

MD

MAISON
DEMARLE

f FLEXIPAN® SILPAT®

THE PROMISE
OF EXCELLENCE




MADE IN FRANCE

MD
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DEMARLE



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DEMARLE



FLEXIPAN®

L'EXCEPTION PORTE UN NOM. LE VÔTRE.

Innovation, the recipe for our success.

In its almost 60 years of existence, MAISON DEMARLE® has become the uncontested leader in non-stick molds for professionals working in pastry and all other food-related professions.

Every day, we design, develop, manufacture, and distribute a large range of products that make people's jobs easier in over 60 countries around the world.

Over the years, our FLEXIPAN® brand has established itself as a pioneer in its field, building its success with state-of-the-art technology and the tried-and-tested quality of its products.

New shapes, new services, partnerships with big names in the culinary world... We're also constantly innovating to meet our clients' expectations and give them tools that let their creativity sing!



Made in France



Products guaranteed for 3,000 cycles = durability



We are present in 60 countries worldwide



Our quality and CSR certifications

A legacy of excellence

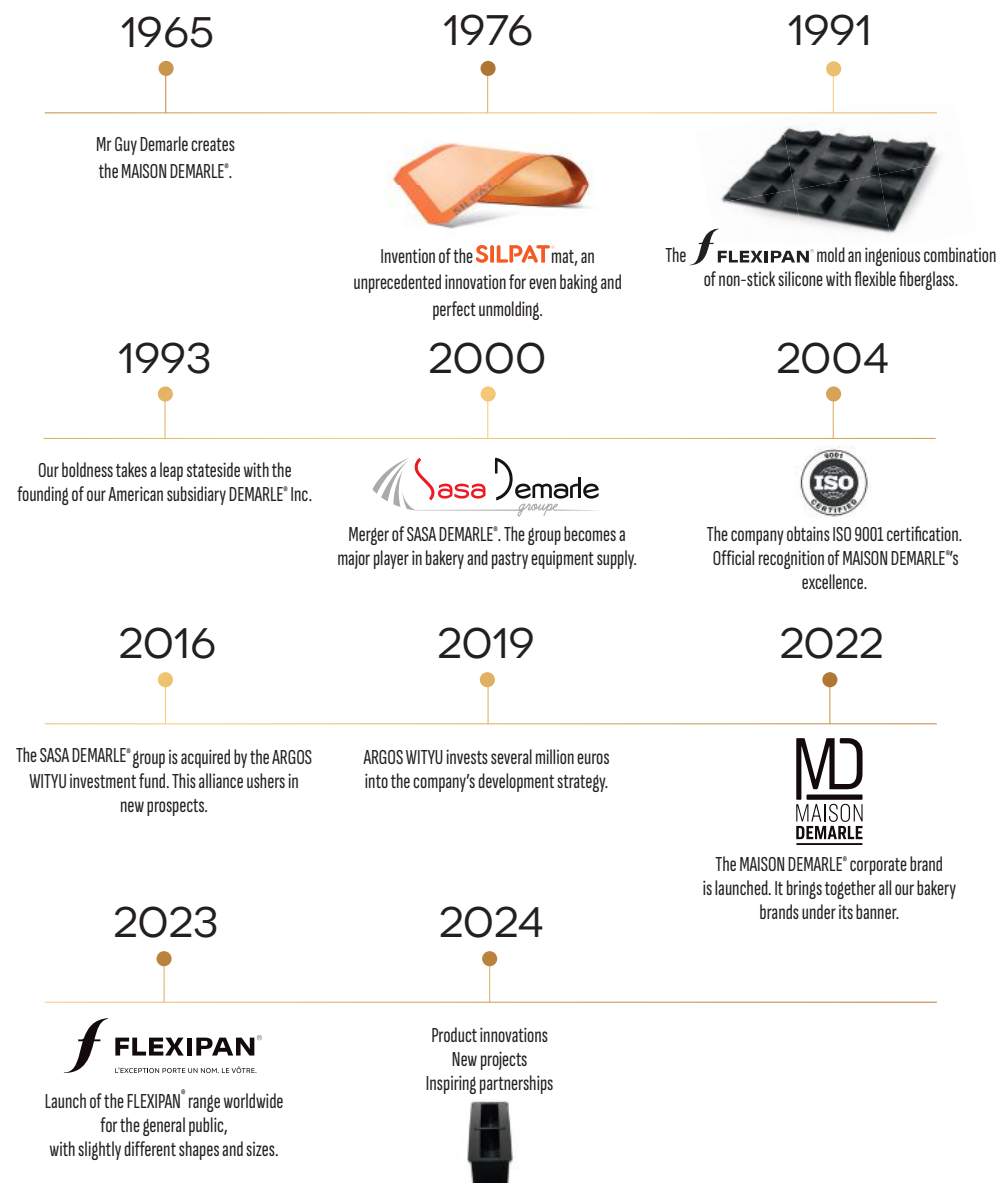
The adventure of MAISON DEMARLE® begins in 1965.

Mr. **Guy Demarle** was a French baker who dreamed of a better way of making and baking baguettes. He came up with the idea for the **first silicone-coated non-stick baking mat**. This revolutionary baking mat, which became the SILPAT® mat, forever changed the world of professional baking.

Since then, MAISON DEMARLE® has celebrated the art of baking with myriad **tools and materials meant to inspire creative minds**.

We seek to establish MAISON DEMARLE® as a leader and to be recognized as **the most innovative and advanced manufacturer on the market**.

We have always stayed faithful to this ... and it won't change any time soon!



Employee-friendliness & high standards

The **key ingredients** we use every day...

We actively encourage initiatives aimed at developing our employees' professional skills, providing them with an environment in which they can flourish. Kindness fuels excellence at our company.

Creativity & pragmatism

We bring our innovative ideas to life through concrete, meaningful projects that generate value. We draw on our rich traditions and savoir-faire to help us embrace the future boldly and with conviction.

Transparency & ethics

We comply with regulatory standards for quality, health, and safety, and incorporate CSR into every decision we make. We celebrate diversity because of all the richness it provides.

Responsibility & collaboration

Our approach fosters teamwork, while ensuring that the responsibilities of each individual and department are clearly defined. We believe that collective intelligence makes a difference, so we work hand-in-hand towards a common goal.

The Men & Women from **FLEXIPAN**[®]

Everyone working for us shares one goal: to provide our clients around the world with the best products and the best service.

Starting with the men and women on our two production sites in the North of France, Wavrin and Cateau-Cambrésis. Every day, they shape hundreds of molds, mats, and other products made just for pastry.

Myriam, Michel, Sylvia, Marcel, Karine, Laurent, Isabelle, Jocelyne, Gregory, Maryline, Christine, Franck, and Joanne. They have between 10 and 35 years of experience and a long history with the brand.

They are a few of the “expert hands” behind **FLEXIPAN**[®], with a true mastery in how our products are made. The process requires carefully measured movements, close attention, rigor, and great care.

From cutting fabric to dip coating, brushing to molding, removing defects to unmolding, without forgetting quality control, curing, and painting... Each and every one of them knows their part like the back of their hand.

They're more than just expert hands; they're driving forces with unique expertise on which the excellence of our workshops and the FLEXIPAN[®] brand have been based for decades.

Learn about our savoir-faire
in this video



The MAISON DEMARLE® workshop at a glance

15

NEW
prototypes
every month



OVER
500

models of flexible
molds

CERTIFIED WORKSHOP
ISO

9001

KOSHER & NSF

Average production time is 15 days

350

Origine flexible molds

75

Air flexible molds

70

Inspiration flexible molds

Select partners

> *The association of
excellences...*



& *l'Académie
Culinaire de France*



Since 1883, the Académie Culinaire de France (ACF) has committed itself to defending, perfecting, and passing down the art of French cooking throughout the world.

In February 2023, the ACF's American and Canadian delegations held their Annual Congress in New York. The event brought together over 200 guests, including many chefs, for a weekend of festivities. **As the newest official sponsor of the ACF, MAISON**

DEMARLE® decided to mark the occasion by gifting its products to the guests and teams working in the kitchens at the event. We wanted to highlight **all the ways our products can be used**, as well as **their exceptional quality on the international stage.**

MAISON DEMARLE® is also reiterating its commitment to chefs and hospitality industry decision-makers by participating in a key event in their agenda alongside them.

> *For new upscale
products!*



& **FAUCHON**
PARIS



Fauchon has recently opened its own school in Rouen, dedicated to professions in the front and back of house. It's a natural extension of the Group's tradition of nurturing young talent. And so it makes total sense that **the Fauchon School teamed up with MAISON DEMARLE®, for a long-term partnership** aimed at fostering indulgence, innovation, and creativity.

While MAISON DEMARLE® is supplying the school with equipment, the idea is also to build close ties with the highly skilled teachers and chefs there. We're going to work **with them on our innovation plan** and pool our ideas on how to grow our brands and develop new products.

There are great surprises in store, with collections that will go down in history!



“Creativity is the art of presenting an existing idea in a new light. Anything seems possible with this wide range of molds!”

Élie Chaaya
Executive pastry chef and partner chef
Maison Demarle®

MADE IN FRANCE



Flexible molds inspired by chefs' creativity

Since its launch in 1991, FLEXIPAN® has been creating premium products meant for culinary excellence.

So for the past 30 years, chefs all around the world have been our best ambassadors, as well as our main source of inspiration!

They create, we invent...

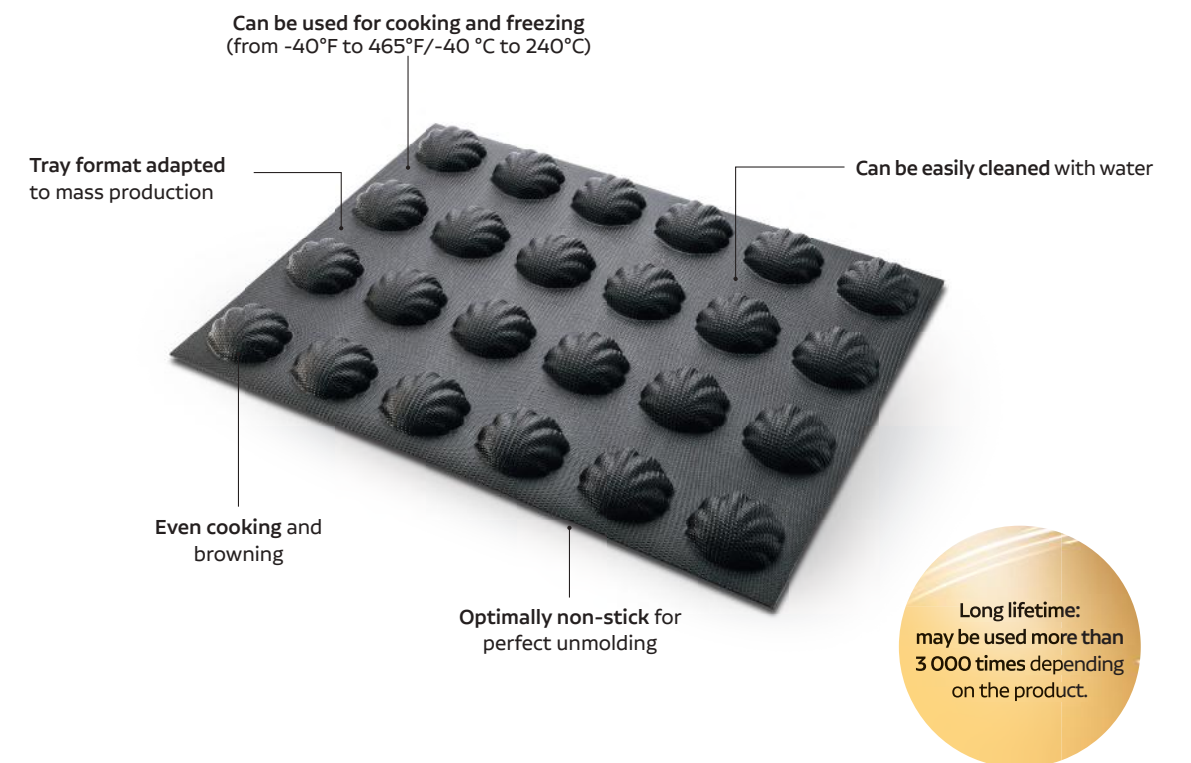
They perfect, we optimize...

They dream, we conceptualize...

It is a truly creative virtuous circle!

We share the same challenges, our solutions provide answers to their problems. We want to inspire in them the same kind of feelings and pleasure that they give to their customers every day.

With FLEXIPAN®, there are no limits to your creativity and everything you make is sure to be excellent!



SILPAT®

ON PARLE DE VOUS AU DESSERT



“Silpat® has been by my side helping me create new desserts for years.”

Nicolas Paciello

Former Pastry Chef, Hôtel Barrière Le Fouquet's
Executive Chef at Cinq Sens pâtisseries, Paris
Maison Demarle® Chef Ambassador



MADE IN FRANCE



MAISON DEMARLE® *pioneer* & *creator* of the baking mat

In 1976, MAISON DEMARLE® set out to develop a better way to prepare and cook baguettes.

He invented a new baking mat that revolutionized the professional bakery industry at the time and helped him make the best baguettes in France.

He named his non-stick mat SILPAT®, the very first SILPAT®-branded product, because it contained silicone and was manufactured using a canvas.

With nearly 60 years under its belt, MAISON DEMARLE® now offers a full range of proofing and cooking mats that are sure to tick all the boxes.

Show off all your expertise with SILPAT®!



Guaranteed non-stick extra silicone coating

DID YOU KNOW?

- SILPAT® is **the perfect, long-lasting** way to replace disposable parchment paper and reduce waste.
- SILPAT® vs parchment paper: **4x cheaper** (1 mat = 1,000 sheets).
- Up to **3,000 uses** if you use and care for them properly!
- The non-stick coating on SILPAT® mats **means they do not need to be greased**.
- SILPAT® baking mats can be used in all types of ovens, refrigerators, and freezers **without there being any risk of damaging them**.

SILPAT

summary



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THE origin of your excellence

THE reference in flexible molds and among the best-selling equipment in the culinary industry.

• **100% made in France** •

- **Uniquely textured** fiberglass provides premium strength
- **Food-grade silicone specially formulated** by our lab
- **Incomparably** strong, durable, and non-stick
- **Perfect**, clean **unmolding**
- **Even cooking and browning**
- **A lifetime of over 3 000 cycles**
- **Can be used to cook and freeze**, both for sweet and savory foods





MADELEINES

A mold with 8 to 40 indent to make delicious madeleines that will make your customers feel like kids again!

47x78mm, 1.85x3.07" - Depth 19mm, 0.75" - Cap. 35ml, 1.18 fl oz

FP-03511 | 300x200mm, 11.81x7.87" / 8 ind.

FP-02511 | 400x300mm, 15.75x11.81" / 20 ind.

FP-05511 | 530x325mm, 20.87x12.8" / 27 ind.

FP-01511 | 600x400mm, 23.62x15.75" / 40 ind.

*Make your customers
feel like kids again!*



MINI MADELEINES

55x35mm, 2.17x1.38" - Depth 15mm, 0.59" - Cap. 15ml, 0.5 fl oz

FP-02121 | 400x300mm, 15.75x11.81" / 28 ind.

FP-05121 | 530x325mm, 20.87x12.8" / 42 ind.

FP-01121 | 600x400mm, 23.62x15.75" / 56 ind.



LARGE MADELEINES

132x76.5mm, 5.2x2.3" - Depth 31mm, 1.22" - Cap. 150ml, 5.1 fl oz

FP-02611 | 400x300mm, 15.75x11.81" / 8 ind.



SHELLS

50x45mm, 1.97x1.77" - Depth 17mm, 0.67" - Cap. 20ml, 0.7 fl oz

FP-02667 | 400x300mm, 15.75x11.81" / 24 ind.



FLARED MUFFINS

Making delicious flared muffins is so easy: choose our 12 or 24-indent mold... and let your imagination run wild!

Diam. 79mm, 3.11" - Depth 36mm, 1.42" - Cap. 115ml, 4.05 fl oz

FP-02915 | 400x300mm, 15.75x11.81" / 12 ind.

FP-00915 | 600x400mm, 23.62x15.75" / 24 ind.

*Let your imagination
run wild!*



MUFFINS

Diam. 58/45mm, 2.28/1.77" - Depth 35mm, 1.34" - Cap. 85ml, 2.99 fl oz
FP-01028 | 600x400mm, 23.62x15.75" / 35 ind.

Diam. 72mm, 2.83" - Depth 40mm, 1.57" - Cap. 125ml, 4.4 fl oz

FP-04051 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02051 | 400x300mm, 15.75x11.81" / 12 ind.

FP-03051 | 600x400mm, 23.62x15.75" / 24 ind.

Diam. 79mm, 3.11" - Depth 36mm, 1.42" - Cap. 160ml, 5.41 fl oz

FP-01915 | 300x200mm, 11.81x7.87" / 6 ind.



CROWN MUFFINS

Diam. 108/50.8mm, 4.25/1.97" - Depth 44mm, 1.73" - Cap. 185ml, 6.26 fl oz
FP-01278 | 600x400mm, 23.62x15.75" / 12 ind.



