 1149



MINI OVAL TARTLETS

66 x 27 mm \ Depth 11 mm
Vol. 10 ml

600
x 400

FP 1982- 48 ind

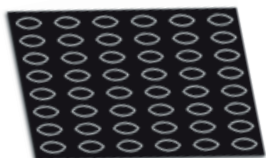
400
x 300

FP 2982 - 24 ind



Related products:

Cutter ref: MA 152208
Flexipan® ref: 1149



OVAL TARTLETS

106 x 45 mm \ Depth 15 mm
Vol. 35 ml

600
x 400

FP 1033 - 30 ind

400
x 300

FP 2033 - 15 ind



Related products:

Cutter ref: MA 150210
Flexipan® ref: 1982, 1149



MINI OVALS

51 x 31 mm \ Depth 20 mm
Vol. 20 ml

600
x 400 **FP 2267 - 50 ind**

400
x 300 **FP 1267 - 25 ind**

325
x 265 **FP 7267 - 20 ind**

Related products:

Flexipan® ref: 1072,
1150

**FLAT BOTTOM OVALS**

57 x 35 mm \ Depth 12 mm
Vol. 18 ml

600
x 400 **FP 1077 - 64 ind**

400
x 300 **FP 2077 - 32 ind**

Related products:

Flexipan® ref: 1149

**OVALS**

70 x 50 mm \ Depth 25 mm
Vol. 55 ml

600
x 400 **FP 4270 - 30 ind**

400
x 300 **FP 6270 - 15 ind**

Related products:

Flexipan® ref: 1267,
1150, 1077, 1072

**OVALS**

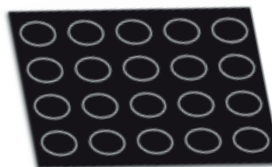
85 x 60 mm \ Depth 30 mm
Vol. 100 ml

600
x 400 **FP 1776 - 20 ind**

400
x 300 **FP 2776 - 12 ind**

Related products:

Flexipan® ref: 1077,
1267, 4270, 1150, 1152

**OVALS**

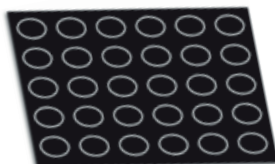
70 x 50 mm \ Depth 30 mm
Vol. 75 ml

600
x 400 **FP 1270 - 30 ind**

400
x 300 **FP 2270 - 15 ind**

Related products:

Flexipan® ref: 1267,
1150, 1077, 1072

**OVALS**

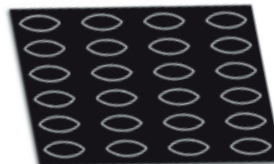
96 x 45 mm \ Depth 28 mm
Vol. 80 ml

600
x 400 **FP 2206 - 24 ind**

400
x 300 **FP 3206 - 12 ind**

Related products:

Flexipan® ref: 1982,
1256, 1267, 1072, 1077,
1150, 1152



40 MINI QUENELLES

42 x 22 mm \ Depth 17 mm

Vol. 5 ml

600
x 400

FP 1150 - 100 ind

400
x 300

FP 2150 - 50 ind

MEDIUM QUENELLES

67 x 36 mm \ Depth 27 mm

Vol. 20 ml

530
x 325

FP 1152 - 43 ind

QUENELLES

84 x 44 mm \ Depth 35 mm

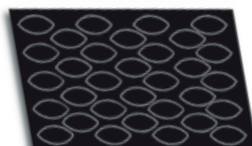
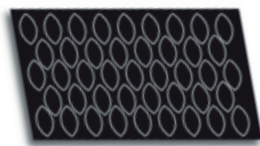
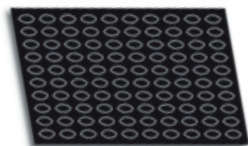
Vol. 50 ml

530
x 325

FP 1154 - 32 ind

400
x 300

FP 2154 - 18 ind



Related products:

Cutter ref: DEC 1154
Flexipan®: 1150, 1152,
1149



LITTLE SHELLS

55 x 39 mm \ Depth 22 mm

Vol. 27 ml

600
x 400

FP 1367 - 50 ind

400
x 300

FP 2367 - 25 ind

MINI ROUNDED QUENELLES

42 x 26 mm \ Depth 20 mm

Vol. 5,6 ml

600
x 400

FP 1072 - 72 ind

400
x 300

FP 2072 - 36 ind



Related products:

Flexipan® ref: 1242,
1561, 1072, 1150, 1149



MINI EGGS

55 x 35 mm \ Depth 20 mm

Vol. 20 ml

600
x 400

FP 1256 - 56 ind

400
x 300

FP 2256 - 28 ind

ROUNDED QUENELLES

60 x 40 mm \ Depth 25 mm

Vol. 30 ml

600
x 400

FP 1052 - 42 ind

400
x 300

FP 2052 - 18 ind

325
x 265

FP 7052 - 15 ind



Related products:

Flexipan® ref: 1242,
1561, 1977



Related products:

Flexipan® ref: 1072

DROP SAVARINS

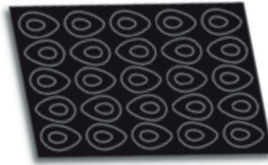
94 x 60 mm \ Depth 31 mm
Vol. 95 ml

600
x 400

FP 1156 - 25 ind

Related products:

Cutter ref: DEC 1156
Gold cardboards ref: CAR 1156
Flexipan® ref: 1080, 1982, 1267,
1077, 1152, 1080

**MINI OVAL SAVARINS**

40 x 30 mm \ Depth 12 mm
Vol. 9 ml

600
x 400

FP 1080 - 60 ind

400
x 300

FP 2080 - 30 ind

**OVAL SAVARINS M**

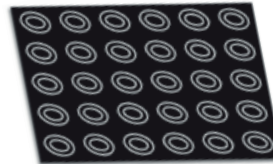
70 x 50 mm \ Depth 22 mm
Vol. 48 ml

600
x 400

FP 1116 - 30 ind

400
x 300

FP 2116 - 15 ind

**OVAL SAVARINS L**

80 x 60 mm \ Depth 25 mm
Vol. 70 ml

600
x 400

FP 1054 - 24 ind

400
x 300

FP 2054 - 12 ind

325
x 265

FP 7054 - 6 ind

**OVAL SAVARINS
XXL**

100 x 80 mm \ Depth 45
mm Vol. 230 ml

600
x 400

FP 1354 - 12 ind

**Related products:**

Gold cardboards ref: CAR 1054
Flexipan® ref: 1077, 1267, 1190

Related products:

Flexipan® ref: 1080,
1116, 1052, 1072, 1270,
1776, 2206, 1052

MINI PYRAMIDS

35 x 35 mm \ Depth 23 mm
Vol. 15 ml

600
x 400

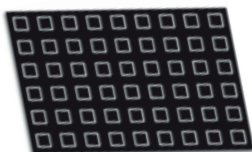
FP 1562 - 54 ind

400
x 300

FP 2562 - 24 ind

325
x 265

FP 7562 - 30 ind

**PYRAMIDS**

50 x 50 mm \ Depth 35 mm
Vol. 50 ml

600
x 400

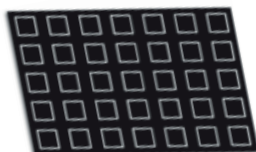
FP 1882 - 35 ind

325
x 265

FP 7882 - 12 ind

**Related products:**

Flexipan® ref: 1562

**PYRAMIDS**

71 x 71 mm \ Depth 41 mm
Vol. 90 ml

600
x 400

FP 1585 - 24 ind

400
x 300

FP 2585 - 12 ind

325
x 265

FP 7585 - 9 ind

**Related products:**

Flexipan® ref: 1882,
1562

**TRIANGLES**

48 x 41 mm \ Depth 10 mm
Vol. 7 ml

600
x 400

FP 1985 - 80 ind

400
x 300

FP 2985 - 40 ind



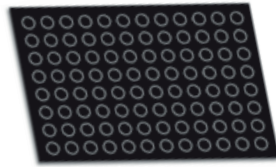


MINI CONES

ø 30 mm \ Depth 20 mm
Vol. 6 ml

600
x 400 **FP 1083 - 96 ind**

400
x 300 **FP 2083 - 48 ind**

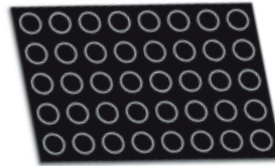


INSERT FOR CONES

ø 50 mm \ Depth 40 mm
Vol. 24 ml

600
x 400 **FP 1103 - 40 ind**

400
x 300 **FP 2103 - 20 ind**



Related products:

Flexipan® ref: 1083



CONES

ø 70 mm \ Depth 60 mm
Vol. 80 ml

600
x 400 **FP 1094 - 20 ind**

400
x 300 **FP 2094 - 10 ind**



Related products:

Flexipan® ref: 1103,
1083

MINI SAPPHIRES

40 x 40 mm \ Depth 24 mm
Vol. 17 ml

600
x 400 **FP 1126 - 54 ind**

400
x 300 **FP 2126 - 24 ind**



Related products:

Cutter ref: DEC 1126



SAPPHIRES

70 x 70 mm \ Depth 35 mm
Vol. 75 ml

600
x 400 **FP 1124 - 24 ind**

400
x 300 **FP 2124 - 12 ind**



SAVARINS SAPPHIRES

70 x 70 mm \ Depth 32 mm
Vol. 80 ml

600
x 400 **FP 1160 - 24 ind**

400
x 300 **FP 2160 - 12 ind**



Related products:

Flexipan® ref: 1126

Related products:

Cutter ref: DEC 1124
Gold cardboards ref: CAR
1124
Flexipan® ref: 1126



LANDSCAPES

ø 75 mm \ Depth 24 mm
Vol. 80 ml

600
x 400

FP 1357 - 27 ind

Related products:

