



DEMARLE®

The catalogue





Creativity takes all kinds of shape

Since it was established in 1965 by M. Guy Demarle, Demarle S.A.S has been using new technology to develop original non stick products for the food industry: these include the first non-stick baguette trays, Silpat® pastry mats and preformed Silform® mats.

Sold to Lesaffre (first yeast producer in the world) in 1985, Demarle established its headoffice in the industrial area of Wavrin, nearby Lille.

Under the leadership of Gérard Blin, the company's growth was accelerated onto the international stage, especially because of launching the revolutionary new concept Flexipan®.

The subsidiary Demarle Inc. was established in the United States in 1993.

Then, in 1994, Patrice Jacquelin took the ownership of the company.

In 1996, the cookery workshops "At Home" started in France. The same year, Demarle obtained the certification ISO 9002 changed to ISO 9001 - version 2000 in October 2004.

In 1997, the company is awarded NSF (National Safety Foundation), a certificate for food hygiene. The growth in turnover accelerated.

In 2000, Demarle merged with SASA Industrie, quoted on Paris Stock Exchange. During the next years, the cookery workshops "At Home" have been launched in Belgium, then in Great Britain and in the United States.

In 2005, Demarle celebrated its 40th anniversary. It invests in brand new waste management technology incinerator to meet the new environmental Legislation.

Demarle got in 2000 the NF Hygiene Food Safety label. In 2006, the norm HSA disappeared to become the French Norm NF Hygiene Food.

In 2007, Patrice Jacquelin and Weinberg Capital Partners bought out the SASA Industrie group and in so doing the professional and general public activities were separated and the latter became the Guy Demarle company owned entirely by Patrice Jacquelin.

Demarle, a high tech manufacturer

Demarle is an innovative company whose priority is quality. Demarle obtained many labels ensuring the conformity with the Quality Control System, its R&D department contributing to the constant improvement of existing process and products and working on new innovative concepts, such as the Flexipat®, which is a flat Flexipan® mat with edges.

Demarle, a worldwide presence

More than 80% of the turnover is generated by exporting through a network of distributors established in more than 100 countries. Demarle also owns a subsidiary in the United States.

Demarle, partner of the Chefs

Demarle works closely with a team of Chefs who are contributing to the development of its products, sharing their technical advice and skills while giving demonstrations around the world.



The head office is located in Wavrin, near Lille, in the North of France.



Guy Demarle created the first baguette trays in 1965.

shapes



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*Only available in 400 x 300 mm or GN 1/1.

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*Only available in 400 x 300 mm or GN 1/1.

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A few shapes are available in American, English and German sizes.

Please contact us !

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* Only available in 400x300 mm

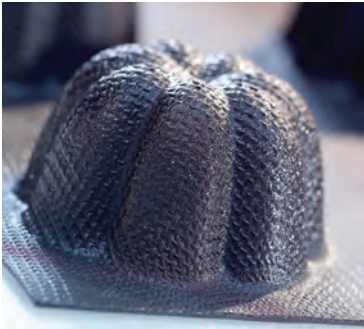
**Only available in 800 x 400 mm

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Flexipan® The Original Flexible Mould



Demarle has developed a combination of glass fabric and foodgrade silicones: the Flexipan®.

This flexible mould, which was a real revolution for Food professionals, was quickly copied by the silicone injection technics but Flexipan® remains unique with its hitherto unequalled quality. Flexipan® can be easily recognized by his knitted fabric structure, especially on the reverse side of the mould. Thanks to its unique combination, Flexipan® is not only **a solid and longlasting material, but it also offers exceptional non-stick properties.**

Flexipan® has a much longer life than any traditional non-stick coating. Depending on the product, it can be used 2000 to 3000 times before the first signs of sticking appear. Flexipan® can be used to bake or freeze most sweet and savoury products normally manufactured in metallic moulds. Flexipan® can be used at temperatures varying **from -40°C to +280°C.**

Flexipan® **conforms to French, European and US regulations on silicone products in contact with food.** Flexipan® has also obtained the **N.S.F.® certification** (National Sanitation Foundation) in February 1997 which guarantees it conforms to construction and performance standards amongst the most demanding in the world. It guarantees to the user of the products complete security as far as hygiene and non toxicity are concerned. Moreover, Demarle can claim to conform to the FDA (Food and Drug Administration - USA) Norm. All the products have been approved by the National Test Laboratory (L.N.E).

Demarle has developed a range of **more than 200 shapes available** in trays of various sizes to fit all Food professionals requirements: 600 x 400 mm, 400 x 300 mm and 1/2 Gastronorm- (325 x 265 mm) sizes. Other dimensions adapted to the French, German, English and American bakery ovens are available for a few shapes too. It is possible to make personalized shapes as long as we receive a firm order of 300 mats for this shape or 300 individual moulds.

NSF® certification

CERTIFYING BODY: NSF International

(National Safety Foundation, a worldwide acknowledged American organization) - 148 Avenue Grandchamp 1150 BRUXELLES (Belgium)

REFERENCE STANDARD : NSF/ANSI Standard 2

CERTIFIED ASPECT : NSF/ANSI Standard 2 establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of food handling and processing equipment.



Uses and recommendations

■ Filling

Place your Flexipan® on the perforated baking sheet or grid before filling it to facilitate transport to the oven or the freezer. If some of the indents in the tray are empty, you are advised to fill them with a piece of dough or with water. If not, the indents could lose their non-stick properties.

■ Baking

The Flexipan® can be used in any oven, ventilated or deck oven. Temperatures and baking times need to be adjusted depending on the oven used. We recommend to reduce the temperature by 10°C and bake a bit longer than in metallic moulds. Flexipan® should be used on a perforated aluminium sheet or grid to maximise the circulation of air. Generally speaking, small pieces should be unmounted once out of the oven. For fragile products such as sponge cakes and dacquoise sponge, you are advised to let the product cool before unmounting.

■ Unmoulding

Depending on the products, unmounting is easily made either by bending the mould around the frozen products (mousses or crème brûlée) or the gelified products, or by turning the mould upside down for baked products. In the case of small products, one can even remove them at once just by lifting an edge of the Flexipan® tray.

■ Cleaning

To clean, simply soak the mould in hot soapy water using a non abrasive sponge and a non aggressive detergent (neutral Ph = 7). **Caution:** a very aggressive detergent (too acid or too basic) will damage the mould very quickly.

You are advised to wash Flexipan® very regularly since, over time, accumulation of grease is detrimental to the durability of the material. After washing, placing the Flexipan® tray in the oven at 150°C for **two minutes**, will sterilise it and make it perfectly hygienic.

■ Storage

Flexipan® trays should preferably be stored upside down in piles of 6 at the most. For a few shapes, very deep and straight (like Heart shapes Ref. 1340 and Cylinders shapes Ref. 1269), we strongly recommend you to stock them by pile of 2 mats. If not, after a few months, the mould can lose its original shape for ever.

The NF Food Hygiene Norm

FLEXIPAN® - FLEXIPAT® - SILPAT® - ROULPAT® - FIBERLUX® - NORBERT VANNIER RELIEF MATS AND DISCS - SILTRAY® - FIBERGLASS® - SILFORM® - SILFORM® BAGUETTE - SILPAIN®

CERTIFYING BODY: AFAQ AFNOR Certification, 11 rue Francis de Pressensé - 93571 LA PLAINE ST DENIS CEDEX - FRANCE

CERTIFICATION RULES: NF 031

CERTIFIED CHARACTERISTICS: Fitness for cleaning. These products are consistent with the European Parliament regulation No 1935/2004 and with the Council of 27 October 2004 on materials and articles intended to come into contact with food.



New : Demarle Mobile Website

Bring Demarle everywhere you go!

Find all the information about Demarle on your mobile wherever and whenever you want!



How ?

It's so easy thanks to the new Demarle mobile website. In one click, catch all the information about our products and the shows agenda.

How to get it ?

Scan the flash code with your mobile and then you will be automatically led to the website.

Enjoyable browsing !



www.demarle.com

A website full of information!

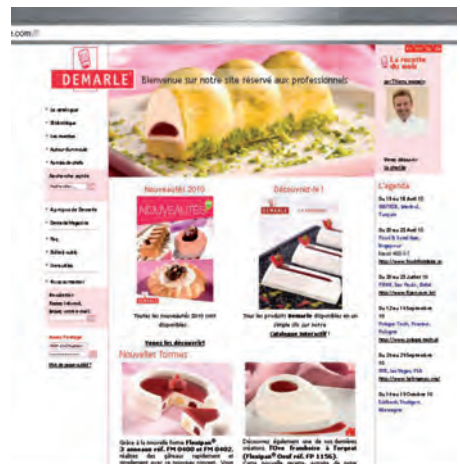
Take a look at Demarle's website: you will not only find comprehensive product information but also new products and the latest company news.

You can download as well our Demarle's magazine, the Fleximag and subscribe also to our newsletter "Flex'e-news".

You will find always more new shapes, recipes and information on our products.

Always trying to be closer to your needs and to fulfil your expectations, only one address:

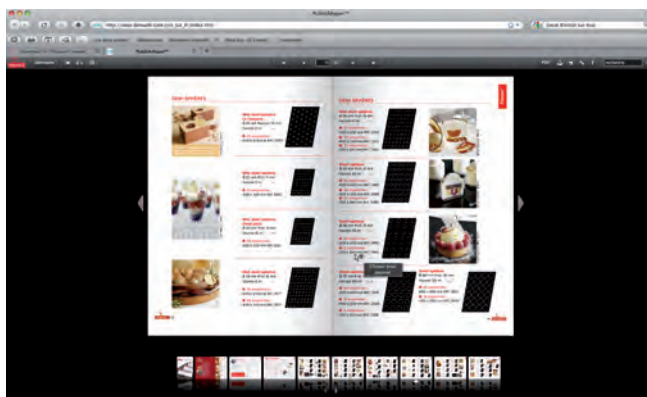
www.demarle.com!



Interactive catalogue

Our **interactive catalogue**, is a perfect reproduction of the printed catalogue, you can have a look at it whenever you need and wherever you are. You just have to log on www.demarle.com. Besides, you can also zoom on a reference or a picture.

This catalogue is available on the homepage of our website.



Our DVD: a brand new learning tool



You'd like to learn about Demarle's products directly from your office? It's now possible thanks to the DVD that Demarle has made. The Flexipan®- the Silform®- and the Relief mats range will hold no secrets from you. Discover their possibilities and how they can be used as well as picking up useful tips that will make all the difference to your shop window displays.

The DVD is divided into three parts: the first one will show you, in pictures, the whole range of our products.

For the two other parts, we asked two "Best craftsmen in France", **Stéphane Glacier (MOF 2000) - Pastry Chef, Pascal Tepper (MOF 2000) Baker and Marianne Dufour, our Demarle technical adviser**, to present the techniques shown on video. Throughout the broadcasting of the recipes and the methods shown, they will reveal many of their tips used in pastry and bakery. More than a simple tool, the DVD is a real source of inspiration.

Contact your usual distributor if you want to get it!

SHAPES IN RELIEF



©Chocolate Bars

70 x 70 mm Depth 30 mm

Volume 90 ml

■ 24 indents:

600 x 400 mm Ref. 1497

■ 12 indents:

400 x 300 mm Ref. 2497

Cutter
DEC 1105



©Fluted Ingots

106 x 46 mm Depth 25 mm

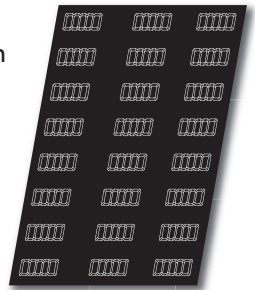
Volume 90 ml

■ 24 indents:

600 x 400 mm Ref. 1187

■ 12 indents:

400 x 300 mm Ref. 2187



ROSACE SHAPES . ELLIPSES



Ellipses

78 x 58 mm Depth 40 mm

Volume 100 ml

■ 18 indents:

600 x 400 mm Ref. 1169

■ 8 indents:

400 x 300 mm Ref. 2169



Rosace shapes

Ø 78 mm Depth 35 mm

Volume 100 ml

■ 18 indents:

600 x 400 mm Ref. 1109

■ 8 indents:

400 x 300 mm Ref. 2109

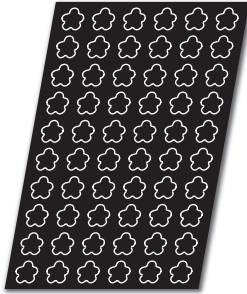


CHARLOTTES

Mini-Charlottes

Ø 35 mm Depth 15 mm
Volume 9 ml

- 60 indents: 600 x 400 mm Ref. 1071
- 30 indents: 400 x 300 mm Ref. 2071



Charlottes

Ø 62 mm Depth 35 mm
Volume 60 ml

- 24 indents: 600 x 400 mm Ref. 1079
- 12 indents: 400 x 300 mm Ref. 2079



Cutter
DEC 1079



Charlottes

Ø 78 mm Depth 40 mm
Volume 100 ml

- 18 indents: 600 x 400 mm Ref. 1059
- 8 indents: 400 x 300 mm Ref. 2059



©Jean-Philippe Darcis - Exceptional excursions

Cutter
DEC 1059



MADELEINES

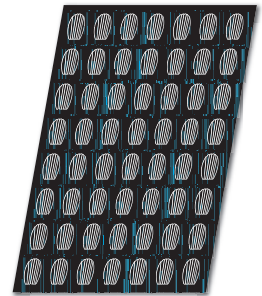


Sweet or savoury recipe... Its small size will ensure a unique smoothness and a relief well marked.

Mini-Madeleines

52 x 33 mm Depth 15 mm
Volume 15 ml

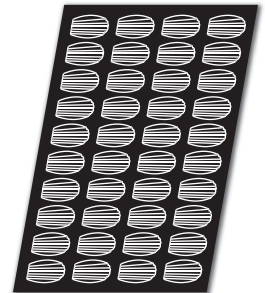
- 56 indents:
600 x 400 mm Ref. 1121
- 28 indents:
400 x 300 mm Ref. 2121



Madeleines

78 x 47 mm Depth 19 mm
Volume 35 ml

- 40 indents:
600 x 400 mm Ref. 1511
- 20 indents:
400 x 300 mm Ref. 2511



SHELLS . FLOWERS . DAISY SHAPES



A nougatine crisp... The originality of this shell shape enables you to let your creativity flow!