SHORT MUFFINS

Diam. 89/51mm, 3.5/2" - Depth 41mm, 1.61" - Cap. 142ml, 4.8 fl oz
FP-05378 | 600x400mm, 23.62x15.75" / 12 ind.

Diam. 90/75mm, 3.54/2.95" - Depth 35mm, 1.34" - Cap. 190ml, 6.42 fl oz

FP-01034 | 600x400mm, 23.62x15.75" / 15 ind.

Diam. 95mm, 3.74" - Depth 45mm, 1.77" - Cap. 260ml, 8.79 fl oz

FP-01085 | 600x400mm, 23.62x15.75" / 8 ind.



DARIOLES

Diam. 65mm, 2.56" - Depth 55mm, 2.17" - Cap. 128ml, 4.5 fl oz

FP-01098 | 600x400mm, 23.62x15.75" / 15 ind.



MINI MUFFINS

Diam. 51mm, 2" - Depth 29mm, 1.14" - Cap. 45ml, 1.52 fl oz

FP-03031 | 300x200mm, 11.81x7.87" / 12 ind.

FP-02031 | 400x300mm, 15.75x11.81" / 20 ind.

FP-05031 | 530x325mm, 20.87x12.8" / 28 ind.

FP-01031 | 600x400mm, 23.62x15.75" / 40 ind.



MUSHROOM MUFFINS

Diam. 70mm, 2.76" - Depth 42mm, 1.65" - Cap. 90ml, 3.17 fl oz

FP-01178 | 530x325mm, 20.87x12.8" / 15 ind.



JUMBO MUFFINS

Diam. 82mm, 3.23" - Depth 50mm, 1.97" - Cap. 220ml, 7.44 fl oz

FP-01601 | 600x400mm, 23.62x15.75" / 15 ind.



COBBLES

There's nothing better than our **cobble mold** for deliciously light creations!

80x50mm, 3.15x1.97" - Depth 35mm, 1.34" - Cap. 127ml, 4.47 fl oz
 FP-01545 | 600x400mm, 23.62x15.75" / 20 ind.

Available last quarter of 2024

For deliciously light cobbles!



RECTANGLES

4 indents. That's all you need to give **free rein to your imagination** and create desserts that are perfect from every angle!

195x70/166x41mm, 7.68x2.76"/6.53" -
 Depth 40mm, 1.57" - Cap. 500ml, 16.9 fl oz
 FP-02349 | 400x300mm, 15.75x11.81" / 4 ind.

For creations that are perfect from every angle!





MINI BUNDTs

Diam. 74mm, 2.91" - Depth 34.5mm, 1.34" - Cap. 99ml, 3.48 fl oz
FP-02462 | 400x300mm, 15.75x11.81" / 8 ind.



LONG CAKES

230x45mm, 9.06x1.77" - Depth 40mm, 1.57" - Cap. 350ml, 11.84 fl oz
FP-02249 | 400x300mm, 15.75x11.81" / 5 ind.



CAKES XS

50x25/46x21mm, 2x1"/1.81x0.83" - Depth 18mm, 0.7" - Cap. 19ml, 0.64 fl oz
FP-02317 | 400x300mm, 15.75x11.81" / 28 ind.
FP-01317 | 600x400mm, 23.62x15.75" / 56 ind.



CAKES S

80x30mm, 3.15x1.18" - Depth 30mm, 1.18" - Cap. 55ml, 1.86 fl oz
FP-02532 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01532 | 600x400mm, 23.62x15.75" / 24 ind.



CAKES M

86x46mm, 3.39x1.81" - Depth 25mm, 0.99" - Cap. 110ml, 3.87 fl oz
FP-02394 | 400x300mm, 15.75x11.81" / 12 ind.
FP-04394 | 600x400mm, 23.62x15.75" / 25 ind.



CAKES L

100x50mm, 3.94x1.97" - Depth 30mm, 1.18" - Cap. 120ml, 4.22 fl oz
FP-01757 | 600x400mm, 23.62x15.75" / 21 ind.
 102x58mm, 4.02x2.28" - Depth 30mm, 1.18" - Cap. 139ml, 4.89 fl oz
FP-01092 | 600x400mm, 23.62x15.75" / 18 ind.
 95x60mm, 3.74x2.36" - Depth 33mm, 1.3" - Cap. 167ml, 5.65 fl oz
FP-04493 | 600x400mm, 23.62x15.75" / 20 ind.



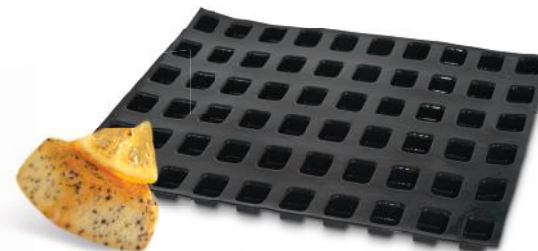
SQUARES

56x56mm, 2.2x2.2" - Depth 24mm, 0.94" - Cap. 60ml, 2.03 fl oz
FP-01133 | 600x400mm, 23.62x15.75" / 35 ind.



MINI SHORT SQUARES

45x45mm, 1.77x1.77" - Depth 12mm, 0.47" - Cap. 20ml, 0.7 fl oz
FP-01106 | 600x400mm, 23.62x15.75" / 60 ind.



MINI TALL SQUARES

37x37mm, 1.54x1.54" - Depth 17mm, 0.67" - Cap. 18ml, 0.6 fl oz
FP-01128 | 600x400mm, 23.62x15.75" / 60 ind.



SQUARE BOXES

50x50mm, 1.97x1.97" - Depth 29mm, 1.14" - Cap. 65ml, 2.2 fl oz
FP-01366 | 600x400mm, 23.62x15.75" / 24 ind.
 60x60mm, 2.36x2.36" - Depth 35mm, 1.34" - Cap. 110ml, 3.87 fl oz
FP-01166 | 530x325mm, 20.87x12.8" / 15 ind.



MINI FINANCIERS

Available in 21 to 84 indent versions to keep foodies happy! That's exactly what our Mini Financiers molds are designed for!

50x26mm, 1.97x1.02" - Depth 11mm, 0.43" - Cap. 10ml, 0.35 fl oz

FP-03117 | 300x200mm, 11.81x7.87" / 21 ind.

FP-07117 | 325x265mm, 12.8x10.43" / 35 ind.

FP-02117 | 400x300mm, 15.75x11.81" / 42 ind.

FP-01117 | 600x400mm, 23.62x15.75" / 84 ind.

Keep foodies happy!



FINANCIERS

66x46mm, 2.6x1.81" - Depth 10mm, 0.4" - Cap. 27ml, 0.91 fl oz

FP-03135 | 300x200mm, 11.81x7.87" / 9 ind.

81x41mm, 3.2x1.61" - Depth 14mm, 0.55" - Cap. 42ml, 1.42 fl oz

FP-01536 | 500x400mm, 19.69x15.75" / 30 ind.

86x46mm, 3.39x1.81" - Depth 14mm, 0.55" - Cap. 48ml, 1.62 fl oz

FP-03264 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02264 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01264 | 600x400mm, 23.62x15.75" / 24 ind.



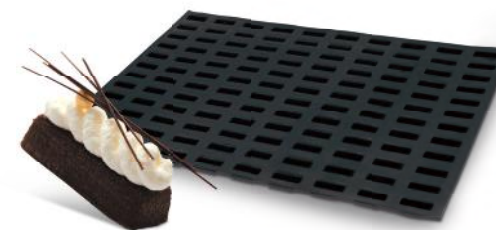
BARs

110x30mm, 4.33x1.18" - Depth 31mm, 1.22" - Cap. 80ml, 2.82 fl oz

FP-01533 | 600x400mm, 23.62x15.75" / 16 ind.

120x40mm, 4.72x1.57" - Depth 25mm, 0.99" - Cap. 95ml, 3.34 fl oz

FP-05145 | 530x325mm, 20.87x12.8" / 16 ind.



MINI BARs

40x15mm, 1.57x0.59" - Depth 11mm, 0.43" - Cap. 6ml, 0.2 fl oz

FP-03149 | 300x200mm, 11.81x7.87" / 30 ind.

FP-01149 | 600x400mm, 23.62x15.75" / 120 ind.



BARs WITH A CAVITY

100x40mm, 3.94x1.57" - Depth 25mm, 0.99" - Cap. 70ml, 2.46 fl oz

FP-01158 | 600x400mm, 23.62x15.75" / 24 ind.

120x40mm, 4.72x1.57" - Depth 25mm, 0.99" - Cap. 90ml, 3.17 fl oz

FP-02148 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01148 | 600x400mm, 23.62x15.75" / 24 ind.

120x40mm, 4.72x1.57" - Depth 25mm, 0.99" - Cap. 100ml, 3.52 fl oz

FP-03145 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02145 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01145 | 600x400mm, 23.62x15.75" / 24 ind.



HALF-SPHERES

For well-rounded Half-Spheres, use one of our molds and add a healthy dose of creativity! That's all there is to it!

Diam. 70mm, 2.76" - Depth 40mm, 1.57" - Cap. 105ml, 3.7 fl oz

FP-03268 | 300x200mm, 11.81x7.87" / 6 ind.

FP-07268 | 325x265mm, 12.8x10.43" / 9 ind.

FP-02268 | 400x300mm, 15.75x11.81" / 12 ind.

FP-05268 | 530x325mm, 20.87x12.8" / 15 ind.

FP-01268 | 600x400mm, 23.62x15.75" / 24 ind.

Diam. 80mm, 3.15" - Depth 40mm, 1.57" - Cap. 125ml, 4.4 fl oz

FP-02593 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01593 | 600x400mm, 23.62x15.75" / 24 ind.



MINI HALF-SPHERES

Diam. 23mm, 0.9" - Depth 11mm, 0.43" - Cap. 5ml, 0.17 fl oz

FP-01242 | 400x300mm, 15.75x11.81" / 63 ind.

FP-05242 | 530x325mm, 20.87x12.8" / 104 ind.

Diam. 26mm, 1.02" - Depth 16mm, 0.63" - Cap. 6ml, 0.2 fl oz

FP-03977 | 300x200mm, 11.81x7.87" / 24 ind.

FP-21977 | 600x400mm, 23.62x15.75" / 45 ind.

FP-01977 | 600x400mm, 23.62x15.75" / 96 ind.

Diam. 30mm, 1.18" - Depth 18mm, 0.7" - Cap. 10ml, 0.35 fl oz

FP-03265 | 300x200mm, 11.81x7.87" / 20 ind.

FP-01265 | 400x300mm, 15.75x11.81" / 35 ind.

FP-02265 | 600x400mm, 23.62x15.75" / 70 ind.

Diam. 42mm, 1.65" - Depth 21mm, 0.83" - Cap. 20ml, 0.7 fl oz

FP-07489 | 325x265mm, 12.8x10.43" / 20 ind.

FP-02489 | 400x300mm, 15.75x11.81" / 24 ind.

FP-05489 | 530x325mm, 20.87x12.8" / 35 ind.

FP-01489 | 600x400mm, 23.62x15.75" / 48 ind.

Diam. 58mm, 2.28" - Depth 31mm, 1.22" - Cap. 50ml, 1.69 fl oz

FP-07896 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01896 | 600x400mm, 23.62x15.75" / 28 ind.



HALF-SPHERE SPIRAL

Diam. 64mm, 2.52" - Depth 37mm, 1.46" - Cap. 83ml, 2.92 fl oz

FP-01888 | 600x400mm, 23.62x15.75" / 24 ind.



ROUNDS

- Diam. 147mm, 5.79" - Depth 12mm, 0.47" - Cap. 200ml, 7.04 fl oz
FP-00122 | 600x400mm, 23.62x15.75" / 6 ind.
- Diam. 167mm, 6.57" - Depth 12mm, 0.47" - Cap. 240ml, 8.12 fl oz
FP-00118 | 600x400mm, 23.62x15.75" / 6 ind.
- Diam. 186mm, 7.32" - Depth 12mm, 0.47" - Cap. 300ml, 10 fl oz
FP-00123 | 600x400mm, 23.62x15.75" / 6 ind.
- Diam. 106mm, 4.17" - Depth 13mm, 0.51" - Cap. 110ml, 3.87 fl oz
FP-00111 | 600x400mm, 23.62x15.75" / 15 ind.
- Diam. 67mm, 2.64" - Depth 15mm, 0.59" - Cap. 49ml, 1.66 fl oz
FP-00002 | 600x400mm, 23.62x15.75" / 28 ind.
- Diam. 80mm, 3.15" - Depth 15mm, 0.59" - Cap. 70.5ml, 2.46 fl oz
FP-04006 | 300x200mm, 11.81x7.87" / 6 ind.
FP-01006 | 800x600mm, 31.5x23.62" / 48 ind.
- Diam. 150mm, 5.9" - Depth 15mm, 0.59" - Cap. 250ml, 8.45 fl oz
FP-01548 | 600x400mm, 23.62x15.75" / 6 ind.

- Diam. 126mm, 4.96" - Depth 16mm, 0.63" - Cap. 175ml, 5.92 fl oz
FP-00107 | 600x400mm, 23.62x15.75" / 11 ind.
- Diam. 115mm, 4.53" - Depth 18mm, 0.7" - Cap. 179ml, 6.05 fl oz
FP-01419 | 600x400mm, 23.62x15.75" / 11 ind.
- Diam. 80/69mm, 3.15/2.72" - Depth 20mm, 0.79" - Cap. 93ml, 3.27 fl oz
FP-01306 | 600x400mm, 23.62x15.75" / 24 ind.
- Diam. 105mm, 4.13" - Depth 20mm, 0.79" - Cap. 160ml, 5.41 fl oz
FP-01217 | 600x400mm, 23.62x15.75" / 12 ind.
FP-06217 | 800x600mm, 31.5x23.62" / 24 ind.
- Diam. 150mm, 5.9" - Depth 24mm, 0.94" - Cap. 390ml, 13.19 fl oz
FP-01758 | 600x400mm, 23.62x15.75" / 6 ind.
- Diam. 140mm, 5.51" - Depth 25mm, 0.99" - Cap. 350ml, 11.84 fl oz
FP-02452 | 600x400mm, 23.62x15.75" / 6 ind.



POMPONNETTES

Your customers will go wild for your delicious Pomponnettes! Make sure you always have enough on hand!

- Diam. 31mm, 1.22" - Depth 13mm, 0.51" - Cap. 10ml, 0.35 fl oz
FP-01561 | 400x300mm, 15.75x11.81" / 48 ind.
- Diam. 36mm, 1.42" - Depth 17mm, 0.67" - Cap. 14ml, 0.49 fl oz
FP-03416 | 300x200mm, 11.81x7.87" / 24 ind.
FP-07416 | 325x265mm, 12.8x10.43" / 30 ind.
FP-02416 | 400x300mm, 15.75x11.81" / 40 ind.
FP-01416 | 600x400mm, 23.62x15.75" / 96 ind.

Anyone who loves a tasty treat won't be able to resist!



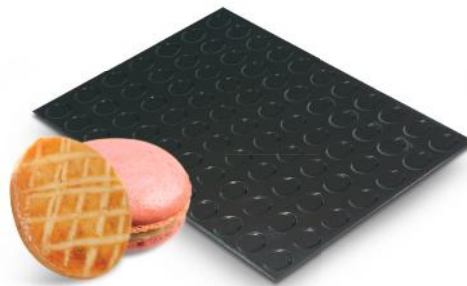
MEDALLIONS

Diam. 28mm, 1.10" - Depth 8mm, 0.31" - Cap. 5ml, 0.17 fl oz
FP-02097 | 400x300mm, 15.75x11.81" / 48 ind.
FP-01097 | 600x400mm, 23.62x15.75" / 96 ind.
FP-91097 | 800x600mm, 31.5x23.62" / 192 ind.



DONUTS

Diam. 88.9mm, 3.46" - Depth 30mm, 1.18" - Cap. 150ml, 5.1 fl oz
FP-05587 | 600x400mm, 23.62x15.75" / 8 ind.



SHORTBREADS & MACARONS

Diam. 38mm, 1.5" - Depth 3mm, 0.12" - Cap. 6ml, 0.2 fl oz
FP-01884 | 600x400mm, 23.62x15.75" / 77 ind.



2 RING DECORS

Diam. 160mm, 6.3" - Depth 28mm, 1.1" - Cap. 460ml, 15.55 fl oz
FP-01181 | 600x400mm, 23.62x15.75" / 6 ind.



TATIN TARTS

Molds with 6 to 12 indents, with different diameters, for your delicious Tatin Tarts that will delight your guests!

Diam. 100mm, 3.94" - Depth 35mm, 1.34" - Cap. 245ml, 8.28 fl oz
FP-02777 | 400x300mm, 15.75x11.81" / 6 ind.

FP-01777 | 600x400mm, 23.62x15.75" / 12 ind.

Diam. 105mm, 4.13" - Depth 40mm, 1.57" - Cap. 305ml, 10.3 fl oz
FP-02399 | 400x300mm, 15.75x11.81" / 6 ind.

