ELIE KHALIL
SARL

CAKE & BAKE

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SARL

CAKE & BAKE

CONVEYOR BELTS

We are ecstatic to celebrate our 20th anniversary with our valued clients.
We look forward to “Cake & Bake” with you for years to come.
Till this day, we continue to supply Pita bakers with top quality European conveyors and non-stick baking nets.

Thank you for your continuous trust and support.

.....

السيور الناقلة

٢٠ عاماً مضت ونحن في خدمة منتجو الخبز العربي، نفتخر بوفاء زبائننا الكرام، الذين نعتبرهم شركاء في استمراريتنا. نعمل دائمًا على ان نكون على قدر تطلعاتهم.

سيور ناقلة للخطوط الأتوماتيكية لإنتاج الخبز العربي، غذائية، صنع أوروبا، ذات جودة عالية ومطابقة لمعايير الجودة العالمية.

CELEBRATING OUR

20 ANNIVERSARY

1 FELT-TOP CONVEYOR BELTS

Food grade, made in Europe.

DESCRIPTION

- Synthetic Felt Top
- PVC midlayer
- Fabric Bottom
- Foodgrade
- Preserves the moisture of the dough

USE

- Dough Flattener
- First Proofer

١ سيور اللّباد

غذائية، صنع أوروبا.

الوصف

- لرقّاقة العجين
- للمخمر الاولي، إذ تحافظ على رطوبة العجين

2 POLYESTER CONVEYOR BELTS

Food grade, made in Europe.

DESCRIPTION

- Double sided Polyester fabric
- PVC midlayer
- Foodgrade
- Easy maintenance

USE

- Final Proofer
- Dough Flattener
- Dough Divider

٢ سيور البوليستر

غذائية، صنع أوروبا.

الوصف

- لرقّاقة العجين
- لقطّاعة العجين
- للمخمر النهائي

3 ROPANYL / PU

Top ranked food processing belt.

DESCRIPTION

- Anti bacterial
- Oil and fat resistant
- Die cut proof

USE

- Dough processing
- Meat and poultry processing
- Excellent for fatty and oily products
- Chocolate & biscuits confectionery

٣ سيور الروبانيل/ بي يو

مصنّف الاول في معالجة الاغذية.

الوصف

- مقاوم للبكتيريا
- مقاوم للدهون و الشحوم
- مقاوم للقطع
- صناعة الشوكولا والبسكويت

4 MULTI-USE BELTS

٤ سيور متعدّدة الاستعمالات

DESCRIPTION

- **Colors**: White, Green, Blue & Black
- Fabric Bottom
- PU or PVC top
- Thickness up to 3mm

الوصف

- **الالوان:** أبيض، أخضر، أزرق وأسود
- بي في سي أو بي يو

USE

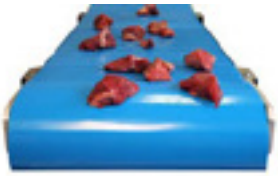
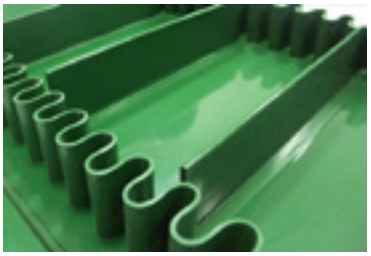
- **General Packaging:** Food & Drugs
- Chocolate & biscuits Confectionery
- Meat, Poultry & Fish processing
- Dairy products handling

الاستعمال

- تغليف الغذاء والدواء
- صناعة الشوكولا والبسكويت
- معالجة اللحوم والدواجن والأسماك
- معالجة منتجات الألبان

P.V.C.: Routine Handling
P.U.: Good resistance to grease, oil, abrasion and heat

بي في سي: للمعالجة الروتينيّة
بي يو: مقاومة للزيوت، الشحوم، المواد الكاشطة والحرارة

5 WOLLEN BELTS

Natural wool endless belts, made in Europe for the dough roller.

DESCRIPTION

- Natural Wool
- Thickness up to 6 mm
- High Performance

USE

- Baguette Shaping
- Croissant Moulder

٥ سيور الصوف

سيور من الصوف الطبيعي صنع أوروبا.

الوصف

- للفافات الخبز الفرنجي والباغيت
- للفافات الكرواسان

6 TREADMILL BELTS

DESCRIPTION

- Low friction
- Low noise

٦ سيور لمكنات الرياضة

الوصف

- نسبة إحتكاك منخفضة
- صوت منخفض للدوران

7 MINI TOAST / CANAPÉ

٧ قوالب الميني توست / كانابيه

DESCRIPTION

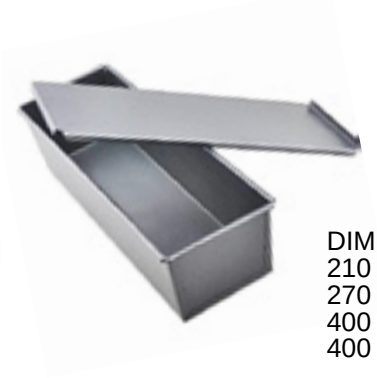
- Made of tin or alusteel
- Dimensions on demand

الوصف

- مصنوعة من التنك الغذائي

المقاسات حسب الطلب

Canape:
300 x 40 x 40 mm
200 x 50 x 50 mm
160 x 70 x 70 mm



DIMENSIONS:
210 x 90 x 90 mm
270 x 100 x 100 mm
400 x 120 x 120 mm
400 x 140 x 140 mm

Flute:
300 x diam. 50 mm

8 FOOD PLASTIC CONTAINERS

٨ مستوعبات البلاستيك الغذائي

DESCRIPTION

- Highly resistant plastic container
- Lids available
- Made in EU

الوصف

- مصنوعة في أوروبا من أجود المواد

DIMENSIONS / المقاسات

- 600 x 400 x 70mm
- 600 x 400 x 100mm
- 600 x 400 x 100mm
- 600 x 400 x 320mm

FLEXIPAN®

THE SIGNATURE OF EXCELLENCE

Our expertise – Flexible mould know-how

When Demarle invented the FLEXIPAN® ORIGINE, it revolutionized the world of baking and pastry-making! Today, FLEXIPAN® ORIGINE is THE reference for flexible moulds and is one of the best-selling pieces of equipment for cooking and baking professionals.

FLEXIPAN® ORIGINE is the perfect partner thanks to its premium materials, (its in-house formulated silicone and its high performance hybrid fiber), high-quality French manufacturing and, of course, the thought-out design of its products. FLEXIPAN® ORIGINE complements all sweet or savory creations to ensure excellence!

Flexible moulds for different creations and recipes!

Our moulds are available in different tray dimensions to adapt to the needs of all professionals:	
Pastry-making size **600 x 400 mm**	
Pastry-making size **800 x 400 mm**	
Semi-industrial size **800 x 600 mm**	
Restaurant size, **400 x 300 mm**	
GN 1/1 Gastronomic size for restaurants	
GN 1/2 Gastronomic size for restaurants	

Optimal productivity.

High life expectancy: can exceed 3,000 uses depending on the products.

Optimum non-stick coating for perfect demoulding.

Specially-formulated silicone for both baking and pastry-making..

Even cooking and browning.

Can be easily cleaned with water.

For sweet and/or savory recipes.

Can be used for cooking and freezing (from -40°C to +240°C) (-40°F to +500°F).

Tray formats are adapted to mass production.

Silicone mould with fiberglass

— Uniquely-textured fiberglass coated with silicone.
— Unique silicone, specially formulated for the Baking industry
— Flexible structure for easy demoulding.
— Thinner silicone casing for optimum heat distribution.
— Fiberglass provides good support for the mould.
These characteristics can be found in FLEXIPAN® ORIGINE and FLEXIPAN® NET moulds.

100% silicone mould

— Resistant silicone that does not warp with wear.
— Precise shapes with sharp edges and pronounced patterns are available.
— Adapted for automatic or manual demoulding.
You will find these features in FLEXIPAN® INSPIRATION moulds.

“The FLEXIPAN® AIR range includes a multitude of shapes, making it possible to offer new products regularly and boost sales. The professional can select the dimensions of the products to suit customers desires or the particular moment of consumption sought.”

Christophe DEBERSÉE
Winner of the 2008 Bakery World Cup.

FABRIQUÉ EN
FRANCE

FLEXIPAN® NET

Considered as "forward thinking" when it was invented, the FLEXIPAN® NET pan has become a must-have tool in bread making and bakery arts. Ideal for producing calibrated products, it offers its greatest advantages during baking.