Shells

80 x 75 mm Depth 20 mm
Volume 70 ml

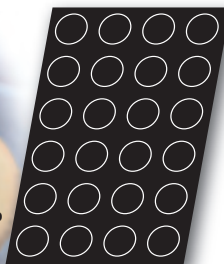
- 24 indents:
600 x 400 mm Ref. 1067
- 12 indents:
400 x 300 mm Ref. 2067



Daisy shapes

Ø 70 mm Depth 27 mm
Volume 70 ml

- 24 indents:
600 x 400 mm Ref. 1996
- 12 indents:
400 x 300 mm Ref. 2996



Flowers

Ø 78 mm Depth 20 mm
Volume 80 ml

- 24 indents:
600 x 400 mm Ref. 1055
- 12 indents:
400 x 300 mm Ref. 2055



NEW PLATED DESSERTS & CROWN SHAPES

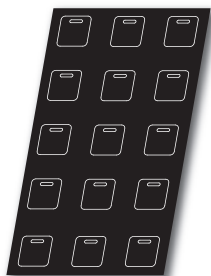
©Caskets

65 x 65 mm Depth 35 mm
Volume 110 ml

■ 15 indents:

530 x 325 mm Ref. 1166
(GN 1/1)

Cutter
DEC 1105



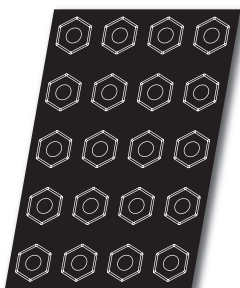
©Hexagons

Ø80 mm Depth 25 mm
Volume 90 ml

■ 20 indents:

600 x 400 mm Ref. 1180

Cutter
DEC 1180



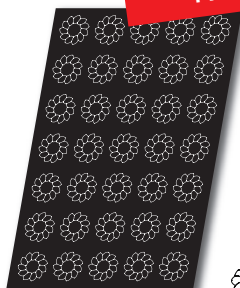
©Mini-St Honoré Crown

Ø 54 mm Depth 15 mm
Volume 22 ml

■ 35 indents:

600 x 400 mm Ref. 1289

NEW



©St Honoré Crown

Ø 80 mm Depth 20 mm
Volume 70 ml

■ 18 indents:

600 x 400 mm Ref. 1189

■ 8 indents:

400 x 300 mm Ref. 2189

NEW



CONES

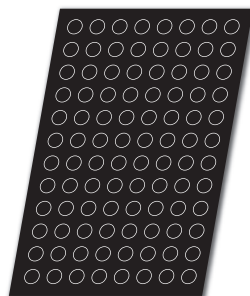


2 in 1... Place the mini cone on a mini fluted tartlet Ref. 1082 you will obtain a nice petit four. You can also use the mini cone as an insert for the Ref. 1103.

Mini-Cones

Ø 30 mm Depth 20 mm
Volume 6 ml

- **96 indents:**
600 x 400 mm Ref. 1083
- **48 indents:**
400 x 300 mm Ref. 2083

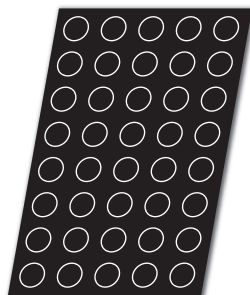


©Eric Frechon - Exceptional excursions

Insert for Cones

Ø 50 mm Depth 40 mm
Volume 24 ml

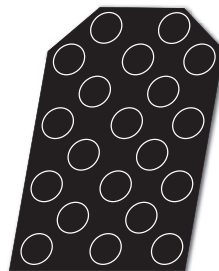
- **40 indents:**
600 x 400 mm Ref. 1103
- **20 indents:**
400 x 300 mm Ref. 2103



Cones

Ø 70 mm Depth 60 mm
Volume 80 ml

- **20 indents:**
600 x 400 mm Ref. 1094



©Stéphane Glacier - Exceptional excursions

Trick ... Mould an ice cream sorbet and place a stick in the middle before setting, you will obtain original lollipops. Stéphane Glacier's creation, Best Pastry Chef in France in 2000

Tricks and tips

Two different uses for the insert for cones Ref. 1103

To fill your small cakes, place the cone mat Ref. 1094 onto the insert for cones mat. You will have a better stability!

The insert for cones can also be used as an insert for your preparations moulded in the Flexipan® Ref. 1094.

Better stability



FP 1094 on FP 1103

SAPPHIRES

Mini-Sapphires

40 x 40 mm Depth 24 mm

Volume 17 ml

■ 54 indents:

600 x 400 mm Ref. 1126

■ 24 indents:

400 x 300 mm Ref. 2126

Cutter
DEC 1126



Sapphires

70 x 70 mm Depth 35 mm

Volume 75 ml

■ 24 indents:

600 x 400 mm Ref. 1124

■ 12 indents:

400 x 300 mm Ref. 2124



©Avel Sachem

Savarins Sapphires

70 x 70 mm Depth 32 mm

Volume 80 ml

■ 24 indents:

600 x 400 mm Ref. 1160

■ 12 indents:

400 x 300 mm Ref. 2160



Cutter
DEC 1124



VOLCANS

Mini-volcano

Ø 40 mm Depth 22 mm

Volume 20 ml

■ 54 indents:

600 x 400 mm Ref. 1259

■ 24 indents:

400 x 300 mm Ref. 2259



Volcano

Ø 70 mm Depth 35 mm

Volume 80 ml

■ 18 indents:

600 x 400 mm Ref. 1159

■ 8 indents:

400 x 300 mm Ref. 2159



PYRAMIDS



Mini-Pyramids

35 x 35 mm Depth 23 mm

Volume 15 ml 

■ 54 indents:

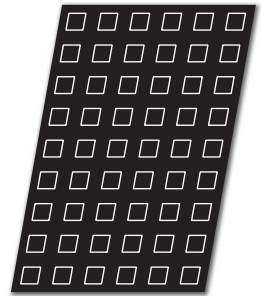
600 x 400 mm Ref. 1562

■ 24 indents:

400 x 300 mm Ref. 2562

■ 30 indents:

325 x 265 mm Ref. 7562



Pyramids (flat bottom)

50 x 50 mm Depth 35 mm

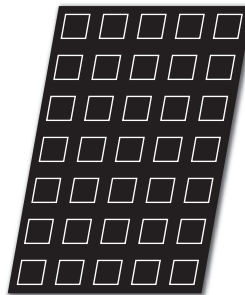
Volume 50 ml 

■ 35 indents:

600 x 400 mm Ref. 1882

■ 12 indents:

325 x 265 mm Ref. 7882



Pyramids

71 x 71 mm Depth 41 mm

Volume 90 ml 

■ 24 indents:

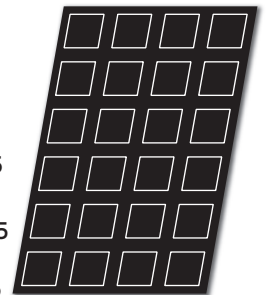
600 x 400 mm Ref. 1585

■ 12 indents:

400 x 300 mm Ref. 2585

■ 9 indents:

325 x 265 mm Ref. 7585



FLAT HEARTS

Mini-Hearts

52 x 49 mm Depth 10 mm

Volume 15 ml 

■ 30 indents:

400 x 300 mm Ref. 2001

Cutter
MA 152215



Hearts

66 x 62 mm Depth 25 mm

Volume 55 ml 

■ 20 indents:

600 x 400 mm Ref. 3340

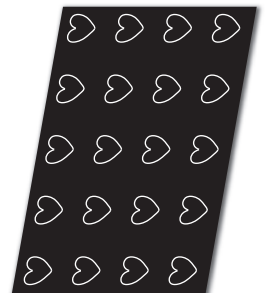
Hearts

66 x 62 mm Depth 35 mm

Volume 90 ml

■ 20 indents:

600 x 400 mm Ref. 1340



Chestnuts

64 x 64 mm Depth 26 mm

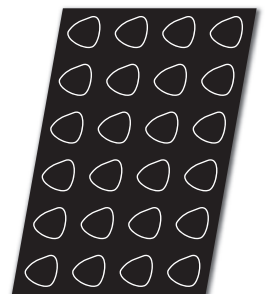
Volume 65 ml 

■ 24 indents:

600 x 400 mm Ref. 1750

■ 12 indents:

400 x 300 mm Ref. 2750

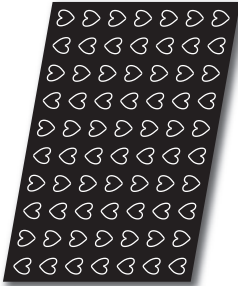


ROUNDED HEARTS

Mini-Hearts

41 x 38 mm Depth 16 mm
Volume 15 ml

- 70 indentations:
600 x 400 mm Ref. 1136
- 35 indentations:
400 x 300 mm Ref. 2136



Cutter
DEC 1136



Hearts

75 x 65 mm Depth 35 mm
Volume 81 ml

- 20 indentations:
600 x 400 mm Ref. 1073
- 12 indentations:
400 x 300 mm Ref. 2073



Cutter
DEC 1073



Interlacing hearts

120 x 113 mm Depth 35 mm
Volume 200 ml

- 8 indentations:
600 x 400 mm Ref. 1096
- 4 indentations:
400 x 300 mm Ref. 2096



Cutter
DEC 1096



Tricks and tips

You can use Interlacing hearts to decorate the top of your desserts.



HALF-SPHERES



©Ariel Rodriguez - Exceptional excursions

Easy to use: place a stainless steel ring on this upside down half sphere and you will obtain a cake with a cavity ready to be filled.

Mini half-spheres (upside-down)

Ø 26 mm Height 16 mm

Volume 6 ml 

■ 45 indents:
600 x 400 mm Ref. 21977



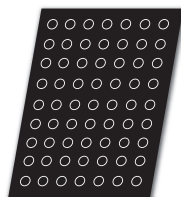
©Carlos Mampel - Exceptional excursions

Mini half-spheres

Ø 23 mm Depth 11 mm

Volume 5 ml 

■ 63 indents:
400 x 300 mm Ref. 1242

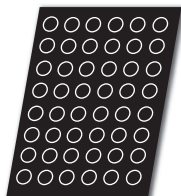


Mini half-spheres (flat bottom)

Ø 30 mm Depth 13 mm

Volume 10 ml 

■ 48 indents:
400 x 300 mm Ref. 1561



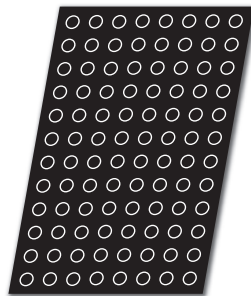
Mini half-spheres

Ø 26 mm Depth 16 mm

Volume 6 ml 

■ 96 indents:
600 x 400 mm Ref. 1977

■ 48 indents:
400 x 300 mm Ref. 2977



HALF-SPHERES

Mini half-spheres

Ø 29 mm Depth 18 mm

Volume 10 ml



■ **70 indents:**

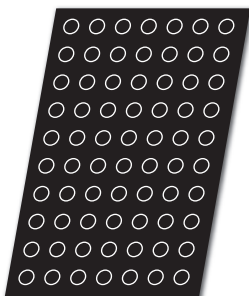
600 x 400 mm Ref. 2265

■ **35 indents:**

400 x 300 mm Ref. 1265

■ **35 indents:**

325 x 265 mm Ref. 7265



©Kristofer Luczak - Exceptional excursions

Half-spheres

Ø 42 mm Depth 21 mm

Volume 20 ml



■ **48 indents:**

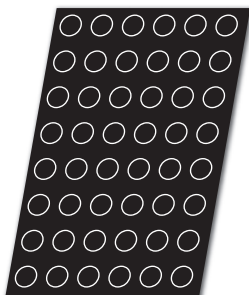
600 x 400 mm Ref. 1489

■ **24 indents:**

400 x 300 mm Ref. 2489

■ **20 indents:**

325 x 265 mm Ref. 7489



©Hideki Kawamura - Exceptional excursions

Half-spheres

Ø 58 mm Depth 31 mm

Volume 50 ml

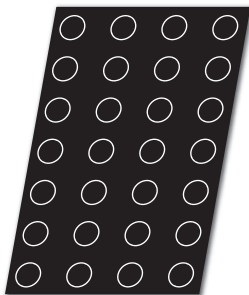


■ **28 indents:**

600 x 400 mm Ref. 1896

■ **12 indents:**

325 x 265 mm Ref. 7896



©Jean-Claude Ganestrier - Exceptional excursions

Half-spheres

Ø 70 mm Depth 40 mm

Volume 105 ml



■ **24 indents:**

600 x 400 mm Ref. 1268

■ **12 indents:**

400 x 300 mm Ref. 2268

■ **9 indents:**

325 x 265 mm Ref. 7268



Half-spheres

Ø 80 mm Depth 40 mm

Volume 125 ml



■ **24 indents:**

600 x 400 mm Ref. 1593

■ **12 indents:**

400 x 300 mm Ref. 2593




SQUARE SHAPES



Mini-squares

37 x 37 mm Depth 17 mm

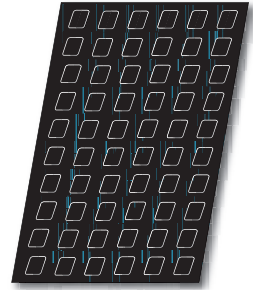
Volume 18 ml 

■ 60 indentations:

600 x 400 mm Ref. 1128

■ 30 indentations:

400 x 300 mm Ref. 2128



Squares

56 x 56 mm Depth 24 mm

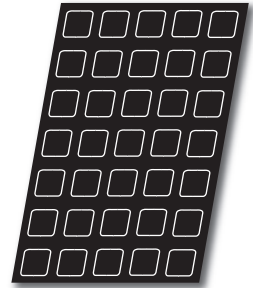
Volume 60 ml 

■ 35 indentations:

600 x 400 mm Ref. 1133

■ 15 indentations:

400 x 300 mm Ref. 2133



SQUARE TARTLETS



Sweet recipe ... the mini square can also be used as a tartlet with crumble and a chocolate sauce.

Mini-square tartlets

45 x 45 mm Depth 12 mm

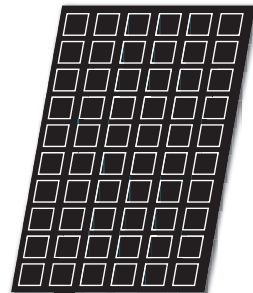
Volume 20 ml 

■ 60 indentations:

600 x 400 mm Ref. 1106

■ 30 indentations:

400 x 300 mm Ref. 2106



Square tartlets

60 x 60 mm Depth 15 mm

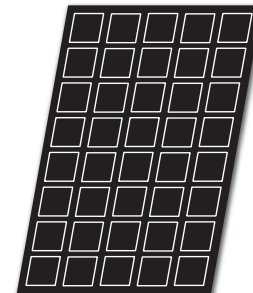
Volume 40 ml 

■ 40 indentations:

600 x 400 mm Ref. 1119

■ 20 indentations:

400 x 300 mm Ref. 2119



FLUTED SQUARE TARTLETS

Fluted square tartlets

78 x 78 mm Depth 20 mm

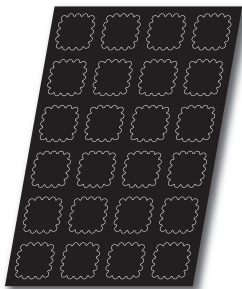
Volume 70 ml

■ **24 indents:**

600 x 400 mm Ref. 1171

■ **12 indents:**

400 x 300 mm Ref. 2171



SQUARE SAVARINS

Mini-square savarins

37 x 37 mm Depth 17 mm

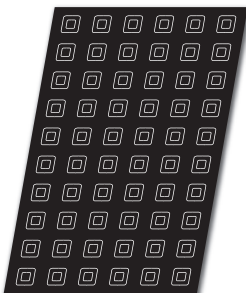
Volume 15 ml

■ **60 indents:**

600 x 400 mm Ref. 1113

■ **30 indents:**

400 x 300 mm Ref. 2113



A recipe: make small cakes with bits of chocolate changing the sauces either chocolate or caramel.