FP-01399 | 600x400mm, 23.62x15.75" / 12 ind.

Diam. 99mm, 3.9" - Depth 42mm, 1.65" - Cap. 310ml, 10.49 fl oz
FP-01445 | 600x400mm, 23.62x15.75" / 15 ind.

Diam. 105mm, 4.13" - Depth 50mm, 1.97" - Cap. 375ml, 12.68 fl oz
FP-01467 | 600x400mm, 23.62x15.75" / 11 ind.



MINCE PIES

Diam. 58mm, 2.28" - Depth 20mm, 0.79" - Cap. 35ml, 1.18 fl oz
FP-02066 | 400x300mm, 15.75x11.81" / 20 ind.
FP-01066 | 600x400mm, 23.62x15.75" / 40 ind.



FLORENTINERS

Diam. 78mm, 3.07" - Depth 10mm, 0.4" - Cap. 50ml, 1.69 fl oz
FP-02441 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01441 | 600x400mm, 23.62x15.75" / 24 ind.



MINI FLORENTINERS

Diam. 60mm, 2.36" - Depth 13mm, 0.51" - Cap. 30ml, 1 fl oz
FP-00115 | 600x400mm, 23.62x15.75" / 40 ind.



FLUTED TARTLETS

46x38mm, 1.81x1.5" - Depth 15mm, 0.59" - Cap. 11ml, 0.39 fl oz
FP-03082 | 300x200mm, 11.81x7.87" / 12 ind.
FP-01082 | 600x400mm, 23.62x15.75" / 40 ind.



FLUTED SQUARE TARTLETS

78x78mm, 3.07x3.07" - Depth 20mm, 0.79" - Cap. 70ml, 2.46 fl oz
FP-01171 | 600x400mm, 23.62x15.75" / 24 ind.



FLORENTINERS XL

Diam. 90mm, 3.54" - Depth 8mm, 0.31" - Cap. 60ml, 2.03 fl oz
FP-01299 | 600x400mm, 23.62x15.75" / 15 ind.



TARTLETS

Diam. 77mm, 3.03" - Depth 20mm, 0.79" - Cap. 65ml, 2.2 fl oz
FP-03675 | 300x200mm, 11.81x7.87" / 6 ind.
FP-02675 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01675 | 600x400mm, 23.62x15.75" / 24 ind.



OVAL TARTLETS

104x47mm, 4.09x1.85" - Depth 20mm, 0.79" - Cap. 35ml, 1.18 fl oz
FP-02033 | 400x300mm, 15.75x11.81" / 15 ind.
FP-01033 | 600x400mm, 23.62x15.75" / 30 ind.



MINI OVAL TARTLETS

67x28mm, 2.64x1.1" - Depth 11mm, 0.43" - Cap. 10ml, 0.35 fl oz
FP-01982 | 600x400mm, 23.62x15.75" / 48 ind.



MINI TARTLETS

Diam. 45mm, 1.77" - Depth 10mm, 0.4" - Cap. 13ml, 0.46 fl oz
FP-03413 | 300x200mm, 11.81x7.87" / 15 ind.
FP-02413 | 400x300mm, 15.75x11.81" / 30 ind.
FP-01413 | 600x400mm, 23.62x15.75" / 60 ind.



SQUARE TARTLETS

60x60mm, 2.36x2.36" - Depth 15mm, 0.59" - Cap. 40ml, 1.35 fl oz
FP-01119 | 600x400mm, 23.62x15.75" / 40 ind.



QUICHES

Diam. 96mm, 3.78" - Depth 25mm, 0.99" - Cap. 135ml, 4.75 fl oz
FP-01674 | 600x400mm, 23.62x15.75" / 15 ind.
Diam. 103mm, 4.05" - Depth 20mm, 0.79" - Cap. 140ml, 4.93 fl oz
FP-00112 | 600x400mm, 23.62x15.75" / 15 ind.



MINI QUICHES

Diam. 48mm, 1.89" - Depth 15mm, 0.59" - Cap. 20ml, 0.7 fl oz
FP-02600 | 400x300mm, 15.75x11.81" / 24 ind.
FP-01600 | 600x400mm, 23.62x15.75" / 48 ind.



ROUND MINI BRIOCHES

Diam. 80mm, 3.15" - Depth 15mm, 0.59" - Cap. 65ml, 2.2 fl oz
FP-03006 | 600x400mm, 23.62x15.75" / 24 ind.



FLUTED BRIOCHES

Diam. 81mm, 3.19" - Depth 37mm, 1.46" - Cap. 105ml, 3.7 fl oz
FP-03282 | 300x200mm, 11.81x7.87" / 6 ind.

FP-04282 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01282 | 600x400mm, 23.62x15.75" / 24 ind.

Diam. 78mm, 3.07" - Depth 30mm, 1.18" - Cap. 105ml, 3.7 fl oz
FP-09273 | 400x300mm, 15.75x11.81" / 12 ind.

FP-10273 | 600x400mm, 23.62x15.75" / 24 ind.

Diam. 68mm, 2.68" - Depth 25mm, 0.99" - Cap. 60ml, 2.03 fl oz
FP-01922 | 600x400mm, 23.62x15.75" / 24 ind.



LONG MINI BRIOCHES

130x48mm, 5.12x1.89" - Depth 18mm, 0.7" - Cap. 80ml, 2.82 fl oz
FP-04005 | 400x300mm, 15.75x11.81" / 12 ind.

FP-02005 | 600x400mm, 23.62x15.75" / 24 ind.



MINI BRIOCHES

Diam. 112.8x51/81x20mm, 4.4x2"/3.2x0.8" -
 Depth 27.8mm, 1.06" - Cap. 92ml, 3.24 fl oz

FP-01271 | 600x400mm, 23.62x15.75" / 20 ind.



CONES

Diam. 70mm, 2.76" - Depth 60mm, 2.36" - Cap. 80ml, 2.82 fl oz
FP-01094 | 600x400mm, 23.62x15.75" / 20 ind.



MINI CONES

Diam. 30mm, 1.18" - Depth 20mm, 0.79" - Cap. 6ml, 0.2 fl oz
FP-02083 | 400x300mm, 15.75x11.81" / 48 ind.

FP-01083 | 600x400mm, 23.62x15.75" / 96 ind.



INSERT FOR CONES

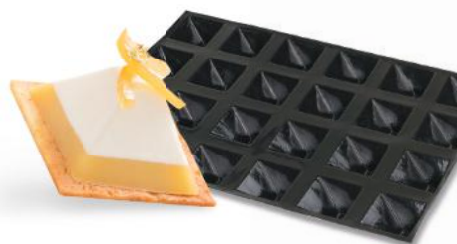
Diam. 50mm, 1.97" - Depth 40mm, 1.57" - Cap. 24ml, 0.81 fl oz
FP-01103 | 600x400mm, 23.62x15.75" / 40 ind.



PYRAMIDS

50x50mm, 1.97x1.97" - Depth 35mm, 1.34" - Cap. 50ml, 1.69 fl oz
FP-07882 | 325x265mm, 12.8x10.43" / 12 ind.

FP-01882 | 600x400mm, 23.62x15.75" / 35 ind.



LARGE PYRAMIDS

71x71mm, 2.8x2.8" - Depth 41mm, 1.61" - Cap. 90ml, 3.17 fl oz
FP-03585 | 300x200mm, 11.81x7.87" / 6 ind.

FP-07585 | 325x265mm, 12.8x10.43" / 9 ind.

FP-02585 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01585 | 600x400mm, 23.62x15.75" / 24 ind.



MINI PYRAMIDS

35x35mm, 1.4x1.4" - Depth 23mm, 0.9" - Cap. 15ml, 0.5 fl oz
FP-02562 | 400x300mm, 15.75x11.81" / 24 ind.

FP-01562 | 600x400mm, 23.62x15.75" / 54 ind.



ROUNDED PETALS

79x46mm, 3.11x1.81" - Depth 30mm, 1.18" - Cap. 50ml, 1.69 fl oz
FP-02376 | 400x300mm, 15.75x11.81" / 15 ind.



MINI DROPS

52x32mm, 2.05x1.26" - Depth 20mm, 0.79" - Cap. 18ml, 0.6 fl oz
FP-02144 | 400x300mm, 15.75x11.81" / 28 ind.
FP-01144 | 600x400mm, 23.62x15.75" / 56 ind.



HEXAGONS

Diam. 80mm, 3.15" - Depth 25mm, 0.99" - Cap. 90ml, 3.17 fl oz
FP-01180 | 600x400mm, 23.62x15.75" / 20 ind.



MINI HEXAGONS

45x40mm, 1.77x1.57" - Depth 12mm, 0.47" - Cap. 12ml, 0.42 fl oz
FP-01076 | 600x400mm, 23.62x15.75" / 60 ind.



INTERLACING DROPS

Diam. 75mm, 2.95" - Depth 45mm, 1.77" - Cap. 105ml, 3.7 fl oz
FP-01344 | 600x400mm, 23.62x15.75" / 15 ind.



MINI INTERLACING DROPS

Diam. 59mm, 2.32" - Depth 35mm, 1.34" - Cap. 65ml, 2.2 fl oz
FP-01244 | 600x400mm, 23.62x15.75" / 24 ind.



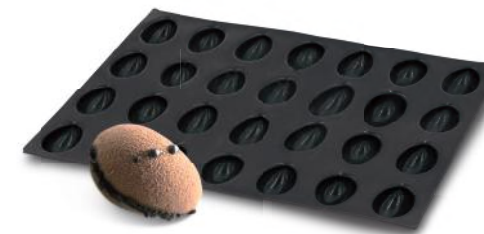
RHOMBUSES

60x35mm, 2.36x1.4" - Depth 10mm, 0.4" - Cap. 9ml, 0.32 fl oz
FP-01984 | 600x400mm, 23.62x15.75" / 70 ind.



OCTAGONS

43x40mm, 1.7x1.57" - Depth 26mm, 1.02" - Cap. 28ml, 0.95 fl oz
FP-01560 | 600x400mm, 23.62x15.75" / 40 ind.



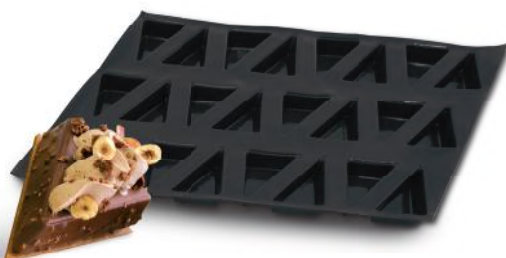
HALF-EGGS

55x35mm, 2.17x1.4" - Depth 20mm, 0.79" - Cap. 20ml, 0.7 fl oz
FP-01256 | 600x400mm, 23.62x15.75" / 56 ind.



OVALS WITH FLAT BOTTOMS

57x35mm, 2.24x1.4" - Depth 12mm, 0.47" - Cap. 18ml, 0.6 fl oz
FP-01077 | 600x400mm, 23.62x15.75" / 64 ind.



TRIANGLES

95x70mm, 3.74x2.76" - Depth 25mm, 0.99" - Cap. 80ml, 2.82 fl oz
FP-02785 | 400x300mm, 15.75x11.81" / 12 ind.



MINI TRIANGLES

48x41mm, 1.89x1.61" - Depth 10mm, 0.4" - Cap. 7ml, 0.25 fl oz
FP-01985 | 600x400mm, 23.62x15.75" / 80 ind.



OVALS

70x50mm, 2.76x1.97" - Depth 25mm, 0.99" - Cap. 55ml, 1.86 fl oz
FP-04270 | 600x400mm, 23.62x15.75" / 30 ind.

70x50mm, 2.76x1.97" - Depth 30mm, 1.18" - Cap. 75ml, 2.64 fl oz
FP-02270 | 400x300mm, 15.75x11.81" / 15 ind.

FP-01270 | 600x400mm, 23.62x15.75" / 30 ind.

96x45mm, 3.78x1.77" - Depth 28mm, 1.1" - Cap. 80ml, 2.82 fl oz
FP-03206 | 400x300mm, 15.75x11.81" / 12 ind.

FP-02206 | 600x400mm, 23.62x15.75" / 24 ind.

85x60mm, 3.35x2.36" - Depth 30mm, 1.18" - Cap. 100ml, 3.52 fl oz
FP-01776 | 600x400mm, 23.62x15.75" / 20 ind.



MINI OVALS

51x31mm, 2x1.22" - Depth 20mm, 0.79" - Cap. 20ml, 0.7 fl oz
FP-02267 | 600x400mm, 23.62x15.75" / 50 ind.



MINI CHOCOLATE BAR

70x70mm, 2.76x2.76" - Depth 25mm, 0.99" - Cap. 100ml, 3.52 fl oz
FP-03497 | 300x200mm, 11.81x7.87" / 6 ind.
FP-02497 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01497 | 600x400mm, 23.62x15.75" / 24 ind.



TRIANGLES

495x40mm, 19.5x1.57" - Depth 33mm, 1.3" - Cap. 370ml, 12.51 fl oz
FP-01184 | 600x400mm, 23.62x15.75" / 5 ind.
 Without metal frame
ES-1184-00 | With metal frame



FLUTED CAKES

110x60mm, 4.33x2.36" - Depth 25mm, 0.99" - Cap. 105ml, 3.7 fl oz
FP-01081 | 600x400mm, 23.62x15.75" / 16 ind.



MINI CATERpillARS

102x40mm, 4.02x1.57" - Depth 36mm, 1.42" - Cap. 90ml, 3.17 fl oz
FP-01294 | 530x325mm, 20.87x12.8" / 27 ind.



BAR PORTIONS

106x46mm, 4.17x1.81" - Depth 25mm, 0.99" - Cap. 90ml, 3.17 fl oz
FP-02187 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01187 | 600x400mm, 23.62x15.75" / 24 ind.



PETIT COSY

71x57/45x31mm, 2.8x2.24"/1.77x1.22" -
 Depth 23mm, 0.9" - Cap. 70ml, 2.46 fl oz
FP-02603 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01603 | 600x400mm, 23.62x15.75" / 24 ind.

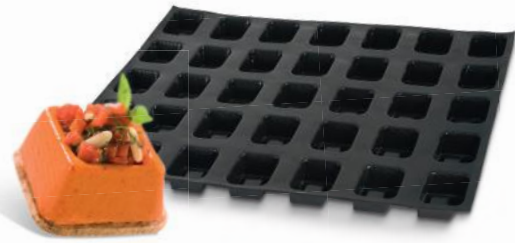


SAVARINS

Available with 6 to 24 indents to leave your own mark... and write a whole new chapter in the story of the Savarin!

70x70mm, 2.76x2.76" - Depth 30mm, 1.18" - Cap. 100ml, 3.52 fl oz
FP-03102 | 300x200mm, 11.81x7.87" / 6 ind.
FP-02102 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01102 | 600x400mm, 23.62x15.75" / 24 ind.

Write the next page in
 the history of the Savarin



SQUARE SAVARINS

56x56mm, 2.2x2.2" - Depth 24mm, 0.94" - Cap. 45ml, 1.52 fl oz
FP-01105 | 600x400mm, 23.62x15.75" / 35 ind.



MINI SQUARE SAVARINS

37x37mm, 1.54x1.54" - Depth 17mm, 0.67" - Cap. 15ml, 0.5 fl oz
FP-05113 | 530x325mm, 20.87x12.8" / 45 ind.

FP-01113 | 600x400mm, 23.62x15.75" / 60 ind.



OVAL SAVARINS M

70x50mm, 2.76x1.97" - Depth 22mm, 0.87" - Cap. 44ml, 1.49 fl oz
FP-02116 | 400x300mm, 15.75x11.81" / 15 ind.

FP-01116 | 600x400mm, 23.62x15.75" / 30 ind.



OVAL SAVARINS XXL

100x80/84x64mm, 3.94x3.15"/3.3x2.52" - Depth 45mm, 1.77" - Cap. 230ml, 7.78 fl oz
FP-01354 | 600x400mm, 23.62x15.75" / 12 ind.



LARGE SAVARINS

Diam. 80mm, 3.15" - Depth 20mm, 0.79" - Cap. 70ml, 2.46 fl oz
FP-02057 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01057 | 600x400mm, 23.62x15.75" / 24 ind.



ROUND SAVARINS

Diam. 66mm, 2.6" - Depth 20mm, 0.79" - Cap. 53ml, 1.79 fl oz
FP-01339 | 600x400mm, 23.62x15.75" / 35 ind.

FP-03476 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02476 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01476 | 600x400mm, 23.62x15.75" / 24 ind.



MINI OVAL SAVARINS

40x30mm, 1.57x1.18" - Depth 12mm, 0.47" - Cap. 9ml, 0.32 fl oz
FP-02080 | 400x300mm, 15.75x11.81" / 30 ind.

FP-01080 | 600x400mm, 23.62x15.75" / 60 ind.



VOLCANOS

Diam. 70mm, 2.76" - Depth 35mm, 1.34" - Cap. 80ml, 2.82 fl oz
FP-01159 | 600x400mm, 23.62x15.75" / 18 ind.