Flexipan® ref: 1242,
1561, 1097, 2435, 1884,
1416



PEARLS

ø 73 mm \ Depth 40 mm
Vol. 100 ml

530
x 325

FP 1368- 15 ind

Related products:

Flexipan® ref: 1242,
1561, 1097, 2435, 1884,
1416



MINI INTERLACING DROPS

ø 59 mm \ Depth 35 mm
Vol. 65 ml

600
x 400

FP 1244 - 24 ind

400
x 300

FP 2244 - 12 ind



Related products:

Flexipan® ref: 1097,
2435, 1416, 1884

INTERLACING DROPS

ø 76 mm \ Depth 45 mm
Vol. 105 ml

600
x 400

FP 1344 - 15 ind



Related products:

Flexipan® ref: 1242,
1561, 1097, 2435, 1884,
1416



MINI DROPS

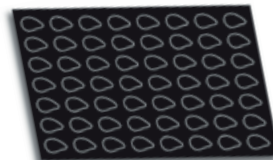
52 x 32 mm \ Depth 20 mm
Vol. 18 ml

600
x 400

FP 1144 - 56 ind

400
x 300

FP 2144 - 28 ind



Related products:

Cutter ref: DEC 1144



LITTLE WAVES

79 x 49 mm \ Depth 25 mm
Vol. 76 ml

600
x 400

FP 1775 - 24 ind

400
x 300

FP 2775 - 12 ind



Related products:

Flexipan® ref: 1070,
1117, 1149

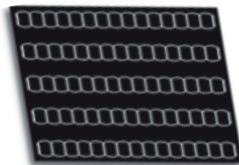


CATERPILLARS

495 x 40 mm \ Depth 36 mm
Vol. 450 ml

600
x 400

FP 1194 - 5 ind



Related products:

Stainless steel frame ref:
SUP 1464

LITTLE CUSHIONS

71 x 57 mm \ Depth 23 mm
Vol. 70 ml

600
x 400

FP 1603 - 24 ind

400
x 300

FP 2603 - 12 ind

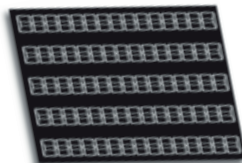


ANNAPURNAS

495 x 40 mm \ Depth 33 mm
Vol. 370 ml

600
x 400

FP 1184 - 5 ind



Related products:

Stainless steel frame ref:
SUP 1464

MINI CATERPILLARS

102 x 40 mm \ Depth 36 mm
Vol. 90 ml

600
x 400

FP 1294 - 27 ind

400
x 300

FP 2294 - 12 ind



Related products:

Flexipan® ref: 1242,
1977, 1265



OCTOGONS

43 x 40 mm \ Depth 26 mm
Vol. 28 ml

600 x 400 **FP 1560 - 40 ind**

400 x 300 **FP 2560 - 20 ind**



SCOOPS OUT

85 x 61 mm \ Depth 30 mm
Vol. 90 ml

600 x 400 **FP 1554 - 24 ind**

400 x 300 **FP 2554 - 12 ind**



Related products:

Flexipan® ref: 1150,
1267, 1097, 2435, 1242,
1561



HEXAGONS

45 x 40 mm \ Depth 12 mm
Vol. 12 ml

600 x 400 **FP 1076 - 60 ind**

400 x 300 **FP 2076 - 30 ind**



MINI ONDULOS

50 x 35 mm \ Depth 20 mm
Vol. 18 ml

600 x 400 **FP 1190 - 50 ind**

400 x 300 **FP 2190 - 25 ind**



Related products:

Flexipan® ref: 1097



HEXAGONS

ø 80 mm \ Depth 25 mm
Vol. 90 ml

600 x 400 **FP 1180 - 20 ind**

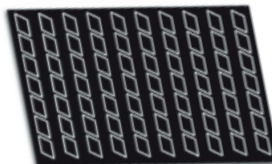


LOZENGES

60 x 35 mm \ Depth 10 mm
Vol. 9 ml

600 x 400 **FP 1984 - 70 ind**

400 x 300 **FP 2984 - 35 ind**



Related products:

Cutter ref: DEC 1180
Gold cardboards ref: CAR 1180
Flexipan® ref: 1097, 2435, 1884,
1416



MINI ROUNDED HEARTS

41 x 38 mm \ Depth 16 mm
Vol. 15 ml

600
x 400

FP 1136 - 70 ind

400
x 300

FP 2136 - 35 ind



Related products:

Cutter ref: DEC 1136



ROUNDED HEARTS

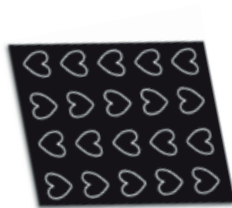
75 x 65 mm \ Depth 35 mm
Vol. 81 ml

600
x 400

FP 1073 - 20 ind

400
x 300

FP 2073 - 12 ind



Related products:

Cutter ref: DEC 1073
Gold cardboards ref: CAR 1073
Flexipan® ref: 1136, 2001, 1097, 2435, 1416, 1265, 1977, 1561

MINI HEARTS

52 x 49 mm \ Depth 10 mm
Vol. 15 ml

400
x 300

FP 2001 - 30 ind



Related products:

Cutter ref: MA 152215



INTERLACING HEARTS

120 x 113 mm \ Depth 35 mm
Vol. 200 ml

600
x 400

FP 1096 - 8 ind

400
x 300

FP 2096 - 4 ind



Related products:

Cutter ref: DEC 1096
Flexipan® ref: 1242, 1097, 2435, 1416, 1265, 1977, 1561

HEARTS

66 x 62 mm \ Depth 35 mm
Vol. 90 ml

600
x 400

FP 1340 - 20 ind



Related products:

Flexipan® ref: 1136

INSERTS FOR LOGS

339 x 40 mm \ Depth 39 mm
Vol. 450 ml

600
x 400

FP 1454 - 8 ind



INSERTS FOR LOGS XXL

495 x 40 mm \ Depth 39 mm
Vol. 700 ml

600
x 400

FP 1464 - 5 ind



Related products:

Stainless steel frame ref:
SUP 1464

MINI LOGS S

95 x 40 mm \ Depth 30 mm
Vol. 80 ml

600
x 400

FP 1039 - 24 ind

400
x 300

FP 2039 - 12 ind

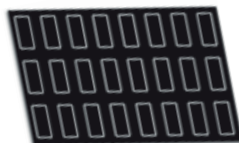
325
x 265

FP 7039 - 8 ind



Related products:

Cutter ref: DEC 1039
Flexipan® ref: 1146, 1070,
1149



MINI LOGS M

122 x 42 mm \ Depth 32 mm
Vol. 115 ml

600
x 400

FP 1320 - 24 ind

400
x 300

FP 2320 - 12 ind



Related products:

Flexipan® ref: 1146,
1070, 1149



STARS

80 x 65 mm \ Depth 15 mm
Vol. 35 ml

600
x 400 **FP 1061 - 24 ind**

400
x 300 **FP 2061 - 12 ind**

Related products:

Cutter ref: MA 152217
Flexipan® ref: 1097

**STARS IN RELIEF**

90 x 75 mm \ Depth 25 mm
Vol. 95 ml

400
x 300 **FP 2132 - 8 ind**

Related products:

Flexipan® ref: 1097,
2435, 115, 1242

**CHRISTMAS TREES**

90 x 85 mm \ Depth 30 mm
Vol. 100 ml

600
x 400 **FP 1142 - 20 ind**

400
x 300 **FP 2142 - 8 ind**

Related products:

Cutter ref: MA 152217
Flexipan® ref: 1097

**SPOONS**

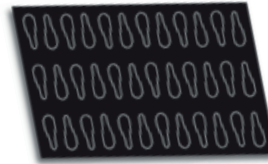
90 x 28 mm \ Depth 12 mm
Vol. 15 ml

600
x 400 **FP 1127 - 36 ind**

400
x 300 **FP 2127 - 18 ind**

Related products:

Flexipan® ref: 1097,
2435, 115, 1242

**Related products:**

Cutter ref: DEC 1127
Cutter ref: MA 150214
Flexipan® ref: 1242 (placed
above)

MINI SAVARINS

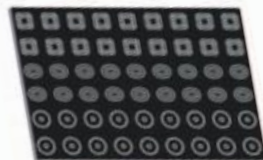
Diverses sizes \
Depth 15 mm

600
x 400 **FP 1274 - 60 ind**

400
x 300 **FP 2274 - 24 ind**

Related products:

Cutter ref: MA 152217
Flexipan® ref: 1097

**DELICACIES**

Diverses sizes \
Depth 22 mm

600
x 400 **FP 1174 - 60 ind**

400
x 300 **FP 2174 - 30 ind**

Related products:

