DEMARLE®

CATALOG

LA FABRIQUE DU GOÛT

VALUES

INNOVATION AND CREATIVITY ARE AT THE HEART OF OUR BUSINESS

For Demarle, innovating is providing answers to your needs and expectations.

> Innovation in terms of technical solutions.

> Innovative shapes and designs to ensure that your window displays are even more stunning.

> Innovating to create a strong and dynamic brand image.

> With exclusive brands such as Silpat®, Flexipan® and Silform®, now recognized by food gastronomy professionals, Demarle continues to offer new shapes and new concepts...

Find out more about them in our new catalog !

QUALITY, OUR MAIN PRIORITY

Demarle has always been careful to offer quality products to all of its customers. In choosing to be certified AFAQ, it ensures that the specific quality criteria are respected. Demarle can also claim to be in accordance with regulations. Our products fit with food contact and are controlled by qualified laboratories.

Finally, this approach is associated with an ongoing effort of the company to reduce the impact on the environment.

DEMARLE IS THERE FOR YOU

Need some advice or have a question? We are at your disposal to help you in your daily business by providing you with all the answers and tools you could possibly require. Need help in development? We can customize moulds to effectively meet your expectations

Thanks to the expertise of our chefs, we offer training, consulting and technical demonstrations to help you in your business and development.

CONTENTS

NEWS 04

FLEXIPAN® 05
The Trays 06
- The classics 07
- The rounds 13
- The rectangles 21
- The squares 25
- The ovals 29
- The triangles 34
- The design 38
- The festive 42

The Individuals moulds 48
- The classics and design 49
- The rounds and ovals 51
- The tarts and sponge cakes 53
- The squares and rectangles 56
- The fun and festive 58
- The decors and inserts 61
- The desserts and Relief Mats 63

FLEXIPAT® 65

THE PASTRY MATS 69

SILFORM® 72
Choux 73
Tartlets 75
Breads 79
- The rounds 80
- The squares and rectangles 83
- The oblong shapes 87
- Special Silform® 91

The Moulds 93

ACCESSORIES 95

SERVICES 98
Tools 99
Library 100
Demonstrations 101
Chefs secrets 102
Tips 104
Uses and recommandations 106

INDEX 107

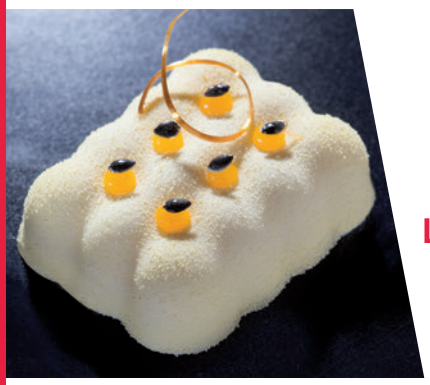
NEW SHAPES

CROWN MUFFIN P12
Surprise ! Turn me over
for a crown muffin !

LITTLE SHELL P31
The Little shell with a soft heart...

OVAL SAVARIN P33
The large oval savarin
has an Eastern flair.

LITTLE WAVE P40
Create a mystery of flavors
with the little wave.



LITTLE CUSHION P40
The little cushion
is soft and inviting.

SCOOP OUT P41
The Scoop Out is both elegant
and easy to decorate.

ROUND SHAPE P52
Explore a universe of taste
with the Round Shape.

FLEXIPAN®

For the best flexible moulds, look no further than Flexipan®. Outstanding and unique, Flexipan® has stood as a badge of trust for all culinary professionals for over 20 years.
Its trademark flexibility and quality make it the ideal tool for baking up a storm.
With over 200 baking trays and dessert moulds to choose from, you're bound to find the one just right for you.

Advantages

- Unique glass fiber material for superior strength
- Non-stick coating for a perfect release turning out every time
- Even heat distribution
- Certified "made to last"
- Suitable for baking and freezing

The TRAYS

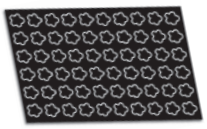
Demarle has developed an extensive range of moulds in a wide variety of classic, geometric, designer and fun shapes. These shapes come in different size trays suited to all types of applications (home industry, factory...):
600 x 400 mm,
400 x 300 mm.
And of course, we also cater to professional kitchens with our GN ½ and GN 1/1 size trays.

The classics

MINI-CHARLOTTES

ø 35 mm \\ Depth 15 mm \\ Vol. 9 ml

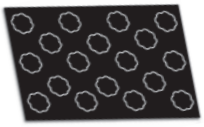
Size: 600 x 400 mm
Ref: FP 1071 x60
Size: 400 x 300 mm
Ref: FP 2071 x30



ROSACE SHAPES

ø 78 mm \\ Depth 35 mm \\ Vol. 100 ml

Size: 600 x 400 mm
Ref: FP 1109 x18
Size: 400 x 300 mm
Ref: FP 2109 x8



CHARLOTTES

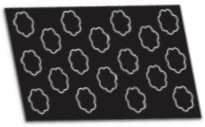
ø 62 mm \\ Depth 35 mm \\ Vol. 60 ml

Size: 600 x 400 mm
Ref: FP 1079 x24
Size: 400 x 300 mm
Ref: FP 2079 x12

CHARLOTTES

ø 78 mm \\ Depth 40 mm \\ Vol. 100 ml

Size: 600 x 400 mm
Ref: FP 1059 x18
Size: 400 x 300 mm
Ref: FP 2059 x8



MINI-SAINT-HONORÉ CROWN

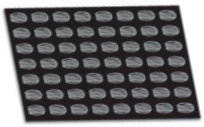
ø 54 mm \\ Depth 15 mm \\ Vol. 22 ml

Size: 600 x 400 mm
Ref: FP 1289 x35
Size: 400 x 300 mm
Ref: FP 2289 x15

MINI-MADELEINES

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

Size: 600 x 400 mm
Ref: FP 1121 x56
Size: 400 x 300 mm
Ref: FP 2121 x28



SAINT-HONORÉ CROWN

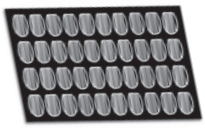
ø 80 mm \\ Depth 20 mm \\ Vol. 70 ml

Size: 600 x 400 mm
Ref: FP 1189 x18
Size: 400 x 300 mm
Ref: FP 2189 x8

MADELEINES

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

Size: 600 x 400 mm
Ref: FP 1511 x40
Size: 400 x 300 mm
Ref: FP 2511 x20



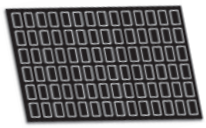
SAINT-HONORÉ CROWN

ø 150 mm \\ Depth 26 mm \\ Vol. 260 ml

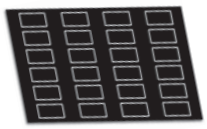
Size: 600 x 400 mm
Ref: FP 1179 x6

FINANCIERS

• 50 x 26 mm \\ Depth 11 mm \\ Vol. 10 ml
Size: 600 x 400 mm
Ref: FP 1117 x84
Size: 400 x 300 mm
Ref: FP 2117 x42
Size: 325 x 265 mm
Ref: FP 7117 x35

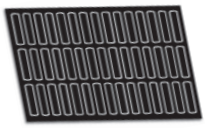


• 86 x 46 mm \\ 14 mm \\ 45 ml
Size: 600 x 400 mm
Ref: FP 1264 x24
Size: 400 x 300 mm
Ref: FP 2264 x12



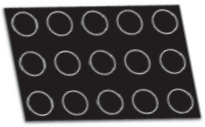
CHAMPAGNE BISCUITS

109 x 24 mm \\ Depth 10 mm \\
Vol. 20 ml
Size: 600 x 400 mm
Ref: FP 1130 x45



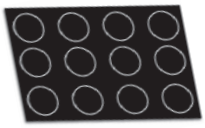
TARTES TATIN

• ø 82 mm \\ Depth 30 mm \\
Vol. 135 ml
Size: 600 x 400 mm
Ref: FP 1897 x15



• ø 100 mm \\ Depth 35 mm \\
Vol. 245 ml
Size: 600 x 400 mm
Ref: FP 1777 x12
Size: 400 x 300 mm
Ref: FP 2777 x6

• ø 105 mm \\ Depth 40 mm \\
Vol. 305 ml
Size: 600 x 400 mm
Ref: FP 1399 x12
Size: 400 x 300 mm
Ref: FP 2399 x6



FLUTED BRIOCHES

• ø 68 mm \\ Depth 25 mm \\
Vol. 60 ml
Size: 600 x 400 mm
Ref: FP 1922 x24
Size: 400 x 300 mm
Ref: FP 2922 x12

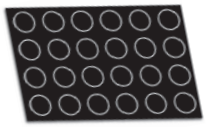
• ø 78 mm \\ Depth 30 mm \\
Vol. 105 ml
Size: 600 x 400 mm
Ref: FP 10273 x24
Size: 400 x 300 mm
Ref: FP 9273 x12

• ø 81 mm \\ Depth 37 mm \\
Vol. 105 ml
Size: 600 x 400 mm
Ref: FP 1282 x24
Size: 400 x 300 mm
Ref: FP 4282 x12

CUPCAKES

ø 73/55 mm \\ Depth 40 mm \\ Vol. 125 ml

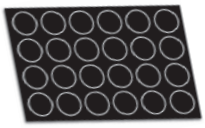
Size: 600 x 400 mm
Ref: FP 3051 x24
Size: 400 x 300 mm
Ref: FP 2051 x12



WIDE-MOUTHED MUFFINS

ø 79/43 mm \\ Depth 36 mm \\ Vol. 115 ml

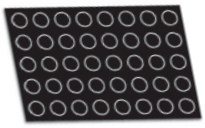
Size: 600 x 400 mm
Ref: FP 915 x24
Size: 400 x 300 mm
Ref: FP 2915 x12



MINI-MUFFINS

ø 51/38 mm \\ Depth 29 mm \\ Vol. 45 ml

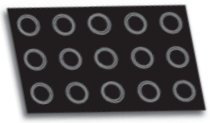
Size: 600 x 400 mm
Ref: FP 1031 x40
Size: 400 x 300 mm
Ref: FP 2031 x20



MUSHROOM MUFFINS

ø 70/40 mm \\ Depth 43 mm \\ Vol. 90 ml

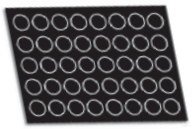
Size: 530 x 325 mm
Ref: FP 1178 x15



MINCES PIES

ø 58/40 mm \\ Depth 20 mm \\ Vol. 35 ml

Size: 600 x 400 mm
Ref: FP 1066 x40
Size: 400 x 300 mm
Ref: FP 2066 x20

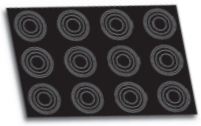


NEW

CROWN MUFFINS

ø 108/51 mm \\ Depth 44 mm \\
Vol. 185 ml

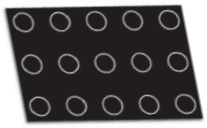
Size: 600 x 400 mm
Ref: FP 1278 x12
Size: 400 x 300 mm
Ref: FP 2278 x6



DARIOLES

ø 65/42 mm \\ Depth 55 mm \\
Vol. 128 ml

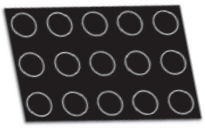
Size: 600 x 400 mm
Ref: FP 1098 x15



LOW MUFFINS

ø 91/72 mm \\ Depth 35 mm \\
Vol. 190 ml

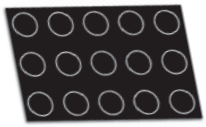
Size: 600 x 400 mm
Ref: FP 1034 x15



JUMBO-MUFFINS

ø 82/69 mm \\ Depth 50 mm \\
Vol. 220 ml

Size: 600 x 400 mm
Ref: FP 1601 x15



The rounds

MINI-HALF-SPHERES

- ø 26 mm \\ Depth 16 mm \\ Vol. 6 ml
  Size: 600 x 400 mm
  Ref: FP 21977 x45

- ø 23 mm \\ Depth 11 mm \\ Vol. 5 ml
  Size: 400 x 300 mm
  Ref: FP 1242 x63

- ø 30 mm \\ Depth 13 mm \\ Vol. 10 ml
  Size: 400 x 300 mm
  Ref: FP 1561 x48

- ø 26 mm \\ Depth 16 mm \\ Vol. 6 ml
  Size: 600 x 400 mm
  Ref: FP 1977 x96
  Size: 400 x 300 mm
  Ref: FP 2977 x48