FLEXIPAN® NET pans are a range of flexible pans made of silicone and glass fiber fabric and bi-component, designed for bread making and bakery products. They have a well-ventilated texture that ensures proper heat circulation, to obtain a crusty finished product with excellent colour.

Non-stick FLEXIPAN® NET pans are very durable, lasting up to 1500 cycles without any risk of sticking.

FLEXIPAN® NET pans hold up perfectly for baking up to +240°, as well as for freezing at -40°, and are also designed to hold frozen dough. Using FLEXIPAN® NET pans means products will be well calibrated and perfectly homogenous (in terms of size, colour and crust). The wide variety of shapes available allows professionals to offer a diverse, creative snacking selection. Little round or square breads are perfect for hotels and restaurants.

Product advantages

+ **Glass fiber** fabric texture for superior durability.
+ **Perforations** for even colour.
+ Products **that are crusty** on the outside and **soft** on the inside.
+ Can be used for **baking** and for **freezing.**

FLEXIPAN® NET Choux & Eclairs

FLEXIPAN® NET range has been specially developed for piping and calibrating the choux pastry. No need to be glazed or scratched. When removed from the oven, the finished product will be perfectly even and smooth on top. Thanks to the non-stick texture of FLEXIPAN® AIR, demoulding is easy.

Mini Eclairs

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

600 x 400 | SF 1070 | 48 ind

Eclairs

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

FOR LEFT-HANDED

600 x 400 | SF 1100 | 18 ind

FOR RIGHT-HANDED

600 x 400 | SF 1090 | 18 ind

Baby choux

ø 30 mm | Depth 5 mm | Vol. 4 ml

600 x 400 | SF 1089 | 59 ind

Chouquettes

ø 38 mm | Depth 10 mm | Vol. 14 ml

600 x 400 | SF 2435 | 54 ind

Big choux

ø 67 mm | Depth 15 mm | Vol. 48 ml

600 x 400 | SF 0002 | 28 ind

Oval shapes

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

600 x 400 | SF 1088 | 25 ind

Paris-Brest

ø ext. 80 mm / ø int 40 mm | Depth 15 mm | Vol. 50 ml

600 x 400 | SF 1087 | 24 ind

FLEXIPAN® NET Tartlets

With the range of FLEXIPAN® NET Tartlets, you can produce easily, upside down, tartlet loweres (part-or fully baked) without pricking the dough. This mould is non-stick and therefore the product does not break while demoulding. The perforated texture allows a uniform heat diffusion for an optimum baking and a perfect crusty dough. Make your life easier!

Spoons

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

600 x 400 | SF 1127 | 36 ind

Mini Charlottes

ø 35 mm | Depth 15 mm | Vol. 9 ml

600 x 400 | SF 1071 | 60 ind

Mini fluted tartlets

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

600 x 400 | SF 1082 | 40 ind

Tartlets

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

600 x 400 | SF 1674 | 15 ind

Related product
Cutter ref. MA152127

ø 77/50 mm | Depth 20 mm | Vol. 65 ml

600 x 400 | SF 1675 | 24 ind

Related product
Cutter ref. MA152124

Mince Pies

ø 58/40 mm | Depth 20 mm | Vol. 35 ml

600 x 400 | SF 1066 | 40 ind

Related product

Cutter
ref. MA152120

Mini tartlets

ø 42/28 mm | Depth 10 mm | Vol. 13 ml

600 x 400 | SF 1413 | 60 ind

Related product

Cutter
ref. MA152115

Big tartlets

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

600 x 400 | SF 1328 | 12 ind

Mini tartlets

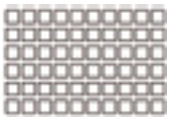
ø 48/34 mm | Depth 15 mm | Vol. 20 ml

600 x 400 | SF 1600 | 48 ind

Related product

Cutter
ref. MA152117

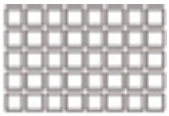
Mini squares



Top 45 x 45 mm | Bottom 35 x 35 mm | Depth 12 mm | Vol. 20 ml

600 x 400 | SF 1106 | 60 ind

Squares



Top 60 x 60 mm | Bottom 33 x 33 mm | Depth 15 mm | Vol. 40 ml

600 x 400 | SF 1119 | 40 ind

Fluted square tartlets

Top 78 x 78 mm | Bottom 49 x 49 mm | Depth 20 mm | Vol. 70 ml

600 x 400 | SF 1171 | 24 ind

Mini oval tartlets

Top 66 x 27 mm | Bottom 40 x 10 mm | Depth 11 mm | Vol. 10 ml

600 x 400 | SF 1982 | 48 ind

Related product

Cutter
ref.
MA152208

Oval tartlets

Top 106 x 45 mm | Bottom 72 x 24 mm | Depth 15 mm | Vol. 35 ml

600 x 400 | SF 1033 | 30 ind

Related product

Cutter
ref.
MA150210

FLEXIPAN® NET Bread

The FLEXIPAN® NET mats specially developped for breads are non-stick and ideal for a variety of small bread shapes: round breads, small rounds, hot-dogs rolls, soft rolls, submarines, hamburger buns, sandwiches, rolls... Thanks to their perforated texture, the heat transfer is optimized, allowing unique crunchy and coloration.

Round shapes

ø 59 mm | Depth 13 mm | Vol. 30 ml

600 x 400 | SF 115 | 40 ind

Raw dough weight : 30 g
Baked dough weight : 25 g

Round shapes

ø 67 mm | Depth 15 mm | Vol. 48 ml

600 x 400 | SF 0002 | 28 ind

Raw dough weight : 70 g
Baked dough weight : 62 g

Round shapes

ø 75 mm | Depth 17 mm | Vol. 65 ml

600 x 400 | SF 2114 | 24 ind

Raw dough weight : 72 g
Baked dough weight : 65 g

Round shapes

ø 79 mm | Depth 15 mm | Vol. 65 ml

600 x 400 | SF 3006 | 24 ind

Raw dough weight : 72 g
Baked dough weight : 65 g

Round shapes

ø 98 mm | Depth 17 mm | Vol. 120 ml

600 x 400 | SF 101 | 12 ind

Raw dough weight : 100 g
Baked dough weight : 94 g

Round shapes

ø 102 mm | Depth 20 mm | Vol. 140 ml

600 x 400 | SF 112 | 15 ind

Raw dough weight : 130 g
Baked dough weight : 124 g

Round shapes

ø 104 mm | Depth 20 mm | Vol. 160 ml

600 x 400 | SF 1217 | 12 ind

800 x 400 | SF 8217 | 18 ind

800 x 600 | SF 6217 | 24 ind

Raw dough weight : 130 g
Baked dough weight : 124 g

Round shapes

ø 105 mm | Depth 10 mm | Vol. 130 ml

800 x 400 | SF 8065 | 18 ind

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

Round shapes

ø 105 mm | Depth 13 mm | Vol. 110 ml

600 x 400 | SF 111 | 15 ind

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

Round shapes

ø 114 mm | Depth 18 mm | Vol. 175 ml

600 x 400 | SF 1419 | 11 ind

800 x 400 | SF 4419 | 14 ind

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

Round shapes

ø 125 mm | Depth 16 mm | Vol. 175 ml

600 x 400 | SF 107 | 11 ind

Round shapes

ø 147 mm | Depth 12 mm | Vol. 200 ml

600 x 400 | SF 122 | 6 ind

Raw dough weight : 130 g - *Baked dough weight* : 120 g

ø 150 mm | Depth 15 mm | Vol. 250 ml

600 x 400 | SF 1548 | 6 ind

Raw dough weight : 160 g - *Baked dough weight* : 150 g

ø 166 mm | Depth 12 mm | Vol. 240 ml

600 x 400 | SF 118 | 6 ind

P*Raw dough weight* : 165 g - *Baked dough weight* : 155 g

ø 186 mm | Depth 12 mm | Vol. 300 ml

600 x 400 | SF 123 | 6 ind

Raw dough weight : 190 g - *Baked dough weight* : 182 g

Round Shapes

		Tray 600 x 400		Tray 800 x 400	
Diameter (mm)	Depth (mm)	Ref.	No. of Ind.	Ref.	No. of Ind.
38	10	2435	54	-	-
59	13	0115	40	-	-
67	15	0002	28	-	-
75	17	2114	24	-	-
79	15	3006	24	-	-
98	17	0101	12	-	-
102	20	0112	15	-	-
104	20	1217	12	8217	18
105	10	-	-	8065	18
105	0111	15	-	-	-
114	18	1419	11	4419	14
125	16	0107	11	-	-
147	12	0122	6	-	-
150	15	1548	6	-	-
166	12	0118	6	-	-
186	12	0123	6	-	-
140	25	2452	6	-	