MINI-ROUND SAVARINS

Diam. 41mm, 1.61" - Depth 12mm, 0.47" - Cap. 10ml, 0.35 fl oz
FP-03586 | 300x200mm, 11.81x7.87" / 15 ind.

FP-07586 | 300x200mm, 11.81x7.87" / 24 ind.

FP-02586 | 400x300mm, 15.75x11.81" / 30 ind.

FP-01586 | 600x400mm, 23.62x15.75" / 60 ind.



DROP SAVARINS

94x60mm, 3.7x2.36" - Depth 32mm, 1.26" - Cap. 95ml, 3.34 fl oz
FP-01156 | 600x400mm, 23.62x15.75" / 20 ind.



MINI VOLCANOS

Diam. 40mm, 1.57" - Depth 22mm, 0.87" - Cap. 20ml, 0.7 fl oz
FP-01259 | 600x400mm, 23.62x15.75" / 54 ind.

FP-01359 | 600x400mm, 23.62x15.75" / 40 ind.



SAVARIN TARTLETS

90x45mm, 3.54x1.77" - Depth 15mm, 0.59" - Cap. 45ml, 1.52 fl oz
FP-02754 | 400x300mm, 15.75x11.81" / 12 ind.



FLUTED SAVARINS

Diam. 35mm, 1.38" - Depth 10mm, 0.4" - Cap. 14.5ml, 0.49 fl oz
FP-03071 | 300x200mm, 11.81x7.87" / 15 ind.



OVAL SAVARINS L

80x60mm, 3.15x2.36" - Depth 25mm, 0.99" - Cap. 70ml, 2.46 fl oz
FP-03054 | 300x200mm, 11.81x7.87" / 6 ind.

FP-01054 | 600x400mm, 23.62x15.75" / 24 ind.



SAVARINS SAPPHIRES

70x45mm, 2.76x1.77" - Depth 32mm, 1.26" - Cap. 80ml, 2.82 fl oz
FP-03160 | 300x200mm, 11.81x7.87" / 6 ind.

FP-01160 | 600x400mm, 23.62x15.75" / 24 ind.





SHORT ROUNDED CYLINDERS

Our Short Rounded Cylinder mold is a perfect match for your creativity to create light, airy, and tasty mini pairings!

Diam. 65mm, 2.56" - Depth 45mm, 1.77" - Cap. 126ml, 4.43 fl oz

FP-02050 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01050 | 600x400mm, 23.62x15.75" / 24 ind.

Our mold, your creativity...
a winning team!



LARGE CYLINDERS

Diam. 82mm, 3.23" - Depth 30mm, 1.18" - Cap. 135ml, 4.75 fl oz

FP-01897 | 600x400mm, 23.62x15.75" / 15 ind.

FP-04897 | 600x400mm, 23.62x15.75" / 24 ind.



TALL CYLINDERS

Diam. 59mm, 2.32" - Depth 35mm, 1.34" - Cap. 90ml, 3.17 fl oz

FP-06269 | 325x265mm, 12.8x10.43" / 6 ind.

FP-05269 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01269 | 600x400mm, 23.62x15.75" / 24 ind.



SHORT CYLINDERS

Diam. 59mm, 2.32" - Depth 25mm, 0.99" - Cap. 65ml, 2.2 fl oz

FP-04269 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02269 | 600x400mm, 23.62x15.75" / 24 ind.



MINI SHORT CYLINDERS

Diam. 39mm, 1.54" - Depth 10mm, 0.4" - Cap. 14ml, 0.49 fl oz

FP-02435 | 600x400mm, 23.62x15.75" / 54 ind.



CYLINDERS

Diam. 42mm, 1.65" - Depth 35mm, 1.34" - Cap. 40ml, 1.35 fl oz

FP-01756 | 600x400mm, 23.62x15.75" / 40 ind.



MINI CYLINDERS

Diam. 40mm, 1.57" - Depth 20mm, 0.79" - Cap. 25ml, 0.85 fl oz

FP-07266 | 325x265mm, 12.8x10.43" / 20 ind.

FP-01266 | 400x300mm, 15.75x11.81" / 24 ind.

FP-02266 | 600x400mm, 23.62x15.75" / 48 ind.

FP-01129 | 600x400mm, 23.62x15.75" / 54 ind.



HALF-CYLINDERS

85x17mm, 3.35x0.7" - Depth 15mm, 0.59" - Cap. 20ml, 0.7 fl oz

FP-05146 | 530x325mm, 20.87x12.8" / 42 ind.

FP-01146 | 600x400mm, 23.62x15.75" / 48 ind.



PALETS

Diam. 40mm, 1.57" - Depth 15mm, 0.59" - Cap. 18ml, 0.6 fl oz

FP-01543 | 600x400mm, 23.62x15.75" / 48 ind.

Diam. 66/45mm, 2.6/1.77" - Depth 30mm, 1.18" - Cap. 90ml, 3.17 fl oz

FP-02331 | 400x300mm, 15.75x11.81" / 12 ind.

FP-01331 | 600x400mm, 23.62x15.75" / 24 ind.



STRIPED BARS

Channel your imagination into our Striped Bars mold and your customers will enjoy a moment of indulgence!

100x30mm, 3.94x1.18" - Depth 15mm, 0.59" - Cap. 40ml, 1.35 fl oz
FP-02235 | 400x300mm, 15.75x11.81" / 16 ind.

It's time for a moment of indulgence!



SCORED BARS

120x30mm, 4.72x1.18" - Depth 25mm, 0.99" - Cap. 70ml, 2.46 fl oz
FP-02035 | 400x300mm, 15.75x11.81" / 12 ind.

TWISTED BARS

100x45mm, 3.94x1.77" - Depth 25mm, 0.99" - Cap. 80ml, 2.82 fl oz
FP-02689 | 400x300mm, 15.75x11.81" / 12 ind.



CHAMPAGNE BISCUITS

110x25mm, 4.33x0.98" - Depth 10mm, 0.4" - Cap. 20ml, 0.7 fl oz
FP-01130 | 600x400mm, 23.62x15.75" / 45 ind.



BREADS

170x65mm, 6.7x2.56" - Depth 30mm, 1.18" - Cap. 244ml, 8.25 fl oz
FP-01403 | 600x400mm, 23.62x15.75" / 12 ind.



NAVETTES

70x30mm, 2.76x1.18" - Depth 10mm, 0.4" - Cap. 15ml, 0.5 fl oz
FP-01070 | 600x400mm, 23.62x15.75" / 48 ind.



QUENELLES

84x44mm, 3.3x1.73" - Depth 35mm, 1.34" - Cap. 50ml, 1.69 fl oz
FP-02154 | 400x300mm, 15.75x11.81" / 18 ind.
FP-01154 | 530x325mm, 20.87x12.8" / 32 ind.



MINI QUENELLES

42x22mm, 1.65x0.9" - Depth 17mm, 0.67" - Cap. 5ml, 0.17 fl oz
FP-02150 | 400x300mm, 15.75x11.81" / 50 ind.
FP-01150 | 600x400mm, 23.62x15.75" / 100 ind.



FLOWERS

Diam. 62mm, 2.44" - Depth 26mm, 1.02" - Cap. 60ml, 2.03 fl oz
FP-01792 | 600x400mm, 23.62x15.75" / 24 ind.



DAISIES

Diam. 70mm, 2.76" - Depth 27mm, 1.06" - Cap. 70ml, 2.46 fl oz
FP-03996 | 300x200mm, 11.81x7.87" / 6 ind.
FP-02996 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01996 | 600x400mm, 23.62x15.75" / 24 ind.



MEDIUM QUENELLES

67x36mm, 2.64x1.42" - Depth 27mm, 1.06" - Cap. 20ml, 0.7 fl oz
FP-01152 | 530x525mm, 20.87x20.67" / 43 ind.



ROUNDED QUENELLES

60x40mm, 2.36x1.57" - Depth 25mm, 0.99" - Cap. 30ml, 1 fl oz
FP-07052 | 300x200mm, 11.81x7.87" / 15 ind.
FP-01052 | 600x400mm, 23.62x15.75" / 42 ind.



3D FLOWERS

Diam. 78mm, 3.07" - Depth 20mm, 0.79" - Cap. 80ml, 2.82 fl oz
FP-02055 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01055 | 600x400mm, 23.62x15.75" / 24 ind.



LEMONS

85x55mm, 3.35x2.17" - Depth 33.6mm, 1.3" - Cap. 73.5ml, 2.57 fl oz
FP-01529 | 600x400mm, 23.62x15.75" / 20 ind.



MINI ROUNDED QUENELLES

42x26mm, 1.65x1.02" - Depth 20mm, 0.79" - Cap. 5ml, 0.17 fl oz
FP-03072 | 300x200mm, 11.81x7.87" / 18 ind.
FP-01072 | 600x400mm, 23.62x15.75" / 72 ind.



BUTTERFLIES

60x70mm, 2.36x2.8" - Depth 20mm, 0.79" - Cap. 60ml, 2.03 fl oz
FP-02175 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01175 | 600x400mm, 23.62x15.75" / 24 ind.



CALISSONS

180x90mm, 7.09x3.54" - Depth 50mm, 1.97" - Cap. 500ml, 16.9 fl oz
FP-02417 | 400x300mm, 15.75x11.81" / 3 ind.
FP-01417 | 600x400mm, 23.62x15.75" / 6 ind.



VARIOUS APPETIZERS

Different dim. - Depth 22mm, 0.87" -
 Cap. Min. 15ml, 0.5 fl oz/Max. 15,4ml, 0.51 fl oz
FP-02174 | 400x300mm, 15.75x11.81" / 30 ind.
FP-01174 | 600x400mm, 23.62x15.75" / 60 ind.



LANDSCAPES

Diam. 75/68mm, 2.95/2.68" - Depth 24mm, 0.94" - Cap. 80ml, 2.82 fl oz
FP-01357 | 600x400mm, 23.62x15.75" / 24 ind.



MINI ONDULOS

50x35mm, 1.97x1.4" - Depth 20mm, 0.79" - Cap. 18ml, 0.6 fl oz
FP-01190 | 600x400mm, 23.62x15.75" / 50 ind.



DESSERT MINIATURES

Different dim. - Depth 12mm, 0.47" - Cap. 15ml, 0.5 fl oz
FP-02064 | 400x300mm, 15.75x11.81" / 30 ind.



SAPPHIRES

70x70mm, 2.76x2.76" - Depth 35mm, 1.34" - Cap. 75ml, 2.64 fl oz
FP-01124 | 600x400mm, 23.62x15.75" / 24 ind.



SCOOPS OUT

85x60/52x42mm, 3.35x2.36"/2.05x1.65" / -
 Depth 30mm, 1.18" - Cap. 90ml, 3.17 fl oz
FP-02554 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01554 | 600x400mm, 23.62x15.75" / 24 ind.



ONDINES

79x49/70x40mm, 3.11x1.93"/2.76x1.57" -
 Depth 25mm, 0.99" - Cap. 76ml, 2.67 fl oz
FP-01775 | 600x400mm, 23.62x15.75" / 24 ind.



MINI SAPPHIRES

39x39mm, 1.54x1.54" - Depth 24mm, 0.94" - Cap. 17ml, 0.57 fl oz
FP-01126 | 600x400mm, 23.62x15.75" / 54 ind.



LITTLE MEN

70x65mm, 2.76x2.56" - Depth 12mm, 0.47" - Cap. 30ml, 1 fl oz
 FP-02173 | 400x300mm, 15.75x11.81" / 12 ind.
 FP-01173 | 600x400mm, 23.62x15.75" / 24 ind.



SPOONS

90x28mm, 3.54x1.1" - Depth 12mm, 0.47" - Cap. 15ml, 0.5 fl oz
 FP-01127 | 600x400mm, 23.62x15.75" / 36 ind.



TEDDY BEARS

90x58mm, 3.54x2.28" - Depth 12mm, 0.47" - Cap. 80ml, 2.82 fl oz
 FP-02056 | 400x300mm, 15.75x11.81" / 9 ind.
 FP-01056 | 600x400mm, 23.62x15.75" / 18 ind.



LITTLE TEDDY BEARS

66x37/61x30mm, 2.6x1.5"/2.4x1.18" -
 Depth 18mm, 0.7" - Cap. 27ml, 0.91 fl oz
 FP-02976 | 400x300mm, 15.75x11.81" / 16 ind.
 FP-01976 | 600x400mm, 23.62x15.75" / 32 ind.



SMILEYS

Diam. 78mm, 3.07" - Depth 20mm, 0.79" - Cap. 90ml, 3.17 fl oz
 FP-03193 | 300x200mm, 11.81x7.87" / 6 ind.
 FP-01193 | 600x400mm, 23.62x15.75" / 15 ind.



SHELLS

142x63/125x45mm, 5.6x2.5"/4.92x1.77" -
 Depth 25mm, 0.99" - Cap. 100ml, 3.52 fl oz
 FP-02099 | 400x300mm, 15.75x11.81" / 8 ind.



FLUTED HEART MOLDS

Our Fluted Heart mold, with 30 or 60 indents, will melt your customers' hearts with deliciousness!

44.4x40.9mm, 1.73x1.57" - Depth 19mm, 0.75" - Cap. 14ml, 0.49 fl oz
 FP-02195 | 400x300mm, 15.75x11.81" / 30 ind.
 FP-01195 | 600x400mm, 23.62x15.75" / 60 ind.

Melt hearts with
deliciousness!





HEARTS

63x59mm, 2.48x2.32" - Depth 25mm, 0.99" - Cap. 56ml, 1.89 fl oz
FP-03340 | 600x400mm, 23.62x15.75" / 20 ind.

60x64mm, 2.36x2.52" - Depth 35mm, 1.34" - Cap. 80ml, 2.82 fl oz
FP-01340 | 600x400mm, 23.62x15.75" / 20 ind.



ROUNDED HEARTS

75x65mm, 2.95x2.56" - Depth 35mm, 1.34" - Cap. 81ml, 2.85 fl oz
FP-03073 | 300x200mm, 11.81x7.87" / 6 ind.

FP-02073 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01073 | 600x400mm, 23.62x15.75" / 20 ind.



INTERLACING HEARTS

120x113mm, 4.72x4.45" - Depth 35mm, 1.34" - Cap. 200ml, 7.04 fl oz
FP-02096 | 300x200mm, 11.81x7.87" / 4 ind.

FP-01096 | 600x400mm, 23.62x15.75" / 8 ind.



MINI HEARTS

52x49mm, 2.05x1.93" - Depth 10mm, 0.4" - Cap. 15ml, 0.5 fl oz
FP-03001 | 300x200mm, 11.81x7.87" / 15 ind.

FP-02001 | 400x300mm, 15.75x11.81" / 30 ind.



MINI ROUNDED HEARTS

41x38mm, 1.61x1.5" - Depth 16mm, 0.63" - Cap. 15ml, 0.5 fl oz

FP-02136 | 400x300mm, 15.75x11.81" / 35 ind.
FP-01136 | 600x400mm, 23.62x15.75" / 70 ind.



TWISTED WREATH MOLDS

With this 8-indent mold and a dash of imagination, your creations will be crowned as winners!

Diam. 80mm, 3.15" - Depth 26mm, 1.02" - Cap. 113ml, 4 fl oz
FP-02009 | 400x300mm, 15.75x11.81" / 8 ind.

For creations crowned as winners!



CHARLOTTES

Diam. 78mm, 3.07" - Depth 40mm, 1.57" - Cap. 100ml, 3.52 fl oz
 FP-02059 | 400x300mm, 15.75x11.81" / 8 ind.
 FP-01059 | 600x400mm, 23.62x15.75" / 18 ind.



MEDIUM CHARLOTTES

Diam. 62mm, 2.44" - Depth 35mm, 1.34" - Cap. 60ml, 2.03 fl oz
 FP-02079 | 400x300mm, 15.75x11.81" / 12 ind.
 FP-01079 | 600x400mm, 23.62x15.75" / 24 ind.



MINI CHARLOTTES

Diam. 35mm, 1.38" - Depth 15mm, 0.59" - Cap. 9ml, 0.32 fl oz
 FP-02071 | 400x300mm, 15.75x11.81" / 30 ind.
 FP-01071 | 600x400mm, 23.62x15.75" / 60 ind.



BAVAROIS

Diam. 78mm, 3.07" - Depth 35mm, 1.34" - Cap. 100ml, 3.52 fl oz
 FP-01109 | 600x400mm, 23.62x15.75" / 18 ind.



ELLIPSES

Diam. 78mm, 3.07" - Depth 40mm, 1.57" - Cap. 100ml, 3.52 fl oz
 FP-01169 | 600x400mm, 23.62x15.75" / 18 ind.



SMALL ST-HONORÉ CROWNS

Diam. 54mm, 2.13" - Depth 15mm, 0.59" - Cap. 22ml, 0.74 fl oz
 FP-02289 | 400x300mm, 15.75x11.81" / 15 ind.
 FP-01289 | 530x325mm, 20.87x12.8" / 35 ind.