- ø 29 mm \\ Depth 18 mm \\ Vol. 10 ml
  Size: 600 x 400 mm
  Ref: FP 2265 x 70
  Size: 400 x 300 mm
  Ref: FP 1265 x35
  Size: 325 x 265 mm
  Ref: FP 7265 x35

HALF-SPHERES

- ø 42 mm \\ Depth 21 mm \\ Vol. 20 ml
  Size: 600 x 400 mm
  Ref: FP 1489 x48
  Size: 400 x 300 mm
  Ref: FP 2489 x24
  Size: 325 x 265 mm
  Ref: FP 7489 x20

- ø 58 mm \\ Depth 31 mm \\ Vol. 50 ml
  Size: 600 x 400 mm
  Ref: FP 1896 x28
  Size: 325 x 265 mm
  Ref: FP 7896 x12

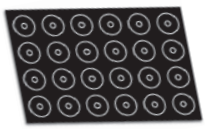
- ø 70 mm \\ Depth 40 mm \\ Vol. 105 ml
  Size: 600 x 400 mm
  Ref: FP 1268 x24
  Size: 400 x 300 mm
  Ref: FP 2268 x12
  Size: 325 x 265 mm
  Ref: FP 7268 x9

- ø 80 mm \\ Depth 40 mm \\ Vol. 125 ml
  Size: 600 x 400 mm
  Ref: FP 1593 x24
  Size: 400 x 300 mm
  Ref: FP 2593 x12

ROUND SAVARINS

ø 70 mm \\ Depth 23 mm \\ Vol. 65 ml

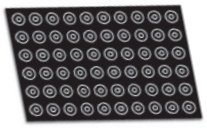
Size: 600 x 400 mm
Ref: FP 1476 x24
Size: 400 x 300 mm
Ref: FP 2476 x12



MINI-ROUND SAVARINS

ø 41 mm \\ Depth 12 mm \\ Vol. 10 ml

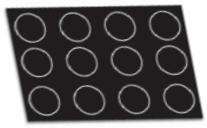
Size: 600 x 400 mm
Ref: FP 1586 x60
Size: 400 x 300 mm
Ref: FP 2586 x30
Size: 325 x 265 mm
Ref: FP 7586 x24



ROUND SAVARINS

ø 66 mm \\ Depth 20 mm \\ Vol. 50 ml

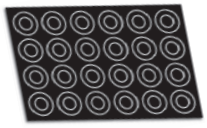
Size: 600 x 400 mm
Ref: FP 1339 x35



BIG SAVARINS

ø 80 mm \\ Depth 20 mm \\ Vol. 70 ml

Size: 600 x 400 mm
Ref: FP 1057 x24
Size: 400 x 300 mm
Ref: FP 2057 x12



VOLCANO

ø 70 mm \\ Depth 35 mm \\ Vol. 80 ml

Size: 600 x 400 mm
Ref: FP 1159 x18
Size: 400 x 300 mm
Ref: FP 2159 x8

MINI-VOLCANO

ø 40 mm \\ Depth 22 mm \\ Vol. 20 ml

Size: 600 x 400 mm
Ref: FP 1259 x54
Size: 400 x 300 mm
Ref: FP 2259 x24

MINI-VOLCANO

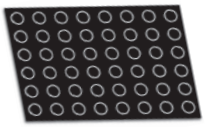
ø 45 mm \\ Depth 24 mm \\ Vol. 22 ml

Size: 600 x 400 mm
Ref: FP 1359 x40

MINI-CYLINDERS

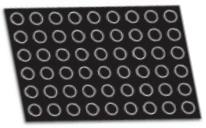
• ø 40 mm \\ Depth 20 mm \\ Vol. 25 ml

Size: 600 x 400 mm
Ref: FP 2266 x48
Size: 400 x 300 mm
Ref: FP 1266 x24
Size: 325 x 265 mm
Ref: FP 7266 x20



• ø 40 mm \\ Depth 20 mm \\ Vol. 25 ml

Size: 600 x 400 mm
Ref: FP 1129 x54



BOTTOM CYLINDERS

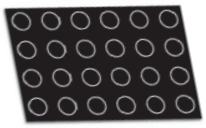
• ø 63 mm \\ Depth 25 mm \\ Vol. 65 ml

Size: 600 x 400 mm
Ref: FP 2269 x24
Size: 400 x 300 mm
Ref: FP 3269 x12

HIGH CYLINDERS

• ø 63 \\ Depth 35 mm \\ Vol. 90 ml

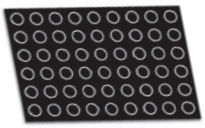
Size: 600 x 400 mm
Ref: FP 1269 x24
Size: 400 x 300 mm
Ref: FP 5269 x12
Size: 325 x 265 mm
Ref: FP 7269 x9



MINI-CYLINDERS

• ø 38 mm \\ Depth 10 mm \\ Vol. 14 ml

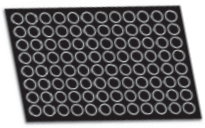
Size: 600 x 400 mm
Ref: FP 2435 x54



POMPONETTES

ø 36 mm \\ Depth 17 mm \\ Vol. 14 ml

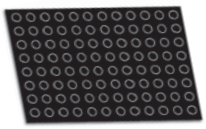
Size: 600 x 400 mm
Ref: FP 1416 x96
Size: 400 x 300 mm
Ref: FP 2416 x48
Size: 325 x 265 mm
Ref: FP 7416 x30



MEDALLIONS

ø 28 mm \\ Depth 8 mm \\ Vol. 5 ml

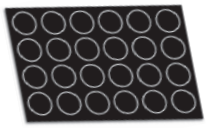
Size: 600 x 400 mm
Ref: FP 1097 x96
Size: 400 x 300 mm
Ref: FP 2097 x48



FLORENTINERS

ø 78 mm \\ Depth 10 mm \\ Vol. 50 ml

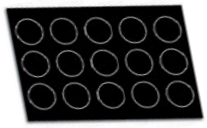
Size: 600 x 400 mm
Ref: FP 1441 x24
Size: 400 x 300 mm
Ref: FP 2441 x12



FLORENTINERS XL

ø 91 mm \\ Depth 8 mm \\ Vol. 60 ml

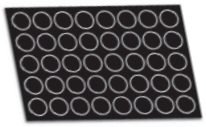
Size: 600 x 400 mm
Ref: FP 1299 x15



MINI-FLORENTINERS

ø 59 mm \\ Depth 13 mm \\ Vol. 30 ml

Size: 600 x 400 mm
Ref: FP 115 x40
Size: 400 x 300 mm
Ref: FP 2115 x20



SORTBREADS - MACAROONS

ø 38 mm \\ Depth 3 mm \\ Vol. 6 ml

Size: 600 x 400 mm
Ref: FP 1884 x77

MINI-FLUTED TARTLETS

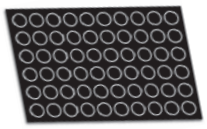
46 x 38 mm \\ Depth 15 mm \\ Vol. 11 ml

Size: 600 x 400 mm
Ref: FP 1082 x40
Size: 400 x 300 mm
Ref: FP 2082 x20

MINI-TARTLETS

ø 42/28 mm \\ Depth 10 mm \\ Vol. 13 ml

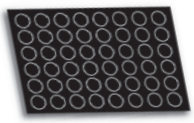
Size: 600 x 400 mm
Ref: FP 1413 x60
Size: 400 x 300 mm
Ref: FP 2413 x30
Size: 325 x 265 mm
Ref: FP 7413 x24



MINI-QUICHES

ø 48/34 mm \\ Depth 15 mm \\ Vol. 20 ml

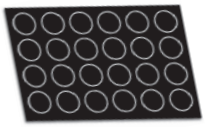
Size: 600 x 400 mm
Ref: FP 1600 x48
Size: 400 x 300 mm
Ref: FP 2600 x24
Size: 325 x 265 mm
Ref: FP 7600 x20



TARTLETS

ø 77/50 mm \\ Depth 20 mm \\
Vol. 65 ml

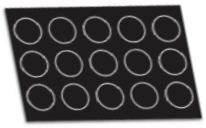
Size: 600 x 400 mm
Ref: FP 1675 x24
Size: 400 x 300 mm
Ref: FP 2675 x12



QUICHES/PIES

ø 96/70 mm \\ Depth 25 mm \\
Vol. 135 ml

Size: 600 x 400 mm
Ref: FP 1674 x15



QUICHES

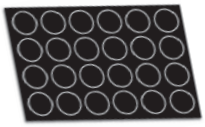
ø 102 mm \\ Depth 20 mm \\
Vol. 140 ml

Size: 600 x 400 mm
Ref: FP 112 x15
Size: 325 x 265 mm
Ref: FP 7112 x5

ROUND BRIOCHES

ø 79 mm \\ Depth 15 mm \\
Vol. 65 ml

Size: 600 x 400 mm
Ref: FP 3006 x24
Size: 400 x 300 mm
Ref: FP 2006 x12

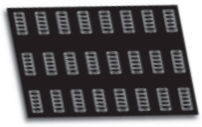


The rectangles

FLUTED INGOTS

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

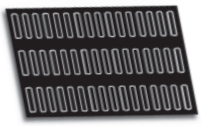
Size: 600 x 400 mm
Ref: FP 1187 x24
Size: 400 x 300 mm
Ref: FP 2187 x12



HALF-CYLINDERS

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

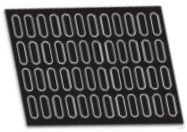
Size: 600 x 400 mm
Ref: FP 1146 x48
Size: 400 x 300 mm
Ref: FP 2146 x24



MINI-BRIOCHES

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

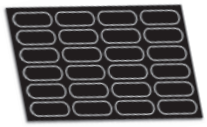
Size: 600 x 400 mm
Ref: FP 1070 x48
Size: 400 x 300 mm
Ref: FP 2070 x24



LONG BRIOCHES

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

Size: 600 x 400 mm
Ref: FP 2005 x24
Size: 400 x 300 mm
Ref: FP 4005 x12



MINI-INGOTS

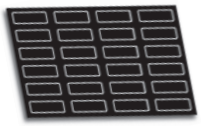
40 x 15 mm \\ Depth 12 mm \\
Vol. 6 ml

Size: 600 x 400 mm
Ref: FP 1149 x120
Size: 400 x 300 mm
Ref: FP 2149 x60

INGOTS

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

Size: 600 x 400 mm
Ref: FP 1145 x24
Size: 400 x 300 mm
Ref: FP 2145 x12



INGOTS WITH CAVITY

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

Size: 600 x 400 mm
Ref: FP 1158 x24
Size: 400 x 300 mm
Ref: FP 2158 x12

INGOTS WITH CAVITY

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

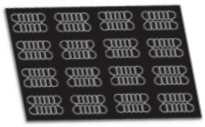
Size: 600 x 400 mm
Ref: FP 1148 x24
Size: 400 x 300 mm
Ref: FP 2148 x12

Pastry version made by David Wesmaël

FLUTED CAKES

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

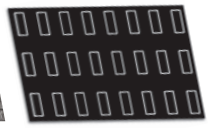
Size: 600 x 400 mm
Ref: FP 1081 x16
Size: 400 x 300 mm
Ref: FP 2081 x8



CAKES S

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

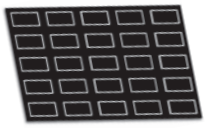
Size: 600 x 400 mm
Ref: FP 1532 x24
Size: 400 x 300 mm
Ref: FP 2532 x12



CAKES M

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

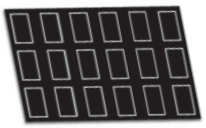
Size: 600 x 400 mm
Ref: FP 4394 x25
Size: 400 x 300 mm
Ref: FP 2394 x12



CAKES L

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

Size: 600 x 400 mm
Ref: FP 1092 x18
Size: 400 x 300 mm
Ref: FP 2092 x9

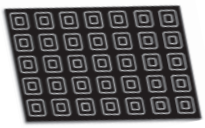


The squares

SQUARE SAVARINS

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

Size: 600 x 400 mm
Ref: FP 1105 x35
Size: 400 x 300 mm
Ref: FP 2105 x15



MINI-SQUARE SAVARINS

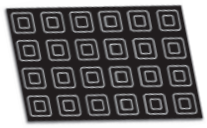
37 x 37 mm \\ Depth 17 mm \\ Vol. 15 ml

Size: 600 x 400 mm
Ref: FP 1113 x60
Size: 400 x 300 mm
Ref: FP 2113 x30

SQUARE SAVARINS

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

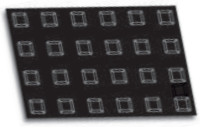
Size: 600 x 400 mm
Ref: FP 1102 x24
Size: 400 x 300 mm
Ref: FP 2102 x12