Square shapes

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

600 x 400 | SF 1133 | 35 ind

Raw dough weight : 40 g
Baked dough weight : 37 g

Square shapes

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

600 x 400 | SF 1176 | 15 ind

Raw dough weight: 100 g
Baked dough weight: 88 g

Square shapes

115 x 115 mm | Depth 25 mm | Vol. 300 ml

600 x 400 | SF 1648 | 12 ind

Square shapes

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

600 x 400 | SF 1162 | 24 ind

Poids cru *Raw dough weight* : 45 g
Poids cuit *Baked dough weight* : 39 g

Square Shapes

		Tray 600 x 400	
Diameter (mm)	Depth (mm)	Ref.	No. of Ind.
56 x 56	24	1133	35
70 x 70	30	1162	24
93 x 93	28	1176	15
115 x 115	25	1648	12

Rectangular shapes

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

600 x 400 | SF 4394 | 25 ind

Raw dough weight : 60 g
Baked dough weight : 52 g

Rectangular shapes

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

600 x 400 | SF 1145 | 24 ind

Raw dough weight : 60 g
Baked dough weight : 56 g

Rectangular shapes

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

600 x 400 | SF 1188 | 10 ind

Raw dough weight : 120 g
Baked dough weight : 118 g

Rectangular shapes

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

600 x 400 | SF 1165 | 8 ind

Raw dough weight : 180 g
Baked dough weight : 166 g

Rectangular shapes

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

400 x 300 | SF 2170 | 2 ind

Raw dough weight : 800 g
Baked dough weight : 770 g

Rectangular shapes

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

600 x 400 | SF 1039 | 24 ind

Raw dough weight : 35 g
Baked dough weight : 29 g

Rectangular shapes

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

600 x 400 | SF 1320 | 24 ind

Raw dough weight : 50 g
Baked dough weight : 44 g

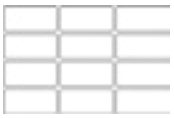
Rectangular shapes

200 x 70 mm | Depth 35 mm | Vol. 400 ml

600 x 400 | SF 1349 | 8 ind

Raw dough weight : 250 g
Baked dough weight : 216 g

Rectangular shapes



185 x 80 mm | Depth 20 mm | Vol. 300 ml

600 x 400 | SF 1838 | 12 ind

Raw dough weight : 250 g
Baked dough weight : 216 g

Rectangular shapes

		Tray 600 x 400	
Diameter (mm)	Depth (mm)	Ref.	No. of Ind.
89 x 49	25	4394	25
95 x 40	30	1039	24
120 x 40	25	1145	24
122 x 42	32	1320	24
128 x 85	30	1188	10
185 x 80	20	1838	12
200 x 70	35	1349	8
240 x 70	35	1165	8

Oblong shapes

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

800 x 400 | SF 4058 | 36 ind

Raw dough weight : 50 g
Baked dough weight : 47 g

Oblong shapes

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

600 x 400 | SF 2005 | 24 ind

800 x 400 | SF 8005 | 30 ind

800 x 600 | SF 1005 | 48 ind

Raw dough weight : 55 g
Baked dough weight : 51 g

Oblong shapes

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

800 x 400 | SF 4075 | 20 ind

Raw dough weight : 65 g
Baked dough weight : 60 g

Oblong shapes

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

600 x 400 | SF 0004 | 18 ind

Raw dough weight : 55 g
Baked dough weight : 50 g

Oblong shapes

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

600 x 400 | SF 1403 | 12 ind

800 x 400 | SF 4403 | 16 ind

Raw dough weight : 100 g
Baked dough weight : 86 g

Oblong shapes

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

800 x 400 | SF 4074 | 12 ind

Raw dough weight : 140 g
Baked dough weight : 122 g

Oblong shapes

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

800 x 400 | SF 4053 | 12 ind

Raw dough weight : 120 g
Baked dough weight : 109 g

Oblong shapes

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

600 x 400 | SF 143 | 10 ind

Raw dough weight : 130 g
Baked dough weight : 126 g

Oblong shapes

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

800 x 400 | SF 4095 | 12 ind

Raw dough weight : 160 g
Baked dough weight : 133 g

Oblong shapes

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

600 x 400 | SF 1161 | 6 ind

Raw dough weight : 250 g
Baked dough weight : 228 g

Oblong shapes

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

600 x 400 | SF 167 | 8 ind

800 x 600 | SF 5167 | 18 ind

Raw dough weight: 120 g
Baked dough weight: 115 g

Oblong shapes

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

800 x 400 | SF 4063 | 7 ind

Raw dough weight : 250 g
Baked dough weight : 216 g

Oblong shapes

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

600 x 400 | SF 911 | 6 ind

Raw dough weight : 180 g
Baked dough weight : 155 g

Oblong shapes

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

600 x 400 | SF 1687 | 6 ind

Raw dough weight : 220 g
Baked dough weight : 165 g

Oblong shapes

		Tray 600 x 400		Tray 800 x 400	
Diameter (mm)	Depth (mm)	Ref.	No. of Ind.	Ref.	No. of Ind.
110 x 50	18	-	-	4058	36
130 x 48	18	2005	24	8005	30
145 x 50	25	-	-	4075	20
155 x 41	25	0004	18	-	-
169 x 64	30	1403	12	4403	16
185 x 60	12	-	-	4074	12
200 x 64	30	-	-	4053	12
222 x 50	10	143	10	-	-
230 x 64	30	-	-	4095	12
243 x 103	20	1161	6	-	-
259 x 64	30	0167	8	-	-
260 x 85	30	-	-	4063	7
299 x 60	30	0911	6	-	-
314 x 60	30	1687	6	-	-

FLEXIPAN® NET Baguettes

The FLEXIPAN® NET Baguettes, non-stick and removable mats, can be placed on any tray with straight edges (90°) preferably in aluminium or Multibake® grids. They are especially designed for professionals who bake french style baguettes occasionally. They can be replaced by another FLEXIPAN® NET Baguette with a different number of flutes to make various-sized baguettes.

FLEXIPAN® NET travées

Mat size	Reference
510 x 300 mm	TR 510L320 02 00 x2
585 x 385 mm	TR 585L385 03 00 x3
585 x 385 mm	TR 585L385 04 00 x4
585 x 450 mm	TR 585L450 05 00 x5
745 x 510 mm	TR 745L510 08 00 x8
785 x 560 mm	TR 785L560 06 00 x6
785 x 630 mm	TR 785L630 04 00 x4
785 x 680 mm	TR 785L680 05 00 x5
890 x 585 mm	TR 890 585L 10 00 x10

FLEXIPAN® NET Moulds

The FLEXIPAN® NET moulds are perfect for making all types of traditional and special breads. Their geometric shapes allow you to bake hassle-free and delicious farmhouse breads, brioches and pizzas.

