



Non-stick solutions for your baking creations!





Celebrating 20 Years in North America

Sasa Demarle, Inc. was established in the United States in 1993 in order to introduce the world renowned non-stick baking product lines of two French manufacturers - SASA and DEMARLE - to the North American marketplace. Bringing these industry leading products and equipment together under one roof has enabled us to successfully meet the needs of industry professionals throughout the United States and Canada, providing a single point of contact that is easy and convenient to work with.

For the past 20 years we have remained committed to upholding the high core values of our French parent companies and customer service excellence. Our continued growth has led to Sasa Demarle, Inc. being recognized throughout North America as the industry leader in non-stick baking products and equipment. The rich history and extensive experience of our parent companies and partners speaks for itself ...



Superior Quality

... Is Our Highest Priority

We refuse to compromise when it comes to quality and only offer products of the highest caliber to all of our customers. In order to maintain the highest of standards, our factories are not completely automated but rather much of the work is performed in the hands of highly skilled professionals. We are committed to meeting the highest standards of quality and excellence.



Innovation & Creativity

... The Heart of Our Business

We are continually innovating new concepts that provide solutions for the technical challenges of the baking industry. We are also committed to providing talented professionals with new shapes and forms of baking equipment that will allow them to unleash their imagination and creativity.



Customer Service Excellence

... We're Here to Help You

Our North American customer service center is located in Cranbury, New Jersey USA. Our representatives stand ready to answer your questions and provide whatever ongoing support and assistance you require. We look forward to hearing from you!

History of the DEMARLE Company in France



DEMARLE was founded in Northern France in 1965 by M. Guy Demarle. Mr. Demarle was an experienced baker who was seeking a better way to make baguette bread with forms using non-stick silicone coatings. He went on to invent the first non-stick baguette baking trays (or filets, as they are known in France). A few years later, Mr. Demarle also went on to invent and create the original Silpat® pastry liner and preformed Silform® mat. In 1985 DEMARLE introduced the revolutionary product known as Flexipan® - a unique line of flexible molds made from fiberglass covered with food grade silicone. From its inception DEMARLE has established itself as an innovator of unique products for the professional baking, patisserie, and food service industries.

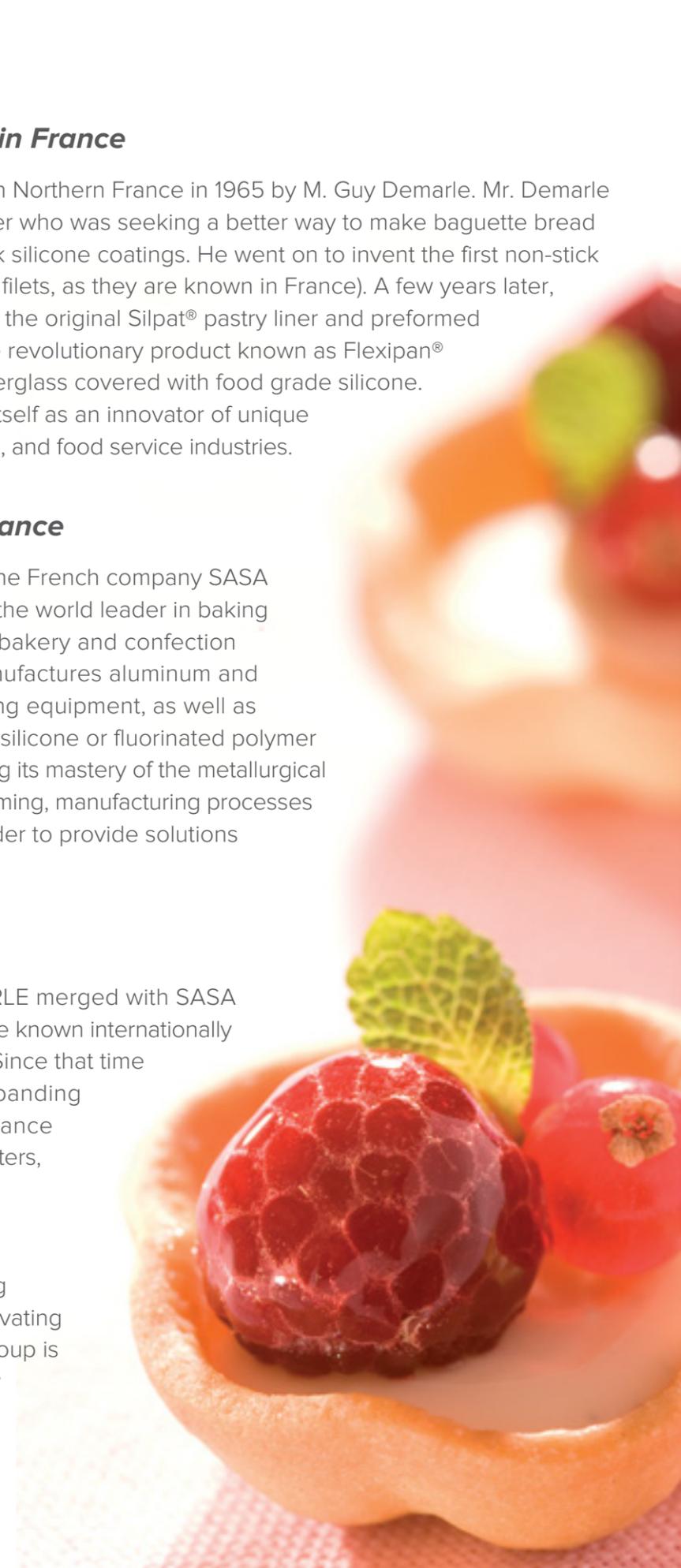
History of the SASA Company in France

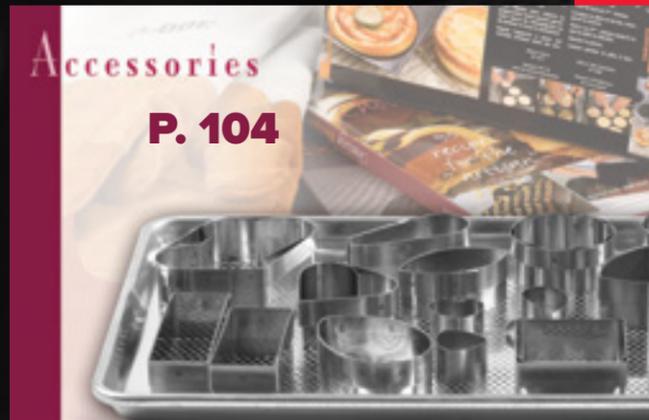


For more than 35 years the French company SASA has been recognized as the world leader in baking equipment and trays for bakery and confection professionals. SASA manufactures aluminum and stainless steel rigid baking equipment, as well as semi-rigid fiberglass equipment with non-stick silicone or fluorinated polymer coating. SASA has been committed to improving its mastery of the metallurgical technologies associated with assembly and forming, manufacturing processes and the application of non-stick coatings in order to provide solutions for baking, proofing, storing and washing.

History of the Sasa Industry Group

In the year 2000 DEMARLE merged with SASA and together they became known internationally as Sasa Industry Group. Since that time they have continued expanding globally. In addition to the two factories in France the Group has 2 refurbishment and service centers, 7 sales offices, and more than 80 specialized distributors worldwide. Their comprehensive Quality Control and Research & Development departments work together to improve existing processes and products while continually innovating new products, concepts and solutions. The Group is also committed to maintaining environmentally friendly standards of practice.





www.SasaDemarle.com



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Important Note About Sizes:

Our product line is manufactured to conform with European size standards. However, our products also work well with U.S. full and half size pans. Throughout this catalog when sizes are shown in inches, the size is referring to the approximate corresponding pan size. Please do not hesitate to contact us for assistance in this regard.

Homemade Silicone

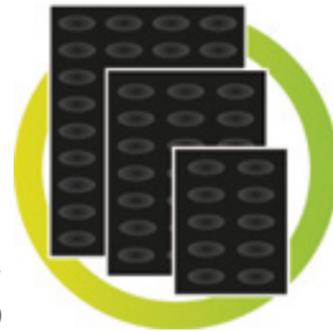
The Sasa Industry Group has developed a proprietary high-quality, food-grade silicone that is utilized throughout our unique product line. It uses the same 'secret recipe' that was created by Mr. Demarle back in 1965. The distinctive ingredients and characteristics of this proprietary formula contributes to the strength and quality of the Group's product line.

Proprietary Fiberglass Material

Our flexible molds are easily recognizable because of their unique texture. This proprietary fiberglass mesh gives our molds superior strength and durability as well as unmatched non-stick properties when baking and freezing. This material also allows for maximum heat transfer, easy demolding, and quick cleanup. The durability and longevity of our trays is also far superior to that of traditional non-stick coatings, as each tray can withstand up to 2,000 to 3,000 bakings (dependent upon use).

Superior Strength, Durability & Longevity. Unmatched Non-Stick Properties.

These are just a few of the reasons why our flexible molds have now become the preferred choice of professionals worldwide when creating most of the sweet and savory preparations that they had formerly made in metal molds.



We have developed a large and diverse range of different shapes and sizes of products.

Flexipan® is available in more than 200 shapes and Silform® in more than 100 shapes - all of which are also available in a variety of different sizes including 18"x26" as well as 13"x18" and more. Please call us for information on additional options.

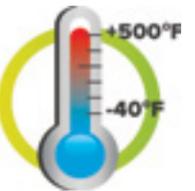
Filling

- Always place on a perforated baking sheet or a grid before filling to facilitate transport to the oven or freezer.
- Fill empty indents with water or dough to help preserve their non-stick properties.
- To make a mousse, only fill ¾ of the indents (this will leave space for biscuit).
- Use on a perforated aluminum sheet or grid to maximize the circulation of air.



Baking / Freezing

- Sheets and molds can be used in any ventilated or deck electric oven, although temperatures and baking times may need to be adjusted depending on the oven used.
- To maximize product durability and longevity we recommended using at temperatures varying from -40°F to +500°F (or -40°C to +260°C).



Demolding

- Depending on the products, demolding is easily accomplished simply by bending the mold around the frozen or the gelified products, or by turning the mold upside down (for baked products).
- Small pieces should be demolded as soon as they are taken out of the oven. For fragile items (such as sponge cakes and Dacquoise sponges) we recommend that you let the product cool down before demolding.
- In the case of small products, you can remove them at once just by lifting an edge of the tray.
- Do not use knives or sharp tools.



Cleaning

- Wash regularly, as accumulation of grease is detrimental to the durability of the material.
- Soak in hot soapy water using a non-abrasive sponge and a mild detergent (**neutral pH = 7**).
- CAUTION: Aggressive detergents (too acidic or too basic) will damage the molds very quickly.
- After washing, place the Flexipan® tray in the oven at 212°F (or 100°C) for 2-3 minutes for sterilization and proper hygiene.



Storage

- Store upside down in piles of 6 at the most. Store mats with very deep and straight shapes in piles of 2.
- Do not fold the products - keep them flat.

General Recommendations

- Do not cut inside or on top of the product.



Quality Certifications

Flexipan® conforms to French, European, and United States regulations on silicone products in contact with food. Flexipan® obtained the N.S.F.® certification (National Sanitation Foundation) in February 1997, guaranteeing that it meets or exceeds some of the most demanding construction and performance standards in the world. Additionally, Sasa Demarle Inc. products conforms to U.S. FDA (Food and Drug Administration) regulations section 21 CFR Ch.1 177-2600 and are Kosher certified.

Our clients can rest assured that our products are in full compliance with hygiene and non-toxicity regulations.



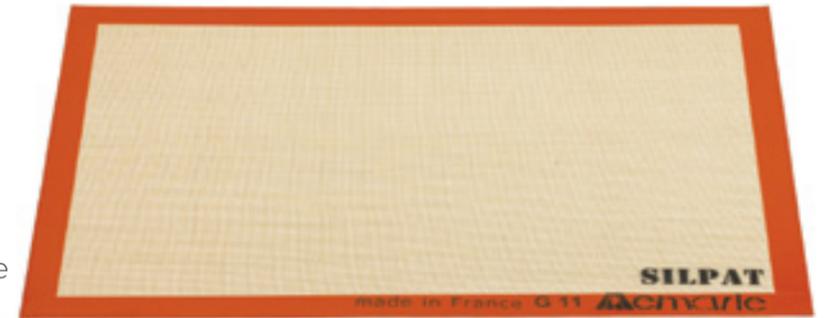
Silicone Liners

Silpat® is recognized worldwide as the original non-stick silicone pastry liner. It is the preferred choice of renowned Chefs around the globe for cookies, macaroons and bread. Silpat® liners are our premium line and are manufactured in France. We also offer Sil-Eco® economy liners which are manufactured in China. All of our liners meet required food certifications as well as Sasa Demarle's high standards for quality. The Sil-Eco® line can be fully customized to any shape, size or color that you wish.

SILPAT® is known around the world as the original non-stick baking liner. SILPAT® products never need greasing and replace the use of parchment paper. Utilizing SILPAT® products saves you time and money and also reduces waste in our environment. It is ideal for use when creating Danish pastries, baking biscuits, working with sugar and all sugary and salted preparations. SILPAT® liners are made of fiberglass and food grade silicone and are completely food safe.

Nothing sticks to SILPAT®!

SILPAT® Made In France



SILPAT®

Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
SUGAR LAMP	12" x 16" (300 x 400mm)	16" x 12" (400 x 300mm)	AE400300-10
GN 1/1	13" x 21" (325 x 530 mm)	12.37" x 20.5" (315 x 520 mm)	AE520315-00
FRENCH FULL SIZE	16" x 24" (400 x 600 mm)	15.75" x 23.66" (385 x 585 mm)	AE585385-30
US FULL SIZE	18" x 26" (460 x 660 mm)	16.5" x 24.5" (420 x 620 mm)	AE620420-12
GN 1/2	21" x 25.5" (530 x 650 mm)	20.5" x 25" (520 x 640 mm)	AE640520-00
UK	18" x 30" (460 x 760 mm)	22" x 30" (450 x 750 mm)	AE760560-04
TOASTER OVEN SIZE	8" x 11" (203 x 280 mm)	7.87" x 10.87" (200 x 275 mm)	AE275200-01
PETITE JELLY ROLL	9" x 13" (230 x 300 mm)	8.25" x 11.75" (205 x 295 mm)	AE295205-01
OCTOGONAL		Ø 10.25" (260 mm)	AE260260-02
MEDIUM SIZE	10.25" x 15.25" (260 x 390 mm)	9.5" x 14.37" (240 x 365 mm)	AE365240-02
US HALF SIZE	13" x 18" (330 x 460 mm)	11.62" x 16.5" (295 x 420 mm)	AE420295-07
COOKIES	14" x 18" (360 x 460 mm)	12" x 17" (310 x 430 mm)	AE430340-02

Proper Use and Care

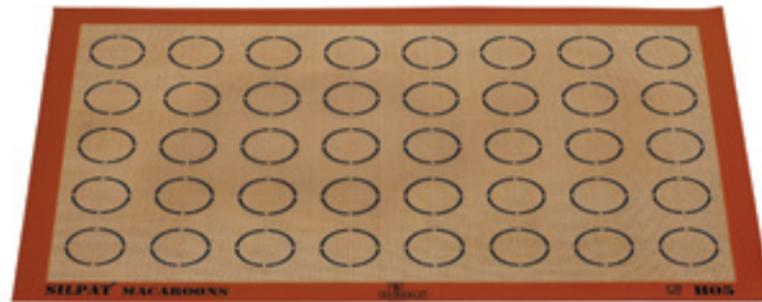
- Place the liner on a perforated tray or a grid before handling.
- Do not use knives, scrapers, brushes or cutters on the Silpat®.
- Do not cut on the Silpat®.
- Do not fold the Silpat®.
- Do not grease the Silpat®.
- Never use a cut or torn Silpat®.
- Usable in any kind of oven (ventilated, steam, microwave, deck oven).
- Use a neutral pH detergent (pH=7).
- Dry in an oven at 212°F (or 100°C) for a duration of 2-3 minutes.



Additional sizes may be available. Dimensions shown in inches are approximate.



Our new SILPAT® Macarons liner has been specifically designed to assist you in creating macaroon perfection! The evenly spaced circles will help ensure that your macarons are consistent and evenly sized. And thanks to the non-stick properties of SILPAT® you do not have to worry about damaging them when demolding!



A diameter of 2" (50 mm) is best suited for creating traditional-sized macarons.

Dimensions of Liner	Ø of Macarons	Number of Macarons	Ref.
11.62" x 16.5" (295 x 420 mm)	2" (50 mm)	20	AE420295-20
16.5" x 24.5" (420 x 620 mm)	2" (50 mm)	40	AE620420-28
15.75" x 23.66" (585 x 385 mm)	2" (50 mm)	28	AE585385-63



Macaroon Mix

- Egg Whites 7.9 oz (225 g)
- Sugar 4.8 oz (135 g)
- Egg White Powder 0.2 oz (5 g)
- Powdered Sugar 16.6 oz (470 g)
- Almond Flour 9.9 oz (280 g)

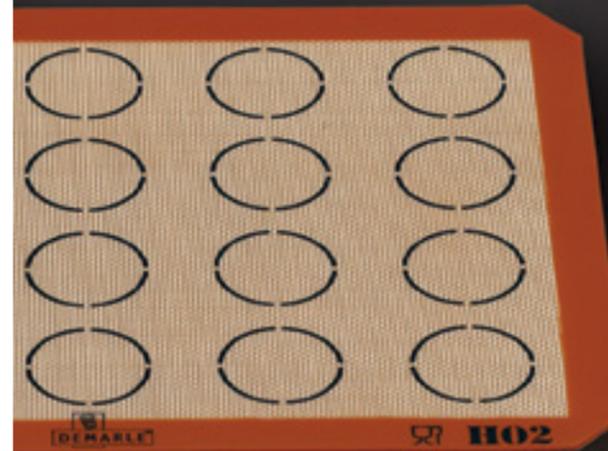
Recipe

from Rocco Ligrine

Whisk egg whites, egg white powder, and half of the sugar to medium peaks. Continue whisking and add remaining sugar and any desired colors. Fold in sifted powdered sugar and almond flour - until the mixture falls back upon itself. Pipe onto Silpat® Macarons liner and bake at 300°F (150°C) for 12-15 minutes.

Additional sizes may be available. Dimensions shown in inches are approximate.

Unleash your Creativity!



SILPAT® for Macarons



SIL-ECO®: Quality Silicone Liners at a Lower Cost

Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
9" ROUND		9" Round (229 mm)	E-99124
PETITE JELLY ROLL	9" x 13" (230 x 300 mm)	8.25" x 11.75" (205 x 295 mm)	E-99125
MEDIUM SIZE	10.25" x 15.25" (260 x 390 mm)	9.5" x 14.37" (240 x 365 mm)	E-99129
US HALF SIZE	13" x 18" (460 x 330 mm)	11.62" x 16.5" (295 x 420 mm)	E-99126
US FULL SIZE	18" x 26" (660 x 460 mm)	16.5" x 24.5" (420 x 620 mm)	E-99130

Silicone Liner Customization

You can create unique and specialized liners by choosing your own colors and sizes, and even adding your company logo. Please contact us for more information.



Additional sizes may be available. Dimensions shown in inches are approximate.

QUICK FACTS

- Sil-Eco® products eliminate the hassle of greasing pans, wasting parchment paper, and dealing with messy cleanups.
- Sil-Eco® products are NSF, FDA, and Kosher certified.
- Sil-Eco® products are Made in China.

USE

- Place your Sil-Eco® baking liner on a cookie sheet or pan.
- Do not grease, butter, or spray with oil.
- The recipe baking temperature may need to be adjusted according to your oven as the mat will provide some insulation during baking.
- Sil-Eco® liners can tolerate temperatures from -40 °F to 500 °F (-40 °C to 260 °C).

CARE

- Wipe clean with a damp, soft sponge then rinse with clean water. A mild soap or detergent may be used if needed.
- Shake to remove excess water and wipe dry.



Silpain® Bread and Pastry Liners

PREMIUM PRODUCT

Made in France

The Silpain® mat is a flexible, non-stick, easy-to-use liner that has a perforated texture covered with food grade silicone. It is ideal for freezing and for baking bread of all shapes and sizes, which are not required to be calibrated, as well as for the partial baking of tarts. The mat must be used flat and placed on a tray (we recommend a perforated tray as this provides better heat circulation). The mat is easily cleaned using a soft sponge under running water.



Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
US FULL SIZE	18" x 26" (460 x 600 mm)	16.5" x 24.5" (620 x 420 mm)	SN 620 420 01
FRENCH FULL SIZE	16" x 24" (400 x 600 mm)	15.75" x 23.66" (585 x 385 mm)	SN 585 385 05
US HALF SIZE	13" x 18" (330 x 455 mm)	11.625" x 16.5" (290 x 415 mm)	SN 415 290 02

Sil-Eco® Bread and Pastry Liner

ECONOMY PRODUCT

Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
US HALF SIZE	13" x 18" (330 x 455 mm)	11.625" x 16.5" (290 x 415 mm)	E-96126-BM



Silpat® Workstation



Roul'pat®

PREMIUM PRODUCT

Made in France

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 also allows for spreading nougat, cooked sugar, chocolate, or caramel. The Roul'pat® can be cleaned with a soft sponge under hot water.



Dimensions of Liner	Ref.
16.5" x 24.5" (420 x 620 mm)	AD620420-01
23" x 31.5" (585 x 800 mm)	AD800585-01
11.62" x 16.5" (295 x 420 mm)	AD420295-01

Additional sizes may be available. Dimensions shown in inches are approximate.

Flexible Molds

For more than 20 years the superior quality of Flexipan® molds has been recognized by professionals around the world.

We have developed a unique combination of glass fabric and food grade silicone that sets the Flexipan® line apart from the competition. Our proprietary technology is easy to use since it is exceptionally non-sticky, and therefore quick to demold. Flexipan® molds are available in more than 200 different shapes and a variety of sizes, both for individual cakes as well as for decorations.



What's New?



Pearls
Ø 3" (73 mm)
Depth 1.5" (40 mm)
Vol. 3.38 oz (100 ml)
13" x 21" (325 x 530 mm)
15 indents
Ref. FP 1368



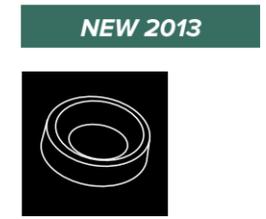
FLEXIPAN®



©Mini-Square Boxes
2" x 2" (50 x 50 mm)
Depth 1.18" (29 mm)
Vol. 2.20 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1366



©Mini-Caterpillars
1.56" x 4" (40 x 102 mm)
Depth 1.5" (36 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
27 indents
Ref. FP 1294



Landscapes
Ø 3" (75 mm)
Depth 1" (24 mm)
Vol. 2.7 oz (80 ml)
18" x 26" (400 x 600 mm)
27 indents
Ref. FP 1357

Additional sizes may be available. Dimensions shown in inches are approximate.



CUTTER
DEC 1105

©Chocolate Bars

2.75" x 2.75" (70 x 70 mm)
Depth 1.62" (30 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1497



©Fluted Bars

1.81" x 4.18" (46 x 106 mm)
Depth 1" (25 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
24 indents

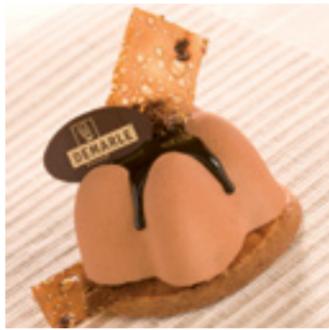
Ref. FP 1187



Ellipses

2.31" x 3.06" (58 x 78 mm)
Depth 1.56" (40 mm)
Vol. 3.38 oz (100 ml)
18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1169



Bavarois

Ø 3.06" (78 mm)
Depth 1.32" (35 mm)
Vol. 3.38 oz (100 ml)
18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1109



Charlottes

Ø 3.06" (78 mm)
Depth 1.56" (40 mm)
Vol. 3.38 oz (100 ml)

18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1059



Charlottes

Ø 2.43" (62 mm)
Depth 1.37" (35 mm)
Vol. 2.03 oz (60 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1079



Mini-Charlottes

Ø 1.37" (35 mm)
Depth 0.62" (15 mm)
Vol. 0.30 oz (9 ml)

18" x 26" (400 x 600 mm)
60 indents

Ref. FP 1071



Pictured above: Flexipan® Charlottes FP 1059 • Flexipan® Mini-Charlottes FP 1071
Stainless Steel Cutter Charlotte DEC 1059 • Gold Undercake Cardboard Round CAR 1268



I chose the combination of hazelnut and lemon for the balance of the nuts full and rounded taste with the sharpness of the lemon. Clients love this bold yet simple union of flavors.