MINI-CASKETS

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

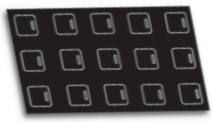
Size: 600 x 400 mm
Ref: FP 1366 x24
Size: 400 x 300 mm
Ref: FP 2366 x12



CASKETS

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

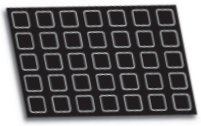
Size: 530 x 325 mm
Ref: FP 1166 x15



SQUARES

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

Size: 600 x 400 mm
Ref: FP 1133 x35
Size: 400 x 300 mm
Ref: FP 2133 x15



MINI-HIGH SQUARES

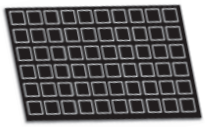
37 x 37 mm \\ Depth 17 mm \\
Vol. 18 ml

Size: 600 x 400 mm
Ref: FP 1128 x60
Size: 400 x 300 mm
Ref: FP 2128 x30

MINI-LOW SQUARES

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

Size: 600 x 400 mm
Ref: FP 1106 x60
Size: 400 x 300 mm
Ref: FP 2106 x30



FLUTED SQUARE TARTLETS

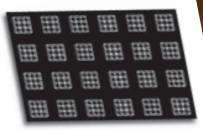
78 x 78 mm \\ Depth 20 mm \\
Vol. 70 ml

Size: 600 x 400 mm
Ref: FP 1171 x24
Size: 400 x 300 mm
Ref: FP 2171 x12

CHOCOLATE BARS

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

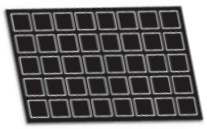
Size: 600 x 400 mm
Ref: FP 1497 x24
Size: 400 x 300 mm
Ref: FP 2497 x12



SQUARE TARTLETS

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

Size: 600 x 400 mm
Ref: FP 1119 x40
Size: 400 x 300 mm
Ref: FP 2119 x20



The ovals

MINI-OVALS

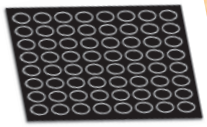
51 x 31 mm \\ Depth 20 mm \\ Vol. 20 ml

Size: 600 x 400 mm
Ref: FP 2267 x50
Size: 400 x 300 mm
Ref: FP 1267 x25
Size: 325 x 265 mm
Ref: FP 7267 x20

FLAT BOTTOM OVALS

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

Size: 600 x 400 mm
Ref: FP 1077 x64
Size: 400 x 300 mm
Ref: FP 2077 x32

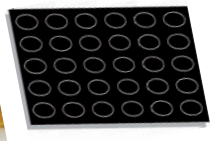


Pastry Version by Julien Alvarez

OVALS

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

Size: 600 x 400 mm
Ref: FP 4270 x30
Size: 400 x 300 mm
Ref: FP 6270 x15



OVALS

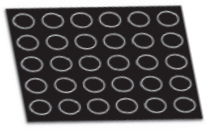
85 x 60 mm \\ Depth 30 mm \\ Vol. 100 ml

Size: 600 x 400 mm
Ref: FP 1776 x20
Size: 400 x 300 mm
Ref: FP 2776 x12

OVALS

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

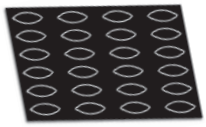
Size: 600 x 400 mm
Ref: FP 1270 x30
Size: 400 x 300 mm
Ref: FP 2270 x15



OVALS

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

Size: 600 x 400 mm
Ref: FP 2206 x24
Size: 400 x 300 mm
Ref: FP 3206 x12



MINI-QUENELLES

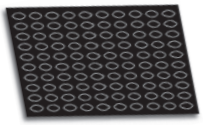
42 x 22 mm \\ Depth 17 mm \\ Vol. 5 ml

Size: 600 x 400 mm

Ref: FP 1150 x100

Size: 400 x 300 mm

Ref: FP 2150 x50

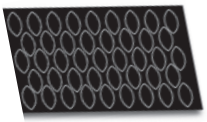


MEDIUM QUENELLES

67 x 36 mm \\ Depth 27 mm \\ Vol. 20 ml

Size: 530 x 325 mm

Ref: FP 1152 x43



QUENELLES

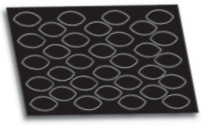
84 x 44 mm \\ Depth 35 mm \\ Vol. 50 ml

Size: 530 x 325 mm

Ref: FP 1154 x32

Size: 400 x 300 mm

Ref: FP 2154 x18



LITTLE SHELLS

55 x 39 mm \\ Depth 22 mm \\ Vol. 27 ml

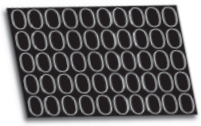
Size: 600 x 400 mm

Ref: FP 1367 x50

Size: 400 x 300 mm

Ref: FP 2367 x25

NEW



MINI-ROUNDED QUENELLES

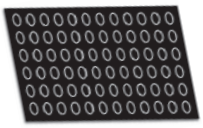
42 x 26 mm \\ Depth 20 mm \\ Vol. 5,6 ml

Size: 600 x 400 mm

Ref: FP 1072 x72

Size: 400 x 300 mm

Ref: FP 2072 x36



MINI-EGGS

55 x 35 mm \\ Depth 20 mm \\ Vol. 20 ml

Size: 600 x 400 mm

Ref: FP 1256 x56

Size: 400 x 300 mm

Ref: FP 2256 x28

ROUNDED QUENELLES

60 x 40 mm \\ Depth 25 mm \\ Vol. 30 ml

Size: 600 x 400 mm

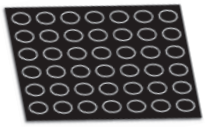
Ref: FP 1052 x42

Size: 400 x 300 mm

Ref: FP 2052 x18

Size: 325 x 265 mm

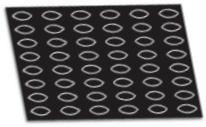
Ref: FP 7052 x15



MINI-OVAL TARTLETS

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

Size: 600 x 400 mm
Ref: FP 1982 x48
Size: 400 x 300 mm
Ref: FP 2982 x24



OVAL TARTLETS

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

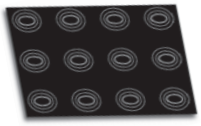
Size: 600 x 400 mm
Ref: FP 1033 x30
Size: 400 x 300 mm
Ref: FP 2033 x15

NEW

OVAL SAVARINS XXL

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

Size: 600 x 400 mm
Ref: FP 1354 x12



MINI-OVAL SAVARINS

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

Size: 600 x 400 mm
Ref: FP 1080 x60
Size: 400 x 300 mm
Ref: FP 2080 x30

OVAL SAVARINS M

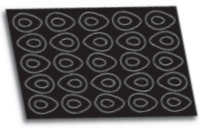
70 x 50 mm \\ Depth 22 mm \\ Vol. 48 ml

Size: 600 x 400 mm
Ref: FP 1116 x30
Size: 400 x 300 mm
Ref: FP 2116 x15

DROP SAVARINS

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

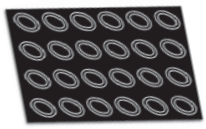
Size: 600 x 400 mm
Ref: FP 1156 x25



OVAL SAVARINS L

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

Size: 600 x 400 mm
Ref: FP 1054 x24
Size: 400 x 300 mm
Ref: FP 2054 x12
Size: 325 x 265 mm
Ref: FP 7054 x6

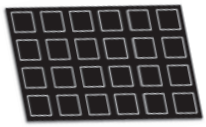


The triangles

PYRAMIDS

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

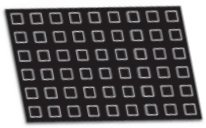
Size: 600 x 400 mm
Ref: FP 1585 x24
Size: 400 x 300 mm
Ref: FP 2585 x12
Size: 325 x 265 mm
Ref: FP 7585 x9



MINI-PYRAMIDS

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

Size: 600 x 400 mm
Ref: FP 1562 x54
Size: 400 x 300 mm
Ref: FP 2562 x24
Size: 325 x 265 mm
Ref: FP 7562 x30



TRIANGLES

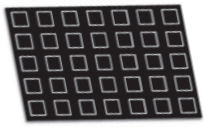
48 x 41 mm \\ Depth 10 mm \\ Vol. 7 ml

Size: 600 x 400 mm
Ref: FP 1985 x80
Size: 400 x 300 mm
Ref: FP 2985 x40

PYRAMIDS

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

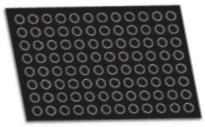
Size: 600 x 400 mm
Ref: FP 1882 x35
Size: 325 x 265 mm
Ref: FP 7882 x12



MINI-CONES

ø 30 mm \\ Depth 20 mm \\ Vol. 6 ml

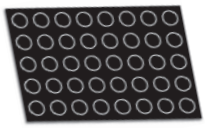
Size: 600 x 400 mm
Ref: FP 1083 x96
Size: 400 x 300 mm
Ref: FP 2083 x48



INSERT FOR CONES

ø 50 mm \\ Depth 40 mm \\ Vol. 24 ml

Size: 600 x 400 mm
Ref: FP 1103 x40
Size: 400 x 300 mm
Ref: FP 2103 x20

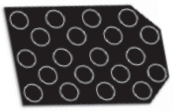


TIPS P105

CONES

ø 70 mm \\ Depth 60 mm \\ Vol. 80 ml

Size: 600 x 400 mm
Ref: FP 1094 x20



SAPPHIRES

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

Size: 600 x 400 mm
Ref: FP 1124 x24
Size: 400 x 300 mm
Ref: FP 2124 x12

SAVARIN SAPPHIRES

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

Size: 600 x 400 mm
Ref: FP 1160 x24
Size: 400 x 300 mm
Ref: FP 2160 x12

MINI-SAPPHIRES

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

Size: 600 x 400 mm
Ref: FP 1126 x54
Size: 400 x 300 mm
Ref: FP 2126 x24

The design

MINI-INTERLACING DROPS

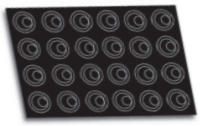
ø 59 mm \\ Depth 35 mm \\ Vol. 65 ml

Size: 600 x 400 mm
Ref: FP 1244 x24
Size: 400 x 300 mm
Ref: FP 2244 x12

LANDSCAPE

ø 75 mm \\ Depth 24 mm \\ Vol. 80 ml

Size: 600 x 400 mm
Ref: FP 1357 x27



INTERLACING DROPS

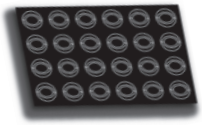
ø 76 mm \\ Depth 45 mm \\ Vol. 105 ml

Size: 600 x 400 mm
Ref: FP 1344 x15

PEARLS

ø 73 mm \\ Depth 40 mm \\ Vol. 100 ml

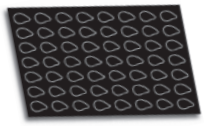
Size: 530 x 325 mm
Ref: FP 1368 x15



MINI-DROPS

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

Size: 600 x 400 mm
Ref: FP 1144 x56
Size: 400 x 300 mm
Ref: FP 2144 x28



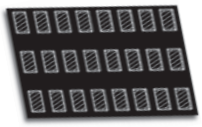
Creation of Julien Alvarez,
World Pastry Champion 2011

NEW

LITTLE WAVES

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

Size: 600 x 400 mm
Ref: FP 1775 x24
Size: 400 x 300 mm
Ref: FP 2775 x12



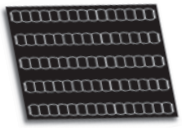
CATERPILLAR

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

Size: 600 x 400 mm
Ref: FP 1194 x5

STAINLESS STEEL FRAME

Ref: SUP 1464



LITTLE CUSHION

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

Size: 600 x 400 mm
Ref: FP 1603 x24
Size: 400 x 300 mm
Ref: FP 2603 x12

NEW

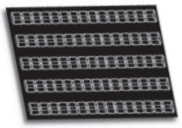
ANNAPURNA

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

Size: 600 x 400 mm
Ref: FP 1184 x5

STAINLESS STEEL FRAME

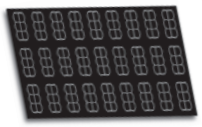
Ref: SUP 1464



MINI-CATERPILLAR

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

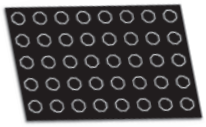
Size: 600 x 400 mm
Ref: FP 1294 x27
Size: 400 x 300 mm
Ref: FP 2294 x12



