

Manufacture



de Buyer
D E P U I S 1 8 3 0

Chaque recette a son secret*



COLLECTION 2022

*Every recipe holds a recipe



192 years of history

1830

2022

Le Val d'Ajol
Vosges (88)



25 000 m²

2 500 products
49 patents



208 employees



France » 199



US » 7



Germany » 5

our know-hows



INNOVATION



FRENCH DESIGN AND MANUFACTURING OF COOKING AND PASTRY UTENSILS



CRAFTSMANSHIP AND INDUSTRIAL KNOW-HOW



CONTROL OF MATERIAL

international presence
94 COUNTRIES



Labelled
« Entreprise du Patrimoine Vivant »





CERTIFIED WITH THE CSR LABEL EXEMPLARY LEVEL, DE BUYER IS TAKING ACTION TOWARDS SUSTAINABLE DEVELOPMENT GOALS



It is with great pride and satisfaction that we announce that de Buyer Industries have just received the CSR certification at the highest level.

Being certified with the CSR label sends a strong message, one that says that we take full responsibility for our decisions and their impact and are committed to sustainability in our business development.

For many years, de Buyer has integrated principles, aside from profit and profitability, that value our clients, consumers, and partners.

Having a positive impact on the environment and our society, while helping to develop our region's influence, are the cornerstones of de Buyer's approach, which is sustainable and committed.

Receiving the CSR label at the highest level shows significant progress from our previous audit (second highest, the confirmed level). It rewards the efforts we've made in the past 3 years to improve our processes, our actions and their impact.



NEW BRANDS ARE JOINING OUR GROUP.

De Buyer is becoming a group as new brands are joining the company. They are also committed to providing you with kitchen, pastry and bakery utensils, for your customers, both professionals in the catering industry and pastry fans.

All these brands share one common goal: assisting you in developing an innovative and committed culinary practice, that support a healthy diet for all. De Buyer, Lion Sabatier, 32 Dumas, Pebbly, Scaritech are by your side to help you succeed in all your recipes!

PÂTISSERIE: AN ART AND A SCIENCE

When it comes to pâtisserie, you can let your imagination run wild and try out anything that takes your fancy. Our equipment has been developed to guarantee precise results and beautiful aesthetics. We work with leading pastry chefs including winners of the World Pastry Cup and the Meilleur Ouvrier de France competition who help us develop new and innovative utensils that are highly technical and brilliantly performing.

Stainless steel moulds
Nonstick steel moulds
Steel moulds

Stainless steel rings

Round trays

Baking supports & trays

Cutters & rolls

Chocolate & sugar work

Nozzles & pastry bags

Pastry accessories





Box #CAKEDESIGN



Code	Designation	Lcm	Wcm	Hcm
3989.00		47,5	30	10

Composition:

- Stainless steel pastry ring ø 20 cm - Ht 4,5 cm
- Confectioners' ribbon Ht 4,5 cm L.10 m - Cold use.
- Extra supple reusable pastry bag L. 34 cm
- Exclusive set of 6 pastry nozzles with holder
(2 plain ø 11/15 mm / St Honoré ø9 mm / 2 Star PF10/PF14 / Square 10 mm)
- Nonstick baking paper - roll L. 38 cm x 8 m

With recipes from Jonathan Mougel, MOF Pâtissier



Box #HOMEMADEBREAD



Code	Designation	Lcm	Wcm	Hcm	Kg
4713.00		47,5	30	10	1,24

Composition:

- Baking tray for 2 baguettes, nonstick steel
- Rectangular mould, nonstick steel
- Baker blade to slit the dough before baking bread
- Supple plastic scraper



Box #homebaking

Box #HOMEBAKING tarts



Code	Designation	Lcm	Wcm	Hcm	Kg
3030.00		47,5	30	10	1,53

Composition :

- Perforated fluted stainless steel tart ring ø 24 cm
- Round tray made of blue steel ø 28 cm
- Round stainless steel grate with feet ø 28 cm
- Cake server made of stainless steel and beechwood handle



Box #HOMEBAKING Cakes & tarts



Code	Designation	Lcm	Wcm	Hcm	Kg
4713.03		47,5	30	10	1,56

Composition:

- Square tart mould made of nonstick steel L.23 cm
- Rectangular mould made of nonstick steel
- Square mould made of nonstick steel L.22,5 cm - Ht 5 cm





Jonathan Mougel

Meilleur Ouvrier de France (MOF) in Pâtisserie and Confectionery, 2019

"I've used De Buyer products from the very beginning of my career. Their incredible expertise has always satisfied my desire to explore and experiment. We've developed together over time, each sharing the same focus on research and innovation. De Buyer turns my ambitions into reality. Their support has always been unwavering, including when I was awarded the prestigious title of Meilleur Ouvrier de France in Pâtisserie and Confectionery in 2019."

Jonathan Mougel has come up with recipes for delicious desserts and pâtisseries, using our collection of pastry rings and forms. Discover his creations.



Tools available for in-store promotion:

- dedicated packaging
- recipes
- background visuals
- digital kits

Stainless steel long mould for yule log with removable ends - L. 30 cm



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
3206.30	Round 6,5 cm high	7,5	30		6,5	0,6
3206.04	Round - small size 4 cm high Delivered in decorated box	4	30	4,4	4	0,21
3205.30	Square		30	6,5	6,5	0,66
3205.04	Square - Small size 4 cm Delivered in decorated box		30	4	4	
3204.30	Triangular		30	8	6,5	0,55

Stainless steel long mould to make pâtés and mousses (vegetable, meat or fish), foie gras, ice-creams, Swiss rolls, cream cakes, yule logs, etc.

Our secret : a professional design with thick stainless steel to obtain a mould that keeps its shape and a uniform heat or cold distribution. Smooth surface for an elegant finish. Easy assembly and turning out thanks to the removable end caps and the smooth edges. Multiple uses : cold uses (freezer - deep freezer) and hot uses (oven- bain-marie). Do not use in microwave. Easy care of stainless steel. Dishwasher safe.

Tip: the mould becomes waterproof by lining it with cling film before filling.

The small models can be used alone or in combination with the large standard models to make an insert in your preparation.



4 supplle plastic sheets in relief for cream cake decoration



Code	Designation	Kg
	For yule log 3206.30	
4343.00	30 x 18,5 cm	0,1
	Delivered in decorated box	

The supplle plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE



St. steel long round mould with removable ends - Professional size



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3206.80		50	8	6,5	1	0,85

Ideal for making pâtés (with one or two flavours), Yule logs, Swiss rolls, etc. The walls are extra-smooth and turning out is easy. Both end plates are removable.

FABIEN PAIRON - MOF Charcutier-Traiteur

Teacher at the hotel school from Lausanne

(Ecole Hôtelière de Lausanne)

M. Pairon imagined, designed and worked on an innovative rectangular mould for "Pâté en Croûte" (meat pie):

- Practical, functional and efficient.
- Easy forming, filling, removal and storage.
- Multiuse : Pâté Croûte (rectangular meat pie), sweet and savory cakes, special breads, ginger bread , etc.
- Developed and manufactured by de Buyer in France.



Foldable stainless steel rectangular baking mould GEOFORME



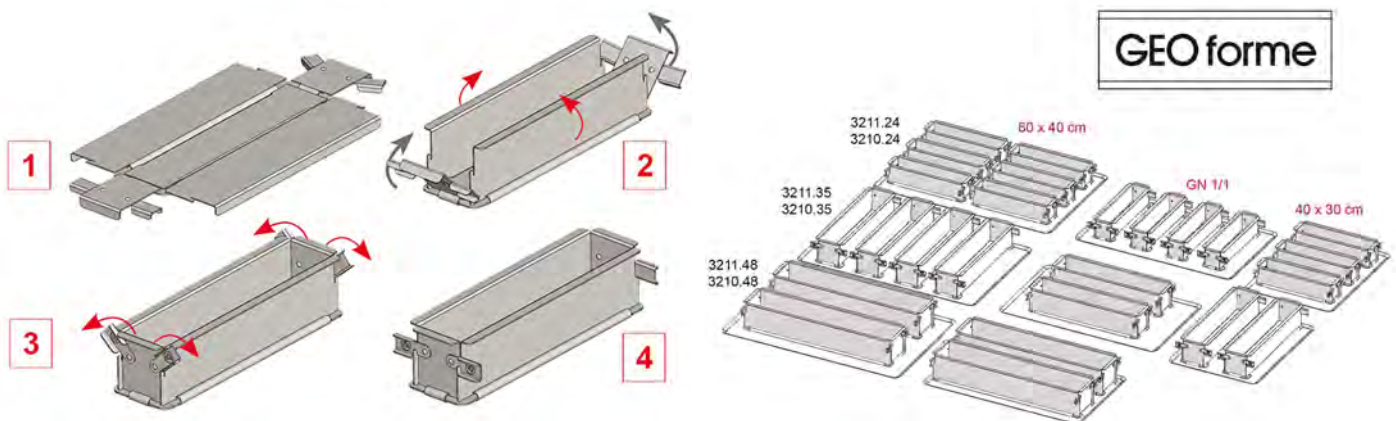
Code	Designation	Lcm	Wcm	Hcm	Kg
	PERFORATED MODEL - Concept de Buyer AIR SYSTEM				
3210.24		24	5	6	0,55
3210.35		35	7	7,5	0,93
3210.48	Professional size only	48	9	8,5	1,28
	BAKING SHEETS (sold separately) :				
4344.21	Baking sheet for 3210.24	2022			
4344.22	Baking sheet for 3210.35	2022			
4344.23	Baking sheet for 3210.48	2022			
	from - 170°C to + 260 °C				

Product developed in collaboration with a professional to design the first foldable mould whose fastening system can not be lost.

The perforated model allows even cooking of the dough.

Perfect for PATE EN CROUTE (meat pies), but also for breads, brioches, ginger breads or cakes.

Can be associated with baking paper for oven cooking.



Ultra resistant stainless steel perforated mould

Stainless steel perforated molds, heavy duty

Suitable for professional and intensive use.

Suitable for hot and cold use with no temperature limit.

The perforations help cook faster and more evenly without drying the inside:

AIR SYSTEM concept: ø2 mm perforations to allow pastry to breathe.

- 15 to 25 % less cooking time,
- for crispy and tasty results,
- for sharp edges and a flawless finish.

Removable bottom: Easy to unmold.

Made in France

Mould supplied with a nonstick baking sheet.

Cut to the shape of the mould. Fits perfectly into the mould. Time saving and higher productivity.

Reusable over 200 times. Use T° from -76°C to + 260°C (-105° to 500°F)

Removable : possible to use the st/steel mould alone or with the baking sheet.



AIR SYSTEM®
de Buyer Concept

- Cooks to perfection: food is crispy and cooked in the middle
- Scratch-resistant
- Durable and eco-friendly product
- Easy to clean



Dismontable round mould with 2 nonstick baking sheets

new
2022



Code	Designation	Øcm	Hcm	Kg
3213.20		20	7	0,5
3213.24		24	7	0,69
BAKING SHEETS ALONE:				
4344.60	Set of 2 baking sheets for 3213.20			0,03
4344.61	Set of 2 baking sheets for 3213.24			0,04

Perfect for Cheesecake, Brioches or pies.



Rectangular mould with loose base with 2 baking sheets



Code	Designation	Lcm	Wcm	Hcm	Kg
3212.35		35	10,5	3,5	0,09
BAKING SHEETS ALONE:					
4344.51	Set of 2 baking sheets for 3212.35	2022			0,03

Round fluted tart mould with loose base and 2 nonstick baking sheets

new
2022



Code	Designation	Øcm	Hcm	Kg
3214.24		24	2,5	0,4
3214.28		28	2,5	0,52
BAKING SHEETS ALONE:				
4344.71	Set of 2 baking sheets for 3214.24	2022		0,02
4344.72	Set of 2 baking sheets for 3214.28	2022		0,03



Rectangular cake mould with loose base and 2 nonstick baking sheets

new
2022



Code	Designation	Lcm	Wcm	Hcm	Kg
3215.15		15	8,6	7,5	0,31
3215.26		26	8,6	7,5	0,47
BAKING SHEETS (sold separately):					
4344.41	Set of 2 baking sheets for 3215.15				0,02
4344.42	Set of 2 baking sheets for 3215.26				0,03



JÉRÔME LANGILLIER MAÎTRE PÂTISSIER

WORLD CHAMPION 2009

International consultant

Member of the Organizing Committee of the World Pastry Cup

Founding member of the International Desserts Academy



St/steel oblique mould special Cake & baking sheet - Concept Jérôme Langillier



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3208.23	Oblique long mould and baking sheet Removable ends	23	5,5	5	0,8	0,34
4344.40	Baking sheet for 3208.23 from - 170°C to + 260 °C	35	15,5			0,01

Mould: Robust. Heavy duty st/steel. Easy to assembly with the removable ends. Nonstick baking sheet made of PTFE-coated glass fiber. 0,13-mm thick. Reusable over 200 times. Fits perfectly into the mould. Cut to the shape of the mould and can be used as a template for pastry. Easy moulding and unmoulding. Time saving and higher productivity.