Sebastien Canonne

French Pastry School, Chicago

Terre et Soleil

Extracted from "Exceptional Excursions" recipe book from Demarle



Shells

3" x 3.12" (75 x 80 mm)
Depth 0.75" (20 mm)
Vol. 2.4 oz (70 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1067



Flowers

3" (78 mm)
Depth 0.75" (20 mm)
Vol. 2.7 oz (80 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1055



Flowers

2" x 2.5" (49 x 62 mm)
Depth 1" (26 mm)
Vol. 2.03 oz (60 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1792



Daisies

2.75" (70 mm)
Depth 1.06" (27 mm)
Vol. 2.4 oz (70 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1996



Additional sizes may be available. Dimensions shown in inches are approximate.



Mini-Madeleines

1.31" x 2.06" (33 x 52 mm)
Depth 0.56" (15 mm)
Vol. 0.5 oz (15 ml)
18" x 26" (400 x 600 mm)
56 indents

Ref. FP 1121

CUTTER
DEC 1126



Mini-Sapphires

1.56" x 1.56" (40 x 40 mm)
Depth 1" (24 mm)
Vol. 0.57 oz (17 ml)
18" x 26" (400 x 600 mm)
54 indents

Ref. FP 1126



Madeleines

1.81" x 3.06" (47 x 78 mm)
Depth 0.68" (19 mm)
Vol. 1.2 oz (35 ml)
18" x 26" (400 x 600 mm)
40 indents

Ref. FP 1511



CUTTER
DEC 1124

Sapphires

2.75" x 2.75" (70 x 70 mm)
Depth 1.37" (35 mm)
Vol. 2.54 oz (75 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1124

CUTTER
DEC 1124



Savarins Sapphires

2.75" x 2.75" (70 x 70 mm)
Depth 1.25" (32 mm)
Vol. 2.71 oz (80 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1160



Sweet or Savory

Our Mini-madeleines mold is the perfect small size and shape for your creations!

Non-stick solutions for your baking creations!

Look for additional ideas on our website:

www.SasaDemarle.com

Additional sizes may be available. Dimensions shown in inches are approximate.

FLEXIPAN®

Sapphires



Pictured above: Flexipan® Sapphires FP 1124 • Flexipan® Mini-Sapphires FP 1126
Stainless Steel Cutter Sapphire DEC 1124 • Gold Undercake Cardboard Sapphire CAR 1124

FLEXIPAN®

Variety

FLEXIPAN®: Square Shapes • Square Tartlets



Mini-Squares

1.5" x 1.5" (37 x 37 mm)
Depth 0.62" (17 mm)
Vol. 0.61 oz (18 ml)
18" x 26" (400 x 600 mm)
60 indents

Ref. FP 1128



Squares

2.18" x 2.18" (56 x 56 mm)
Depth 1" (24 mm)
Vol. 2.03 oz (60 ml)
18" x 26" (400 x 600 mm)
35 indents

Ref. FP 1133



Mini-Squares

1.75" x 1.75" (45 x 45 mm)
Depth 0.43" (12 mm)
Vol. 0.67 oz (20 ml)
18" x 26" (400 x 600 mm)
60 indents

Ref. FP 1106



Tricks & Tips

The Mini-Squares Ref. FP 1106 can also be used as a financier base for appetizers.



Square Tartlets

2.37" x 2.37" (60 x 60 mm)
Depth 0.56 (15 mm)
Vol. 1.35 oz (40 ml)
18 x 26" (400 x 600 mm)
40 indents

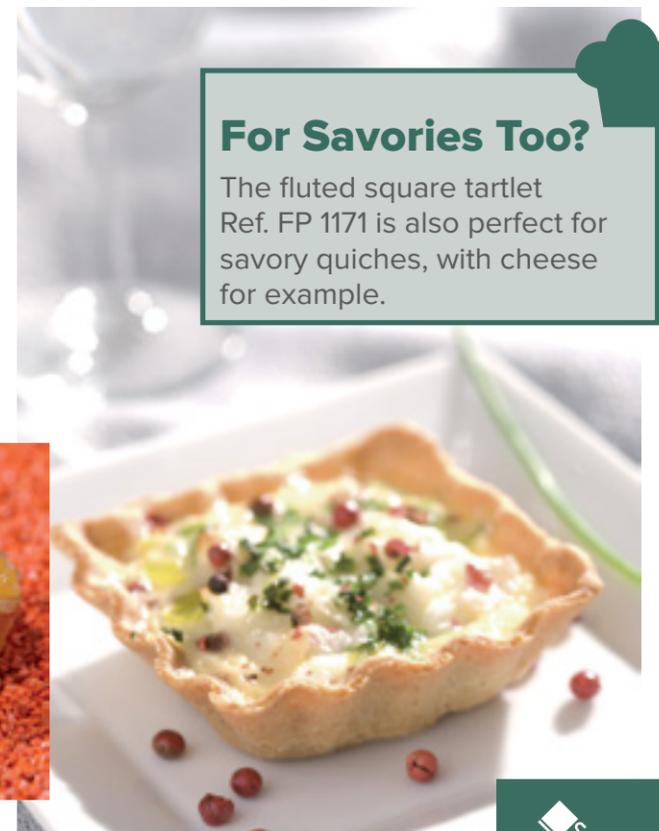
Ref. FP 1119



Fluted Square Tartlets

3.06" x 3.06" (78 x 78 mm)
Depth 0.75" (20 mm)
Vol. 2.37 oz (70 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1171



For Savories Too?

The fluted square tartlet Ref. FP 1171 is also perfect for savory quiches, with cheese for example.



Andrew Shotts

United States

Petits Fours for the Senses

Extracted from
"Exceptional Excursions"
recipe book from Demarle

"I wanted to create something with the Flexipan® that demonstrates its use and its place in the laboratories of modern patisseries. This is a simple recipe that is easy to prepare, with a clear, elegant and attractive result."



FLEXIPAN®: Appetizers



Spoons

1.12" x 3.50" (28 x 90 mm)
Depth 0.47" (12 mm)
Vol. 0.5 oz (15 ml)
18" x 26" (400 x 600 mm)
36 indents
Ref. FP 1127



Tip for Caterers!



Spoons are great for tasting caterer preparations - everything can be eaten!



Mini-Ondulos

1.37" x 1.93" (35 x 50 mm)
Depth 0.75" (20 mm)
Vol. 0.68 oz (18 ml)
18 x 26" (400 x 600 mm)
50 indents
Ref. FP 1190



**CUTTER
DEC 1144**



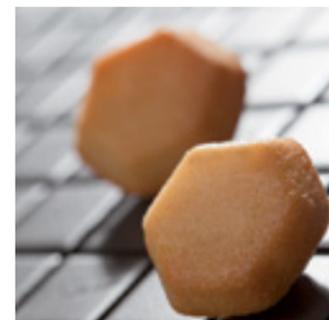
Mini-Drops

1.25" x 2.06" (32 x 52 mm)
Depth 0.75" (20 mm)
Vol. 0.68 oz (18 ml)
18" x 26" (400 x 600 mm)
56 indents
Ref. FP 1144



Hexagons

1.31" x 1.75" (40 x 45 mm)
Depth 1" (12 mm)
Vol. 0.40 oz (12 ml)
18" x 26" (400 x 600 mm)
60 indents
Ref. FP 1076



Triangles

1.56" x 1.87" (41 x 48 mm)
Depth 0.37" (10 mm)
Vol. 0.24 oz (7 ml)
18" x 26" (400 x 600 mm)
80 indents
Ref. FP 1985



Lozenges

1.56" x 2.37" (35 x 60 mm)
Depth 0.37" (10 mm)
Vol. 0.30 oz (9 ml)
18" x 26" (400 x 600 mm)
70 indents
Ref. FP 1984



Octagons

1.31" x 1.75" (40 x 43 mm)
Depth 1" (26 mm)
Vol. 0.94 oz (28 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. FP 1560



Additional sizes may be available. Dimensions shown in inches are approximate.



Various Appetizers

Various sizes
Depth 0.87" (22 mm)
18" x 26" (400 x 600 mm)
60 indents
Ref. FP 1174



Let Your Imagination Run Wild!



Mini-Tartlets

Ø 1.62" (42 mm)
Depth 0.37" (10 mm)
Vol. 0.44 oz (13 ml)
18" x 26" (400 x 600 mm)
60 indents
Ref. FP 1413



Quiches

Ø 2" (48 mm)
Depth 0.56" (15 mm)
Vol. 0.67 oz (20 ml)
18" x 26" (400 x 600 mm)
48 indents
Ref. FP 1600

Delicacies

Various sizes
Depth 0.5" (12 mm)
13" x 18" (300 x 400 mm)
30 indents
Ref. FP 2064



Mini-Savarins

Various sizes
Depth 0.5" (15 mm)
18" x 26" (400 x 600 mm)
54 indents
Ref. FP 1274



Mince Pies

Ø 2.25" (58 mm)
Depth 0.75" (20 mm)
Vol. 1.18 oz (35 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. FP 1066



Tartlets

Ø 3.31" (77 mm)
Depth 0.75" (20 mm)
Vol. 2.2 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1675



Medallions

Ø 1.12" (28 mm)
Depth 0.31" (8 mm)
Vol. 0.17 oz (5 ml)
18" x 26" (400 x 600 mm)
96 indents
Ref. FP 1097



Pomponnettes

Ø 1.37" (36 mm)
Depth 0.62" (17 mm)
Vol. 0.37 oz (14 ml)
18" x 26" (400 x 600 mm)
96 indents
Ref. FP 1416



Mini-Fluted Tartlets

1.5" x 1.75" (38 x 46 mm)
Depth 0.56" (15 mm)
Vol. 0.37 oz (11 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. FP 1082



Quiches / Pies

Ø 3.75" (96 mm)
Depth 1" (25 mm)
Vol. 4.56 oz (135 ml)
18" x 26" (400 x 600 mm)
15 indents
Ref. FP 1674

Mini-Cylinders

Ø 1.5" (38 mm)
Depth 0.37" (10 mm)
Vol. 0.47 oz (14 ml)
18" x 26" (400 x 600 mm)
54 indents
Ref. FP 2435



Shortbreads-Macaroons

Ø 1.5" (38 mm)
Depth 0.12" (3 mm)
Vol. 0.2 oz (6 ml)
18" x 26" (400 x 600 mm)
77 indents
Ref. FP 1884



Mini-Oval Tartlets

1.12" x 2.5" (27 x 66 mm)
Depth 0.43" (11 mm)
Vol. 0.34 oz (10 ml)
18" x 26" (400 x 600 mm)
48 indents
Ref. FP 1982



Oval Tartlets

1.75" x 4.2" (45 x 106 mm)
Depth 0.6" (15 mm)
Vol. 1.18 oz (35 ml)
18" x 26" (400 x 600 mm)
30 indents
Ref. FP 1033





©**Saint-Honoré Crowns**

Ø 3.12" (80 mm)
Depth 0.81" (20 mm)
Vol. 2.37 oz (70 ml)
18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1189



©**Mini Saint-Honoré Crowns**

Ø 2" (54 mm)
Depth 0.5" (15 mm)
Vol. 0.75 oz (22 ml)
18" x 26" (400 x 600 mm)
35 indents

Ref. FP 1289



©**Saint-Honoré Crowns**

Ø 5.87" (150 mm)
Depth 1" (26 mm)
Vol. 8.79 oz (260 ml)
18" x 26" (400 x 600 mm)
6 indents

Ref. FP 1179



Looking for the larger mold?
See Ref. FM 502 on p. 66.



©**Hexagons**

Ø 3.12" (80 mm)
Depth 1" (25 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
20 indents

Ref. FP 1180

CUTTER:
DEC 1180
GOLD UNDERCAKE
CARDBOARD:
CAR 1180



©**Square Boxes**

2.5" x 2.5" (65 x 65 mm)
Depth 2.5" x 2.5" (35 mm)
Vol. 3.71 oz (110 ml)
13" x 21" (325 x 530 mm)
15 indents

Ref. FP 1166

CUTTER
DEC 1105
GOLD UNDERCAKE
CARDBOARD:
CAR 1102



©**Interlacing Drops**

Ø 3" (76 mm)
Depth 1.75" (45 mm)
Vol. 3.55 oz (105 ml)
18" x 26" (400 x 600 mm)
15 indents

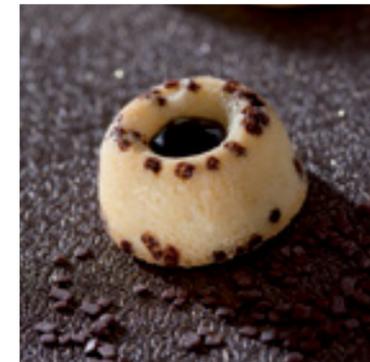
Ref. FP 1344



©**Small Interlacing Drops**

Ø 2.25" (59 mm)
Depth 1.25" (35 mm)
Vol. 2.2 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1244



©**Mini-Volcanos**

Ø 1.5" (40 mm)
Depth 0.86" (22 mm)
Vol. 0.67 oz (20 ml)
18" x 26" (400 x 600 mm)
54 indents

Ref. FP 1259



©**Mini-Volcanos**

Ref. FP 1359 • Ø 2" (45 mm)
Depth 1" (24 mm) • Vol. 0.75 oz (22 ml)
18" x 26" (400 x 600 mm) • 40 indents



©**Volcanos**

Ø 3" (70 mm)
Depth 1.5" (35 mm)
Vol. 2.7 oz (80 ml)
18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1159



©**Mini-Pyramids**

1.37" x 1.37" (35 x 35 mm)
Depth 0.87" (23 mm)
Vol. 0.5 oz (15 ml)
18 x 26" (600 x 400 mm)
54 indents

Ref. FP 1562



©**Pyramids**

Ref. FP 1585 • 3" x 3" (71 x 71 mm)
Depth 1.56" (41 mm) • Vol. 0.75 oz (90ml)
18" x 26" (400 x 600 mm) • 24 indents



©**Pyramids**

2" x 2" (50 x 50 mm)
Depth 1.37" (35 mm)
Vol. 1.69 oz (50 ml)
18" x 26" (400 x 600 mm)
35 indents

Ref. FP 1882

Dimensions shown in inches are approximate.

Additional sizes may be available. Dimensions shown in inches are approximate.



Mini-Cones

Ø 1.18" (30 mm)
Depth 1.18" (20 mm)
Vol. 0.2 oz (6 ml)
18" x 26" (400 x 600 mm)
96 indents
Ref. FP 1083



Inserts for Cones

Ø 2" (50 mm)
Depth 1.56" (40 mm)
Vol. 0.81 oz (24 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. FP 1103



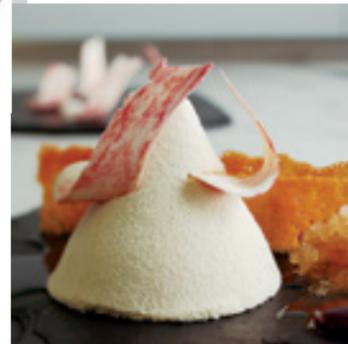
Try this Trick!

When filling cone cakes, place the Flexipan® Cones mat (FP 1094) onto the Insert for Cones mat (FP 1103). This will give you greater stability when filling!



Cones

Ø 2.75" (70 mm)
Depth 2.33" (60 mm)
Vol. 2.7 oz (80 ml)
18" x 26" (400 x 600 mm)
20 indents
Ref. FP 1094



"I discovered the key lime pie in the United States. Since I love the combination of key lime and raspberry I wanted to give it a little touch of modernity and aesthetism. Also whenever I create a new cake I do it above all for myself, because I have quite a sweet touch."

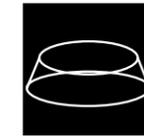


Jean Claude Canestrier

United States

South Florida

Extracted from "Exceptional Excursions" recipe book from Demarle



Designation	Size	Depth	Volume	Ref. 18" x 26" (400 x 600 mm)	Number of Indents
MINI-OVALS	1.75" x 2.06" (31 x 51 mm)	0.75" (20 mm)	0.68 oz. (20 ml)	FP 2267	50
MINI-OVALS	1.37" x 2.25" (35 x 57 mm)	0.5" (12 mm)	0.61 oz. (18 ml)	FP 1077	64
OVALS	1.93" x 2.68" (50 x 70 mm)	1" (25 mm)	1.86 oz. (55 ml)	FP 4270	30
OVALS	1.93" x 2.68" (50 x 70 mm)	1.18" (30 mm)	2.53 oz. (75 ml)	FP 1270	30
OVALS	2.37" x 3.37" (60 x 85 mm)	1.18" (30 mm)	3.38 oz. (100 ml)	FP 1776	20
OVALS	1.75" x 3.77" (45 x 96 mm)	1" (28 mm)	2.7 oz. (80 ml)	FP 2206	24

Mini-Rounded Quenelles

1" x 1.62" (26 x 42 mm)
Depth 0.75" (20 mm)
Vol. 0.33 oz (5.6 ml)
18" x 26" (400 x 600 mm)
72 indents
Ref. FP 1072



Rounded Quenelles

1.56" x 2.37" (40 x 60 mm)
Depth 1" (25 mm)
Vol. 1.01 oz (30 ml)
18" x 26" (400 x 600 mm)
42 indents
Ref. FP 1052



CUTTER
DEC 1154

Quenelles

1.75" x 3.31" (44 x 84 mm) | Ref. FP 1154
Depth 1.37" (35 mm) | Vol. 1.69 oz (50 ml)
13" x 21" (325 x 530 mm) | 32 indents

Medium Quenelles

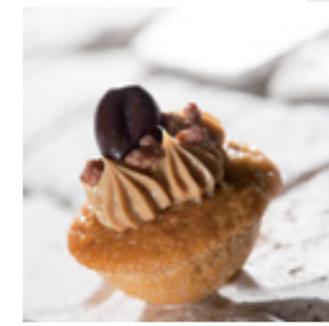
1.43" x 2.62" (36 x 67 mm) | Ref. FP 1152
Depth 1.06" (27 mm) | Vol. 0.68 oz (20 ml)
13" x 21" (325 x 530 mm) | 43 indents

Mini-Quenelles

0.86" x 1.65" (22 x 42 mm) | Ref. FP 1150
Depth 0.66" (17 mm) | Vol. 0.16 oz. (5 ml)
18" x 26" (400 x 600 mm) | 100 indents



Additional sizes may be available. Dimensions shown in inches are approximate.



Upside-Down

Use the Upside Down Mini Half-Sphere Ref FP 21977 in order to create a cavity in a cake to be decorated!



Designation	Ø Diameter	Depth	Volume	Ref. for 18" x 26" (400 x 600 mm)	Number of Indents
MINI HALF-SPHERES	1" (26 mm)	0.56" (16 mm)	0.2 oz. (6 ml)	FP 21977 <i>(Upside-Down)</i>	45
MINI HALF-SPHERES	1" (26 mm)	0.56" (16 mm)	0.2 oz. (6 ml)	FP 1977	96
MINI HALF-SPHERES	1.31" (29 mm)	0.68" (18 mm)	0.34 oz. (10 ml)	FP 2265	70
HALF-SPHERES	1.62" (42 mm)	0.75" (21 mm)	0.67 oz. (20 ml)	FP 1489	48
HALF-SPHERES	2.06" (58 mm)	1.18" (31 mm)	1.69 oz. (50 ml)	FP 1896	28
HALF-SPHERES	2.75" (70 mm)	1.56" (40 mm)	3.55 oz. (105 ml)	FP 1268	24
HALF-SPHERES	3.12" (80 mm)	1.56" (40 mm)	4.22 oz. (125 ml)	FP 1593	24



Frederic Monti

PreGel America

**Delice Chocolat
Framboise et Cacahuètes**

*Extracted from
"Exceptional Excursions"
recipe book from Demarle*

"I wanted to create a dessert composed of several different layers and flavors. Since peanut butter is very well known in the United States, I used it to make a peanut croustillant, while combining creamy textures with sharp tastes, such as the chocolate mousse and the raspberries. Spectacular!"

Additional sizes may be available. Dimensions shown in inches are approximate.



Mini-Hearts

1.93" x 2.06" (49 x 52 mm)
 Depth 0.43" (10 mm)
 Vol. 0.5 oz. (15 ml)
 300 x 400 mm (13" x 18")
 30 indents
 Ref. FP 2001



Hearts

2.5" x 2.62" (62 x 66 mm)
 Depth 1.37" (35 mm)
 Vol. 3.04 oz (90 ml)
 18" x 26" (400 x 600 mm)
 20 indents
 Ref. FP 1340

Hearts

2.5" x 2.62" (62 x 66 mm)
 Depth 1" (25 mm)
 Vol. 1.8 oz (55 ml)
 18" x 26" (400 x 600 mm)
 20 indents
 Ref. FP 3340



Chestnuts

2.51" x 2.51" (64 x 64 mm)
 Depth 1" (26 mm)
 Vol. 2.2 oz (65 ml)
 18" x 26" (400 x 600 mm)
 24 indents
 Ref. FP 1750



Try this Trick!

You can use the interlacing hearts to decorate the top of your desserts!