Square savarins

56 x 56 mm Depth 24 mm

Volume 45 ml

■ **35 indents:**

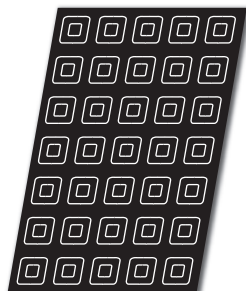
600 x 400 mm Ref. 1105

■ **15 indents:**

400 x 300 mm Ref. 2105



Cutter
DEC 1105



© Eric Perez - Exceptional excursions

Square savarins

70 x 70 mm Depth 30 mm

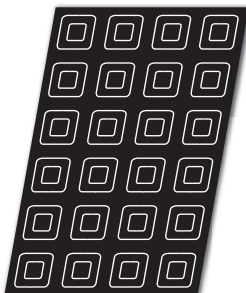
Volume 100 ml

■ **24 indents:**

600 x 400 mm Ref. 1102

■ **12 indents:**

400 x 300 mm Ref. 2102



Cutter
DEC 1102



Exoglass®
Cutters p.74

ROUND SAVARINS



Mini-savarins

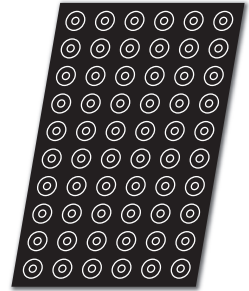
Ø 41 mm Depth 12 mm

Volume 10 ml 

■ **60 indentations:**
600 x 400 mm Ref. 1586

■ **30 indentations:**
400 x 300 mm Ref. 2586

■ **24 indentations:**
325 x 265 mm Ref. 7586



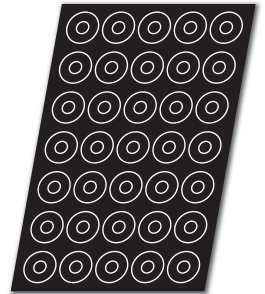
©Laurent Pagès - Exceptional excursions

Savarins

Ø 66 mm Depth 20 mm

Volume 50 ml 

■ **35 indentations:**
600 x 400 mm Ref. 1339



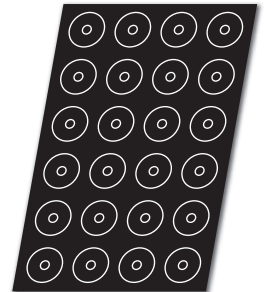
Savarins

Ø 70 mm Depth 23 mm

Volume 65 ml 

■ **24 indentations:**
600 x 400 mm Ref. 1476


■ **12 indentations:**
400 x 300 mm Ref. 2476



A **tartlet** in a flash: bake a breton shortbread in the flan base and fill with a chocolate sauce.

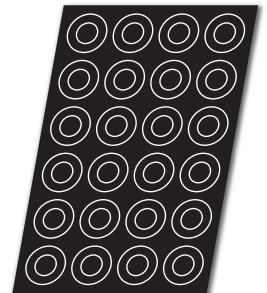
Flan bases

Ø 80 mm Depth 20 mm

Volume 70 ml 

■ **24 indentations:**
600 x 400 mm Ref. 1057

■ **12 indentations:**
400 x 300 mm Ref. 2057



OVAL SAVARINS

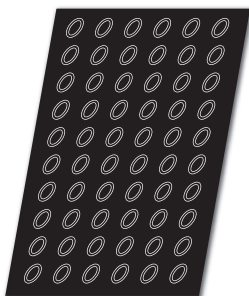


©Franz Ziegler - Exceptional excursions

Mini-oval savarins

40 x 30 mm Depth 12 mm
Volume 9 ml

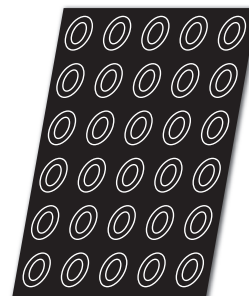
- 60 indents:
600 x 400 mm Ref. 1080
- 30 indents:
400 x 300 mm Ref. 2080



Oval savarins

70 x 50 mm Depth 22 mm
Volume 48 ml

- 30 indents:
600 x 400 mm Ref. 1116
- 15 indents:
400 x 300 mm Ref. 2116



Oval savarins

80 x 60 mm Depth 25 mm
Volume 70 ml

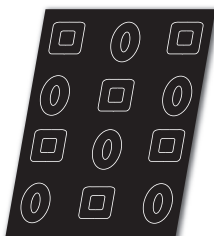
- 24 indents:
600 x 400 mm Ref. 1054
- 12 indents:
400 x 300 mm Ref. 2054
- 6 indents:
325 x 265 mm Ref. 7054



Assorted savarins for plated desserts & tea cakes

Squares 56 x 56 mm
Ovals 70 x 50 mm
Depth 22 mm

- 12 indents:
400 x 300 mm Ref. 2120



©Noel Nalin Fonseca - Exceptional excursions

ROUNDED QUENELLES



A **trick**: use these two references together to realise this petit four.

Mini-rounded quenelles

42 x 26 mm Depth 20 mm

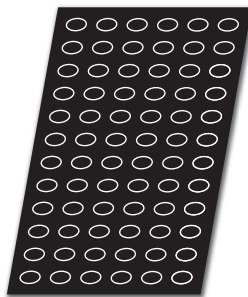
Volume 5,6 ml 

■ **72 indents:**

600 x 400 mm Ref. 1072

■ **36 indents:**

400 x 300 mm Ref. 2072



Mini-ovals (flat bottom)

57 x 35 mm Depth 12 mm

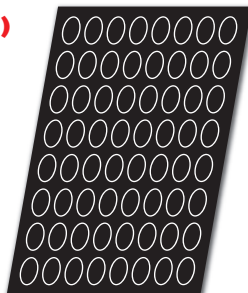
Volume 18 ml 

■ **64 indents:**

600 x 400 mm Ref. 1077


■ **32 indents:**

400 x 300 mm Ref. 2077



Rounded quenelles

60 x 40 mm Depth 25 mm

Volume 30 ml 

■ **42 indents:**

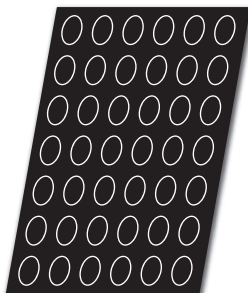
600 x 400 mm Ref. 1052

■ **18 indents:**

400 x 300 mm Ref. 2052

■ **15 indents:**

325 x 265 mm Ref. 7052



©Marc Debailleul and Philippe Rhéau - Exceptional excursions

QUENELLES



Tip: use a small "quenelle" as an insert in the medium size and the medium in the large. This trio of chocolate mousse "quenelles" is an original idea for a plated dessert. It can also be easily adapted for a savoury version.

Mini-quenelles

42 x 22 mm Depth 17 mm

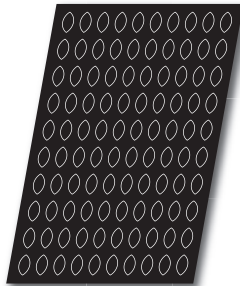
Volume 5 ml

■ 100 indents:

600 x 400 mm Ref. 1150

■ 50 indents:

400 x 300 mm Ref. 2150



Medium quenelles

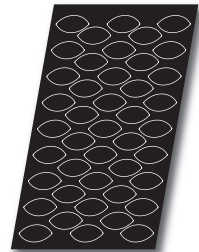
67 x 36 mm Depth 27 mm

Volume 20 ml

■ 43 indents:

530 x 325 mm Ref. 1152

(GN 1/1)



Tip: for your buffets, mould a ham and olive cake in the medium "quenelle".

Cutter
DEC 1154



Quenelles

84 x 44 mm Depth 35 mm

Volume 50 ml

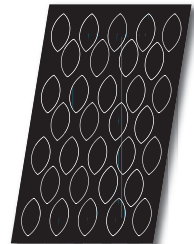
■ 32 indents:

530 x 325 mm Ref. 1154

(GN 1/1)

■ 18 indents:

400 x 300 mm Ref. 2154



OVAL SHAPES

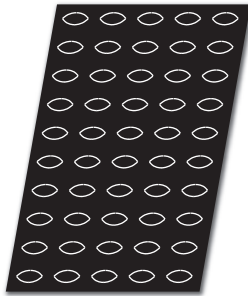
Mini-ovals

51 x 31 mm Depth 20 mm
Volume 20 ml

■ **50 indentations:**
600 x 400 mm Ref. 2267

■ **25 indentations:**
400 x 300 mm Ref. 1267

■ **20 indentations:**
325 x 265 mm Ref. 7267



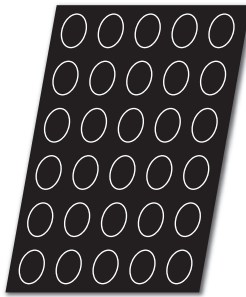
©Nicolas Boussin - Exceptional excursions

Ovals

70 x 50 mm Depth 25 mm
Volume 55 ml

■ **30 indentations:**
600 x 400 mm Ref. 4270

■ **15 indentations:**
400 x 300 mm Ref. 6270



Ovals

70 x 50 mm Depth 30 mm
Volume 75 ml

■ **30 indentations:**
600 x 400 mm Ref. 1270

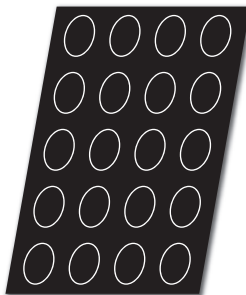
■ **15 indentations:**
400 x 300 mm Ref. 2270

Ovals

85 x 60 mm Depth 30 mm
Volume 100 ml

■ **20 indentations:**
600 x 400 mm Ref. 1776

■ **12 indentations:**
400 x 300 mm Ref. 2776



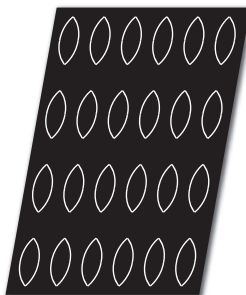
©Paul Hartmann and Garth Stroebel - Exceptional excursions

Ovals

96 x 45 mm Depth 28 mm
Volume 80 ml

■ **24 indentations:**
600 x 400 mm Ref. 2206

■ **12 indentations:**
400 x 300 mm Ref. 3206



Reine Sammut - Exceptional excursions



INTERLACING DROPS



Small interlacing drops

Ø 59 mm Depth 35 mm

Volume 65 ml



■ **24 indents:**

600 x 400 mm Ref. 1244

■ **12 indents:**

400 x 300 mm Ref. 2244



Interlacing drops

Ø 76 mm Depth 45 mm

Volume 105 ml



■ **15 indents:**

600 x 400 mm Ref. 1344



MINI-ONDULOS



Mini-ondulos

50 x 35 mm Depth 20 mm

Volume 18 ml



■ **50 indents:**

600 x 400 mm Ref. 1190

■ **25 indents:**

400 x 300 mm Ref. 2190



SPOONS



Spoons

90 x 28 mm Depth 12 mm

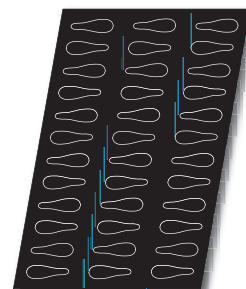
Volume 15 ml

■ **36 indents:**

600 x 400 mm Ref. 1127

■ **18 indents:**

400 x 300 mm Ref. 2127



Cutter
DEC 1127



ROUND TARTLETS

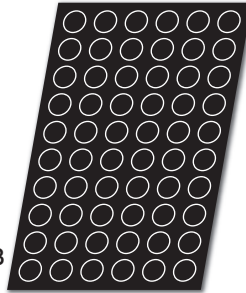
Mini tartlets

Ø 42 mm Depth 10 mm
Volume 13 ml

■ **60 indentations:**
600 x 400 mm Ref. 1413

■ **30 indentations:**
400 x 300 mm Ref. 2413

■ **24 indentations:**
325 x 265 mm Ref. 7413



Cutter
MA 152115



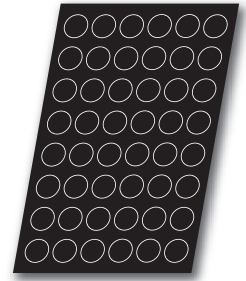
Quiches

Ø 48 mm Depth 15 mm
Volume 20 ml

■ **48 indentations:**
600 x 400 mm Ref. 1600

■ **24 indentations:**
400 x 300 mm Ref. 2600

■ **20 indentations:**
325 x 265 mm Ref. 7600



Cutter
MA 152117



Mince pies

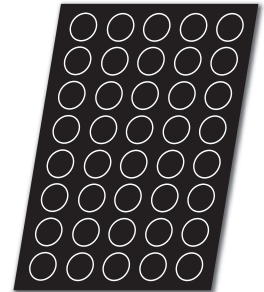
Ø 58 mm Depth 20 mm
Volume 35 ml

■ **40 indentations:**
600 x 400 mm Ref. 1066

■ **20 indentations:**
400 x 300 mm Ref. 2066



Cutter
MA 152120



Tartlets

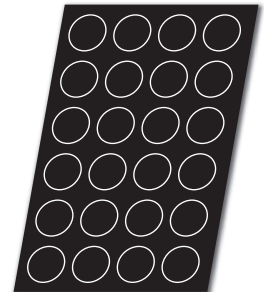
Ø 77 mm Depth 20 mm
Volume 65 ml

■ **24 indentations:**
600 x 400 mm Ref. 1675

■ **12 indentations:**
400 x 300 mm Ref. 2675



Cutter
MA 152124



Tricks and tips

The dough lining device will enable you to line without any difficulty the dough in the Flexipan® indentations. With its two heads, it fits perfectly the references 1413, 1600, 1066 and 1982.

Ref. MA 140102



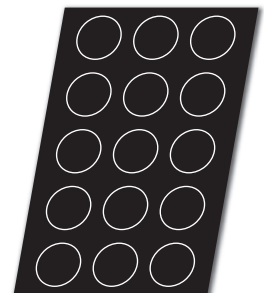
Quiches / Pies

Ø 96 mm Depth 25 mm
Volume 135 ml

■ **15 indentations:**
600 x 400 mm Ref. 1674



Cutter
MA 152127



OVAL TARTLETS

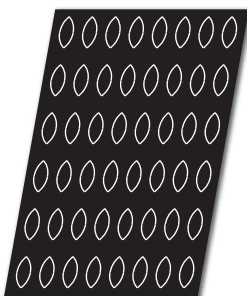
Mini-oval tartlets

66 x 27 mm Depth 11 mm
Volume 10 ml

■ **48 indents:**
600 x 400 mm Ref. 1982

■ **24 indents:**
400 x 300 mm Ref. 2982

Cutter
MA 152208

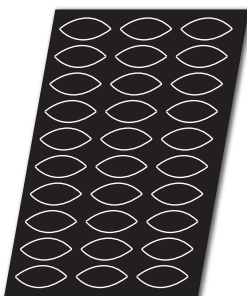


Oval tartlets

106 x 45 mm Depth 15 mm
Volume 35 ml

■ **30 indents:**
600 x 400 mm Ref. 1033

■ **15 indents:**
400 x 300 mm Ref. 2033



Tricks and tips

The dough lining device will enable you to line without any difficulty the dough in the Flexipan® indents. With its two heads, it fits perfectly the references 1982, 1413, 1600 and 1066.

Ref. MA 140102



Tips: thanks to this shape you will be able to make "cat's tongues" and fruit filled pastry boats for children.