St. steel straight "Génoise" mould, watertight



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	1,85
4770.60		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

Stainless steel "Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Th.mm	Kg
3065.35		3,5	4	0,8	0,03
3065.45		4,5	4,2	0,8	0,04
3065.55		5,5	5,5	0,8	0,06



Copper "Bordelais" fluted moulds



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
TINNED COPPER						
6820.35N		3,5	3,3	0,03	0,8	0,01
6820.45N		4,5	4,2	0,06	1	0,03
6820.55N		5,5	5	0,1	1,2	0,05

These moulds allow to use the traditional method for making Bordeaux's famous crunchy Canelé cakes. The copper ensures perfect heat convection for a good caramelization of the juices and a delicious taste.

Crème-caramel mould "dariole", stainless steel



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3095.45N		4,8	4	0,05	0,8	0,04	6
3095.55N		5,5	5,1	0,14	0,8	0,06	6
3095.65N		6,4	6	0,18	0,8	0,08	6
3095.80		8	7,6	0,32	0,8	0,12	6

The "Dariol" mould is made from extra-smooth stainless steel for easy turning out; this way, the product has a really nice appearance when turned out. The mould is sturdy and will not distort. The shape is perfect for caramel creams.

Hemispherical dome mould, stainless steel



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg	PU
3133.04N		4	2	0,02	1,2	0,02	10
3133.06N		6	2,7	0,05	1	0,03	5
3133.08N		8	4	0,13	1	0,08	5
3133.10N		10	4,8	0,25	1,2	0,13	5
3133.12		12	5,9	0,45	1,2	0,19	3
3133.14N		14	6,7	0,67	1,2	0,24	3
3133.16N		16	8	1	0,8	0,33	3
3133.18N		18	8,7	1,46	1,5	0,37	2
3133.20N		20	10	2,06	1,5	0,45	2

The various pastry ring shapes allow a pastrycook to make cakes which are good-looking and original, enabling him or her to stand out from the crowd. What's more, the original shape of the cream cake is itself decorative and therefore cuts back on decorating time. The st. steel ring keeps its shape throughout its use but is not too thick for good heat convection during cooking.

Professional Charlotte mould, no lid - Stainless steel



Code	Designation	Øcm	Hcm	Liters.	Kg
3125.07		6,7	4,5	0,14	0,07
3125.10		9,7	6	0,4	0,13
3125.16		16	9	1,5	0,36
3125.18		17,7	10	2,1	0,43
3125.20		19,8	11	3	0,52

Glass lid Ref.3429 are suitable to the
Charlotte moulds ø 16-16-18-20 cm

The charlotte mould, with its high sides, is ideal for all sorts of preparations: Charlottes, plum duff, aspic jellies, ice-creams... The two handles allow a firm hold for easy turning out. Stainless steel guarantees good heat transmission and easy cleaning. The corresponding lid ref. 3429 or 4112 is sold separately.

Nonstick steel pastry moulds

Robust steel for good oven performance

Steel thickness suitable for efficient heat conduction and perfect cooking.

Nonstick coating guaranteed without PFOA or PFOS. Easy unmoulding and cleaning.



Round fluted tart mould with straight edge

Round fluted tart mould with straight edge - Loose base



Code	Designation	Øcm	Hcm	Th.mm	Kg
4705.20		20	2	0,6	0,18
4705.24		24	2,8	0,6	0,32
4705.28		28	3	0,6	0,43
4705.32		32	3	0,6	0,56

Code	Designation	Øcm	Hcm	Th.mm	Kg
4706.20		19,8	2	0,6	0,21
4706.24		23	2,8	0,6	0,32
4706.28		28	3	0,6	0,47
4706.32		32	3	0,6	0,61

Round fluted fruit tart mould



Code	Designation	Øcm	Hcm	Th.mm	Kg
4707.28		28	3	0,4	0,26

Round fluted tart mould with oblique edge



Code	Designation	Øcm	Hcm	Th.mm	Kg
4703.10		10	2	0,4	0,04
4703.12		12	2	0,4	0,05



Rectangular fluted tart mould with loose base



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4708.20		20	8	2,7	0,6	0,15
4708.36		35,6	10,2	2,7	0,6	0,32

Square fluted tart mould with loose base



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4709.18		18	18	2,7	0,6	0,25
4709.23		23	23	2,7	0,6	0,41

Charlotte round mould without lid



Code	Designation	Øcm	Hcm	Kg
4719.18		18	10	0,23
GLASS LID FOR CHARLOTTE MOULD :				
3429.18		18		0,35

Square pastry mould



Code	Designation	Lcm	Wcm	Hcm
4700.22		22,5	22,5	5



Round pastry mould



Code	Designation	Øcm	Hcm	Kg
4718.16		16	5	0,14
4718.20		20	5	0,2
4718.26		26	5	0,3

Round pastry mould



Code	Designation	Øcm	Hcm	Th.mm	Kg
4717.20		20	3,7	0,6	0,17
4717.23		23	3,8	0,6	0,21
4717.28		28	5	0,6	0,32

Brioche fluted mould



Code	Designation	Øcm	Hcm	Th.mm	Kg
4702.10	Mini brioche mould	10	4,5	0,4	0,05
4702.22		22	8,3	0,4	0,24

Kougloff mould



Code	Designation	Øcm	Hcm	Kg
4701.22		22	10	0,29



Set of 4 "Canelés Bordelais" fluted individual moulds



Code	Designation	Hcm	Kg
4718.05		5,5	0,16

Rectangular tray of individual pastry moulds



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4843.00	12 Muffins ø 7 cm Ht 3 cm	38	27	3,5	0,4	0,42
4710.12	12 Madeleines	26	20	1,4	0,4	0,2
4711.12	12 round tarlets ø 7 cm	34	26	1,9	0,4	0,35
4712.06	6 Mini-Savarins ø 8 cm	21,5	31,5	2,2	0,4	0,34
4712.12	12 Mini-Savarins ø 7 cm	34,3	26,2	2,2	0,4	0,4

Round Savarin pastry mould



Code	Designation	Øcm	Kg
4712.24		24	0,41



Dismontable round Savarin pastry mould - 2 bottoms for 2 uses



Code	Designation	Øcm	Kg
4766.26		26	0,55

Dismontable round pastry mould



Code	Designation	Øcm	Hcm	Kg	PU
4844.20		20	6,7	0,27	3
4844.24		24	6,7	0,3	3
4844.26		26	6,7	0,33	3
4844.28		28	6,7	0,36	3



Oven tray with insulating double wall



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4714.00		35,5	27,5	0,3	0,4	0,68

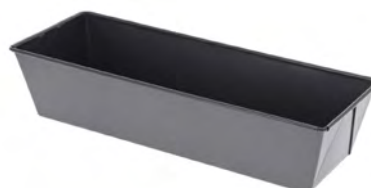
Double wall : perfect for macaroons and cookies cooking.

Rectangular cake mould with rounded edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4715.15		15	7,5	4,8	0,4	0,1
4715.24		24	13	6,1	0,4	0,23
4715.26		26	10	6,3	0,4	0,21

Rectangular cake mould with folded edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4716.25		25	10,8	7	0,3	0,24
4716.30		30	10,8	7	0,3	0,28

Perforated baking tray for 2 baguettes



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
	Concept AIR SYSTEM					
4713.02		37	16,2	2,5	0,6	0,26

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.



Blue steel pastry moulds

Robust steel for good oven performance. No coating.
Steel thickness suitable for efficient heat conduction and perfect cooking.



Round fluted tartlet mould, blue steel



Code	Designation	Øcm	Hcm	Th.mm	Kg
5356.09		9	2	0,6	0,05
5356.11		11	2	0,6	0,07
5356.14		14	2	0,6	0,1
5356.17		17	3	0,6	0,16

Fluted pie pan with loose base, blue steel



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
5357.24		24	2,5	0,6	0,34	5
5357.27		26,3	2,5	0,6	0,39	5
5357.30		29,2	2,5	0,6	0,44	5

The high-sided pie tray is ideal for making all kinds of quiches and tarts. Steel plate is a very good heat conductor and lets you make crusty pie pastries. The model with loose base is easy to use as it allows problem-free removal.

Rectangular cake mould , blue steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5359.26		9	26	11	0,6	0,37

Baking fluted mould for "Tuile" and bread, blue steel



Code	Designation	Lcm	Wcm	Kg
5358.35		35	14	0,31

Suitable also for giving a rounded shape for chocolate decors or almond tuiles.





Concept AIR SYSTEM

The perforations allow the dough to breathe.
They guarantee faster and more homogeneous cooking without drying out the filling :

- clean edges and beautiful look
- for a crispy and delicious result

AIR SYSTEM
de Buyer Concept



Créations Jonathan Mougel, MOF Pâtissier-Confiseur 2019

Perforated stainless steel tart ring with straight edge - ROUND



l'école
VALRHONA
東京



Code	Designation	Øcm	Hcm	Kg
HEIGHT 2 CM				
3099.01	4,7 cl	5,5	2	0,02
3099.02	6,6 cl	6,5	2	0,02
3099.03	8,8 cl	7,5	2	0,03
3099.00	11,3 cl	8,5	2	0,03
3099.04	17,3 cl	10,5	2	0,04
3099.05	24,5 cl	12,5	2	0,04
3099.06	37,7 cl	15,5	2	0,05
3099.07	53,7 cl	18,5	2	0,07
3099.08	66 cl	20,5	2	0,08
3099.09	94, 2 cl	24,5	2	0,1
3099.10	127,6 cl	28,5	2	0,12
HEIGHT 3,5 CM				
3098.01		5,5	3,5	0,04
3098.02		6,5	3,5	0,04
3098.03		7,5	3,5	0,05
3098.00		8,5	3,5	0,06
3098.04		10,5	3,5	0,07
3098.05		12,5	3,5	0,08
3098.06		15,5	3,5	0,1
3098.07		18,5	3,5	0,12
3098.08		20,5	3,5	0,13
3098.09		24,5	3,5	0,15
3098.10		28,5	3,5	0,18
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1	0,05

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.



Créations Jonathan Mougel, MOF Pâtissier-Confiseur 2019

Perforated stainless steel tart ring with straight edge - SQUARE



Code	Designation	Lcm	Wcm	Hcm	Kg
HEIGHT 2 CM					
3099.19	Perforated indiv. 10 cl	7	7	2	0,04
3099.20	Perforated indiv. 20 cl	8	8	2	0,05
3099.21	40 cl	15	15	2	0,12
3099.23	60 cl	17,5	17,5	2	0,13
3099.22	80 cl	20	20	2	0,15
3006.02	Pusher for square pastry form 8 cm	7,7		6,1	0,04


Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.




Perforated stainless steel tart ring with straight edge - HEART



Code	Designation	Øcm	Hcm	Kg
3099.50	9,5 cl - individual	8	2	0,03
3099.51	20 cl - 2 p.	12	2	0,05
3099.52	40 cl - 4 p.	18	2	0,08
3099.53	60 cl - 6 p.	22	2	0,1

Perforated stainless steel tart ring with straight edge - HEXAGONAL





Code	Designation	Lcm	Wcm	Hcm	Kg
In partnership with the "Ecole Valrhona"					
3099.60		11	11	2	0,04
3099.62		26,5	26,5	2	0,12

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges.
The right edge allows an easy removal and a perfect pastry rim.



Perforated stainless steel tart ring with straight edge - RECTANGLE

Code	Designation	Lcm	Wcm	Hcm	Kg
HEIGHT 2 CM					
3099.30	10 cl - individual	12	4	2	0,09
3099.32	40 cl - 4 p.	25	8	2	0,1
3099.33	60 cl - 6 p.	28	11	2	0,12
HEIGHT 3,5 CM					
3098.30		12	4	3,5	0,07

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - OBLONG

Code	Designation	Lcm	Wcm	Hcm	Kg
3099.40	9,3 cl - individual	14,5	3,5	2	0,06
3006.04	Pusher for oblong rings L. 14 cm	14	3,2	6,1	0,03
3099.42	40 cl - 4 p.	27	8	2	0,09
3099.43	60 cl - 6 p.	30	11	2	0,1

Perforated stainless steel tart ring with straight edge- CALISSON



Code	Designation	Lcm	Wcm	Hcm
3099.70	10 cl - Individual ring	12	5	2
3099.72	20 cl - 2 p.	18	7,8	2
3099.73	40 cl - 4 p.	25,5	11	2



Perforated fluted stainless steel tart ring with straight edge



Code	Designation	Øcm	Lcm	Wcm	Hcm
	ROUND				
3030.20		20			3
3030.24		24			3
3030.28		28			3
3030.32		32			3
	SQUARE				
3031.23			23	23	3
	RECTANGULAR				
3032.35			35	10	3

CONCEPT AIR SYSTEM

Perforated tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3093.06		6	2	0,4	0,02
3093.08		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3093.10		10	2	0,4	0,04
3093.22		22	2	0,4	0,1
3093.24		24	2	0,4	0,11
3093.26		26	2	0,4	0,12
3093.28		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. Concept de Buyer AIR SYSTEM: the holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.

Tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3091.06N		6	2	0,4	0,02
3091.07N		7	2	0,4	0,02
3091.08N		8	2	0,4	0,03
3091.10N		10	2	0,4	0,04
3091.12N		12	2	0,4	0,04
3091.14N		14	2	0,4	0,05
3091.16N		16	2	0,4	0,06
3091.18N		18	2	0,4	0,07
3091.20N		20	2	0,4	0,08
3091.22N		22	2	0,4	0,09
3091.24N		24	2	0,4	0,1
3091.26N		26	2	0,4	0,11
3091.28N		28	2	0,4	0,12
3091.30N		30	2	0,4	0,13
3091.32N		32	2	0,4	0,14

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can

be positioned on the same tray). Apart from that, it's easy to turn out.

Stainless steel round ring, height 4,5 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
3989.05		5	4,5	0,8	0,04	6
3989.06		6	4,5	0,8	0,05	6
3989.65		6,5	4,5	0,8	0,06	1
3989.07		7	4,5	0,8	0,06	6
3989.75		7,5	4,5	0,8	0,07	6
3989.08		8	4,5	0,8	0,08	6
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05	1
3989.10		10	4,5	0,8	0,09	1
3989.12		12	4,5	0,8	0,11	1
3989.14		14	4,5	0,8	0,12	1
3989.16		16	4,5	1	0,18	1
3989.18		18	4,5	1	0,2	1
3989.20		20	4,5	1	0,22	1
3989.22		22	4,5	1	0,24	1
3989.24		24	4,5	1	0,27	1
3989.26		26	4,5	1	0,29	1
3989.28		28	4,5	1,2	0,36	1

The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

Stainless steel round standard - height 6 cm

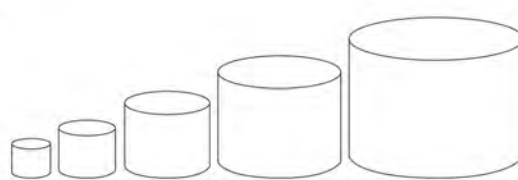


Code	Designation	Øcm	Hcm	Th.mm	Kg
3940.12		12	6	0,8	0,14
3940.14		14	6	0,8	0,16
3940.16		16	6	1	0,23
3940.18		18	6	1	0,26
3940.20		20	6	1	0,29
3940.22		22	6	1	0,32
3940.24		24	6	1	0,35
3940.26		26	6	1	0,39
3940.28		28	6	1,2	0,4
3940.30		30	6	1,2	0,51

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.



St/steel round high ring -for "PAIN SURPRISE", Panettone, Wedding cakes



Code	Designation	Øcm	Hcm	Th.mm	Kg
3912.08	30 cl	8	6	1	0,12
3912.12	90 cl	12	8	1	0,23
3912.16	200 cl	16	10	1	0,39
3912.20	380 cl	20	12	1	0,59
3912.24	630 cl	24	14	1	0,82

Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine

with baking paper or baking nonstick sheets. Robust and undistortable.

Stainless steel extensible rings

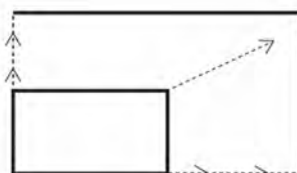


Code	Designation	Hcm	Th.mm	Kg
3040.03	from ø 18 to 36 cm - Graduated Perfect for tarts - 3 cm high	3	0,8	0,15
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
3040.02	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37



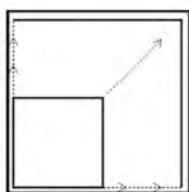


Stainless steel expandable rectangular frame



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.21	Exp.to maxi. 40x21cm Delivered in decorated box	21,5	11,5	7,5	1	1,07
3013.43	Exp.to maxi. 56 x84cm	43	29	5	1	1,29

Stainless steel expandable square frame



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.16	Max. size 30x30 cm Delivered in decorated box	16	16	5	1	0,57
3013.20	Max. size 37x37 cm Perfect for trays 40x30cm Delivered in decorated box	20	20	5	1	0,69
3013.30	Max. size 5 x57 cm	30	30	5	1	0,82

Setting & maintaining the size thanks to fixing notches.
Graduated.
Perfect result thanks to the smooth inner side.
Waterproof on a flat baking support.



Pastry frame, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3015.36	For tray 40x 30 cm	36	26	4,5	2,5	1,1
3015.49	For GN 1/1 size	49	29	4,5	2,5	
3015.35		57	37	3,5	2,5	1,12
3015.45		57	37	4,5	2,5	1,6

These stainless steel biscuit frames are extra thick and will not distort. The are easy to keep clean.

Stainless steel square rings, height 4,5 cm



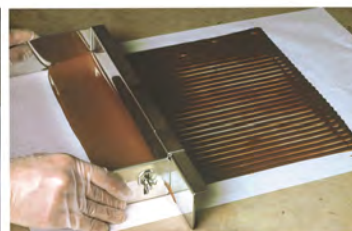
Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3906.12		12	12	4,5	1	0,17
3906.16		16	16	4,5	1	0,24
3906.20		20	20	4,5	1	0,29
3906.24		24	24	4,5	1,2	0,42
3906.28		28	28	4,5	1,2	0,49

Stainless steel square rings, height 2 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3905.12		12	12	2	1	0,08
3905.16		16	16	2	1,2	0,19
3905.20		20	20	2	1,2	0,16
3905.24		24	24	2	1,2	0,19
3905.28		28	28	2	1,2	0,21

CUSTOMIZATION Consult us for your made-to-measure rings



St. steel "raplette" spreader - Adjustable in width and height

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3002.01	Equipped with removable decorating double comb	40	17	6	1,5	0,92
3002.00	Without decorating double comb	40	17	6	1,5	0,91
3002.99	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22



The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.

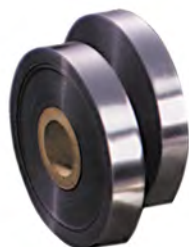
Stainless steel heart-shaped ring



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
	HEIGHT 40 mm					
3077.06	Heart ø 6 cm	6	4	0,8	0,06	6
3077.14	Equivalent to a 14 cm ring	14	4	1	0,16	1
3077.16	Equivalent to a 16 cm ring	16	4	1	0,18	1
3077.18	Equivalent to a 18 cm ring	18	4	1	0,19	1
3077.22	Equivalent to a 22 cm ring	22	4	1	0,23	1
3077.20	Equivalent to a 20 cm ring	20	4	1	0,22	1
3077.24	Equivalent to a 24 cm ring	24	4	1	0,24	1

The heart form lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

Plastic confectioner's ribbon (200 m) - 150 microns - Professional size



Code	Designation	Hcm	Kg
042002	40 mm high	4	1,65
042003	45 mm high	4,5	1,8
042004	50 mm high	5	2,14
042005	60 mm high	6	2,17

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

Polypropylene precut sheets - 60 microns - Professional size



Code	Designation	Lcm	Hcm	Kg
042011	For cakes ø 65 mm and Ht 40 mm 500 sheets	21,5	4	0,23

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled. These pre-cut linings match the Fab'Rapid shapes or other individual rings and allow even better productivity.

Polypropylene confectioners' ribbon - 60 microns



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Set of 100 strips For lining cakes until max. ø8cm Delivered in decorated box					
042016		27	4,5			0,06
	10-meter roll					
042024	Ht 45 mm	5,2			4,5	0,03
042026	Ht 60 mm	5,2			6	0,04

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled.



Stainless steel oblong individual ring



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
	CREATION MATHIEU BLANDIN World pastry champion 2013					
3037.14	Oblong Mathieu Blandin In partnership with the "Ecole Valrhona"	14,5	3,5	2	1	0,06
	Perforated st/steel ring with straight edge 9,3 cl - individual	14,5	3,5	2		0,06
3099.40						
3006.04	Pusher for oblong rings L. 14 cm	14	3,2	6,1		0,03

Stainless steel rectangular ring, sharp corners



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3943.08		8	2,5	2,5	1,2	0,03
3943.10		10	2,5	3	1,2	0,04
3943.11	Rectangular ring	11,5	4	1,7		0,09
3943.12		12	4	3	1,2	0,09
3943.13		12	4	4	1,2	0,12
3942.16		16	3	2,5	1,2	0,09
3941.18		18	3	2	1,2	0,08

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

Stainless steel small square individual ring & pusher



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3099.20	Perforated indiv. 20 cl	8	8	2		0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04

Stainless steel small individual ring



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3938.40	Round ø 60 - Ht 40 mm	6			4	0,8	0,05	6
3939.06	Round ø 65 - Ht 40 mm	6,5			4	0,8	0,05	6
3096.01	Round ø 45 - Ht 25 mm	4,5			2,5	0,8	0,02	6
3069.06	Ovale equivalent to a ø 60 mm ring	8	5,5	4,5	0,8	0,04	6	
3037.06	Oblong equivalent to a ø 60 mm ring	7,4	3,3	4,5	0,8	0,04	6	
3037.07	Oblong equivalent to a ø 70 mm ring	8,8	5,2	4,5	0,8	0,05	6	
3037.14	Oblong Mathieu Blandin	14,5	3,5	2	1	0,06	1	

Stainless steel small individual pastry ring



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3937.08	small cake = ring ø7,5 cm		9,4		4,5	0,8	0,08	6
3077.06	Heart ø 6 cm	6			4	0,8	0,06	6
3139.06	Small indiv. square ring, rounded angles	6	6		4	0,8	0,05	6
3027.08	Individual	8	5		4	0,8	0,05	6

The individual shapes are made of stainless steel and used to make small cakes, mousses, individual cream cakes.

Stainless steel pastry form "Calisson"



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
INDIVIDUAL :								
3076.11	"Calisson" shaped ring L.11 cm	11	5	4	0,15	0,8		6
MIGNARDISE:								
3076.05	"Calisson" shaped ring L.5,5 cm	5,5	2,5			0,8	0,02	1

Stainless steel pusher for individual pastry rings and forms



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4			6,1	0,05
3006.02	Pusher for square pastry form 8 cm		7,7		6,1	0,04
3006.04	Pusher for oblong rings L. 14 cm		14	3,2	6,1	0,03



Round pizza tray, heavy blue steel



Code	Designation	Øcm	Th.mm	Kg	PU
5350.20		20	1	0,26	5
5350.24		24	1	0,37	5
5350.26		26	1	0,43	5
5350.28		28	1	0,52	5
5350.32		32	1	0,65	5
5350.36		36	1,2	1	5
5350.40		40	1,5	1,2	5

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

Perforated pizza tray, heavy blue steel - Holes ø 10 mm



Code	Designation	Øcm	Kg	PU
	Concept AIR SYSTEM			
5353.24		24	0,32	5
5353.28		28	0,45	5
5353.32		32	0,59	5

Thickness 1 mm



Round pierced pizza tray, aluminium - Hole ø 10 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
	Concept AIR SYSTEM					
7366.24		24	0,7	1	0,11	5
7366.28		28	0,7	1	0,15	5
7366.32		32	0,7	1	0,2	5

The low-profile pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

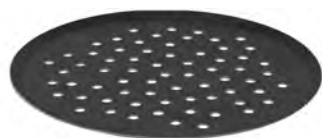
Non-stick aluminium round tray "CHOC"



Code	Designation	Øcm	Hcm	Th.mm	Kg
8136.28	Round pizza tray	28	1	2,3	0,41

This round aluminium PTFE-coated plate is completely non-stick, tough, and easy to keep clean. The edge is slightly raised to prevent the mixture from spilling over into the oven during cooking.

Non-stick aluminium perforated round tray "CHOC"



Code	Designation	Øcm	Th.mm	Kg
	Concept AIR SYSTEM			
8137.28		28	2,3	0,36

The non-stick pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Mould for upside down pie "Tatin", non-stick cast aluminium CHOC EXTREME Induction



Code	Designation	Øcm	Hcm	Bottom ø cm	Kg
8320.24	4/6 p.	24	5	16	0,82
8320.28	6/8 p.	28	5,5	18,5	1,2

This mould proves ideal for Tatin tarts, since it allows you to form a caramel layer directly in the mould while it's on the heat. Once the caramel is formed in the mould, just add the apple slices, cover with pastry, and place the mould in the oven. Pressure cast aluminium is ideal for providing regular cooking conditions and the thick bottom stands up excellently to deformation.