Flexipan® ref: 1097,
2435, 115, 1242



LITTLE TEDDY BEAR

66 x 37 mm \ Depth 18 mm
Vol. 27 ml

600 x 400 **FP 1976 - 32 ind**

400 x 300 **FP 2976 - 16 ind**



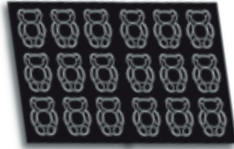
NEW

TEDDY BEARS

90 x 55 mm \ Depth 20 mm
Vol. 80 ml

600 x 400 **FP 1056 - 18 ind**

400 x 300 **FP 2056 - 9 ind**



LITTLE MEN

70 x 65 mm \ Depth 12 mm
Vol. 30 ml

600 x 400 **FP 1173 - 24 ind**

400 x 300 **FP 2173 - 12 ind**



SMILES

ø 78 mm \ Depth 20 mm
Vol. 90 ml

600 x 400 **FP 1193 - 15 ind**



BUTTERFLY

70 x 60 mm \ Depth 20 mm
Vol. 60 ml

600
x 400 **FP 1175 - 24 ind**

400
x 300 **FP 2175 - 12 ind**

**FISHES**

99 x 59 mm \ Depth 25 mm
Vol. 100 ml

600
x 400 **FP 1172 - 18 ind**

400
x 300 **FP 2172 - 9 ind**

**SHELLS**

80 x 75 mm \ Depth 20 mm
Vol. 70 ml

600
x 400 **FP 1067 - 24 ind**

400
x 300 **FP 2067 - 12 ind**

**Related products:**

Flexipan® ref: 1184,
1097, 2435

BELLS

102 x 92 mm \ Depth 29 mm
Vol. 130 ml

600
x 400 **FP 1182 - 15 ind**

**FLOWERS**

62 x 49 mm \ Depth 26 mm
Vol. 60 ml

600
x 400 **FP 1792 - 24 ind**

400
x 300 **FP 2792 - 12 ind**

**Related products:**

Flexipan® ref: 1416,
1097, 2435

CHOCOLATE BARS

- 145 x 145 mm \ Depth 45 mm
Vol. 67 cl

FM 697

- 210 x 210 mm \ Depth 45 mm
Vol. 150 cl

FM 497



SAINT-HONORÉ CROWN

- ø 190 mm \ Depth 37 mm
Vol. 30 cl

FM 502



ROSACE SHAPE

- ø 215 mm \ Depth 57 mm
Vol. 134 cl

FM 472



CUSHION

- 170 x 130 mm \ Depth 40 mm Vol. 55 cl
- 210 x 110 mm \ Depth 40 mm Vol. 80 cl

FM 603

- 225 x 155 mm \ Depth 40 mm
Vol. 110 cl

FM 503



YIN & YANG

Vol. 80 cl

FM 505





HALF-SPHERE

- ø 130 mm \ Depth 65 mm
Vol. 55 cl

FM 457

- ø 160 mm \ Depth 85 mm
Vol. 112 cl

FM 361

- ø 168 mm \ Depth 43 mm
Vol. 60 cl

FM 479



Related products:

Stainless steel frame ref
SUP 361



SAVARIN

- ø 165 mm \ Depth 40 mm
Vol. 60 cl

FM 485

- ø 170 mm \ Depth 34 mm
Vol. 47 cl

FM 311

- ø 220 mm \ Depth 45 mm
Vol. 136 cl

FM 366



ROUND SHAPE

- ø 185 mm \ Depth 45 mm
Vol. 95 cl

FM 679



OVAL

- 180 x 140 mm \ Depth 50 mm
Vol. 80 cl

FM 601



FLUTED SAVARIN

- ø 188 mm \ Depth 45 mm
Vol. 70 cl

FM 686

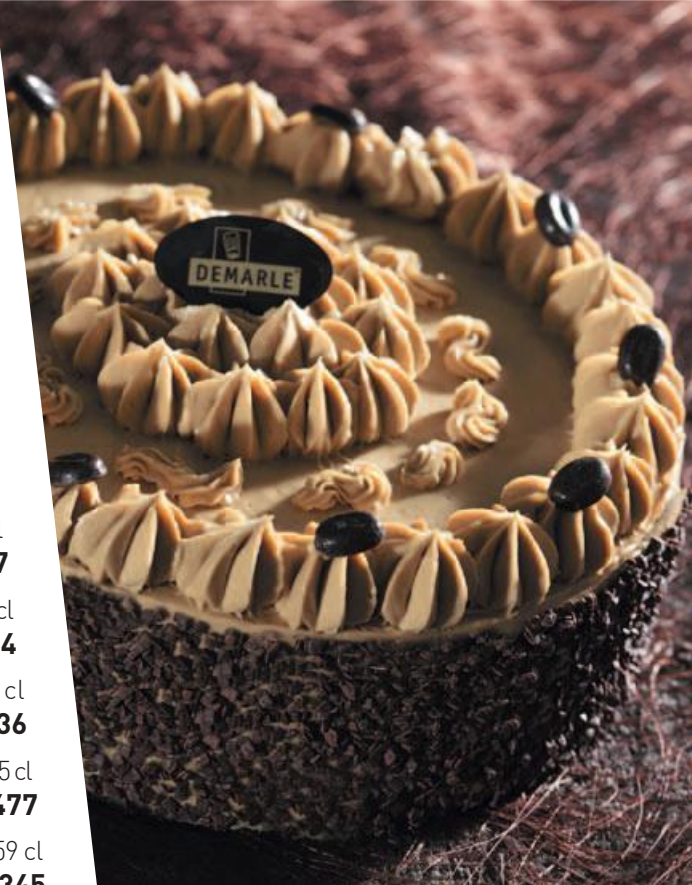
- ø 250 mm \ Depth 60 mm
Vol. 180 cl

FM 486



SPONGE CAKE MOULD-CHEESECAKE

- \varnothing 110/95 mm \ Depth 60 mm \ Vol. 50 cl
FM 321
- \varnothing 150/140 mm \ Depth 50 mm \ Vol. 85 cl
FM 338
- \varnothing 155/147 mm \ Depth 50 mm \ Vol. 91 cl
FM 346
- \varnothing 170/165 mm \ Depth 50 mm \ Vol. 112 cl
FM 409
- \varnothing 180/175 mm \ Depth 60 mm \ Vol. 145 cl
FM 353
- \varnothing 200/190 mm \ Depth 50 mm \ Vol. 149 cl
FM 337
- \varnothing 215/205 mm \ Depth 50 mm \ Vol. 167 cl
FM 354
- \varnothing 220/215 mm \ Depth 60 mm \ Vol. 221 cl
FM 336
- \varnothing 240/215 mm \ Depth 70 mm \ Vol. 285 cl
FM 477
- \varnothing 255/250 mm \ Depth 50 mm \ Vol. 259 cl
FM 345



TART PIE MOULD

- \varnothing 140/135 mm \ Depth 25 mm \ Vol. 37 cl
FM 452
- \varnothing 170/168 mm \ Depth 34 mm \ Vol. 88 cl
FM 347
- \varnothing 200/185 mm \ Depth 25 mm \ Vol. 67 cl
FM 318
- \varnothing 260/250 mm \ Depth 20 mm \ Vol. 98 cl
FM 450





GROOVED OPEN PIE MOULD

- \varnothing 184 mm \ Depth 40 mm \ Vol. 86 cl

FM 303

- \varnothing 200 mm \ Depth 45 mm \ Vol. 117 cl

FM 304

- \varnothing 250 mm \ Depth 35 mm \ Vol. 148 cl

FM 389



OPEN PIE MOULD

- \varnothing 180/160 mm \ Depth 40 mm \ Vol. 95 cl

FM 306

- \varnothing 203/190 mm \ Depth 40 mm \ Vol. 113 cl

FM 307

- \varnothing 220/200 mm \ Depth 40 mm \ Vol. 136 cl

FM 308

- \varnothing 240/220 mm \ Depth 40 mm \ Vol. 161 cl

FM 316

- \varnothing 260/240 mm \ Depth 45 mm \ Vol. 212 cl

FM 309

- \varnothing 280/260 mm \ Depth 45 mm \ Vol. 260 cl

FM 317

- \varnothing 302/282 mm \ Depth 57 mm \ Vol. 370 cl

FM 398



CAKE

• 185 x 90 mm \ Depth 60 mm \ Vol. 70 cl

FM 476

• 240 x 85 mm \ Depth 70 mm \ Vol. 120 cl

FM 349



Related products:

Stainless steel frame ref: SUP 476

Stainless steel frame ref: SUP 349



SQUARE SHAPE

180 x 180 mm \
Depth 35 mm Vol. 100 cl

FM 360



FLUTED CAKE

233 x 110 mm \
Depth 50 mm Vol. 78 cl

FM 487



Related products:

Stainless steel frame ref:
SUP 487



RECTANGULAR TART

265 x 135 mm \
Depth 30 mm
Vol. 90 cl

FM 496



FLUTED CAKE

195 x 90 mm \
Depth 60 mm
Vol. 78 cl

FM 499



Related products:

Stainless steel frame ref:
SUP 499





STAR

185 x 150 mm \ Depth 40 mm
Vol. 74 cl

FM 675



DAISY

• ø 180 mm \ Depth 40 mm
Vol. 66 cl

FM 656

• ø 215 mm \ Depth 50 mm
Vol. 120 cl

FM 456



STAR

290 x 215 mm \ Depth 60 mm
Vol. 245 cl

FM 475



©FOOTBALL MOULD

ø 210 mm \ Depth 40 mm
Vol. 68 cl

FM 500





LITTLE MAN

260 x 210 mm \ Depth 40 mm
Vol. 130 cl

FM 501



**CHRISTMAS
BRIOCHE MOULD**

335 x 130 mm \ Depth 45 mm
Vol. 133 cl

FM 343



MODULO

245 x 170 mm \ Depth 50 mm
Vol. 147 cl

FM 435



HEART

225 x 218 mm \ Depth 35 mm
Vol. 120 cl

FM 344



BEAR HEAD

235 x 215 mm \ Depth 40 mm
Vol. 135 cl

FM 425



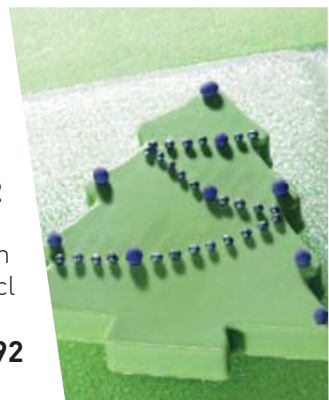
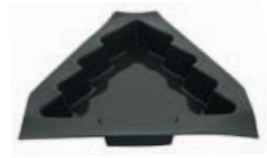
CHRISTMAS TREE