OCTAGONS

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

Size: 600 x 400 mm
Ref: FP 1560 x40
Size: 400 x 300 mm
Ref: FP 2560 x20



SCOOP OUT

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

Size: 600 x 400 mm
Ref: FP 1554 x24
Size: 400 x 300 mm
Ref: FP 2554 x12

NEW

HEXAGONS

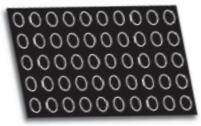
45 x 40 mm \\ Depth 12 mm \\
Vol. 12 ml

Size: 600 x 400 mm
Ref: FP 1076 x60
Size: 400 x 300 mm
Ref: FP 2076 x30

MINI-ONDULOS

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

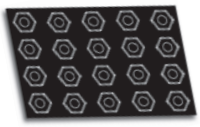
Size: 600 x 400 mm
Ref: FP 1190 x50
Size: 400 x 300 mm
Ref: FP 2190 x25



HEXAGONS

ø 80 mm \\ Depth 25 mm \\
Vol. 90 ml

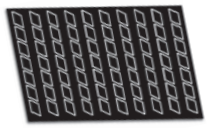
Size: 600 x 400 mm
Ref: FP 1180 x20



LOZENGES

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

Size: 600 x 400 mm
Ref: FP 1984 x70
Size: 400 x 300 mm
Ref: FP 2984 x35



The festive

MINI-ROUNDED HEARTS

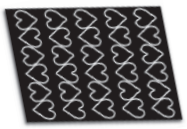
41 x 38 mm \\ Depth 16 mm \\ Vol. 15 ml

Size: 600 x 400 mm
Ref: FP 1136 x70
Size: 400 x 300 mm
Ref: FP 2136 x35

MINI-HEARTS

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

Size: 400 x 300 mm
Ref: FP 2001 x30



ROUNDED HEARTS

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

Size: 600 x 400 mm
Ref: FP 1073 x20
Size: 400 x 300 mm
Ref: FP 2073 x12

HEARTS

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

Size: 600 x 400 mm
Ref: FP 1340 x20

INTERLACING HEARTS

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

Size: 600 x 400 mm
Ref: FP 1096 x8
Size: 400 x 300 mm
Ref: FP 2096 x4

INSERT FOR LOGS

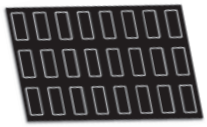
339 x 40 mm \\ Depth 39 mm \\ Vol. 450 ml

Size: 600 x 400 mm
Ref: FP 1454 x8

MINI-LOGS S

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

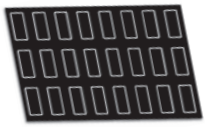
Size: 600 x 400 mm
Ref: FP 1039 x24
Size: 400 x 300 mm
Ref: FP 2039 x12
Size: 325 x 265 mm
Ref: FP 7039 x8



MINI-LOGS M

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

Size: 600 x 400 mm
Ref: FP 1320 x24
Size: 400 x 300 mm
Ref: FP 2320 x12



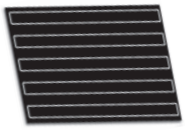
INSERT FOR LOGS XXL

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

Size: 600 x 400 mm
Ref: FP 1464 x5

STAINLESS STEEL FRAME

Ref: SUP 1464



STARS

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

Size: 600 x 400 mm
Ref: FP 1061 x24
Size: 400 x 300 mm
Ref: FP 2061 x12

STARS IN RELIEF

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

Size: 400 x 300 mm
Ref: FP 2132 x8

CHRISTMAS TREES

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

Size: 600 x 400 mm
Ref: FP 1142 x20
Size: 400 x 300 mm
Ref: FP 2142 x8

SPOONS

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

Size: 600 x 400 mm
Ref: FP 1127 x36
Size: 400 x 300 mm
Ref: FP 2127 x18

MINI-SAVARINS

Various sizes \\
Depth 15 mm

Size: 600 x 400 mm
Ref: FP 1274 x54
Size: 400 x 300 mm
Ref: FP 2274 x24

DELICACIES

Various sizes \\
Depth 22 mm

Size: 600 x 400 mm
Ref: FP 1174 x60
Size: 400 x 300 mm
Ref: FP 2174 x30

SMILE

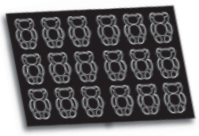
ø 78 mm \\ Depth 20 mm \\
Vol. 90 ml

Size: 600 x 400 mm
Ref: FP 1193 x15

TEDDY BEARS

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

Size: 600 x 400 mm
Ref: FP 1056 x18
Size: 400 x 300 mm
Ref: FP 2056 x9



LITTLE MEN

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

Size: 600 x 400 mm
Ref: FP 1173 x24
Size: 400 x 300 mm
Ref: FP 2173 x12

BUTTERFLY

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

Size: 600 x 400 mm
Ref: FP 1175 x24
Size: 400 x 300 mm
Ref: FP 2175 x12

FISHES

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

Size: 600 x 400 mm
Ref: FP 1172 x18
Size: 400 x 300 mm
Ref: FP 2172 x9

SHELLS

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

Size: 600 x 400 mm
Ref: FP 1067 x24
Size: 400 x 300 mm
Ref: FP 2067 x12

BELLS

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

Size: 600 x 400 mm
Ref: FP 1182 x15

FLOWERS

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

Size: 600 x 400 mm
Ref: FP 1792 x24
Size: 400 x 300 mm
Ref: FP 2792 x12

The INDIVIDUAL MOULDS

Dessert on your mind? Here you'll find everything you need to put it all together.
Our wide selection of Flexipan® moulds lets you create desserts in all sorts of shapes.
You can also try out our inserts to add a variety of flavours and decorate your dessert.

The classics and design

CHOCOLATE BARS

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

Ref: FM 697

- 210 x 210 mm \\ Depth 45 mm \\ Vol. 110 cl

Ref: FM 497

SAINT-HONORÉ CROWN

ø 190 mm \\ Depth 37 mm \\ Vol. 30 cl

Ref: FM 502

CUSHION

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

Ref: FM 603

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

Ref: FM 503

ROSACE SHAPE

ø 215 mm \\ Depth 57 mm \\ Vol. 134 cl

Ref: FM 472

YIN & YANG

210 x 110 mm \\ Depth 40 mm \\ Vol. 80 cl

Ref: FM 505

The rounds and ovals

HALF-SPHERE SHAPES

- ø 130 mm \\ Depth 65 mm \\ Vol. 55 cl

Ref: FM 457

- ø 160 mm \\ Depth 85 mm \\ Vol. 112 cl

Ref: FM 361

- ø 168 mm \\ Depth 43 mm \\ Vol. 60 cl

Ref: FM 479

SAVARIN MOULD

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

Ref: FM 485

- ø 170 mm \\ Depth 34 mm \\ Vol. 47 cl

Ref: FM 311

- ø 220 mm \\ Depth 45 mm \\ Vol. 136 cl

Ref: FM 366

ROUND SHAPE

- ø 185 mm \\ Depth 45 mm \\ Vol. 95 cl

Ref: FM 679

NEW

OVAL

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

Ref: FM 601

FLUTED SAVARIN

- ø 188 mm \\ Depth 45 mm \\ Vol. 70 cl

Ref: FM 686

- ø 250 mm \\ Depth 60 mm \\ Vol. 180 cl

Ref: FM 486

The tarts and sponge cakes

SPONGE CAKE MOULD - CHEESECAKE

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

TART PIE MOULD

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

GROOVED OPEN PIE MOULD

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

Ref: FM 303

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

Ref: FM 304

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

Ref: FM 389

OPEN PIE MOULD

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

Ref: FM 306

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

Ref: FM 307

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

Ref: FM 308

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

Ref: FM 316

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

Ref: FM 309

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

Ref: FM 317

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

Ref: FM 398

The squares and rectangles

Pastry Version by David Wesmael

CAKE

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

Ref: FM 476

STAINLESS STEEL FRAME

SUP 476

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

Ref: FM 349

STAINLESS STEEL FRAME

SUP 349

SQUARE SHAPE

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

Ref: FM 360

FLUTED CAKE

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

Ref: FM 487

STAINLESS STEEL FRAME

SUP 487

RECTANGULAR TART

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

Ref: FM 496

FLUTED CAKE

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

Ref: FM 499

STAINLESS STEEL FRAME

SUP 499

The fun and festive

LITTLE MAN

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

Ref: FM 501

CHRISTMAS BRIOCHE MOULD

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

Ref: FM 343

MODULO

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

Ref: FM 435

HEART

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

Ref: FM 344

BEAR HEAD

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

Ref: FM 425

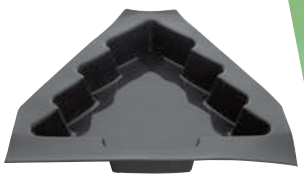
CHRISTMAS TREE

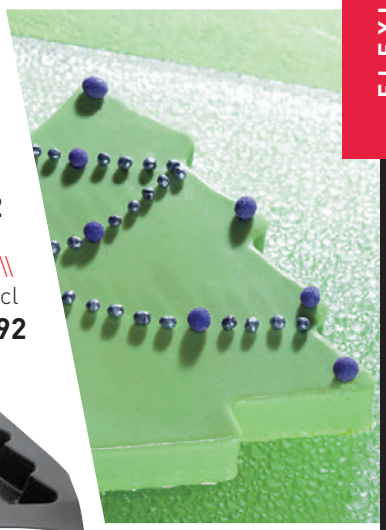
• 165 x 152 mm \\
Depth 30 mm \\
Vol. 44 cl

Ref: FM 382

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

Ref: FM 392





STAR

185 x 150 mm \\
Depth 40 mm \\
Vol. 74 cl
Ref: FM 675

©FOOTBALL MOULD

ø 210 mm \\
Depth 40 mm \\
Vol. 68 cl
Ref: FM 500

DAISY

• ø 180 mm \\
Depth 40 mm \\
Vol. 66 cl
Ref: FM 656

• ø 215 mm \\
Depth 50 mm \\
Vol. 120 cl
Ref: FM 456

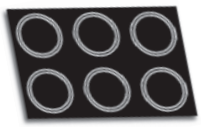
STAR

290 x 215 mm \\
Depth 60 mm \\
Vol. 245 cl
Ref: FM 475

The decors and inserts

DOUBLE INSERT

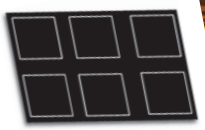
ø 160 mm \\ Depth 28 mm \\
Vol. 460 ml
Size : 600 x 400 mm
Ref: FP 1181 x6



SQUARE INSERT

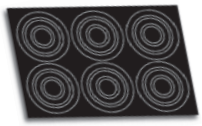
150 x 150 mm \\
Depth 15 mm \\
Vol. 300 ml

Size : 600 x 400 mm
Ref: FP 1748 x6



2 RINGS DECOR & INSERT

ø 180-120 mm \\ Depth 15 mm
\\ Vol. 230 ml
Size : 600 x 400 mm
Ref: FP 1177 x6



©3 RINGS MOULD

ø 200-140-80 mm
\\ Depth 15 mm \\ Vol. 28 cl
Ref: FM 400

©3 RINGS MOULD

ø 220-160-100 mm
\\ Depth 15 mm \\ Vol. 35 cl
Ref: FM 402

TIPS P104

ROUNDS

- ø 125 mm \\ Depth 16 mm \\
Vol. 75 ml
Size : 600 x 400 mm
Ref: FP 107 x11

- ø 140 mm \\ Depth 25 mm \\
Vol. 360 ml
Size : 600 x 400 mm
Ref: FP 2452 x6

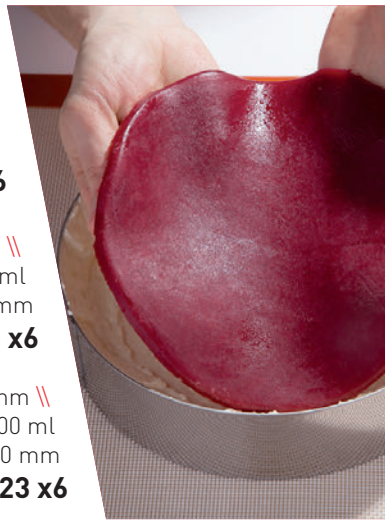
- ø 147 mm \\ Depth 12 mm \\
Vol. 200 ml
Size : 600 x 400 mm
Ref: FP 122 x6

- ø 150 mm \\ Depth 15 mm \\
Vol. 250 ml
Size : 600 x 400 mm
Ref: FP 1548 x6

- ø 150 mm \\ Depth 24 mm \\
Vol. 390 ml
Size : 600 x 400 mm
Ref: FP 1758 x6

- ø 166 mm \\ Depth 12 mm \\
Vol. 240 ml
Size : 600 x 400 mm
Ref: FP 118 x6

- ø 186 mm \\ Depth 12 mm \\
Vol. 300 ml
Size : 600 x 400 mm
Ref: FP 123 x6



The DESSERTS and RELIEF MATS

Bring out your arty side with the Flexipan® patterned dessert baking mats (for use on baking trays). Raise your desserts to new heights!