Interlacing Hearts

4.33" x 4.75" (113 x 120 mm)
 Depth 1.37" (35 mm)
 Vol. 6.76 oz (200 ml)
 18" x 26" (400 x 600 mm)
 8 indents
 Ref. FP 1096



CUTTER DEC 1096

FLEXIPAN®

Rounded Hearts



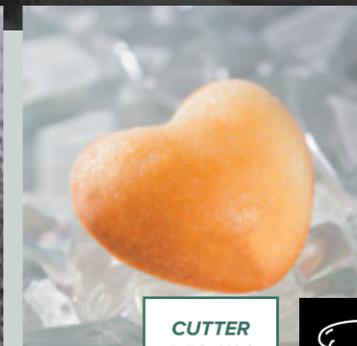
Flexipan® Rounded Hearts FP 1073 • Flexipan® Mini-Rounded Hearts FP 1136
 Stainless Steel Cutter Heart DEC 1073 • Gold Undercake Cardboard Heart CAR 1073

Rounded Hearts

2.56" x 3" (65 x 75 mm)
 Depth 1.37" (35 mm)
 Vol. 2.74 oz (81 ml)
 18" x 26" (400 x 600 mm)
 20 indents
 Ref. FP 1073



CUTTER DEC 1073



CUTTER DEC 1136

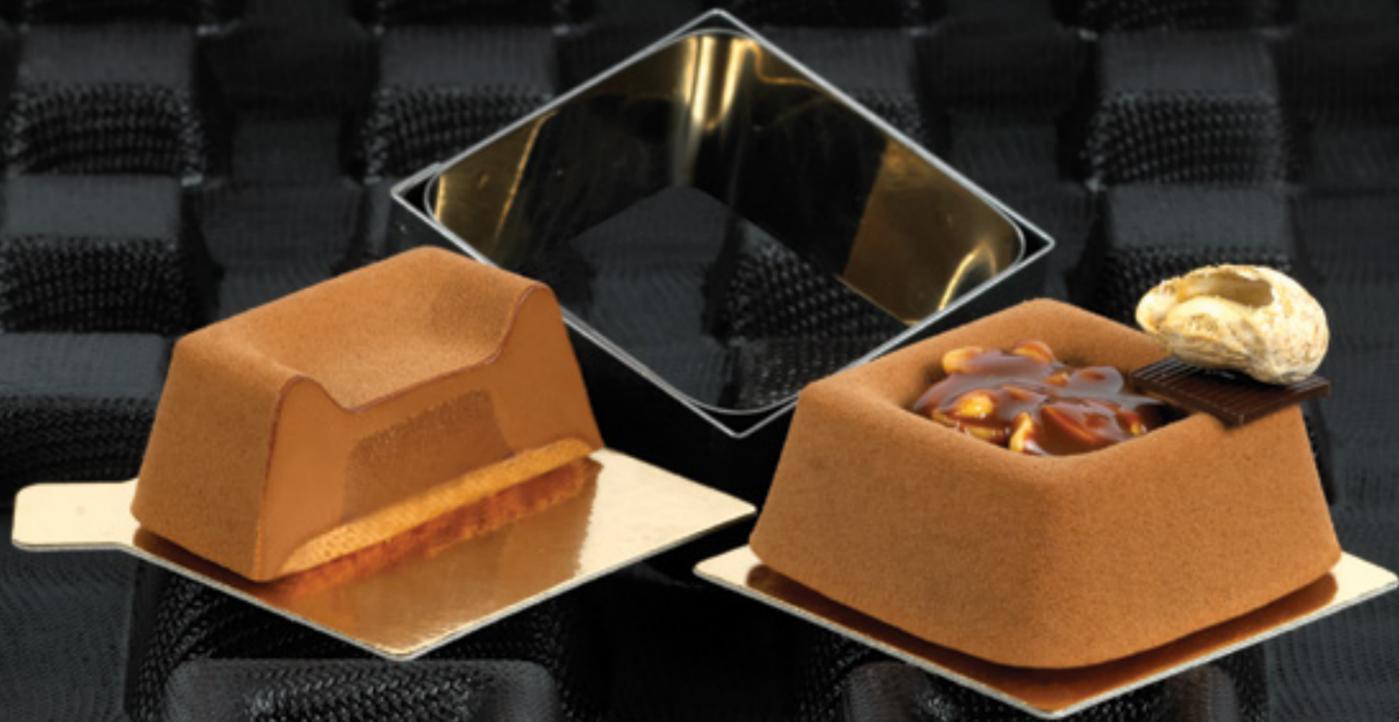


Mini-Rounded Hearts

1.5" x 1.62" (38 x 41 mm)
 Depth 0.56" (16 mm)
 Vol. 0.5 oz (15 ml)
 18" x 26" (400 x 600 mm)
 70 indents
 Ref. FP 1136

FLEXIPAN®

Square Savarins



Flexipan® Square Savarins FP 1102 • Flexipan® Mini-Squares FP 1128
Stainless Steel Cutter Square DEC 1102 • Gold Undercake Cardboard Square CAR 1102

FLEXIPAN®: Square Savarins

CUTTER
DEC 1102



Square Savarins

2.75" x 2.75" (70 x 70 mm)
Depth 1.18" (30 mm)
Vol. 3.38 oz (100 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1102

CUTTER
DEC 1105



Square Savarins

2.18" x 2.18" (56 x 56 mm)
Depth 0.87" (24 mm)
Vol. 1.52 oz (45 ml)
18" x 26" (400 x 600 mm)
35 indents
Ref. FP 1105



Mini-Square Savarins

1.45" x 1.45" (37 x 37 mm)
Depth 0.62" (17 mm)
Vol. 0.51 oz (15 ml)
18" x 26" (400 x 600 mm)
60 indents
Ref. FP 1113



Additional sizes may be available. Dimensions shown in inches are approximate.



This recipe shows how one can use patisserie techniques to make savory dishes. The idea was to adapt a traditional pastry mixture into a canapé or even a starter.

William Becker

United States

King Crab Panna Cotta

Extracted from “Exceptional Excursions”
recipe book from Demarle



Strawberries and rhubarb represent the start of the market season for me. Rhubarb is very sharp, but its combination with the strawberries balances the flavors. This is a very popular combination in the United States.

En-Ming Hsu

United States

Springtime Delight

Extracted from “Exceptional Excursions”
recipe book from Demarle



Round Savarins

Ø 2.5” (66 mm)
Depth 0.75” (20 mm)
Vol. 1.69 oz (50 ml)

18” x 26” (400 x 600 mm)
35 indents

Ref. FP 1339



Round Savarins

Ø 2.75” (70 mm)
Depth 1” (23 mm)
Vol. 2.19 oz (65 ml)

18” x 26” (400 x 600 mm)
24 indents

Ref. FP 1476



Mini-Round Savarins

Ø 1.56” (41 mm)
Depth 0.5” (12 mm)
Vol. 0.34 oz (10 ml)

18” x 26” (400 x 600 mm)
60 indents

Ref. FP 1586



Flan Bases

Ø 3.12” (80 mm)
Depth 0.75” (20 mm)
Vol. 2.37 oz (70 ml)

18” x 26” (400 x 600 mm)
24 indents

Ref. FP 1057



Dimensions shown in inches are approximate.



Mini-Oval Savarins

1.18" x 1.56" (30 x 40 mm)
 Depth 0.5" (12 mm)
 Vol. 0.3 oz (9 ml)

18 x 26" (600 x 400 mm) | 60 indents

Ref. FP 1080



Assorted Savarins

Squares: 2.18" x 2.18" (56 x 56 mm)
Ovals: 1.93" x 2.75" (50 x 70 mm)
 Depth 0.87" (22 mm)

13" x 18" (300 x 400 mm) | 12 indents

Ref. FP 2120



Oval Savarins

2" x 2.75" (50 x 70 mm)
 Depth 0.87" (22 mm)
 Vol. 1.62 oz (48 ml)

18" x 26" (400 x 600 mm)
 30 indents

Ref. FP 1116

Oval Savarins

2.37" x 3.12" (60 x 80 mm)
 Depth 1" (25 mm)
 Vol. 2.37 oz (70 ml)

18" x 26" (400 x 600 mm)
 24 indents

Ref. FP 1054



FLEXIPAN®

Oval Savarins



Flexipan® Oval Savarins FP 1054 • Flexipan® Mini-Oval Savarins FP 1080
 Gold Undercake Cardboard Square CAR 1054

Bars

1.56" x 4.75" (40 x 120 mm)
Depth 1" (25 mm)
Vol. 3.38 oz (100 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1145

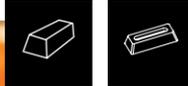


Champagne Biscuits

1" x 4.31" (24 x 109 mm)
Depth 0.37" (10 mm)
Vol. 0.67 oz (20 ml)
18" x 26" (400 x 600 mm)
45 indents
Ref. FP 1130

Mini-Bars

0.56" x 1.56" (15 x 40 mm)
Depth 0.5" (12 mm)
Vol. 0.2 oz (6 ml)
18" x 26" (400 x 600 mm)
120 indents
Ref. FP 1149



Small Bars with a Cavity

1.56" x 4" (40 x 100 mm)
Depth 1" (25 mm)
Vol. 2.37 oz (70 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1158



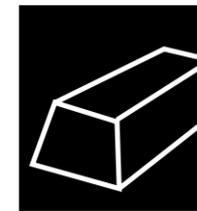
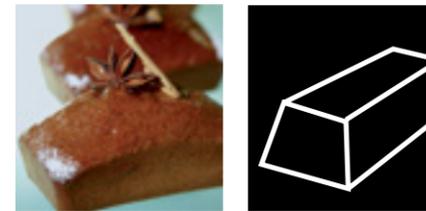
This is one of the best cake recipes! I learnt it during my training and then I modified it. What interests me is creating new recipes using flavors that I love.

Laurent Pages

Canada

Nid d'abeilles

Extracted from "Exceptional Excursions" recipe book from Demarle



Cakes

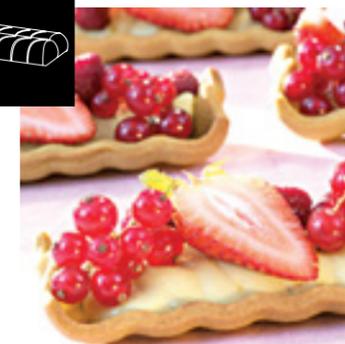
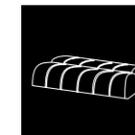
2.33" x 4" (58 x 102 mm) | **Ref. FP 1092**
Depth 1.18" (30 mm) | Vol. 4.7 oz (139 ml)
18" x 26" (400 x 600 mm) | 18 indents

2" x 4" (51 x 101 mm) | **Ref. FP 1757**
Depth 1.18" (30 mm) | Vol. 4 oz (120 ml)
18" x 26" (400 x 600 mm) | 21 indents

1.8" x 3.5" (46 x 89 mm) | **Ref. FP 4394**
Depth 1" (25 mm) | Vol. 3.71 oz (110 ml)
18" x 26" (400 x 600 mm) | 25 indents

1.18" x 4.31" (30 x 110 mm) | **Ref. FP 1533**
Depth 1.25" (31 mm) | Vol. 2.7 oz (80 ml)
18" x 26" (400 x 600 mm) | 16 indents

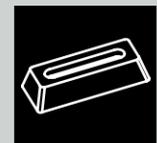
1.12" x 3" (30 x 80 mm) | **Ref. FP 1532**
Depth 1.12" (30 mm) | Vol. 1.85 oz (55 ml)
18" x 26" (400 x 600 mm) | 24 indents



Fluted Cakes

2.33" x 4.33" (60 x 110 mm)
Depth 1" (25 mm)
Vol. 3.55 oz (105 ml)
18" x 26" (400 x 600 mm)
16 indents

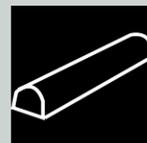
Ref. FP 1081



Bars with a Cavity

CUTTER
DEC 1148

1.56" x 4.75" (40 x 120 mm) | **Ref. FP 1148**
Depth 1" (25 mm) | Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm) | 24 indents



Half-Cylinders

0.62" x 3.31" (17 x 85 mm) | **Ref. FP 1146**
Depth 0.56" (15 mm) | Vol. 0.68 oz (20 ml)
18" x 26" (400 x 600 mm) | 48 indents

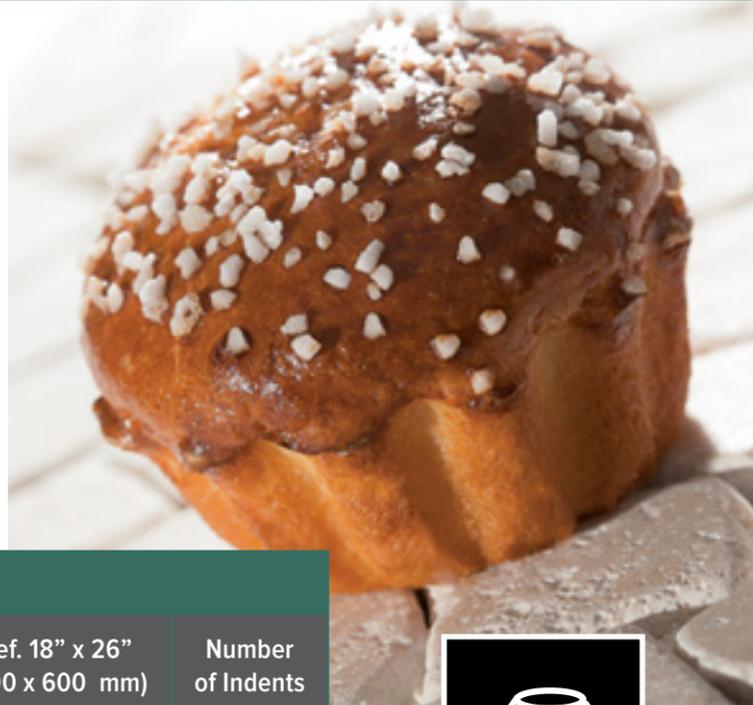
FLEXIPAN®



Flexipan® Bars with a Cavity FP 1148 • Flexipan® Half-Cylinders FP 1146
Stainless Steel Cutter Rectangular DEC 1148 • Gold Undercake Cardboard Rectangular CAR 1148



**Beautiful Golden Brioches
- Tasty Perfection!**



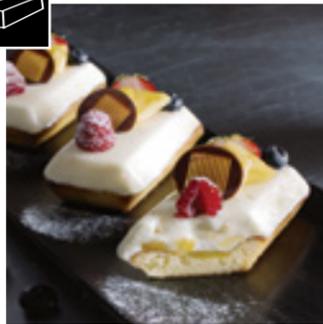
Fluted Brioches

Ø Diameter	Depth	Volume	Ref. 18" x 26" (400 x 600 mm)	Number of Indents
2.75" (68 mm)	1" (25 mm)	2.02 oz. (60 ml)	FP 1922	24
3" (78 mm)	1.18" (30 mm)	3.55 oz. (105 ml)	FP 10273	24
3.25" (81 mm)	1.5" (37 mm)	3.55 oz. (105 ml)	FP 2282	24



Financiers

1.81" x 3.37" (46 x 86 mm)
Depth 0.56" (14 mm)
Vol. 1.52 oz (45 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1264



Long Brioches

1.87" x 5.12" (48 x 130 mm)
Depth 0.68" (18 mm)
Vol. 2.70 oz (80 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 2005



Mini-Financiers

1" x 2" (26 x 50 mm)
Depth 0.37" (11 mm)
Vol. 0.34 oz (10 ml)
18" x 26" (400 x 600 mm)
84 indents
Ref. FP 1117



Round Brioches

3.12" (79 mm)
Depth 0.56" (15 mm)
Vol. 2.20 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 3006



Muffins

Ø **3.75"** (95 mm) | **Ref. FP 1085**
Depth 1.75" (45 mm) | Vol. 8.8 oz (260 ml)
13" x 18" (300 x 400 mm) | 8 indents

Ø **3.56"** (91 mm) | **Ref. FP 1034**
Depth 1.37" (35 mm) | Vol. 6.4 oz (190 ml)
18" x 26" (400 x 600 mm) | 15 indents

Ø **2.75"** (73 mm) | **Ref. FP 3051**
Depth 1.56" (40 mm) | Vol. 4.22 oz (125 ml)
18" x 26" (400 x 600 mm) | 24 indents

Ø **1.62"** (42 mm) | **Ref. FP 1756**
Depth 1.37" (35 mm) | Vol. 1.52 oz (40 ml)
18" x 26" (400 x 600 mm) | 40 indents



Darioles

Ø **2.37"** (65 mm) | **Ref. FP 1098**
Depth 2.5" (55 mm) | Vol. 4.33 oz (128 ml)
18" x 26" (400 x 600 mm) | 15 indents



Mini-Muffins

Ø **2"** (51 mm) | **Ref. FP 1031**
Depth 1.12" (29 mm) | Vol. 1.52 oz (45 ml)
18" x 26" (400 x 600 mm) | 40 indents



Jumbo Muffins

Ø **3.22"** (82 mm) | **Ref. FP 1601**
Depth 2" (50 mm) | Vol. 7.44 oz (220 ml)
18" x 26" (400 x 600 mm) | 15 indents



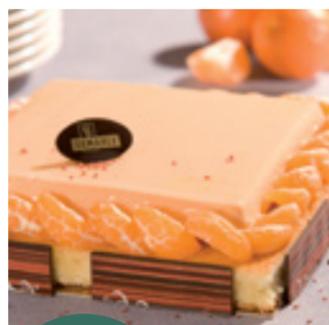
Muffins

Ø **3.11"** (79 mm) | **Ref. FP 915**
Depth 1.37" (36 mm) | Vol. 3.89 oz (115 ml)
18" x 26" (400 x 600 mm) | 24 indents



Crown Muffins

Ø **2.75"** (70 mm) | **Ref. FP 1178**
Depth 1.68" (43 mm) | Vol. 3.04 oz (90 ml)
13" x 21" (325 x 530 mm) | 15 indents



Square Insert

5.87" x 5.87" (150 x 150 mm)
Depth 0.62" (15 mm)
Vol. 10.14 oz (300 ml)
18" x 26" (400 x 600 mm)
6 indents

Ref. FP 1748



Double Insert

Ø 6.31" (160 mm)
Depth 1.12" (28 mm)
Vol. 15.5 oz (460 ml)
18" x 26" (400 x 600 mm)
6 indents

Ref. FP 1181



Cylinders

Ø 2.5" (63 mm)
Depth 1" (25 mm)
Vol. 2.2 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 2269



Cylinders

Ø 2.5" (63 mm)
Depth 1.37" (35 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1269



Also available in Silform® for Tarts
Ref. SF 1748



2 Rings Decor and Insert

Ø 7.06"- 4.75" (180-120 mm)
Depth 0.56" (15 mm)
Vol. 7.78 oz (230 ml)
18" x 26" (400 x 600 mm)
6 indents

Ref. FP 1177



Looking for our 3 ring molds?

You will find FM 400 and FM 402 on page 66.



Mini-Cylinders

Ø 1.56" (40 mm) | Ref. FP 1129
Depth 0.75" (20 mm) | Vol. 0.74 oz (22 ml)
18" x 26" (400 x 600 mm) | 54 indents



A smooth almond cake with a delicate exotic touch of basil. Three flavors chosen for their synergy with the rich and zesty Devonshire cream: the surprisingly frothy strawberry mousse, which is served warm to contrast with the little cake, itself wrapped in a marvelously odorous "leather" milk skin, inspired by vanilla cream.



Dominique and Cindy Duby

Canada

A6 B5 S10

Extracted from "Exceptional Excursions" recipe book from Demarle

Dimensions shown in inches are approximate.

"Tatin" Tarts

Ø Diameter	Depth	Volume	Ref. 18" x 26" (400 x 600 mm)	Number of Indents
3.25" (82 mm)	1.18" (30 mm)	4.56 oz. (135 ml)	FP 4897	15
4" (100 mm)	1.37" (35 mm)	8.28 oz. (245 ml)	FP 1777	12
4.12" (105 mm)	1.56" (40 mm)	10.31 oz. (305 ml)	FP 1399	12
4.15" (106 mm)	2" (50 mm)	13 oz. (375 ml)	FP 1467	11



"Tatin" Apple Tarts

The sweet and savory tatin apple tart is the "flagship" tart of the gourmet table. This "classic" has been transformed and renewed - full of surprises and originality!

Additional sizes may be available.
Dimensions shown in inches are approximate.





Mini-Florentiners

Ø 2.37" (59 mm)
Depth 0.5" (13 mm)
Vol. 1.01 oz (30 ml)
18" x 26" (400 x 600 mm)
40 indents

Ref. FP 115



Florentiners-Quiches

Ø 4" (102 mm)
Depth 0.75" (20 mm)
Vol. 4.73 oz (140 ml)
18" x 26" (400 x 600 mm)
15 indents

Ref. FP 112



Cookies

Ø 3.06" (78 mm)
Depth 0.37" (10 mm)
Vol. 1.69 oz (50 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1441



Rounds

Ø 3.56" (91 mm)
Depth 0.31" (8 mm)
Vol. 2.03 oz (60 ml)
18" x 26" (400 x 600 mm)
15 indents

Ref. FP 1299


Cookies

*Perfectly
Round!*



FLEXIPAN®

Additional sizes may be available. Dimensions shown in inches are approximate.



Thomas Haas
Canada



“Faced with the complexity of the world in which we live, we increasingly seek simplicity. I created this dessert by selecting ingredients with clear and easily identifiable flavors that would harmonize well and be pleasant to taste.”

Barre Croustillante

*Extracted from “Exceptional Excursions”
recipe book from Demarle*

Creative Shapes

Explore our wide range of playful and festive mold shapes!



Smile

Ø 3.06" (78 mm)
Depth 0.75" (20 mm)
Vol. 3.04 oz (90 ml)
18" x 26" (400 x 600 mm)
15 indents

Ref. FP 1193

NEW 2013



Teddy Bears

2.18" x 3.5" (55 x 90 mm)
Depth 0.75" (20 mm)
Vol. 2.70 oz (80 ml)

18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1056



Teddy Bears

4.37" x 4.5" (113 x 115 mm)
Depth 0.87" (31 mm)
Vol. 7.44 oz (220 ml)

18" x 26" (400 x 600 mm)
12 indents

Ref. FP 1975



Teddy Bear's Head

2.37" x 2.75" (62 x 70 mm)
Depth 1" (25 mm)
Vol. 2.53 oz (75 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1147



Butterfly

2.5" x 3" (60 x 70 mm)
Depth 0.75" (20 mm)
Vol. 2.03 oz (60 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1175



Jigsaw Puzzle

2.5" x 4" (65 x 100 mm)
Depth 1" (25 mm)
Vol. 3.04 oz (90 ml)

18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1186



Bow Tie

2" x 4" (55 x 98 mm) | Ref. FP 1286
Depth 1" (27 mm) | Vol. 2.87 oz (85 ml)
18" x 26" (400 x 600 mm) | 21 indents



Fishes

2.31" x 3.87" (59 x 99 mm)
Depth 1" (25 mm)
Vol. 3.38 oz (100 ml)

18" x 26" (400 x 600 mm)
18 indents

Ref. FP 1172



Little Men

2.5" x 2.75" (65 x 70 mm)
Depth 0.5" (12 mm)
Vol. 1.01 oz (30 ml)

18" x 26" (400 x 600 mm)
24 indents

Ref. FP 1173





Christmas Logs

1.56" x 13.37" (40 x 339 mm) | Ref. **FP 1454**
 Depth 1.53" (39 mm) | Vol. 15.2 oz (450 ml)
 18" x 26" (400 x 600 mm) | 8 indents



Mini-Logs

**CUTTER
DEC 1039**



1.56" x 3.75" (40 x 95 mm) | Ref. **FP 1039**
 Depth 1.18" (30 mm) | Vol. 2.7 oz (80 ml)
 18" x 26" (400 x 600 mm) | 24 indents



Mini-Logs

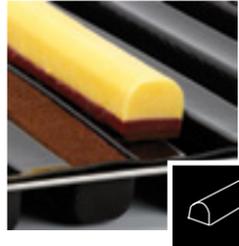
**CUTTER
DEC 1148**



1.75" x 4.8" (42 x 122 mm) | Ref. **FP 1320**
 Depth 1.18" (32 mm) | Vol. 3.89 oz (115 ml)
 18" x 26" (400 x 600 mm) | 24 indents

Log Inserts

1.56" x 19.5" (40 x 495 mm)
 Depth 1.56" (39 mm)
 Vol. 23.66 oz (700 ml)
 18" x 26" (400 x 600 mm)
 5 indents | Ref. **FP 1464**



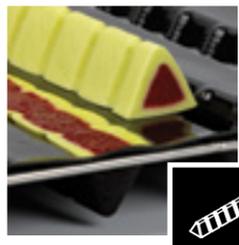
©Caterpillar

1.56" x 19.5" (40 x 495 mm)
 Depth 1.43" (36 mm)
 Vol. 15.21 oz (450 ml)
 18" x 26" (400 x 600 mm)
 5 indents | Ref. **FP 1194**



©Annapurna

1.56" x 19.5" (40 x 495mm)
 Depth 1.31" (33 mm)
 Vol. 12.51 oz (370 ml)
 18" x 26" (400 x 600 mm)
 5 indents | Ref. **FP 1184**



Plastic Christmas Log

Length: 19.6" (50 cm) | Ref. **GOU 0001**

Xmas Log

Ref. **TF 00130**



Plastic Christmas Log GOU 0001 • Xmas Log TF 00130
 Flexipan® Log Insert FP 1464 • Stainless Steel Support SUP 1464



Christmas Trees

3.31" x 3.5" (85 x 90 mm)
 Depth 1.18" (30 mm)
 Vol. 3.38 oz (100 ml)
 18" x 26" (400 x 600 mm)
 20 indents
 Ref. **FP 1142**



Stars

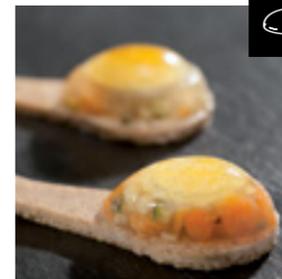
**CUTTER
MA 152217**

2.56" x 3.12" (65 x 80 mm)
 Depth 0.56" (15 mm)
 Vol. 1.2 oz (35 ml)
 18" x 26" (400 x 600 mm)
 24 indents
 Ref. **FP 1061**



Bells

3.62" x 4" (92 x 102 mm)
 Depth 1.12" (29 mm)
 Vol. 4.39 oz (130 ml)
 18" x 26" (400 x 600 mm)
 15 indents
 Ref. **FP 1182**



Mini-Eggs

1.37" x 2.12" (35 x 55 mm)
 Depth 0.81" (20 mm)
 Vol. 0.67 oz (20 ml)
 18" x 26" (400 x 600 mm)
 56 indents
 Ref. **FP 1256**

**CUTTER
DEC 1156**



Eggs

2.37" x 3.68" (60 x 94 mm)
 Depth 1.25" (31 mm) | Vol. 3.21 oz (95 ml)
 18" x 26" (400 x 600 mm) | 25 indents
 Ref. **FP 1156**



Stars

1.75" x 2.75" (45 x 70 mm)
 Depth 0.75" (20 mm)
 Vol. 1.52 oz (45 ml)
 18" x 26" (400 x 600 mm)
 24 indents
 Ref. **FP 1131**



3D Star

2.87" x 3.5" (75 x 90 mm) | Ref. **FP 2132**
 Depth 1" (25 mm) | Vol. 3.21 oz (95 ml)
 13" x 18" (300 x 400 mm) | 8 indents



FLEXIPAN®

Eggs



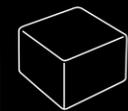
Flexipan® Eggs FP 1156
 Flexipan® Mini-Drops FP 1144
 Stainless Steel Cutter Egg DEC 1156
 Gold Undercake Cardboard Egg CAR 1156

Additional sizes may be available.
 Dimensions shown in inches are approximate.