• 165 x 152 mm \ Depth 30 mm
Vol. 44 cl

FM 382

• 261 x 240 mm \ Depth 40 mm
Vol. 133 cl

FM 392





2 RINGS DECOR & INSERT

ø 180-120 mm \ Depth 15 mm
Vol. 230 ml

600
x 400

FP 1177 - 6 ind



3 RINGS MOULD

ø 200-140-80 mm \ Depth 15 mm
Vol. 28 cl

FM 400



3 RINGS MOULD

ø 220-160-100 mm \ Depth 15 mm
Vol. 35 cl

FM 402



DOUBLE INSERTS

ø 160 mm \ Depth 28 mm
Vol. 460 ml

600
x 400

FP 1181 - 6 ind



SQUARE INSERT

150 x 150 mm \ Depth 15 mm
Vol. 300 ml

600
x 400

FP 1748 - 6 ind



ROUNDS

- ø 125 mm \ Depth 16 mm
Vol. 75 ml

600
x 400**FP 107 - 11 ind**

- ø 140 mm \ Depth 25 mm
Vol. 360 ml

600
x 400**FP 2452 - 6 ind**

- ø 147 mm \ Depth 12 mm
Vol. 200 ml

600
x 400**FP 122 - 6 ind**

- ø 150 mm \ Depth 15 mm
Vol. 250 ml

600
x 400**FP 1548 - 6 ind**

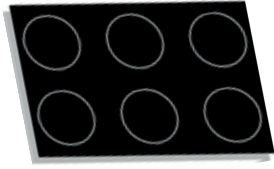
- ø 150 mm \ Depth 24 mm
Vol. 390 ml

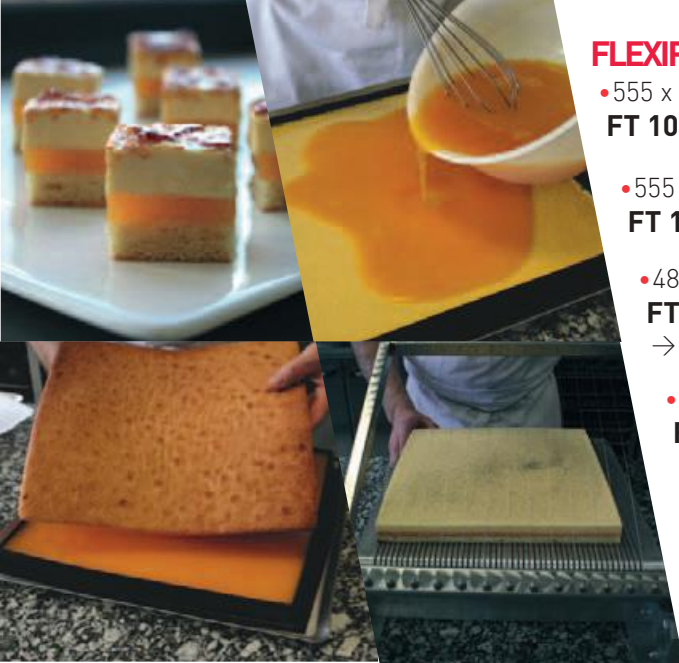
600
x 400**FP 1758 - 6 ind**

- ø 166 mm \ Depth 12 mm
Vol. 240 ml

600
x 400**FP 118 - 6 ind**

- ø 186 mm \ Depth 12 mm
Vol. 300 ml

600
x 400**FP 123 - 6 ind**

**FLEXIPAN® FOR DESSERTS**

• 555 x 360 mm \ Depth 10 mm
FT 1010

• 555 x 360 mm \ Depth 20 mm
FT 1020

• 480 x 280 mm \ Depth 13 mm
FT 2213

→ Size gastronome

• 335 x 335 mm \ Depth 16 mm
FT 4020

→ Guitare size

Tips

For
baking
frames, use the
Flexipan® for desserts.
Combined with a Relief Mat,
you will obtain a creative and
refined crown. Give relief to
your desserts !

**LABYRINTH**

• 600 x 400 mm
NF 01000

• 530 x 325 mm
NF 07000

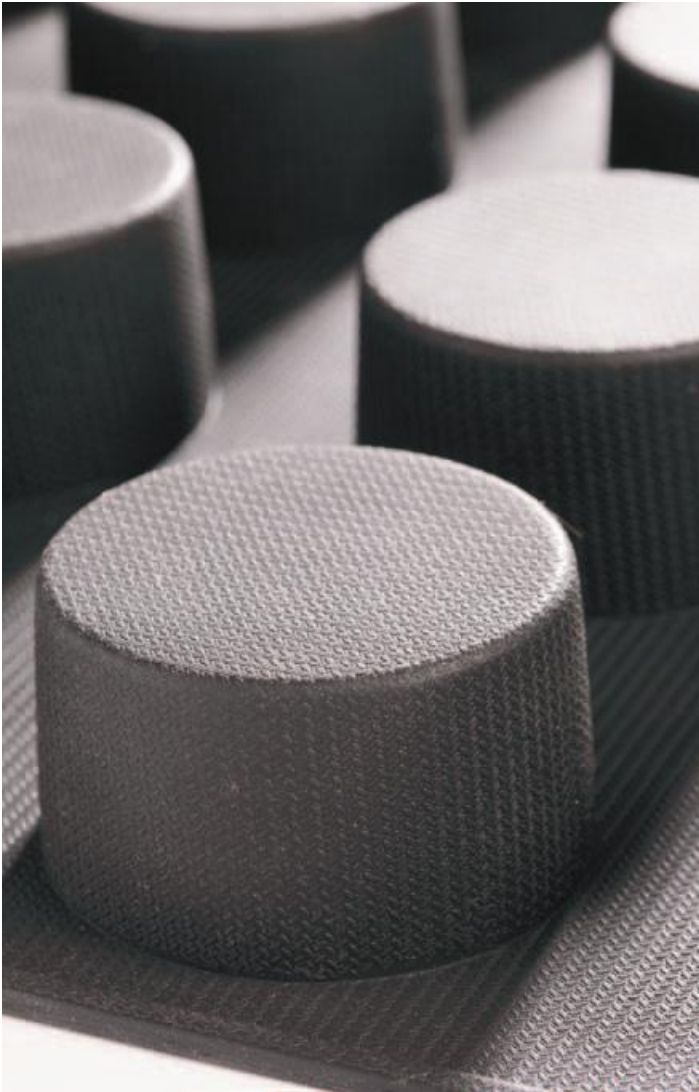
**VENITIAN CANE**

555 x 360 mm
NF 00190

**ROSETTE**
NF 00100**SNOWFLAKE**
NF 00020

ABOUT THE FLEXIPAT®

The Flexipat® range is the high-performance solution for both straight-edged and complex shapes. A new source of inspiration for your creations. Traditional shapes and special designs, they make your daily tasks easier and meet your standards. Give your creativity free rein!



Product benefits:

- + 100% **SILICONE**
- + Baking at **+240 °C** and freezing at **- 40 °C**
- + Designed for **automated pan release**
- + Ideal for **semi-industrial** and **industrial** production
- + **Superior** pan durability
- + **Easy** pan release
- + **Precise, detailed** shapes

NEW

FLEXIFORM

575 x 375 mm \ Depth 50 mm
Vol. 895.9 cl

600
x 400 **FX 1950**



Mould the carrot mousse into the Flexiform.



Then spread the celery mousse.



Cover it with a Silpat® after spread peas mousse.



Demould after freezing.



Spring vegetables terrine

CYLINDER

ø 70 mm \ Depth 40 mm
Vol. 148 ml

600
x 400

FX 1203 - 24 ind

**CUBE**

30 x 30 mm \ Depth 20 mm
Vol. 17 ml

600
x 400

FX 1202 - 96 ind

**KOUGLOF**

ø 80 mm \ Depth 54 mm
Vol. 150 ml

600
x 400

FX 1102 - 24 ind



THE PASTRY MATS

Demarle® owns a range of pastry mats made in glass fiber and silicone, lawarding its real non-stick properties. It is used by many professionnals.



Product benefits:

- + Non-stick properties
- + Recognized **Longevity**
- + Suitable for **baking** and **freezing**
- + Multitude of uses



Whether it's to prepare, arrange or bake, Demarle® sheets lend themselves to many uses.

Suitable for making nougatine, all types of pastries, sugar, etc. Not to mention macarons, sweet pastries, biscuits, etc.

And last but no least, danish pastries, shortbread biscuits, pizzas, and so much more.

The Silpat®, Roulpat® and Silpain® silicone sheets are your everyday little helpers.



ABOUT THE SILPAT®

Introductions are no longer necessary; it has become a household name. A star tool in test kitchens, the Silpat® has replaced parchment paper to become THE must-have silicone mat.

For many years, the Silpat® has been a must-have tool for the most distinguished professionals all over the world, due to its multitude of uses.

In pastry, cuisine and chocolate making, it offers unparalleled ease for stacking, cooking and baking. Its non-stick silicone coating makes it easy to handle products.

Available in many shapes and sizes, it adapts to all working mediums. A special macaron range is also available.



The Silpain® complies with French, European and United States regulations regarding materials that come into contact with food.



Mat size	Trays size	Reference
400 x 300 mm	400 x 300 mm	SP 400 300 00
520 x 315 mm	530 x 325 mm	SP 520 315 00
585 x 385 mm	600 x 400 mm	SP 585 385 00
620 x 420 mm	660 x 460 mm	SP 620 420 00
640 x 520 mm	650 x 530 mm	SP 640 520 00
750 x 450 mm	760 x 460 mm	SP 750 450 00
770 x 570 mm	780 x 580 mm	SP 770 570 00
785 x 385 mm	800 x 400 mm	SP 785 385 00
785 x 585 mm	800 x 600 mm	SP 785 585 00

SILPAT® MACARONS

A range has been especially designed for making macarons. It has now circles of different diameters so that the finished products is regular and even.