TIPS P104

FLEXIPAN® FOR DESSERTS

- 555 x 360 mm \\ Depth 10 mm
  Ref: FT 1010
- 555 x 360 mm \\ Depth 20 mm
  Ref: FT 1020
- 480 x 280 mm \\ Depth 13 mm
  Ref: FT 2213
  > Size gastronome

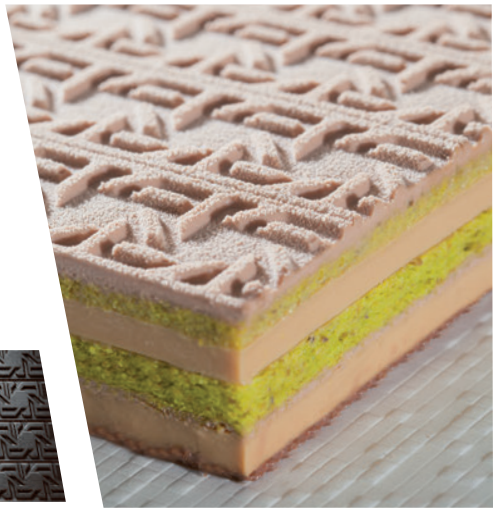
335 x 335 mm \\ Depth 16 mm
Ref: FT 4020
> Guitare size

ROSETTE

Ref: NF 00100

VENITIAN CANE

555 x 360 mm
Ref: NF 00190



LABYRINTH

- 600 x 400 mm
  Ref: NF 01000
- 530 x 325 mm
  Ref: NF 07000

SNOWFLAKE

Ref: NF 00020

FLEXIPAT®

Alongside the Flexipan® moulds, the Flexipat® sheets will give you fresh inspiration for your latest creations. Whether classic or designer, they're shaped to suit your needs and make your life easier.

Let your creativity run wild!

Advantages

- Super-strong mould
- Easy in, easy out!
- Precise and detailed shapes

KOLOBOC

ø 79 mm \\
Depth 40 mm \\
Vol. 130 ml

Size : 600 x 400 mm
Ref: FX 1100 x24

LION

77 x 88 mm \\
Depth 34 mm \\
Vol. 120 ml

Size : 600 x 400 mm
Ref: FX 1000 x24

PANDA

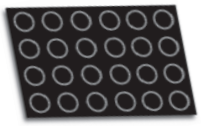
77 x 65 mm \\
Depth 30 mm \\
Vol. 100 ml

Size : 600 x 400 mm
Ref: FX 1001 x24

CYLINDER

ø 70 mm \\
Depth 40 mm \\
Vol. 148 ml

Size : 600 x 400 mm
Ref: FX 1203 x24



KOUGLOFF

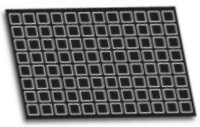
ø 80 mm \\
Depth 54 mm \\
Vol. 150 ml

Size : 600 x 400 mm
Ref: FX 1102 x24

CUBE

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

Size : 600 x 400 mm
Ref: FX 1202 x96



BASIC CHIC

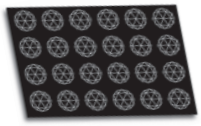
70 x 70 mm \\
Depth 34 mm \\
Vol. 130 ml

Size : 600 x 400 mm
Ref: FX 1200 x24

DIAMOND

ø 79 mm \\
Depth 40 mm \\
Vol. 100 ml

Size : 600 x 400 mm
Ref: FX 1201 x24



The PASTRY MATS

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 macaroons, sweet pastries, biscuits, etc. And last but not least, danish pastries, shortbread biscuits, pizzas and so much more.
The Silpat®, Roulpat® and Silpain® silicone sheets are your everyday little helpers.

Advantages

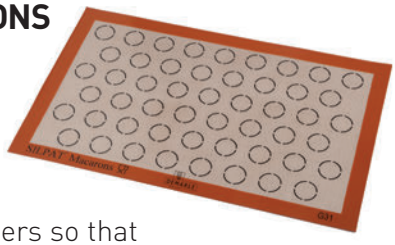
- Non-stick
- Made to last
- Multi-purpose

SILPAT®

Silpat® is the perfect alternative to parchment paper. Known and used all over the world, the non-stick silicone sheet is perfect for all types of uses.

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® MACAROONS



A range has been especially designed for making macaroons. It has now circles of different diameters so that the finished products is regular and even. Your macaroons 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	RL 585 385 03
620 x 420 mm	RL 620 420 00
645 x 445 mm	RL 645 445 00
800 x 585 mm	RL 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

SILFORM®

Perforated and non-stick, Silform® range is perfect for baking all the bakery products. Three ranges have been developped to produce breads, choux, and tartlets.

Advantages

- Calibrated products
- Even coloration and baking
- Unique texture and crunch

CHOUX

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 non-stick texture of Silform®, demoulding is easy.

MINI-ÉCLAIRS

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

Size : 600 x 400 mm
Ref: SF 1070 x48
Size : 400 x 300 mm
Ref: SF 2070 x24

BABY CHOUX

ø 30 mm \\ Depth 5 mm \\
Vol. 4 ml

Size : 600 x 400 mm
Ref: SF 1089 x59

OVAL SHAPES

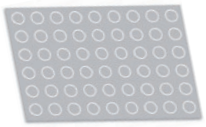
90 x 60 mm \\ Depth 15 mm \\
Vol. 56 ml

Size : 600 x 400 mm
Ref: SF 1088 x25
Size : 400 x 300 mm
Ref: SF 2088 x12

CHOUQUETTES

ø 38 mm \\ Depth 10 mm \\
Vol. 14 ml

Size : 600 x 400 mm
Ref: SF 2435 x54



ECLAIRS FOR RIGHT-HANDED

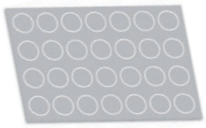
125 x 25 mm \\ Depth 5 mm \\
Vol. 15 ml

Size : 600 x 400 mm
Ref: SF 1090 x18

BIG CHOUX

ø 67 mm \\ Depth 15 mm \\
Vol. 48 ml

Size : 600 x 400 mm
Ref: SF 0002 x28



ECLAIRS FOR LEFT-HANDED

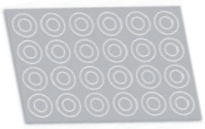
125 x 25 mm \\ Depth 5 mm \\
Vol. 15 ml

Size : 600 x 400 mm
Ref: SF 1100 x18

PARIS-BREST

ø 80 mm \\ Depth 15 mm \\
Vol. 50 ml

Size : 600 x 400 mm
Ref: SF 1087 x24
Size : 400 x 300 mm
Ref: SF 2087 x12



TARTLETS

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 !

TARTLETS

• ø 96/70 mm \\ Depth 25 mm \\
Vol. 135 ml

Size : 600 x 400 mm
Ref: SF 1674 x15

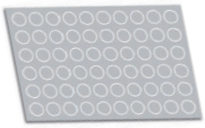
• ø 77/50 mm \\ Depth 20 mm \\
Vol. 65 ml

Size : 600 x 400 mm
Ref: SF 1675 x24
Size : 400 x 300 mm
Ref: SF 2675 x12

MINI-TARTLETS

ø 42/28 mm \\ Depth 10 mm \\
Vol. 13 ml

Size : 600 x 400 mm
Ref: SF 1413 x60
Size : 400 x 300 mm
Ref: SF 2413 x30



MINI-TARTLETS

ø 48/34 mm \\ Depth 15 mm \\
Vol. 20 ml

Size : 600 x 400 mm
Ref: SF 1600 x48
Size : 400 x 300 mm
Ref: SF 2600 x24

MINCE PIES

ø 58/40 mm \\ Depth 20 mm \\
Vol. 35 ml

Size : 600 x 400 mm
Ref: SF 1066 x40
Size : 400 x 300 mm
Ref: SF 2066 x20

BIG TARTLETS

ø 110/78 mm \\ Depth 20 mm \\
Vol. 155 ml

Size : 600 x 400 mm
Ref: SF 1328 x12
Size : 400 x 300 mm
Ref: SF 2328 x6

MINI-SQUARES

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

600 x 400 mm
Ref: SF 1106 x60
400 x 300 mm
Ref: SF 2106 x30

SQUARES

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

Size : 600 x 400 mm
Ref: SF 1119 x40
Size : 400 x 300 mm
Ref: SF 2119 x20

SQUARE-FLUTED TARTLETS

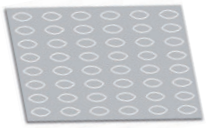
78 x 78 mm \\ Depth 20 mm \\
Vol. 70 ml

Size : 600 x 400 mm
Ref: SF 1171 x24
Size : 400 x 300 mm
Ref: SF 2171 x12

MINI-OVAL TARTLETS

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

Size : 600 x 400 mm
Ref: SF 1982 x48
Size : 400 x 300 mm
Ref: SF 2982 x24



OVAL TARTLETS

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

Size : 600 x 400 mm
Ref: SF 1033 x30
Size : 400 x 300 mm
Ref: SF 2033 x15

MINI-CHARLOTTES

ø 35 mm \\
Depth 15 mm \\
Vol. 9 ml

Size : 600 x 400 mm
Ref: SF 1071 x60
Size : 400 x 300 mm
Ref: SF 2071 x30

MINI-FLUTED TARTLETS

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

Size : 600 x 400 mm
Ref: SF 1082 x40
Size : 400 x 300 mm
Ref: SF 2082 x20

TIPS P105

SPOONS

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

Size : 600 x 400 mm
Ref: SF 1127 x36
Size : 400 x 300 mm
Ref: SF 2127 x18

BREADS

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.

The rounds

ROUND SHAPES

ø 79 mm \\ Depth 15 mm \\
Vol. 65 ml

Size : 800 x 600 mm
Ref: SF 1006 x48
Size : 600 x 400 mm
Ref: SF 3006 x24
Size : 400 x 300 mm
Ref: SF 2006 x12
Raw dough weight: 72 g \\
Baked dough weight: 65 g

ROUND SHAPES

ø 59 mm \\
Depth 13 mm \\
Vol. 30 ml

Size : 600 x 400 mm
Ref: SF 115 x40
Size : 400 x 300 mm
Ref: SF 2115 x20
Raw dough weight: 30 g \\
Baked dough weight: 25 g

ROUND SHAPES

ø 98 mm \\ Depth 17 mm \\
Vol. 120 ml

Size : 600 x 400 mm
Ref: SF 101 x12
Raw dough weight: 100 g \\
Baked dough weight: 94 g

ROUND SHAPES

ø 67 mm \\ Depth 15 mm \\
Vol. 48 ml

Size : 600 x 400 mm
Ref: SF 0002 x28
Raw dough weight: 70 g \\
Baked dough weight: 62 g

ROUND SHAPES

ø 102 mm \\ Depth 20 mm \\
Vol. 140 ml

Size : 600 x 400 mm
Ref: SF 112 x15
Raw dough weight: 130 g \\
Baked dough weight: 124 g

ROUND SHAPES

ø 75 mm \\ Depth 17 mm \\
Vol. 65 ml

Size : 600 x 400 mm
Ref: SF 2114 x24
Raw dough weight: 72 g \\
Baked dough weight: 65 g

ROUND SHAPES

ø 104 mm \\ Depth 20 mm \\
Vol. 160 ml

Size : 800 x 600 mm
Ref: SF 6217 x24
Size : 800 x 400 mm
Ref: SF 8217 x18
Size : 600 x 400 mm
Ref: SF 1217 x12
Size : 400 x 300 mm
Ref: SF 2217 x6
Raw dough weight: 130 g \\
Baked dough weight: 124 g