Cutter
MA 150210



FLUTED TARTLETS

Mini-fluted tartlets

46 x 38 mm Depth 15 mm
Volume 11 ml

■ **40 indents:**
600 x 400 mm Ref. 1082

■ **20 indents:**
400 x 300 mm Ref. 2082



PETITS-FOURS



Cutter
DEC 1144



Mini-drops


52 x 32 mm Depth 20 mm
Volume 18 ml

■ 56 indents:
600 x 400 mm Ref. 1144

■ 28 indents:
400 x 300 mm Ref. 2144



Triangles


48 x 41 mm Depth 10 mm
Volume 7 ml 

■ 80 indents:
600 x 400 mm Ref. 1985

■ 40 indents:
400 x 300 mm Ref. 2985

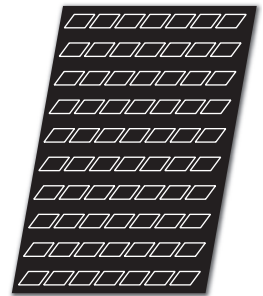


Lozenges


60 x 35 mm Depth 10 mm
Volume 9 ml 

■ 70 indents:
600 x 400 mm Ref. 1984

■ 35 indents:
400 x 300 mm Ref. 2984

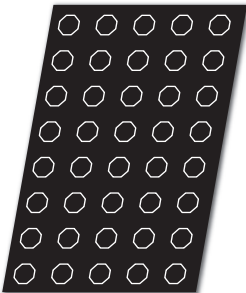


Octagons


43 x 40 mm Depth 26 mm
Volume 28 ml 

■ 40 indents:
600 x 400 mm Ref. 1560

■ 20 indents:
400 x 300 mm Ref. 2560

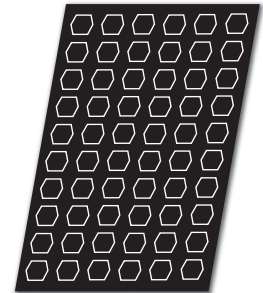


Hexagons

45 x 40 mm Depth 12 mm
Volume 12 ml 

■ 60 indents:
600 x 400 mm Ref. 1076

■ 30 indents:
400 x 300 mm Ref. 2076

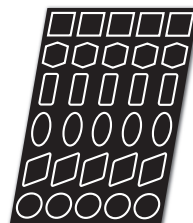
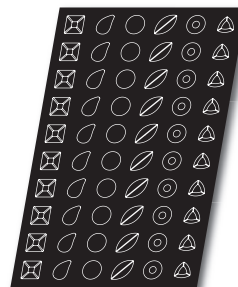


Various Petits-fours

Various shapes
Depth 22 mm

■ 60 indents:
600 x 400 mm Ref. 1174

■ 30 indents:
400 x 300 mm Ref. 2174



Delicacies

Various shapes
Depth 12 mm

■ 30 indents:
400 x 300 mm Ref. 2064

PETITS-FOURS

Medallions

Ø 28 mm Depth 8 mm

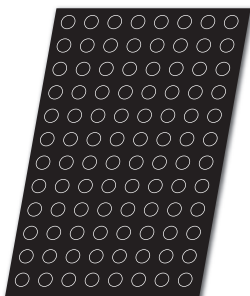
Volume 5 ml

■ **96 indents:**

600 x 400 mm Ref. 1097

■ **48 indents:**

400 x 300 mm Ref. 2097



Other idea: You can also mould caramels and ganaches ready to be coated.

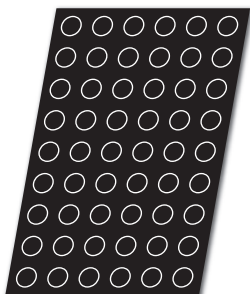
Mini-cylinders

Ø 38 mm Depth 10 mm

Volume 14 ml

■ **54 indents:**

600 x 400 mm Ref. 2435



Pomponnettes

Ø 36 mm Depth 17 mm

Volume 14 ml

■ **96 indents:**

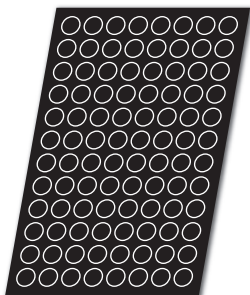
600 x 400 mm Ref. 1416

■ **48 indents:**

400 x 300 mm Ref. 2416

■ **30 indents:**

325 x 265 mm Ref. 7416



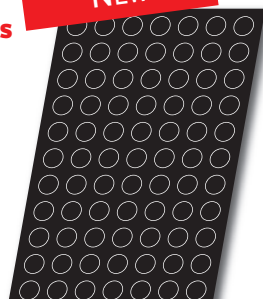
Shortbread - Macaroons

Ø 38 mm Depth 3 mm

Volume 6 ml

■ **77 indents:**

600 x 400 mm Ref. 1884



EGGS



Mini half-eggs

55 x 35 mm Depth 20 mm
Volume 20 ml

■ 56 indents:
600 x 400 mm Ref. 1256

■ 28 indents:
400 x 300 mm Ref. 2256



Half-eggs

94 x 60 mm Depth 31 mm
Volume 95 ml

■ 25 indents:
600 x 400 mm Ref. 1156



Cutter
DEC 1156



CHRISTMAS LOGS

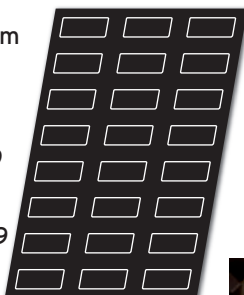
Mini-logs

95 x 40 mm Depth 30 mm
Volume 80 ml

■ 24 indents:
600 x 400 mm Ref. 1039

■ 12 indents:
400 x 300 mm Ref. 2039

■ 8 indents:
325 x 265 mm Ref. 7039



Cutter
DEC 1039

Mini-logs

122 x 42 mm Depth 32 mm

Volume 115 ml

■ 24 indents:
600 x 400 mm Ref. 1320

■ 12 indents:
400 x 300 mm Ref. 2320



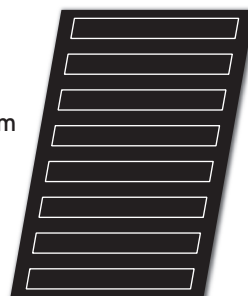
Cutter
DEC 1148



Christmas logs

339 x 40 mm Depth 39 mm
Volume 450 ml

■ 8 indents:
600 x 400 mm Ref. 1454



BELLS . EGGS . STARS

Christmas trees

90 x 85 mm Depth 30 mm

Volume 100 ml

■ **20 indents:**

600 x 400 mm Ref. 1142

■ **8 indents:**

400 x 300 mm Ref. 2142



Bells

102 x 92 mm Depth 29 mm

Volume 130 ml

■ **15 indents:**

600 x 400 mm Ref. 1182



Stars

70 x 45 mm Depth 20 mm

Volume 45 ml



■ **24 indents:**

600 x 400 mm Ref. 1131

■ **12 indents:**

400 x 300 mm Ref. 2131

Cutter
MA 152217



Stars

80 x 65 mm Depth 15 mm

Volume 35 ml



■ **24 indents:**

600 x 400 mm Ref. 1061

■ **12 indents:**

400 x 300 mm Ref. 2061



Stars in relief

90 x 75 mm Depth 25 mm

Volume 95 ml

■ **8 indents:**

400 x 300 mm Ref. 2132



FLEXIPAN® FOR PORTIONS

Demarle developed the Flexipan® for Portions to get inserts for your Christmas Logs, its length is perfectly suitable to your plastic logs. These new shapes, sold with a stainless steel frame will be ideal for your logs inserts or for small plated desserts cut into pieces.



Christmas logs Inserts

495 x 40 mm Depth 39 mm

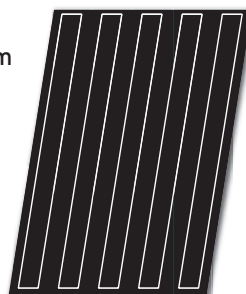
Volume 700 ml 

■ 5 indents:

600 x 400 mm Ref. 1464

Sold with Stainless Steel frame
SUP 01464 00

Fits perfectly into our plastic
Christmas log mould
Ref. GOU 0001 (cf. p 74)



©Annapurna

495 x 40 mm Depth 33 mm

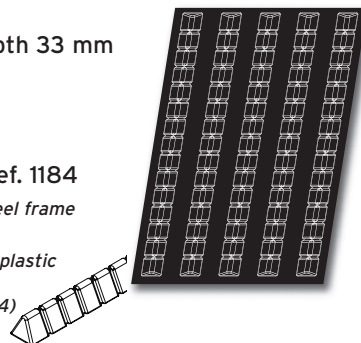
Volume 370 ml

■ 5 indents:

600 x 400 mm Ref. 1184

Sold with Stainless Steel frame
SUP 01464 00

Fits perfectly into our plastic
Christmas log mould
Ref. GOU 0001 (cf. p 74)



Mould a jellified insert half-way of the indent. Freeze then unmould. Pour some mousse, then add the jellified insert.

©Caterpillar

495 x 40 mm Depth 36 mm

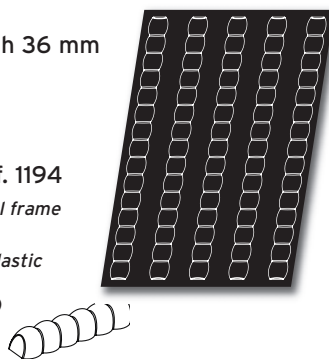
Volume 450 ml

■ 5 indents:

600 x 400 mm Ref. 1194

Sold with Stainless Steel frame
SUP 01464 00

Fits perfectly into our plastic
Christmas log mould
Ref. GOU 0001 (cf. p 74)



INSERTS FOR LOGS TO BE CUT INTO PORTIONS

Flexipan® for portions offer numerous possibilities as far as your creations are concerned. You can mould soft cakes, mousses for example, or, just imagine what you want... Cut into portions or slices and let your creativity run wild!



Apricot soft cake in the ©Annapurna (ES 1184)



Vanilla bavaroise in the ©Caterpillar (ES 1194)



Chocolate soft cake in the Insert for log (ES 1464)

Tip



Bake some toastbread in the Flexipan® Christmas logs Inserts FP 1464.



Make a 3 vegetables mousse in the same indents.



Place a slice of mousse on the bread and you get a perfect petit-four!

Those three kits are sold with a Stainless Steel frame Ref. SUP 01464 00. The plastic Christmas log is sold apart cf. page 74.

OBLONG SHAPES



©Avel Sachem

Half-cylinders

85 x 17 mm Depth 15 mm

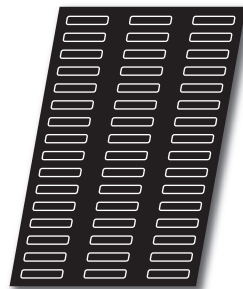
Volume 20 ml

■ 48 indents:

600 x 400 mm Ref. 1146

■ 24 indents:

400 x 300 mm Ref. 2146



Hazelnut biscuit

240 g almond paste 50%

175 g praliné

200 g icing sugar

340 g egg whites

50 g sugar

100 g flour

100 g cornstarch

80 g cold clarified butter

Patrick Bouvard's recipe, pastry chef in
Bourg en Bresse, France



Discover the complete recipes on
the website www.demarle.com



©Angelo Musa

Idea : a nougatine shell moulded in
the half-cylinder shape Ref. 1146
and filled with an hazelnut-lemon
praliné. Place on a rectangular
shaped citrus ganache.

Philippe Urraca's idea, Best Craftsman in
Pastry in collaboration with Thierry
Mastain, teacher in a Catering School in
Orchies, France.

CHAMPAGNE BISCUIT

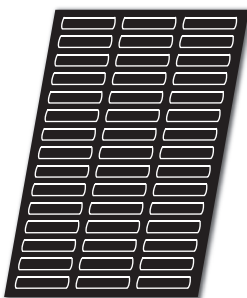
Champagne biscuits

109 x 24 mm Depth 10 mm

Volume 20 ml

■ 45 indents:

600 x 400 mm Ref. 1130



Tricks and tips

Insert for ingots

The champagne biscuit shape
could be used as an insert in the
ingot with a cavity Ref. 1148 or in
the cake Ref. 1145.



RECTANGULAR SHAPES

Mini-Ingots

40 x 15 mm Depth 12 mm

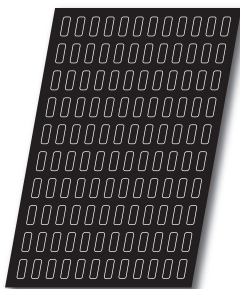
Volume 6 ml

■ **120 indents:**

600 x 400 mm Ref. 1149

■ **60 indents:**

400 x 300 mm Ref. 2149



Idea: use this shape to make mini-financiers or mini-mendiants to serve with tea or coffee.

Ingots

120 x 40 mm Depth 25 mm

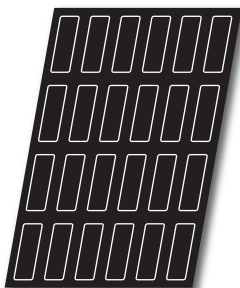
Volume 100 ml

■ **24 indents:**

600 x 400 mm Ref. 1145

■ **12 indents:**

400 x 300 mm Ref. 2145



Small ingots with a cavity

100 x 40 mm Depth 25 mm

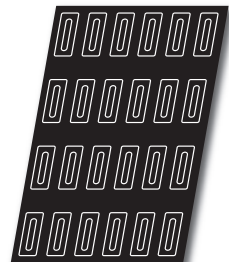
Volume 70 ml

■ **24 indents:**

600 x 400 mm Ref. 1158

■ **12 indents:**

400 x 300 mm Ref. 2158



Cutter
DEC 1039



Ingots with a cavity

120 x 40 mm Depth 25 mm

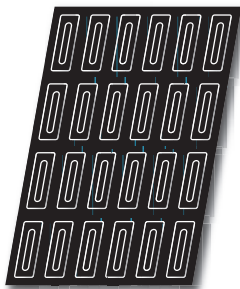
Volume 90 ml

■ **24 indents:**

600 x 400 mm Ref. 1148

■ **12 indents:**

400 x 300 mm Ref. 2148




Cutter
DEC 1148

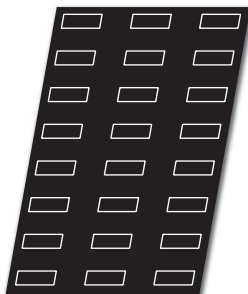


RECTANGULAR CAKES


Cakes

80 x 30 mm Depth 30 mm
Volume 55 ml 

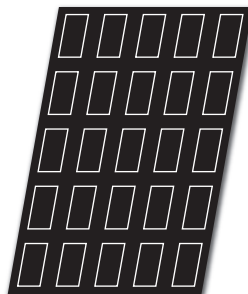
- **24 indents:**
600 x 400 mm Ref. 1532
- **12 indents:**
400 x 300 mm Ref. 2532




Cakes

89 x 46 mm Depth 25 mm
Volume 110 ml 

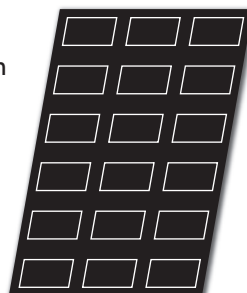
- **25 indents:**
600 x 400 mm Ref. 4394
- **12 indents:**
400 x 300 mm Ref. 2394



Cakes


102 x 58 mm Depth 30 mm
Volume 139 ml 

- **18 indents:**
600 x 400 mm Ref. 1092
- **9 indents:**
400 x 300 mm Ref. 2092

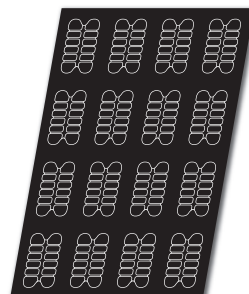


A **trick** ... This shape can also be used on the reverse side to make rectangular tartlets.