Your macarons will be perfectly calibrated and thanks to the non-stick properties of Silpat®, you don't have to worry when demoulding them.



Mat size	Trays size	Reference	Ø circles
375 x 275 mm	400 x 300 mm	SP 375 275 02	35 mm
585 x 385 mm	600 x 400 mm	SP 585 385 65	35 mm
585 x 385 mm	600 x 400 mm	SP 585 385 64	50 mm

ROUL'PAT®

Coated with silicone on both sides, this non-stick mat is also non-slip. This very practical non-slip mat can be used for rolling out any kind of dough without using flour. It allows also spreading nougatine, cooked sugar, chocolate or caramel.

Mat size	Reference
585 x 385 mm	RLN 585 385 03
620 x 420 mm	RLN 620 420 00
645 x 445 mm	RLN 645 445 00
800 x 585 mm	RLN 800 585 00



SILPAIN®

The Silpain® mat with its perforated texture, covered with food grade silicone and so non-stick, is ideal for freezing and for baking bread of all shapes and sizes which are not required to be calibrated. The Silpain® mat is also advised for the part-baking of tarts. It must be used on a tray, preferably perforated, for a better circulation of the heat.

Mat size	Trays size	Reference
400 x 300 mm	400 x 300 mm	SN 400 300 00
520 x 315 mm	530 x 325 mm	SN 520 315 00
585 x 385 mm	600 x 400 mm	SN 585 385 00



The Silpain® complies with French, European and United States regulations regarding materials that come into contact with food.



68 ABOUT SILFORM®

Considered avant-garde when it was invented, the Silform® pan has become a must-have tool in bread-making and bakery arts. Ideal for producing calibrated products, it offers its greatest advantages during baking.



Silform® pans are a range of flexible pans made of silicone and glass fiber fabric and bi-component, designed for bread-making and bakery products.

They have a well-ventilated texture that ensures proper heat circulation, to obtain a crusty finished product with excellent colour.

Non-stick Silform® pans are very durable, lasting up to 1500 cycles without any risk of sticking.

Silform® pans hold up perfectly for baking up to +240°, as well as for freezing at -40°, and are also designed to hold frozen dough.

Using Silform® pans means products will be well calibrated and perfectly homogenous (in terms of size, colour and crust).

The wide variety of shapes available allows professionals to offer a diverse, creative snacking selection.

Little round or square breads are perfect for hotels and restaurants.

Product benefits:

- + Glass fiber fabric **texture** for superior durability
- + **Perforations** for even colour
- + Products **that are crusty** on the outside and **soft** on the inside
- + Can be used for **baking** and **for freezing**

WHAT THE CHEF THINKS

“The Silform® can be used for controlled proofing, an indispensable technique in bread making these days.”

“The Silform® range includes a multitude of shapes, making it possible to offer new products regularly and boost sales. The professional can select the dimensions of the products to suit customers desires or the particular moment of consumption sought.”

Christophe Debersée
Winner of the 2008 Bakery World Cup



The Silform® complies with French, European and United States regulations regarding materials that come into contact with food.

One Silform® range has been especially developed for piping and calibrating the choux pastry. No need to be glazed or scratched. To bake the choux pastry, it is preferable to use a deck oven. When removed from the oven, the finished product will be perfectly even and smooth on top. Thanks to the nonstick texture of Silform®, demoulding is easy.



MINI ECLAIRS

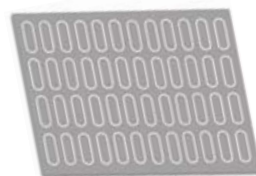
70 x 30 mm \ Depth 10 mm
Vol. 15 ml

600
x 400

SF 1070 - 48 ind

400
x 300

SF 2070 - 24 ind



ECLAIRS FOR LEFT-HANDED

125 x 25 mm \ Depth 5 mm
Vol. 15 ml

600
x 400

SF 1100 - 18 ind



ECLAIRS FOR RIGHT-HANDED

125 x 25 mm \ Depth 5 mm
Vol. 15 ml

600
x 400

SF 1090 - 18 ind

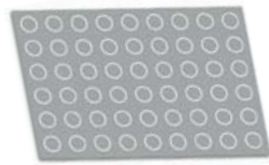


CHOUQUETTES

ø 38 mm \ Depth 10 mm
Vol. 14 ml

600
x 400

SF 2435 - 54 ind

**BABY CHOUX**

ø 30 mm \ Depth 5 mm
Vol. 4 ml

600
x 400

SF 1089 - 59 ind

**BIG CHOUX**

ø 67 mm \ Depth 15 mm
Vol. 48 ml

600
x 400

SF 0002 - 28 ind

**OVAL SHAPES**

90 x 60 mm \ Depth 15 mm
Vol. 56 ml

600
x 400

SF 1088 - 25 ind

400
x 300

SF 2088 - 12 ind

**PARIS-BREST**

ø 80 mm \ Depth 15 mm
Vol. 50 ml

600
x 400

SF 1087 - 24 ind

400
x 300

SF 2087 - 12 ind



With the range of Silform® Tartlets, you can produce easily, upside down, tartlet bases (part-or fully baked) without pricking the dough. This mould is non-stick and therefore the product does not break while demoulding. The perforated texture allows a uniform heat diffusion for an optimum baking and a perfect crusty dough. Make your life easier!



SPOONS

90 x 28 mm \ Depth 12 mm
Vol. 15 ml

600
x 400

SF 1127 - 36 ind

400
x 300

SF 2127 - 18 ind



Related products:

Cutter ref: MA 150214



MINI CHARLOTTES

ø 35 mm \ Depth 15 mm
Vol. 9 ml

600
x 400

SF 1071 - 60 ind

400
x 300

SF 2071 - 30 ind



MINI FLUTED TARTLETS

46 x 38 mm \ Depth 15 mm
Vol. 11 ml

600
x 400

SF 1082 - 40 ind

400
x 300

SF 2082 - 20 ind



TARTLETS

ø 96/70 mm \ Depth 25 mm
Vol. 135 ml

600
x 400

SF 1674 - 15 ind

**Related products:**

Cutter ref: MA 152127

TARTLETS

ø 77/50 mm \ Depth 20 mm
Vol. 65 ml

600
x 400

SF 1675 - 24 ind

400
x 300

SF 2675 - 12 ind

**Related products:**

Cutter ref: MA 152124

**MINCE PIES**

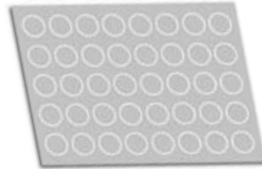
ø 58/40 mm \ Depth 20 mm
Vol. 35 ml

600
x 400

SF 1066 - 40 ind

400
x 300

SF 2066 - 20 ind

**Related products:**

Cutter ref: MA 152120

**MINI TARTLETS**

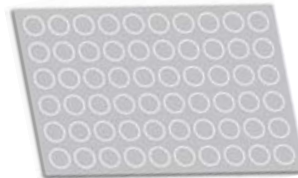
ø 42/28 mm \ Depth 10 mm
Vol. 13 ml

600
x 400

SF 1413 - 60 ind

400
x 300

SF 2413 - 30 ind

**Related products:**

Cutter ref: MA 152115

**BIG TARTLETS**

ø 110/78 mm \ Depth 20 mm
Vol. 155 ml

600
x 400

SF 1328 - 12 ind

400
x 300

SF 2328 - 6 ind

**MINI TARTLETS**

ø 48/34 mm \ Depth 15 mm
Vol. 20 ml

600
x 400

SF 1600 - 48 ind

400
x 300

SF 2600 - 24 ind

**Related products:**

Cutter ref: MA 152117



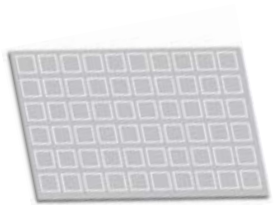


MINI SQUARES

45 x 45 mm \ Depth 12 mm
Vol. 20 ml

600 x 400 **SF 1106 - 60 ind**

400 x 300 **SF 2106 - 30 ind**

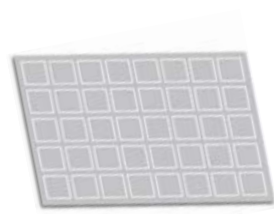


SQUARES

60 x 60 mm \ Depth 15 mm
Vol. 40 ml

600 x 400 **SF 1119 - 40 ind**

400 x 300 **SF 2119 - 20 ind**



FLUTED SQUARE TARTLETS

78 x 78 mm \ Depth 20 mm
Vol. 70 ml

600 x 400 **SF 1171 - 24 ind**

400 x 300 **SF 2171 - 12 ind**



MINI OVAL TARTLETS

66 x 27 mm \ Depth 11 mm
Vol. 10 ml

600 x 400 **SF 1982 - 48 ind**

400 x 300 **SF 2982 - 24 ind**



OVAL TARTLETS

106 x 45 mm \ Depth 15 mm
Vol. 35 ml

600 x 400 **SF 1033 - 30 ind**

400 x 300 **SF 2033 - 15 ind**



Related products:

Cutter ref: MA 152208

Related products:

Cutter ref: MA 150210

The Silform® mats especially studied for breads are non-stick and ideal for a variety of small bread shapes: round breads, small rounds, hot-dogs rolls, soft rolls, submarines, hamburger buns, sandwiches, rolls... Thanks to their perforated texture, the heat transfer is optimized, allowing unique crunchy and coloration.