ROUND SHAPES

- ø 147 mm \\ Depth 12 mm \\ Vol. 200 ml

Size : 600 x 400 mm

Ref: SF 122 x6

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

- ø 150 mm \\ Depth 15 mm \\ Vol. 250 ml

Size : 600 x 400 mm

Ref: SF 1548 x6

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

- ø 166 mm \\ Depth 12 mm \\ Vol. 240 ml

Size : 600 x 400 mm

Ref: SF 118 x6

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

- ø 186 mm \\ Depth 12 mm \\ Vol. 300 ml

Size : 600 x 400 mm

Ref: SF 123 x6

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

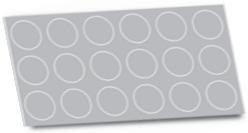
ROUND SHAPES

ø 105 mm \\ Depth 10 mm \\ Vol. 130 ml

Size : 800 x 400 mm

Ref: SF 8065 x18

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



ROUND SHAPES

ø 125 mm \\ Depth 16 mm \\ Vol. 175 ml

Size : 600 x 400 mm

Ref: SF 107 x11

ROUND SHAPES

ø 105 mm \\ Depth 13 mm \\ Vol. 110 ml

Size : 600 x 400 mm

Ref: SF 111 x15

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

ROUND SHAPES

ø 114 mm \\ Depth 18 mm \\ Vol. 175 ml

Size : 800 x 400 mm

Ref: SF 4419 x14

Size : 600 x 400 mm

Ref: SF 1419 x11

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

The squares and rectangles

SQUARE SHAPE

70 x 70 mm \\ Depth 30 mm \\
Vol. 110 ml

Size : 600 x 400 mm
Ref: SF 1162 x24
Size : 400 x 300 mm
Ref: SF 2162 x12
Raw dough weight: 45 g \\
Baked dough weight: 39 g

SQUARE SHAPE

93 x 93 mm \\ Depth 28 mm \\
Vol. 200 ml

Size : 600 x 400 mm
Ref: SF 1176 x15
Raw dough weight: 100 g \\
Baked dough weight: 88 g

SQUARE SHAPE

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

Size : 600 x 400 mm
Ref: SF 1133 x35
Size : 400 x 300 mm
Ref: SF 2133 x15
Raw dough weight: 40 g \\
Baked dough weight: 37 g

SQUARE SHAPE

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

Size : 600 x 400 mm
Ref: SF 1188 x10
Raw dough weight: 120 g \\
Baked dough weight: 118 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 1145 x24
Size : 400 x 300 mm
Ref: SF 2145 x12
Raw dough weight: 60 g \\
Baked dough weight: 56 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 4394 x25
Size : 400 x 300 mm
Ref: SF 2394 x12
Raw dough weight: 60 g \\
Baked dough weight: 52 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 1165 x8
Size : 400 x 300 mm
Ref: SF 2165 x4
Raw dough weight: 180 g \\
Baked dough weight: 166 g

RECTANGULAR SHAPE

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

Size : 400 x 300 mm
Ref: SF 2170 x2
Raw dough weight: 800 g \\
Baked dough weight: 770 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 1039 x24
Size : 400 x 300 mm
Ref: SF 2039 x12
Raw dough weight: 35 g \\
Baked dough weight: 29 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 1320 x24
Size : 400 x 300 mm
Ref: SF 2320 x12
Raw dough weight: 50 g \\
Baked dough weight: 44 g

RECTANGULAR SHAPE

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

Size : 600 x 400 mm
Ref: SF 1161 x6
Size : 400 x 300 mm
Ref: SF 2161 x3
Raw dough weight: 250 g \\
Baked dough weight: 228 g

RECTANGULAR SHAPE

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

Size : 800 x 400 mm
Ref: SF 4063 x7
Raw dough weight: 250 g \\
Baked dough weight: 216 g

The oblong shapes

OBLONG SHAPE

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

Size : 600 x 400 mm
Ref: SF 0004 x18
Raw dough weight: 55 g \\
Baked dough weight: 50 g

OBLONG SHAPE

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

Size : 800 x 400 mm
Ref: SF 4058 x36
Raw dough weight: 50 g \\
Baked dough weight: 47 g

OBLONG SHAPE

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

Size : 800 x 600 mm
Ref: SF 1005 x48
Size : 800 x 400 mm
Ref: SF 8005 x30
Size : 600 x 400 mm
Ref: SF 2005 x24
Size : 400 x 300 mm
Ref: SF 4005 x12
Raw dough weight: 55 g \\
Baked dough weight: 51 g

OBLONG SHAPE

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

Size : 800 x 400 mm
Ref: SF 4075 x20
Raw dough weight: 65 g \\
Baked dough weight: 60 g

OBLONG SHAPE

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

800 x 400 mm
Ref: SF 4403 x16
600 x 400 mm
Ref: SF 1403 x12
Raw dough weight: 100 g \\
Baked dough weight: 86 g

OBLONG SHAPE

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

Size : 800 x 400 mm
Ref: SF 4074 x12
Raw dough weight: 140 g \\
Baked dough weight: 122 g

OBLONG SHAPE

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

Size : 800 x 400 mm
Ref: SF 4053 x12
Raw dough weight: 120 g \\
Baked dough weight: 109 g

OBLONG SHAPE

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

Size : 600 x 400 mm
Ref: SF 143 x10
Size : 400 x 300 mm
Ref: SF 2143 x5
Raw dough weight: 130 g \\
Baked dough weight: 126 g

OBLONG SHAPE

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

Size : 800 x 600 mm
Ref: SF 5167 x18
Size : 600 x 400 mm
Ref: SF 167 x8
Raw dough weight: 120 g \\
Baked dough weight: 115 g

OBLONG SHAPE

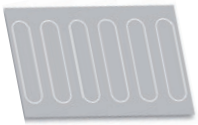
230 x 64 mm \\
Depth 30 mm \\
Vol. 300 ml

800 x 400 mm
Ref: SF 4095 x12
Raw dough weight: 160 g \\
Baked dough weight: 133 g

OBLONG SHAPE

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

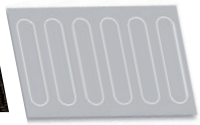
Size : 600 x 400 mm
Ref: SF 911 x6
Size : 400 x 300 mm
Ref: SF 2911 x3
Raw dough weight: 180 g \\
Baked dough weight: 155 g



OBLONG SHAPE

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

Size : 600 x 400 mm
Ref: SF 1687 x6
Size : 400 x 300 mm
Ref: SF 2687 x3
Raw dough weight: 220 g \\
Baked dough weight: 165 g



The Special Silform®

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

TIPS P105

LEATHER GLOVES

Leather gloves resistant to a temperature of 300°C.

Ref: G 0201 A

MULTIBAKE® GRID

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

- 600 x 400 mm

Ref: PM N600 400 01

- 800 x 400 mm

Ref: PM N800 400 00

The MOULDS

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

Ref: SF 321

- ø 180/157 mm \\ Depth 70 mm \\ Vol. 267 cl

Ref: SF 325

- ø 215/205 mm \\ Depth 60 mm \\ Vol. 210 cl

Ref: SF 335

- ø 220/215 mm \\ Depth 60 mm \\ Vol. 221 cl

Ref: SF 336

- ø 200/190 mm \\ Depth 50 mm \\ Vol. 149 cl

Ref: SF 337

- ø 150/140 mm \\ Depth 50 mm \\ Vol. 85 cl

Ref: SF 338

- ø 250/240 mm \\ Depth 50 mm \\ Vol. 241 cl

Ref: SF 339

- ø 155/147 mm \\ Depth 50 mm \\ Vol. 91 cl

Ref: SF 346

- ø 180/175 mm \\ Depth 60 mm \\ Vol. 145 cl

Ref: SF 353

- ø 215/205 mm \\ Depth 50 mm \\ Vol. 167 cl

Ref: SF 354

- ø 215/200 mm \\ Depth 40 mm \\ Vol. 131 cl

Ref: SF 380

- ø 240/215 mm \\ Depth 70 mm \\ Vol. 285 cl

Ref: SF 477

- ø 250/225 mm \\ Depth 30 mm \\ Vol. 150 cl

Ref: SF 504

RECTANGULAR CAKE

- ø 185 x 90 mm \\ Depth 60 mm \\ Vol. 70 cl

Ref: SF 476

- 240 x 85 mm \\ Depth 70 mm \\ Vol. 129 cl

Ref: SF 349

OVAL

230 x 170 mm \\ Depth 50 mm \\ Vol. 128 cl

Ref: SF 482

SAVARIN

ø 165 mm \\ Depth 40 mm \\ Vol. 60 cl

Ref: SF 485

FLUTED CAKE

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

Ref: SF 487

Open pie mould

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

Ref: SF 306

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

Ref: SF 307

Tart pie mould

ø 170/168 mm \\ Depth 34 mm \\ Vol. 88 cl

Ref: SF 347

- ø 170/165 mm \\ Depth 50 mm \\ Vol. 112 cl

Ref: SF 409

- ø 190/185 mm \\ Depth 40 mm \\ Vol. 104 cl

Ref: SF 438

- ø 240/225 mm \\ Depth 70 mm \\ Vol. 285 cl

Ref: SF 470

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.

Accessories

	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**
STAINLESS STEEL CUTTERS		
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**

TIPS P105

	DIMENSIONS	REFERENCES
MINI-HEART		**DEC 1136**
MINI-DROP		**DEC 1144**
INGOT		**DEC 1148**
QUENELLE		**DEC 1154**
EGG		**DEC 1156**
HEXAGON		**DEC 1180**
EXOGLASS® CUTTER		
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**
FUNNEL 1,9 L capacity		**MA 258825**
FRAME IN OPTION		**MA 116515**

SERVICES

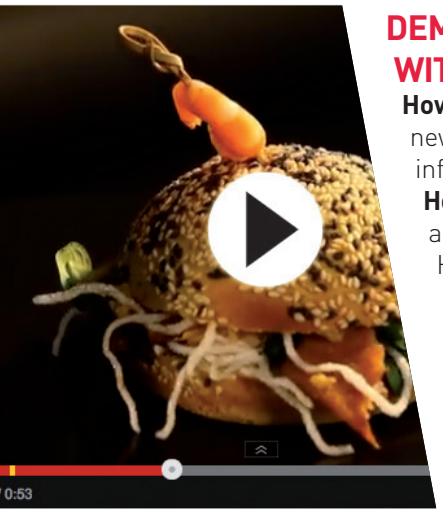
Demarle strives to offer you products and services suited to your daily needs. We're always lending a friendly ear, and use the latest technology to help consumers understand how best to use our products. Uncover the secrets of our range on multimedia platforms and through video demonstrations.

All the tools

A WEBSITE FULL OF INFORMATION

Take a look at Demarle's website: you will find comprehensive product information, new products and the latest company news.
You can also download Fleximag and subscribe to our Newsletter.
Always more news, recipes, and information about Demarle products.

Always closer to your expectations, to your needs, only one address: **www.demarle.com**

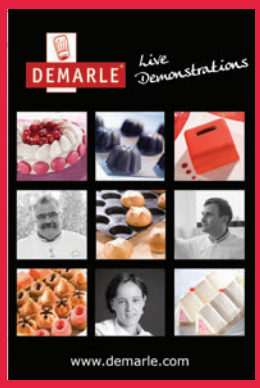


DEMARLE MOBILE SITE, WITH YOU EVERYWHERE!

How ? It's now really simple, thanks to Demarle's new mobile site. In the blink of an eye you can access information, the agenda and the product range.
How doing ? Just flash the code with your mobile phone and you will be taken directly to the site.
How to enjoy navigating!

YOUTUBE CHANNEL

Find all of our videos on our YouTube channel. **Discover the tips & tricks of the trade and learn how to use our products and many others through live presentations.**



A TRAINING TO DEMARLE PRODUCTS DIRECTLY FROM YOUR OFFICE!

It's now possible thanks to the DVD that Demarle has made. Flexipan®- the Silform®- and the Relief mats range will hold no secrets from you. Discover their possibilities and how they can be used as well as picking up useful tips that will make all the difference to your shop window displays. We asked two "Best craftsmen in France", Stéphane Glacier (MOF 2000) - Pastry Chef and Pascal Tepper (MOF 2000) Baker, and our technical consultant Marianne Dufour, to present the techniques shown on video. Throughout the broadcasting of the recipes and the methods shown, they will reveal many of their tips used in pastry and bakery.
More than a simple tool, the DVD is a real source of inspiration.
Feel free to contact your usual distributor if you want to get it!

Demarle's library

THIS LOOKS LIKE A BOOK BUT IT IS AN EASEL!