ST-HONORÉ CROWNS

Diam. 80mm, 3.15" - Depth 20mm, 0.79" - Cap. 70ml, 2.46 fl oz
 FP-01189 | 600x400mm, 23.62x15.75" / 18 ind.



LARGE ST-HONORÉ CROWNS

Diam. 150mm, 5.9" - Depth 26mm, 1.02" - Cap. 260ml, 8.79 fl oz
 FP-01179 | 600x400mm, 23.62x15.75" / 6 ind.



SCALLOP SHELLS

6 to 24 indents to ride the wave of originality and take your customers on a sweet or savory journey.

80x75mm, 3.15x2.95" - Depth 20mm, 0.79" - Cap. 70ml, 2.46 fl oz
 FP-03067 | 300x200mm, 11.81x7.87" / 6 ind.
 FP-02067 | 400x300mm, 15.75x11.81" / 12 ind.
 FP-01067 | 600x400mm, 23.62x15.75" / 24 ind.

Get on board for a tasty trip...





MINI LOGS

The Mini Log mold will imbue all your creations with a festive, magical vibe!

65x50.5mm, 2.56x1.97" - Depth 36mm, 1.42" - Cap. 100ml, 3.52 fl oz
FP-02007 | 400x300mm, 15.75x11.81" / 12 ind.

For a magical vibe!



MINI LOGS S

95x40mm, 3.74x1.57" - Depth 30mm, 1.18" - Cap. 80ml, 2.82 fl oz
FP-07039 | 325x265mm, 12.8x10.43" / 8 ind.
FP-01039 | 600x400mm, 23.62x15.75" / 24 ind.



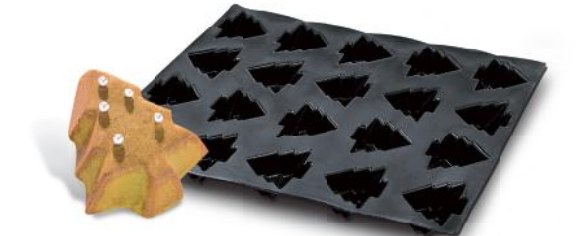
MINI LOGS M

121x41mm, 4.76x1.61" - Depth 32mm, 1.26" - Cap. 115ml, 4.05 fl oz
FP-02320 | 400x300mm, 15.75x11.81" / 12 ind.
FP-01320 | 600x400mm, 23.62x15.75" / 24 ind.



LOG INSERT

339x40mm, 13.35x1.57" - Depth 39mm, 1.54" - Cap. 450ml, 15.22 fl oz
FP-01454 | 600x400mm, 23.62x15.75" / 8 ind.
 495x40mm, 19.5x1.57" - Cap. 700ml, 24.64 fl oz
FP-01464 | 600x400mm, 23.62x15.75" / 5 ind.
 Without metal frame
ES-1464-00 | With metal frame



CHRISTMAS TREES

92x70mm, 3.62x2.76" - Depth 30mm, 1.18" - Cap. 100ml, 3.52 fl oz
FP-02142 | 400x300mm, 15.75x11.81" / 8 ind.



BELLS

102x92mm, 4.02x3.62" - Depth 29mm, 1.14" - Cap. 130ml, 4.58 fl oz
FP-01182 | 600x400mm, 23.62x15.75" / 15 ind.



CELEBRATIONS

Different dim. - Depth 15mm, 0.59" -
 Cap. min. 0.85 fl oz (25ml)/max.1.08 fl oz (32ml)
FP-02574 | 400x300mm, 15.75x11.81" / 12 ind.



STARS

Diam. 74mm, 2.91" - Depth 15mm, 0.59" - Cap. 35ml, 1.18 fl oz
FP-03061 | 300x200mm, 11.81x7.87" / 6 ind.
FP-01061 | 600x400mm, 23.62x15.75" / 24 ind.



3D STARS

90x75mm, 3.54x2.95" - Depth 25mm, 0.99" - Cap. 95ml, 3.34 fl oz
FP-02132 | 400x300mm, 15.75x11.81" / 8 ind.



SPONGE CAKE- CHEESECAKE

The perfect mold for creating light, airy sponge cakes... with perfect proportions. **It's a classic!**

Diam. 111mm, 4.37" - Depth 60mm, 2.36" - Cap. 500ml, 16.9 fl oz
FM-00321 | 1 ind.

Diam. 150mm, 5.9" - Depth 50mm, 1.97" - Cap. 850ml, 29.91 fl oz
FM-00338 | 1 ind.

Diam. 155mm, 6.1" - Depth 53mm, 2.09" - Cap. 910ml, 32.03 fl oz
FM-00346 | 1 ind.

Diam. 172mm, 6.77" - Depth 50mm, 1.97" - Cap. 1120ml, 39.42 fl oz
FM-00409 | 1 ind.

Diam. 180mm, 7.09" - Depth 70mm, 2.76" - Cap. 1500ml, 50.72 fl oz
FM-00325 | 1 ind.

Diam. 182mm, 7.17" - Depth 60mm, 2.36" - Cap. 1450ml, 49 fl oz
FM-00353 | 1 ind.

Diam. 187mm, 7.36" - Depth 60mm, 2.36" - Cap. 1500ml, 50.72 fl oz
FM-00449 | 1 ind.

Diam. 190mm, 7.48" - Depth 40mm, 1.57" - Cap. 1040ml, 36.6 fl oz
FM-00438 | 1 ind.

Diam. 200mm, 7.87" - Depth 50mm, 1.97" - Cap. 1490ml, 50.39 fl oz
FM-00337 | 1 ind.

Diam. 215mm, 8.46" - Depth 50mm, 1.97" - Cap. 1670ml, 56.47 fl oz
FM-00354 | 1 ind.

Diam. 220mm, 8.66" - Depth 60mm, 2.36" - Cap. 2210ml, 74.73 fl oz
FM-00336 | 1 ind.

Diam. 240mm, 9.45" - Depth 70mm, 2.76" - Cap. 2850ml, 96.37 fl oz
FM-00477 | 1 ind.

Diam. 240mm, 9.45" - Depth 70mm, 2.76" - Cap. 2970ml, 100.43 fl oz
FM-00470 | 1 ind.

Diam. 255mm, 10.04" - Depth 50mm, 1.97" - Cap. 2590ml, 87.58 fl oz
FM-00345 | 1 ind.



CHOCOLATE BAR

145x145mm, 5.7x5.7" - Depth 45mm, 1.77" - Cap. 670ml, 22.66 fl oz
FM-00697 | 1 ind.

210x210mm, 8.27x8.27" - Depth 40mm, 1.57" - Cap. 1100ml, 38.71 fl oz
FM-00497 | 1 ind.



CUSHION

167x129mm, 6.57x5.08" - Depth 39mm, 1.54" - Cap. 550ml, 18.6 fl oz
FM-00603 | 1 ind.

223x153mm, 8.78x6.02" - Depth 39mm, 1.54" - Cap. 1100ml, 38.71 fl oz
FM-00503 | 1 ind.



SQUARE

180x180mm, 7.09x7.09" - Depth 35mm, 1.34" - Cap. 100ml, 35.2 fl oz
FM-00360 | 1 ind.



OVAL

180x140mm, 7.09x5.51" - Depth 50mm, 1.97" - Cap. 800ml, 28.16 fl oz
FM-00601 | 1 ind.



PORTIONS

Diam. 260mm, 10.24" - Depth 45mm, 1.77" - Cap. 2224ml, 75.2 fl oz
FM-00498 | 1 ind.



SAVARIN

Dim. 165mm, 6.5" - Depth 40mm, 1.57" - Cap. 600ml, 20.29 fl oz
FM-00485 | 1 ind.

Dim. 220mm, 8.66" - Depth 45mm, 1.77" - Cap. 1070ml, 37.66 fl oz
FM-00312 | 1 ind.



ROSETTA

Diam. 248mm, 9.76" - Depth 47.5mm, 1.85" - Cap. 1400ml, 49.27 fl oz
FM-00462 | 1 ind.



TWISTED WREATH MOLD

Diam. 250mm, 9.84" - Depth 65mm, 2.56" - Cap. 2250ml, 76.08 fl oz
FM-00432 | 1 ind.



CROWN TART

Diam. 280mm, 11.02" - Depth 35mm, 1.34" - Cap. 1600ml, 54.1 fl oz
FM-00313 | 1 ind.



OPEN PIE

Diam. 180mm, 7.09" - Depth 40mm, 1.57" - Cap. 950ml, 33.44 fl oz
FM-00306 | 1 ind.

Diam. 203mm, 7.99" - Depth 40mm, 1.57" - Cap. 1130ml, 39.8 fl oz
FM-00307 | 1 ind.

Diam. 260mm, 10.24" - Depth 45mm, 1.77" - Cap. 2120ml, 71.69 fl oz
FM-00309 | 1 ind.

Diam. 280mm, 11.02" - Depth 45mm, 1.77" - Cap. 2600ml, 87.92 fl oz
FM-00317 | 1 ind.



TART

Diam. 170mm, 6.69" - Depth 34mm, 1.34" - Cap. 880ml, 30.97 fl oz
FM-00347 | 1 ind.

Diam. 140mm, 5.51" - Depth 25mm, 0.99" - Cap. 370ml, 12.51 fl oz
FM-00452 | 1 ind.



RECTANGULAR TART

267x135mm, 1051x5.31" - Depth 35mm, 1.34" - Cap. 900ml, 31.68 fl oz
FM-00496 | 1 ind.



FLUTED TART

Diam. 250mm, 9.84" - Depth 35mm, 1.34" - Cap. 1480ml, 50 fl oz
FM-00389 | 1 ind.

Diam. 285mm, 11.22" - Depth 35mm, 1.34" - Cap. 2000ml, 70.4 fl oz
FM-00374 | 1 ind.



FLUTED HIGH RIM

Diam. 260mm, 10.24" - Depth 50mm, 1.97" - Cap. 2050ml, 69.32 fl oz
FM-00480 | 1 ind.



FLUTED SAVARIN

Diam. 315mm, 12.4" - Depth 55mm, 2.17" - Cap. 1800ml, 60.87 fl oz
FM-00486 | 1 ind.



FLUTED SQUARE

240x240mm, 9.45x9.45" - Depth 50mm, 1.97" - Cap. 2200ml, 74.39 fl oz
FM-00484 | 1 ind.



FLUTED CAKE

195x90mm, 7.68x3.54" - Depth 50mm, 1.97" - Cap. 780ml, 27.45 fl oz
FM-00499 | 1 ind.



CAKE

185x90mm, 7.28x3.54" - Depth 70mm, 2.76" - Cap. 700ml, 24.64 fl oz
FM-00476 | 1 ind. / With metal frame

240x85mm, 9.45x3.35" - Depth 70mm, 2.76" - Cap. 1200ml, 42.23 fl oz
FM-00349 | 1 ind. / With metal frame



HALF-SPHERE

Diam. 160mm, 6.3" - Depth 85mm, 3.35" - Cap. 1120ml, 39.42 fl oz
FM-00361 | 1 ind. / With metal frame



FLUTED RECTANGLE

Add a dash of your creativity to this lovely shape and you'll be sure to delight your most demanding customers!

240x160mm, 9.45x6.3" - Depth 50mm, 1.97" - Cap. 1160ml, 40.83 fl oz
FM-00506 | 1 ind.

*For creations that are
easy on the eye and...
on the palate!*



3 RING DECOR

Diam. 220/160/100mm, 8.66/6.3/3.94" -
Depth 15mm, 0.59" - Cap. 280ml, 9.47 fl oz
FM-00402 | 1 ind.



CHRISTMAS TREE

165x152mm, 6.5x5.99" - Depth 30mm, 1.18" - Cap. 440ml, 14.88 fl oz
FM-00382 | 1 ind.
261x240mm, 10.28x9.45" - Depth 40mm, 1.57" - Cap. 1330ml, 46.8 fl oz
FM-00392 | 1 ind.



STAR

280x222mm, 11.02x8.9" - Depth 61mm, 2.4" - Cap. 2450ml, 82.84 fl oz
FM-00475 | 1 ind.



SOCCER BALL

Diam. 210mm, 8.27" - Depth 40mm, 1.57" - Cap. 680ml, 23 fl oz
FM-00500 | 1 ind. / With metal frame



HEART

225x218mm, 8.86x8.58" - Depth 35mm, 1.34" - Cap. 1200ml, 42.23 fl oz
FM-00344 | 1 ind.



DAISY

Dim. 176mm, 6.92" - Depth 36mm, 1.42" - Cap. 660ml, 22.32 fl oz
FM-00656 | 1 ind.
Dim. 215mm, 8.46" - Depth 50mm, 1.97" - Cap. 1200ml, 42.23 fl oz
FM-00456 | 1 ind.



SUNFLOWER

Diam. 285mm, 11.22" - Depth 60mm, 2.36" - Cap. 2400ml, 81.15 fl oz
FM-00481 | 1 ind.



SHELL

335x130mm, 13.2x5.12" - Depth 45mm, 1.77" - Cap. 1330ml, 46.8 fl oz
FM-00343 | 1 ind.
375x150mm, 14.76x5.9" - Depth 50mm, 1.97" - Cap. 1500ml, 50.72 fl oz
FM-00483 | 1 ind.



ENTREMETS

245x178mm, 9.65x7" - Depth 20mm, 0.79" -
Cap. 857ml, 30.16 fl oz

FT-03020 | 300x200mm, 11.81x7.87" / 1 ind.

480x280mm, 18.9x11.02" - Depth 13mm, 0.51" -
Cap. 100ml, 35.2 fl oz

FT-02213 | 400x300mm, 15.75x11.81" / 1 ind.

348x248mm, 13.7x9.76" - Depth 10mm, 0.4" -
Cap. 1700ml, 57.48 fl oz

FT-02010 | 400x300mm, 15.75x11.81" / 1 ind.

555x360mm, 21.85x14.17" -
Depth 10mm, 0.4" - Cap. 1737ml, 58.73 fl oz

FT-01010 | 600x400mm, 23.62x15.75" / 1 ind.

348x248mm, 13.7x9.76" - Depth 20mm, 0.79" -
Cap. 1763ml, 59.61 fl oz

FT-02020 | 400x300mm, 15.75x11.81" / 1 ind.

335x335mm, 13.2x13.2" - Depth 16mm, 0.63" -
Cap. 1795ml, 60.7 fl oz

FT-04020 | 400x300mm, 15.75x11.81" / 1 ind.

555x360mm, 21.85x14.17" - Depth 20mm, 0.79" -
Cap. 4300ml, 145 fl oz

FT-01020 | 600x400mm, 23.62x15.75" / 1 ind.

23.03x15.16" - Depth 25mm, 0.99" -
Cap. 7293ml, 256.68 fl oz

FT-04625 | 600x400mm, 23.62x15.75" / 1 ind.

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AIR

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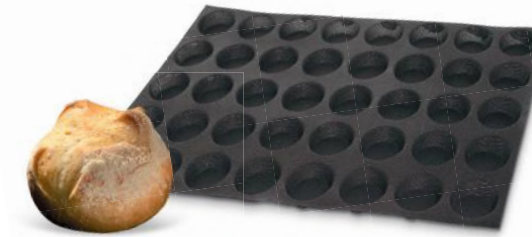


ROUND SHAPES

Perfectly proportioned round indents are perfect for getting your creative juices flowing and putting your own spin on the classics!

Diam. 80mm, 3.15" - Depth 12mm, 0.47" - Cap. 46ml, 1.56 fl oz
SF-01441 | 600x400mm, 23.62x15.75" / 24 ind.

*Put your own twist on
the classics!*



ROUND SHAPES

Diam. 60mm, 2.36" - Depth 13mm, 0.51" - Cap. 135ml, 4.75 fl oz
SF-02115 | 400x300mm, 15.75x11.81" / 20 ind.
SF-00115 | 600x400mm, 23.62x15.75" / 40 ind.



ROUND SHAPES

Diam. 67mm, 2.64" - Depth 15mm, 0.59" - Cap. 48ml, 1.62 fl oz
SF-00002 | 600x400mm, 23.62x15.75" / 28 ind.



ROUND SHAPES

Diam. 80mm, 3.15" - Depth 15mm, 0.59" - Cap. 65ml, 2.2 fl oz
SF-03006 | 600x400mm, 23.62x15.75" / 24 ind.
SF-01006 | 800x600mm, 31.5x23.62" / 48 ind.



ROUND SHAPES

Diam. 98mm, 3.86" - Depth 17mm, 0.67" - Cap. 120ml, 4.22 fl oz
SF-00101 | 600x400mm, 23.62x15.75" / 12 ind.
SF-06101 | 800x600mm, 31.5x23.62" / 24 ind.



ROUND SHAPES

Diam. 103mm, 4.05" - Depth 20mm, 0.79" - Cap. 140ml, 4.93 fl oz
SF-00112 | 600x400mm, 23.62x15.75" / 15 ind.
SF-06112 | 800x600mm, 31.5x23.62" / 30 ind.