Round stainless steel grate with feet



Code	Designation	Øcm	Hcm	Kg
0237.28		28	1,5	0,15
0237.32		32	1,7	0,23

For the use in domestic oven of the baking trays, baking supports and mats choose the size 40 x 30 cm max.

The GN and 60 x 40 cm sizes are suitable for professional ovens.

Find our user guide on page 225 for steel / aluminum / stainless steel baking supports



Steel baking tray straight edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5362.40		40	30	2	1,2	1,57
5320.53	GN 1/1	53	32,5	2	1,2	1,97
5362.60		60	40	2	1,2	2,58

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Steel baking tray oblique edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
5321.53	GN 1/1	53	32,5	1	1,2	1,71	5
5321.65	GN 2/1	65	53	1	1,2	3,28	3
5363.40		40	30	1	1,2	1,12	5
5363.60		60	40	1	1,2	2,24	5

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7362.60	Straight edges	60	40	2	1,5	1,14

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
7360.40	Oblique edges	40	30	1	1,5	0,5	5
7360.53	Oblique edges	53	32,5	1	1,5	0,8	5
7360.60	Oblique edges	60	40	1	1,5	0,95	5



Perforated flat baking tray - hard 1,5 mm thick aluminium



Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
7368.30	special for mini domestic oven	30	20	1,5
7368.40		40	30	1,5
7368.53		53	32,5	1,5
7368.60		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

Perforated baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
Concept AIR SYSTEM							
7367.40	Perforated ø 3 mm, oblique edges	40	30	1	1,5	0,5	5
7367.53	Perforated ø 3 mm, oblique edges	53	32,5	1	1,5	0,6	5
7367.60	Perforated ø 3 mm, oblique edges	60	40	1	1,5	0,72	5

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

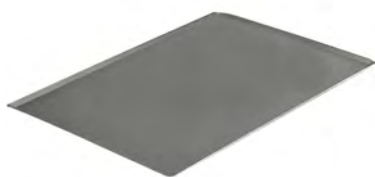
Non-stick aluminium perforated rectangular pastry tray - Holes ø 3 mm



Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
8162.40		40	30	2
8162.53		53	32,5	2
8162.60		60	40	2

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammenkuche, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8161.40	Rectangular pastry tray	40	30	1	2	0,65	5
8161.60	Rectangular pastry tray	60	40	1	2	1,3	5
8161.35	GN 2/3	35	32		2	0,62	5
8161.65	GN 2/1	65	53	1	2	1,9	5
8161.53	GN 1/1	53	32,5	1	2	0,95	5

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing preparations

from running off the plate during cooking.

Stainless steel baking tray, oblique edges, Th. 1mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3321.53	GN 1/1	53	32,5	1	1	1,34	5
3321.65	GN 2/1	65	53	1	1	2,72	5
3361.40		40	30	1	1	0,9	5
3361.60		60	40	1	1	1,84	5

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.



Perforated stainless steel baking tray

Code	Designation	Lcm	Wcm	Hcm	Th.mm
Concept AIR SYSTEM					
3367.40		40	30	1	1



Durable stainless steel - suitable for intensive professional use.
For hot or cold use
Faster and homogeneous cooking thanks to the 3-mm perforations for a crispy result.
Robust & undistortable - 1 mm thick. Oblique edges.

the tray with baking sheets, supple pastry moulds or perforated stainless steel moulds,...

Cold use : resistant to low temperatures and humidity. Perfect support to block preparations and desserts in the freezer or deep freezer.

Oven cooking : the best ally of your silicone mats with its micro-perforation for a perfectly homogeneous air circulation. Associate

Easy care of the stainless steel. Dishwasher safe.

Perforated stainless steel baking tray - for 3 baguettes

Code	Designation	Lcm	Wcm	Th.mm
Concept AIR SYSTEM				
3366.03		40	24,5	1



Stainless steel perforated tray.
Durable, suitable for intensive professional use. Robust & undistortable.
For hot or cold use.
Concept AIR SYSTEM: micro-perforation for a perfect air circulation.
To combine with baking sheet/paper or de Buyer Airmat silicone baking mat.



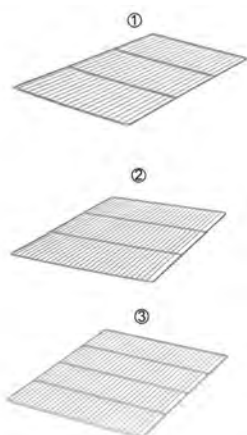
Stainless steel baking tray, straight edges, Th. 1mm

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3320.53	GN 1/1	53	32,5	1,5	1	1,55
3360.60		60	40	1,7	1	2,13



Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

Baking wire grate, st. steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
3330.53N	GN 1/1 - 2 crosspieces (1)	53	32,5	2	0,57	5
3330.60N	St. steel grate 60x40 cm 2 crosspieces (2)	60	40	2	0,79	5
3330.65N	GN 2/1 - 3 crosspieces (3)	65	53	3	1,7	5

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

Silicone-coated baking paper - 100 % natural



Code	Designation	Lcm	Wcm	Hcm	Kg
PROFESSIONAL SIZE :					
4359.00	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
4358.00	Box of 250 sheets GN 1/1	53	32,5	2	1,92
4357.00	Roll I. 38 cm x 8 m Delivered in decorated box				0,13

Baking paper unbleached - Brown

- Non-stick Silicone coated
- double side
- Reusable

Natural & Ecological. For oven cooking (traditional and microwave) of pastry, breads and special frozen products until 220°C (428°F). 100% natural fibre 100% PEFC * & PFOA free guaranteed

Baking non-stick sheet



Code	Designation	Øcm	Lcm	Wcm	Kg	PU
	from - 170°C to + 260 °C					
PROFESSIONAL SIZE :						
4344.08N	60 x 40 cm - 0,08 mm thick		60	40	0,03	10
4344.13N	60 x 40 cm - 0,13 mm thick		60	40	0,05	10
SMALL SIZE :						
	Delivered in decorated box					
4344.01	40 x 30 cm		40	30	0,01	1
4344.02	Round ø 26 cm	26			0,01	1

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Round-edge tray st. steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
ALL STAINLESS STEEL						
3201.24		24	19	0,8	0,31	5
3201.31		31	24	0,8	0,5	5

This tea tray guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Baking non-stick silicone mat



Code	Designation	Lcm	Wcm	Kg
4931.40N		40	30	0,1
4931.58N	60 x 40 cm	58,5	38,5	0,21
4931.51N	GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven.

Maximum temperature: 280°C (536°F).
This mat can also be used as an underlying support for freezing and deep-freezing.
It is easily cleaned with hot water and a sponge.



Silicone coated fiberglass baking mesh "AIRMAT™"



Code	Designation	Lcm	Wcm	Kg
4938.40		40	30	0,06
4938.58		58	38	0,11
4938.51		51	31	0,09

Concept AIR SYSTEM

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support.
Use T°: -55°C à +280°C (-67°F to +536°F).
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.

Silicone-coated nonstick fiberglass fabric: do not grease. Foodgrade Platinum Liquid Silicone.
The baking mat is to combine with a perforated aluminium oven tray.



Non-stick silicone pastry mat with marks for Macarons cooking

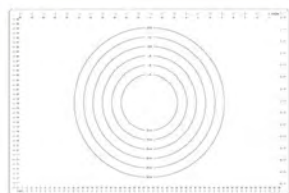


Code	Designation	Lcm	Wcm	Th.mm	Kg
	Circles ø 15 and 35 mm -40°C / + 230°C (-40°F / +446°F)				
4935.40	44 round marks	40	30	0,8	0,16
4935.60	88 round marks	60	40	0,8	0,21

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for Macarons. The small circles ø 15 mm help to place the pastry bag in the centre and realize perfect macaroons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking. To combine with the flat tray 7368.



Non-stick silicone pastry mat with marks



Code	Designation	Lcm	Wcm	Kg
	Non-stick recto / non-skid verso			
	Marks for tarts			
	ø 12 - 16 - 20 - 24 - 28 - 32 cm			
	Graduated in cm and inches			
4937.60		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.



Box of 9 cutters made of polyamid



Code	Designation	Kg
4308.00	Plain round ø 2 to 10 cm	0,23
4307.00	Fluted round ø 2 to 10 cm	0,22
4304.30	Square - L.1,8 to 9,5 cm	0,27

Polyamid reinforced with glass fibre. Extra-strong foodgrade quality
35 mm high - Round edge for comfortable handling
Solid and resistant. One-piece construction for perfect hygiene
Can be sterilized - T° max. 160°C

Box of 9 round cutters - stainless steel



Code	Designation	Hcm	Th.mm	Kg
3323.00N	Plain ø 3 to 11 cm	3,5	0,6	0,44
3324.00N	Fluted ø 3 to 11 cm	3,5	0,6	0,46

These professional-grade stainless steel star pastry cutting rings are very sturdy and will not distort. They will satisfy every need thanks to the different forms available. It is the tool which will satisfy your creativity thanks to the 2 different aspects suggested.

Rolling pins



Code	Designation	Øcm	Lcm	Kg
4840.01N	Beech rolling pin	5	50	0,72



Wheels for pastry in food plastic material



Code	Designation	Øcm	Lcm	Kg
	Cutting wheel for grating pastry			
4361.00N		4,5	5	0,07
4361.01N		4,5	10	0,14
	Spiked roller			
4362.00N		6,5	5	0,07
4362.01N		6,5	10	0,14

The criss-cross slitter lets you make diamond holes in the pastry for decorating pie-tops. Once the pastry has been through the roller, you just need to stretch it to obtain perfect diamond holes. The pastry-spiking roll is handy for pricking holes quickly and

uniformly in strips of pastry.

Set of 10 disposable baker blades



Code	Designation	Lcm	Kg
4670.03N	Yellow-fixed blades	13	0,01
4670.05N	Blue-reversible blades	14	0,01

Baker's blades let you slit the dough before baking bread. The blade's cutting edge guarantees you a high quality cut.

Scraper



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3300.12	Straight dough scraper, stiff, st. steel	12	9	2,5	1	0,18	1
3301.12	Round dough scraper, stiff, st. steel	12	9	2,5	1	0,14	1
3302.11N	Dough straight scraper, supple steel	11	8,8	2,5	0,3	0,09	12
3302.12N	Dough round scraper, supple steel	11	8,8	2,5	0,3	0,08	12

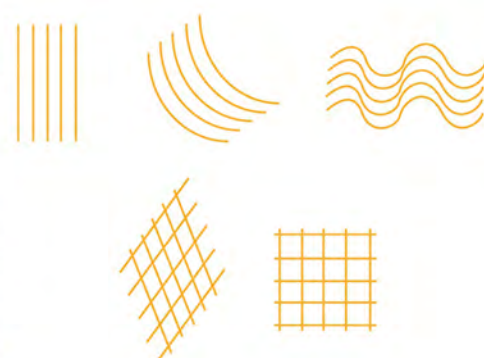
The rigid or flexible pastry cutters are used for cutting out and cleaning. pastry, bread dough, or pizza pastry, and also for scraping

Supple plastic scraper



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
4858.00N	Supple round scraper T° max. 60 °C	15	11	2	0,02	5

This utensil lets you scrape out a bowl to remove any mixture stuck to the walls.



Expanding pastry cutter - Stainless steel



This expanding roller carries several stub spindles, each with a cutting wheel, and allows you to cut a series of straight strips in one go. The width is adjustable.

Code	Designation	Lcm	Wcm	Hcm	Kg
4781.00N	5 plain wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	22,5	5,2	5,5	0,56
4781.01	Double 5 plain wheels and 5 fluted wheels ø 5,5 cm to cut 4 strips From 1 to 11,5 cm large	27	7,8	5,5	0,97

Bain-marie cooker



The double boiler cooker consists of a hollow stainless steel shell in which water is heated. It enables to heat at lukewarm temperatures. No burning, no sticking, no boiling over.

Examples of uses :

- Melting chocolate.
 - Preparing sauces or creams.
 - Maintaining temperature of preparations.
 - Reheating dishes.
 - Heating milk etc.
- Suitable on all heat sources incl. induction hobs.

Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
3437.16N	With handle and double st. steel body	16	12,5	1,5	1	0,97



Sweet maker - Coating system



Code	Designation	Øcm	Kg
3500.00		40	4,2
	Created by Pascal Brunstein		
	Ruban Bleu 1997		

The sugar coater enables dried fruits (almonds, hazelnuts, walnuts, etc.) to be sugar coated or to be covered with chocolate, marzipan... 6 to 8kg (13-18lbs) of sweets or candies can be made in 30 minutes.
Improved fastening system.
The stainless steel double bell fits onto beaters :
- KITCHENAID K5 Super Plus
- KITCHENAID ARTISAN PRO
- Dito Sama BE5 A
- Dito Sama 3500.00





Set of 5 polyethylene sheets for chocolate work



Code	Designation	Lcm	Wcm	Kg
042032		30	20	0,02
Delivered in decorated box				

Cold use.



4 supple plastic sheets in relief for cream cake decoration



Code	Designation	Kg
	For yule log 3206.30	
4343.00	30 x 18,5 cm	0,1
Delivered in decorated box		

The supple plastic sheet is to place in the mould for rolled-cake or in the pastry frame before making your cream cake.
An original relief decoration on the cake is obtained after freezing.
4 patterns are available.
No oven cooking. No dishwasher
MADE IN FRANCE

Sugar saucepan, massive copper, 2 spouts and st. steel cold handle



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6572.20		20	11	3,4	2	1,8

This sugar saucepan with two pouring lips (for left- or right-handed people) has a stainless steel handle that remains cold so as not to burn the user's hand.

Candy thermometer +80°C / +200°C with stainless steel case



Code	Designation	Øcm	Lcm	Kg
4884.01N	PRECISION 1/1	0,2	27,5	0,1

This thermometer is used for pastry and candy. It is calibrated to allow for immersion of the lower thinner part of the stem. The

protective sleeve can be sterilized at 100°C. The thermometer and sleeve can be washed in a dishwasher.

Copper massive conical jam pans with cast-iron handles



Code	Designation	Øcm	Hcm	Liters.	Th.mm	Kg
6200.38N	Conical jam pan, 1 mm th	38	15	9	1,2	1,5
6202.40N	Conical jam pan, 2 mm th	40	14,4	12	1,7	3,4

Stainless steel funnel for jam and to pour preparations in ring



Code	Designation	Kg
3356.00	2 parts for ø from 3,5 to 6 cm	0,23

This funnel is also practical to pour preparations in ring for arranging filling on a dish.



Pastry nozzles made of TRITAN.

Transparent black colour.

Solid - One-piece construction.

Perfectly smooth cone for guaranteed hygiene.

The reinforced teeth on the fancy nozzles make high accuracy work.

The nozzles are long enough, making them easier to insert in the bag and giving them better visibility.

They all fit with LE TUBE de Buyer and are dishwasher friendly.

MADE IN FRANCE

Available leaflet ref.QEC21.010



Plain nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4151.03	ø 3 mm - U2	3,5	6	0,01
4151.06	ø 6 mm - U4	3,5	6	0,01
4151.08	ø 8 mm - U6	3,5	6	0,01
4151.11	ø 11 mm - U8	3,5	6	0,01
4151.13	ø 13 mm - U10	3,5	6	0,01
4151.15	ø 15 mm - U12	3,5	6	0,01
4151.18	ø 18 mm - U14	3,5	6	0,01

Saint Honoré nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4155.09	ø 9 mm	3,5	6	0,01
4155.11	ø 11 mm	3,5	6	0,01

The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.



'Petit Four' star nozzles - Tritan



Code	Designation	Hcm	Kg
4156.10	PF10 ø 10 mm - 14 teeth	6	0,01
4156.14	PF14 ø 14 mm - 16 teeth	6	0,01
4156.18	PF18 ø 18 mm - 18 teeth	6	0,01





Tritan Star nozzle



Code	Designation	Øcm	Hcm	Kg
4152.05	A8 - ø 3 mm	3,5	6	0,01
4152.09	B8 - ø 5 mm	3,5	6	0,01
4152.11	C6 - ø 8 mm	3,5	6	0,01
4152.13	C8 - ø 8 mm	3,5	6	0,01
4152.17	D8 - ø 11 mm	3,5	6	0,01
4152.19	E6 - ø 13 mm	3,5	6	0,01
4152.20	E8 - ø 13 mm	3,5	6	0,01
4152.25	F8 - ø 18 mm	3,5	6	0,01

Star ribbon nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4153.08	8 points hole 19 x 2 mm	3,5	6	0,01

One flat side and one indented side for decorating Yule logs.



Bird nest nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4166.01	19 holes ø3 mm	3,5	4,5	0,01



Leaf nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4168.02	F2	3,5	6	0,01



Garnishing nozzles - Tritan



Code	Designation	Øcm	Hcm	Kg
4165.06	Nozzle ø 6 mm	3,5	9	0,01
4165.10	Nozzle ø 10 mm	3,5	9	0,01



GEO nozzle - Tritan



Code	Designation	Øcm	Hcm	Kg
4183.05	Square 5 mm	3,5	6	0,01
4183.10	Square 10 mm	3,5	6	0,01
4181.10	Triangular 10 mm	3,5	6	0,01
4182.12	Rectangular 12 x 6 mm	3,5	6	0,01
4180.14	Half ø 14 mm	3,5	6	0,01

EXCLUSIVITY DE BUYER



Box of 6 plain Tritan nozzles and supple holder

Box of 6 plain Tritan nozzles and supple holder

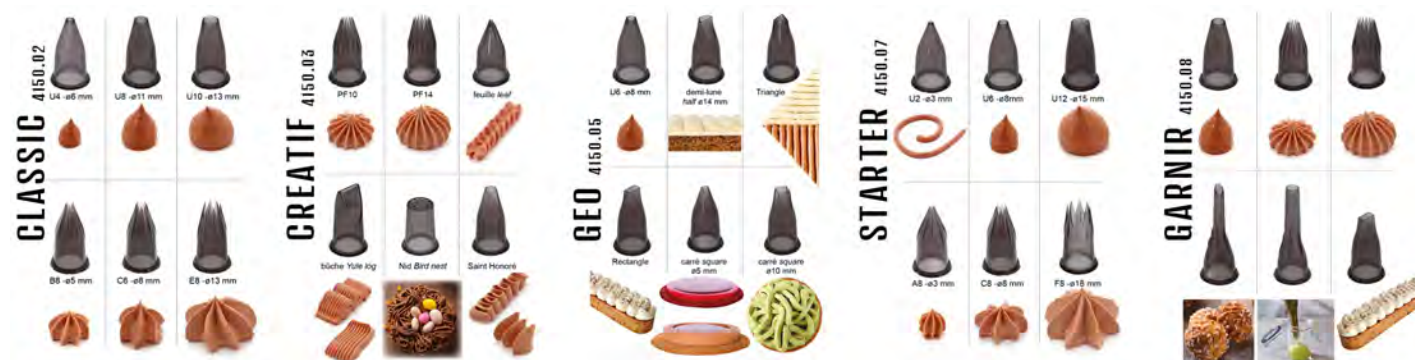


Code	Designation	Lcm	Wcm	Hcm	Kg
4150.10	6 plain nozzles - U2-4-6-8-10-12	16,5	8,5	7	0,05

Code	Designation	Lcm	Wcm	Hcm	Kg
4150.11	6 star nozzles B8-C6-C8-D8-E6-E8	16,5	8,5	7	0,05

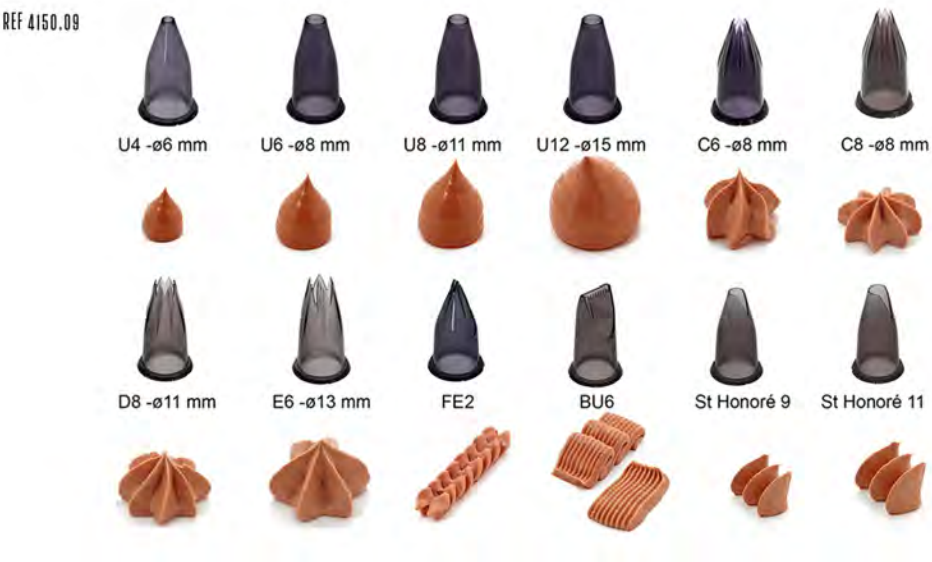
Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang. Nozzles are easy to clip, unclip, clean, dry and store. No nozzle gets lost.

Box of 6 Tritan nozzles and supple holder



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.02	Set CLASSIC - 3 plain nozzles ø 6-11-13 mm - 3 Star nozzles B8-C6-E8	16,5	8,5	7	0,05
4150.03	Set CREATIVE - 2 Star nozzles PF10 - PF14 / 1 leaf nozzle - 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm	16,5	8,5	7	0,05
4150.05	Set GEO - 1 plain nozzle ø 8 mm - 5 GEO : 2 squares / triangle / rectangle / hemisphere	16,5	8,5	7	0,05
4150.07	Set STARTER - 3 plain nozzles ø 3-8-15 mm - 3 Star nozzles A8-C8-F8	16,5	8,5	7	0,05
4150.08	FILLING set - 1 plain nozzle ø11 mm / 2 Star nozzles PF10 - PF14 - 2 filling nozzles ø 6-10 mm / 1 GEO rectangular nozzle	16,5	8,5	7	0,05

Box supplied with an holder made in TPE for 6 nozzles Tritan. Equipped with a hole to hang. Nozzles are easy to clip, unclip, clean, dry and store. No nozzle gets lost.



Box of 12 Tritan nozzles and 2 supplé holders



Code	Designation	Lcm	Wcm	Hcm	Kg
4150.04	SET MIX (4150.02+4150.03) CLASSIC + CREATIF - 3 plain nozzles ø 6-11-13 mm - 3 Star nozzles B8-C6-E8 - 2 Star nozzles PF10 - PF14 / 1 leaf nozzle - 1 ribbon nozzle / 1 bird nest / 1 St Honoré ø 9 mm	21	12,5	7	0,1
4150.09	CATERER SET with : - 4 plain nozzles U4-6-8-12 - 4 star nozzles n° C6 - C8 - D8 - E6 - 1 leaf nozzle - 1 star ribbon nozzle 8 teeth - 2 St Honoré ø 9 - 11 mm	21	12,5	7	0,1



All de Buyer Tritan nozzles suits on LE TUBE ref. 3358.01 and 3358.02

LE TUBE: Pressure pastry syringe



Code	Designation	Lcm	Wcm	Hcm	Liters.	Kg
3358.01	Delivered with 2 nozzles U8 (ø11 mm) & D8 + 2 caps + biscuits kit REF 3358.94 ACCESSORIES	38,4	10,5		0,75	0,44
3358.92	Set of 2 lids for the tank					0,05
3358.93	Set of 2 lids with hole for the tank					0,05
3358.75	0,75 capacity extra tank + 2 caps ref.3358.92 + 2 caps ref.3358.92	19,6	8,54		0,75	0,13
3358.95	DISPLAY WITH VIDEO : - 8 boxes Le Tube 3358.01 - 9 sets of 6 Tritan nozzles (3 X 4150.02 / 3 X 4150.03 / 3 X 4150.08) - 5 tanks 3358.75	50	39	150		15,62

Pressure syringe for effortless dosing of paste, creams and mousses.

For garnishing, filling and decorating. Simple, fast and accurate work. Easier to fill than a pastry bag. 0,75 L. capacity in transparent plastic. Graduated in cl and oz. Allows the user to see how much is left.

Knob for easy setting of pressure for dosing the amount to be poured (from 1 to 5 cl).

Removable and interchangeable nozzles.