What's New?

FLEXIPAT[®]

Our Flexipat[®] products are a complementary product line to our Flexipan[®] collection. Flexipat[®] has all of the advantages of Flexipan[®] including its flexibility, its self-supporting stability and of course, unmatched non-stick properties.

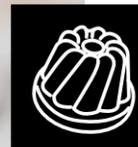
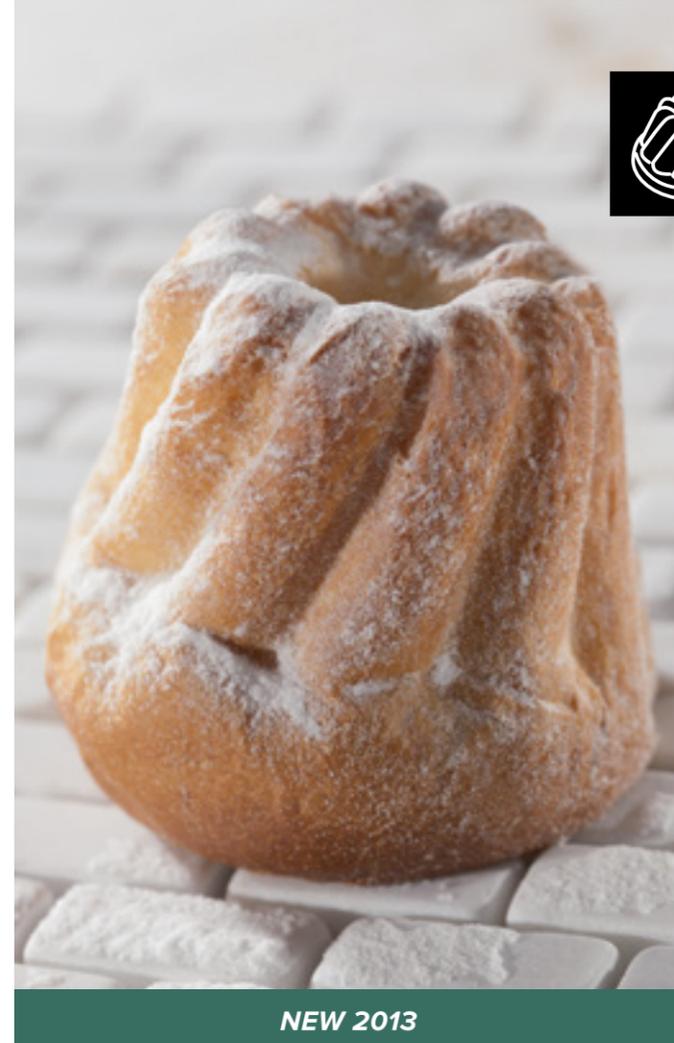


Cube

1.25" x 1.25" (30 x 30 mm)
Depth 0.75" (20 mm)
Vol. 0.57 oz (17 ml)
18" x 26" (400 x 600 mm)
96 indents
Ref. FX 1202

NEW 2013

FLEXIPAT[®]: The Classics



Kougloff

Ø 3" (80 mm)
Depth 2" (54 mm)
Vol. 5.1 oz (150 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FX 1102

NEW 2013



NEW 2013



Cylinder

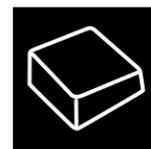
Ø 2.75" (70 mm)
Depth 1.5" (40 mm)
Vol. 5 oz (148 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FX 1103

*Additional sizes may be available.
Dimensions shown in inches are approximate.*



Diamond

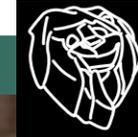
Ø 3" (79 mm)
 Depth 1.5" (40 mm)
 Vol. 3.38 oz (100 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FX 1201



Basic Chic

2.75" x 2.75" (70 x 70 mm)
 Depth 1.25" (34 mm)
 Vol. 4.4 oz (130 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FX 1200

NEW 2013



Lion

3" x 3.5" (77 x 88 mm)
 Depth 1.25" (34 mm)
 Vol. 4.1 oz (120 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FX 1000



NEW 2013



Panda

2.5" x 3" (65 x 77mm)
 Depth 1" (30 mm)
 Vol. 3.38 oz (100 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FX 1001



NEW 2013



Kolobok

3" x 3" (79 x 79 mm)
 Depth 1.5" (40 mm)
 Vol. 4.4 oz (130 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FX 1100



Flexible Mold Customization

Would you like to create a custom sized flexible mold?

If so we're happy to help you! We can customize a flexible mold to your exact requirements with the exception of color (all molds come in black only). However, you can choose custom sizes and add your company logo. There is a minimum order quantity of 300 pieces. Please contact us for more information.

Inserts for Desserts

Our wide variety of round indents allows you to mold many different types of preparations including sponges, jelly strips, crème brûlée, dacquoise and more!



FLEXIPAN®: Inserts for Desserts • Round Indents

Fill a pistachio Joconde sponge in round Flexipan® indents.



Put a stainless steel ring on a Silpat® and line with coconut mousse.



Then, insert a pistachio crème brûlée sponge and a raspberry jelly strip. Finish off with the Joconde sponge.



Using our round indents it's easy to set a layered dessert in a frame at the desired size.

Round Indents

Ø Diameter	Depth	Volume	Ref. 18" x 26" (400 x 600 mm)	Number of Indents
4.12" (104 mm)	0.75" (20 mm)	5.4 oz. (160 ml)	FP 1217	12
5" (125 mm)	0.62" (16 mm)	2.53 oz. (75 ml)	FP 107	11
5.5" (140 mm)	1" (25 mm)	12.17 oz. (360 ml)	FP 2452	6
5.68" (147 mm)	0.5" (12 mm)	6.76 oz. (200 ml)	FP 122	6
5.93" (150 mm)	0.56" (15 mm)	8.45 oz. (250 ml)	FP 1548	6
5.93" (150 mm)	0.93" (24 mm)	13.18 oz. (390 ml)	FP 1758	6
6.50" (166 mm)	0.5" (12 mm)	8.11 oz. (240 ml)	FP 118	6
7.25" (186 mm)	0.5" (12 mm)	10.14 oz. (300 ml)	FP 123	6

Additional sizes may be available. Dimensions shown in inches are approximate.

What's New?

Some of our familiar shapes are now available in a smaller size that is perfect for small groups.



Fluted Savarin

Ø 7.5" (188 mm)
Depth 1.75" (45 mm)
Vol. 23.67 oz (70 cl)

Ref. FM 686



FLEXIPAN®: 4-6 Portion Molds



NEW 2013

Star

5.31" x 7.37" (150 x 185 mm)
Depth 1.56" (40 mm)
Vol. 25.02 oz (74 cl)

Ref. FM 675



NEW 2013

Daisy

Ø 7" (180 mm)
Depth 1.5" (40 mm)
Vol. 22.32 oz (66 cl)

Ref. FM 656



NEW 2013

Oval

5.5" x 7.06" (140 x 180 mm)
Depth 1.93" (50 mm)
Vol. 26.37 oz (80 cl)

Ref. FM 601



Additional sizes may be available. Dimensions shown in inches are approximate.



Cushion

5" x 6.75" (130 x 170 mm)
Depth 1.5" (40 mm)
Vol. 18.6 oz (55 cl)

Ref. FM 603



Bar

5.68" x 5.68" (145 x 145 mm)
Depth 1.75" (45 mm)
Vol. 22.66 oz (67 cl)

Ref. FM 697



Requires a stainless steel frame
Ref. SUP 487



Yin & Yang

4.25" x 8.25" (110 x 210 mm)
Depth 1.5" (40 mm)
Vol. 27.05 oz (80 cl)

Ref. FM 505



Cushion

6" x 9" (155 x 225 mm)
Depth 1.5" (40 mm)
Vol. 37.2 oz (110 cl)

Ref. FM 503



Daisy

Ø 8.43" (215 mm)
Depth 1.93" (50 mm)
Vol. 40.57 oz (120 cl)

Ref. FM 456



Bar

8.25" x 8.25" (210 x 210 mm)
Depth 1.75" (45 mm)
Vol. 37.2 oz (110 cl)

Ref. FM 497



Fluted Savarin

Ø 9.81" (250 mm)
Depth 2.37" (60 mm)
Vol. 60.86 oz (180 cl)

Ref. FM 486



Bavarois Shape
Ø 8.43" (215 mm) | Ref. FM 472
Depth 2.25" (57 mm) | Vol. 45.31 oz (134 cl)



Sun

Ø 10.25" (260 mm)
Depth 2.37" (60 mm)
Vol. 77.76 oz (230 cl)

Ref. FM 488



Sunflower

10.06" x 11.25" (255 x 285 mm)
Depth 2.37" (60 mm)
Vol. 81.14 oz (240 cl)

Ref. FM 481





Twist

Ø 8.87" (225 mm)
Depth 1.56" (40 mm)
Vol. 40.57 oz (120 cl)

Ref. FM 495



Flower

8.56" x 10.43" (218 x 265 mm)
Depth 1.31" (50 mm)
Vol. 64.24 oz (190 cl)

Ref. FM 426



Teddy Bear

8.06" x 10.25" (205 x 260 mm)
Depth 2.18" (55 mm)
Vol. 42.26 oz (125 cl)

Ref. FM 478



Modulo

6.68" x 9.62" (170 x 245 mm)
Depth 1.93" (50 mm)
Vol. 49.70 oz (147 cl)

Ref. FM 435



Neptune

9.43" x 9.43" (240 x 240 mm)
Depth 2.37" (60 mm)
Vol. 81.14 oz (240 cl)

Ref. FM 491



Heart

8.56" x 8.87" (218 x 225 mm)
Depth 1.37" (35 mm)
Vol. 40.57 oz (120 cl)

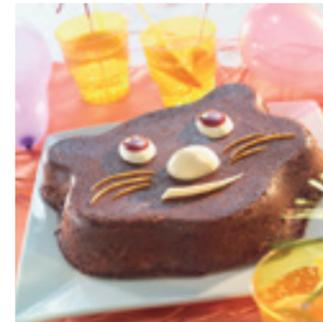
Ref. FM 344



Bear Head

8.43" x 9.25" (215 x 235 mm)
Depth 1.56" (40 mm)
Vol. 45.64 oz (135 cl)

Ref. FM 425



Little Man

8.25" x 10.50" (210 x 260 mm)
Depth 1.56" (40 mm)
Vol. 44 oz (130 cl)

Ref. FM 501



3 Ring Molds

Ø 7.87"-5.50"-3.12" (200-140-80 mm)
Depth 0.56" (15 mm) | Vol. 9.47 oz (28 cl)

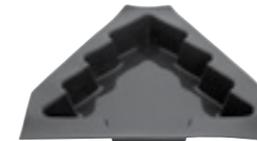
Ref. FM 400

Ø 8.68"-6.31"-3.93" (220-160-100 mm)
Depth 0.56" (15 mm) | Vol. 11.83 oz (35 cl)

Ref. FM 402

©Saint-Honoré Crown

Ø 7.50" (190 mm) | Ref. FM 502
Depth 1.50" (37 mm) | Vol. 1.01 oz (30 cl)



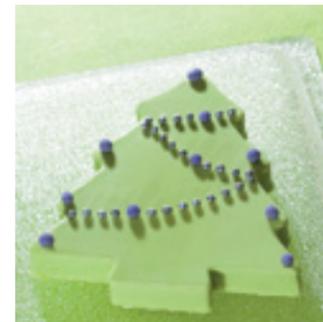
Christmas Tree

6" x 6.50" (152 x 165 mm)
Depth 1.18" (30 mm)
Vol. 14.88 oz (44 cl)

Ref. FM 382

9.43" x 10.25" (240 x 261 mm)
Depth 1.56" (40 mm)
Vol. 44.97 oz (133 cl)

Ref. FM 392



Christmas Brioche

5.12" x 13.18" (130 x 335 mm)
Depth 1.75" (45 mm)
Vol. 44.97 oz (133 cl)

Ref. FM 343

5.87" x 14.75" (150 x 375 mm)
Depth 1.93" (50 mm)
Vol. 60.86 oz (180 cl)

Ref. FM 387



Soccer Ball Mold

Ø 8.25" (210 mm)
Depth 1.56" (40 mm)
Vol. 22.99 oz (68 cl)

Ref. FM 500



Sold with a stainless steel frame



Star

8.43" x 11.43" (215 x 290 mm)
Depth 2.37" (60 mm) Vol. 82.83 oz (245 cl)

Ref. FM 475

Additional sizes may be available. Dimensions shown in inches are approximate.

Additional sizes may be available. Dimensions shown in inches are approximate.



Rectangular Tart

5.31" x 10.43" (135 x 265 mm)
Depth 1.18" (30 mm)
Vol. 30.43 oz (90 cl)
Ref. **FM 496**



Requires a stainless steel frame
Ref. **SUP 487**



Fluted Cake

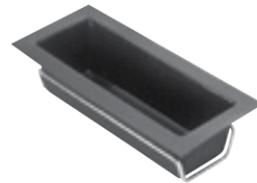
4.31" x 9.18" (110 x 233 mm)
Depth 1.93" (50 mm)
Vol. 26.37 oz (78 cl)
Ref. **FM 487**



Requires a stainless steel frame
Ref. **SUP 499**

Fluted Rectangular Cake

3.56" x 7.62" (90 x 195 mm)
Depth 2.37" (60 mm)
Vol. 22.99 oz (78 cl)
Ref. **FM 499**



Requires a stainless steel frame.

Rectangular Cake

3.56" x 7.31" (90 x 185 mm)
Depth 2.37" (60 mm)
Vol. 23.67 oz (70 cl)



Ref. **FM 476**

Frame: Ref **SUP 476**

3.37" x 9.43" (85 x 240 mm)
Depth 2.75" (70 mm)
Vol. 40.57 oz (120 cl)

Ref. **FM 349**

Frame: Ref **SUP 349**



Square Shape

7.06" x 7.06" (180 x 180 mm)
Depth 1.37" (35 mm)
Vol. 33.81 oz (100 cl)
Ref. **FM 360**



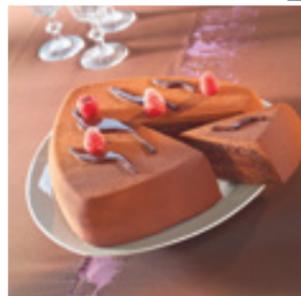
Fluted Square Cake

8.68" x 9.43" (220 x 240 mm)
Depth 1.93" (50 mm)
Vol. 74.38 oz (220 cl)
Ref. **FM 484**



Triangular Shape

9.06" x 9.06" (230 x 230 mm)
Depth 1.93" (50 mm)
Vol. 57.48 oz (170 cl)
Ref. **FM 493**



Octagon Shape

8.43" x 8.43" (215 x 215 mm)
Depth 1.56" (40 mm)
48.68 oz (144 cl)
Ref. **FM 341**



Half-Sphere Shape

Ø Diameter	Depth	Volume	Ref.
5.12" (130 mm)	2.56" (65 mm)	18.59 oz (55 cl)	FM 457
6.31" (160 mm)	3.37" (85 mm)	37.87 oz (112 cl)	FM 361
6.62" (168 mm)	1.87" (43 mm)	9.47 oz (60 cl)	FM 479



Oval

6.68" x 9.06" (170 x 230 mm)
Depth 1.93" (50 mm)
Vol. 48.01 oz (142 cl)
Ref. **FM 365**



Tart Pie

Ø Diameter	Depth	Volume	Ref.
5.50" (140/135 mm)	1" (25 mm)	2.51 oz (37 cl)	FM 452
6.68" (170/168 mm)	1.31" (34 mm)	29.75 oz (88 cl)	FM 347
6.68" (200/185 mm)	1" (25 mm)	22.65 oz (67 cl)	FM 318
10.25" (260/250 mm)	0.81" (20 mm)	33.13 oz (98 cl)	FM 450



Savarin Mold

Ø Diameter	Depth	Volume	Ref.
6.50" (165 mm)	1.56" (40 mm)	20.29 oz (60 cl)	FM 485
6.68" (170 mm)	1.31" (34 mm)	15.89 oz (47 cl)	FM 311
8.68" (220 mm)	1.25" (45 mm)	36.18 oz (107 cl)	FM 312
8.68" (220 mm)	1.25" (45 mm)	45.98 oz (136 cl)	FM 366





Sponge Cake / Cheesecake			
Ø Diameter	Depth	Volume	Ref.
4.93" (110/95 mm)	2.37" (60 mm)	16.91 oz (50 cl)	FM 321
5.87" (150/140 mm)	1.93" (50 mm)	28.74 oz (85 cl)	FM 338
6.12" (155/147 mm)	1.93" (50 mm)	30.77 oz (91 cl)	FM 346
6.68" (170/165 mm)	1.93" (50 mm)	37.87 oz (112 cl)	FM 409
7.06" (180/175 mm)	2.37" (60 mm)	49.02 oz (145 cl)	FM 353
7.06" (180/157 mm)	2.75" (70 mm)	52.4 oz (150 cl)	FM 325
7.37" (187/180 mm)	2.37" (60 mm)	35.16 oz (105 cl)	FM 449
7.50" (190/185 mm)	1.56" (40 mm)	35.16 oz (104 cl)	FM 438
7.68" (200/190 mm)	1.93" (50 mm)	50.38 oz (149 cl)	FM 337
8.43" (215/205 mm)	1.93" (50 mm)	56.46 oz (167 cl)	FM 354
8.43" (215/205 mm)	2.37" (60 mm)	71.0 oz (210 cl)	FM 335
8.68" (220/215 mm)	2.37" (60 mm)	74.72 oz (221 cl)	FM 336
9.43" (240/215 mm)	2.75" (70 mm)	96.36 oz (285 cl)	FM 477
9.43" (240/225 mm)	2.75" (70 mm)	100.42 oz (297 cl)	FM 470
9.81" (250/240 mm)	1.93" (50 mm)	81.48 oz (241 cl)	FM 339
10.06" (255/250 mm)	1.93" (50 mm)	87.57 oz (259 cl)	FM 345



Open Pie			
Ø Diameter	Depth	Volume	Ref.
7.06" (180/60 mm)	1.56" (40 mm)	32.12 oz (95 cl)	FM 306
8" (203/190 mm)	1.56" (40 mm)	38.2 oz (113 cl)	FM 307
8.43" (215/200 mm)	1.56" (40 mm)	44.29 oz (131 cl)	FM 380
8.68" (220/200 mm)	1.56" (40 mm)	45.98 oz (136 cl)	FM 308
9.43" (240/220 mm)	1.56" (40 mm)	54.43 oz (161 cl)	FM 316
10.25" (260/240 mm)	1.75" (45 mm)	71.68 oz (212 cl)	FM 309
11" (280/260 mm)	1.75" (45 mm)	87.91 oz (260 cl)	FM 317
11.62" (295/280 mm)	1.87" (47 mm)	96.7 oz (286 cl)	FM 310
11.87" (302/282 mm)	2.25" (57 mm)	125.1 oz (370 cl)	FM 398

Grooved Open Pie

Ø Diameter	Depth	Volume	Ref.
7.25" (184 mm)	1.56" (40 mm)	29.08 oz (86 cl)	FM 303
7.87" (200 mm)	1.75" (45 mm)	39.56 oz (117 cl)	FM 304
8.25" (210 mm)	1.56" (40 mm)	40.91 oz (121 cl)	FM 305
9.81" (250 mm)	1.37" (35 mm)	50.04 oz (148 cl)	FM 389
10.25" (260 mm)	1.93" (50 mm)	69.31 oz (205 cl)	FM 480
11.25" (285 mm)	1.37" (35 mm)	67.62 oz (200 cl)	FM 374



Additional sizes may be available. Dimensions shown in inches are approximate.

Additional sizes may be available. Dimensions shown in inches are approximate.

The Silpat® Entremet has revolutionized the baking industry! The non-stick properties of the Silpat® Entremet food grade silicone combined with the flexibility of the pan makes baking and handling goods faster and easier than ever before. It also helps you to maximize your product since there is no product loss when demolding.



Tips & Tricks!

You can create hundreds of appetizers quickly and easily with the Silpat® Entremet for Guitar cutter FT 4020.



Pour the jelly strip on the frozen crème brûlée.

Place the sponge on the jelly strip while setting. Freeze.



Demold and dice with a guitar cutter.

Caramelize a brown sugar mixture on top.



The Silpat® Entremet is a versatile casserole-style pan that can be used in the oven and the freezer. It is made in France from the highest grade silicone which is reinforced with a fiberglass mesh. This provides maximum heat transfer, even browning, and the ultimate in easy demolding.

Cleanup is also quick and easy! Simply immerse the pan in warm soapy water and clean with a soft sponge. To dry it, you can leave it in a 212°F (100°C) ventilated oven for 2 or 3 minutes.

Silpat® Entremet

Size	Depth	Ref.	Matching Frame Ref.
14.18" x 21.87" (360 x 555 mm)	0.37" (10 mm)	FT 1010	CA 1010
14.18" x 21.87" (360 x 555 mm)	0.75" (20 mm)	FT 1020	CA 1010
11" x 18.87" (280 x 480 mm)	0.5" (13 mm)	FT 2213	CA 2213
15.50" x 23.50" (394 x 597 mm)	1" (26 mm)	FT 1826	CA 1826
13.18" x 13.18" (335 x 335 mm)	0.62" (16 mm)	FT 4020	



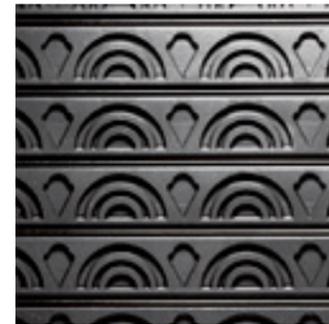
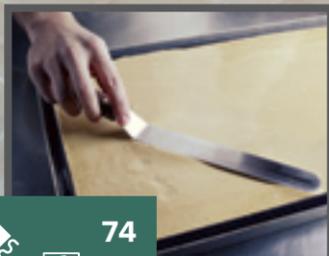
3D Designs for Desserts

Our wide variety of 3D Pastry Mats enable you to add a whole new dimension of design to your dessert creations. You can easily create patterns in strips for use with desserts set in rings. Desserts set in frames can be assembled upside down (using a frame) to produce a unique decorative pattern on top. You can finish off your masterpiece creation by using the 3D Mats to create sugar or chocolate decorations.