ROUND SHAPES

ø 59 mm \ Depth 13 mm
Vol. 30 ml

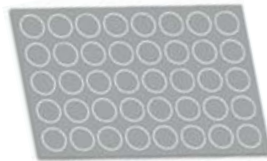
600
x 400

SF 115 - 40 ind

400
x 300

SF 2115 - 20 ind

Raw dough weight: 30 g
Baked dough weight: 25 g



ROUND SHAPES

ø 67 mm \ Depth 15 mm
Vol. 48 ml

600
x 400

SF 0002 - 28 ind

Raw dough weight: 70 g
Baked dough weight: 62 g



ROUND SHAPES

ø 75 mm \ Depth 17 mm
Vol. 65 ml

600
x 400

SF 2114 - 24 ind

Raw dough weight: 72 g
Baked dough weight: 65 g





ROUND SHAPES

ø 79 mm \ Depth 15 mm
Vol. 65 ml

800
x 600

SF 1006 - 48 ind

600
x 400

SF 3006 - 24 ind

400
x 300

SF 2006 - 12 ind

Raw dough weight: 72 g
Baked dough weight: 65 g



ROUND SHAPES

ø 98 mm \ Depth 17 mm
Vol. 120 ml

600
x 400

SF 101 - 12 ind

Raw dough weight: 100 g
Baked dough weight: 94 g



ROUND SHAPES

ø 104 mm \ Depth 20 mm
Vol. 160 ml

800
x 600

SF 6217 - 24 ind

800
x 400

SF 8217 - 18 ind

600
x 400

SF 1217 - 12 ind

400
x 300

SF 2217 - 6 ind

Raw dough weight: 130 g
Baked dough weight: 124 g



ROUND SHAPES

ø 102 mm \ Depth 20 mm
Vol. 140 ml

600
x 400

SF 112 - 15 ind

Raw dough weight: 130 g
Baked dough weight: 124 g



ROUND SHAPES

- ø 147 mm \ Depth 12 mm
Vol. 200 ml

600
x 400**SF 122 - 6 ind**

Raw dough weight: 130 g
Baked dough weight: 120 g

- ø 150 mm \ Depth 15 mm
Vol. 250 ml

600
x 400**SF 1548 - 6 ind**

Raw dough weight: 160 g
Baked dough weight: 150 g

ROUND SHAPES

- ø 166 mm \ Depth 12 mm
Vol. 240 ml

600
x 400**SF 118 - 6 ind**

Raw dough weight: 165 g
Baked dough weight: 155 g

- ø 186 mm \ Depth 12 mm
Vol. 300 ml

600
x 400**SF 123 - 6 ind**

Raw dough weight: 190 g
Baked dough weight: 182 g

**ROUND SHAPES**

- ø 105 mm \ Depth 10 mm
Vol. 130 ml

800
x 400**SF 8065 - 18 ind**

Raw dough weight: 85 g
Baked dough weight: 68 g

**ROUND SHAPES**

- ø 125 mm \ Depth 16 mm
Vol. 175 ml

600
x 400**SF 107 - 11 ind****ROUND SHAPES**

- ø 105 mm \ Depth 13 mm
Vol. 110 ml

600
x 400**SF 111 - 15 ind**

Raw dough weight: 85 g
Baked dough weight: 68 g

**ROUND SHAPES**

- ø 114 mm \ Depth 18 mm
Vol. 175 ml

800
x 400**SF 4419 - 14 ind**600
x 400**SF 1419 - 11 ind**

Raw dough weight: 100 g
Baked dough weight: 85 g





SQUARE SHAPES

56 x 56 mm \ Depth 24 mm

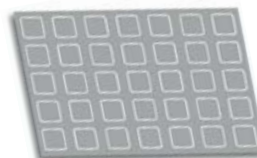
Vol. 60 ml

600
x 400 **SF 1133 - 35 ind**

400
x 300 **SF 2133 - 15 ind**

Raw dough weight: 40 g

Baked dough weight: 37 g



SQUARE SHAPES

70 x 70 mm \ Depth 30 mm

Vol. 110 ml

600
x 400 **SF 1162 - 24 ind**

400
x 300 **SF 2162 - 12 ind**

Raw dough weight: 45 g

Baked dough weight: 39 g



SQUARE SHAPES

93 x 93 mm \ Depth 28 mm

Vol. 200 ml

600
x 400 **SF 1176 - 15 ind**

Raw dough weight: 100 g

Baked dough weight: 88 g



SQUARE SHAPES

150 x 150 mm \ Depth 15 mm

Vol. 300 ml

600
x 400 **SF 1748 - 6 ind**



RECTANGULAR SHAPES

89 x 46 mm \ Depth 25 mm
Vol. 110 ml

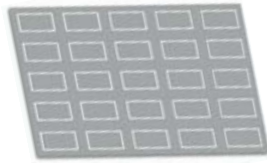
600
x 400

SF 4394 - 25 ind

400
x 300

SF 2394 - 12 ind

Raw dough weight: 60 g
Baked dough weight: 52 g

**RECTANGULAR SHAPES**

120 x 40 mm \ Depth 25 mm
Vol. 100 ml

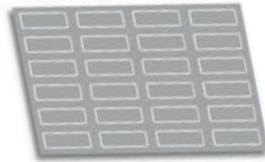
600
x 400

SF 1145 - 24 ind

400
x 300

SF 2145 - 12 ind

Raw dough weight: 60 g
Baked dough weight: 56 g

**RECTANGULAR SHAPES**

128 x 85 mm \ Depth 30 mm
Vol. 290 ml

600
x 400

SF 1188 - 10 ind

Raw dough weight: 120 g
Baked dough weight: 118 g

**RECTANGULAR SHAPES**

240 x 70 mm \ Depth 35 mm
Vol. 500 ml

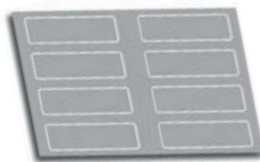
600
x 400

SF 1165 - 8 ind

400
x 300

SF 2165 - 4 ind

Raw dough weight: 180 g
Baked dough weight: 166 g

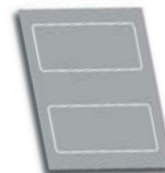
**RECTANGULAR SHAPES**

245 x 115 mm \ Depth 50 mm
Vol. 1100 ml

400
x 300

SF 2170 - 2 ind

Raw dough weight: 800 g
Baked dough weight: 770 g



RECTANGULAR SHAPES

95 x 40 mm \ Depth 30 mm
Vol. 80 ml

600
x 400

SF 1039 - 24 ind

400
x 300

SF 2039 - 12 ind

Raw dough weight: 35 g
Baked dough weight: 29 g



RECTANGULAR SHAPES

122 x 42 mm \ Depth 32 mm
Vol. 115 ml

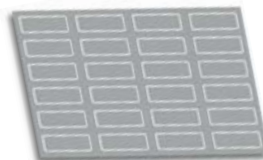
600
x 400

SF 1320 - 24 ind

400
x 300

SF 2320 - 12 ind

Raw dough weight: 50 g
Baked dough weight: 44 g



RECTANGULAR SHAPES

243 x 103 mm \ Depth 20 mm
Vol. 440 ml

600
x 400

SF 1161 - 6 ind

400
x 300

SF 2161 - 3 ind

Raw dough weight: 250 g
Baked dough weight: 228 g



RECTANGULAR SHAPES

260 x 85 mm \ Depth 30 mm
Vol. 500 ml

800
x 400

SF 4063 - 7 ind

Raw dough weight: 250 g
Baked dough weight: 216 g



OBLONG SHAPES

110 x 50 mm \ Depth 18 mm
Vol. 70 ml

800
x 400

SF 4058 - 36 ind

Raw dough weight: 50 g
Baked dough weight: 47 g



OBLONG SHAPES

145 x 50 mm \ Depth 25 mm
Vol. 150 ml

800
x 400

SF 4075 - 20 ind

Raw dough weight: 65 g
Baked dough weight: 60 g



OBLONG SHAPES

130 x 48 mm \ Depth 18 mm
Vol. 80 ml

800
x 600

SF 1005 - 48 ind

800
x 400

SF 8005 - 30 ind

600
x 400

SF 2005 - 24 ind

400
x 300

SF 4005 - 12 ind

Raw dough weight: 55 g
Baked dough weight: 51 g



OBLONG SHAPES

155 x 41 mm \ Depth 25 mm
Vol. 50 ml

600
x 400

SF 0004 - 18 ind

Raw dough weight: 55 g
Baked dough weight: 50 g



OBLONG SHAPES

169 x 64 mm \ Depth 30 mm
Vol. 230 ml

800
x 400

SF 4403 - 16 ind

600
x 400

SF 1403 - 12 ind

Raw dough weight: 100 g
Baked dough weight: 86 g

**OBLONG SHAPES**

185 x 60 mm \ Depth 30 mm
Vol. 250 ml

800
x 400

SF 4074 - 12 ind

Raw dough weight: 140 g
Baked dough weight: 122 g

**OBLONG SHAPES**

200 x 64 mm \ Depth 30 mm
Vol. 280 ml

800
x 400

SF 4053 - 12 ind

Raw dough weight: 120 g
Baked dough weight: 109 g

**OBLONG SHAPES**

222 x 50 mm \ Depth 10 mm
Vol. 120 ml

600
x 400

SF 143 - 10 ind

400
x 300

SF 2143 - 5 ind

Raw dough weight: 130 g
Baked dough weight: 126 g



OBLONG SHAPES

259 x 64 mm \ Depth 30 mm
Vol. 400 ml

800
x 600

SF 5167 - 18 ind

600
x 400

SF 167 - 8 ind

Raw dough weight: 120 g
Baked dough weight: 115 g

**OBLONG SHAPES**

230 x 64 mm \ Depth 30 mm
Vol. 300 ml

800
x 400

SF 4095 - 12 ind

Raw dough weight: 160 g
Baked dough weight: 133 g

**OBLONG SHAPES**

299 x 60 mm \ Depth 30 mm
Vol. 445 ml

600
x 400

SF 911 - 6 ind

400
x 300

SF 2911 - 3 ind

Raw dough weight: 180 g
Baked dough weight: 155 g

**OBLONG SHAPES**

314 x 60 mm \ Depth 30 mm
Vol. 435 ml

600
x 400

SF 1687 - 6 ind

400
x 300

SF 2687 - 3 ind

Raw dough weight: 220 g
Baked dough weight: 165 g





SILFORM® BAGUETTES

The Silform® Baguettes, non-stick and removable mats, can be placed on any tray with straight edges (90°) preferably in aluminium or Multibake® grids. They are especially designed for professionals who bake french style baguettes occasionally. They can be replaced by another Silform® Baguette with a different number of flutes to make various-sized baguettes.