Round shapes

Bread

ø 110/95 mm | Depth 60 mm | Vol. 50 cl	**SF 321**
ø 180/157 mm | Depth 70 mm | Vol. 267 cl	**SF 325**
ø 215/205 mm | Depth 60 mm | Vol. 210 cl	**SF 335**
ø 220/215 mm | Depth 60 mm | Vol. 221 cl	**SF 336**
ø 200/190 mm | Depth 50 mm | Vol. 149 cl	**SF 337**
ø 150/140 mm | Depth 50 mm | Vol. 85 cl	**SF 338**
ø 250/240 mm | Depth 50 mm | Vol. 241 cl	**SF 339**
ø 155/147 mm | Depth 50 mm | Vol. 91 cl	**SF 346**
ø 180/175 mm | Depth 60 mm | Vol. 145 cl	**SF 353**
ø 215/205 mm | Depth 50 mm | Vol. 167 cl	**SF 354**
ø 215/200 mm | Depth 40 mm | Vol. 131 cl	**SF 380**
ø 240/215 mm | Depth 70 mm | Vol. 285 cl	**SF 477**
ø 250/225 mm | Depth 30 mm | Vol. 150 cl	**SF 504**

Open pie mould

ø 180/160 mm | Depth 40 mm | Vol. 95 cl	**SF 306**
ø 203/190 mm | Depth 40 mm | Vol. 113 cl	**SF 307**

Tart pie mould

ø 170/168 mm | Depth 34 mm | Vol. 88 cl	**SF 347**
ø 170/165 mm | Depth 50 mm | Vol. 112 cl	**SF 409**
ø 190/185 mm | Depth 40 mm | Vol. 104 cl	**SF 438**
ø 240/225 mm | Depth 70 mm | Vol. 285 cl	**SF 470**

Rectangular Shapes

ø 185 x 90/60 mm | Depth 60 mm | Vol. 70 cl	**SF 476**
ø 240 x 85/70 mm | Depth 70 mm | Vol. 129 cl	**SF 349**

Oval Shapes

ø 230 x 170/150 mm | Depth 50 mm | Vol. 128 cl	**SF 482**

Savarin

ø 165 mm | Depth 40 mm | Vol. 60 cl	**SF 485**

Fluted cake

233 x 110 mm | Depth 50 mm | Vol. 78 cl	**SF 487**

“To achieve excellence in pastry, you need innovative recipes and perfectly adapted tools, that suit our specific needs: that’s what Demarle clearly understood by developing FLEXIPAN® ORIGINE!”

Yann COUVREUR
Chef Pâtissier / Pastry Chef

MADE IN
FRANCE

FLEXIPAN® ORIGINE

FLEXIPAN® ORIGINE is the original flexible pan! One of a kind, the FLEXIPAN® ORIGINE has been recognized as the culinary professional standard for almost 30 years. FLEXIPAN® ORIGINE.

Technology remains unique. While often copied, it is never equalled. The combination of foodsafe glass fiber fabric and silicone give it its superior strength and durability, as well as its proven non-stick properties. The FLEXIPAN® ORIGINE offers a streamlined way to perform the vast majority of standard freezing and baking tasks involved in making pastries and biscuits, as well as catering.

No need to grease the pans. Your product will have a smooth, shiny appearance, and perfect pan release. Demarle® has developed a range of over 400 pan shapes in various formats, for all professional uses:

600 x 400 mm

600 x 800 mm

400 x 300 mm

325 x 265 mm (1/2 gastronorm).

Product advantages

+ Unique glass fiber fabric texture for superior durability.
+ Unique Demarle silicone, specially formulated for the baking industry.
+ Non-stick for perfect, clean pan release.
+ Even baking and colour.
+ High life expectancy up to 3,000 baking cycles.
+ Can be used for baking and freezing, for both sweet and savoury recipes.

Lemon

NEW

85 x 65 mm | Depth 34 mm | 20 ind

600 x 400 | FP 1529

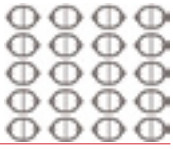
Donuts

NEW

ø 88 mm | Depth 30 mm | 8 ind

600 x 400 | FP 5587

Calisson



NEW

180 x 90 mm | Depth 50 mm | 20 ind

600 x 400 | FP 1417

Triangle

NEW

Top 95 mm | Bottom 70 mm | Depth 25 mm | 24 ind

600 x 400 | FP 1785

Sapphires

Top 70 x 70 mm | Bottom 26 x 26 mm | Depth 35 mm | Vol. 75 ml

600 x 400 | FP 1124 | 24 ind

Related product

Cutter
ref. DEC 1124

FLEXIPAN®
ORIGINE
ref. 1126

Mini sapphires

Top 40 x 40 mm | Bottom 16 x 16 mm | Depth 24 mm | Vol. 17 ml

600 x 400 | FP 1126 | 54 ind

Related product

Cutter
ref. DEC 1126

Savarins sapphires

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

600 x 400 | FP 1160 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1126

Mini-ondulos

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

600 x 400 | FP 1190 | 50 ind

Square Boxes

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

530 x 325 | FP 1166 | 15 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1128, 1133, 1106, 1561

Mini-Square Boxes

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

600 x 400 | FP 1366 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1128, 1113

Little shells

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

600 x 400 | FP 1367 | 50 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1242, 1561, 1072, 1150, 1149

Scoops out

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

600 x 400 | FP 1554 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1150, 1267, 1097, 2435, 1242, 1561

Little cushions

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

600 x 400 | FP 1603 | 24 ind

Waves

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

600 x 400 | FP 1775 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1070, 1117, 1149**

Pearls

ø 73 mm | Depth 40 mm | Vol. 100 ml

600 x 400 | FP 1368 | 15 ind

SRelated product

FLEXIPAN®
ORIGINE
ref. **1242, 1561, 1097, 2435, 1884, 1416**

Mini interlacing drops

ø 59 mm | Depth 35 mm | Vol. 65 ml

600 x 400 | FP 1244 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097, 2435, 1416, 1884**

Landscapes

ø 75 mm | Depth 24 mm | Vol. 80 ml

600 x 400 | FP 1357 | 27 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1561, 1097, 2435, 1884, 1416**

Interlacing drops

ø 76 mm | Depth 45 mm | Vol. 105 ml

600 x 400 | FP 1344 | 15 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1561, 1097, 2435, 1884, 1416**

Mini madeleines

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

600 x 400 | FP 1121 | 56 ind

Madeleines

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

600 x 400 | FP 1511 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1149, 2267**

Cupcakes

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

600 x 400 | FP 3051 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1884, 1129, 115**

Jumbo-muffins

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

600 x 400 | FP 1601 | 15 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1031, 115, 2269, 1896**

Mince pies

ø 58/40 mm | Depth 20 mm | Vol. 35 ml

600 x 400 | FP 1066 | 40 ind

Related product

Cutter
ref. **MA 152120**

FLEXIPAN®
ORIGINE
ref. **2435, 1097, 1884**

Wide mouthed muffins

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

600 x 400 | FP 915 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1031, 1083, 1416, 2435, 1129**

Fluted brioches

ø 81/39 mm | Depth 37 mm | Vol. 105 ml

600 x 400 | FP 1282 | 24 ind

ø 157/78 mm | Depth 30 mm | Vol. 105 ml

600 x 400 | FP 10273 | 24 ind

ø 145/68 mm | Depth 25 mm | Vol. 60 ml

600 x 400 | FP 1922 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1031, 1129, 1977**

Mushroom muffins

ø 70/40 mm | Depth 43 mm | Vol. 90 ml

530 x 325 | FP 1178 | 15 ind

Mini muffins

ø 51/38 mm | Depth 29 mm | Vol. 45 ml

600 x 400 | FP 1031 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097, 1242, 1561, 1977, 1265**

Crown muffins

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

600 x 400 | FP 1278 | 12 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1031, 1266, 1129**

Low muffins

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

600 x 400 | FP 1034 | 15 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2435, 1266, 1977**

Half-sphere spiral

ø 64 mm | Depth 37 mm | Vol. 83 ml

600 x 400 | FP 1888 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1561, 1977, 2265, 1489**

Darioles

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

600 x 400 | FP 1098 | 15 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2435, 1416, 1977**

Half-spheres

ø 42 mm | Depth 21 mm | Vol. 20 ml

600 x 400 | FP 1489 | 48 ind

ø 58 mm | Depth 31 mm | Vol. 50 ml

600 x 400 | FP 1896 | 28 ind

ø 70 mm | Depth 40 mm | Vol. 105 ml

600 x 400 | FP 1268 | 24 ind

ø 80 mm | Depth 40 mm | Vol. 125 ml

600 x 400 | FP 1593 | 24 ind

Mini half-spheres

ø 26 mm | Depth 16 mm | Vol. 6 ml

600 x 400 | FP 21977 | 45 ind

ø 23 mm | Depth 11 mm | Vol. 5 ml

400 x 300 | FP 1242 | 63 ind

ø 30 mm | Depth 13 mm | Vol. 10 ml

400 x 300 | FP 1561 | 48 ind

ø 26 mm | Depth 16 mm | Vol. 6 ml

600 x 400 | FP 1977 | 96 ind

ø 29 mm | Depth 18 mm | Vol. 10 ml

600 x 400 | FP 2265 | 70 ind

Mini squares

Top 45 x 45 mm | Bottom 35 x 35 mm | Depth 12 mm | Vol. 20 ml

600 x 400 | FP 1106 | 60 ind

Squares

Top 56 x 56 mm | Bottom 43 x 43 mm | Depth 24 mm | Vol. 60 ml

600 x 400 | FP 1133 | 35 ind

Square insert

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

600 x 400 | FP 1748 | 6 ind

Mini squares

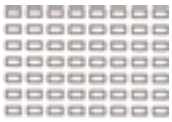
Top 37 x 37 mm | Bottom 28 x 28 mm | Depth 17 mm | Vol. 18 ml