**Venetian Cane
3D Mat**

16" x 24" (400 x 600 mm)
Ref. TF 0190



Dome

16" x 24" (400 x 600 mm)
Ref. TF 0180



© **Halloween**

16" x 24" (400 x 600 mm)
Ref. TF 1020



© **Rising Sun**

16" x 24" (400 x 600 mm)
Ref. TF 1010



Variation

16" x 24" (400 x 600 mm)
Ref. TF 0200



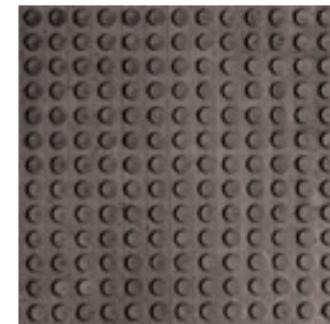
Labyrinth

16" x 24" (400 x 600 mm)
Ref. TF 1000



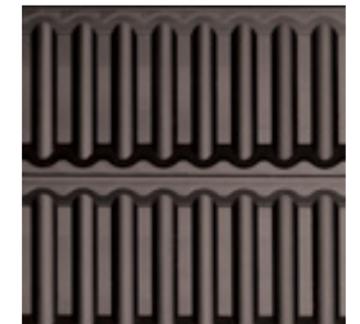
Large Greek Frieze

16" x 24" (400 x 600 mm)
Ref. TF 0140



Bubbles

16" x 24" (400 x 600 mm)
Ref. TF 0170



Straight Flutes

16" x 24" (400 x 600 mm)
Ref. TF 0160



Snowflake

Ref. TF 0020



Rosette

Ref. TF 0100



Yin & Yang

Ref. TF 0010



Spiral

Ref. TF 0120



Christmas Log Mat

Ref. TF 0130

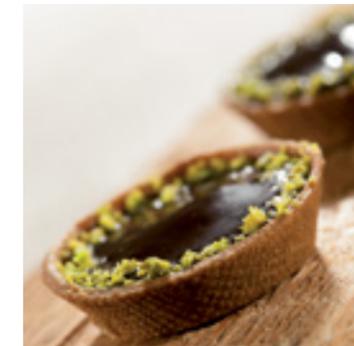


SILFORM[®]

for Tartlets

Our line of Silform[®] Tartlets molds helps to simplify the production tartlet bases (both fully and partially baked). Silform[®] Tartlets eliminates the need to prick or line the dough, and you will not need to garnish with dry beans either. Silform's perforated texture allows perfect and uniform heat diffusion for superior quality baking, resulting in a perfectly crusty pastry!

SILFORM[®]: Tartlets



CUTTER
MA 152117

Mini-Tartlets

Ø 2" (48 mm)
Depth 0.62" (15 mm)
Vol. 0.68 oz (20 ml)
18" x 26" (400 x 600 mm)
48 indents

Ref. SF 1600



Tartlets

Ø 3.31" (77 mm)
Depth 0.75" (20 mm)
Vol. 2.2 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents

Ref. SF 1675

Mini-Tartlets

Ø 1.75" (42 mm)
Depth 0.37" (10 mm)
18" x 26" (400 x 600 mm)
60 indents

Ref. SF 1413

CUTTER
MA 152115

Also available in Flexipan[®]



Big Tartlets

Ø 4.5" (110 mm)
Depth 0.75" (20 mm)
Vol. 5.24 oz (155 ml)
18" x 26" (400 x 600 mm)
12 indents

Ref. SF 1328

Tartlets

Ø 3.75" (96 mm)
Depth 1" (25 mm)
Vol. 4.6 oz (135 ml)
18" x 26" (400 x 600 mm)
15 indents

Ref. SF 1674

SILFORM[®]

You can use Silform[®] Tartlets upside down!
Have some fun and TRY IT!

CUTTER
MA 152120

Mince Pies

Ø 2.25" (58 mm)
Depth 0.75" (20 mm)
Vol. 1.18 oz (35 ml)
18" x 26" (400 x 600 mm)
40 indents

Ref. SF 1066

Did You Know?





CUTTER
MA 152208

Mini-Oval Tartlets

1.12" x 2.5" (27 x 66 mm)
Depth 0.43" (11 mm)
Vol. 0.34 oz (10 ml)
18" x 26" (400 x 600 mm)
48 indents
Ref. SF 1982



CUTTER
MA 152210

Oval Tartlets

1.75" x 4.2" (45 x 106 mm)
Depth 0.6" (15 mm)
Vol. 1.18 oz (35 ml)
18" x 26" (400 x 600 mm)
30 indents
Ref. SF 1033



CUTTER
MA 152214

CUTTER
DEC 1127

Spoons

1.12" x 3.5" (28 x 90 mm)
Depth 0.5" (12 mm)
Vol. 0.51 oz (15 ml)
18" x 26" (400 x 600 mm)
36 indents
Ref. SF 1127



Squares

2.37" X 2.37" (60 x 60 mm)
Depth 0.56" (15 mm)
Vol. 1.35 oz (40 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. SF 1119



Square-Fluted Tartlets

3" X 3" (78 x 78 mm)
Depth 0.75" (20 mm)
Vol. 2.37 oz (70 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. SF 1171



Mini-Squares

1.75" x 1.75" (45 x 45 mm)
Depth 0.43" (12 mm)
Vol. 0.68 oz (20 ml)
18" x 26" (400 x 600 mm)
60 indents
Ref. SF 1106



Mini-Charlottes

Ø 1.37" (35 mm)
Depth 0.62" (15 mm)
Vol. 0.30 oz (9 ml)
18" x 26" (400 x 600 mm)
60 indents
Ref. SF 1071



Mini-Fluted Tartlets

1.5" x 1.75" (38 x 46 mm)
Depth 0.56" (15 mm)
Vol. 0.37 oz (11 ml)
18" x 26" (400 x 600 mm)
40 indents
Ref. SF 1082

Tips & Tricks!

Spoons cooked on the reverse side of the Silform® mat makes garnishing easy!

Two Different Cutters for the Same Indent

The Exoglass® cutter Ref. MA 150214 has been designed to cut your pastry dough to exactly fit 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.

Dough Lining Tool
Ref. MA 140102

Our dough lining device will enable you to line the dough into the Silform® indents quickly and easily. It has two different size heads that perfectly fit Ref. FP 1413, FP 1600, FP 1066, and FP 1982.

Cut your disc of sweet (or savory) dough with a cutter.

Place your dough on the reverse side of the Silform® indent without lining.

Bake in the oven for approximately 15 minutes at 338-356°F (170-180°C). The heat will make the dough take the shape of the Silform® indent.

Additional sizes may be available. Dimensions shown in inches are approximate.

SILFORM[®] for Choux Pastry

Several Silform[®] shapes have been especially developed for choux pastry. Our round and elongated shapes make piping and calibrating choux pastries much easier than ever before. The naturally flexible texture of these pastries is a perfect fit for our Silform[®] shapes. It does not need to be glazed or scratched. When baking choux pastry, we recommend the use of a deck oven for optimal performance. When removed from the oven, your finished product will be perfectly even and smooth on top.



Paris-Brest
 Ø 3.12" (80 mm)
 Depth 0.56" (15 mm)
 Vol. 1.69 oz (50 ml)
 18" x 26" (400 x 600 mm)
 24 indents
 Ref. SF 1087

SILFORM[®]: Choux Pastry

Eclairs for Left-Handed

1" x 4.87" (25 x 125 mm)
 Depth 0.18" (5 mm)
 Vol. 0.5 oz (15 ml)
 18" x 26" (400 x 600 mm)
 18 indents
 Ref. SF 1100



Eclairs for Right-Handed

1" x 4.87" (25 x 125 mm)
 Depth 0.18" (5 mm)
 Vol. 0.5 oz (15 ml)
 18" x 26" (400 x 600 mm)
 18 indents
 Ref. SF 1090

Mini-Éclairs

1.18" x 2.75" (30 x 70 mm)
 Depth 0.37" (10 mm)
 Vol. 0.5 oz (15 ml)
 18" x 26" (400 x 600 mm)
 48 indents
 Ref. SF 1070



Oval Shapes

2.37" x 3.5" (60 x 90 mm)
 Depth 0.56" (15 mm)
 Vol. 1.89 oz (56 ml)
 18" x 26" (400 x 600 mm)
 25 indents
 Ref. SF 1088

CUTTER
 MA 152112



Big Choux

Ø 2.62" (67 mm)
 Depth 0.56" (15 mm)
 Vol. 0.14 oz (48 ml)
 18" x 26" (400 x 600 mm)
 28 indents
 Ref. SF 0002



Baby Choux

Ø 1.18" (30 mm)
 Depth 0.18" (5 mm)
 Vol. 0.14 oz (4 ml)
 18" x 26" (400 x 600 mm)
 59 indents
 Ref. SF 1089



Chouquettes

Ø 1.56" (38 mm)
 Depth 0.37" (10 mm)
 Vol. 4.73 oz (14 cl)
 18" x 26" (400 x 600 mm)
 54 indents
 Ref. SF 2435

Additional sizes may be available. Dimensions shown in inches are approximate.

Bread Proofing and Baking

Sasa Demarle's bread product line includes trays for the entire bread making process - from proofing through baking. We offer both flexible and rigid molds in all different shapes and sizes, as well as a variety of different coatings. We also provide products which have been adapted to automatic lines for industrial customers.



Peelboards

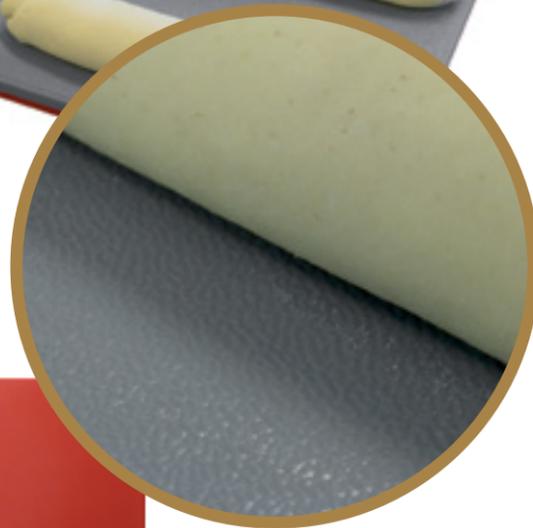
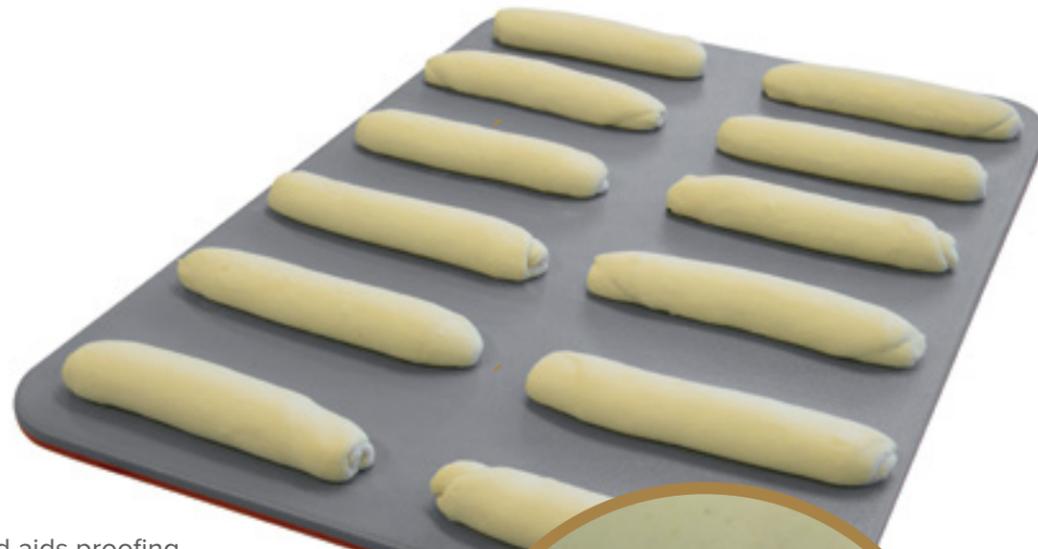
Made in France

Applications

Developed to ensure optimum hygiene during proofing.

Description

- Suitable for food contact.
- Rot-proof.
- Keeps the dough in place and aids proofing (better grip thanks to the rough surface).
- Easy to handle (light, round corners).
- Uses side identified (colors) for alternative use before cleaning.
- Level surface.
- Durable (no distortion due to humidity).
- Reusable.



Synthetic Material Support (ABS)

Code	Dimensions	Weight
SASA 5500	24" x 31.5" (600 x 800 mm)	8.3 lbs (3.8 kg)
SASA 5550	31.5" x 47.25" (800 x 1200 mm)	16.5 lbs (7.5 kg)

Additional sizes may be available. Dimensions shown in inches are approximate.

Automatic Proofing Trays

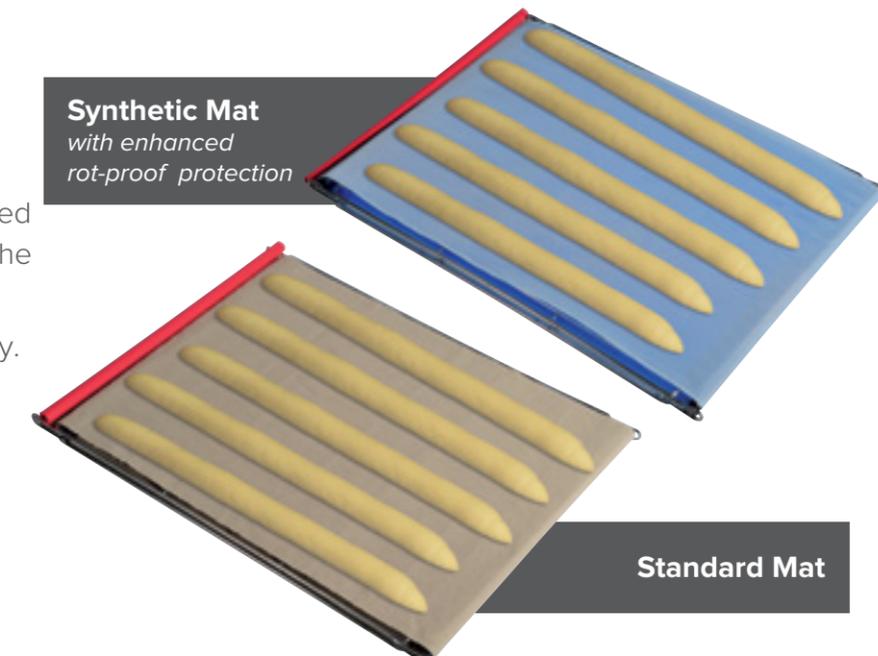
Applications

Designed for **storage of dough** rolls during the proofing process, the machines have layers of coating designed to **promote aeration** while adhering to the specific **humidity requirements**.

Their **rot-proof** feature ensures durability. Automatic pull-out feature ensures **increased productivity** during the baking process.

Description

- Stainless steel structure.
- Mat weaved in linen.
- Standard width: 31.5" (800 mm)
- Optional: 54.6 yard (50 meter) roll linen mat.



Synthetic Mat with enhanced rot-proof protection

Standard Mat

Mats		Automatic Proofing Trays	
Synthetic		Synthetic	
Code	Dimensions	Code	Dimensions
SASA 4501T	23" x 64.5" (590 x 1640 mm)	SASA 4500	24" x 31.5" (600 x 800 mm)
SASA 4511T	27.5" x 64.5" (700 x 1640 mm)	SASA 4510	27.5" x 31.5" (700 x 800 mm)
SASA 4521T	29.5" x 64.5" (750 x 1640 mm)	SASA 4520	29.5" x 31.5" (750 x 800 mm)
SASA 4531T	31" x 56.75" (790 x 1440 mm)	SASA 4530	31.5" x 27.5" (800 x 700 mm)
SASA 4541T	31.5" x 64.5" (790 x 1640 mm)	SASA 4540	31.5" x 31.5" (800 x 800 mm)
Standard		Standard	
Code	Dimensions	Code	Dimensions
SASA 4500T	23" x 64.5" (590 x 1640 mm)	SASA 4501	24" x 31.5" (600 x 800 mm)
SASA 4510T	27.5" x 64.5" (700 x 1640 mm)	SASA 4511	27.5" x 31.5" (700 x 800 mm)
SASA 4520T	29.5" x 64.5" (750 x 1640 mm)	SASA 4521	29.5" x 31.5" (750 x 800 mm)
SASA 4530T	31" x 56.75" (790 x 1440 mm)	SASA 4531	31.5" x 27.5" (800 x 700 mm)
SASA 4540T	31.5" x 64.5" (790 x 1640 mm)	SASA 4541	31.5" x 31.5" (800 x 800 mm)

Additional sizes may be available. Dimensions shown in inches are approximate.

MECA PROOF PP

- Stainless steel frame
- Surface made of polypropylene



Applications

Mechanizable boards with stainless steel frames: *any type of bread-making.*

Description

- Level surface: facilitates picking up dough rolls.
- Rigidity of framework: **perfect for automated production lines.**
- Rot-proof: hygiene.
- Durability: metal contact (stainless steel) with the line.
- Food service: complies with food standards.
- Profitability: optimization of the area used.
- Adaptability: customized design possible.

Code	Dimensions	Thickness
SASA 7000	24 x 31.5" (600 x 800 mm)	1.5" (35 mm)
SASA 7001	31.5" x 47.25" (800 x 1200 mm)	1.5" (35 mm)
SASA 7002	31.5" x 31.5" (800 x 800 mm)	1.5" (35 mm)
SASA 7003	49" x 49" (1250 x 1250 mm)	1.5" (35 mm)
SASA 7001	63" x 63" (1600 x 1600 mm)	1.5" (35 mm)

Additional sizes may be available. Dimensions shown in inches are approximate.

MECA PROOF MAT

Microporousness:

Suitable for Highly Hydrated Products



Applications

Mechanizable boards with stainless steel frames: *any type of bread-making.*

Description

- Keep the dough rolls in place during conveyor transit.
- Rigidity of framework: **perfect for automated production lines.**
- Level surface: perforated aluminum sheet under the sheet steel.
- Interchangeability: removable sheets (for washing).
- Durability: metal contact (stainless steel) with the line.
- Adaptability: customized design possible.
- Stainless steel frame and aluminum tray.

Code	Dimensions	Perforated Tray Ø	Mat
SASA 7100	24" x 31.5" (600 x 800 mm)	0.25" (6 mm)	Natural Fiber and Synthetic Reinforcement
SASA 7101	31.5" x 47.25" (800 x 1200 mm)	0.25" (6 mm)	
SASA 7102	31.5" x 78.75" (800 x 2000 mm)	0.25" (6 mm)	
SASA 7200	24" x 31.5" (600 x 800 mm)	0.25" (6 mm)	Natural Fiber and Synthetic Reinforcement with Hydrophobic Coating
SASA 7201	31.5" x 47.25" (800 x 1200 mm)	0.25" (6 mm)	
SASA 7202	31.5" x 78.75" (800 x 2000 mm)	0.25" (6 mm)	

Additional sizes may be available. Dimensions shown in inches are approximate.

Pan sizes, perforation sizes and channel dimensions are specifically adapted to your manufacturing

(raw or frozen pre-proofed dough - fresh par-baked products or frozen – baked).

Applications

As a baking and pastry solutions specialist, we provide Meca and Mega baking trays, which offer a wide range of baking trays adapted to automated systems.



Types:

- **With channels:** designed to ensure production regularity while ensuring optimization of the baking surface.
- **Flat:** perfect for baking round breads, buns, bread rolls, and any special breads.
- **With Compartments:** perfect for baking specialty breads and sandwiches.

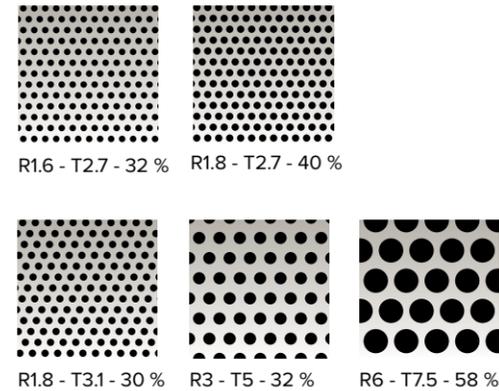
Sheet / Screen

- Perforated aluminum sheet.
- Interchangeable inserts.
- Pan sizes, perforation sizes and channel dimensions **specifically adapted to your manufacturing** (raw or frozen pre-proofed dough - fresh par-baked products or frozen – baked).
- Thickness: 0.03" (1 mm) – 0.04" (1.2 mm – 1.5 mm)



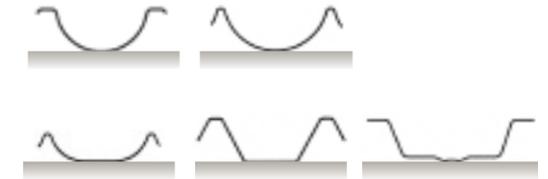
Perforations

We offer several different types of perforations which are designed to deliver the right air flow for your process. Ensuring proper air flow will optimize your baking to produce good product texture.



Channels

Our wide variety of the channel's shapes allows to answer a wide scope of settings matching various product types or processes. Our specialists study the best-suited shapes and offer optimized solutions according to your specifications.



Profiled Stainless Steel Frames

The structure of the frame is specifically designed to satisfy the requirements of robustness and precision related to the technical specifications of automated systems. Our engineers work every day to enhance the optimization of our processes and the quality level of our products.

Our 63" (1600 mm) and 78.74" (2000 mm) Mega frames recently benefited from a design innovation due to advanced laser-cutting technologies. This innovation eliminates external welding on frame corners and improves the accuracy of our pans.

Laser Marking

In order to optimize their monitoring and traceability, our Meca and Mega frames can be identified on the line.



Stackable: Allows for easy storage of trays without damaging the coating.



Staples and Pliers

To fix and replace the stainless steel mesh on the frame



Code	Description
SASA 0050	Plier
SASA 0060	Clamps / set of 1000

Code	Dimensions
SASA 8100	24" x 31.5" (600 x 800 mm)
SASA 8200	31.5" x 47.25" (800 x 1200 mm)
SASA 8300	31.5" x 63" (800 x 1600 mm)
SASA 8400	31.5" x 78.75" (800 x 2000 mm)

How to Choose Your Coating

Bi Flon Silicone 60 • Silicone Bi Flon +

How to Choose Your Coating

Optiflon

YOUR PRODUCTS



YOUR PRODUCTS



Your Products - **Bakery (white dough)**

- Baking under 464 °F (or 240 °C).
- Average to medium hydration.
- All types of depanning.
- Examples: *baguettes, half-baguettes, breads, rolls.*

Your Products - **Bakery (white and yellow dough) + Danish Pastries**

- Baking under 500 °F (or 260 °C).
- Low to medium hydration.
- Depanning with needles or vacuum.
- Examples: *baguettes, half-baguettes, breads, rolls, croissants, chocolate buns, cakes, sandwich breads.*

Our Solutions - **Bi Flon Silicone 60 • Silicone Bi Flon +**

- Non-stick.
- High resistance to abrasion.
- Costs less than fluropolymers.



Our Solutions - **Optiflon**

- Non-stick.
- Resistance to high temperatures.
- High resistance to abrasion.



OUR SOLUTION

BI FLON SILICONE 60

SILICONE **BI FLON+**

OUR SOLUTION

Optiflon



North American MECA/MEGA Tray Service Center - New Jersey, USA

We can help restore a consistent non-stick coating on your lines!

- Guaranteed non-stick-solution
- New inserts are riveted to your existing frames
- Quality assurance is checked at every step of the servicing process
- Finished product packed securely to ensure no damage during transport
- Restoration increases your profitability
- Over 40 years of experience
- Silicone or Teflon coating available

We service MECA/MEGA trays in the following sizes:

- 18" x 26" (460 x 660 mm)
- 24" x 31.5" (600 x 800 mm)
- 31.5" x 47.25" (800 x 1200 mm)
- 31.5" x 63" (800 x 1600mm)
- 31.5" x 78.75" (800 x 2000 mm)



MECA/MEGA Trays can also be recoated in France.

Description

- Stainless steel food grade solid wire frame.
- Stainless steel removable mesh provided with rods.
- Non-stick silicone coating Bi-flon 60®.
- Flat or with channels.
- Non-stick silicone coating.
- Bi-flon 60® with strict norms of food grade material - Fixing by stainless steel staples.