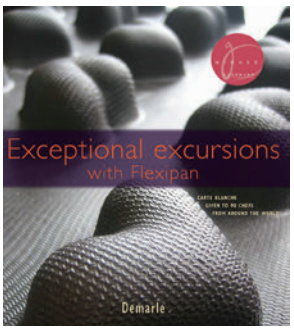
This looks like a book but it is an easel! Demarle is proud to present its latest publication: "Greedy Secrets" by 4 chefs: Thierry Mastain, teacher at the Orchies Catering College, PascalTepper, Best French Craftsman in Bakery in 2000, Frédéric Bourse, technical advisor in Italy, and Marianne Dufour, technical consultant at Demarle, put all of their expertise and talent into the preparation of recipes, each one more creative than the others! Cuisine, Pâtisserie, Bakery, the world of food and catering is reconsidered in different shapes, colours and textures.

Discover the chef's secrets and enjoy delicious gourmet moments!

EXCEPTIONAL EXCURSIONS WITH FLEXIPAN®

«Exceptional excursions with Flexipan®» is a book for sweet and savoury gastronomy enthusiasts.
90 chefs from around the world let their imagination flow to create recipe most representative of the tastes of their country.
Our photographer travelled around the world to the pastry shops and kitchens of the greatest chefs and managed to capture the essence of each chef and his passion.
More than just a recipe book, it is first and foremost an inspirational book in which you will discover sugar and salt recipes, creative and
sometimes audacious!

Don't wait to step on board and explore these most exceptional excursions!



Made to measure demonstrations

Do you need to know or show the products in our range? Demarle will send a team of chefs to conduct on-site demonstrations at your customers' premises. We provide tailored technical advice on how to get to know and use our products most effectively. Demarle offers logistical support to best meet your requirements.

CHOOSE YOUR THEME:

- Themed demonstrations on topics such as bakery, pastry, catering, macaroons, etc.
- Training on the various products of the range, according to use (Flexipan®, Silform®, decorations, inserts, etc.).

Chef's

DAVID WESMAËL

Best Craftsman 2004 in Ice cream
Technical advisor
www.davidwesmael.com

« I discovered Demarle products in 1990. I quickly appreciated the convenience and the regularity offered by the Flexipan® moulds and the iconic Silpat®, which is now almost certainly present in all our laboratories. Using these moulds instantly revolutionized the baking and demoulding of many products but also the assembly of desserts and cakes in shapes that were unobtainable before. In recent years, the evolution of pâtisserie and its techniques has been such that we must constantly search for new tips to bring even more originality and innovation in our recipes. First of all, I appreciate the regularity of inserts and the sponge cake sheets to meet with the current constraints of rationality and productivity in manufacturing. Then, once I have a regular base, I try to bring added value and a particular identity to finished products.
I think we have great opportunities in perspective working with key players like Demarle, sharing and promoting our common passion for this wonderful profession. »

CHRISTOPHE DEBERSÉE

Self-employed consultant and trainer in Bakery and Snacking
World champion 2008 in Bakery
www.chrisdebersee.over-blog.com

« I've been using Demarle moulds ever since my days as an apprentice. I've also worked with Sasa who made customised equipment for me for the Bakery World Cup in 2008.
Demarle moulds have a lot of advantages: they're quick and easy to use, ensure even heat distribution and have a wide range. Their variety makes it possible to get really creative. By combining several shapes, I can come up with new products and new flavours. I also find my inspiration during my travels and by sounding out my customers.
I work with mini-shapes a lot to develop my products for the mobile catering trade. Bread- and pastry-making has gone back to basics (fermenting, leavening, etc.) but is also getting into snack food: more and more customers are turning to their local bread and pastry shops for lunch or dinner. Which is why I like working with different moulds and product ranges.
Nowadays, for example, I make a lot of burger dishes. Everyone knows what a normal burger tastes like, but I try to liven it up with new flavours and by using different ingredients (pickled fish, spices, etc.).
I want to help people rediscover forgotten flavours, to go back to simple tastes. »

secrets

RUTH HINKS

Cocoa Black owner, Pastry shop & School
Winner of the UK World Chocolate Masters 2012
www.cocoablack.com

« As a professional pastry chef I work with Demarle products on a daily basis for over 25 years. I find they are reliable and easy to use. They are a must have for anyone who is serious about pastry work. At Cocoa Black, we use Flexipan® both for the production of our pastries range and within the Chocolate & Pastry School. Our customers are delighted with the range of beautiful designs we can impart to our patisserie. As a business owner, I am grateful for the excellent easy to use the Flexipan® offers. »

DAVID DUCAMP

Pastry chef consultant
France
www.davidducamp.com

« I take Demarle moulds with me wherever I go, whether in France or to the ends of the earth. They're easy to use and versatile, good for baking and freezing, and they allow me to unleash my creativity upon my kitchen! More than once they've allowed me to take up new challenges and pull off a new dish or recipe by finding entirely new uses for some moulds.
I especially like the Flexipan® to bring out my dishes and get a clean, compact shape. It's really easy to use and it saves me a huge amount of time. My favourite moulds are the Silpain®, the quenelle moulds and the 'Ying/Yang' for Oriental palates. »

Blackberries & red berries tart

Tips

DESSERTS AND RELIEF MATS

The desserts and Relief Mats are perfect for making quick and easy desserts with baking frames.

STEP 1

1. Prepare your different dessert layers in advance.
2. With Flexipan® for desserts, you can easily pour crèmes brûlées, jelly inserts or even ganaches. The preparation doesn't spill over and is easy to carry.
3. The same goes for making biscuits: the edges allow you to obtain a smooth mix and even layers.
4. Likewise, the product is easy to demould thanks to Flexipan® Entremets non-stick coating.

STEP 2

1. Coat the Relief Mat with a coloured cigarette dough or with the preparation.
2. Leave in the freezer for a few minutes.
3. Place your frame (ref. CA 1010 00) inside the Relief Mat.
4. Pour one part of your preparation and then place the different layers previously moulded in the Flexipan® for desserts.

RINGS

Bring your ideas into life with the Flexipan® Rings sheets and moulds. By using one, two or three Rings, you can put together original tarts and desserts:

- for a dessert, place the Rings inside or outside as a decoration.
- for making tarts (e.g. on a shortbread dough base), place the moulded Rings with the filling of your choice (almond paste, shortbread, milk rice, frozen nougat).

SILFORM® SPOONS

RECIPE TIP

SPOONS COOKED ON THE REVERSE SIDE: TO GARNISH VERY EASILY!

1. Make a sugary or salted shortcrust dough according to the recipe you wish realize!
2. Cut your disc of sweet (or savoury) dough with a cutter.
3. Place your dough on the reverse side of the Silform® indent without lining.
4. Bake in the oven during approximately 15 minutes to 170-180°C. Thanks to the heat, the dough takes the shape of the Silform® indent.

PRODUCT TIP

TWO CUTTERS FOR ONE INDENT

The Exoglass® cutter Ref. MA 150214 has been developped to cut your pastry dough to fit perfectly the spoon shape Ref. SF 1127.
The "spoon" Stainless Steel cutter Ref. DEC 1127 allows you to produce bigger spoon shaped tartlets upside down on the Silform® Ref SF 1127.
NB : It is the same process for all Silform® range.

CONES

PRODUCT TIP

To fill your small cakes, place the Cones mat Ref. FP 1094 onto the Insert for cones mat Ref. FP 1094. You will have a better stability! The Insert for cones can also be used as insert for your preparations moulded in the Flexipan® Ref. FP 1094.

SILFORM® TRAVÉES

RECIPE TIP

«STRIP-TART» EASILY AND QUICKLY!

1. Place a 720 g strip of shortbread dough in the Silform® Travées.

2. You can garnish the tart as you wish. You could, for example, fill the Brittany shortbread dough with with apricot and almond slivers or alternatively red berries and pieces of apple topped with crumble.

3. This enables you to obtain regular strips and the "pie mile" can then be divided into portions.
Another variation could be a tart filled with dried fruits (pistachios, almonds and walnuts).

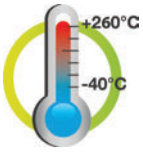
Uses and recommandations

FILLING

Always place your Demarle sheet on a perforated baking tray or grid before filling it to facilitate transport to the oven or the freezer. You are advised to fill the empty indents with a piece of dough or with water to avoid that they lose their non-stick properties.

BAKING AND FREEZING

The sheets and moulds can be used in any oven*. Temperatures and baking times need to be adjusted depending on the oven used. We recommend to reduce the temperature by 10°C and bake a bit longer than in metallic moulds. Flexipan® should be used on a perforated aluminium sheet or grid to maximise the circulation of air. Generally speaking, small pieces should be demoulded once out of the oven. For fragile products such as sponge cakes and dacquoise sponge, you are advised to let the product cool before demoulding. Demarle preconizes a use at temperature from -40°C to +260°C for a durability of the product.



DEMOULDING

Demoulding is easily made either by bending the mould around the frozen products (mousses or crème brûlée) or the gelified products, or by turning the mould upside down for baked products. In the case of small products, one can even remove them at once just by lifting an edge of the tray. Do not use knife or sharp tool.

CLEANING

You are advised to wash the products before the first use, and very regularly with a soft and non-abrasive sponge. Accumulation of grease is detrimental to the durability of the material. Use a detergent according to its technical sheet (pH of the detergent must be between 5 and 10). After washing, place the Flexipan® tray in the oven at 100°C for two minutes will perfectly wash it.

STORAGE

Store the trays upside down in pile of 6 at the most. For a few shapes, very deep and straight, we strongly recommend you to stock them by pile of 2 mats to avoid the mould to lose its original shape.

*except gaz oven

A CONFORMITY TO FOOD REGULATIONS

Products conforms to European regulations 1935/2004 (European Parliament et Consil of the 27th on October 2004) and US of the FDA (Food and Drug Administration) CFR 177.2600 about materials and objects designed to be in contact with food. The company has a quality system that guarantee conformity of raw materials until the end product with internal control associated. Our products are also regularly controlled by numerous external laboratories.

LABEL NSF SINCE FEBRUARY 1997

NSF® Certification
CERTIFYING BODY: NSF International (National Safety Foundation, worldwide recognized american organism) 148 Avenue Grandchamp 1150 BRUXELLES (Belgium)
REFERENCE STANDARD: NSF/ANSI Standard 2
CERTIFIED ASPECT: NSF/ANSI Standard 2 establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of food handling and processing equipment.

THE NF FOOD HYGIENE NORM

PRODUCTS : FLEXIPAN® - FLEXIPAT® - SILPAT® - ROULPAT® - FIBERLUX® - RELIEF DISCS & MATS - SILTRAY® - FIBERGLASS® - SILFORM® - SILFORM® BAGUETTE - SILPAIN®
CERTIFYING BODY: AFAQ AFNOR Certification
11 rue Francis de Pressensé 93571 LA PLAINE ST DENIS CEDEX - FRANCE
REFERENCE DOCUMENT : NF 031
CERTIFIED CARACTERISTICS : Aptitude to cleaning

Index

FLEXIPAN®

Ref.	Designation	Page
TRAYS		
Classic shapes		
FP 915	Wide-mouthed muffins	11
FP 1031	Mini-muffins	11
FP 1034	Low muffins	12
FP 1059	Charlottes	8
FP 1066	Minces pies	11
FP 1071	Mini-charlottes	8
FP 1079	Charlottes	8
FP 1098	Darioles	12
FP 1109	Rosace shapes	8
FP 1117	Financiers	10
FP 1121	Mini-madeleines	9
FP 1130	Champagne biscuits	10
FP 1178	Mushroom muffins	11
FP 1264	Financiers	10
FP 1179	Saint-Honoré crown	9
FP 1189	Saint-Honoré crown	9
FP 1278	Crown muffins	12
FP 1282	Fluted brioches	10
FP 1289	Mini-Saint-Honoré crown	9
FP 1399	Tartes Tatin	10
FP 1511	Madeleines	9
FP 1601	Jumbo-muffins	12
FP 1777	Tartes Tatin	10
FP 1897	Tartes Tatin	10
FP 1922	Fluted brioches	10
FP 3051	Cupcakes	11
FP 10273	Fluted brioches	10
Round shapes		
FP 112	Quiches	20
FP 115	Mini-florentiners	18
FP 1057	Big savarins	15
FP 1082	Mini-fluted tartlets	19
FP 1097	Medallions	18
FP 1129	Mini-cylinders	17
FP 1159	Volcano	16
FP 1242	Mini-half-spheres	14
FP 1259	Mini-volcano	16
FP 1268	Half-spheres	14
FP 1269	High cylinders	17
FP 1299	Florentiner XL	18
FP 1339	Round savarins	15
FP 1359	Mini-volcanos	16
FP 1413	Mini-tartlets	19
FP 1416	Pomponettes	17
FP 1441	Florentiners	18
FP 1476	Round savarins	15
FP 1489	Half-spheres	14
FP 1561	Mini-half-spheres	14
FP 1586	Mini-round savarins	15
FP 1593	Half-spheres	14
FP 1600	Mini-quiches	19
FP 1674	Quiches/Pies	20
FP 1675	Tartlets	20
FP 1884	Sortbreads - Macaroons	18
FP 1896	Half-spheres	14
FP 1977	Mini-half-spheres	14
FP 2265	Mini-half-spheres	14
FP 2266	Mini-cylinders	17
FP 2269	Bottom cylinders	17
FP 2435	Mini-cylinders	17
FP 3006	Round brioches	20
FP 21977	Mini-half-spheres	14
Rectangular shapes		
FP 1070	Mini-brioches	22
FP 1081	Fluted ingots	24
FP 1092	Cakes L	24
FP 1145	Ingots	23
FP 1146	Half-cylinders	22
FP 1148	Ingots with cavity	23
FP 1149	Mini-ingots	23