600 x 400 | FP 1128 | 60 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1128, 1113**

Cakes XS



Top 50 x 25mm | Bottom 46 x 21 mm | Depth 18 mm | Vol. 19 ml

600 x 400 | FP 1317 | 56 ind

Cakes S

Top 80 x 30 mm | Bottom 58 x 23 mm | Depth 30 mm | Vol. 55 ml

600 x 400 | FP 1532 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1149**

Cakes M

Top 89 x 46 mm | Bottom 77 x 34 mm | Depth 25 mm | Vol. 110 ml

600 x 400 | FP 4394 | 25 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1070, 1117, 1150, 1072**

Cakes L

Top 102 x 58 mm | Bottom 92 x 48 mm | Depth 30 mm | Vol. 139 ml

600 x 400 | FP 1092 | 18 ind

Related product

FLEXIPAN®
ORIGINE
ref. **4394, 1532, 1070, 1117, 1146, 1130**

Oblong briochette

113 x 81 mm | Depth 28 mm | Vol. 92 ml

600 x 400 | FP 1271 | 20 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1146**

Financiers

50 x 26 mm | Depth 11 mm | Vol. 10 ml

600 x 400 | FP 1117 | 84 ind

86 x 46 mm | Depth 14 mm | Vol. 45 ml

600 x 400 | FP 1264 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1117, 1532, 1149**

Mini-Bars

Top 42 x 17 mm | Bottom 38 x 12 mm | Depth 12 mm | Vol. 6 ml

600 x 400 | FP 1149 | 120 ind

Bars

Top 120 x 40 mm | Bottom 105 x 25 mm | Depth 25 mm | Vol. 100 ml

600 x 400 | FP 1145 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1146, 1149, 1070**

Bars with cavity

Top 100 x 40 mm | Bottom 85 x 25 mm | Depth 25 mm | Vol. 70 ml

600 x 400 | FP 1158 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1146, 1149**

Bars with cavity

Top 120 x 40 mm | Bottom 105 x 25 mm | Depth 25 mm | Vol. 90 ml

600 x 400 | FP 1148 | 24 ind

Related product

Cutter
ref. DEC 1148

FLEXIPAN®
ORIGINE
ref. **1146, 1149, 1130**

Rounds

ø 125 mm | Depth 16 mm | Vol. 75 ml
600 x 400 | FP 107 | 11 ind

ø 140 mm | Depth 25 mm | Vol. 360 ml
600 x 400 | FP 2452 | 6 ind

ø 147 mm | Depth 12 mm | Vol. 200 ml
600 x 400 | FP 122 | 6 ind

ø 150 mm | Depth 15 mm | Vol. 250 ml
600 x 400 | FP 1548 | 6 ind

ø 150 mm | Depth 24 mm | Vol. 390 ml
600 x 400 | FP 1758 | 6 ind

ø 186 mm | Depth 12 mm | Vol. 300 ml
600 x 400 | FP 123 | 6 ind

ø 166 mm | Depth 12 mm | Vol. 240 ml
600 x 400 | FP 118 | 6 ind

2 rings decor & insert

ø 180-120 mm | Depth 15 mm | Vol. 230 ml
600 x 400 | FP 1177 | 6 ind

3 rings decor / Single Mould

ø 200-140-80 mm | Depth 15 mm | Vol. 280 ml
600 x 400 | FM 400

ø 220-160-100 mm | Depth 15 mm | Vol. 350 ml
600 x 400 | FM 402

Rounded brioches

ø 79/70 mm | Depth 15 mm | Vol. 65 ml
600 x 400 | FP 3006 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1884, 1097, 2435

Double insert

ø 160 mm | Depth 28 mm | Vol. 460 ml
600 x 400 | FP 1181 | 6 ind

Florentiners

ø 78/73 mm | Depth 10 mm | Vol. 50 ml

600 x 400 | FP 1441 | 24 ind

Related product

Flexipan®
ref. **1884**

Florentiners XL

ø 91/87 mm | Depth 8 mm | Vol. 60 ml

600 x 400 | FP 1299 | 15 ind

Mini Florentiners

ø 59/48 mm | Depth 13 mm | Vol. 30 ml

600 x 400 | FP 115 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097, 2435**

Quiches

ø 102/92 mm | Depth 20 mm | Vol. 140 ml

600 x 400 | FP 112 | 15 ind

Related product

Cutter
ref. MA 152128

FLEXIPAN®
ORIGINE
ref. **3006, 115, 1299, 1097, 2435**

Mini Quiches

ø 48/34 mm | Depth 15 mm | Vol. 20 ml

600 x 400 | FP 1600 | 48 ind

Related product

Cutter
ref. MA 152117

FLEXIPAN®
ORIGINE
ref. **1884, 1097**

Quiches/Pies

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

600 x 400 | FP 1674 | 15 ind

Related product

Cutter
ref. MA 152127

FLEXIPAN®
ORIGINE
ref. **1884, 1097, 2435, 1416**

Mini Tartlets

ø 42/28 mm | Depth 10 mm | Vol. 13 ml

600 x 400 | FP 1413 | 60 ind

Related product

Cutter
ref. MA 152113

Tartlets

ø 77/50 mm | Depth 20 mm | Vol. 65 ml

600 x 400 | FP 1675 | 24 ind

Related product

Cutter
ref. MA 1521224

FLEXIPAN®
ORIGINE
ref. **1884, 1097, 2435**

Mini-fluted Tartlets

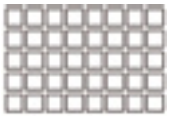
46 x 38 mm | Depth 15 mm | Vol. 11 ml

600 x 400 | FP 1082 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097**

Square Tartlets



Top 60 x 60 mm | Bottom 33 x 33 mm | Depth 15 mm | Vol. 40 ml

600 x 400 | FP 1119 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1128, 1106**

Fluted Square Tartlets

Top 78 x 78 mm | Bottom 49 x 49 mm | Depth 20 mm | Vol. 70 ml

600 x 400 | FP 1171 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1128, 1133, 1106, 1119**

Mini-Oval

Top 51 x 31 mm | Bottom 43 x 24 mm | Depth 20 mm | Vol. 20 ml

600 x 400 | FP 2267 | 50 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1072, 1150**

Oval

Top 70 x 50 mm | Bottom 61 x 42 mm | Depth 25 mm | Vol. 55 ml

600 x 400 | FP 4270 | 30 ind

Top 70 x 50 mm | Bottom 61 x 42 mm | Depth 30 mm | Vol. 75 ml

600 x 400 | FP 1270 | 30 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1267, 1150, 1077, 1072**

Oval

Top 85 x 60 mm | Bottom 71 x 46 mm | Depth 30 mm | Vol. 100 ml

600 x 400 | FP 1776 | 20 ind

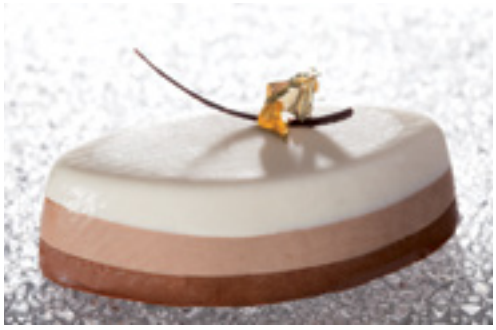
Related product

FLEXIPAN®
ORIGINE
ref. **1128, 1133, 1106, 1119**

Oval

Top 96 x 45 mm | Bottom 80 x 43 mm | Depth 28 mm | Vol. 80 ml

600 x 400 | FP 2206 | 24 ind



Related product

FLEXIPAN®
ORIGINE
ref. **1928, 1256, 1072, 1077, 1150, 1152**

Oval Tartlets

Top 106 x 45 mm | Bottom 72 x 24 mm | Depth 15 mm | Vol. 35 ml

600 x 400 | FP 1033 | 30 ind

Related product

Cutter
ref. MA 150210

FLEXIPAN®
ORIGINE
ref. **1982, 1149**

Mini-Oval Tartlets

Top 66 x 27 mm | Bottom 40 x 10 mm | Depth 11 mm | Vol. 10 ml

600 x 400 | FP 1982 | 48 ind

Related product

Cutter
ref. MA 152208

FLEXIPAN®
ORIGINE
ref. **1149**

Flat Bottom Oval

Top 57 x 35 mm | Bottom 44 x 22 mm | Depth 12 mm | Vol. 18 ml

600 x 400 | FP 1077 | 64 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1149**