Dimensions	Flutes
18" x 26" (400 x 600 mm)	4 or 5 (L600)
18" x 31.5" (400 x 800 mm)	4 or 5 (L800)
24" x 31.5" (600 x 800 mm)	6 or 8 (L800)



Stainless steel wire & mesh baking trays are among the most versatile solutions that can be used in proofing, baking, and deep-freezing.

Thermal rendering of the stainless steel mesh along with its aeration feature enables **fast and efficient baking**.

Eurogliss® Features

- Stainless steel food grade tube frame.
- Perforated aluminum sheet - Perforations Ø 0.07" (1.8 mm).
- Non-stick silicone coating: - Bi-flon 60® or fluoropolymer Optiflon®.
- Flat or with channels.
- Round and pressed angles.



Eurogliss® baking trays benefit from comprehensive and technical supports which have been developed specifically for industrial purposes. As such, their aluminium sheet ensures excellent heat transfer, thereby optimizing the baking process.

Adapted for semi-industrial and manual processes, the pressed and rounded edges are specifically designed for frequent and quick handling as well as easy placement on racks.



Additional sizes may be available. Dimensions shown in inches are approximate.



Siltray® flexible fluted trays are made of fiberglass and silicone. They are especially effective for proofing and baking frozen dough. The unique structure of Siltray® prevents the dough from sticking to the fibers during thawing and proofing.

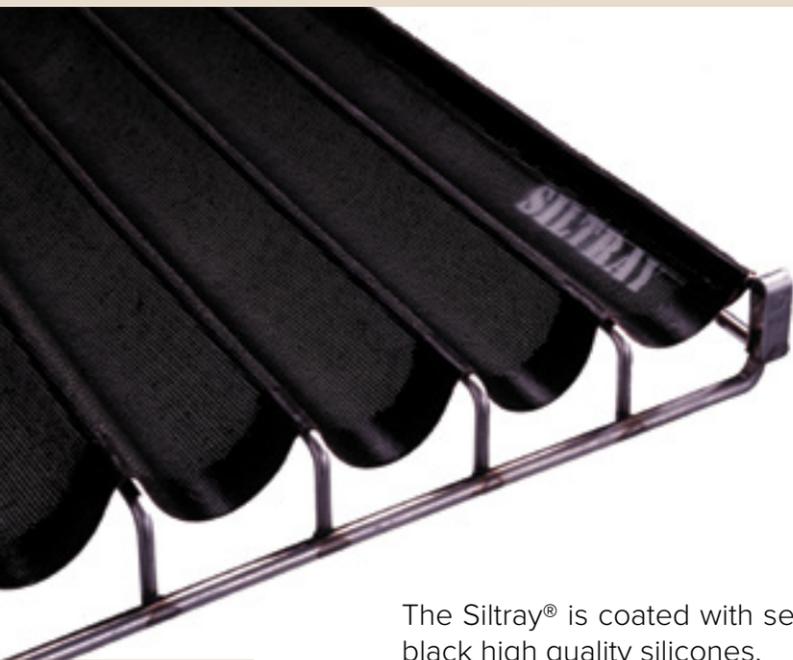
The flutes naturally remain stable on the frames and do not need to be stapled onto them. The trays are light to handle. The flutes of the trays will not lose their shape over time, allowing you to always bake perfectly rounded baguettes. Should the flutes wear out, you can just replace this element.

The size of flutes as well as the number of flutes per sheet vary according to your needs. The flutes can be aligned across the width of the frame or down the length.

Tips for Ordering Fluted Trays



- 1 Choose the size of the tray.
- 2 Choose the number of flutes.
- 3 Select the arrangement they will stand in the frame (length or width).
- 4 Order the tray, or the full set (insert + frame).



The Siltray® is coated with several layers of red or black high quality silicones.

SILTRAY®

Dimensions	Flutes
16" x 24" (400 x 600 mm)	4 or 5 (L600)
16" x 31.5" (400 x 800 mm)	4 or 5 (L600)
24" x 31.5" (600 x 800 mm)	6 or 8 (L800)

Additional sizes may be available. Dimensions shown in inches are approximate.



These pre-formed non-stick mats have been especially designed for baguettes. They are not attached to the grid and can be placed on any tray with straight edges (90°), preferably in aluminum. (Note: When baking in a ventilated oven the tray should be perforated.) They can also be used in Multibake® grids.

Since they are removable, they can be replaced by another Silform® Baguette with a different number of flutes - giving you the ability to easily make various-sized baguettes.

These mats are very practical and offer an economical option for professionals who bake French style baguettes occasionally.

Tips & Tricks!

“Strip-Tart” Quickly & Easily



Place a 25.3 oz (720 g) strip of shortbread dough into the Silform® Travées.



This enables you to produce consistent strips and then your 'mile of pies' can be divided into portions.

These non-stick mats are Silform® molds with a flat base that is especially designed for Paninis, Ciabattas, and all types of bread with a flat rectangular shape.

- Perfect for the production of a large variety of baked products for which size consistency is important.
- Silform® Travées also allows you to make Danish pastries.
- Creates perfectly even and calibrated products.

Ref.	Dimensions	Flutes
TR 510L320 02 00	20" x 12" (510 x 300 mm)	2
TR 585L385 04 00	23" x 15" (585 x 385 mm)	4
TR 585L450 05 00	23" x 18" (585 x 450 mm)	5
TR 585L385 03 00	23" x 15" (585 x 385 mm)	3
TR 745L510 08 00	29" x 18" (745 x 445 mm)	8
TR 785L680 05 00	31" x 23" (785 x 585 mm)	5
TR 785L630 04 00	31" x 23" (785 x 585 mm)	4
TR 785L560 06 00	31" x 23" (785 x 585 mm)	6
TR 890 585L 10 00	31" x 23" (785 x 585 mm)	10

Additional sizes may be available. Dimensions shown in inches are approximate.



Used with a 90° baking sheet or a Multibake® grid.

SILFORM[®]

for Bread

These Silform[®] non-stick mats have been especially developed for bread and are ideal for a variety of small bread shapes including: round breads, small rounds, hot dog rolls, soft rolls, submarines, hamburger buns, sandwiches, rolls and more! The perforated texture of Silform[®] is designed to provide optimal heat transfer which results in the perfect crunch and color every time!



SILFORM[®]: Round Shapes



Round Shape

Ø 2.37" (59 mm)
Depth 0.5" (13 mm)
Vol. 1.01 oz (30 ml)
18" x 26" (400 x 600 mm)
20 indents
Ref. SF 115



Round Shape

Ø 2.62" (67 mm)
Depth 0.51" (115 mm)
Vol. 1.62 oz (48 ml)
18" x 26" (400 x 600 mm)
28 indents
Ref. SF 0002

Round Shape

Ø 2.25" (79 mm)
Depth 0.75" (15 mm)
Vol. 2.2 oz (65 ml)
26" x 31.5" (800 x 600 mm)
48 indents
Ref. SF 1006
18" x 26" (400 x 600 mm)
24 indents
Ref. SF 3006

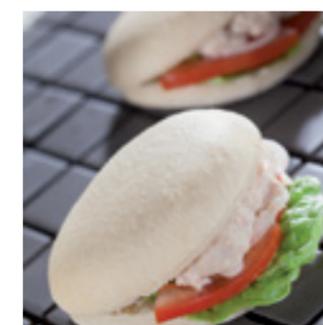
NEW 2013



Round Shape

Ø 3" (75 mm)
Depth 0.56" (17 mm)
Vol. 2.2 oz (65 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. SF 2114

NEW 2013



Round Shape

Ø 4.12" (104 mm)
Depth 0.75" (20 mm)
Vol. 5.14 oz (160 ml)
26" x 31.5" (600 x 800 mm)
24 indents
Ref. SF 6217
18" x 31.5" (400 x 800 mm)
18 indents
Ref. SF 8217
18" x 26" (460 x 660 mm)
15 indents
Ref. SF 3217
16" x 24" (400 x 600 mm)
12 indents
Ref. SF 1217



Round Shape

Ø 4.12" (98 mm)
Depth 0.56" (17 mm)
Vol. 4.01 oz (120 ml)
18" x 26" (400 x 600 mm)
12 indents
Ref. SF 101

Round Shape

Ø 4" (102 mm)
Depth 0.75" (20 mm)
Vol. 4.73 oz (140 ml)
18" x 26" (400 x 600 mm)
15 indents
Ref. SF 112



NEW 2013



Round Shape

Ø 4.12" (105 mm)
Depth 0.5" (10 mm)
Vol. 4.4 oz (130 ml)
18" x 31.5" (400 x 800 mm)
18 indents
Ref. SF 8065

Round Shape

Ø 4.5" (114 mm)
Depth 0.68" (18 mm)
Vol. 5.91 oz (175 ml)
18" x 26" (400 x 600 mm)
11 indents
Ref. SF 1419
18" x 31.5" (400 x 800 mm)
14 indents
Ref. SF 4419



Round Shape

Ø 4.12" (105 mm)
Depth 0.5" (13 mm)
Vol. 3.72 oz (110 ml)
18" x 26" (400 x 600 mm)
15 indents
Ref. SF 111



Also Available:

Round Shape

Ø 1.5" (38 mm)
Depth 0.37" (10 mm) | Vol. 0.47 oz (14 ml)
18" x 26" (400 x 600 mm) | 54 indents
Ref. SF 2435



Round Shape

Ø 4.93" (125 mm)
Depth .51" (16 mm)
Vol. 5.92 oz (175 ml)
18" x 26" (400 x 600 mm)
11 indents
Ref. SF 107

Ref.	Ø Diameter	Depth	Volume	Number of Indents
SF 122	5.75" (147 mm)	0.5" (12 mm)	6.76 oz (200 ml)	6
SF 1558	6" (150 mm)	0.56" (15 mm)	8.45 oz (250 ml)	6
SF 118	6.5" (166 mm)	0.5" (12 mm)	8.12 oz (240 ml)	6
SF 123	7.25" (186 mm)	0.5" (12 mm)	10.14 oz (300 ml)	6



Square Shape

2.18" x 2.18" (56 x 56 mm)
Depth 1" (24 mm)
Vol. 2.03 oz (60 ml)
18" x 26" (400 x 600 mm)
35 indents
Ref. FP 1133



Square Shape

2.75" x 2.75" (70 x 70 mm)
Depth 1.12" (30 mm)
Vol. 3.72 oz (110 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1162

Square Shape

3.62" x 3.62" (93 x 93 mm)
Depth 1.12" (28 mm)
Vol. 6.76 oz (200 ml)
18" x 26" (400 x 600 mm)
15 indents
Ref. SF 1176



Rectangular Shape

5" x 3.5" (128 x 85 mm)
Depth 1.12" (30 mm)
Vol. 9.8 oz (290 ml)
18" x 26" (400 x 600 mm)
10 indents
Ref. SF 1188



Rectangular Shape

4.75" x 1.5" (120 x 40 mm)
Depth 1" (25 mm)
Vol. 3.38 oz (100 ml)
18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1145



Rectangular Shape

3.5" x 1.81" (89 x 46 mm)
Depth 1" (25 mm)
Vol. 3.72 oz (110 ml)
18" x 26" (400 x 600 mm)
25 indents
Ref. FP 4394

Rectangular Shape

9.5" x 2.75" (240 x 70 mm)
Depth 1.37" (35 mm)
Vol. 17 oz (500 ml)
18" x 26" (400 x 600 mm)
8 indents
Ref. FP 1165



Rectangular Shape

9.62" x 4.5" (245 x 115 mm)
Depth 2" (50 mm)
Vol. 3.72 oz (1100 ml)
13" x 18" (300 x 400 mm)
2 indents
Ref. SF 2170





Rectangular Shape

3.87" x 1.56" (95 x 40 mm)
 Depth 1.25" (30 mm)
 Vol. 2.7 oz (80 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. FP 1039



Rectangular Shape

4.93" x 1.75" (122 x 42 mm)
 Depth 1.18" (32 mm)
 Vol. 3.89 oz (115 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. SF 1320



Oblong Shape

8.87" x 2" (222 x 50 mm)
 Depth 0.5" (10 mm)
 Vol. 4.1 oz (120 ml)
 18" x 26" (400 x 600 mm)
 10 indents
Ref. SF 143



Oblong Shape

5.75" x 2" (145 x 50 mm)
 Depth 1" (25 mm)
 Vol. 5.1 oz (150 ml)
 18" x 31.5" (400 x 800 mm)
 20 indents
Ref. SF 4075



Rectangular Shape

10.25" x 3.5" (260 x 85 mm)
 Depth 1.18" (30 mm)
 Vol. 17 oz (500 ml)
 18" x 31.5" (400 x 800 mm)
 7 indents
Ref. SF 4063



Rectangular Shape

9.56" x 4" (243 x 103 mm)
 Depth 0.75" (20 mm)
 Vol. 14.9 oz (440 ml)
 18" x 26" (400 x 600 mm)
 6 indents
Ref. FP 1161



Oblong Shape

6.06" x 1" (155 x 41 mm)
 Depth 1" (25 mm)
 Vol. 1.7 oz (50 ml)
 18" x 26" (400 x 600 mm)
 18 indents
Ref. SF 0004



Oblong Shape

9" x 2.5" (230 x 64 mm)
 Depth 1.18" (30 mm)
 Vol. 10.14 oz (300 ml)
 18" x 31.5" (400 x 800 mm)
 12 indents
Ref. SF 4095



Oblong Shape

4.25" x 2" (110 x 50 mm)
 Depth 0.75" (18 mm)
 Vol. 2.37 oz (70 ml)
 18" x 31.5" (400 x 800 mm)
 36 indents
Ref. SF 4058

Oblong Shape

5.12" x 1.87" (130 x 48 mm)
 Depth 0.75" (18 mm)
 Vol. 2.7 oz (80 ml)
 18" x 26" (400 x 600 mm)
 24 indents
Ref. SF 2005



Oblong Shape

7.25" x 2.5" (185 x 60 mm)
 Depth 1.18" (30 mm)
 Vol. 8.5 oz (250 ml)
 18" x 31.5" (400 x 800 mm)
 12 indents
Ref. SF 4074



Oblong Shape

7.75" x 2.5" (200 x 64 mm)
 Depth 1.18" (30 mm)
 Vol. 8.5 oz (250 ml)
 18" x 31.5" (400 x 800 mm)
 12 indents
Ref. SF 4053



Sub Sandwich Shape

12.25" x 3" (310 x 75 mm)
 Depth 1.12" (30 mm) | Vol. 16.91 oz (500 ml)
 13" x 18" (300 x 400 mm) | 5 indents
Ref. SF 2164

18" x 31.5" (400 x 800 mm)
 30 indents
Ref. SF 8005

26" x 31.5" (600 x 800 mm)
 48 indents
Ref. SF 1005



Additional sizes may be available. Dimensions shown in inches are approximate.



Oblong Shape

6.68" x 2.5" (122 x 42 mm)
 Depth 1.18" (30 mm)
 Vol. 7.8 oz (230 ml)
 18" x 26" (400 x 600 mm)
 12 indents
Ref. SF 1403
 18" x 31.5" (400 x 800 mm)
 16 indents
Ref. SF 4403



Oblong Shape

10.25" x 2.5" (259 x 64 mm)
 Depth 1.18" (30 mm)
 Vol. 13.5 oz (400 ml)
 18" x 26" (400 x 600 mm)
 8 indents
Ref. SF 167
 26" x 31.5" (600 x 800 mm)
 18 indents
Ref. SF 5167

Oblong Shape

11.75" x 2.5" (299 x 60 mm)
 Depth 1.18" (30 mm)
 Vol. 15 oz (445 ml)
 18" x 26" (400 x 600 mm)
 6 indents
Ref. SF 911



Oblong Shape

12.37" x 2.5" (314 x 60 mm)
 Depth 1.18" (30 mm)
 Vol. 14.7 oz (435 ml)
 18" x 26" (400 x 600 mm)
 6 indents
Ref. SF 1687



Also Available:

Oblong Shape

12" x 2.75" (305 x 71 mm)
 Depth 1.18" (30 mm) | Vol. 16.91 oz (500 ml)
 18" x 26" (400 x 600 mm) | 10 indents
Ref. SF 1134



Pascal Tepper

**Best Craftsman 2000 in Bakery
 Le Fournil d'Antin, France**

www.Pascal-Tepper.com

"I always try to work with regularity, quickly ... For the moment, the only way I found to do this is by using Demarle molds. Whether it's Silform®, which I use for dough (choux, brioche, bread, biscuits ...); Flexipan® for pastry, ice cream and catering; Silpain® and Silpat®, the result is always perfect. I obtain even products. Moreover, these molds are really practical; no need to grease them. The baking is faster and cheaper than a metal mold as the heat "attacks" the product directly. So in a situation where nothing can be left to chance, this type of accessory is a must!"

Additional sizes may be available. Dimensions shown in inches are approximate.



Designation	Ø Diameter	Dimensions	Depth	Ref.
Sponge Cake	4.37" (110/95 mm)		2.37" (60 mm)	SF 321
Sponge Cake	5.87" (150/140 mm)		2" (50 mm)	SF 338
Sponge Cake	6.12" (155/147 mm)		2" (50 mm)	SF 346
Sponge Cake	6.68" (170/165 mm)		2" (50 mm)	SF 409
Sponge Cake	7.06" (180/175 mm)		2.37" (60 mm)	SF 353
Sponge Cake	7.06" (180/157 mm)		2.75" (70 mm)	SF 325
Sponge Cake	7.5" (190/185 mm)		1.56" (40 mm)	SF 438
Sponge Cake	7.87" (200/190mm)		2" (50 mm)	SF 337
Sponge Cake	8.5" (215/205 mm)		2" (50 mm)	SF 354
Sponge Cake	8.5" (215/205 mm)		2.37" (60 mm)	SF 335
Sponge Cake	8.68" (220/215 mm)		2.37" (60 mm)	SF 336
Sponge Cake	9.5" (240/215 mm)		2.75" (70 mm)	SF 477
Sponge Cake	9.5" (240/225 mm)		2.75" (70 mm)	SF 470
Sponge Cake	9.87" (250/240 mm)		2" (50 mm)	SF 339
Tart Pie	6.68" (170/168 mm)		1.37" (34 mm)	SF 347
Tart Pie	9.84" (250/225 mm)		1.12" (30 mm)	SF 504
Open Pie	7.06" (180/160 mm)		1.56" (40 mm)	SF 306
Open Pie	8" (203/190 mm)		1.56" (40 mm)	SF 307
Open Pie	8.5" (215/200 mm)		1.56" (40 mm)	SF 380
Savarin	6.5" (165 mm)		1.56" (40 mm)	SF 485
Oval		9.06" x 6.68" (230/170 mm)	2" (50 mm)	SF 482
Rectangular Cake		7.31" x 3.5" (185/90 mm)	2.37" (60 mm)	SF 476
Rectangular Cake		9.5" x 3.37" (240/85 mm)	2.75" (70 mm)	SF 349
Fluted Cake		9.37" x 4.31" (233/110 mm)	2" (50 mm)	SF 487

Additional sizes may be available. Dimensions shown in inches are approximate.

Accessories

Sasa Demarle offers a wide variety of premium accessories.

Within this section you will find several books filled with sweet and savory recipes for Pastry, Bakery and Catering. These recipes were designed to create the quantity needed to fill one mold at a time, which makes them easy to use with our products. You will also find a variety of accessories designed for daily use in combination with Sasa Demarle products such as cutters, cardboards, and gloves. These were developed by Chefs who utilize our products on a daily basis. Unleash your creativity!



Gold Under-Cake Cardboards

Ideal to present your small cakes, they are also very easy to move thanks to their strap. The range here below is adapted to a few Flexipan® shapes. The gold under-cake cardboards are sold by sheets and are detachable.

Description	Ref.	Dimensions	Ref. for Flexipan®
Egg	CAR 1156	2.5" x 4" (67 x 105 mm)	FP 1156
Hexagon	CAR 1180	3" x 3.5" (80 x 90 mm)	FP 1180
Square	CAR 1102	2.95" x 2.95" (75 x 75 mm)	FP 1105 - FP 1102 - FP 1497 - FP 1882 - FP 1166 - FP 1585
Round	CAR 1268	Ø 3" (80 mm)	FP 1268 - FP 1094 - FP 1159
Sapphire	CAR 1124	2.5" x 2.75" (65 x 70 mm)	FP 1124 - FP 1160
Heart	CAR 1073	2.5" x 3" (60 x 80 mm)	FP 1073
Oval	CAR 1054	2.5" x 3.25" (65 x 85 mm)	FP 1054 - FP 1154 - FP 1116 - FP 1270
Rectangular	CAR 1148	1.75" x 5" (45 x 125 mm)	FP 1148 - FP 1145 - FP 1320 - FP 1187

Stainless Steel and Exoglass® Cutters

We have developed a selection of stainless steel and Exoglass® cutters that match up perfectly with our product line. This results in exact matches when cutting sponges and dough.



Stainless Steel Cutters		
Description	Ref.	Ref. for Flexipan®
Mini-drop	DEC 1144	FP 1144
Spoon	DEC 1127	FP 1127
Mini-Sapphire	DEC 1126	FP 1126
Sapphire	DEC 1124	FP 1124 • FP 1160
Egg	DEC 1156	FP 1156
Quenelle	DEC 1154	FP 1154
Medium Charlotte	DEC 1079	FP 1079
Charlotte	DEC 1059	FP 1059
Mini-heart	DEC 1136	FP 1136
Heart	DEC 1073	FP 1073
Interlacing Heart	DEC 1096	FP 1096
Square	DEC 1105	FP 1105 • FP 1166 • FP 1128
Square	DEC 1102	FP 1102
Mini-Log	DEC 1039	FP 1039 • FP 1158
Bar	DEC 1148	FP 1145 • FP 1148 • FP 1320
Hexagon	DEC 1180	FP 1180

Additional sizes may be available. Dimensions shown in inches are approximate.

Plastic Christmas Log

Length 20" (50cm)
Ref. GOU 0001



Gloves

Leather gloves that are resistant to a temperature of 572°F (300°C).

Ref. G 0201 A



Exoglass® Cutters

Description	Ref.	Dimensions	Ref. for Flexipan® and Silform®
Spoon	MA 150214	-	1127
Star	MA 152217	-	1061
Mini-Heart	MA 152215	-	2001
Square	MA 150241	1.5" x 1.5" (40 x 40 mm)	1113
Square	MA 150244	2.25" x 2.25" (55 x 55 mm)	1105
Square	MA 150247	2.75" x 2.75" (70 x 70 mm)	1102
Round	MA 152112	Ø 1.5" (35 mm)	1416-2435
Round	MA 152115	Ø 2" (50 mm)	1413
Round	MA 152117	Ø 2.5" (60 mm)	1600
Round	MA 152120	Ø 3" (75 mm)	1066
Round	MA 152124	Ø 3.25" (95 mm)	1675
Round	MA 152127	Ø 4.75" (120 mm)	1674
Round	MA 152128	Ø 5" (130 mm)	112
Oval	MA 152208	2" x 3.5" (50 x 85 mm)	1982
Oval	MA 150210	2.75" x 4.5" (70 x 115 mm)	1033

Additional sizes may be available. Dimensions shown in inches are approximate.





Choosing Flexipan®: 90 Recipes for the Artisan

This book provides professional chefs with a comprehensive user's manual for using our non-stick, flexible Flexipan® molds. Chefs Thierry Mastain, Jean Philippe Walser and Marc Leroy - each of whom are well-known as Chefs and instructors - will present you with a large variety of creations from desserts to appetizers as well as savory recipes. Each recipe has been designed to fill a Flexipan® mold and is presented in a highly intuitive style, with the reference of the model to be used and its characteristics.

Editions Jerome Villette.

- English Ref. DOC 3100 GB 00
- French Ref. DOC 3100 FR 00
- Spanish Ref. DOC 3100 ES 00



Secrets Gourmands

This looks like a book but it is actually an easel (which makes it easy to use in laboratories)!