Fluted cakes


110 x 60 mm Depth 25 mm
Volume 105 ml 

- **16 indents:**
600 x 400 mm Ref. 1081
- **8 indents:**
400 x 300 mm Ref. 2081

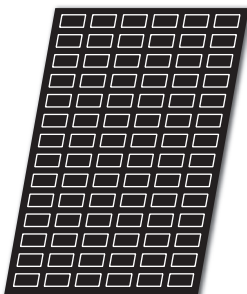


FINANCIERS


Mini-financiers

50 x 26 mm Depth 11 mm
Volume 10 ml 

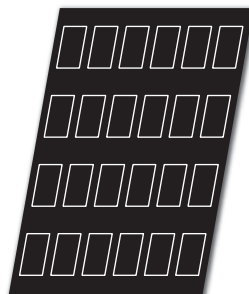
- **84 indents:**
600 x 400 mm Ref. 1117
- **42 indents:**
400 x 300 mm Ref. 2117
- **35 indents:**
325 x 265 mm Ref. 7117



Financiers

86 x 46 mm Depth 14 mm
Volume 45 ml 

- **24 indents:**
600 x 400 mm Ref. 1264
- **12 indents:**
400 x 300 mm Ref. 2264



BRIOCHETTES

Mini-brioches

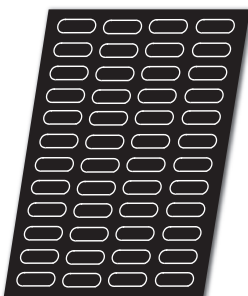
70 x 30 mm Depth 10 mm
Volume 15 ml

■ 48 indents:

600 x 400 mm Ref. 1070

■ 24 indents:

400 x 300 mm Ref. 2070



Long brioches

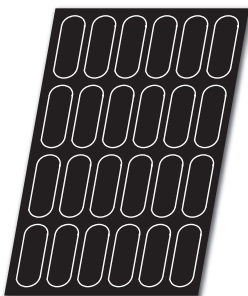
130 x 48 mm Depth 18 mm
Volume 80 ml

■ 24 indents:

600 x 400 mm Ref. 2005

■ 12 indents:

400 x 300 mm Ref. 4005



Round brioches

Ø 79 mm Depth 15 mm
Volume 65 ml

■ 24 indents:

600 x 400 mm Ref. 3006

■ 12 indents:

400 x 300 mm Ref. 2006



Fluted brioches

62 x 49 mm Depth 26 mm
Volume 60 ml

■ 24 indents:

600 x 400 mm Ref. 1792

■ 12 indents:

400 x 300 mm Ref. 2792



Fluted brioches

Ø 68 mm Depth 25 mm
Volume 60 ml

■ 24 indents:

600 x 400 mm Ref. 1922

■ 12 indents:

400 x 300 mm Ref. 2922

Fluted brioches

Ø 78 mm Depth 30 mm
Volume 105 ml

■ 24 indents:

600 x 400 mm Ref. 10273

■ 12 indents:

400 x 300 mm Ref. 9273

Fluted brioches

Ø 81 mm Depth 37 mm
Volume 105 ml

■ 24 indents:

600 x 400 mm Ref. 1282

■ 12 indents:

400 x 300 mm Ref. 4282



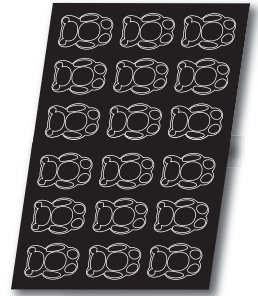
TEDDY BEARS



Teddy Bears

90 x 55 mm Depth 20 mm
Volume 80 ml

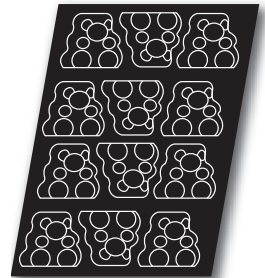
- 18 indentations:
600 x 400 mm Ref. 1056
- 9 indentations:
400 x 300 mm Ref. 2056



Teddy Bears

115 x 113 mm Depth 31 mm
Volume 220 ml

- 12 indentations:
600 x 400 mm Ref. 1975
- 6 indentations:
400 x 300 mm Ref. 2975



Teddy Bear's Head

70 x 62 mm Depth 25 mm
Volume 75 ml

- 24 indentations:
600 x 400 mm Ref. 1147
- 12 indentations:
400 x 300 mm Ref. 2147



TEA CAKES - BISCUITS

Bow Tie

98 x 55 mm Depth 27 mm
Volume 85 ml

- 21 indentations:
600 x 400 mm Ref. 1286
- 9 indentations:
400 x 300 mm Ref. 2286



Dog bones

72 x 35 mm Depth 14 mm
Volume 20 ml

- 36 indentations:
600 x 400 mm Ref. 1163
- 18 indentations:
400 x 300 mm Ref. 2163



SHAPES FOR CHILDREN

Jigsaw puzzle

100 x 65 mm Depth 25 mm
Volume 90 ml

■ **18 indents:**

600 x 400 mm Ref. 1186

■ **9 indents:**

400 x 300 mm Ref. 2186



Butterfly

70 x 60 mm Depth 20 mm
Volume 60 ml

■ **24 indents:**

600 x 400 mm Ref. 1175

■ **12 indents:**

400 x 300 mm Ref. 2175



Fishes

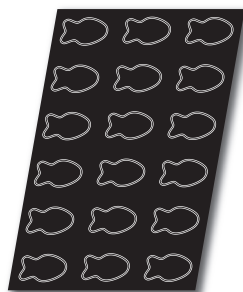
99 x 59 mm Depth 25 mm
Volume 100 ml

■ **18 indents:**

600 x 400 mm Ref. 1172

■ **9 indents:**

400 x 300 mm Ref. 2172



Little men

70 x 65 mm Depth 12 mm
Volume 30 ml

■ **24 indents:**

600 x 400 mm Ref. 1173

■ **12 indents:**

400 x 300 mm Ref. 2173




MUFFINS . DARIOLES



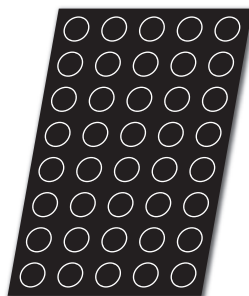
Mini-muffins

Ø 51 mm Depth 29 mm

Volume 45 ml 

■ 40 indents:
600 x 400 mm Ref. 1031

■ 20 indents:
400 x 300 mm Ref. 2031



Muffins

Ø 73 mm Depth 40 mm

Volume 125 ml 

■ 24 indents:
600 x 400 mm Ref. 3051

■ 12 indents:
400 x 300 mm Ref. 2051



Muffins

Ø 79 mm Depth 36 mm

Volume 115 ml 


■ 24 indents:
600 x 400 mm Ref. 915

■ 12 indents:
400 x 300 mm Ref. 2915



Jumbo Muffins

Ø 82 mm Depth 50 mm

Volume 220 ml 

■ 15 indents:
600 x 400 mm Ref. 1601

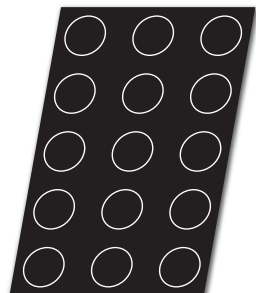


Muffins

Ø 91 mm Depth 35 mm


Volume 190 ml 

■ 15 indents:
600 x 400 mm Ref. 1034



Mushroom Muffins

70 mm Depth 43 mm

Volume 90 ml 

■ 15 indents:
530 x 325 mm Ref. 1178
(GN 1/1)

NEW

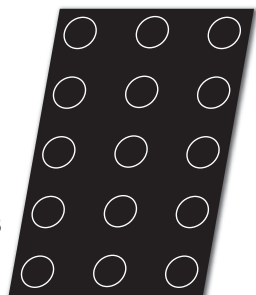


Darioles

Ø 65 mm Depth 55 mm

Volume 128 ml 

■ 15 indents:
600 x 400 mm Ref. 1098



CYLINDERS



Mini-cylinders

Ø 40 mm Depth 20 mm

Volume 25 ml 

■ **54 indentations:**
600 x 400 mm Ref. 1129

■ **48 indentations:**
600 x 400 mm Ref. 2266

■ **24 indentations:**
400 x 300 mm Ref. 1266

■ **20 indentations:**
325 x 265 mm Ref. 7266



A recipe: realise this vegetable Tatin pouring fried vegetables cut in julienne strips and applying a disc of shortcrust pastry on the top.

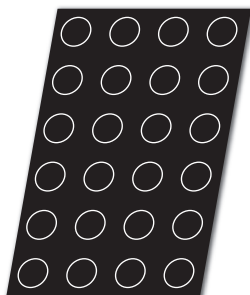
Cylinders

Ø 63 mm Depth 25 mm

Volume 65 ml 

■ **24 indentations:**
600 x 400 mm Ref. 2269

■ **12 indentations:**
400 x 300 mm Ref. 3269



Cylinders

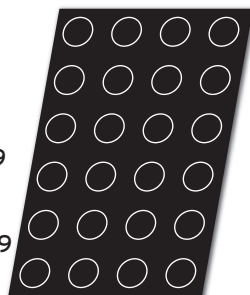
Ø 63 mm Depth 35 mm

Volume 90 ml 

■ **24 indentations:**
600 x 400 mm Ref. 1269

■ **12 indentations:**
400 x 300 mm Ref. 5269


■ **9 indentations:**
325 x 265 mm Ref. 7269



FLORENTINERS . COOKIES

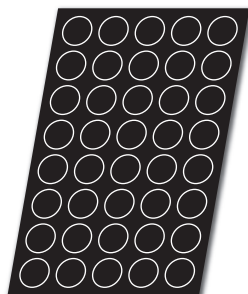
Mini-florentiners

Ø 59 mm Depth 13 mm

Volume 30 ml 


■ **40 indentations:**
600 x 400 mm Ref. 115

■ **20 indentations:**
400 x 300 mm Ref. 2115



Florentiners - Quiches

Ø 102 mm Depth 20 mm

Volume 140 ml 

■ **15 indentations:**
600 x 400 mm Ref. 112

■ **5 indentations:**
325 x 265 mm Ref. 7112



Cookies

Ø 78 mm Depth 10 mm

Volume 50 ml 


■ **24 indentations:**
600 x 400 mm Ref. 1441

■ **12 indentations:**
400 x 300 mm Ref. 2441



Cookies

Ø 91 mm Depth 8 mm

Volume 60 ml 

■ **15 indentations:**
600 x 400 mm Ref. 1299



"TATIN" APPLE TARTS



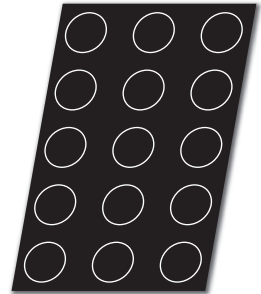
"Tatin" Apple Tarts

Ø 82 mm Depth 30 mm

Volume 135 ml

■ 15 indents:

600 x 400 mm Ref. 1897



"Tatin" Apple Tarts

Ø 100 mm Depth 35 mm

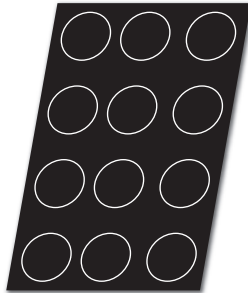
Volume 245 ml

■ 12 indents:

600 x 400 mm Ref. 1777

■ 6 indents:

400 x 300 mm Ref. 2777



"Tatin" Apple Tarts

Ø 105 mm Depth 40 mm

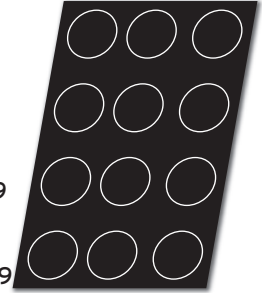
Volume 305 ml

■ 12 indents:

600 x 400 mm Ref. 1399

■ 6 indents:

400 x 300 mm Ref. 2399



INSERTS FOR ROUND DESSERTS . PIZZAS SHAPES . QUICHES

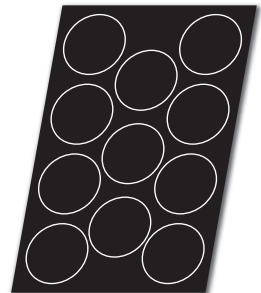
Rounds

Ø 125 mm Depth 16 mm

Volume 75 ml

■ 11 indents:

600 x 400 mm Ref. 107



6 round shapes

■ Ø 140 mm Depth 25 mm Volume 360 ml

600 x 400 mm Ref. 2452

■ Ø 150 mm Depth 24 mm Volume 390 ml

600 x 400 mm Ref. 1758

■ Ø 147 mm Depth 12 mm Volume 200 ml

600 x 400 mm Ref. 122

■ Ø 166 mm Depth 12 mm Volume 240 ml

600 x 400 mm Ref. 118

■ Ø 150 mm Depth 15 mm Volume 250 ml

600 x 400 mm Ref. 1548

■ Ø 186 mm Depth 12 mm Volume 300 ml

600 x 400 mm Ref. 123



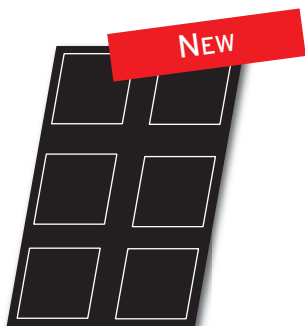
DECOR AND INSERTS FOR DESSERTS & TARTS

Square Insert

150 x 150 mm Depth 15 mm
Volume 300 ml

■ 6 indents:

600 x 400 mm Ref. 1748



Double insert

Ø 160 mm Depth 28 mm
Volume 460 ml

■ 6 indents:

600 x 400 mm Ref. 1181



Saint-Honoré crown

Ø 150 Depth 26 mm
Volume 260 ml

■ 6 indents:

600 x 400 mm Ref. 1179



©2 Rings Decor & Insert

Ø 180 - 120 mm Depth 15 mm
Volume 230 ml

■ 6 indents:

600 x 400 mm Ref. 1177



© Frédéric Bourse

Flexipan® Individual Moulds

Demarle offers a complete range of Flexipan® Individual Moulds allowing to make various shapes and sizes of desserts.