SILFORM® TRAVÉES



Mat size

Reference

510 x 300 mm	TR 510L320 02 00 x2
585 x 385 mm	TR 585L385 03 00 x3
585 x 385 mm	TR 585L385 04 00 x4
585 x 450 mm	TR 585L450 05 00 x5
745 x 510 mm	TR 745L510 08 00 x8
785 x 560 mm	TR 785L560 06 00 x6
785 x 630 mm	TR 785L630 04 00 x4
785 x 680 mm	TR 785L680 05 00 x5
890 x 585 mm	TR 890 585L 10 00 x10

LEATHER GLOVES

Leather gloves resistant to a tanderature of 300°C

Ref: **G 0201 A**



MULTIBAKE® GRID

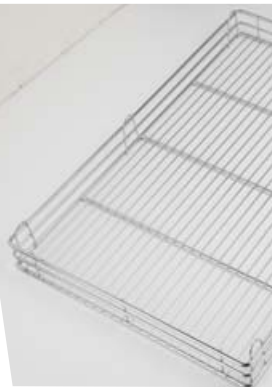
The Multibake® grid is a versatile support for any kind of mat.

600
x 400

PM N600 400 01

800
x 400

PM N800 400 00



The Silform® moulds are perfect for making all types of traditional and special breads. Their geometric shapes allow you to bake hassle-free and delicious farmhouse breads, bread surprises, brioches and even pizzas.

ROUND SHAPES

Sponge cake mould

- ø 110/95 mm \ Depth 60 mm \ Vol. 50 cl
SF 321
- ø 180/157 mm \ Depth 70 mm \ Vol. 267 cl
SF 325
- ø 215/205 mm \ Depth 60 mm \ Vol. 210 cl
SF 335
- ø 220/215 mm \ Depth 60 mm \ Vol. 221 cl
SF 336
- ø 200/190 mm \ Depth 50 mm \ Vol. 149 cl
SF 337
- ø 150/140 mm \ Depth 50 mm \ Vol. 85 cl
SF 338
- ø 250/240 mm \ Depth 50 mm \ Vol. 241 cl
SF 339
- ø 155/147 mm \ Depth 50 mm \ Vol. 91 cl
SF 346
- ø 180/175 mm \ Depth 60 mm \ Vol. 145 cl
SF 353
- ø 215/205 mm \ Depth 50 mm \ Vol. 167 cl
SF 354
- ø 215/200 mm \ Depth 40 mm \ Vol. 131 cl
SF 380
- ø 240/215 mm \ Depth 70 mm \ Vol. 285 cl
SF 477
- ø 250/225 mm \ Depth 30 mm \ Vol. 150 cl
SF 504

Open pie mould

- ø 180/160 mm \ Depth 40 mm \ Vol. 95 cl
SF 306
- ø 203/190 mm \ Depth 40 mm \ Vol. 113 cl
SF 307

Tart pie mould

- ø 170/168 mm \ Depth 34 mm \ Vol. 88 cl
SF 347
- ø 170/165 mm \ Depth 50 mm \ Vol. 112 cl
SF 409
- ø 190/185 mm \ Depth 40 mm \ Vol. 104 cl
SF 438
- ø 240/225 mm \ Depth 70 mm \ Vol. 285 cl
SF 470



RECTANGULAR CAKE

- ø 185 x 90 mm \ Depth 60 mm \ Vol. 70 cl
SF 476
- 240 x 85 mm \ Depth 70 mm \ Vol. 129 cl
SF 349

OVAL

- 230 x 170 mm \ Depth 50 mm \ Vol. 128 cl
SF 482

SAVARIN

- ø 165 mm \ Depth 40 mm \ Vol. 60 cl
SF 485

FLUTED CAKE

- 233 x 110 mm \ Depth 50 mm \ Vol. 78 cl
SF 487

ABOUT THE ACCESSORIES

Demarle has developed a range of different accessories to let you easily give the final touch to your creations. They are made to the highest quality standards and are designed to complete the standard product range.



Stainless steel cutters	References
Mini log	DEC 1039
Charlotte	DEC 1059
Heart	DEC 1073
Medium charlotte	DEC 1079
Interlacing hearts	DEC 1096
Square	DEC 1102
Square	DEC 1105
Sapphire	DEC 1124
Mini sapphire	DEC 1126
Spoon	DEC 1127
Mini heart	DEC 1136
Mini drop	DEC 1144
Ingot	DEC 1148
Quenelle	DEC 1154
Egg	DEC 1156
Hexagon	DEC 1180

Exoglass® cutter	Dimensions	References
Oval	115 x 70 mm	MA 150210
Spoon	-	MA 150214
Square	40 x 40 mm	MA 150241
Square	55 x 55 mm	MA 150244
Square	70 x 70 mm	MA 150247
Round	ø 35 mm	MA 152112
Round	ø 50 mm	MA 152115
Round	ø 60 mm	MA 152117
Round	ø 75 mm	MA 152120
Round	ø 95 mm	MA 152124
Round	ø 120 mm	MA 152127
Round	ø 130 mm	MA 152128
Oval	85 x 50 mm	MA 152208
Mini heart	-	MA 152215
Star	-	MA 152217



	DIMENSIONS	REFERENCES
Frames		
01	545 x 350 mm	CA 1010 00
02	342 x 244 mm	CA 2010 00
03	476 x 275 mm	CA 2213 01
Gold cardboards		
Oval	85 x 65 mm	CAR 1054
Heart	80 x 60 mm	CAR 1073
Square	75 x 75 mm	CAR 1102
Sapphire	70 x 65 mm	CAR 1124
Rectangular shape	125 x 45 mm	CAR 1148
Egg	105 x 67 mm	CAR 1156
Hexagon	80 x 90 mm	CAR 1180
Round	ø 80 mm	CAR 1268
Funnel		
1,9 L capacity		MA 258825
Frame in option		MA 116515

FLEXIPAN®

Ref	Designation	Page
TRAYS		
Classic shapes		
FP 1071	Mini charlottes	20
FP 1079	Charlottes	20
FP 1059	Charlottes	20
FP 1109	Rosace shapes	20
FP 1289	Mini Saint-Honoré crown	21
FP 1189	Saint-Honoré crown	21
FP 1179	Saint-Honoré crown	21
FP 1121	Mini madeleines	21
FP 1511	Madeleines	21
FP 1117	Financiers	22
FP 1264	Financiers	22
FP 1130	Champagne biscuit	22
FP 1897	Tartes tatin	22
FP 1777	Tartes tatin	22
FP 1399	Tartes tatin	22
FP 1922	Fluted brioches	22
FP 10273	Fluted brioches	22
FP 1282	Fluted brioches	22
FP 3051	Cupcakes	23
FP 915	Wide mouthed muffins	23
FP 1031	Mini muffins	23
FP 1178	Mushroom muffins	23
FP 1066	Minces-pies	23
FP 1278	Crown muffins	24
FP 1098	Darioles	24
FP 1034	Low muffins	24
FP 1601	Jumbo muffins	24

Ref	Designation	Page
Round shapes		
FP 21977	Mini half-spheres	25
FP 1242	Mini half-spheres	25
FP 1561	Mini half-spheres	25
FP 1977	Mini half-spheres	25
FP 2265	Mini half-spheres	25
FP 1489	Half-spheres	25
FP 1896	Half-spheres	25
FP 1268	Half-spheres	25
FP 1593	Half-spheres	25
FP 1888	Spiral half-spheres <i>New</i>	26
FP 1259	Mini volcanos	26
FP 1359	Mini volcanos	26
FP 1159	Volcanos	26
FP 1476	Round savarins	27
FP 1586	Mini round savarins	27
FP 1339	Round savarins	27
FP 1057	Big savarins	27
FP 2266	Mini cylinders	28
FP 1129	Mini cylinders	28
FP 2435	Mini cylinders	28
FP 2269	Low cylinders	28
FP 1269	High cylinders	28
FP 1331	Puck <i>New</i>	29
FP 1416	Pomponettes	29
FP 1097	Medaillons	30
FP 1441	Florentiners	30
FP 1299	Florentiners XL	30
FP 115	Mini florentiners	30
FP 1884	Shortbreads-macaroons	30
FP 1082	Mini fluted tartlets	31
FP 1413	Mini tartlets	31

Ref	Designation	Page
FP 1600	Mini quiches	31
FP 1675	Tartlets	32
FP 1674	Quiches/Pies	32
FP 112	Quiches	32
FP 3006	Round brioches	32

Rectangular shapes

FP 1081	Fluted ingots	33
FP 1187	Fluted ingots	33
FP 1146	Demi-cylinders	33
FP 1070	Mini brioches	33
FP 1149	Mini ingots	34
FP 1145	Ingots	34
FP 1158	Ingots with cavity	34
FP 1148	Ingots with cavity	34
FP 1317	Cakes XS New	35
FP 1532	Cakes S	35
FP 4394	Cakes M	35
FP 1092	Cakes L	35

Square shapes

FP 1113	Mini square savarins	36
FP 1105	Square savarins	36
FP 1102	Square savarins	36
FP 1366	Mini caskets	36
FP 1166	Caskets	36
FP 1128	Mini high squares	37
FP 1133	Squares	37
FP 1106	Mini low squares	37
FP 1497	Chocolate bars	37
FP 1119	Square tartlets	37
FP 1171	Fluted square tartlets	37