DESIGNED BY DE BUYER - PATENTED



Box LE TUBE PRO



Code	Designation	Lcm	Wcm	Hcm	Kg
3358.02	This box includes: - Piston syringe LE TUBE - 4 extra containers 0.75 L. - 12 nozzles with holders: 3 plain nozzles ø 6-11-13 mm 3 star nozzles B8-C8-E8 / 2 star nozzles PF10 - PF14 1 St Honoré / 1 bird nest nozzle 1 garnishing nozzle ø 6 mm 1 garnishing nozzle ø 10 mm	47	30	10	1,82

Special shortbread biscuits kit for LE TUBE



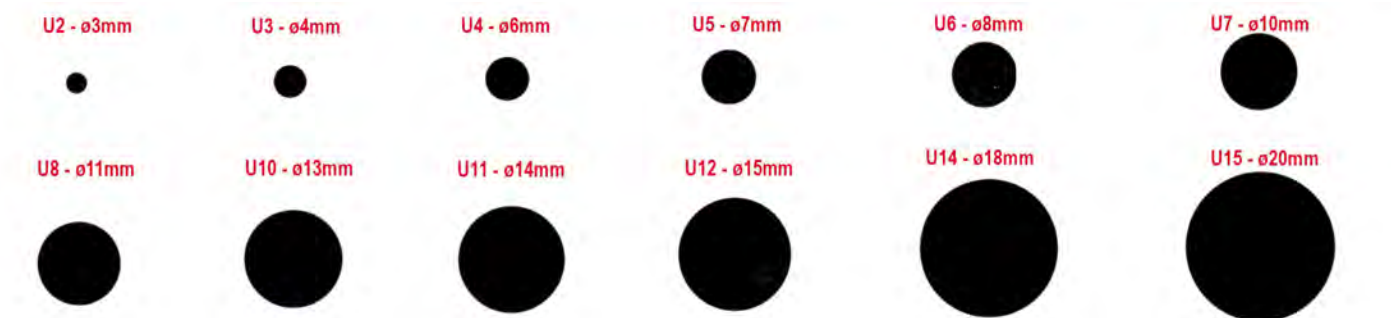
Code	Designation	Kg
3358.94	Special lid disc holder + 13 discs + 2 caps ref.3358.92 to store the paste	0,17

Kit composed with a special lid (disc holder) and 13 removable decor discs.

Delivered with 2 caps ref. 3358.92

Fits on LE TUBE.





Stainless steel plain nozzle



Code	Designation	Øcm	Hcm	Kg
2111.02N		0,2	5	0,01
2111.03N		0,3	5	0,01
2111.04N		0,4	5	0,01
2111.05N		0,5	5	0,01
2111.06N		0,6	5	0,01
2111.07N		0,7	4,5	0,01
2111.08N		0,8	4,5	0,01
2111.09N		0,9	4,5	0,01
2111.10N		1	5,4	0,01
2111.11N		1,1	5	0,01
2111.12N		1,2	5	0,01
2111.13N		1,3	5	0,01
2111.14N		1,4	5	0,01
2111.15N		1,5	5,4	0,01
2111.16N		1,6	5,3	0,01
2111.17N		1,7	5,3	0,01
2111.18N		1,8	5	0,01
2111.20N		2	5	0,01
2111.22N		2,2	4,9	0,01
2111.24N		2,4	4,5	0,01

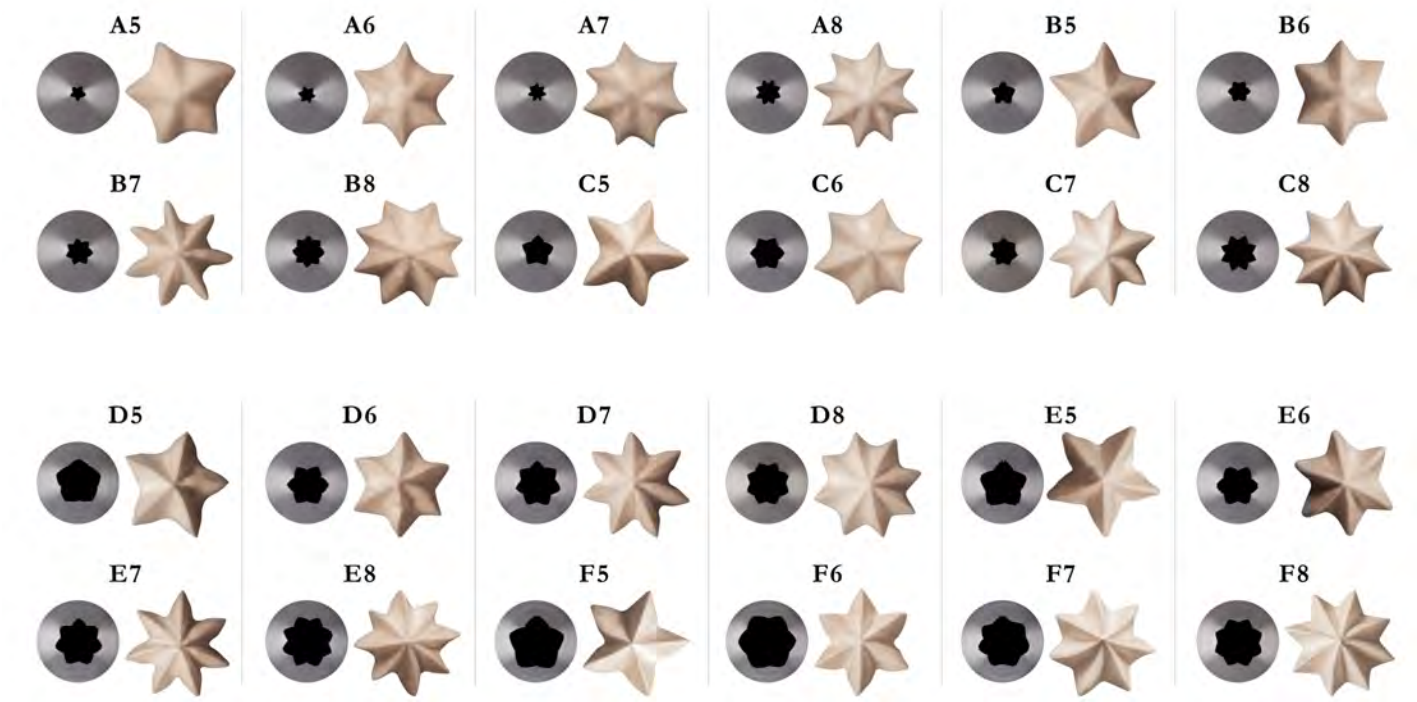
These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making patterns with cream or for filling the hollows in a baking preparation.

Stainless steel star nozzle



Code	Designation	Øcm	Kg
2112.02N A5		0,3	0,01
2112.03N A6		0,3	0,01
2112.04N A7		0,35	0,01
2112.05N A8		0,5	0,01
2112.06N B5		0,5	0,01
2112.07N B6		0,5	0,01
2112.08N B7		0,6	0,01
2112.09N B8		0,7	0,01
2112.10N C5		0,7	0,01
2112.11N C6		0,7	0,01
2112.12N C7		0,7	0,01
2112.13N C8		0,9	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.



Stainless steel star nozzle



Code		Designation	Øcm	Kg
2112.14N	D5		1,1	0,01
2112.15N	D6		1,1	0,01
2112.16N	D7		1,1	0,01
2112.17N	D8		1,1	0,01
2112.18N	E5		1,3	0,01
2112.19N	E6		1,3	0,01
2112.20N	E7		1,3	0,01
2112.21N	E8		1,3	0,01
2112.22N	F5		1,8	0,01
2112.23N	F6		1,8	0,01
2112.24N	F7		1,8	0,01
2112.25N	F8		1,8	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They fit onto piping bags for making cream patterns or for filling the hollows in a baking mixture.

Stainless steel ruban nozzle



Code	Designation	Øcm	Hcm	Kg
2117.10	10 x 2 mm	2,5	4,5	0,01
2117.15	15 x 2 mm	3,2	4,5	0,01
2117.20	20 x 2 mm	3,2	4,5	0,01
2117.30	30 x 5 mm	3,6	4,5	0,01



Stainless steel star ribbon nozzle



Code	Designation	Øcm	Hcm	Kg
2113.06N	6 points- hole 16 x 2 mm	2,5	4	0,01
2113.08N	6 points - hole 20 x 3 mm	3	4,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic. They have one flat side and one indented side and are used for decorating Yule logs.

Stainless steel Sultane nozzle - Small size Ht 4,5 cm



Code	Designation	Hcm	Kg
2118.31	Plain	4,5	0,01
2118.12	Star	4,5	0,01

Stainless steel Sultane nozzle



Code	Designation	Hcm	Kg
2118.01	Protruding cone	6,3	0,03
2118.02	Flat cone-up	6,3	0,03
	UP : outer ø35 mm		
	cone inside ø21 mm		
	ø base 55 mm		



Stainless steel Sultane mini nozzle



Code	Designation	Øcm	Hcm	Kg
2118.03	ø 7 mm - 12 teeth	1,8	2,85	0,01

Stainless steel Saint Honoré nozzle



Code	Designation	Øcm	Hcm	Kg
2115.20N		0,9	5	0,01
2115.25N		1,1	5	0,01
2115.30N		1,3	5	0,01
2115.35N		1,5	5	0,01
2115.40N		1,6	5	0,01

These stainless steel nozzles are robust, easy to clean and hygienic thanks to their watertight "end-to-end" welding. The spout has a cut-out. They are used for dressing Saint-Honorés with cream. They do a much better job than a spoon.

Leaf nozzle, stainless steel



Code	Designation	Hcm	Kg
2128.02N	N° 2 - large 6 mm	6	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Rose nozzle, stainless steel - 8 points



Code	Designation	Øcm	Hcm	Kg
2129.08N		0,8	5	0,01
2129.09N		0,9	5	0,01
2129.11N		1,1	5	0,01
2129.14N		1,4	5	0,01
2129.16N		1,6	5	0,01

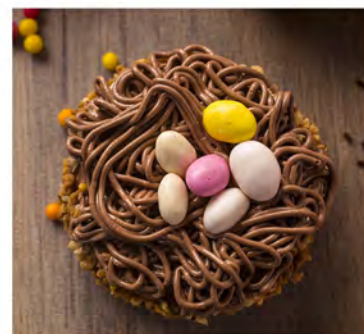
These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Bird nest nozzle, stainless steel



Code	Designation	Øcm	Hcm	Kg
2126.00N	7 holes ø 1.3 mm	1,3	3,95	0,01
2126.01	9 holes ø 3 mm	1,9	3,95	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Bird nest nozzle, stainless steel - 3 fluted holes



Code	Designation	Øcm
2126.02		3,1

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

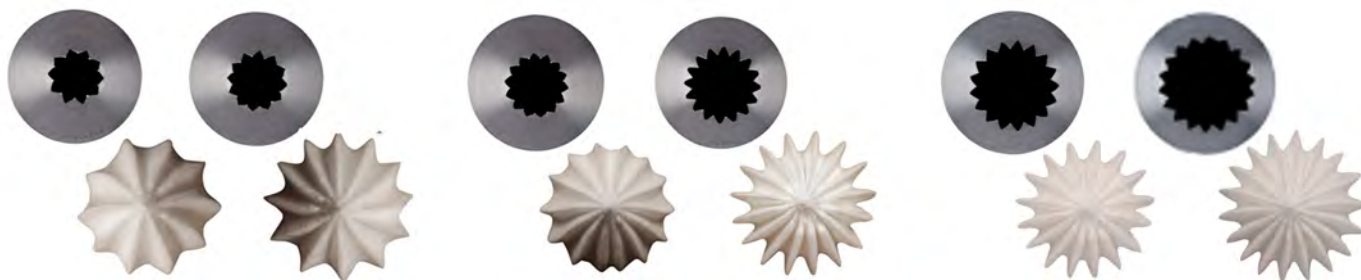
Stainless steel nozzle - spiral effect



Code	Designation	Øcm	Hcm
2119.13	8 teeth	1,3	4,15

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Stainless steel 'Petit Four' star nozzles



Code	Designation	Hcm	Kg
2116.07	ø 7 mm - 10 teeth	4,8	0,05
2116.08	ø 8 mm - 12 teeth	4,3	0,07
2116.10	ø 10 mm - 14 teeth	5	0,01
2116.14	ø 14 mm - 16 teeth	5,5	0,01
2116.16	ø 16 mm - 17 teeth	5,3	0,08
2116.17	ø 17,5 mm - 18 teeth	4,8	0,05

Sphere nozzle, stainless steel



Code	Designation	Øcm	Kg
2120.20	with fine streaks	2,5	0,01
2120.21	with large streaks	2,5	0,01

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Russian nozzle, stainless steel - Flower decor N°241 - N°242



Code	Designation	Øcm	Hcm
2120.01	N°241	2,67	3,85
2120.02	N°242	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor N°243 - N°244



Code	Designation	Øcm	Hcm
2120.03	N°243	2,67	3,85
2120.04	N°244	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Russian nozzle, stainless steel - Flower decor - N°246 - N°247

Russian nozzle, stainless steel - Flower decor N°257 - N°248



Code	Designation	Øcm	Hcm
2120.05	N°246	2,67	3,85
2120.06	N°247	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.