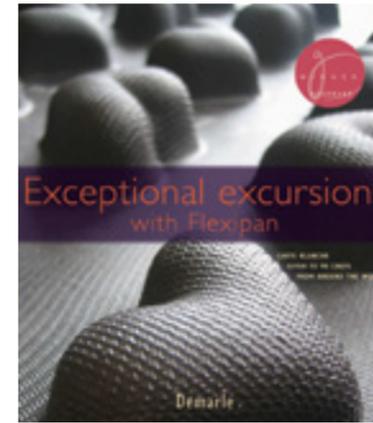
We are proud to present our latest publication: "Secrets Gourmands." It was prepared by 4 chefs: Thierry Mastain, teacher at the Orchies Catering College, France; Pascal Tepper, Best French Craftsman in Bakery in 2000; Frédéric

Bourse, Technical Advisor in Italy; and Marianne Dufour, technical consultant at Demarle. They put all of their expertise and talent into the preparation of the recipes contained in this book, with each recipe seemingly getting more creative than the last! Cuisine, Pastry, Bakery, Catering are all discussed in different shapes, colors, and textures. Discover the chefs' secrets and enjoy delicious gourmet creations!

Editions Demarle • 160 pages

French-English

Ref. DOC 3300 FR-GB 00



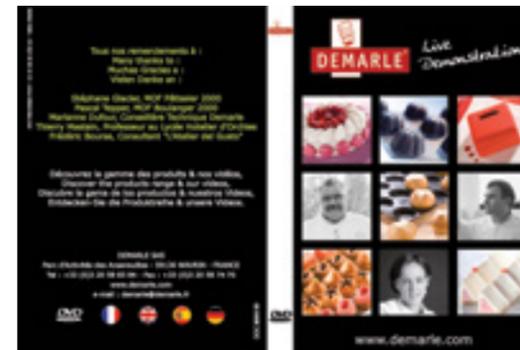
Exceptional Excursions with Flexipan®

Awarded as the "Best Book in the World for Food Professionals" during the World Cookbook Awards in Beijing, 2007.

This is a book for sweet and savory gastronomy enthusiasts. 90 chefs from around the world let their imagination run wild to create recipes most representative of the tastes of their country. The photographer traveled around the globe to the pastry shops and kitchens of the greatest chefs in the world to capture the essence of each chef and his passion. More than just a recipe book, this is first and foremost an inspirational book in which you will discover sweet and savory recipes that are creative and sometimes even audacious! Don't wait to step on board and explore these most exceptional excursions!

Editions Demarle

- English Ref. DOC 3200 GB 02
- French Ref. DOC 3200 FR 00



The Sasa Demarle DVD, A Learning Tool

Training on DEMARLE products at your disposal!

Flexipan®, Silform®, and 3D Mats will keep no secrets from you as you watch this DVD. Discover some of the endless possibilities for using these products and learn how to use them well. You will also learn useful tricks and tips that will make a significant impact on your shop window displays.

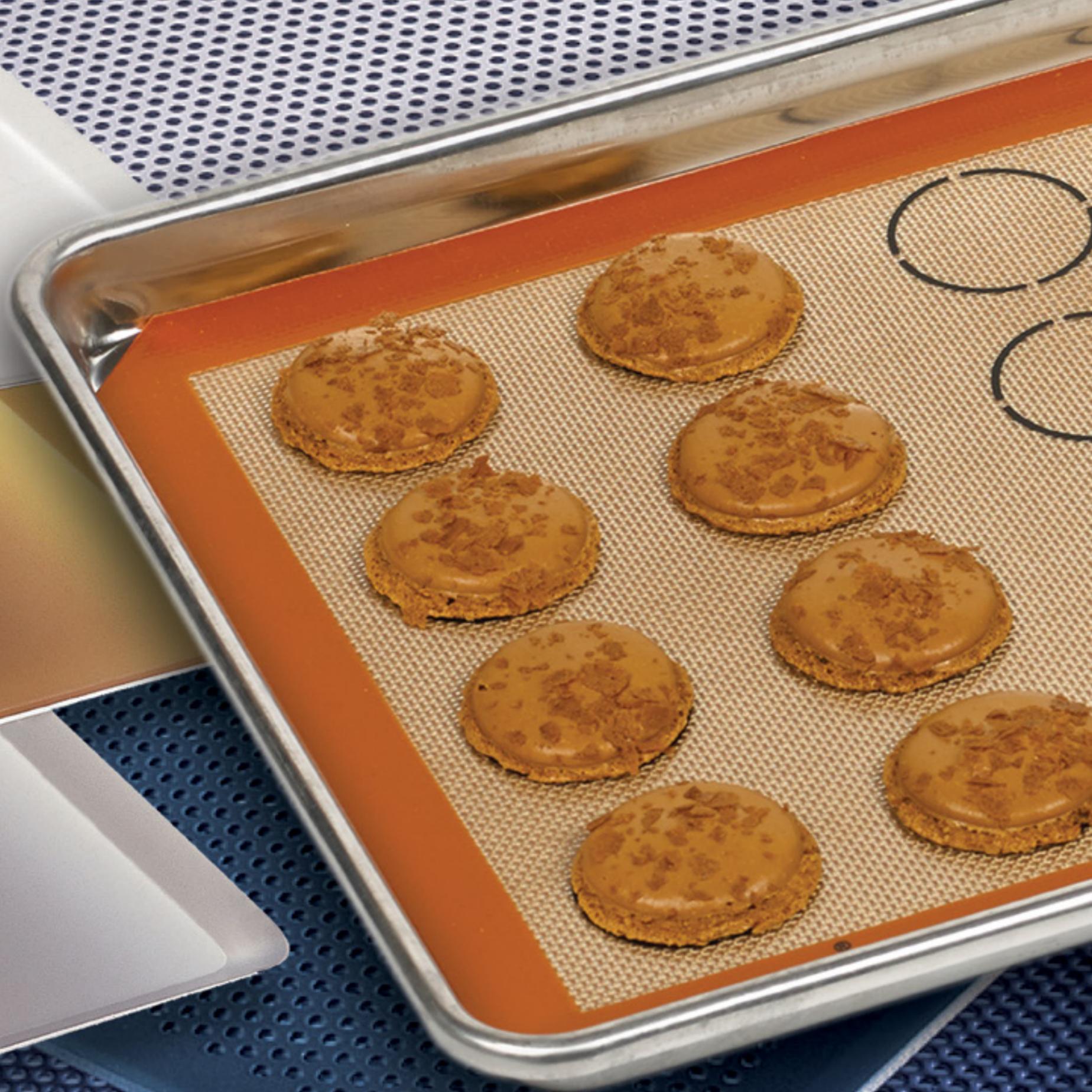
The DVD is divided into three parts. The first part will show you, in pictures, our whole range of products. For the other two parts, we asked two-time "Best Craftsman in France", Stéphane Glacier (MOF 2000); Pastry Chef and Baker Pascal Tepper (MOF 2000); and our technical consultant Marianne Dufour, to present some of their unique techniques.

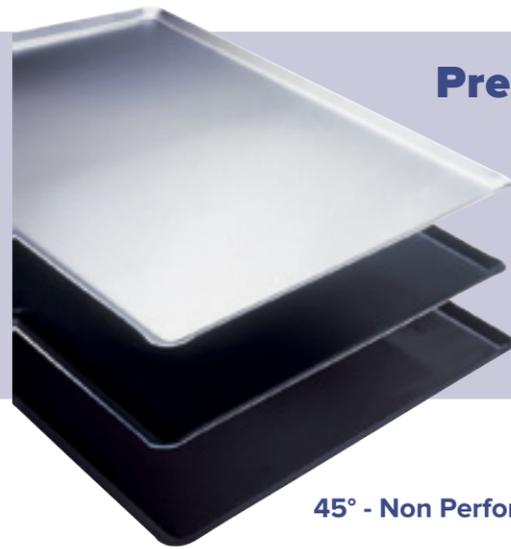
More than a simple tool, this DVD is a real source of inspiration!

Ref. DOC 8899 00

Sheet Pans

We offer both a premium line of sheet pans as well as an economy line. All of our pans are quality certified by Sasa Demarle, Inc. We offer pans with and without perforations and in many different shapes and sizes. We can also customize any pan to meet your specific needs.



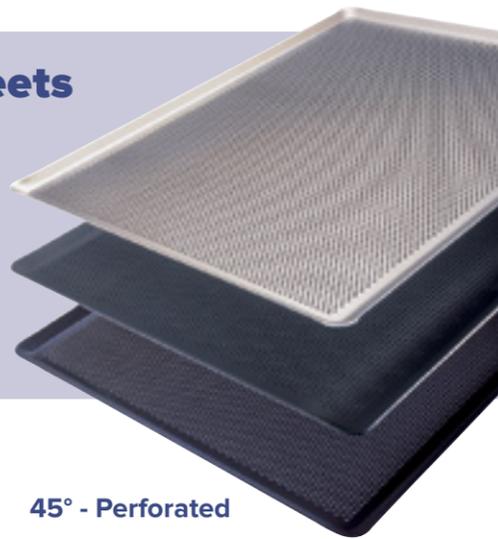


Premium Baking Sheets

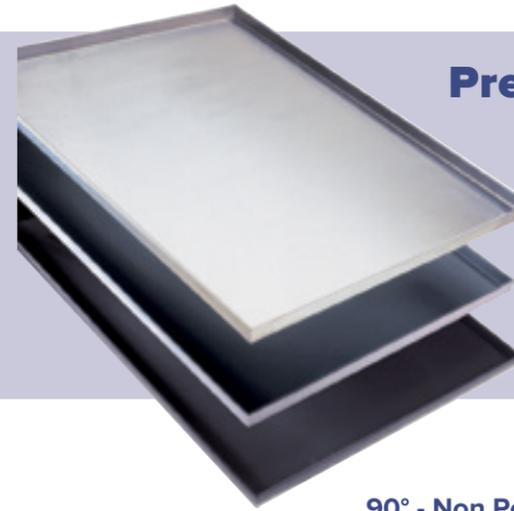
Made in France

45°

45° - Non Perforated



45° - Perforated

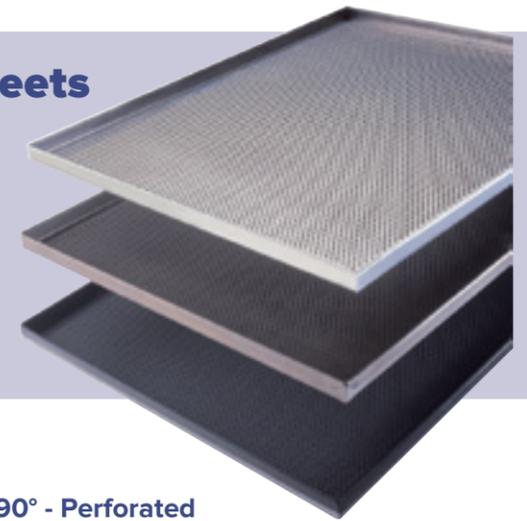


Premium Baking Sheets

Made in France

90°

90° - Non Perforated



90° - Perforated

45° Non Perforated Tray Sizes	Coating Options				
	No Coating		Optiflon® (Teflon)	Biflon® (Silicone)	
	0.05" (15/10e - 1.5 mm)	0.07" (20/10e - 2 mm)	0.07" (20/10e - 2 mm)	0.05" (15/10e - 1.5 mm)	0.07" (20/10e - 2 mm)
Thickness:	Ref.	Ref.	Ref.	Ref.	Ref.
13" x 21" (325 x 530 mm)	QO AP530 325 02	QO AP530 325 00	QT AP530 325 00	QB AP530 325 02	QB AP530 325 00
16" x 24" (400 x 600 mm)	QO AP600 400 01	QO AP600 400 00	QT AP600 400 00	QB AP600 400 01	QB AP600 400 00
16" x 31" (400 x 800 mm)	-	QO AP800 400 00	QT AP800 400 00	-	QB AP800 400 00
24" x 31" (600 x 800 mm)	QO AP800 600 03	QO AP800 600 00	QT AP800 600 00	-	QB AP800 600 00
45° Perforated Tray Sizes Ø 0.11" (3 mm)	Ref.	Ref.	Ref.	Ref.	Ref.
13" x 21" (325 x 530 mm)	QO AF530 325 01	QO AF530 325 00	QT AF530 325 00	QB AF530 325 01	QB AF530 325 00
16" x 24" (400 x 600 mm)	QO AF600 400 01	QO AF600 400 00	QT AF600 400 00	QB AF600 400 01	QB AF600 400 00
16" x 31" (400 x 800 mm)	QO AF800 400 02	QO AF800 400 00	QT AF800 400 00	QB AF800 400 02	QB AF800 400 00
24" x 31" (600 x 800 mm)	QO AF800 600 03	QO AF800 600 00	QT AF800 600 00	-	QB AF800 600 00

90° Non Perforated Tray Sizes	Coating Options				
	No Coating		Optiflon® (Teflon)	Biflon® (Silicone)	
	0.05" (15/10e - 1.5 mm)	0.07" (20/10e - 2 mm)	0.07" (20/10e - 2 mm)	0.05" (15/10e - 1.5 mm)	0.07" (20/10e - 2 mm)
Thickness:	Ref.	Ref.	Ref.	Ref.	Ref.
13" x 21" (325 x 530 mm)	QO AP530 325 04	QO AP530 325 01	QT AP530 325 01	-	QB AP530 325 01
16" x 24" (400 x 600 mm)	QO AP600 400 04	QO AP600 400 02	QT AP600 400 01	QB AP600 400 04	QB AP600 400 02
16" x 31" (400 x 800 mm)	-	-	-	-	-
24" x 31" (600 x 800 mm)	-	QO AP800 600 01	QT AP800 600 01	-	QB AP800 600 01
90° Perforated Tray Sizes Ø 0.11" (3 mm)	Ref.	Ref.	Ref.	Ref.	Ref.
13" x 21" (325 x 530 mm)	QO AF530 325 04	QO AF530 325 03	QT AF530 325 03	-	QB AF530 325 03
16" x 24" (400 x 600 mm)	QO AF600 400 06	QO AF600 400 04	QT AF600 400 04	QB AF600 400 06	QB AF600 400 04
16" x 31" (400 x 800 mm)	QO AF800 400 01	-	-	QB AF800 400 01	-
24" x 31" (600 x 800 mm)	-	QO AF800 600 01	QT AF800 600 01	-	QB AF800 600 01

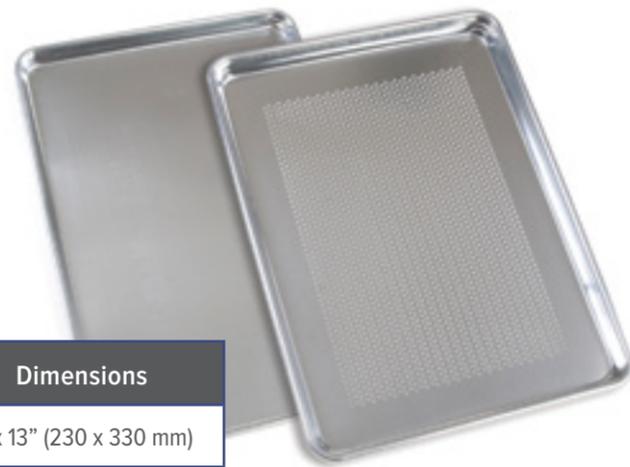
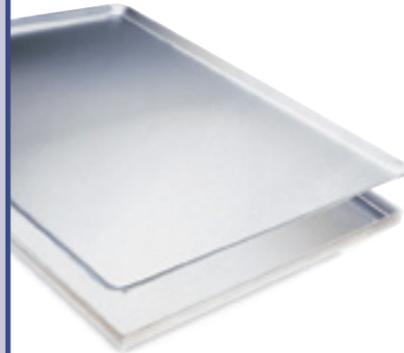
Additional sizes may be available. Dimensions shown in inches are approximate.

Additional sizes may be available. Dimensions shown in inches are approximate.



Tips for Ordering Baking Sheets

- 1 Choose the size of the baking sheet.
- 2 Choose the thickness of the baking sheet:
 - 0.05" (1.5 mm) • 0.07" (2 mm)
- 3 Decide upon if you'd like it to be perforated or not
 - If perforated, select the diameter of perforations:
 - Ø 0.11" (3 mm) • Ø 0.23" (6 mm)
- 4 Choose the angle of the edges: 45° or 90°.
- 5 Select the coating: Optiflon® or Biflon®



Sil-Eco® Economy Sheet Pans

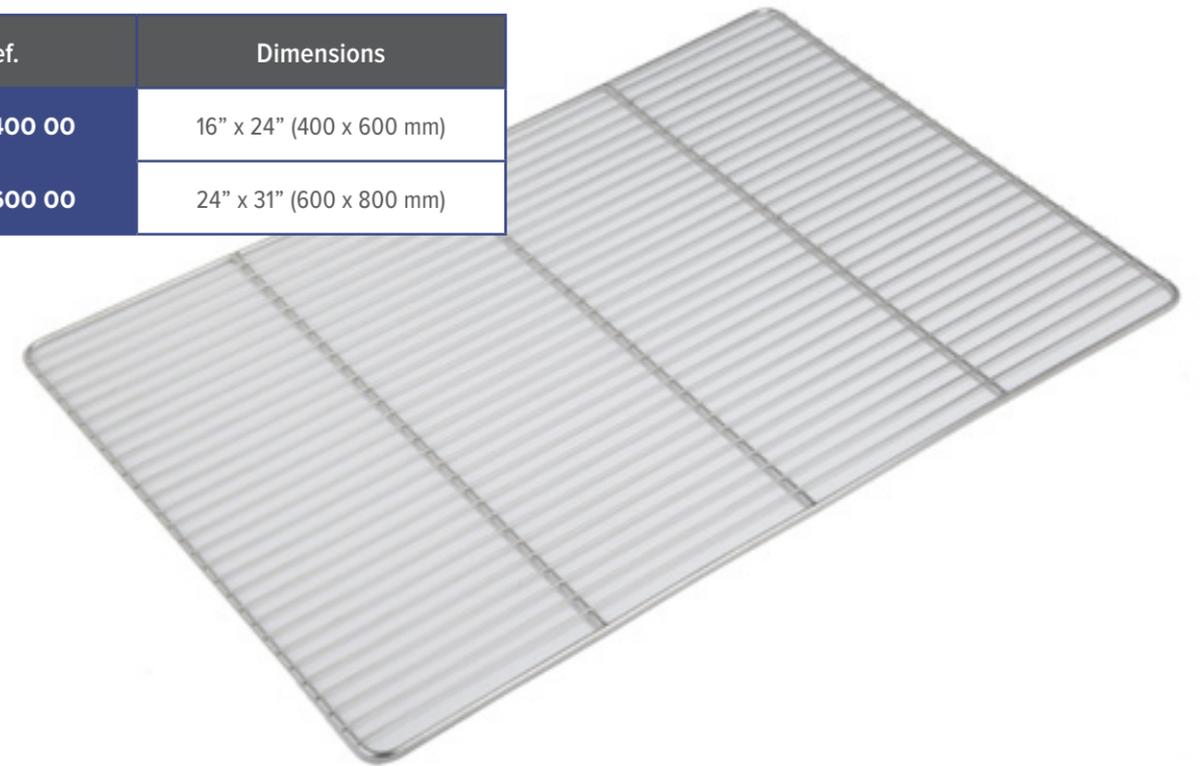
Made in China

Description	Ref.	Dimensions
QUARTER SIZE BAKING PAN	E-95125	9" x 13" (230 x 330 mm)
US HALF SIZE BAKING PAN	E-95126	13" x 18" (330 x 460 mm)
US HALF SIZE PERFORATED BAKING PAN	E-95126-P	13" x 18" (330 x 460 mm)
US FULL SIZE BAKING PAN	E-95130	18" x 26" (460 x 660 mm)

Additional sizes may be available. Dimensions shown in inches are approximate.

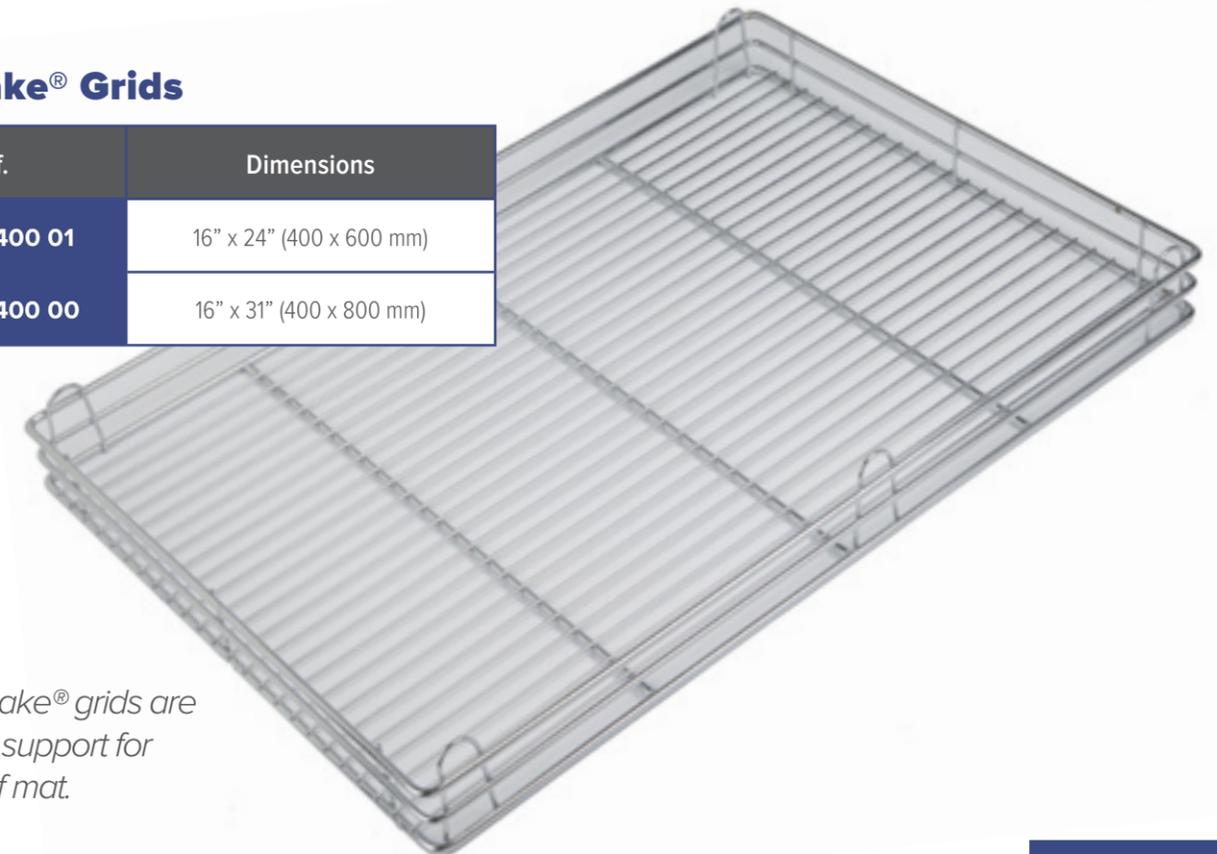
Grids

Ref.	Dimensions
GR I600 400 00	16" x 24" (400 x 600 mm)
GR I800 600 00	24" x 31" (600 x 800 mm)



Multibake® Grids

Ref.	Dimensions
PM N600 400 01	16" x 24" (400 x 600 mm)
PM N800 400 00	16" x 31" (400 x 800 mm)



The Multibake® grids are a versatile support for any kind of mat.

Additional sizes may be available. Dimensions shown in inches are approximate.

Racks & Cabinets

Manufactured in France, Sasa's racks and cabinets are designed to overcome weight, space and temperature limitations. Our wide variety of options provides you with practical solutions for better organization and storage optimization.



Cabinets for Automatic Proofing Trays

Applications

SASA cabinets for automatic proofing trays are renowned for their space saving design, resulting in maximum **storage optimization**. They are a professional's first choice for practicality and efficiency.