ROUND SHAPES

Diam. 104mm, 4.09" - Depth 20mm, 0.79" - Cap. 160ml, 5.41 fl oz
SF-02217 | 400x300mm, 15.75x11.81" / 6 ind.
SF-01217 | 600x400mm, 23.62x15.75" / 12 ind.
SF-08217 | 800x400mm, 31.5x15.75" / 18 ind.
SF-06217 | 800x600mm, 31.5x23.62" / 24 ind.



ROUND SHAPES

Diam. 105mm, 4.13" - Depth 40mm, 1.57" - Cap. 313ml, 10.59 fl oz
SF-01399 | 600x400mm, 23.62x15.75" / 12 ind.



ROUND SHAPES

Diam. 106mm, 4.17" - Depth 13mm, 0.51" - Cap. 110ml, 3.87 fl oz
SF-00111 | 600x400mm, 23.62x15.75" / 15 ind.



Chef Elio Chaaya's spin on New York Rolls



ROUND SHAPES

Diam. 115mm, 4.53" - Depth 10mm, 0.4" - Cap. 99ml, 3.48 fl oz
SF-04218 | 600x400mm, 23.62x15.75" / 15 ind.



ROUND SHAPES

Diam. 126mm, 4.96" - Depth 16mm, 0.63" - Cap. 371ml, 12.55 fl oz
SF-00107 | 600x400mm, 23.62x15.75" / 11 ind.
SF-06107 | 800x600mm, 31.5x23.62" / 22 ind.



ROUND SHAPES

Diam. 140mm, 5.51" - Depth 25mm, 0.99" - Cap. 371ml, 12.55 fl oz
SF-02452 | 600x400mm, 23.62x15.75" / 6 ind.



ROUND SHAPES

Diam. 147mm, 5.79" - Depth 12mm, 0.47" - Cap. 200ml, 7.04 fl oz
SF-00122 | 600x400mm, 23.62x15.75" / 6 ind.
Diam. 150mm, 5.9" - Depth 15mm, 0.59" - Cap. 250ml, 8.45 fl oz
SF-01548 | 600x400mm, 23.62x15.75" / 6 ind.
Diam. 167mm, 6.57" - Depth 12mm, 0.47" - Cap. 240ml, 8.12 fl oz
SF-00118 | 600x400mm, 23.62x15.75" / 6 ind.



ROUND SHAPES

Diam. 250mm, 9.84" - Depth 35mm, 1.34" - Cap. 1500ml, 50.72 fl oz
SF-00504 | 1 ind.



ROUND SHAPES

The iconic round shapes will also give your creations a dash of modernity and originality. The finishing touch is up to you!

Diam. 114mm, 4.49" - Depth 18mm, 0.7" - Cap. 175ml, 5.92 fl oz
SF-01419 | 600x400mm, 23.62x15.75" / 11 ind.
SF-04419 | 800x400mm, 31.5x15.75" / 14 ind.
SF-06419 | 800x600mm, 31.5x23.62" / 22 ind.

Unique and iconic!



SQUARE SHAPES

56x56mm, 2.2x2.2" - Depth 24mm, 0.94" - Cap. 60ml, 2.03 fl oz
SF-01133 | 600x400mm, 23.62x15.75" / 35 ind.



SQUARE SHAPES

70x70mm, 2.76x2.76" - Depth 30mm, 1.18" - Cap. 110ml, 3.87 fl oz
SF-02162 | 400x300mm, 15.75x11.81" / 12 ind.
SF-01162 | 600x400mm, 23.62x15.75" / 24 ind.



SQUARE SHAPES

93x93mm, 3.67x3.67" - Depth 28mm, 1.1" - Cap. 200ml, 7.04 fl oz
SF-01176 | 600x400mm, 23.62x15.75" / 15 ind.

RECTANGLE SHAPES

Channel your creativity into our mold with rectangular indents, much to the delight of your guests!

243x103mm, 9.57x4.05" - Depth 20mm, 0.79" - Cap. 440ml, 14.88 fl oz
SF-02161 | 400x300mm, 15.75x11.81" / 3 ind.
SF-01161 | 600x400mm, 23.62x15.75" / 6 ind.

Perfect for channeling your creativity!



RECTANGLE SHAPES

The perfect mold for your most daring creations or classics with your own twist.

- 310x75mm, 12.2x2.95" - Depth 30mm, 1.18" - Cap. 500ml, 16.9 fl oz
SF-02164 | 400x300mm, 15.75x11.81" / 5 ind.
- 350x69mm, 13.78x2.72" - Depth 35mm, 1.34" - Cap. 789ml, 27.77 fl oz
SF-06749 | 800x600mm, 31.5x23.62" / 10 ind.

Perfect for putting a new spin on *the classics!*



RECTANGLE SHAPES
86x46mm, 3.39x1.81" - Depth 25mm, 0.99" - Cap. 110ml, 3.87 fl oz
SF-04394 | 600x400mm, 23.62x15.75" / 25 ind.

RECTANGLE SHAPES
120x40mm, 4.72x1.57" - Depth 25mm, 0.99" - Cap. 100ml, 3.52 fl oz
SF-01145 | 600x400mm, 23.62x15.75" / 24 ind.

RECTANGLE SHAPES
127x85mm, 5x3.35" - Depth 32.5mm, 1.26" - Cap. 290ml, 9.8 fl oz
SF-01188 | 600x400mm, 23.62x15.75" / 10 ind.

RECTANGLE SHAPES
180x80mm, 7.09x3.15" - Depth 20mm, 0.79" - Cap. 275ml, 9.3 fl oz
SF-01838 | 600x400mm, 23.62x15.75" / 12 ind.

RECTANGLE SHAPES
240x70mm, 9.45x2.76" - Depth 35mm, 1.34" - Cap. 500ml, 16.9 fl oz
SF-02165 | 400x300mm, 15.75x11.81" / 4 ind.
SF-01165 | 600x400mm, 23.62x15.75" / 8 ind.
SF-06165 | 800x600mm, 31.5x23.62" / 16 ind.
195x70mm, 7.68x2.76" - Depth 40mm, 1.57" - Cap. 470ml, 15.9 fl oz
SF-01349 | 600x400mm, 23.62x15.75" / 8 ind.

RECTANGLE SHAPES
260x85mm, 10.24x3.35" - Depth 30mm, 1.18" - Cap. 500ml, 16.9 fl oz
SF-04063 | 800x400mm, 31.5x15.75" / 7 ind.



LONG SHAPES

110x50mm, 4.33x1.97" - Depth 18mm, 0.7" - Cap. 70ml, 2.46 fl oz
SF-04058 | 800x400mm, 31.5x15.75" / 36 ind.



LONG SHAPES

130x48mm, 5.12x1.89" - Depth 18mm, 0.7" - Cap. 80ml, 2.82 fl oz
SF-04005 | 400x300mm, 15.75x11.81" / 12 ind.
SF-08005 | 800x400mm, 31.5x15.75" / 30 ind.
SF-01005 | 800x600mm, 31.5x23.62" / 48 ind.



LONG SHAPES

185x60mm, 7.28x2.36" - Depth 30mm, 1.18" - Cap. 250ml, 8.45 fl oz
SF-04074 | 600x400mm, 23.62x15.75" / 12 ind.



LONG SHAPES

200x64mm, 7.87x2.52" - Depth 30mm, 1.18" - Cap. 280ml, 9.47 fl oz
SF-04053 | 800x400mm, 31.5x15.75" / 12 ind.
SF-06053 | 800x600mm, 31.5x23.62" / 16 ind.



LONG SHAPES

145x50mm, 5.7x1.2" - Depth 25mm, 0.99" - Cap. 150ml, 5.1 fl oz
SF-04075 | 800x400mm, 31.5x15.75" / 20 ind.



LONG SHAPES

155x42mm, 6.1x1.65" - Depth 25mm, 0.99" - Cap. 160ml, 5.41 fl oz
SF-00004 | 600x400mm, 23.62x15.75" / 18 ind.



LONG SHAPES

230x64mm, 9.06x2.52" - Depth 30mm, 1.18" - Cap. 332ml, 11.23 fl oz
SF-04095 | 800x400mm, 31.5x15.75" / 12 ind.
SF-06095 | 800x600mm, 31.5x23.62" / 16 ind.



LONG SHAPES

259x64mm, 10.2x2.52" - Depth 30mm, 1.18" - Cap. 400ml, 13.53 fl oz
SF-00167 | 600x400mm, 23.62x15.75" / 8 ind.
SF-05167 | 800x600mm, 31.5x23.62" / 18 ind.



LONG SHAPES

160x60mm, 6.3x2.36" - Depth 10mm, 0.4" - Cap. 83ml, 2.92 fl oz
SF-04205 | 600x400mm, 23.62x15.75" / 24 ind.



LONG SHAPES

170x65mm, 6.7x2.56" - Depth 30mm, 1.18" - Cap. 230ml, 7.78 fl oz
SF-01403 | 600x400mm, 23.62x15.75" / 12 ind.
SF-04403 | 800x400mm, 31.5x15.75" / 16 ind.
SF-08403 | 800x600mm, 31.5x23.62" / 24 ind.



LONG SHAPES

300x60mm, 11.81x2.36" - Depth 30mm, 1.18" - Cap. 445ml, 15 fl oz
SF-00911 | 600x400mm, 23.62x15.75" / 6 ind.
SF-06911 | 800x600mm, 31.5x23.62" / 14 ind.



LONG SHAPES

306x71mm, 12.05x2.8" - Depth 30mm, 1.18" - Cap. 502ml, 16.97 fl oz
SF-02134 | 460x330mm, 18.11x13" / 5 ind.
SF-01134 | 660x460mm, 25.99x18.11" / 10 ind.
315x60mm, 12.4x2.36" - Depth 30mm, 1.18" - Cap. 435ml, 14.7 fl oz
SF-02687 | 400x300mm, 15.75x11.81" / 3 ind.
SF-01687 | 600x400mm, 23.62x15.75" / 6 ind.
SF-06687 | 800x600mm, 31.5x23.62" / 14 ind.



BRIOCHES

A classic! The perfect mold for baking tasty, airy, and perfectly browned brioches.

211.1x157.8mm, 8.3x6.18" - Depth 31mm, 1.22" - Cap. 936ml, 32.94 fl oz
SF-02172 | 400x300mm, 15.75x11.81" / 2 ind.

*Make brioches
with brio!*



MINI BRIOCHES

Diam. 81mm, 3.19" - Depth 36.5mm, 1.42" - Cap. 103ml, 3.63 fl oz
SF-01282 | 600x400mm, 23.62x15.75" / 24 ind.



MINI BRIOCHES

130x48mm, 5.12x1.89" - Depth 18mm, 0.7" - Cap. 92ml, 3.24 fl oz
SF-03005 | 300x200mm, 11.81x7.87" / 6 ind.



DOUBLE OVALS

224x134mm, 8.82x5.28" - Depth 30mm, 1.18" - Cap. 100ml, 35.2 fl oz
SF-02665 | 400x300mm, 15.75x11.81" / 2 ind.



OVAL

245x190mm, 9.65x7.48" - Depth 55mm, 2.17" - Cap. 1200ml, 42.23 fl oz
SF-00282 | 245x190mm, 9.65x7.48" / 1 ind.



MOONS

Our Half-Moon mold has a mission for you, to blast your customers to outer space. Ready for liftoff?

170x67mm, 6.7x2.64" - Depth 27mm, 1.06" - Cap. 132ml, 4.65 fl oz
SF-00153 | 600x400mm, 23.62x15.75" / 16 ind.

*Blast your customers
to outer space!*



ÉCLAIRS FOR RIGHTIES

122x24mm, 4.8x0.94" - Depth 5mm, 0.2" - Cap. 15ml, 0.5 fl oz
SF-01090 | 600x400mm, 23.62x15.75" / 18 ind.



MINI ÉCLAIRS

70x30mm, 2.76x1.18" - Depth 10mm, 0.4" - Cap. 15ml, 0.5 fl oz
SF-01070 | 600x400mm, 23.62x15.75" / 48 ind.



CHOUX

Diam. 30mm, 1.18" - Depth 5mm, 0.2" - Cap. 15ml, 0.5 fl oz
SF-01089 | 600x400mm, 23.62x15.75" / 59 ind.

Diam. 39mm, 1.54" - Depth 10mm, 0.4" - Cap. 11.5ml, 0.39 fl oz
SF-02435 | 600x400mm, 23.62x15.75" / 54 ind.



PARIS-BREST

Diam. 80mm, 3.15" - Depth 15mm, 0.59" - Cap. 50ml, 1.69 fl oz
SF-01087 | 600x400mm, 23.62x15.75" / 24 ind.



OVAL TARTLETS

A mold for making **delicious Oval Tartlets** full of creativity, **technique**, and love.
Get ready for a standing ovation!

106x45mm, 4.17x1.77" - Depth 15mm, 0.59" - Cap. 35ml, 1.18 fl oz
SF-01033 | 600x400mm, 23.62x15.75" / 30 ind.

*Get ready for a
standing ovation!*



TARTLETS

Diam. 77mm, 3.03" - Depth 20mm, 0.79" - Cap. 65ml, 2.2 fl oz
SF-01675 | 600x400mm, 23.62x15.75" / 24 ind.

Diam. 96mm, 3.78" - Depth 25mm, 0.99" - Cap. 135ml, 4.75 fl oz
SF-01674 | 600x400mm, 23.62x15.75" / 15 ind.



MINI TARTLETS

Diam. 48mm, 1.89" - Depth 15mm, 0.59" - Cap. 20ml, 0.7 fl oz
SF-02600 | 400x300mm, 15.75x11.81" / 24 ind.

SF-01600 | 600x400mm, 23.62x15.75" / 48 ind.

Diam. 45mm, 1.77" - Depth 10mm, 0.4" - Cap. 13ml, 0.46 fl oz
SF-01413 | 600x400mm, 23.62x15.75" / 60 ind.



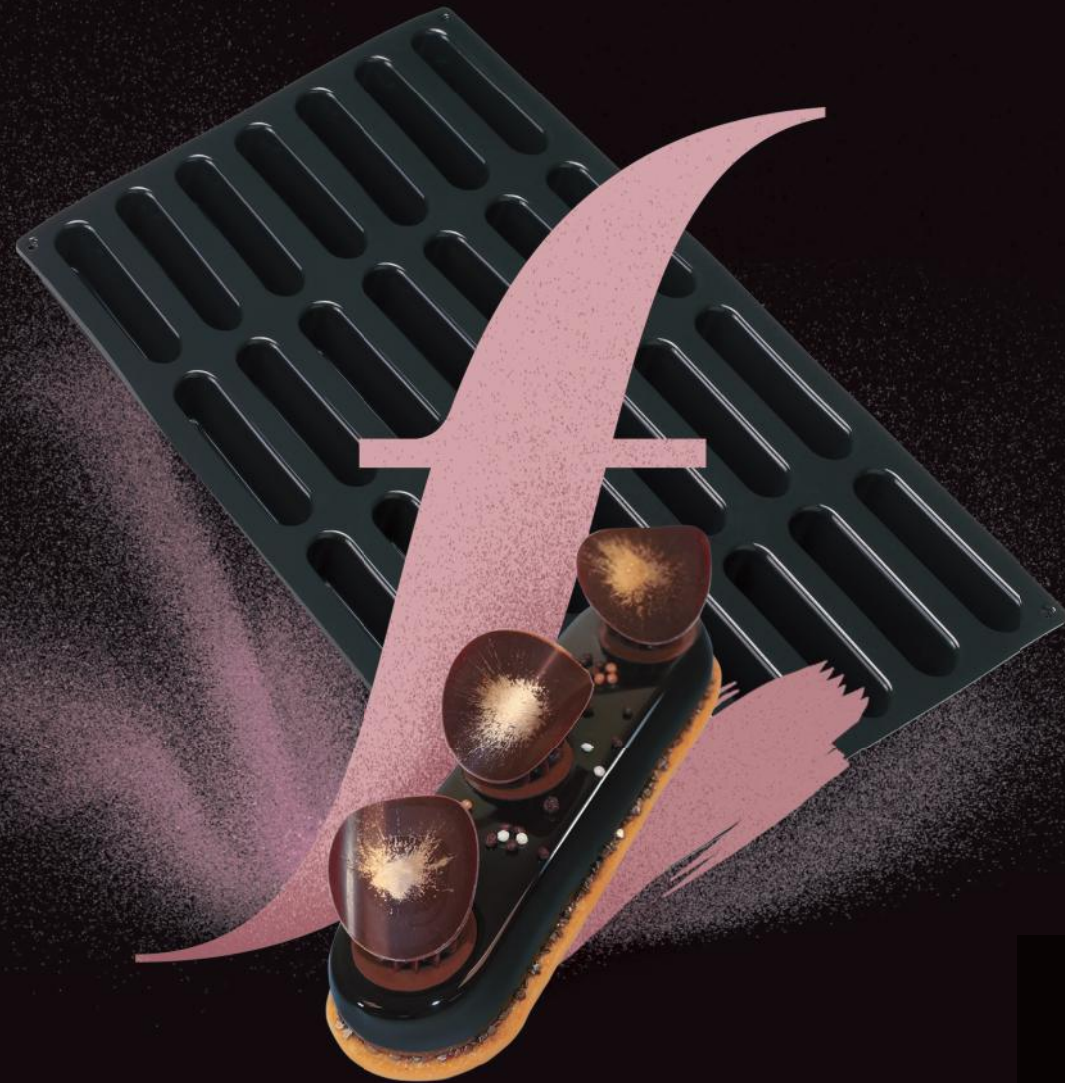
MINI FLUTED TARTLETS

Diam. 46mm, 1.81" - Depth 23mm, 0.9" - Cap. 11ml, 0.39 fl oz
SF-01082 | 600x400mm, 23.62x15.75" / 40 ind.