Code	Designation	Øcm	Hcm
2120.08	N°248	2,67	3,85
2120.07	N°257	2,67	3,85

These stainless steel nozzles without welding are robust, easy to clean and hygienic.

Garnishing nozzles



Code	Designation	Hcm	Kg
2125.06	Nozzle ø 6 mm	8,2	0
2125.03	Set of 3 nozzles ø 4-6-8 mm		0,01

Set of 5 stainless steel nozzles



Code	Designation	Kg
2114.05	in blister package - 2 plain nozzles ø 8 and 2 mm - 1 star ribbon nozzle 8 teeth 1 garnishing nozzle ø 6 mm - Star nozzle C6	0,06

Set of 6 stainless steel nozzles



Code	Designation	Kg
2114.00N	Set of 6 st. steel nozzles	0,04

Counter display of stainless steel nozzles and accessories



Code	Designation	Lcm	Wcm	Hcm	Kg
2130.03	Display with video screen and booklets	52,5	30	48	4,1
	50 models of stainless steel nozzles - total 241 nozzles- and accessories (adapters, scraper and pastry bags)				
	Consult us for the detailed composition.				
	Video screen runs off battery and can be recharged.				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

MAXI PASTRY BOX: set of 120 stainless steel nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
2130.01	24 differents nozzles in 5 ex	28	18,5	8	1,22
	- 7 Plain ø 6/8/10/12/14/16/18 mm				
	- 6 Star A8/C6/D6/D8/E8/F8				
	- 2 Star ribbon 6 teeth L.16 mm - L.20 mm				
	- 2 St Honoré ø 11 mm - ø 15 mm				
	- 2 Petits Fours ø 8 mm - ø 14 mm				
	- Garnishing nozzle ø 6 mm				
	- Bird nest nozzle				
	- Leaf nozzle N°2				
	- 2 Rose nozzles ø 8 mm - ø 11 mm				

Stainless steel pastry nozzles. Perfectly smooth. Easy cleaning. Dishwasher safe. Suitable for all piping bags.

Adapter for nozzles made of foodgrade plastic



Code	Designation	Hcm	Kg
2114.11	Kit for large nozzles ø 35mm	5,8	0,02
2114.12	Kit for medium nozzles ø 25mm	5,7	0,03
2114.21	Kit for decor nozzles ø 20mm While stocks last	3	0,02
2114.13	Set of 3 adapters for the 3 sizes of nozzles ø 35/25/20 mm		0,1

Adapters enable to change of nozzles on the same pastry bag.

Set of 35 stainless steel pastry nozzles + 2 adaptators



Code	Designation	Lcm	Wcm	Hcm	Kg
2114.10		30	24	6,3	0,87

Case with a traditional pastry assortment of 35 nozzles:

- 10 plain nozzles
- 15 star nozzles
- 5 nozzles for Petit Four
- 2 nozzles for Rose
- 2 ribbon nozzles
- 1 nozzle to garnish .

Supplied with adaptors to change nozzles on the same pastry bag.

Set of 26 small stainless steel decor nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
2114.20		19,2	14	4,8	0,27

Case with 26 st/steel decor noozles + an adaptator + 2 supports to make decorations in chocolate/cream/glaze for writing or creating leaves, flowers, ...
Supplied with an adapter to change nozzles

Nylon extra supple pastry bags



Code	Designation	Lcm	Kg
4859.34		34	0,01
4859.46		46	0,01

The professional re-usable pastry bags made of coated cotton are particularly supple. They have a string, but no hem. They are lined and then watertight.



Cotton pastry bags



Code	Designation	Lcm	Kg	PU
4856.25N	pastry bag 25 cm	25	0,04	6
4856.30N	pastry bag 30 cm	30	0,04	6
4856.35N	pastry bag 35 cm	35	0,05	6
4856.40N	pastry bag 40 cm	40	0,06	6
4856.45N	pastry bag 45 cm	45	0,07	6
4856.50N	pastry bag 50 cm	50	0,11	6
4856.60N	pastry bag 60 cm	60	0,16	6
4347.05N	Set of 5 cotton pastry bags 30/35/40/45 and 50 cm long		0,13	1

The professional re-usable pastry bags made of coated cotton are particularly strong. They have a string, but no hem. They are lined and then watertight.

Supple pastry bag made of polyurethane



Code	Designation	Lcm	Wcm	Kg
4347.35		35	20	0,02

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Supple pastry bag made of polyurethane + 2 stainless steel nozzles



Code	Designation	Lcm	Wcm	Hcm	Kg
4347.03	Pastry bag L. 35 cm	24	4	4	0,06
	Plain nozzle 2111.10N ø 10 mm				
	Star nozzle C6				
	Packed in plastic box				

Foodgrade polyurethane. This innovative material gives to the bag high resistance, flexibility and softness. It has a smooth surface inside which make easier the outflow of the product and rough outside for a better handle. Thanks to a special welding of the bag, a high hygienic safety is guaranteed. Easy cleaning. Dishwasher safe. Resists until 60°C maximum.

Roll of 20 disposable pastry bags - Polyethylene



Code	Designation	Øcm	Lcm	Wcm	Kg
4348.02		4	23	4	0,14
	Delivered in decorated box				

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° 70°C max.

Roll of 100 disposable pastry bags - Blue polyethylene



Code	Designation	Lcm	Liters.	Kg
4349.55		55	1,7	1,35

90 microns. Reinforced edges. T° 70°C max.
Roll in a dispenser box.

Roll of 100 disposable pastry bags - Polyethylene



Code	Designation	Lcm	Liters.	Kg
4348.30N	30 cm long	30	0,25	0,6
4348.40N	40 cm long	40	0,5	0,95
4348.45N	45 cm long	45	0,75	1
4348.50N	50 cm long	50	1,25	1,2
4348.01N	55 cm long	55	1,7	1,35

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. T° 70°C max.
Roll in a dispenser box.

Dispenser box of 100 disposable pastry bags - Polyethylene



Code	Designation	Lcm	Wcm	Kg
4346.45N		48	26	1

The throw-away piping bags have the same use as the nylon ones but without the inconvenience of cleaning and upkeep. Reinforced edges. They are made of transparent polypropylene. Their hygiene is perfect. They are also very practical in their dispenser box. 85 microns. T° of use : 80°C during 5 hours.

Set of 8 plastic clips TWIXIT to close pastry bags



Code	Designation	Kg
4336.00	3 different sizes : L. 13 / 10 / 5 cm	0,1

Holder for pastry bag, polypropylene



Code	Designation	Øcm	Hcm	Kg
4347.10N		19,5	23	0,12

This pastry bag holder is made of food plastic and enables one to maintain the full pastry bag straight, ready to use.

Stainless steel horn core



Code	Designation	Øcm	Lcm	Th.mm	Kg
3006.25		2,5	9	0,3	0,01
3006.30		3	12	0,3	0,01
3006.35		3,5	14	0,3	0,02

This conical mould lets you make puff-pastry horns of plenty.

Stainless steel tube



Code	Designation	Øcm	Lcm	Kg	PU
3000.04	Champagne Cork/Mushroom, individual	4	4	0,06	5
3005.02	Cheese Roulé, individual	2,1	10	0,05	5

These stainless steel tubes are especially robust (1.5mm / 16 gauge thick) and easy to keep clean. They help you make catering products (cheese rolls, mini-soufflés, etc.).

Stainless steel pastry-roll core



Code	Designation	Øcm	Lcm	Th.mm	Kg
3007.25		2,5	10	0,3	0,01

This tool lets you make puff pastry rolls which can then be filled with sweet or savory mixtures.

Punch bottle



Code	Designation	Øcm	Hcm	Liters.	Kg
044085N	Punch bottle with plug	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

Pastry brushes with wooden handle - Natural bristles



Code	Designation	Lcm	Wcm	Kg
4805.01N	Set of 2 pastry brushes l.30 mm	23	3	0,4
4805.02N	Set of 2 pastry brushes l.40 mm	24	4	0,6

The pastry brush is used for glazing yeast dough or for coating desserts. It can also be used to moisten the walls of a sugar saucepan.



Silicone brush



Code	Designation	Lcm	Wcm	Kg
4807.00N		19,5	3	0,02
4807.25N		25	3	0,04
4807.50N		25	6	0,05

Hygienic brush. Easily cleanable. T° resistance until 250°C.

Large silicone pastry brush



Code	Designation	Lcm	Wcm	Hcm	Kg
4807.60N	fine silk	25	4	3	0,07

A wider and thicker brush: more preparation (butter, egg yolk...) is taken once and the finest silk allows a more regular brushing without traces. Temperature resistance until 250°C.

Kitchen blowtorch



Code	Designation	Hcm	Kg
2040.00N	Delivered empty	15,7	0,17

An absolute must for caramelizing Catalan creams, flans, meringue tarts, or apple tarts, melting cheese, browning meats, peeling tomatoes, and even for paint stripping! Easy and safe to use with its automatic

piezoelectric ignition button and adjustable flame. For use with Butane gas (lighter gas). Easy-to-fill tank.

St. steel caramelizing iron




Code	Designation	Kg
3052.15	With bowlamp "Soudogaz X2000" (No smoke, no smell) While stocks last	1,1

The caramelizing iron is a stainless steel fitting that goes on the portable Soudogaz blowtorch and protects the mixture from the flame. If you use a naked flame on crème brûlées, Italian meringue, etc., to caramelize them, this is toxic and gives a burnt taste to the food instead of a caramel flavour. This iron is sturdy, space-saving compared with an electric iron.

Pastry

USER GUIDE

BAKING TRAYS

MATERIALS		BLUE STEEL				ALUMINIUM					NON-STICK ALUMINIUM				STAINLESS STEEL				
Shape	Rectangular tray		Round tray		Special tray for baguettes	Rectangular tray			Round tray, grate		Rectangular tray		Round tray		Rectangular tray			Special tray for baguettes	
Article code	5320.53	5321	5350	5353	5358.35	7362.60	7360	7367	7366	7350	8161	8162	8136	8137	3321	3320.53	3367.40	3366.03	
	5362	5363						7368							3361	3360			
Perforated				✓				✓	✓	✓		✓	✓				✓	✓	
Edges	Straights	Obliques	Obliques			Straights	Obliques	Flat	Obliques	Flat	Obliques				Straights	Obliques			
								Obliques											
Minimum temperature	15 °C					- 70 °C					- 18 °C				- 70 °C				
Maximum temperature	340 °C (Ideal high temperatures)					340 °C					230 °C Multi-cooking				340 °C (100°C ideal heat chamber)		340 °C		
Oven	✓					✓					✓				✓				
Dishwasher						Occasionalnall to avoid affecting the surfaces									✓				
To be combined with	Baking paper					Silicone mat, baking paper		Supple moulds, silicone mat, baking paper		Silicone mat, baking paper						Baking paper or silicone mat in case of baking; if cold forming: easier removal.			
Delicate products											✓								
Freezing / Deep freezing / storing															✓	✓	✓		
WET DOUGHS																			
• Sponge cake	✓	✓															✓		
• «Tuiles», Langues de chat		✓				✓	✓				✓		✓				✓		
• Choux pastry	✓	✓				✓	✓				✓	✓					✓		
• Macaroon	✓	✓				✓	✓				✓	✓					✓		
DRY DOUGHS																			
• Tarts, tartlets, quiches		✓	✓			✓	✓	✓	✓		✓	✓					✓		
• Pizza		✓		✓				✓	✓	✓	✓	✓	✓	✓			✓		
• Pies, galettes		✓	✓	✓				✓			✓	✓	✓	✓			✓		
• Puff pastry	✓	✓	✓	✓						✓							✓		
• Breads and Viennoiserie pastry	✓	✓			✓	✓	✓	✓			✓	✓					✓	✓	
• Sweet shortcrust pastry	✓	✓	✓							✓	✓	✓					✓		
• Tart bases	✓	✓	✓					✓									✓		
Roasting (e.g. nuts)	✓					✓													





FLEXIBLE MOULDS

The De Buyer patented silicone Elastomoule moulds
are the flexible moulds chosen by the professionals.
They can be used for anything: warm, cold, frozen, sweet or savoury.