Mini-Drops

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

600 x 400 | FP 1144 | 56 ind

Related product

Cutter
ref. DEC 1144

Mini-Eggs

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

600 x 400 | FP 1256 | 56 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1561, 1977**

Drop Savarins - Egg Savarins

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

600 x 400 | FP 1156 | 25 ind

Related product

Cutter
ref. DEC 1156

FLEXIPAN®
ORIGINE
ref. **1080, 1982, 1267, 1077, 1152, 1080**

Rounded Quenelles

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

600 x 400 | FP 1052 | 42 ind

Related product

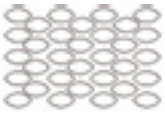
FLEXIPAN®
ORIGINE
ref. **1072**

Mini-Rounded Quenelles

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

600 x 400 | FP 1072 | 72 ind

Quenelles



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

600 x 400 | FP 1154 | 32 ind

Related product

Cutter
ref. DEC 1154

FLEXIPAN®
ORIGINE
ref. **1150, 1152, 1149**

Medium Quenelles

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

600 x 400 | FP 1152 | 43 ind

Mini-Quenelles

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

600 x 400 | FP 1150 | 100 ind

Navettes

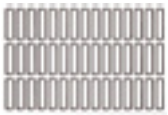
70 x 30 mm | Depth 10 mm | Vol. 15 ml

600 x 400 | FP 1070 | 48 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1149, 1150**

Boudoirs



109 x 24 mm | Depth 10 mm | Vol. 20 ml

600 x 400 | FP 1130 | 45 ind

Long Brioches

Top 130 x 48 mm | Bottom 113 x 31 mm | Depth 18 mm | Vol. 80 ml

600 x 400 | FP 2005 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1070, 1130, 1146, 1149**

Mini cylinders

ø 40/36 mm | Depth 20 mm | Vol. 25 ml

600 x 400 | FP 2266 | 48 ind

ø 40/33 mm | Depth 20 mm | Vol. 25 ml

600 x 400 | FP 1129 | 54 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097**

Mini-Cylinders

ø 38/34 mm | Depth 100 mm | Vol. 14 ml

600 x 400 | FP 2435 | 54 ind

Related product

Cutter
ref. MA 152112

FLEXIPAN®
ORIGINE
ref. **1097**

Half-Cylinders

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

600 x 400 | FP 1146 | 48 ind

Medallions

ø 28 mm | Depth 8 mm | Vol. 5 ml

600 x 400 | FP 1097 | 96 ind

Puck

ø 45/66 mm | Depth 30 mm | Vol. 90 ml

600 x 400 | FP 1331 | 24 ind

Related product

Cutter
ref. MA 152117
ou MA 152115

FLEXIPAN®
ORIGINE
ref. **1242, 1561**

High Cylinders

ø 63/55 mm | Depth 35 mm | Vol. 90 ml

600 x 400 | FP 1269 | 24 ind

Related product

FLEXIPAN® ORIGINE
ref. **2435, 1097, 1884**

Low Cylinders

ø 63/55 mm | Depth 25 mm | Vol. 65 ml

600 x 400 | FP 2269 | 24 ind

Tartes Tatin

ø 82/74 mm | Depth 30 mm | Vol. 135 ml

600 x 400 | FP 1897 | 15 ind

ø 100/89 mm | Depth 35 mm | Vol. 267 ml

600 x 400 | FP 1777 | 12 ind

ø 105/90 mm | Depth 40 mm | Vol. 305 ml

600 x 400 | FP 1399 | 12 ind

Related product

Cutter
ref. MA 152112

FLEXIPAN® ORIGINE
ref. **1884, 1489, 1031**

Sablés-macarons

ø 38 mm | Depth 3 mm Discontinued

600 x 400 | FP 1884 | 77 ind

ø 51 mm | Depth 3 mm

600 x 400 | FP 1885 | 54 ind

ø 74 mm | Depth 3 mm

600 x 400 | FP 1886 | 24 ind

Cones Inserts

ø 50 mm | Depth 40 mm | Vol. 24 ml

600 x 400 | FP 1103 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1083**

Cones

ø 70 mm | Depth 60 mm | Vol. 80 ml

600 x 400 | FP 1094 | 20 ind

Related product

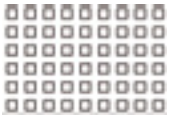
FLEXIPAN®
ORIGINE
ref. **1103, 1083**

Mini cones

ø 30 mm | Depth 20 mm | Vol. 6 ml

600 x 400 | FP 1083 | 96 ind

Mini pyramids



Top 35 x 35 mm | Bottom 8 x 8 mm | Depth 23 mm | Vol. 15 ml

600 x 400 | FP 1562 | 54 ind

Pyramids

Top 50 x 50 mm | Bottom 13 x 13 mm | Depth 35 mm | Vol. 50 ml

600 x 400 | FP 1882 | 35 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1562**

Pyramids

Top 71 x 71 mm | Bottom 15 x 15 mm | Depth 41 mm | Vol. 90 ml

600 x 400 | FP 1585 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1882, 1562**

Hexagons

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

600 x 400 | FP 1076 | 60 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097**

Hexagons

ø 80 mm | Depth 25 mm | Vol. 90 ml

600 x 400 | FP 1180 | 20 ind

Related product

Cutter
ref. DEC 1180

FLEXIPAN®
ORIGINE
ref. **1097, 2435, 1884, 1416**

Octogons

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

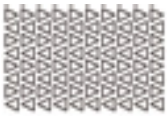
600 x 400 | FP 1560 | 40 ind

Lozenges

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

600 x 400 | FP 1984 | 70 ind

Triangles



Top sides 45 mm | Bottom sides 25 mm | Depth 10 mm | Vol. 7 ml

600 x 400 | FP 1985 | 80 ind

Big savarins

ø 80 mm | Depth 20 mm | Vol. 70 ml

600 x 400 | FP 1057 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2435, 1097, 1884**

Mini savarins

Various dimensions | Depth 15 mm

600 x 400 | FP 1274 | 60 ind

Mini square savarins

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

600 x 400 | FP 1113 | 60 ind

Mini oval savarins

Top 40 x 30 mm | Bottom 30 x 20 mm | Depth 12 mm | Vol. 9 ml

600 x 400 | FP 1080 | 60 ind

Mini round savarins

ø 41 mm | Depth 12 mm | Vol. 10 ml

600 x 400 | FP 1586 | 60 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097**

Square savarins

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

600 x 400 | FP 1102 | 24 ind

Related product
Cutter
ref. DEC 1102

FLEXIPAN®
ORIGINE
ref. 1128, 1113, 1076, 2435

Square savarins

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

600 x 400 | FP 1105 | 35 ind

Related product
Cutter
ref. DEC 1105

FLEXIPAN®
ORIGINE
ref. 1128, 1113, 1076, 2435

Oval savarins L

Top 80 x 60 mm | Bottom 72 x 52 mm | Depth 25 mm | Vol. 70 ml

600 x 400 | FP 1054 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1077, 1267, 1190

Oval savarins M

Top 70 x 50 mm | Bottom 62 x 42 mm | Depth 22 mm | Vol. 48 ml

600 x 400 | FP 1116 | 30 ind

Oval savarins XXL

Top 100 x 80 mm | Bottom 84 x 64 mm | Depth 45 mm | Vol. 230 ml

600 x 400 | FP 1354 | 12 ind

Related product

FLEXIPAN®
ORIGINE
ref. 1080, 1116, 1052, 1072, 1270, 1776, 2206, 1052

Round savarins

ø 70 mm | Depth 23 mm | Vol. 65 ml

600 x 400 | FP 1476 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2435, 1097, 1884**

Round savarins

ø 66 mm | Depth 20 mm | Vol. 50 ml

600 x 400 | FP 1339 | 35 ind

Mini volcanoes

ø 40 mm | Depth 22 mm | Vol. 20 ml

600 x 400 | FP 1259 | 54 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1977, 1097**

Mini volcanoes

ø 45 mm | Depth 24 mm | Vol. 22 ml

600 x 400 | FP 1359 | 40 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1977, 1097**