©3 Rings Mould



© Frédéric Bourse

Ref. 400 Ø 200 - 140 - 80 mm Depth 15 mm Vol. 28 cl

Ref. 402 Ø 220 - 160 - 100 mm Depth 15 mm Vol. 35 cl

Sponge Cake Mould



Ref. 321 Ø 110/95 mm Depth 60 mm - 50 cl

Ref. 338 Ø 150/140 mm Depth 50 mm - 85 cl

Ref. 346 Ø 155/147 mm Depth 50 mm - 91 cl

Ref. 409 Ø 170/165 mm Depth 50 mm - 112 cl

Ref. 353 Ø 180/175 mm Depth 60 mm - 145 cl

Ref. 325 Ø 180/157 mm Depth 70 mm - 150 cl

Ref. 449 Ø 187/180 mm Depth 60 mm - 155 cl

Ref. 438 Ø 190/185 mm Depth 40 mm - 104 cl

Ref. 337 Ø 200/190 mm Depth 50 mm - 149 cl

Ref. 354 Ø 215/205 mm Depth 50 mm - 167 cl

Ref. 335 Ø 215/205 mm Depth 60 mm - 210 cl

Ref. 336 Ø 220/215 mm Depth 60 mm - 221 cl

Ref. 477 Ø 240/215 mm Depth 70 mm - 285 cl

Ref. 470 Ø 240/225 mm Depth 70 mm - 297 cl

Ref. 339 Ø 250/240 mm Depth 50 mm - 241 cl

Ref. 345 Ø 255/250 mm Depth 50 mm - 259 cl

©Football Mould



Sold stuck to their stainless steel frame

Ref. 500 Ø 210 mm Depth 40 mm Vol. 68 cl

©Saint-Honoré crown



Ref. 502 Ø 190 mm Depth 37 mm Vol. 30 cl

Open Pie Mould



Ref. 306 Ø 180/160 mm Depth 40 mm - 95 cl

Ref. 307 Ø 203/190 mm Depth 40 mm - 113 cl

Ref. 380 Ø 215/200 mm Depth 40 mm - 131 cl

Ref. 308 Ø 220/200 mm Depth 40 mm - 136 cl

Ref. 316 Ø 240/220 mm Depth 40 mm - 161 cl

Ref. 309 Ø 260/240 mm Depth 45 mm - 212 cl

Ref. 317 Ø 280/260 mm Depth 45 mm - 260 cl

Ref. 310 Ø 295/280 mm Depth 47 mm - 286 cl

Ref. 398 Ø 302/282 mm Depth 57 mm - 370 cl

Tart Pie Mould



Ref. 452 Ø 140/135 mm Depth 25 mm - 37 cl

Ref. 347 Ø 170/168 mm Depth 34 mm - 88 cl

Ref. 318 Ø 200/185 mm Depth 25 mm - 67 cl

Ref. 450 Ø 260/250 mm Depth 20 mm - 98 cl



Cushion



NEW



Ref. 603 170 x 130 mm Depth 40 mm Vol. 55 cl

Ref. 503 225 x 155 mm Depth 40 mm Vol. 110 cl

Rectangular Tart



Vol. 90 cl



Ref. 496 265 x 135 mm Depth 30 mm

Fluted Square



Vol. 220 cl



Ref. 484 240 x 220 mm Depth 50 mm

Square shape



Vol. 100 cl



Ref. 360 180 x 180 mm Depth 35 mm

Half-Sphere shape



Ref.. 361
Vol. 112 cl



Ref. 457 Ø 130 mm Depth 65 mm - 55 cl

Ref. 361 Ø 160 mm Depth 85 mm - 112 cl

Ref. 479 Ø 168 mm Depth 43 mm - 60 cl

Bar Mould



NEW



Ref. 697 145 x 145 mm Depth 45 mm Vol. 67 cl

Ref. 497 210 x 210 mm Depth 45 mm Vol. 110 cl

Yin & Yang cake

NEW



Vol. 80 cl



Ref. 505 210 x 110 mm Depth 40 mm

Fluted rectangular cake



Vol. 78 cl



Ref. 499 195 x 90 mm Depth 60 mm

Fluted Cake



Vol. 78 cl



Ref. 487 233 x 110 mm Depth 50 mm

Rectangular Cake



Ref. 476 185 x 90 mm Depth 60 mm - 70 cl

Ref. 349 240 x 85 mm Depth 70 mm - 120 cl

Octagon shape



Ref. 341 215 x 215 mm
Depth 40 mm - 144 cl

Oval shape



Ref. 365 230 x 170 mm
Depth 50 mm - 142 cl

Triangular shape



Vol. 170 cl



Ref. 493 230 x 230 mm Depth 50 mm

Daisy shape



NEW



Ref. 656 Ø 180 mm Depth 40 mm Vol. 66 cl

Ref. 456 Ø 215 mm Depth 50 mm Vol. 120 cl

Savarin Mould



Ref. 485 Ø 165 mm Depth 40 mm - 60 cl

Ref. 311 Ø 170 mm Depth 34 mm - 47 cl

Ref. 312 Ø 220 mm Depth 45 mm - 107 cl

Ref. 366 Ø 220 mm Depth 45 mm - 136 cl

Rosace Shape



Vol. 134 cl



Ref. 472 Ø 215 mm Depth 57 mm

Fluted Savarin



Vol. 180 cl



Ref. 486 Ø 250 mm Depth 60 mm

Twist



Vol. 120 cl



Ref. 495 Ø 225 mm Depth 40 mm

Sun shape



Vol. 230 cl



Grooved Open Pie Mould



Ref. 303 Ø 184 mm Depth 40 mm - 86 cl

Ref. 304 Ø 200 mm Depth 45 mm - 117 cl

Ref. 305 Ø 210 mm Depth 40 mm - 121 cl

Ref. 389 Ø 250 mm Depth 35 mm - 148 cl

Ref. 480 Ø 260 mm Depth 50 mm - 205 cl

Ref. 374 Ø 285 mm Depth 35 mm - 200 cl

Ref. 488 Ø 260 mm Depth 60 mm

Sunflower shape



Vol. 240 cl



Ref. 481 285 x 255 mm Depth 60 mm



Teddy Bear shape



Vol. 125 cl



Ref. 478 260 x 205 mm Depth 55 mm

Bear Head shape



Vol. 135 cl



Ref. 425 235 x 215 mm Depth 40 mm

Heart shape



Vol. 120 cl



Ref. 344 225 x 218 mm Depth 35 mm

Flower shape



Vol. 190 cl



Ref. 426 265 x 218 mm Depth 50 mm

Neptune

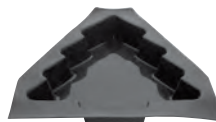


Vol. 240 cl



Ref. 491 240 x 240 mm Depth 60 mm

Christmas Tree



Ref. 382 165 x 152 mm Depth 30 mm - 44 cl

Ref. 392 261 x 240 mm Depth 40 mm - 133 cl

Modulo



Vol. 147 cl



Ref. 435 245 x 170 mm Depth 50 mm

Little Man



Vol. 130 cl



Ref. 501 260 x 210 mm Depth 40 mm

"Christmas" Brioche Mould



Ref. 343 335 x 130 mm Depth 45 mm - 133 cl

Ref. 387 375 x 150 mm Depth 50 mm - 180 cl

Star shape



Vol. 245 cl



Ref. 475 290 x 215 mm Depth 60 mm

Flexipat®

Thanks to Flexipat®, even layers of sponge, crème brûlée or fruit jelly can be spread or moulded very quickly.

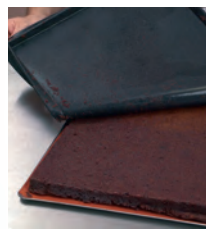
Any baked or frozen preparations of your choice will have a perfectly regular presentation giving rise to increases in productivity, because there are no wasted edges, especially for desserts set in frames.



Toffees made with the Flexipat® mat Ref. FT 04020



Flexipat® 2 cm High



With the Flexipat® mat Ref. FT 1020, you can make thicker sponges or Genova cakes for your desserts or simply bake brownies perfectly.

You can also mould Crème brûlée or other preparations 1,5 cm or 2 cm thick without any overflowing.

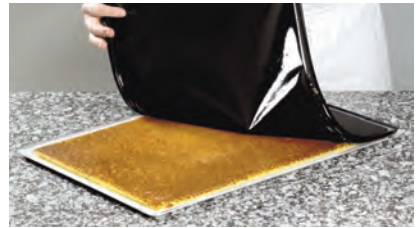


Demonstration in pictures

The Flexipat® mat will enable you to mould easily all types of sponges, crèmes brûlées, jelly strips, fruit jellies, ganache or crispy nougatine...



Crème brûlée



Crispy Nougatine



Chocolate sponge



Jelly strip



Sponge unmoulding



Thanks to the Flexipat® edges, you can get perfect and regular layers that can be added one after one in your dessert set in frame.



Sunshine dessert

Joconde sponge , Crème brûlée and Sun fruit gell made with the Flexipat® mat

Recipe from the book "Choosing Flexipan®"

Flexipat® technical specifications

■ Advantages

Flexipat® has all the advantages of Flexipan®: its flexibility, its self-supporting stability and above all the non-stick properties allowing easy turning out of the product without any risk of breakage.

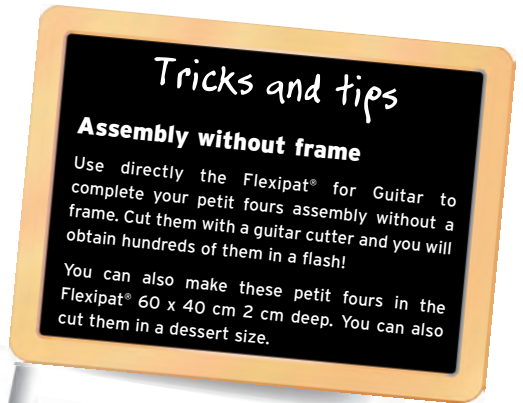
The applications of Flexipat® are similar to those of Silpat® however sponges are smoother after baking.

■ Cleaning

Cleaning Flexipat® is very easy, simply immerse in warm soapy water and clean with a soft sponge.

To dry Flexipat®, you can leave it in a 100°C ventilated oven for 2 or 3 minutes.

Get hundreds of petits-fours quickly and easily with the Flexipat® for Guitar cutter FT 04020.



- 1- Pour the jelly strip on the frozen crème brûlée.
- 2- Place the sponge on the jelly strip while setting. Freeze.
- 3- Unmould, dice with a guitar cutter and caramelize a sugar and brown sugar mixture on the top.

Available sizes

Flexipat® mats are designed to fit in 600 x 400 mm and 530 x 325 mm perforated aluminium trays.

Flexipat® 1 cm deep

555 mm x 360 mm Depth 10 mm

Ref. FT 01010

Flexipat® 2 cm deep

555 mm x 360 mm Depth 20 mm

Ref. FT 01020

Flexipat® Gastro GN 1/1

480 mm x 280 mm Depth 13 mm

Ref. FT 02213

Flexipat® for Guitar cutter

335 mm x 335 mm Depth 16 mm

Ref. FT 04020



Flexipat® kit

3 Flexipat®

Ref. FT 01010 and a Stainless Steel
frame Ref. CA 01010 00

Kit code : ES 1010

Stainless steel frames

The 45 mm high stainless steel frames have been especially designed to fit perfectly to preparations made in Flexipat® or to be used with Relief Pastry mats Norbert Vannier.

(except Ref. TF 00160 and TF 00140)

Frames

545 x 350 mm

Ref. CA 01010 00

476 x 275 mm

Ref. CA 02213 01

342 x 244 mm

Ref. CA 02010 00



The Flexipat® is a patented product conform to French, European and American regulations on silicone products in contact with food.

Pastry mats



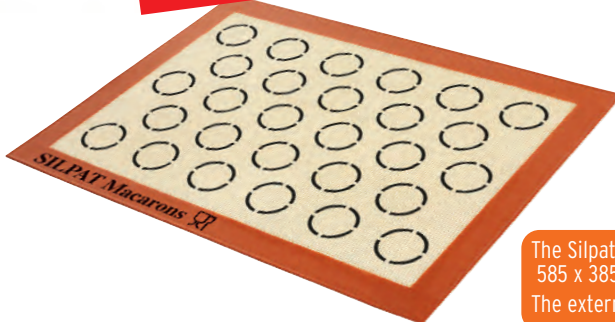
The pastry mats are non stick, no greasing is required and they are as effective for baking as for freezing.

These mats are ideal for baking all Danish pastries and other patisseries baked on trays (like macarons for example).

They can also be used to bake all sorts of biscuits, shortbreads and sponges such as Joconde sponge. They are also ideal for sugarcraft.



NEW



Pipe your macarons so easily!

The Silpat® for Macarons is available in 375 x 275 mm and in 585 x 385 mm (Ref. 585 385 63).
The external diameter of the rings is 35 mm.

Silpat®. Fiberlux®

The Silpat® and the Fiberlux® must be placed on a tray preferably perforated. To clean the mats use a soft sponge under running water.

Precautions: Be careful not to cut on the mats. Never fold them.



Size	Dimensions of the tray (mm)	Dimensions of the mat (mm)	References
Sugar Lamp	400 x 300	400 x 300	SP 400 300 00
GN 1/1	530 x 325	520 x 315	SP 520 315 00
	600 x 400	585 x 385	SP 585 385 00
US	660 x 460	620 x 420	SP 620 420 00
GN 2/1	650 x 530	640 x 520	SP 640 520 00
UK	760 x 460	750 x 450	SP 750 450 00
GER	780 x 580	770 x 570	SP 770 570 00
	800 x 400	785 x 385	SP 785 385 00
	800 x 600	785 x 585	SP 785 585 00



Shortbread pastries



Macaroons

Pastry mats

Roul'pat®



Coated with silicone on both sides, this non-stick mat is also non-slip. Especially designed to allow spreading nougatine, cooked sugar, chocolate or caramel, this very practical non-slip mat can be used for rolling out any kind of dough without using flour. To clean the Roul'pat® use a soft sponge under hot water.

Dimensions of the mat (mm)	References	Dimensions of the mat (mm)	References
585 x 385	RL 585 385 03	645 x 445	RL 645 445 00
620 x 420	RL 620 420 00	800 x 585	RL 800 585 00

Relief Pastry Mats “Norbert Vannier”

The Relief Pastry Mats allow you to very easily produce strips of sponge with a regular pattern for the assembly of dessert set in rings.

For desserts set in frames, proceed to assemble your dessert upside down to produce decoration on the top. Just spray a chocolate velvet to bring out the pattern.

To finish, you can also use the Relief Pastry Mats for sugar or chocolate decoration for artistic masterpieces.



NEW

©Halloween
Ref. TF 01020



NEW

©Rising sun
Ref. TF 01010

600 x 400 mm Relief Pastry Mats range



Labyrinth
600 x 400 mm
Ref. TF 01000

GN 1/1 size
Ref. TF 07000



Venetian Cane
Ref. TF 00190



Variation
Ref. TF 00200



Dome
Ref. TF 00180



Bubbles
Ref. TF 00170



Straight Flutes
Ref. TF 00160



Large Greek Frieze
Ref. TF 00140



Small Greek Frieze
Ref. TF 00150

Demonstration in pictures



Joconde Sponge Recipe

125 g ground almonds
125 g sugar
170 g eggs
115 g egg whites
40 g sugar
35 g flour
25 g butter

Cigarette paste Recipe

40 g butter
40 g egg whites
40 g icing sugar
40 g flour
SQ coffee essence



Spread the cigarette paste.
Freeze for a few minutes.



Spread the Joconde sponge.
Bake at 200°C for 8 to 10 min



Remove the Relief Pastry mat.



Cut in strips.

Frames

Frames have been designed to assemble the cakes upside down. They are laid directly on the Relief Pastry Mats.

Frames

545 x 350 mm
Ref. CA 01010 00
476 x 275 mm
Ref. CA 02213 01
342 x 244 mm
Ref. CA 02010 00



ATricks and tips

Lay a frame on the Relief Pastry Mat then proceed to assemble upside down. The top of the cake takes the pattern of the Relief Mat. Then spray a chocolate velvet with a chocolate gun to bring out the pattern.



Relief Discs and Christmas Log Mat

NEW



Snowflake®

Ref. TF 00020



Yin & Yang

Ref. TF 00010



Rosette

Ref. TF 00100



Spiral

Ref. TF 00120



Christmas Log

Ref. TF 00130



Relief Mats

The "Norbert Vannier" Relief Discs in pictures



Put the Relief Disc on a baking tray.

Using a triangle spatula, fill the Relief Disc with a chocolate mousse darkened with cocoa paste or melted couverture in order to optimise the effect of colour contrast.



Place a stainless steel frame on the Relief Disc.

Fill with the cake mixture and top with a layer of sponge.

Place in the freezer.



Upon removal from the freezer, turn upside down, and remove the Relief Disc.

Take care that the relief pattern stays on the dessert. If not, place the dessert in the freezer again until it is sufficiently set to allow removal of the Relief Disc.

Books



This looks like a book but it is an easel!