Oval shapes

FP 1271	Elongated briochettes New	38
FP 2005	Long brioches	38
FP 1982	Mini oval tartlets	38
FP 1033	Oval tartlets	38
FP 2267	Mini ovals	39
FP 1077	Flat bottom ovals	39

Ref	Designation	Page
FP 4270	Ovals	39
FP 1776	Ovals	39
FP 1270	Ovals	39
FP 2206	Ovals	39
FP 1150	Mini quenelles	40
FP 1152	Medium quenelles	40
FP 1154	Quenelles	40
FP 1367	Little shells	40
FP 1072	Mini rounded quenelles	40
FP 1256	Mini eggs	40
FP 1052	Rounded quenelles	40
FP 1156	Drop savarins	41
FP 1080	Mini oval savarins	41
FP 1116	Oval savarins M	41
FP 1054	Oval savarins L	41
FP 1354	Savarins XXL	41

Triangular shapes

FP 1562	Mini pyramids	42
FP 1882	Pyramids	42
FP 1585	Pyramids	42
FP 1985	Triangles	42
FP 1083	Mini cones	43
FP 1103	Insert for cones	43
FP 1094	Cones	43
FP 1126	Mini sapphires	43
FP 1124	Sapphires	43
FP 1160	Savarins sapphires	43

Design shapes

FP 1244	Mini interlacing drops	44
FP 1357	Landscapes	44
FP 1344	Interlacing drops	44
FP 1368	Pearls	44
FP 1144	Mini drops	44
FP 1775	Little waves	45
FP 1194	Caterpillars	45
FP 1603	Little cushions	45
FP 1184	Annapurnas	45
FP 1294	Mini caterpillars	45
FP 1560	Octogons	46

Ref	Designation	Page
FP 1554	Scoops out	46
FP 1076	Hexagons	46
FP 1190	Mini ondulos	46
FP 1180	Hexagons	46
FP 1984	Lozenges	46

Festive shapes

FP 1136	Mini rounded hearts	47
FP 1073	Rounded hearts	47
FP 2001	Mini hearts	47
FP 1096	Interlacing hearts	47
FP 1340	Hearts	47
FP 1454	Inserts for logs	48
FP 1464	Inserts for logs XXL	48
FP 1039	Mini logs S	48
FP 1320	Mini logs M	48
FP 1061	Stars	49
FP 2132	Stars in relief	49
FP 1142	Christmas trees	49
FP 1127	Spoons	49
FP 1274	Mini savarins	49
FP 1174	Delicacies	49
FP 1976	Little Teddy Bears New	50
FP 1056	Teddy Bears	50
FP 1173	Little men	53
FP 1193	Smiles	50
FP 1175	Butterflies	51
FP 1172	Fishes	51
FP 1067	Shells	51
FP 1182	Bells	51
FP 1792	Flowers	51

INDIVIDUAL SHAPES

Classic and design shapes

FM 697	Chocolate bars	52
FM 502	Saint-Honoré crown	52
FM 472	Rosace shape	52
FM 603	Cushion	52
FM 503	Cushion	52
FM 505	Yin & Yang	52
FM 497	Chocolate bars	52

Ref	Designation	Page
Round and oval shapes		
FM 457	Half-sphere	53
FM 361	Half-sphere	53
FM 479	Half-sphere	53
FM 485	Savarin	53
FM 311	Savarin	53
FM 366	Savarin	53
FM 679	Round shape	53
FM 601	Oval	53
FM 686	Fluted savarin	53
FM 486	Fluted savarin	53

Tarts and Sponge cakes

FM 321	Sponge cake mould-Cheesecake	54
FM 338	Sponge cake mould-Cheesecake	54
FM 346	Sponge cake mould-Cheesecake	54
FM 409	Sponge cake mould-Cheesecake	54
FM 353	Sponge cake mould-Cheesecake	54
FM 337	Sponge cake mould-Cheesecake	54
FM 354	Sponge cake mould-Cheesecake	54
FM 336	Sponge cake mould-Cheesecake	54
FM 477	Sponge cake mould-Cheesecake	54
FM 345	Sponge cake mould-Cheesecake	54
FM 452	Tart pie mould	54
FM 347	Tart pie mould	54
FM 318	Tart pie mould	54
FM 450	Tart pie mould	54
FM 303	Grooved open pie mould	55
FM 304	Grooved open pie mould	55
FM 389	Grooved open pie mould	55
FM 306	Open pie mould	55
FM 307	Open pie mould	55
FM 308	Open pie mould	55
FM 316	Open pie mould	55
FM 309	Open pie mould	55
FM 317	Open pie mould	55

Ref	Designation	Page
FM 398	Open pie mould	55
Rectangular and square shapes		
FM 476	Cake	56
FM 349	Cake	56
FM 360	Square shape	56
FM 487	Fluted cake	56
FM 496	Rectangular tart	56
FM 499	Fluted cake	56

Fun and festive shapes

FM 675	Star	57
FM 656	Daisy	57
FM 456	Daisy	57
FM 475	Star	57
FM 500	®Football mould	57
FM 501	Little man	58
FM 343	Shell	58
FM 435	Modulo	58
FM 344	Heart	58
FM 425	Bear head	58
FM 382	Christmas tree	58
FM 392	Christmas tree	58

Decor and insert

FP 1177	2 rings decor & insert	59
FM 400	®3 rings mould	59
FM 402	®3 rings mould	59
FP 1181	Double inserts	59
FP 1748	Square insert	59
FP 107	Rounds	60
FP 2452	Rounds	60
FP 122	Rounds	60
FP 1548	Rounds	60
FP 1758	Rounds	60
FP 118	Rounds	60
FP 123	Rounds	60

Desserts and Relief mats tapis relief

FT 1010	Flexipan® for desserts	61
FT 1020	Flexipan® for desserts	61
FT 2213	Flexipan® for desserts	61
FT 4020	Flexipan® for desserts	61

Ref	Designation	Page
NF 01000	Labyrinth	61
NF 07000	Labyrinth	61
NF 00190	Venitian cane	61
NF 00100	Rosette	61
NF 00020	Snowflake	61

FLEXIPAT®

FX 1950	Flexiform New	63
FX 1203	Cylinder	64
FX 1102	Kouglof	64
FX 1202	Cube	64

SILFORM®**THE CHOUX**

SF 1070	Mini eclairs	69
SF 1100	Eclairs for left-handed	69
SF 1090	Eclairs for right-handed	69
SF 2435	Chouquettes	70
SF 1089	Baby choux	70
SF 0002	Big choux	70
SF 1088	Oval shapes	70
SF 1087	Paris-Brest	70

THE TARTLETS

SF 1127	Spoons	71
SF 1071	Mini charlottes	71
SF 1082	Mini fluted tartlets	71
SF 1674	Tartlets	72
SF 1675	Tartlets	72
SF 1066	Mince pies	72
SF 1413	Mini tartlets	72
SF 1328	Big tartlets	72
SF 1600	Mini tartlets	72
SF 1106	Mini squares	73
SF 1119	Squares	73
SF 1171	Fluted square tartlets	73
SF 1982	Mini oval tartlets	73
SF 1033	Oval tartlets	73

Ref	Designation	Page
BREADS		
The rounds		
SF 115	Round shapes	74
SF 0002	Round shapes	74
SF 2114	Round shapes	74
SF 3006	Round shapes	75
SF 101	Round shapes	75
SF 1217	Round shapes	75
SF 112	Round shapes	75
SF 122	Round shapes	76
SF 118	Round shapes	76
SF 1548	Round shapes	76
SF 123	Round shapes	76
SF 8065	Round shapes	76
SF 107	Round shapes	76
SF 111	Round shapes	76
SF 1419	Round shapes	76
The square and rectangular shapes		
SF 1133	Square shapes	77
SF 1162	Square shapes	77
SF 1176	Square shapes	77
SF 1748	Square shapes	77
SF 4394	Rectangular shapes	78
SF 1145	Rectangular shapes	78
SF 1188	Rectangular shapes	78
SF 1165	Rectangular shapes	78
SF 2170	Rectangular shapes	78
SF 1039	Rectangular shapes	79
SF 1320	Rectangular shapes	79
SF 1161	Rectangular shapes	79
SF 4063	Rectangular shapes	79
The oblong shapes		
SF 4058	Oblong shapes	80
SF 4075	Oblong shapes	80
SF 2005	Oblong shapes	80
SF 0004	Oblong shapes	80
SF 1403	Oblong shapes	81
SF 4074	Oblong shapes	81
SF 4053	Oblong shapes	81

Ref	Designation	Page
SF 143	Oblong shapes	81
SF 167	Oblong shapes	82
SF 4095	Oblong shapes	82
SF 911	Oblong shapes	82
SF 1687	Oblong shapes	82
Individual moulds		
SF 321	Sponge cake mould	84
SF 325	Sponge cake mould	84
SF 335	Sponge cake mould	84
SF 336	Sponge cake mould	84
SF 337	Sponge cake mould	84
SF 338	Sponge cake mould	84
SF 339	Sponge cake mould	84
SF 346	Sponge cake mould	84
SF 353	Sponge cake mould	84
SF 354	Sponge cake mould	84
SF 380	Sponge cake mould	84
SF 477	Sponge cake mould	84
SF 504	Sponge cake mould	84
SF 306	Open pie mould	84
SF 307	Open pie mould	84
SF 347	Tart pie mould	84
SF 409	Tart pie mould	84
SF 438	Tart pie mould	84
SF 470	Tart pie mould	84
SF 476	Rectangular cake	84
SF 349	Rectangular cake	84
SF 482	Oval	84
SF 485	Savarin	84
SF 487	Fluted cake	84



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