Volcanoes

ø 70 mm | Depth 35 mm | Vol. 80 ml

600 x 400 | FP 1159 | 18 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2435, 1266, 1416, 1097, 115**

Mini charlottes

ø 35 mm | Depth 15 mm | Vol. 9 ml

600 x 400 | FP 1071 | 60 ind

Charlottes

ø 78 mm | Depth 40 mm | Vol. 100 ml

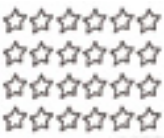
600 x 400 | FP 1059 | 18 ind

Related product

Cutter
ref. DEC 1059

FLEXIPAN®
ORIGINE
ref. **1031, 2435, 1416**

Ice Crystals



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

400 x 300 | FP 2132 | 8 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1097, 2435, 115, 1242**

Charlottes

ø 62 mm | Depth 35 mm | Vol. 60 ml

600 x 400 | FP 1079 | 24 ind

Related product

Cutter
ref. DEC 1079

FLEXIPAN®
ORIGINE
ref. **1071, 2435, 1031, 1265**

Bavarois

ø 78 mm | Depth 35 mm | Vol. 100 ml

600 x 400 | FP 1109 | 18 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1031, 2435, 1416, 1259, 1489**

Flowers

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

600 x 400 | FP 1792 | 24 ind

Related product

Cutter
ref. DEC 1059

FLEXIPAN®
ORIGINE
ref. **1416, 1097, 2435**

Mini Saint-Honoré Crowns

ø 54 mm | Depth 15 mm | Vol. 22 ml

600 x 400 | FP 1289 | 35 ind

Saint-Honoré Crowns

ø 80 mm | Depth 20 mm | Vol. 70 ml

600 x 400 | FP 1189 | 18 ind

Related product

FLEXIPAN®
ORIGINE
ref. **2265, 1977, 1561, 1242**

Saint-Honoré Crowns

ø 150 mm | Depth 26 mm | Vol. 260 ml

600 x 400 | FP 1179 | 6 ind

Stars

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

600 x 400 | FP 1061 | 24 ind

Related product

Cutter
ref. MA 152217

FLEXIPAN®
ORIGINE
ref. **1097**

Related product

FLEXIPAN®
ORIGINE
ref. **1593, 1268**
(posées dessous)

Hearts

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

600 x 400 | FP 1340 | 20 ind

Related product

Flexipan®
ref. **1136**

Mini rounded hearts

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

600 x 400 | FP 1136 | 70 ind

Related product

Cutter
ref. DEC 1136

Rounded hearts

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

600 x 400 | FP 1073 | 20 ind

Related product

Cutter
ref. DEC 1073

FLEXIPAN®
ORIGINE
ref. **1136, 2001, 1097, 2435, 1416, 1265, 1977, 1561**

Interlacing hearts

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

600 x 400 | FP 1096 | 8 ind

Related product

Cutter
ref. DEC 1096

FLEXIPAN®
ORIGINE
ref. **1242, 1097, 2435, 1416, 1265, 1977, 1561**

Mini hearts

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

400 x 300 | FP 2001 | 30 ind

Related product

Cutter
ref. MA 152215

Little bears

66 x 37 mm | Depth 18 mm | Vol. 27 ml

600 x 400 | FP 1976 | 32 ind

Teddy bears

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

600 x 400 | FP 1056 | 18 ind

Gingerbread Men

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

600 x 400 | FP 1173 | 24 ind

Shells

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

600 x 400 | FP 1067 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1184, 1097, 2435**

Butterfly

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

600 x 400 | FP 1175 | 24 ind

Fish

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

600 x 400 | FP 1172 | 18 ind

Smile

ø 78 mm | Depth 20 mm | Vol. 90 ml

600 x 400 | FP 1193 | 15 ind

Annapurna

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

600 x 400 | FP 1184 | 5 ind

Related product

Stainless steel frame
ref. SUP 1464

Caterpillars

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

600 x 400 | FP 1194 | 5 ind

Related product

Stainless steel frame
ref. SUP 1464

Mini caterpillars

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

600 x 400 | FP 1294 | 27 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1242, 1977, 1265**

Fluted cakes

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

600 x 400 | FP 1081 | 16 ind

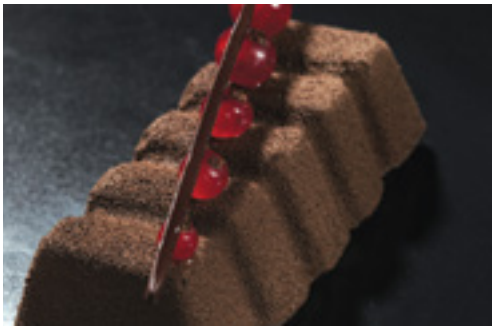
Related product

FLEXIPAN®
ORIGINE
ref. **1070, 1146, 1149, 1982, 1080**

Fluted bars

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

600 x 400 | FP 1187 | 24 ind



Related product

FLEXIPAN®
ORIGINE
ref. **1146, 1149**

Chocolate bars

Top 70 x 70 mm, Bottom 35 x 35 mm | Depth 30 mm | Vol. 90 ml

600 x 400 | FP 1497| 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1128, 1133, 1106**

Spoons

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

600 x 400 | FP 1127 | 36 ind

Related product

Cutter
ref. DEC 1127
MA 150214

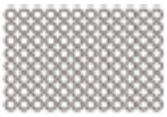
FLEXIPAN®
ORIGINE
ref. **1242**
(posée dessus)
(On top)