Demarle is proud to present its latest publication: **“Greedy Secrets”** by 4 chefs:

Thierry Mastain, teacher at the Orchies Catering College, Pascal Tepper, Best French Craftsman in Bakery in 2000, Frédéric Bourse, l'Atelier del Gusto in Italy, and Marianne Dufour, technical

consultant at Demarle, put all of their expertise and talent

into the preparation of recipes, each one more creative than the others!

Cuisine, Pâtisserie, Bakery, the world of food and catering is reconsidered in different shapes, colours and textures.

Pastry



Bakery



Catering



Easy to use in laboratories thanks to its stand...

“Greedy Secrets” by 4 chefs

Ref. DOC 3300 FR - GB 00

in French & English

160 pages

Demarle Editions

©photos Barbara Grossmann



"Greedy Secrets" by 4 chefs



The layout leaves a special place for photography, not only of the creations, but also the most important steps of each recipe.

Demarle also gives you other options how to use the products.

Every part stands out clearly thanks to chapters with different colours.

The recipes are presented in a brand new easel form, that will stand on the worktop of any laboratory and with plastic coated pages to facilitate its use.

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



Thierry Mastain



Pascal Tepper



Frédéric Bourse



Marianne Dufour

Books



Demarle provides professional chefs with a comprehensive “user’s manual” for the non-stick flexible Flexipan® trays.

Three chefs, Thierry Mastain, Jean-Philippe Walser and Marc Leroy, all of them with experience of teaching, present you a large range of creations, from desserts to petits fours and also savoury recipes.

Each recipe has been designed to fill a Flexipan® tray and is presented in a highly instructive style, with the reference of the model to be used and its characteristics.

Jérôme Villette editions

Choosing Flexipan®, 90 recipes for the artisan

Ref. DOC 3100 GB 00

Available in French Ref. DOC 3100 FR 00

in Spanish Ref. DOC 3100 ES 00

in German Ref. DOC 3100 DE 00





© Myung Ju Sung



© Camille Lesecq



© Daniel Gallot



© Hideki Kawamura

“Exceptional excursions with Flexipan” is an exceptional

book for sweet and savoury gastronomy enthusiasts.

90 chefs from around the world let their imagination flow and created recipes most representative of the tastes of their country.

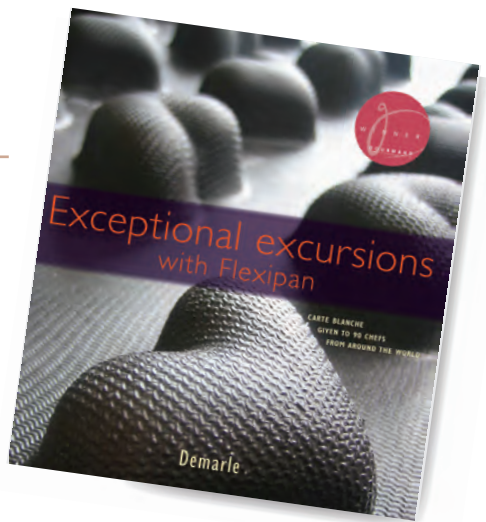
Our photographer Frédéric Lebain travelled around the world to the pastry shops and kitchens of the greatest chefs and managed to capture the essence of each chef and his passion.

More than just a fantastically illustrated book, it is first and foremost an inspirational treasure trove in which you will discover the most unusual, creative and often audacious ideas!

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

Demarle editions

Info : **“Exceptional Excursions with Flexipan”** was awarded **Best Book in the World for Food Professionals** during the World Cookbook Awards which took place in Beijing in April 2007.



Available in English
Ref. DOC 3200 GB 02

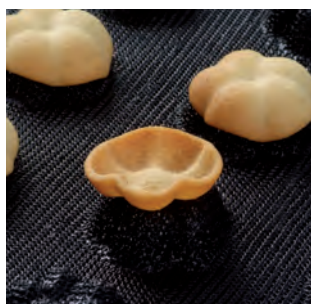
Available in French (limited edition)
Ref. DOC 3200 FR 00

Silform® for Tartlets

Producing tartlet bases (part- or fully baked) has become much easier with the new range of **Silform® Tartlets**. No need to prick or to line the dough, or even to garnish with dry beans anymore. You can even use the mat on the reverse side!

Due to its silicone components, this mould is non-stick and therefore does not need greasing. Moreover, the perforated texture of the Silform® allows a perfect and uniform heat diffusion for an optimum quality of baking and a perfectly crusty pastry.

Productivity is today's special...



Pear and blackcurrant tartlets made by Angelo Musa, MOF 2007 with the Square Silform® Ref. SF 1119 and the Square cutter Ref. DEC 1102.

Tartlets			600 x 400 mm		400 x 300 mm		325 x 265 mm	
Designation	Dim. mm	Depth mm	Nr. of indents	Ref.	Nr. of indents	Ref.	Nr. of indents	Ref.
Mini round tartlets	∅ 42	10	60	1413	30	2413	24	7413
Mini round tartlets	∅ 48	15	48	1600	24	2600	20	7600
Mince pies	∅ 58	20	40	1066	20	2066	-	-
Round tartlets	∅ 77	20	24	1675	12	2675	-	-
Round tartlets	∅ 96	25	15	1674	-	-	-	-
Mini charlottes	∅ 35	15	60	1071	30	2071	-	-
Spoons	90 x 28	12	36	1127	18	2127	-	-
Mini fluted tartlets	46 x 38	15	40	1082	20	2082	-	-
Mini quenelles	42 x 26	20	72	1072	36	2072	-	-
Quenelles	60 x 40	25	42	1052	18	2052	15	7052
Mini oval tartlets	66 x 27	11	48	1982	24	2982	-	-
Oval tartlets	106 x 45	15	30	1033	15	2033	-	-
Mini squares	45 x 45	12	60	1106	30	2106	-	-
Squares	60 x 60	15	40	1119	20	2119	-	-
Fluted square tartlets	78 x 78	20	24	1171	12	2171	-	-

Silform® for Tartlets

Recipe of the Shortbread pastry

sweet pastry

120 g butter . 250 g flour . 100 g icing sugar .
50 g egg . 5 g de salt

Cut the butter in pieces. Flour and add butter. Before the end of the flouring, mix with icing sugar, the egg and the salt. Leave to cool in the fridge.

savoury pastry

125 g creamed butter . 15 g icing sugar . 2 g salt .
2 g curcuma . 50 g egg . 160 g flour

Mix the butter with the icing sugar, the salt and the curcuma. Add the egg and the flour. Place in the freezer once the dough rolled out to 2 mm thick.



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



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



Bake in the oven during approximately 15 min. to 170-180°C. Thanks to the heat, the dough takes the shape of the Silform® indent.

Cutter
MA 150214

Cutter
DEC 1127



Available Exoglass® Cutters

Fluted Cutters Exoglass®	Dimensions	For Silform® Ref.
MA 152112	ø 35 mm	2435
MA 152115	ø 50 mm	1413
MA 152117	ø 60 mm	1600
MA 152120	ø 75 mm	1066
MA 152124	ø 95 mm	1675
MA 152127	ø 120 mm	1674
MA 152128	ø 130 mm	112
MA 152208	85 x 50 mm	1982
MA 150210	115 x 70 mm	1033
MA 150214	Cuillère	1127

Tricks and tips Two cutters for one indent

An exoglass® cutter Ref. MA 150214 has been developed to cut your pastry dough to fit perfectly the spoon shape.

The "spoon" Stainless Steel cutter Ref. DEC 1127 allows you to produce bigger spoon shaped tartlets upside down on the Silform® ref 1127.



FOR MORE INFORMATION, ASK YOUR USUAL DISTRIBUTOR FOR THE SILFORM® BROCHURE. (DOC 1010)


Silform® for Tartlets

Several Silform® shapes have been especially developed for choux pastry. Thanks to the round or elongated shapes, piping choux pastry is easy and products are evenly calibrated. The choux pastry which has a naturally supple texture* glides and fits perfectly the Silform® shapes. The choux pastry does not need to be glazed or scratched. It is preferable to bake the choux pastry in a deck oven. When removed from the oven, the finished product will be perfectly even and smooth on top. Thanks to the non-stick texture of Silform®, tipping out is faultless. The bottom is light and clean which means that the choux is stable and ready to decorate.



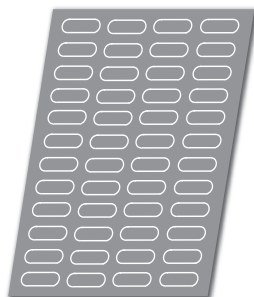
Mini-eclairs

70 x 30 mm Depth 10 mm

Volume 15 ml 

■ 48 indents:
600 x 400 mm Ref. 1070

■ 24 indents:
400 x 300 mm Ref. 2070



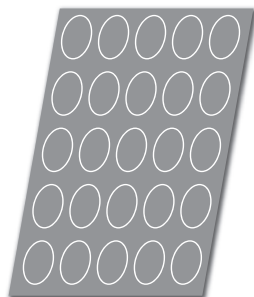
Oval shapes

90 x 60 mm Depth 15 mm

Volume 56 ml 

■ 25 indents:
600 x 400 mm Ref. 1088

■ 12 indents:
400 x 300 mm Ref. 2088



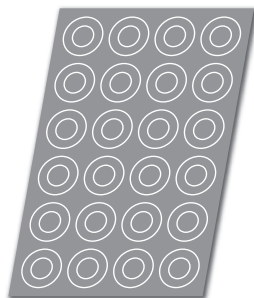
Paris-Brest

Ø 80 mm Depth 15 mm

Volume 50 ml 

■ 24 indents:
600 x 400 mm Ref. 1087

■ 12 indents:
400 x 300 mm Ref. 2087

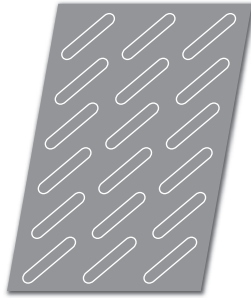


Eclairs for right-handed

125 x 25 mm Depth 5 mm

Volume 15 ml

■ 18 indents:
600 x 400 mm Ref. 1090

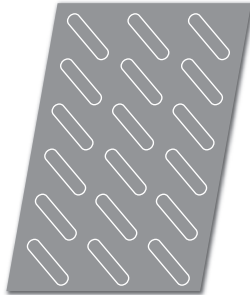


Eclairs for left-handed

125 x 25 mm Depth 5 mm

Volume 15 ml

■ 18 indents:
600 x 400 mm Ref. 1100

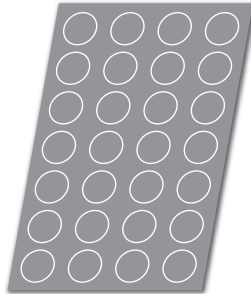


Big choux for round eclairs

Ø 67 mm Depth 15 mm

Volume 48 ml

■ 28 indents:
600 x 400 mm Ref. 0002

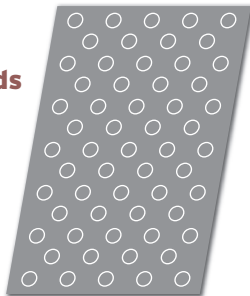


Baby choux for pyramids

Ø 30 mm Depth 5 mm

Volume 4 ml

■ 59 indents:
600 x 400 mm Ref. 1089



* Recipe by Jean-Philippe Walser, teacher in a school (CFA) in Nancy - France

For a 600 x 400 mm tray Ref. SF 01070, 48 mini eclairs: 65 g pasteurised milk . 60 g water . 5 g salt . 50 g butter . 75 g flour . 150 g eggs

Silform[®] for Bread

These mats are preformed non-stick bread mats with a perforated texture, ideal for a variety of small bread shapes : round breads, small rounds, hot-dogs rolls, soft rolls, submarines, hamburger buns, sandwiches, rolls...

They can be used on any kind of grids or baking trays for use in ventilated ovens. Perforated aluminium trays will be preferred so as to optimize the heat transfer.



Special bread rolls (SF 115)



Tropézienne (SF 1548)

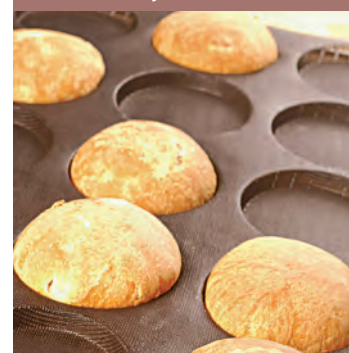


Snails (SF 1217)

Diam. mm	Depth mm	400 x 300 mm		600 x 400 mm		800 x 400 mm		800 x 600 mm	
		Nr. of ind.	Ref.	Nr. of ind.	Ref.	Nr. of ind.	Ref.	Nr. of ind.	Ref.
38	10	-	-	54	2435	-	-	-	-
59	13	20	2115	40	0115	-	-	-	-
67	15	-	-	28	0002	-	-	-	-
75	17	-	-	24	2114	-	-	-	-
79	15	12	2006	24	3006	-	-	48	1006
98	17	-	-	12	0101	-	-	-	-
102	20	-	-	15	0112	-	-	-	-
104	20	6	2217	12	1217	18	8217	24	6217
105	13	-	-	15	0111	-	-	-	-
105	15	-	-	-	-	18	8065	-	-
114	18	-	-	11	1419	14	4419	-	-
125	16	-	-	11	0107	-	-	-	-
147	12	-	-	6	0122	-	-	-	-
150	15	-	-	6	1548	-	-	-	-
166	12	-	-	6	0118	-	-	-	-
186	12	-	-	6	0123	-	-	-	-



Hamburger buns (SF 112)



Focaccia (SF 111)

Silform® for Bread

New shapes



Oblong shape (SF 1165)



Toast Bread (SF 2170)

©Pascal Tepper - M.O.F. in bakery



Mini Baguettes (SF 167)

Dim. mm	Depth mm	400 x 300 mm		600 x 400 mm		800 x 400 mm		800 x 600 mm	
		Nr. of ind.	Ref.	Nr. of ind.	Ref.	Nr. of ind.	Ref.	Nr. of ind.	Ref.
56 x 56	24	15	2133	35	1133	-	-	-	-
70 x 70	30	12	2162	24	1162	-	-	-	-
93 x 93	28	-	-	15	1176	-	-	-	-
89 x 46	25	12	2394	25	4394	-	-	-	-
95 x 40	30	12	2039	24	1039	-	-	-	-
110 x 50	18	-	-	-	-	36	4058	-	-
120 x 40	25	12	2145	24	1145	-	-	-	-
122 x 42	32	12	2320	24	1320	-	-	-	-
130 x 48	18	12	4005	24	2005	30	8005	48	1005
145 x 50	25	-	-	-	-	20	4075	-	-
155 x 41	25	-	-	18	0004	-	-	-	-
169 x 64	30	-	-	12	1403	16	4403	-	-
185 x 60	30	-	-	-	-	12	4074	-	-
200 x 64	30	-	-	-	-	12	4053	-	-
222 x 50	10	5	2143	10	0143	-	-	-	-
230 x 64	30	-	-	-	-	12	4095	-	-
240 x 70	35	-	-	8	1165	-	-	-	-
243 x 103	20	3	2161	6	1161	-	-	-	-
245 x 115	50	2	2170	-	-	-	-	-	-
259 x 64	30	-	-	8	0167	-	-	18	5167
260 x 85	30	-	-	-	-	7	4063	-	-
299 x 60	30	3	2911	6	0911	-	-	-	-
314 x 60	30	3	2687	6	1687	-	-	-	-



Squares (SF 1133)



Square buns (SF 1176)

Silform®

Sweet and savoury tips

By Pascal Tepper,
M.O.F 2000 in Bakery



Mould pizza preparation in Flexipan® Ref. 112. Freeze.