Description

- Stainless steel food structure
- 2 sides stainless steel + 2 laminated plywood doors (framed with stainless steel) on the sides.
- Standard nylon wheels Ø 4" (100 mm)
- Width of the channel: 1.25" (30 mm)
- Distance between levels: 3.25" (81 mm)
- Can be delivered assembled or packed for self-assembly.

Fits our Automatic Proofing Trays on p. 85

Space Saving Design!



Additional sizes may be available. Dimensions shown in inches are approximate.

STAND-ALONE CABINET

Code	Cabinet Dimensions			Number of Levels
	Width	Depth	Height	
SASA 4600	24" (604 mm)	31.5" (800 mm)	72.75" (800 mm)	20
SASA 4610	28" (709 mm)	31.5" (800 mm)	72.75" (800 mm)	20
SASA 4620	30" (759 mm)	31.5" (800 mm)	72.75" (800 mm)	20
SASA 4630	31.5" (800 mm)	27.5" (700 mm)	72.75" (800 mm)	20
SASA 4640	31.5" (800 mm)	31.5" (800 mm)	72.75" (800 mm)	20

CABINET KIT + 20 AUTOMATIC LAYERING TRAYS

Code Kit	Dimensions		Mat Type		Automatic Layering Tray Code	Cabinet Code
	Width	Depth	Standard	Synthetic		
SASA 4601	24" (600 mm)	31.5" (800 mm)	■		SASA 4500	SASA 4600
SASA 4602				■	SASA 4501	
SASA 4611	27.5" (700 mm)	31.5" (800 mm)	■		SASA 4510	SASA 4610
SASA 4612				■	SASA 4511	
SASA 4621	29.5" (750 mm)	31.5" (800 mm)	■		SASA 4520	SASA 4620
SASA 4622				■	SASA 4521	
SASA 4631	31.5" (800 mm)	27.5" (700 mm)	■		SASA 4530	SASA 4630
SASA 4632				■	SASA 4531	
SASA 4641	31.5" (800 mm)	31.5" (800 mm)	■		SASA 4550	SASA 4640
SASA 4642				■	SASA 4541	

ACCESSORIES

Code	In Platinum	Roughly	Diameter	Roller	Chape
Standard					
SASA 4810	■	-	4" (100 mm)	Polyamide	Galvanized Steel
Optional					
SASA 4815	with locking mechanism	-	4" (100 mm)	Polyamide	Galvanized Steel

Additional sizes may be available. Dimensions shown in inches are approximate.



Baking Racks - PRO RANGE

SASA racks have been designed to withstand the stresses of daily use and they are known for their excellent **resistance** (*weight, shock*), **durability** (*stainless steel*), and **ease of use**.

Description

- Constructed in square tubes of 1" x 1" (25 x 25 mm).
- **Delivered dismantled** (assembled model is an option).
- Stainless steel food grade
- "L" shaped angle.
- Non-overlapping open angle.
- 4 high-temperature resin wheels, Ø 3.4" (80 or 100 mm) galvanized fork.
- **Specific system for locking/guidance**



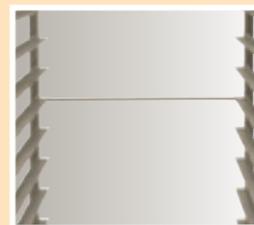
Baking Racks - TRADITIONAL RANGE

The SASA Traditional range is the perfect answer to your made-to-measure product needs. Our specialists design solutions that are tailored to meet your specific needs.

Description

- **Pre-assembled Rack** (dismantlable model is an option).

PRO			
Code	Dimensions	Number of Levels	
		15	18
SASA 5225	16" x 31.5" (400 x 800 mm)	■	
SASA 5235	16" x 31.5" (400 x 800 mm)		■
SASA 5205	24" x 31.5" (600 x 800 mm)	■	
SASA 5215	24" x 31.5" (600 x 800 mm)		■
SASA 5245	27.5" x 39.5" (700 x 1000 mm)	■	
SASA 5255	27.5" x 39.5" (700 x 1000 mm)		■
SASA 5265	31.5" x 31.5" (800 x 800 mm)	■	
SASA 5275	31.5" x 31.5" (800 x 800 mm)		■
SASA 5285	31.5" x 39.5" (800 x 1000 mm)	■	
SASA 5295	31.5" x 39.5" (800 x 1000 mm)		■



Simple Crossbar



Reinforced Crossbar



Removable Roof

Angles
Stops on the angle
Deflectors
U-Shaped
Double Shelves
Wheels
Stainless steel fork Ø 3" (80 mm) or Ø 4" (100 mm)
Quiet Roller
Aluminum Roller (non-slip surfaces)
Options
Additional Level
Removable Roof
Handle
PRO Range Assembly in factory *
Simple Crossbar **
Reinforced Crossbar

* Assembly by crimping.

** Option only available for models delivered assembled.

TRADITIONAL			
Code	Dimensions	Number of Levels	
		15	18
SASA 5220	16" x 31.5" (400 x 800 mm)	■	
SASA 5230	16" x 31.5" (400 x 800 mm)		■
SASA 5200	24" x 31.5" (600 x 800 mm)	■	
SASA 5210	24" x 31.5" (600 x 800 mm)		■
SASA 5240	27.5" x 39.5" (700 x 1000 mm)	■	
SASA 5250	27.5" x 39.5" (700 x 1000 mm)		■
SASA 5260	31.5" x 31.5" (800 x 800 mm)	■	
SASA 5270	31.5" x 31.5" (800 x 800 mm)		■
SASA 5280	31.5" x 39.5" (800 x 1000 mm)	■	
SASA 5290	31.5" x 39.5" (800 x 1000 mm)		■



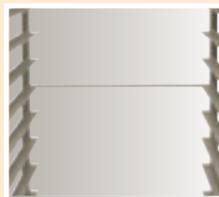
Storage Racks - PRO RANGE

Applications

Designed to overcome storage (weight) limitations and those of deep freezing (sub-zero temperatures), SASA storage racks boast **quality construction and materials** which are durable and **comply with food product guidelines**.

Description

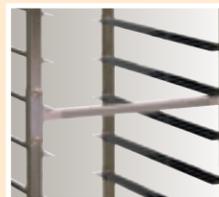
- Constructed in square tubes of 1" x 1" (25 x 25 mm).
- Stainless steel food grade.
- Height 70" (1778 mm) – 20 shelves
- Distance between shelves: 3" (78 mm).
- "L" shaped angle.
- Non-overlapping open angle.
- 4 polyamide wheels Ø 5" (125 mm) galvanized forks.
- Delivered dismantled (assembled model is an option).



Simple Crossbar



Removable Roof



Reinforced Crossbar



Stop

Storage Racks - TRADITIONAL RANGE

Applications

The SASA Traditional range is the perfect answer to your made-to-measure product needs. Our specialists will assist you by designing solutions to meet your specific needs.

Description

- **Pre-assembled rack** (dismantlable model is an option).



PRO	TRADITIONAL	Dimensions	Number of Levels
Code	Code		
SASA 3785	SASA 3780	16" x 31.5" (400 x 800 mm)	20
SASA 3795	SASA 3790	18" x 31.5" (460 x 800 mm)	20
SASA 3805	SASA 3800	24" x 31.5" (600 x 800 mm)	20
SASA 3815	SASA 3810	27.5" x 35.5" (700 x 900 mm)	20
SASA 3825	SASA 3820	29.5" x 31.5" (750 x 800 mm)	20
SASA 3835	SASA 3795	29.5" x 35.5" (750 x 900 mm)	20
SASA 3865	SASA 3860	24" x 31.5" (600 x 800 mm)	20
SASA 3895	SASA 3890	31.5" x 31.5" (800 x 800 mm)	20
SASA 3875	SASA 3870	24" x 39.5" (600 x 1000 mm)	20
SASA 3845	SASA 3840	27.5" x 39.5" (700 x 1000 mm)	20
SASA 3855	SASA 3850	31.5" x 39.5" (800 x 1000 mm)	20
SASA 3885	SASA 3880	31.5" x 47.5" (800 x 1200 mm)	20

Options
Additional Level
Removable Roof
PRO Range Assembly in factory *
Simple Crossbar
Reinforced Crossbar

*Assembly by crimping

Angles
1 Stop
2 Stop
U-Shaped
Double Shelves

ACCESSORIES					
Code	In Platinum	Roughly	Diameter	Roller	Chape
Standard					
SASA 4810	■	-	4" (100 mm)	Polyamide	Galvanized Steel*
SASA 4811	-	■	4" (100 mm)		
Option					
SASA 4815	-	with locking mechanism	4" (100 mm)	Polyamide	

Wheels
Galvanized fork with locking mechanism (2 parts)
Stainless steel fork (4 parts)
Stainless steel fork (4 parts, 2 with locking mechanisms)

Additional sizes may be available. Dimensions shown in inches are approximate.

Additional sizes may be available. Dimensions shown in inches are approximate.



Sasa Bodson is the premiere manufacturer of washing systems for baking industry plants as well as hospitals and other industrial environments. Our washing machines have been completely adapted to the specific needs of our customers. Cost-effective, with a high output, these machines wash and rinse all of your equipment.



Washing

Tunnel Washing 1500 MS

Cost-effective with a high output, it silently washes and rinses all of your equipment up to 24" x 31.5" (600 x 800 mm).

Applications

Washes & rinses flexible molds, cooking mesh, sheet pans, grids and more.

Description

- Stainless steel 18/10 (AISI 304).
- Pivoting door mounted on hinges, giving access to the filter, jets, and strainers and ramps.
- Peristaltic closing pump for washing products.
- Height-adjustable upper support system.
- Inlet-motorized positioning table.
- Outlet-receiving hopper.
- 1 year guarantee.



Features

- Lower belt drive. Height maintained by chain with adjustment crank.
- Varying forward speed: 2 to 7 m/min.
- Electricity : 400 V three-phase + ground in 50 Hz + neutral.
- Water: 3/4 in. female - pressure required between 2.5 and 3.5 bars maximum. T.H. between 2 and 6.

Options

- Rinsing super heater for cold water supply.
- Rinsing product closing pump.
- Separate drying module.
- Vapor heating.



Additional sizes may be available. Dimensions shown in inches are approximate.

SASA 7115

Yields	200 to 700 pieces of equipment/hour*
Heating Capacity of Washing Basin	24 kW
Capacity of Rinsing Superheater	24 kW (option)
Capacity of Wash Pump	2.2 kW (3 CV)
Maximum Washing Temperature	140 °F (60 °C)
Maximum Rinsing Temperature	194 °F (90 °C)
Adjustment Capacity	33 kW
Water Consumed Per Cycle	(10 L / min)
Quantity of Water When Filled	160 L
Clearance Width	33.5" (850 mm)
Clearance Height	4.72" (120 mm) with the height adjustable upper tray
Overall Dimensions (W X D X H)	175.25" x 52" x 75" (4450 x 1320 x 1900 mm)
Net Weight	1322.8 lbs (600 kg)

SASA 7105

Yields	200 to 700 pieces of equipment/hour*
Heating Capacity of Washing Basin	12 kW
Capacity of Rinsing Superheater	18 kW (option)
Capacity of Wash Pump	2.2 kW (3 CV)
Maximum Washing Temperature	140 °F (60 °C)
Maximum Rinsing Temperature	194 °F (90 °C)
Adjustment Capacity	33 kW
Water Consumed Per Cycle	(8 L / min)
Quantity of Water When Filled	100 L
Clearance Width	24" (610 mm)
Clearance Height	4.72" (120 mm) with the height adjustable upper tray
Overall Dimensions (W X D X H)	175.25" x 52" x 75" (4450 x 1320 x 1900 mm)
Net Weight	1212.54 lbs (550 kg)

* According to the speed, belts, dimensions of the supports, and level of soiling

Additional sizes may be available. Dimensions shown in inches are approximate.

Tunnel Washing 2700

It is the large capacity all-purpose ally a professional needs!

Applications

Large capacity & multiple use: “gastro” containers, utensils, grids, crates, laboratory equipment, etc.

Description

- Stainless steel 18/10 (AISI 304).
- Lateral door giving access to 3 filters, strainers and ramps.
- Equipped with a wide door for access and maintenance.
- Washing crates in the tunnel
 - 16" x 24" (400 x 600 mm)
 - 16" x 31.5" (400 x 800 mm)
 - 24" x 31.5" (600 x 800 mm).
- Cold water rinse with presence detector (saves water).
- Stainless steel 304 pump.
- Basic module enabling washing and rinsing.
- Dosing pump for washing products.
- 1 year guarantee.



Features

- Crates are driven on stainless steel chains (stainless steel belt optional).
- Variable forward speed: 2 to 7m/min.
- Electricity : 400 V three-phase + ground in 50 Hz + neutral.
- Water: 3/4 in. female - pressure required between 2.5 and 3.5 bars maximum. T.H. between 2 and 6 - arrival at 50° minimum.

Options

- Superior pump power for major soiling.
- Pre-wash, pre-rinse, blowing, drying.
- Rinse superheater 194°F (90°C).
- Inlet and outlet tables.
- Dosing pump for rinsing product.
 - Clearance height.
 - Vapor heating.



Additional sizes may be available. Dimensions shown in inches are approximate.

SASA 7200

Yields	200 to 700 crates/hour*
Heating Capacity of Washing Basin	12 kW
Capacity of Rinsing Superheater	18 kW (option)
Capacity of Wash Pump	5.5 kW (7.5 CV)
Maximum Washing Temperature	140°F (60°C)
Maximum Rinsing Temperature	194°F (90°C)
Adjustment Capacity	33 kW
Water Consumed Per Cycle	(8 L / min)
Quantity of Water When Filled	190 L
Clearance Width	24" (610 mm)
Clearance Height	16" (400 mm)
Overall Dimensions (W X D X H)	106.29" x 43.7" x 63.77" (2700 x 1110 x 1620 mm)
Net Weight	1,080 lbs (490 kg)

SASA 7210

Yields	200 to 700 crates/hour*
Heating Capacity of Washing Basin	18 kW
Capacity of Rinsing Superheater	24 kW (option)
Capacity of Wash Pump	5.5 kW (7.5 CV)
Maximum Washing Temperature	140°F (60°C)
Maximum Rinsing Temperature	194°F (90°C)
Adjustment Capacity	33 kW
Water Consumed Per Cycle	(10 L / min)
Quantity of Water When Filled	250 L
Clearance Width	33.5" (850 mm)
Clearance Height	16" (400 mm)
Overall Dimensions (W X D X H)	106.29" x 53.15" x 63.77" (2700 x 1350 x 1620 mm)
Net Weight	1,234 lbs (560 kg)

** According to the speed, conveyor and crate dimensions.*

Additional sizes may be available. Dimensions shown in inches are approximate.

Description	Reference	Page
Rounds	FP 107	61
Florentiners-Quiches	FP 112	50
Mini-Florentiners	FP 115	50
Rounds	FP 118	61
Rounds	FP 122	61
Rounds	FP 123	61
Muffins	FP 915	47
Mini-Muffins	FP 1031	47
Oval Tartlets	FP 1033	29
Muffins	FP 1034	47
Mini-Logs	FP 1039	54
Rounded Quenelles	FP 1052	33
Oval Savarins	FP 1054	43
Flowers	FP 1055	21
Teddy Bears	FP 1056	53
Flan bases	FP 1057	40
Charlottes	FP 1059	21
Stars	FP 1061	55
Mince Pies	FP 1066	29
Shells	FP 1067	21
Mini-Charlottes	FP 1071	21
Rounded Mini-Quenelles	FP 1072	33
Rounded Hearts	FP 1073	37
Hexagons	FP 1076	27
Mini-Ovals	FP 1077	33
Charlottes	FP 1079	21

Description	Reference	Page
Mini-Oval Savarins	FP 1080	43
Fluted Cakes	FP 1081	45
Fluted Mini-Tartlets	FP 1082	29
Mini-Cones	FP 1083	32
Muffins	FP 1085	47
Cakes	FP 1092	45
Cones	FP 1094	32
Interlacing Hearts	FP 1096	36
Medallions	FP 1097	28
Darioles	FP 1098	47
Square Savarins	FP 1102	39
Insert for Cones	FP 1103	32
Square Savarins	FP 1105	39
Mini-Squares	FP 1106	25
Bavarois	FP 1109	20
Mini-Square Savarins	FP 1113	39
Oval Savarins	FP 1116	42
Mini-Financiers	FP 1117	46
Square Tartlets	FP 1119	25
Mini-Madeleines	FP 1121	22
Sapphires	FP 1124	22
Mini-Sapphires	FP 1126	22
Spoons	FP 1127	27
Mini-Squares	FP 1128	25
Mini-Cylinders	FP 1129	49
Champagne Biscuits	FP 1130	44

Description	Reference	Page
Stars	FP 1131	56
Squares	FP 1133	25
Mini-Hearts	FP 1136	37
Christmas Trees	FP 1142	55
Mini-Drops	FP 1144	27
Bars	FP 1145	44
Half-Cylinders	FP 1146	44
Teddy Bear Heads	FP 1147	53
Bars with a Cavity	FP 1148	44
Mini-Bars	FP 1149	44
Mini-Quenelles	FP 1150	33
Medium Quenelles	FP 1152	33
Quenelles	FP 1154	33
Eggs	FP 1156	55
Small Bars with Cavity	FP 1158	44
Volcanos	FP 1159	31
Savarins Sapphires	FP 1160	22
Boxes	FP 1166	30
Ellipses	FP 1169	20
Fluted Square Tartlets	FP 1171	25
Fishes	FP 1172	53
Little men	FP 1173	53
Various Appetizers	FP 1174	28
Butterflies	FP 1175	53
2 Rings Decor & Insert	FP 1177	42
Crown Muffins	FP 1178	47

Description	Reference	Page
St-Honoré Crowns	FP 1179	30
Hexagons	FP 1180	30
Double Insert	FP 1181	48
Bells	FP 1182	55
Annapurna	FP 1184	54
Jigsaw Puzzle	FP 1186	53
Fluted Bars	FP 1187	20
St-Honoré Crowns	FP 1189	30
Mini-Ondulos	FP 1190	27
Smile	FP 1193	52
Caterpillar	FP 1194	54
Round Indents	FP 1217	61
Mini-Interlacing Drops	FP 1244	31
Mini-Eggs	FP 1256	55
Mini-Volcanos	FP 1259	31
Financiers	FP 1264	46
Half-Spheres	FP 1268	35
Cylinders	FP 1269	49
Ovals	FP 1270	33
Mini-Savarins	FP 1274	28
Bow Ties	FP 1286	53
Mini St-Honoré Crown	FP 1289	30
Mini-Caterpillars	FP 1294	19
Rounds	FP 1299	50
Mini-Logs	FP 1320	54
Round Savarins	FP 1339	40

Description	Reference	Page
Hearts	FP 1340	36
Interlacing Drops	FP 1344	31
Landscapes	FP 1357	19
Mini-Volcanos	FP 1359	31
Mini-Boxes	FP 1366	19
Pearls	FP 1368	18
"Tatin" Tarts	FP 1399	49
Mini-Tartlets	FP 1413	29
Pomponnettes	FP 1416	28
Cookies	FP 1441	50
Christmas Logs	FP 1454	54
Log Inserts	FP 1464	54
"Tatin" Tarts	FP 1467	49
Round Savarins	FP 1476	40
Half-Spheres	FP 1489	35
Chocolate Bars	FP 1497	20
Madeleines	FP 1511	22
Cakes	FP 1532	45
Cakes	FP 1533	45
Round Indents	FP 1548	61
Octagons	FP 1560	27
Mini-Pyramids	FP 1562	31
Pyramids	FP 1585	31
Mini-Round Savarins	FP 1586	40
Half-Spheres	FP 1593	35
Quiches	FP 1600	29

Description	Reference	Page
Jumbo Muffins	FP 1601	47
Quiches/Pies	FP 1674	29
Tartlets	FP 1675	29
Square Inserts	FP 1748	48
Chestnuts	FP 1750	36
Muffins	FP 1756	47
Cakes	FP 1757	45
Rounds	FP 1758	61
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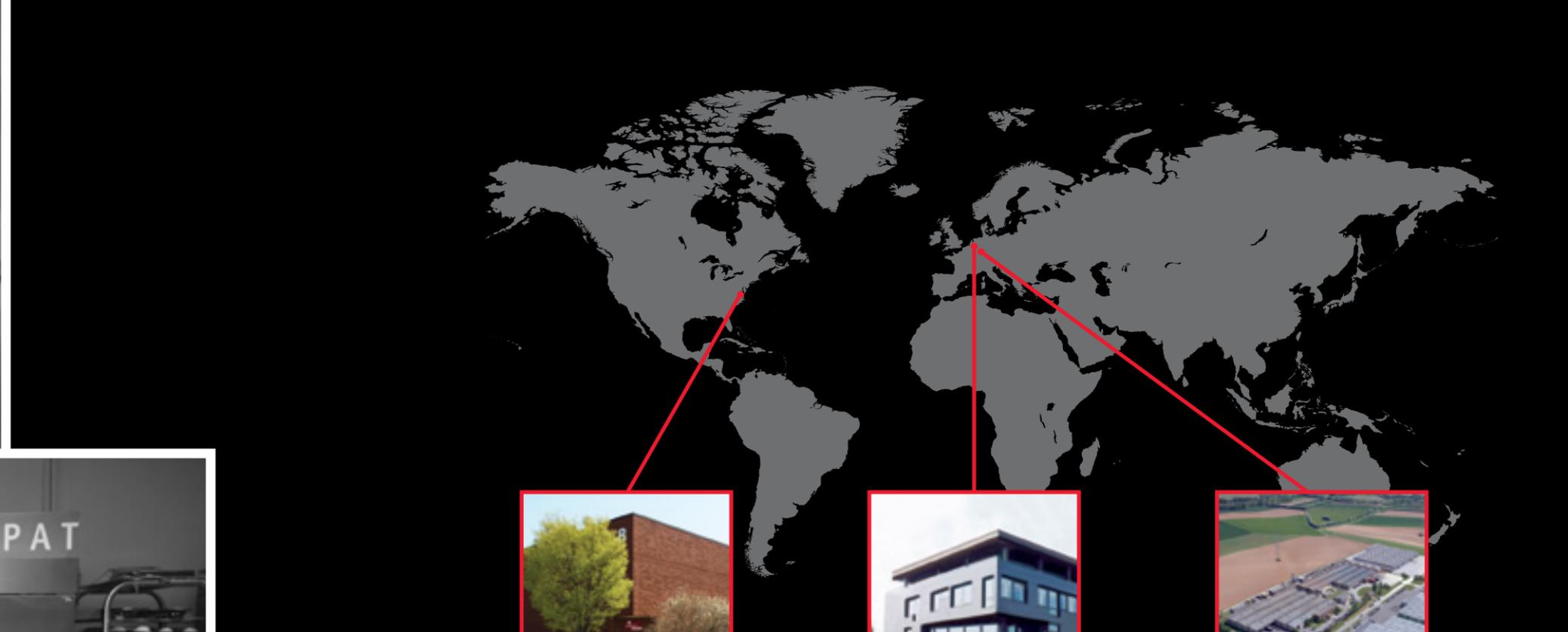
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Sasa Demarle, Inc

8 Corporate Drive
Cranbury, NJ 08512 - USA

Phone: (609) 395-0219
Fax: (609) 395-1027

Info@SasaDemarle.com
www.SasaDemarle.com



Demarle S.A.S.

Parc d'Activités des Ansereuilles
59136 Wavrin - France

Phone: +33 (0)3 20 58 83 84
Fax: +33 (0)3 20 58 74 70

Demarle@Demarle.fr
www.Demarle.com



SASA

BP 50009 - ZI n°1 - Route de Pommereuil
59360 Le Cateau-Cambrésis - France

Phone: +33 (0)3 27 84 23 38
Fax: +33 (0)3 27 84 63 21

Commercial.Export@SASA.fr
www.SASA.fr

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Celebrating 20 Years in North America

Sasa Demarle, Inc.

8 Corporate Drive
Cranbury, NJ 08512 USA

Phone: (609) 395-0219

Fax: (609) 395-1027

Info@SasaDemarle.com

www.SasaDemarle.com