MINCE PIES

Diam. 58mm, 2.28" - Depth 20mm, 0.79" - Cap. 35ml, 1.18 fl oz
SF-01066 | 600x400mm, 23.62x15.75" / 40 ind.



Bring your
ideas to life

High performance solution from FLEXIPAN® to
make straight, complex, and detailed shapes.

- Designed for chefs who like to work with classic or more avant-garde shapes
- Made of 100% silicone
- Can be used for cooking and freezing
- Can be used with automated unmolding
- Ideal for semi-industrial and industrial production
- Easy manual unmolding



KOUGLOFF

Diam. 214mm, 8.42" - Diam. 102mm, 4.02" - Cap. 2000ml, 70.4 fl oz
FX-00103 | 1 ind.



MINI KOUGLOFF

Diam. 78mm, 3.07" - Depth 54mm, 2.13" - Cap. 150ml, 5.1 fl oz
FX-02103 | 400x300mm, 15.75x11.81" / 12 ind.
FX-01102 | 600x400mm, 23.62x15.75" / 24 ind.



WAFFLES

127x 80.8mm, 5x3.15" - Depth 15mm, 0.59" - Cap. 100ml, 3.52 fl oz
FX-02300 | 400x300mm, 15.75x11.81" / 8 ind.



MINI WAFFLES

80x35mm, 3.15x1.4" - Depth 20mm, 0.79" - Cap. 43ml, 1.45 fl oz
FX-01300 | 600x400mm, 23.62x15.75" / 52 ind.



CANNELÉS

Diam. 53mm, 2.09" - Depth 50mm, 1.97" - Cap. 85ml, 2.99 fl oz
FX-02105 | 400x300mm, 15.75x11.81" / 15 ind.



MINI CANNELÉS

Diam. 44.5mm, 1.73" - Depth 46.2mm, 1.81" - Cap. 57ml, 1.93 fl oz
FX-01104 | 600x400mm, 23.62x15.75" / 60 ind.
FX-02106 | 400x300mm, 15.75x11.81" / 30 ind.



PETIT-BEURRE MOLDS

65x54mm, 2.56x2.13" - Depth 22mm, 0.87" - Cap. 70ml, 2.46 fl oz
FX-02114 | 400x300mm, 15.75x11.81" / 12 ind.



STARS

32x32mm, 1.3x1.3" - Depth 12.6mm, 0.47" - Cap. 3.5ml, 0.1 fl oz
FX-02111 | 400x300mm, 15.75x11.81" / 48 ind.



BUNDTS

Diam. 89mm, 3.5" - Depth 40mm, 1.57" - Cap. 100ml, 3.52 fl oz
FX-01106 | 600x400mm, 23.62x15.75" / 24 ind.
 Diam. 74mm, 2.91" - Depth 34.5mm, 1.34" - Cap. 99ml, 3.48 fl oz
FX-01462 | 600x400mm, 23.62x15.75" / 24 ind.



SAVARINS

Diam. 180mm, 7.09" - Depth 50mm, 1.97" - Cap. 700ml, 24.64 fl oz
FX-02123 | 400x300mm, 15.75x11.81" / 2 ind.
FX-01123 | 600x400mm, 23.62x15.75" / 6 ind.



DONUTS

Diam. 88.9mm, 3.46" - Depth 30mm, 1.18" - Cap. 150ml, 5.1 fl oz
FX-02587 | 400x300mm, 15.75x11.81" / 8 ind.



OUTONO

Diam. 65mm, 2.56" - Depth 50mm, 1.97" - Cap. 137ml, 4.82 fl oz
FX-02420 | 400x300mm, 15.75x11.81" / 15 ind.
 > **HEART INSERT**
 Diam. 45mm, 1.77" - Depth 30mm, 1.18" - Cap. 31ml, 1.05 fl oz
FX-02421 | 400x300mm, 15.75x11.81" / 24 ind.



FLOWER BUDS

Get scrumptious recipe ideas blooming no matter the season with this 30-indent mold!

Diam. 45mm, 1.77" - Depth 21mm, 0.83" - Cap. 23ml, 0.78 fl oz
FX-02113 | 400x300mm, 15.75x11.81" / 30 ind.

Get recipe ideas
blooming!



BASIC CHIC

69.5x69.5mm, 2.72x2.72" - Depth 32.5mm, 1.26" - Cap. 130ml, 4.58 fl oz
FX-01200 | 600x400mm, 23.62x15.75" / 24 ind.



DIAMONDS

74.4x74.4mm, 2.91x2.91" - Depth 40mm, 1.57" - Cap. 100ml, 3.52 fl oz
FX-01201 | 600x400mm, 23.62x15.75" / 24 ind.



TORES

Diam. 30mm, 1.18" - Depth 50mm, 1.97"
FX-01895 | 600x400mm, 23.62x15.75" / 11 ind.



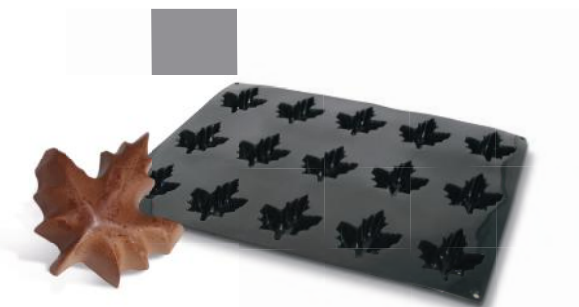
TWIST

Diam. 32mm, 1.26" - Depth 20mm, 0.79" - Cap. 8ml, 0.28 fl oz
FX-02110 | 400x300mm, 15.75x11.81" / 48 ind.



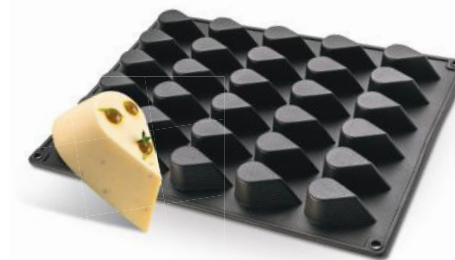
SPIRALS

Diam. 41mm, 1.61" - Depth 25mm, 0.99" - Cap. 20ml, 0.7 fl oz
FX-02688 | 400x300mm, 15.75x11.81" / 24 ind.



MAPLE LEAVES

Diam. 96.7x89.8mm, 3.78x3.5" - Depth 27.7mm, 1.06" - Cap. 87ml, 3.06 fl oz
FX-01010 | 600x400mm, 23.62x15.75" / 15 ind.



LEAVES

65x36mm, 2.56x1.42" - Depth 27mm, 1.06" - Cap. 30ml, 1 fl oz
FX-02386 | 400x300mm, 15.75x11.81" / 30 ind.



3D EGG

200x156mm, 7.87x6.14" - Depth 78mm, 3.07" - Cap. 2432ml, 82.24 fl oz
FX-00089 | 1 ind.



COOKIE SHOT MOLD

by Dominique Ansel

Serve your customers a real shot of creativity with our Cookie Shot mold!

Diam. 52mm, 2.05" - Depth 72mm, 2.83" - Cap. 100ml, 3.52 fl oz
 FX-01316 | 300x200mm, 11.81x7.87" / 6 ind.

Enjoy without moderation!



LOG MOLD

by Nicolas Paciello

The smart Flexipan[®] Log Mold is perfect for making two different dishes in the same mold!

260x47mm, 10.24x1.85" - Depth 55mm, 2.17" - Cap. 78ml, 2.75 fl oz
 FX-01320 | 1 ind.

Cleverly delicious!





LOUNGE

130x30mm, 5.12x1.18" - Depth 25mm, 0.99" - Cap. 95ml, 3.34 fl oz
FX-02530 | 400x300mm, 15.75x11.81" / 14 ind.
FX-01530 | 600x400mm, 23.62x15.75" / 28 ind.



CELHAY

Diam. 75mm, 2.95" - Depth 16mm, 0.63" - Cap. 36ml, 1.22 fl oz
FX-02379 | 400x300mm, 15.75x11.81" / 12 ind.



FINGER

129x28mm, 5.08x1.1" - Depth 15mm, 0.59" - Cap. 54ml, 1.83 fl oz
FX-02112 | 400x300mm, 15.75x11.81" / 16 ind.
 120x20mm, 4.72x0.79" - Depth 11mm, 0.43" - Cap. 26ml, 0.88 fl oz
FX-02122 | 400x300mm, 15.75x11.81" / 18 ind.



3D RING

Diam. 66mm, 2.6" - Depth 25mm, 0.99" - Cap. 86ml, 3.03 fl oz
FX-01499 | 600x400mm, 23.62x15.75" / 24 ind.
> RING INSERT
 Diam. 57mm, 2.24" - Depth 9mm, 0.35" - Cap. 12ml, 0.42 fl oz
FX-01498 | 600x400mm, 23.62x15.75" / 24 ind.



PRIMAVERA

115x61mm, 4.53x2.4" - Depth 45.5mm, 1.77" - Cap. 181ml, 6.12 fl oz
FX-02298 | 400x300mm, 15.75x11.81" / 10 ind.



CUORA

Diam. 180mm, 7.09" - Depth 54mm, 2.13" - Cap. 1250ml, 43.99 fl oz
FX-00420 | 1 ind.



3D FLOWER

Diam. 220mm, 8.66" - Depth 43mm, 1.7" - Cap. 800ml, 28.16 fl oz
FX-00599 | 1 ind.



WHIRLWINDS

Diam. 78mm, 3.07" - Depth 13mm, 0.51" - Cap. 49ml, 1.66 fl oz
FX-01588 | 600x400mm, 23.62x15.75" / 24 ind.



SAINT-HONORÉS

All you need for perfect Saint-Honorés is our mold and a good dose of creativity!

Diam. 81mm, 3.19" - Depth 30mm, 1.18" - Cap. 90ml, 3.17 fl oz
FX-02598 | 400x300mm, 15.75x11.81" / 9 ind.

High precision!



TALL ROUNDED CYLINDERS

Create desserts that are as delicious as they are beautiful with our Tall Rounded molds!

Diam. 60mm, 2.36" - Depth 60mm, 2.36" - Cap. 149ml, 5 fl oz
FX-01322 | 600x400mm, 23.62x15.75" / 24 ind.

Hats off to the tall rounded molds!



CUBES

30x30mm, 1.18x1.18" - Depth 20mm, 0.79" - Cap. 18ml, 0.6 fl oz
FX-02202 | 400x300mm, 15.75x11.81" / 48 ind.
FX-01202 | 600x400mm, 23.62x15.75" / 96 ind.

CYLINDERS

Diam. 70mm, 2.76" - Depth 42mm, 1.65" - Cap. 148ml, 5 fl oz
FX-01203 | 600x400mm, 23.62x15.75" / 24 ind.
FX-01303 | 600x400mm, 23.62x15.75" / 28 ind.
 Diam. 59mm, 2.32" - Depth 35mm, 1.34" - Cap. 90ml, 3.17 fl oz
FX-01269 | 600x400mm, 23.62x15.75" / 24 ind.

LITA SPHERES TOP + BOTTOM

Diam. 47.8mm, 1.85" - Depth 22mm, 0.87" - Cap. 29.5ml, 0.98 fl oz
FX-03002 | 300x200mm, 11.81x7.87" / 15 ind. > Top
FX-03001 | 300x200mm, 11.81x7.87" / 15 ind. > bottom

3D SPHERES

Diam. 45mm, 1.77" - Depth 48.5mm, 1.89" - Cap. 112ml, 3.94 fl oz
FX-03010 | 300x200mm, 11.81x7.87" / 8 ind.

DOMED TRIANGLES

103x34mm, 4.06x1.34" - Depth 47.5mm, 1.85" - Cap. 120ml, 4.22 fl oz
FX-02310 | 400x300mm, 15.75x11.81" / 14 ind.



ARABESQUE ROUND MAT

If you're looking to give your creations a summery feel, there's nothing better than our seashell-patterned Arabesque mat!

Diam. 216.5mm, 8.5"
FI-03002 | > for FX-00328

For that *summery*
finishing *touch!*



ROUND MOLD

Diam. 220mm, 8.66" - Depth 45mm, 1.77" - Cap. 1700ml, 57.48 fl oz
FX-00328 | 1 ind.



WHIRLWIND ROUND MAT

Diam. 216.5mm, 8.5"
FI-03000 | > for FX-00328



FLOWER ROUND MAT

Diam. 216.5mm, 8.5"
FI-03001 | > for FX-00328



GEOMETRIC ROUND MAT

Diam. 216.5mm, 8.5"
FI-03003 | > for FX-00328



POLKA DOT ROUND MAT

Diam. 216.5mm, 8.5"
FI-03004 | > for FX-00328



ROSETTA ROUND MAT

Diam. 225mm, 8.86"
NF-00100 | > for pastry frame



SNOWFLAKE ROUND MAT

Diam. 225mm, 8.86"
NF-00020 | > for pastry frame



LABYRINTH SQUARE MAT

Get your customers lost in a maze of deliciousness with our Labyrinth Square Mat!

216.5x216.5mm, 8.5x8.5"
FI-02001 | > for FX-05000

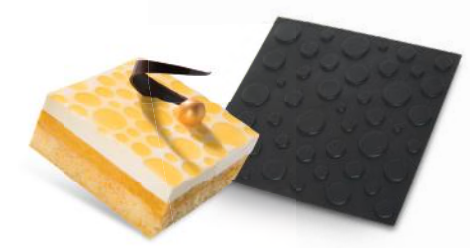
529x329mm, 20.83x12.95" - Rectangular shape
NF-01000 | > for pastry frame

Really showcase
deliciousness!



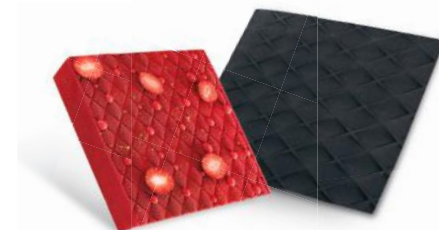
SQUARE MOLD

220x220mm, 8.66x8.66" - Depth 45mm, 1.77" - Cap. 220ml, 75.07 fl oz
FX-05000 | 1 ind.



BUBBLE SQUARE MAT

216.5x216.5mm, 8.5x8.5"
FI-02000 | > for FX-05000



FISHNET SQUARE MAT

216.5x216.5mm, 8.5x8.5"
FI-02002 | > for FX-05000



LAPLAND SQUARE MAT

216.5x216.5mm, 8.5x8.5"
FI-02003 | > for FX-05000



SCALE SQUARE MAT

216.5x216.5mm, 8.5x8.5"
FI-02004 | > for FX-05000



RECTANGULAR MOLD

339x239mm, 13.35x9.4" - Depth 45mm, 1.77" - Cap. 3600ml, 121.73 fl oz
FX-05950 | 1 ind.



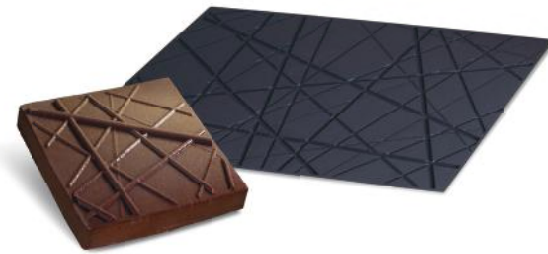
ENTREMETS

538x335mm, 21.18x13.2" - Depth 50mm, 1.97" - Cap. 9800ml, 344.91 fl oz
FX-01950 | 1 ind.
540x390mm, 21.26x15.35" - Depth 50mm, 1.97" -
Cap. 10432ml, 367.16 fl oz
FX-01953 | 1 ind.



BUBBLE RECTANGULAR MAT

535x332mm, 21.06x13.07"
FI-01001 | > for FX-01950



MIKADO RECTANGULAR MAT

535x332mm, 21.06x13.07"
FI-01010 | > for FX-01950



SAVARIN LOG

This Savarin mold is perfect for all your creations, from the most classic to the most contemporary. There's something for everyone!

279x84mm, 10.98x3.3" - Depth 59.5mm, 2.32" - Cap. 1300ml, 45.75 fl oz
FX-00250 | 1 ind.

*The perfect mold
for the perfect log!*



SNOWFLAKE LOG MAT

If you combine our Snowflake log mat with a sprinkle of creativity, you're sure to keep your biggest fans warm!