ELASTOMOULE

MOUL'FLEX PRO

MOUL'FLEX



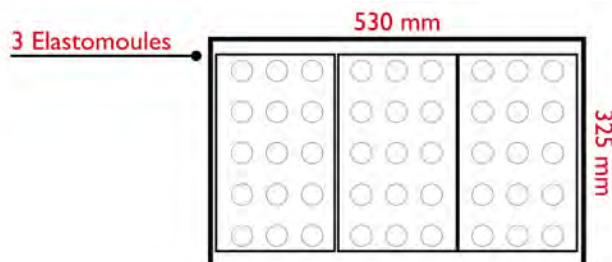
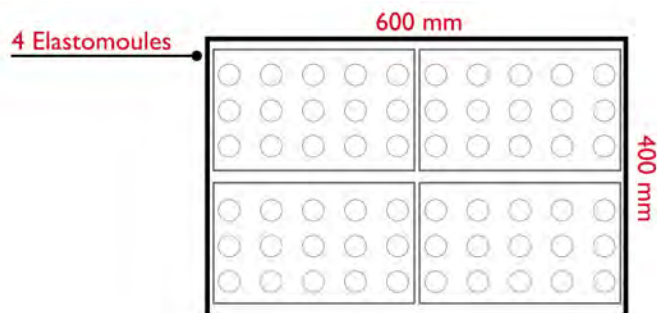
ELASTOMOULE

1 recipe card supplied with each mould :
6 MOF and/or World Champions in Pastry
realize their original pastry recipe
in the De Buyer's Elastomoule moulds.
Made in France ORIGINE FRANCE GARANTIE

ELASTOMOULE



BV Cert. 6034661



Elastomoule - 40 mini-cylinders ø 27,5 mm



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1873.01	300 x 176 mm 1,4 cl	2,75	2,5	0,26

Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1850.01	29 x 19,3 cm - 24 cakes	3	1,8	0,11
1850.21	21 x 17,6 cm - 20 cakes	3	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to

caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

Elastomoule - 20 MINI Cakes



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1868.01	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26



Silicone moulds ELASTOMOULE - Financier - 4,2 cl

Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1875.21	21 x 17,6 cm - 6 cakes	9,5	4,4	1,2	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl

Code	Designation	Lcm	Wcm	Hcm	Kg
	1,05 cl				
1852.01D	30 x 20 cm - 25 cakes	4,9	2,6	1,1	0,14
1852.21D	21 x 17,6 cm - 15 cakes	4,9	2,6	3	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving

them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl

Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	3,9 cl					
1858.01D	30 x 20 cm - 15 cakes	4,5	30	17,6	3	0,24
1858.21D	21 x 17,5 cm - 9 cakes	4,5	21	17,6	3	0,17

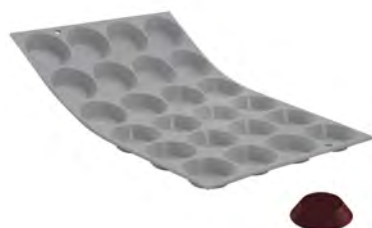


Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

Silicone moulds ELASTOMOULE - Round mini-tartlet

Code	Designation	Øcm	Hcm	Kg
	ø 45 mm - 0,95 cl			
1853.01D	30 x 20 cm - 24 cakes	4,5	1,1	0,15
1853.21D	21 x 17,6 cm - 12 cakes	45	1,1	0,1



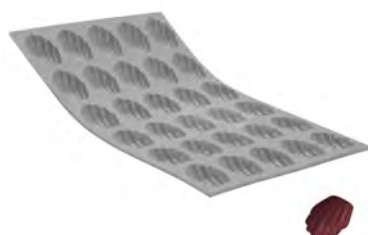
Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products.

Silicone moulds ELASTOMOULE - Mini-Muffins 'Pomponnette' ø 46/30 mm



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
1862.21	23,5 x 17,6 cm - 12 cakes	4,6	23,5	17,6	2,4	0,13

Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1851.01D	30 x 20 cm - 30 cakes	4	3	1,1	0,13
1851.21D	21 x 17,6 cm - 20 cakes	4	3	1,1	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of mini Madeleine cakes while giving them a succulent taste thanks to the caramelization of juices that takes place in these moulds.

Elastomoule - 40 mini-cubes 25 mm



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1869.01	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25

Silicone moulds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM					
1856.01D	30 x 17,6 cm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31
1856.21D	21 x 17,5 cm - 20 cakes 1,9 cl	3,5	21	17,6	3,5	0,22

The Elastomoule mini Bordelais R'SYSTEM is a BRAND NEW mould. Localized perforations between the indentations give improved

heat convection across the whole plate, resulting in perfect baking.

Silicone moulds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl

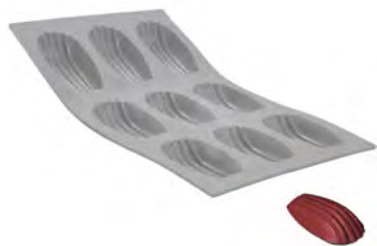


Code	Designation	Øcm	Hcm	Kg
1834.01D	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3
1834.21D	21 x 17,6 cm - 6 cakes	55	5	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The "Bordelais" Elastomoule Portions give the same

cooking quality and savors as the famous copper molds used for crunchy Bordeaux Cannelé cakes.

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1832.01D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14
1832.21D	21 x 17,6 cm - 8 cakes	8	4,5	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of Madeleine cakes while giving them a matchless taste thanks to the caramelization of juices that takes place in these moulds.

ELASTOMOULE - PORTIONS Cake - 10,5 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1831.01D	30 x 20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26
1831.21D	21 x 17,5 cm - 6 cakes	9	4,8	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The CAKE Elastomoule is made from a material that transmits heat perfectly

and gives a lovely golden appearance to the top and underneath of cakes, fruit cakes, and breadrolls while giving them a succulent taste thanks to the caramelization of juices.

Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
1833.01D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16
1833.21D	21 x 17,6 cm - 4 cakes	74	21	17,6	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

ELASTOMOULE CUBE



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1861.01	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28

The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless shapes with

straight lines and geometric angles. It is suitable for both hot and cold use, and will successfully fulfill any and all of your demands

Silicone mat ELASTOMOULE, smooth relief (10 mm high)



Code	Designation	Lcm	Wcm	Hcm	Kg
1800.55		55,5	36	1	0,3

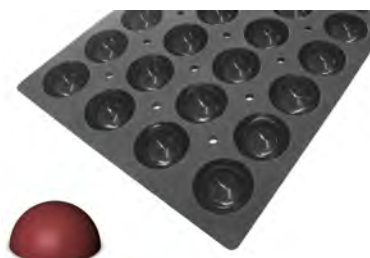
Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.

Silicone nonstick supple professional moulds



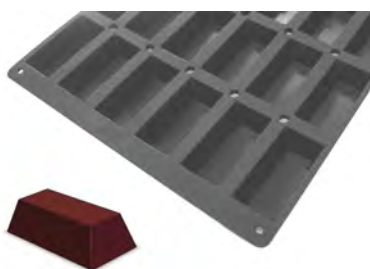
- Foodgrade PLATINUM silicone without peroxide guaranteed. For intensive use
- Professional dimensions 400 x 600 mm or GN 1/1.
- For oven cooking and freezing from -40°C/-40°F to +300°C/580°F
- Reduction in cooking time thanks to the AIR SYSTEM® perforations. Perforations localized between the various imprints of the plate for a better heat or cold convection and to obtain: Patented system

Silicone moulds MOUL'FLEX PRO - Hemispherical molds



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1704.60	Tray 600 x 400 mm - 28 cakes 8,4 cl	7	3,5	0,67
1704.53	Tray gastro GN 1/1 - 18 cakes	7	3,5	0,4

Silicone moulds - MOUL'FLEX PRO - mini cakes



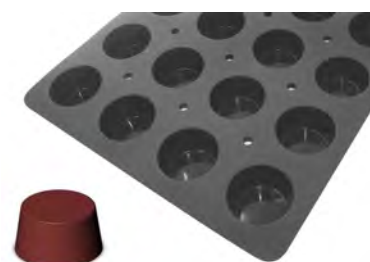
Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1701.53	Tray Gastro GN 1/1 - 20 cakes 10,5 cl	9,7	4,8	3	0,5

Silicone moulds MOUL'FLEX PRO - portions "Madeleine"



Code	Designation	Lcm	Wcm	Hcm	Kg
	Concept AIR SYSTEM				
1707.60	Tray 600 x 400 mm - 44 cakes 3 cl	7,57	4,2	1,8	0,68

Silicone moulds MOUL'FLEX PRO - portions muffins



Code	Designation	Øcm	Hcm	Kg
	Concept AIR SYSTEM			
1710.60	Tray 600 x 400 mm - 24 cakes 12,2 cl	6,8	3,5	0,74
1710.53	Tray gastro GN 1/1 - 24 cakes	6,8	3,5	0,54



FLEXIBLE NONSTICK MOULDS
Foodgrade PLATINUM SILICONE
guaranteed without peroxyde
-40° to + 280°C (-40° / 530°F)

*Ideal for SWEET and SAVORY HOT,
COOL or FROZEN PREPARATIONS*

MOUL'FLEX - 7 rectangular "Financier" cakes



Code	Designation	Lcm	Wcm	Hcm	Kg
1976.03	Black tray 295 x 173 mm	9,5	4,5	1,2	0,09

MOUL'FLEX- Silicone moulds - Rectangular mould Cake



Code	Designation	Lcm	Wcm	Hcm	Kg
1976.01	BLACK tray 17,5 x 30 cm - 9 Cake moulds 9 cl	9	4,8	3	0,19

MOUL'FLEX - 25 moulds Mini-Financiers



Code	Designation	Lcm	Wcm	Kg
1976.02	Tray 17,5x30 cm 1,05 cl	4,9	2,6	0,15



MOUL'FLEX- Silicone moulds - Mini-"Bordelais" fluted cakes



Code	Designation	Øcm	Hcm	Kg
1977.01	BLACK tray 17,5 x 30 cm - 28 "Bordelais" cake 1,9 cl	3,5	3,5	0,21

MOUL'FLEX- Silicone moulds - 8 Bordelais fluted cakes

Code	Designation	Øcm	Hcm	Kg
1968.01	tray 17,5x30 cm 8,2 cl	5,5	5	0,16



MOUL'FLEX- 15 Silicone moulds - Hemispherical ø 4 cm

Code	Designation	Øcm	Hcm	Kg
1961.02	tray 17,5x30 cm 2 cl	4	2	0,1



MOUL'FLEX- Silicone moulds - Hemispherical ø 7 cm

Code	Designation	Øcm	Hcm	Kg
1961.01	BLACK 17,5x30 cm - 6 hemispherical moulds 8,9 cl	7	3,4	0,1



The MOUL'FLEX range of flexible silicone moulds offers you a wide choice of baking plates and large individual moulds for making sweet, savory, hot, cold, and frozen preparations.

MOUL'FLEX- Silicone moulds - 6 Muffins

Code	Designation	Øcm	Hcm	Kg
1962.01	tray 17,5x30cm 9,7 cl	7,2	3	0,11



MOUL'FLEX is as good for baking as it is for freezing and turns out to be ideal for bain-marie cooking. The silicone is non-stick: there's no need to grease the moulds, and turning out and cleaning are extremely easy.



MOUL'FLEX- Silicone moulds - Small fluted brioches

Code	Designation	Øcm	Hcm	Kg
1964.01	BLACK tray 17,5 x 30 cm - 6 small brioches 9,5 cl	8	3,5	0,11



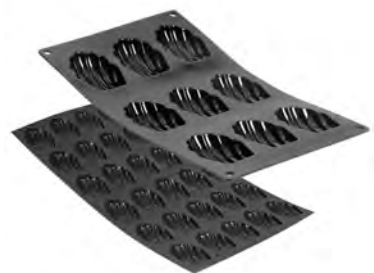
Before first use: - Wash the MOUL'FLEX in soapy water or in the dishwasher - Grease the mould the first time you use it with a little oil or melted butter. For subsequent use, you don't need to grease the mould any more.

MOUL'FLEX- Silicone moulds - Mini round tartlets ø 5 cm



Code	Designation	Øcm	Hcm	Kg
1975.01	BLACK tray 17,5 x 30 cm - 15 round tartlets 1,9 cl	5	1,5	0,1

MOUL'FLEX- Silicone moulds - Madeleines



Code	Designation	Lcm	Wcm	Hcm	Kg
1966.01	BLACK tray 17,5 x 30 cm - 9 madeleines 3 cl	7,5	4,5	1,8	0,1
1994.01	Black tray - 17,5 x 30 cm - 30 cakes 0,63 cl	4	3	1,1	0,09

- For use in a heat-circulating oven, place the grille at mid-height in the oven. - For use in a traditional oven, place it near the bottom of the oven instead.

MOUL'FLEX - Round pie pan



Code	Designation	Øcm	Hcm	Liters.	Kg
1990.24		24	4,2	1,9	0,17

MOUL'FLEX - Silicone mould - Rectangular mould CAKE



Code	Designation	Lcm	Wcm	Hcm	Liters.	Kg
1984.24	BLACK	24	10,5	6,5	1,4	0,16

This mould can be used for making sweet or savory cakes, pâtés, etc.

MOUL FLEX - Tower



Code	Designation	Lcm	Wcm	Hcm	Kg
1989.00		26,4	16	5	0,16