Mould a pallet of jellified passion fruit crème brûlée in a "biscuit champagne" Flexipan® shape Ref. 1130. Freeze.



Insert the frozen pizza disk in bread dough that has been cut out with a cutter, moulded and proved into Silform® Ref. 1419 indents.

Insert the jellified pallet in brioche dough that has been moulded and proved into Silform® shapes Ref. 2005.



Tomato, anchovy and pepper pizzas made in Silform® Ref. 1419. Mini-pizzas or mini-quiches can be made in Flexipan® Ref. 2435 and Silform® Ref. 1600.



A strawberry and rhubarb version in oval Flexipan® shapes Ref. 2267 and Silform® Ref. 1088.

An original idea, these brioches will delight your customers!



Recipe
Spread over yeast puff pastry an almond and pistachio cream. Make a sausage shape and place in the freezer. Cut into slices and then place 4 slices, overlapped into Silform® indents ref. SF 2005. Bake in ventilated oven at 190 °C for 15 minutes. Decorate with a few raspberries.

Silform® Individual Moulds for Bread



Designation	Dim mm	Depth mm	Ref.
Sponge Cake Mould	110 / 95	60	321
	150 / 140	50	338
	155 / 147	50	346
	170 / 165	50	409
	180 / 175	60	353
	180 / 157	70	325
	190 / 185	40	438
	200 / 190	50	337
	215 / 205	50	354
	215 / 205	60	335
	220 / 215	60	336
Tart Pie Mould	240 / 215	70	477
	240 / 225	70	470
Tart Pie Mould	250 / 240	50	339
	250 / 225	35	504
Open Pie Mould	180 / 160	40	306
	203 / 190	40	307
	215 / 200	40	380
Savarin Mould	165	40	485
	Oval	230 x 170	50
Rectangular Cake	185 x 90	60	476
	240 x 85	70	349
Fluted Cake	233 x 110	50	487

Silpain® mat

The non-stick Silpain® mat has a perforated texture, covered with food grade silicone. It is as effective for freezing as it is for baking bread of all shapes and sizes which are not required to be calibrated, also ideal for the part-baking of tarts.

The mat must be used flat and placed on a tray preferably perforated for a better circulation of the heat.

To clean the mat, use a soft sponge under running water.



Find available sizes
on www.demarle.com

Fluted trays for frozen dough

These flexible fluted trays of fiberglass and silicone are especially effective for proving and baking frozen dough. Their particular structure prevents the dough from sticking to the fibers during defreezing and proving. The flutes naturally remain stable on the frames, without the 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 and numbers of flutes per sheet is variable according to your needs. The flutes can be across the width of the frame or down the length.



Find available sizes
on www.demarle.com

Fiberglass®

Fiberglass® is coated with a red standard quality silicone.



Siltray®

The Siltray® is coated with several layers of red and black high quality silicones. It provides better results and a longer life.



Silform® Baguettes

These preformed non-stick mats are especially designed for baguettes. Easy to use, not attached to the grid, they can be placed on any tray with straight edges (90°) preferably in aluminium, perforated in case of baking in a ventilated oven. They can also be used in Multibake® grids. Removable, they can be replaced by another Silform baguette® with a different number of flutes to make various-sized baguettes. They are also the best financial option for professionals who bake French style baguette occasionally.



Tules made in the Silform® Baguettes
Ref. SB 585L 385 07

Silform® Travées

These non-stick mats are Silform® moulds which have a flat base especially designed for paninis, ciabattas, and in fact, all types of bread with a flat rectangular shape.

These moulds are perfect for the creation of a large variety of baked products where size consistency is important.



Tricks and tips

Use Silform® Travées to make flavoured breads. Sliced, they make ideal toasts for buffets.



Ciabattas made in the Silform® Travées Ref. TR 0002



Funnel



Stainless steel automatic funnel.
1,9 L capacity.
Ref. MA 258825

Chrome wire stand is an option.
Ref. MA 116515

Plastic log



Ref. GOU 0001

Plastic christmas log, 50 cm long.
Can be used with the Relief Christmas Log
Ref. TF 00130
(cf. p 59).

Cutters



Demarle developed a range of stainless steel and Exoglass® cutters to resolve the problems of cutting sponges to get a perfect result.



Stars



Mini heart



Spoons



Squares



Fluted rounds



Fluted ovals

Stainless steel Cutters

Designation	References	For Flexipan® Ref.
Mini-dropc	DEC 01144	1144 (p 30)
Spoon	DEC 01127	1127 (p 27)
Mini-sapphire	DEC 01126	1126 (p 15)
Sapphire	DEC 01124	1124 (p 15)
Egg	DEC 01156	1156 (p 32)
Quenelle	DEC 01154	1154 (p 25)
Medium charlotte	DEC 01079	1079 (p 11)
Charlotte	DEC 01059	1059 (p 11)
Mini-heart	DEC 01136	1136 (p 17)
Heart	DEC 01073	1073 (p 17)
Interlacing heart	DEC 01096	1096 (p 17)
Square	DEC 1105	1105 (p21)
Square	DEC 01102	1102 (p 21)
Mini-log	DEC 01039	1039 (p 32) - 1158 (p 37)
Ingot	DEC 01148	1145 - 1148 (p 37)

Hexagon

DEC 01180

1180 (p 13)

Cutters Exoglass®

Designation	References	Dimensions	For Flexipan® and Silform® Ref.
Spoon	MA 150214	-	1127 (p 27)
Star	MA 152217	-	1061 (p 33)
Mini-heart	MA 152215	-	2001 (p 16)
Square	MA 150241	40 x 40 mm	1113 (p 21)
Square	MA 150244	55 x 55 mm	1105 (p 21)
Square	MA 150247	70 X 70 mm	1102 (p 21)
Round	MA 152112	ø 35 mm	1416 (p 31) - 2435 (p 31)
Round	MA 152115	ø 50 mm	1413 (p 28)
Round	MA 152117	ø 60 mm	1600 (p 28)
Round	MA 152120	ø 75 mm	1066 (p 28)
Oval	MA 152124	ø 95 mm	1675 (p 28)
Oval	MA 152127	ø 120 mm	1674 (p 28)
Rond	MA 152128	ø 130 mm	112 (p 43)
Ovale	MA 152208	85 x 50 mm	1982 (p 29)
Ovale	MA 150210	115 x 70 mm	1033 (p 29)

NEW

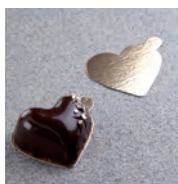
Gold undercake cardboards

Demarle has launched a brand new and essential range of accessories for your shops: the golden cardboards.

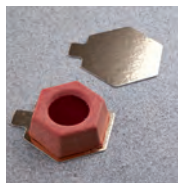
Ideal to present your small cakes, and very easy to move thanks to its strap.

The range here below is adapted to a few Flexipan® shapes. The gold undercake cardboards are sold by sheets and are detachable.

It is possible to order the cardboards with one side in gold colour and the reverse side in black colour.

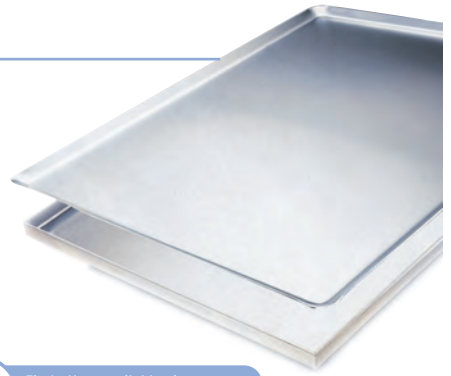


References	Designation	For Flexipan® ref.
CAR 01156	Egg	1156
CAR 01180	Hexagon	1180
CAR 01102	Square	1105 -1102 - 1497 1882 - 1166 - 1585
CAR 01268	Round shape	1268 - 1094 - 1159
CAR 01124	Sapphire	1124 - 1160
CAR 01073	Heart	1073
CAR 01054	Oval shape	1054 -1154 1116 - 1270
CAR 01148	Rectangular shape	1148 - 1145 1320 - 1187



Baking sheets

Aluminium baking sheets are available with 45° or 90° edges, in 1,5 or 2 mm thickness, without coating or with non-stick coating (silicone Bi-flon 60® or fluoropolymer Optiflon®), non perforated or perforated (ø 3 mm or ø 6 mm perforations). Demarle recommends using perforated sheets with Flexipan® or Silpat® mats.

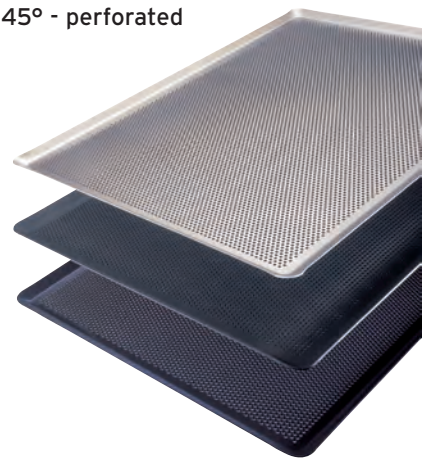


Find other available sizes on www.demarle.com on a minimum quantity.

45° - non perforated



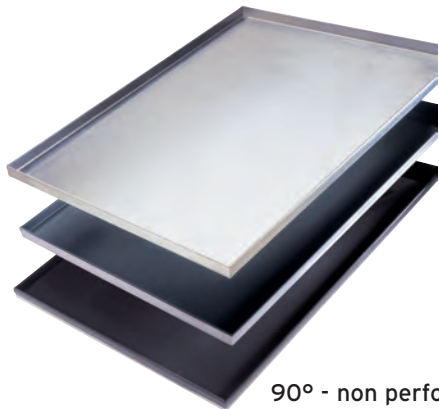
45° - perforated



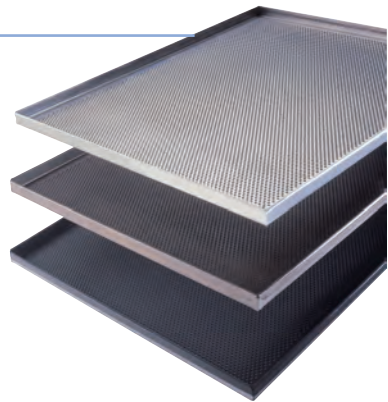
Tray sizes (mm)	COATING				
	Without		Optiflon® (Teflon)	Biflon® (Silicone)	
Thickness	1,5 mm	2 mm	2 mm	1,5 mm	2 mm
NON PERFORATED			REFERENCES		
530 x 325	00 AP530 325 02	00 AP530 325 00	QT AP530 325 00	QB AP530 325 02	QB AP530 325 00
600 x 400	00 AP600 400 01	00 AP600 400 00	QT AP600 400 00	QB AP600 400 01	QB AP600 400 00
800 x 400		00 AP800 400 00	QT AP800 400 00		QB AP800 400 00
800 x 600	00 AP800 600 03	00 AP800 600 00	QT AP800 600 00		QB AP800 600 00
PERFORATED ø 3 mm			REFERENCES		
530 x 325	00 AF530 325 01	00 AF530 325 00	QT AF530 325 00	QB AF530 325 01	QB AF530 325 00
600 x 400	00 AF600 400 01	00 AF600 400 00	QT AF600 400 00	QB AF600 400 01	QB AF600 400 00
800 x 400	00 AF800 400 02	00 AF800 400 00	QT AF800 400 00	QB AF800 400 02	QB AF800 400 00
800 x 600	00 AF800 600 03	00 AF800 600 00	QT AF800 600 00		QB AF800 600 00



Baking sheets



90° - non perforated



90° - perforated

Tray sizes (mm)	COATING				
	Without		Optiflon® (Teflon)	Biflon® (Silicone)	
Thickness	1,5 mm	2 mm	2 mm	1,5 mm	2 mm
NON PERFORATED			REFERENCES		
530 x 325	00 AP530 325 04	00 AP530 325 01	QT AP530 325 01		QB AP530 325 01
600 x 400	00 AP600 400 04	00 AP600 400 02	QT AP600 400 01	QB AP600 400 04	QB AP600 400 02
800 x 400					
800 x 600		00 AP800 600 01	QT AP800 600 01		QB AP800 600 01
PERFORATED ø 3 mm			REFERENCES		
530 x 325	00 AF530 325 04	00 AF530 325 03	QT AF530 325 03		QB AF530 325 03
600 x 400	00 AF600 400 06	00 AF600 400 04	QT AF600 400 04	QB AF600 400 06	QB AF600 400 04
800 x 400	00 AF800 400 01			QB AF800 400 01	
800 x 600		00 AF800 600 01	QT AF800 600 01		QB AF800 600 01

Eurogliss® rounded corners trays

- Stainless steel AISI304 tube frame.
- Aluminium perforated sheet (perforations ø 1,8 mm).
- Bi-flon 60® silicone or Optiflon® fluoropolymer non-stick coating.
- Flat screens or with channels.
- Round and pressed corners.

Trays dimensions	Flutes
600 x 400 mm	4 ou 5 (L600)
800 x 400 mm	4 ou 5 (L800)
800 x 600 mm	6 ou 8 (L800)



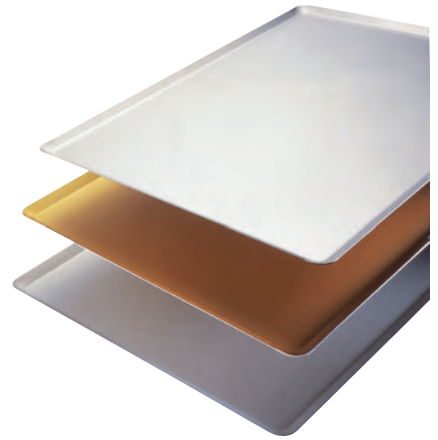
Display trays

The display trays are available in Stainless Steel, 1 mm thick or in anodised Aluminium, aluminium or gold coloured, in 1,5 mm thickness.

They have no coating and are not suitable for baking.

Dimensions of the trays
(mm)

600 x 400



Other sizes available.
Do not hesitate to contact us.

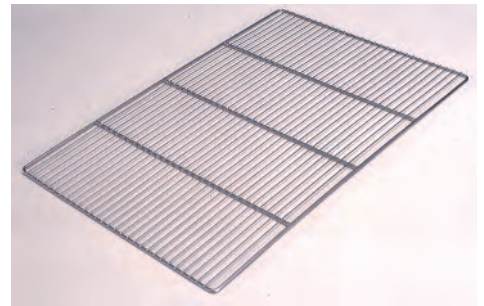
Grids

Dimensions of the trays
(mm)

600 x 400

800 x 400

800 x 600



Multibake®



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

Leather gloves

Leather gloves resistant to a temperature of 300°C.

Ref. G 0201 A



Storage racks

The Stainless Steel pastry racks (monobloc construction) are 1810 mm high. They are available in round tubes \varnothing 25 mm or square ones 25 x 25 mm, with 16 levels (distance of 98 mm between the levels) or 20 levels (distance of 78 mm between the levels). They are equipped with 2 rubber wheels with Chromed Steel fork. In option, the square tube racks can be dismantlable and two brakes could be added to the wheels.



Racks dimensions

530 x 325

600 x 400

650 x 530

800 x 400

800 x 460

The Washing Tunnel for silicone products



You can easily wash all the silicone mats and flexible moulds with the new Bodson washing machine thanks to its chain with adjustment crank.



Find all the Bodson products on www.bodson.fr

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