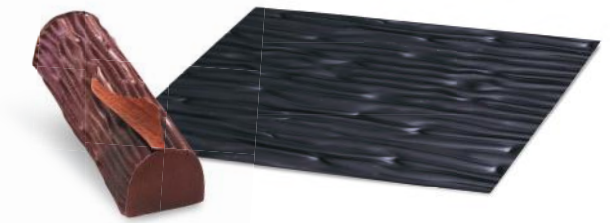
275x186mm, 10.83x7.32"
FI-00137 | 1 ind. > for FX-00200

Keep your biggest fans warm!



LOG

280x85mm, 11.02x3.35" - Depth 85mm, 3.35" - Cap. 1400ml, 49.27 fl oz
FX-00200 | 1 ind.



WOOD LOG MAT

276x186mm, 10.87x7.32"
NF-00132 | > for FX-00200



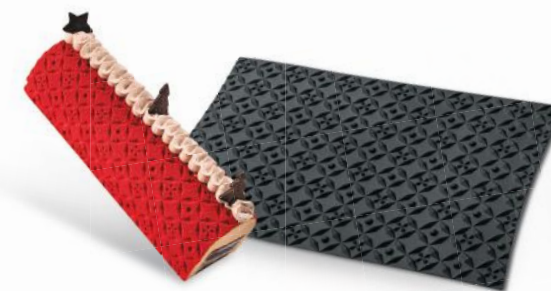
QUILTED LOG MAT

276x186mm, 10.87x7.32"
NF-00133 | > for FX-00200



RODEO LOG MAT

276x186mm, 10.87x7.32"
FI-00134 | > for FX-00200



LAPLAND LOG MAT

276x186mm, 10.87x7.32"
FI-00135 | > for FX-00200



SCALE LOG MAT

276x186mm, 10.87x7.32"
FI-00136 | > for FX-00200



3D LOG

230x90mm, 9.06x3.54" - Depth 70mm, 2.76" - Cap. 1142ml, 40.19 fl oz
FX-00299 | 1 ind.

> LOG INSERT

200x60mm, 7.87x2.36" - Depth 40mm, 1.57" - Cap. 360ml, 12.17 fl oz
FX-02299 | 400x300mm, 15.75x11.81" / 4 ind.



MINI 3D LOGS

93x60mm, 3.67x2.36" - Depth 40mm, 1.57" - Cap. 181ml, 6.12 fl oz
FX-02399 | 400x300mm, 15.75x11.81" / 8 ind.

THE MATS

SILPAT · SILPAIN · ROUL'PAT



The mat you have always
dreamed of

A must-have for everyone, whether you're a professional or home baker. It makes prepping and baking a piece of cake, every time.

• **100% made in France** •

- **Versatile** (pastry, baking, chocolate-making)
- **Versatile non-stick mats** for sweet and savory baked goods
- **Can be used for freezing**, fermentation, and cooking
- Available in many formats
- Compatible with different tray sizes



This airy mat will make sure your breads, pizzas, and tarts are nice and crispy!

SILPAIN MAT

Various formats

- SN--290-210-03 | 290x210mm, 11.42x8.27"
- SN--350-300-02 | 350x300mm, 13.78x11.81"
- SN--400-300-09 | 400x300mm, 15.75x11.81"
- SN--415-290-03 | 415x290mm, 16.34x11.42"
- SN--490-340-01 | 490x340mm, 19.29x13.39"
- SN--520-315-02 | 520x315mm, 20.47x12.4"
- SN--585-385-11 | 585x385mm, 23x15.16"

- SN--620-420-03 | 620x420mm, 24.41x16.54"
- SN--640-520-02 | 640x520mm, 25.2x20.47"
- SN--740-440-01 | 740x440mm, 29.13x17.32"
- SN--770-570-01 | 770x570mm, 30.32x22.44"
- SN--785-385-01 | 785x385mm, 30.91x15.16"
- SN--785-585-02 | 785x585mm, 30.91x23.03"



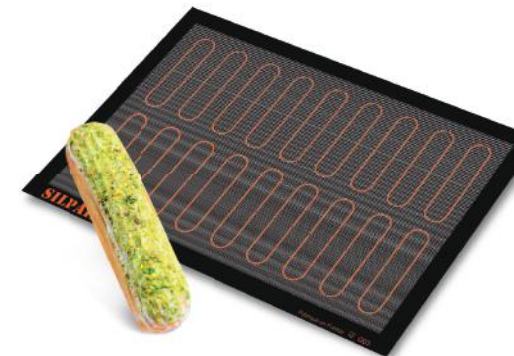
Have everything you make come out perfect and cooked evenly.

Patented Silpat® technology fiberglass and non-stick food-grade silicone.

SILPAT® MAT

Various formats

- | | | |
|---------------------------------------|---------------------------------------|---------------------------------------|
| AE290210-04 290x210mm, 11.42x8.27" | AE520315-37 520x315mm, 20.47x12.4" | AE690490-03 690x490mm, 27.17x19.3" |
| AE295205-11 295x205mm, 11.61x8.07" | AE575375-03 575x375mm, 22.64x14.78" | AE750450-07 750x450mm, 29.53x17.78" |
| AE350300-02 350x300mm, 13.78x11.81" | AE580380-04 580x380mm, 22.83x14.97" | AE750550-04 750x550mm, 29.53x21.65" |
| AE380290-02 380x290mm, 14.96x8.27" | AE585385-74 585x385mm, 23x15.16" | AE770570-13 770x570mm, 30.32x22.44" |
| AE400300-35 400x300mm, 15.75x11.81" | AE590590-01 590x590mm, 23.23x23.23" | AE785385-08 785x385mm, 30.91x15.16" |
| AE420295-42 420x295mm, 16.54x11.61" | AE595445-02 595x445mm, 23.43x17.52" | AE785585-12 785x585mm, 30.91x23.03" |
| AE425325-02 425x325mm, 16.73x12.8" | AE600450-01 600x450mm, 23.62x17.72" | AE790440-00 790x440mm, 31.1x17.32" |
| AE430310-07 430x310mm, 16.93x12.2" | AE620420-74 620x420mm, 24.41x16.54" | |
| AE490340-02 490x340mm, 19.29x13.39" | AE640520-08 640x520mm, 25.2x20.47" | |



Perfectly even sizes...

SILPAIN ÉCLAIR MAT

585x385mm, 23.03x15.16"

SN--585-385-13 | 585x385mm, 23x15.16" - 18 ind. - 140x30mm, 5.51x1.18"



It's as practical as it is money-saving!

The marks on the mat show you how to space out your dough and carefully calibrate your shells.

SILPAT® MACARON MATS

Various formats

- | | |
|--|---|
| AE5375275-08 375x275mm, 14.76x10.83" - 28 ind. - Diam. 35mm, 1.38" | AE585385-80 585x385mm, 23x15.16" - 28 ind. - Diam. 50mm, 1.97" |
| AE585385-79 585x385mm, 23x15.16" - 63 ind. - Diam. 33mm, 1.3" | AE620420-35 620x420mm, 24.41x16.54" - 40 ind. - Diam. 50mm, 1.97" |



Ideal for rolling out all your doughs.

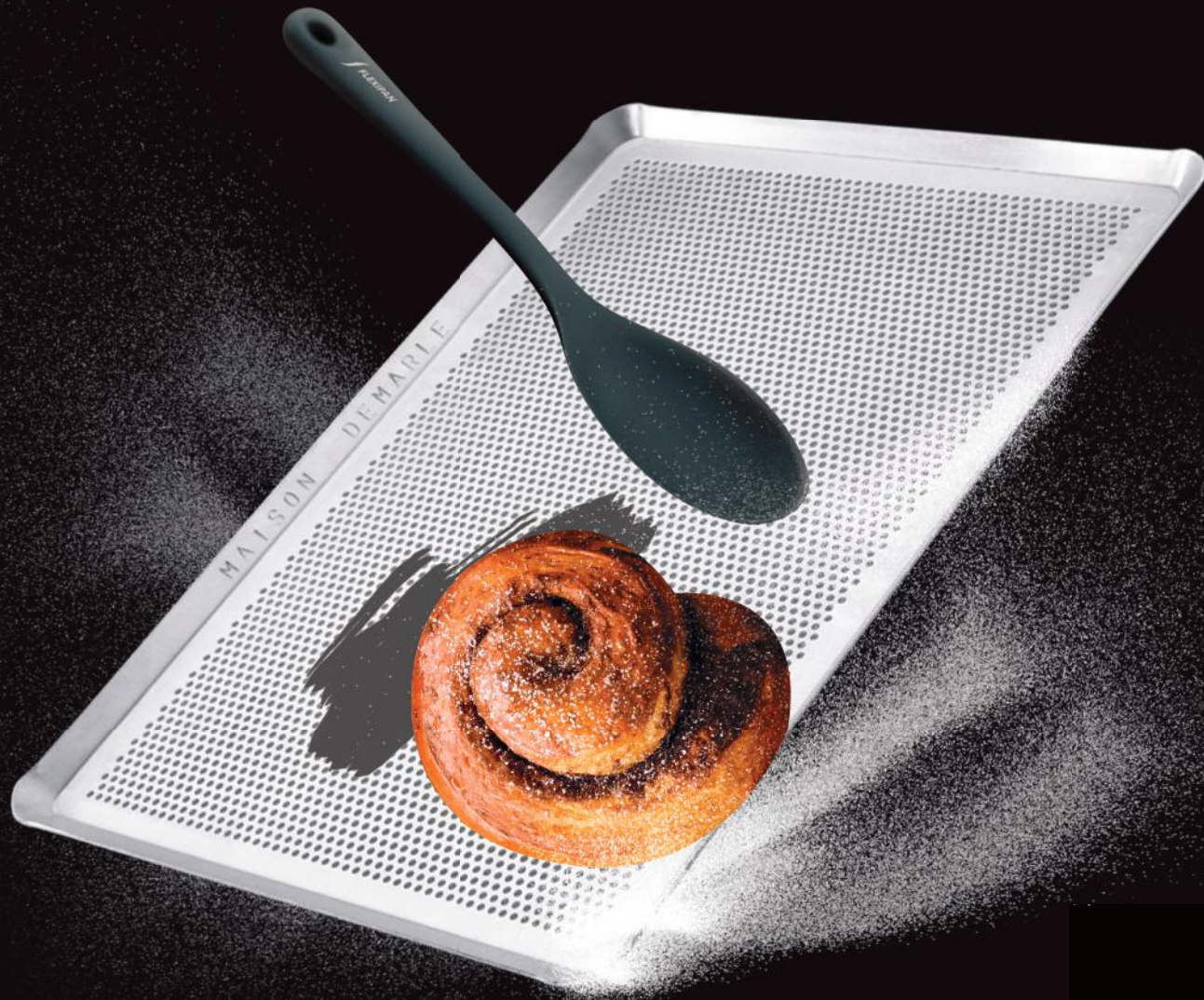
It adheres perfectly to your work surface with its smooth silicone coating on both sides.

ROULPAT MAT

Various formats

- | | |
|--|--|
| ADN420295-03 420x295mm, 16.54x11.61" | ADN620420-06 620x420mm, 24.41x16.54" |
| ADN585385-06 585x385mm, 23x15.16" | ADN800585-05 800x585mm, 31.50x23" |

BAKING ACCESSORIES



To reach a high degree of
excellence

Have a look at our wide product range that can satisfy even the most exacting standards and highlight your outstanding expertise.

- Choose from various sizes
- Choose between 0.12" and 0.24" (3 and 6 mm) perforations
- 45° rims
- Food-grade aluminum that perfectly diffuses and conducts heat
- With or without coating
- Compatible with a wide range of carts and ovens



PERFORATED BAKING TRAYS

No coating - aluminum

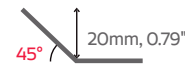
4 45° rims - Thickness 15mm, 0.6" - Perforated 3mm, 0.12"

4B45300400D15P3-02 | 300x400mm, 11.81x15.75"

4B45400600D15P3-02 | 400x600mm, 15.75x23.62"

4 45° rims - Thickness 20mm, 0.79" - Perforated 3mm, 0.12"

4B45600800D20P3-02 | 600x800mm, 23.62x31.5"



UNPERFORATED BAKING TRAYS

No coating - aluminum

4 45° rims - Thickness 15mm, 0.6"

4B45300400F15NP-02 | 300x400mm, 11.81x15.75"

4B45400600F15NP-02 | 400x600mm, 15.75x23.62"

4B45600800F15NP-02 | 600x800mm, 23.62x31.5"

4 45° rims - Thickness 20mm, 0.79"

4B45400600F20NP-02 | 400x600mm, 15.75x23.62"

4B45600800F20NP-02 | 600x800mm, 23.62x31.5"



All-stainless steel structure

For the storage of products placed on almost anything that fits: wire grids, trays, containers, wooden boards, ABS boards, fermentation pans, etc.

BAKERY RACK

Space between shelves: 78mm/3.07" = 20 shelves - 94mm/3.7" = 16 shelves
Square tubes, 25x25x1.2mm, 0.98x0.98x0.04"- Depth 1810mm/71.26"

ETNM400600204000000 | 600x400mm, 23.62x15.75"



Mat can be changed

- Craft and semi-industrial processes
- Stainless steel frame
- Replaceable and removable flexible mat made from silicone-coated fibreglass
- Ideal for deep frozen products
- Easy to remove bread, thanks to the suppleness of the silicone-coated fibreglass
- Durability: over 3,000 cycles



FIBERMAX

Tray dimensions (mm/inches)	Number of channels	Coating	Complete Fibermax Code	Code for mat alone
400x600mm, 15.75x23.62"	4	601 Infinium	DA600400-4-00	DF600400-4-00
400x600mm, 15.75x23.62"	5	601 Infinium	DA600400-5-00	DF600400-5-00
400x800mm, 15.75x31.5"	4	601 Infinium	DA800400-4-00	DF800400-4-00
400x800mm, 15.75x31.5"	5	601 Infinium	DA800400-5-00	DF800400-5-00
600x800mm, 23.62x31.5"	6	601 Infinium	DA800600-6-00	DF800600-6-00
600x800mm, 23.62x31.5"	8	601 Infinium	DA800600-8-00	DF800600-8-00

USTENSILS

Don't settle for ordinary, go for extraordinary with our innovative silicone kitchen accessories. They're sturdy, easy to use, and will quickly become your favorite tools for cooking and baking.



- Material: Silicone (nylon interior)
- Color: Black
- Temperature range: -40 °F... +446 °F (-40 °C ... +230 °C)
- Dishwasher-safe



- Heat-treated split leather gloves, 7.87" (20 cm) natural split leather cuff.
- Palm fully lined with foam insulation.
- Reinforced between the thumb and forefinger with heat-treated split leather.
- 100% para-aramid thread stitching

Advice &
maintenance



SPOON

Length: 27cm, 10.63"

UST-F-PRP-0001



LADLE

Length: 33 cm, 12.99"

UST-F-PRP-0003

PAIR OF 3-FINGER GLOVES

Heat protection gloves 482 °F (250 °C)

G-0202-A



WHISK

Length: 30cm, 11.81"

UST-F-PRP-0002



PASTRY BRUSH

Length: 26cm, 10.24"

UST-F-PRP-0004



SPATULA

Length: 27cm, 10.63"

UST-F-PRP-0005

Performance & durability!

If you follow these tips, you can keep your silicone molds and utensils in excellent condition and ensure optimum results when using them.



Ensuring quality results...

Properly cleaning and storing your molds will ensure that your creations always come out like you expect.



Cooking & freezing

Our mats and molds can be used in any kind of oven. The cooking time and temperature should be adjusted according to the oven used.

It is best if you use a perforated tray or rack to optimize hot air circulation. **To extend the service life of your mats and molds, we recommend that you use them between -40 °F to 465 °F (-40 °C à 240 °C).** A peak of 500 °F (260 °C) is acceptable for a few minutes.



Filling

Always place your molds on a perforated tray or rack before filling to make it easier to take them to the oven or freezer.

We recommend filling the empty indents with a piece of dough or water to prevent them from losing their non-stick properties.

Temperature for molds and mats

-40 °F to 465 °F (-40 °C to 240 °C), a peak of 500 °F (260 °C) is acceptable for five minutes.



Unmolding

Deform the mold to unmold frozen and jellified products and turn it over to unmold baked goods.

Most importantly, do not use knives or sharp tools. You should generally unmold immediately after removing the mold from the oven. You can let more delicate products cool before unmolding.

Usage recommendations

- **Do not use knives, scrapers, brushes or cutters** on the mold.
- **Never use a cut or torn mold or mat.**
- **Place in direct contact with a heat source** (grill, burner, flame, oven heating element, barbecue).
- **Do not grease.**



Cleaning

We recommend that you wash our products regularly using a soft, non-abrasive sponge. Built up fat negatively affects the material's service life over time. Dose your detergent based on the recommendations on its data sheet (pH between 5 and 10).

To speed up drying after washing, put them in the oven at 212 °F (100 °C) for 2 minutes.

We recommend that you wash our products using a non-abrasive sponge. Wash the products before first use.

Storage

Store the molds upside down in piles of up to 6 at most.

We recommend storing some straight, very deep indents in piles of 2 to prevent them from losing their shape over time.

We do not recommend that you store the molds folded and place heavy objects on top of the mold.

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