Ref.	Designation	Page
FP 1158	Ingots with cavity	23
FP 1187	Fluted Ingots	22
FP 1532	Cakes S	24
FP 2005	Long brioches	22
FP 4394	Cakes M	24
Square shapes		
FP 1102	Square savarins	26
FP 1105	Square savarins	26
FP 1106	Mini-low squares	27
FP 1113	Mini-square savarins	26
FP 1119	Square tartlets	28
FP 1128	Mini-high squares	27
FP 1133	Squares	27
FP 1166	Caskets	26
FP 1171	Fluted square tartlets	28
FP 1366	Mini-caskets	26
FP 1497	Chocolate bars	28
Oval shapes		
FP 1033	Oval tartlets	32
FP 1052	Rounded quenelles	31
FP 1054	Oval savarins L	33
FP 1072	Mini-rounded quenelles	31
FP 1077	Flat bottom ovals	30
FP 1080	Mini-oval savarins	33
FP 1116	Oval savarins M	33
FP 1150	Mini-quenelles	31
FP 1152	Medium quenelles	31
FP 1154	Quenelles	31
FP 1156	Drop savarins	33
FP 1256	Mini-eggs	31
FP 1270	Ovals	30
FP 1354	Savarins XXL	33
FP 1367	Little shells	31
FP 1776	Ovals	30
FP 1982	Mini-oval tartlets	32
FP 2206	Ovals	30
FP 2267	Mini-ovals	30
FP 4270	Ovals	30
Triangular shapes		
FP 1083	Mini-cones	36
FP 1094	Cones	36
FP 1103	Insert for cones	36
FP 1124	Sapphires	37
FP 1126	Mini-sapphires	37
FP 1160	Savarin sapphires	37
FP 1562	Mini-pyramids	35
FP 1585	Pyramids	35
FP 1882	Pyramids	35
FP 1985	Triangles	35

Ref.	Designation	Page
Design shapes		
FP 1076	Hexagons	41
FP 1144	Mini-drops	39
FP 1180	Hexagons	41
FP 1184	Annapurna	40
FP 1190	Mini-ondulos	41
FP 1194	Caterpillar	40
FP 1244	Mini-interlacing drops	39
FP 1294	Mini-caterpillar	40
FP 1344	Interlacing drops	39
FP 1357	Landscape	39
FP 1368	Pearls	39
FP 1554	Scoop out	41
FP 1560	Octagons	41
FP 1603	Little cushions	40
FP 1775	Little waves	40
FP 1984	Lozenges	41
Festive shapes		
FP 1039	Mini-logs S	44
FP 1056	Teddy bears	46
FP 1061	Stars	45
FP 1067	Shells	47
FP 1073	Rounded hearts	43
FP 1096	Interlacing hearts	43
FP 1127	Spoons	45
FP 1136	Mini-rounded hearts	43
FP 1142	Christmas trees	45
FP 1172	Fishes	47
FP 1173	Little men	46
FP 1174	Delicacies	45
FP 1175	Butterfly	47
FP 1182	Bells	47
FP 1193	Smile	46
FP 1274	Mini-savarins	45
FP 1320	Mini-logs M	44
FP 1340	Hearts	43
FP 1454	Insert for logs	44
FP 1464	Insert for logs XXL	44
FP 1792	Flowers	47
FP 2001	Mini-hearts	43
FP 2132	Stars in relief	45
INDIVIDUAL SHAPES		
Classic and design shapes		
FM 472	Rosace shape	50
FM 497	Chocolate bar	50
FM 502	Saint-Honoré crown	50
FM 503	Cushion	50
FM 505	Yin & Yang	50
FM 603	Cushion	50

Ref.	Designation	Page
FM 697	Chocolate bar	50
Round and oval shapes		
FM 311	Savarin mould	52
FM 361	Half-sphere shape	52
FM 366	Savarin mould	52
FM 457	Half-sphere shape	52
FM 479	Half-sphere shape	52
FM 485	Savarin mould	52
FM 486	Fluted savarin	52
FM 601	Oval	52
FM 679	Round shapes	52
FM 686	Fluted savarin	52
Tarts and Sponge cakes		
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 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 345	Sponge cake mould - cheesecake	54
FM 346	Sponge cake mould - cheesecake	54
FM 347	Tart pie mould	54
FM 353	Sponge cake mould - cheesecake	54
FM 354	Sponge cake mould - cheesecake	54
FM 389	Grooved open pie mould	55
FM 398	Open pie mould	55
FM 409	Sponge cake mould - cheesecake	54
FM 450	Tart pie mould	54
FM 452	Tart pie mould	54
FM 477	Sponge cake mould - cheesecake	54

Ref.	Designation	Page
Rectangular and square shapes		
FM 349	Cake	57
FM 360	Square	57
FM 476	Cake	57
FM 487	Fluted cake	57
FM 496	Rectangular tart	57
FM 499	Fluted cake	57
Fun and festive shapes		
FM 343	Christmas brioche mould	59
FM 344	Heart	59
FM 382	Christmas tree	59
FM 392	Christmas tree	59
FM 425	Bear head	59
FM 435	Modulo	59
FM 456	Daisy	60
FM 475	Star	60
FM 500	©Football mould	60
FM 501	Little man	59
FM 656	Daisy	60
FM 675	Star	60
Decor and insert		
FP 107	Rounds	62
FP 118	Rounds	62
FP 122	Rounds	62
FP 123	Rounds	62
FM 400	3 rings moulds	62
FM 402	3 rings moulds	62
FP 1177	2 rings decor & insert	62
FP 1181	Double inserts	62
FP 1548	Rounds	62
FP 1748	Square insert	62
FP 1758	Rounds	62
FP 2452	Rounds	62
Desserts and Relief mats		
NF 00100	Rosette	64
NF 00190	Venitian cane	64
NF 01000	Labyrinth	64
NF 07000	Labyrinth	64
NF 00020	Snowflake	64

FLEXIPAT®

Ref.	Designation	Page
FX 1000	Lion	66
FX 1001	Panda	66
FX 1100	Koloboc	66
FX 1102	Kougloff	67

Ref.	Designation	Page
FX 1200	Basic chic	68
FX 1201	Diamond	68
FX 1202	Cube	67
FX 1203	Cylinder	67

SILFORM®

Ref.	Designation	Page
THE CHOUX		
SF 0002	Big choux	74
SF 1070	Mini-éclairs	74
SF 1087	Paris-Brest	74
SF 1088	Oval shapes	74
SF 1089	Baby choux	74
SF 1090	Eclairs for right-handed	74
SF 1100	Eclairs for left-handed	74
SF 2435	Chouquettes	74
THE TARTLETS		
SF 1033	Oval tartlets	77
SF 1066	Mince pies	76
SF 1071	Mini-charlottes	78
SF 1082	Mini-fluted tartlets	78
SF 1106	Mini-squares	77
SF 1119	Squares	77
SF 1127	Spoons	78
SF 1171	Square-fluted tartlets	77
SF 1328	Big tartlets	76
SF 1413	Mini-tartlets	76
SF 1600	Mini-tartlets	76
SF 1674	Tartlets	76
SF 1675	Tartlets	76
SF 1982	Mini-oval tartlets	77
THE BREADS		
Round shapes		
SF 0002	Round shapes	81
SF 101	Round shapes	81
SF 107	Round shapes	82
SF 111	Round shapes	82
SF 112	Round shapes	81
SF 115	Round shapes	81
SF 118	Round shapes	82
SF 122	Round shapes	82
SF 123	Round shapes	82
SF 1217	Round shapes	81
SF 1419	Round shapes	82
SF 1548	Round shapes	82
SF 2114	Round shapes	81
SF 3006	Round shapes	81
SF 8065	Round shapes	82
The square and rectangular shapes		
SF 1039	Rectangular shapes	86
SF 1133	Square shapes	84
SF 1145	Rectangular shapes	85
SF 1161	Rectangular shapes	86
SF 1162	Square shapes	84
SF 1165	Rectangular shapes	85
SF 1176	Square shapes	84
SF 1188	Square shapes	84
SF 1320	Rectangular shapes	86
SF 2170	Rectangular shapes	85
SF 4063	Rectangular shapes	86
SF 4394	Rectangular shapes	85
The oblong shapes		
SF 0004	Oblong shapes	88
SF 143	Oblong shapes	89
SF 167	Oblong shapes	90
SF 911	Oblong shapes	90
SF 1403	Oblong shapes	89
SF 1687	Oblong shapes	90
SF 2005	Oblong shapes	88
SF 4053	Oblong shapes	89
SF 4058	Oblong shapes	88
SF 4074	Oblong shapes	89
SF 4075	Oblong shapes	88
SF 4095	Oblong shapes	90
Individual Moulds		
SF 306	Open pie mould	94
SF 307	Open pie mould	94
SF 321	Sponge cake mould	94
SF 325	Sponge cake mould	94
SF 335	Sponge cake mould	94
SF 336	Sponge cake mould	94
SF 337	Sponge cake mould	94
SF 338	Sponge cake mould	94
SF 339	Sponge cake mould	94
SF 346	Sponge cake mould	94
SF 347	Tart pie mould	94
SF 349	Rectangular cake	94
SF 353	Sponge cake mould	94
SF 354	Sponge cake mould	94
SF 380	Sponge cake mould	94
SF 409	Tart pie mould	94
SF 438	Tart pie mould	94
SF 470	Tart pie mould	94
SF 476	Rectangular cake	94
SF 477	Sponge cake mould	94
SF 482	Oval	94
SF 485	Savarin	94
SF 487	Fluted cake	94
SF 504	Sponge cake mould	94

Our sales team is at your service

Demarle will provide you customized assistance wherever you are in the world. Our sales team is at your disposal to best meet your needs and help you get to know the Demarle range.

In France, the exclusive distributor of our products is Matfer (www.matfer.fr).
Outside France, you can get hold of our distributors or your regional sales representative:

Kublaij Brouiller
Russia – Eastern countries
kbrouiller@sasa.fr
Tel. : +7 925 272 52 83

Guillaume Fichet
UK - Northern Europe
gfichet@sasa.fr
Tel. : +44 78 01 92 80 17

Geoffrey Conforti
Southern Europe – Africa – DOM-TOM
gconforti@sasa.fr
Tel. : +33 6 30 47 61 41

Emmanuel Garrault
Algeria and Northern Africa
egarrault@sasa.fr
Tel. : +213 661 307 377

Marc Dagnélie
Western and central Europe
mdagnelie@sasa.fr
Tel. : +49 170 388 02 95

Amine Mebrouki
Middle East and Turkey
amebrouki@demarle.fr
Tel. : +971 50 674 16 00

Thomas Dusaussoy
Asia
tdusaussoy@demarle.fr
Tel. : +66 9 15 75 09 50

DEMARLE®

LA FABRIQUE DU GOÛT
ZI N°1 // BP 50009
59360 LE CATEAU CAMBRESIS
FRANCE
+33 (0)3 27 84 23 38
+33 (0)3 27 77 88 11

Download me on :
www.demarle.com

Photo credit: © Demarle/ © Barbara Grossmann - Document code: DOC0000 GB00 - 06/14 Graphic creation: la boîte à Meuh !

LA FABRIQUE DU GOÛT