Various appetizers

Various dimensions | Depth 22 mm

600 x 400 | FP 1174 | 60 ind

Pomponnettes



ø 36 mm | Depth 17 mm | Vol. 14 ml

600 x 400 | FP 1416 | 96 ind

Related product

Cutter
ref. MA 152112

FLEXIPAN®
ORIGINE
ref. **1097**

Christmas trees

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

600 x 400 | FP 1142 | 20 ind

Bells

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

600 x 400 | FP 1182 | 15 ind

log Insert

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

600 x 400 | FP 1454 | 8 ind

log Inserts XXL

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

600 x 400 | FP 1464 | 5 ind

Related product

Stainless steel frame
ref. SUP 1464

Mini logs S

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

600 x 400 | FP 1039 | 24 ind

Related product

Cutter
ref. DEC 1039

FLEXIPAN®
ORIGINE
ref. **1146, 1070, 1149**

Mini logs M

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

600 x 400 | FP 1320 | 24 ind

Related product

FLEXIPAN®
ORIGINE
ref. **1146, 1070, 1149**

Chocolate bars

145 x 145 mm | Depth 45 mm | Vol. 67 cl

FM 697

210 x 210 mm | Depth 45 mm | Vol. 150 cl

FM 497

Saint-Honoré crown

ø 190 mm | Depth 37 mm | Vol. 30 cl

FM 502

Bavarois

ø 215 mm | Depth 57 mm | Vol. 134 cl

FM 472

Cushion

170 x 130 mm | Depth 40 mm | Vol. 55 cl

FM 603

225 x 155 mm | Depth 40 mm | Vol. 110 cl

FM 503

Ying & Yang

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

FM 505

Half-sphere

ø 130 mm | Depth 65 mm | Vol. 55 cl

FM 457

ø 160 mm | Depth 85 mm | Vol. 112 cl

FM 361

ø 168 mm | Depth 43 mm | Vol. 60 cl

FM 479

Related product

Stainless steel frame
ref. SUP 3a61,
SUP 457,
SUP 479

Savarin

ø 165 mm | Depth 40 mm | Vol. 60 cl | FM 485

ø 170 mm | Depth 34 mm | Vol. 47 cl | FM 311

ø 220 mm | Depth 45 mm | Vol. 136 cl | FM 366

Round shape

ø 185 mm | Depth 45 mm | Vol. 95 cl

FM 679

Oval

Top 180 x 140 mm, Bottom 165 x 165 mm | Depth 50 mm | Vol. 80 cl

FM 601

Fluted savarin

ø 188 mm | Depth 45 mm | Vol. 70 cl

FM 686

ø 250 mm | Depth 60 mm | Vol. 180 cl

FM 486

Sponge cake mould - cheesecake

ø 110/95 mm | Depth 60 mm | Vol. 50 cl
FM 321

ø 150/140 mm | Depth 50 mm | Vol. 85 cl
FM 338

ø 155/147 mm | Depth 50 mm | Vol. 91 cl
FM 346

ø 170/165 mm | Depth 50 mm | Vol. 112 cl
FM 409

ø 180/175 mm | Depth 60 mm | Vol. 145 cl
FM 353

ø 200/190 mm | Depth 50 mm | Vol. 149 cl
FM 337

ø 215/205 mm | Depth 50 mm | Vol. 167 cl
FM 354

ø 220/215 mm | Depth 60 mm | Vol. 221 cl
FM 336

ø 240/215 mm | Depth 70 mm | Vol. 285 cl
FM 477

ø 255/250 mm | Depth 50 mm | Vol. 259 cl
FM 345

Pie mould

ø 140/135 mm | Depth 25 mm | Vol. 37 cl
FM 452

ø 170/168 mm | Depth 34 mm | Vol. 88 cl
FM 347

ø 200/185 mm | Depth 25 mm | Vol. 67 cl
FM 318

ø 260/250 mm | Depth 20 mm | Vol. 98 cl
FM 450

Grooved open pie mould

ø 184 mm | Depth 40 mm | Vol. 86 cl

FM 303

ø 200 mm | Depth 45 mm | Vol. 117 cl

FM 304

ø 250 mm | Depth 35 mm | Vol. 148 cl

FM 389

Open pie mould

ø 180/160 mm | Depth 40 mm | Vol. 95 cl

FM 306

ø 203/190 mm | Depth 40 mm | Vol. 113 cl

FM 307

ø 220/200 mm | Depth 40 mm | Vol. 136 cl

FM 308

ø 240/220 mm | Depth 40 mm | Vol. 161 cl

FM 316

ø 260/240 mm | Depth 45 mm | Vol. 212 cl

FM 309

ø 280/260 mm | Depth 45 mm | Vol. 260 cl

FM 317

ø 302/282 mm | Depth 57 mm | Vol. 370 cl

FM 398

Cake

185 x 60/90 mm | Depth. 60 mm | Vol. 70 cl

FM 476

240 x 70/85 mm | Depth. 70 mm | Vol. 120 cl

FM 349

Related product

Stainless steel frame
ref. SUP 476, SUP 349

Square shape

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

FM 360

Fluted cake

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

FM 487

Related product

Stainless steel frame
ref. SUP 487

Rectangular tart

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

FM 496

Fluted cake

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

FM 499

Related product

Stainless steel frame
ref. SUP 499

Star

185 x 150 mm | Depth 40 mm | Vol. 74 cl

FM 675

290 x 215 mm | Depth 60 mm | Vol. 245 cl

FM 475

Daisy

ø 180 mm | Depth 40 mm | Vol. 66 cl

FM 656

ø 215 mm | Depth 50 mm | Vol. 120 cl

FM 456

Football mould©

ø 210 mm | Depth 40 mm | Vol. 68 cl

FM 500

Little man

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

FM 501

Christmas brioche mould

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

FM 343

Snowman

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

FM 435

Heart

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

FM 344

Bear Head

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

FM 425

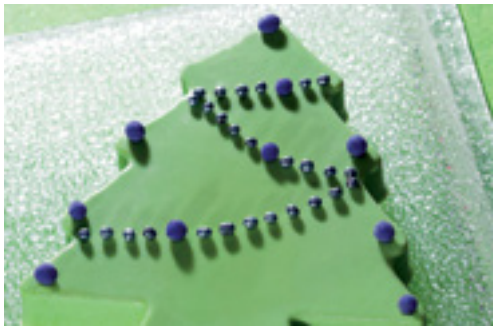
Christmas tree

165 x 152 mm | Depth 30 mm | Vol. 44 cl

FM 382

261 x 240 mm | Depth 40 mm | Vol. 133 cl

FM 392



Flexipan® Entremets

555 x 360 mm | Depth 10 mm

FT 1010

555 x 360 mm | Depth 20 mm

FT 1020

335 x 335 mm | Depth 16 mm

FT 1020 - guitar

Tips
For baking frames, use the Flexipan® for desserts. Combined with a Relief Mat, you will obtain a creative and refined crown. Give relief to your desserts !

Labyrinth

600 x 400 mm

NF 01000

Venitian cane

555 x 360 mm

NF 00190-00

Rosette

ø 225 mm

NF 00100-00

Snowflake

ø 226 mm

NF 00020-00

“FLEXIPAN® INSPIRATION moulds are the perfect solution for our catering business: they allow flexibility and originality thanks to custom made shapes and they are resistant and long-lasting, what is essential to our productivity and profitability.”

Traiteurs de Paris

FLEXIPAN® INSPIRATION

The FLEXIPAN® INSPIRATION range is the high-performance solution for both straight-edged and complex shapes.

A new source of INSPIRATION for your creations. Traditional shapes and special designs, they make your daily tasks easier and meet your standards. Give your creativity free rein!

Product advantages

+ 100% **SILICONE.**
+ Baking at **+ 240 °C** and freezing at **– 40 °C.**
+ Designed for **automated pan release.**
+ Ideal for **semi-industrial** and **industrial** production.
+ **Superior** pan durability.
+ **Easy pan release.**
+ **Precise, detailed shapes.**

3D Yule log

NEW

230 x 85 mm | Depth 70 mm

FX 00299

3D Yule log insert

NEW

200 x 56 mm | Depth 40 mm

400 x 300 | FX 02299 | 4 ind

Mini Cannelé bordelais

ø 43 mm | Depth 45 mm | Vol. 57 ml

600 x 400 | FX 01104 | 60 ind

Cannelé bordelais

NEW

ø 59 mm | Depth 53 mm

600 x 400 | FX 01101 | 40 ind

3D Sphere

NEW

ø 65 mm | Depth 50 mm

200 x 300 | FX 03010 | 8 ind

Stars

NEW

ø 32 mm | Depth 13 mm

400 x 300 | FX 02111 | 48 ind

Cylinder

ø 70 mm | Depth 40 mm | Vol. 148 ml

600 x 400 | FX 01203 | 24 ind

Diamond

ø 79 mm | Depth 40 mm | Vol. 100 ml

600 x 400 | FX 01201 | 24 ind

Bundt

ø 79 mm | Depth 38 mm | Vol. 100 ml

640 x 420 US Size | FX 01106 | 24 ind

Chic

ø 70 x 70 mm | Depth 34 mm | Vol. 130 ml

600 x 400 | FX 01200 | 24 ind

Twist

NEW

ø 32 mm | Depth 20 mm

600 x 400 | FX 01110 | 96 ind

3D Ring

NEW

ø 76 mm | Depth 25 mm

600 x 400 | FX 01499 | 24 ind

Kouglof

ø 214 mm, ø chiminey 54 mm | Depth 103 mm | Vol. 235 ml

FX 00103

Mini kouglof

ø 80 mm | Depth 54 mm | Vol. 150 ml

600 x 400 | FX 01102 | 24 ind

Yule log

280 x 85 mm | Depth 70 mm | Vol. 140 cl

FX 00200

3D mat for Yule log mouldlog

275 x 185 mm

Wood NF 00132 | Cushion NF 00133

Cubes

30 x 30 mm | Depth 20 mm | Vol. 70 ml

600 x 400 | FX 01202 | 96 ind

Waffles

80 x 127 mm | Depth 15 mm | Vol. 100 ml

400 x 300 | FX 02300 | 8 ind

Fingers

129 x 28 mm | Depth 15 mm | Vol. 54 ml

400 x 300 | FX 02112 | 16 ind

NEW

600 x 400 | FX 01112 | 32 ind

Finger insert

NEW

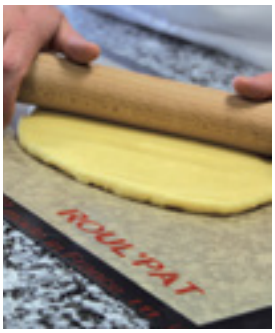
120 mm | Depth 11 mm

400 x 300 | FX 02122 | 18 ind

Half-sphere dessert

ø 180 mm | Depth 90 mm | Vol. 160 ml

FX 00100



For all your creations, think Roul'Pat®!

Flexiform

575 x 375 mm | Depth 50 mm | Vol. 980 cl

600 x 400 | FX 1950

220 x 220 mm | Depth 46 mm | Vol. 222 cl

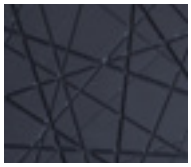
253 x 253 | FX 5000

3D mats

Bubbles

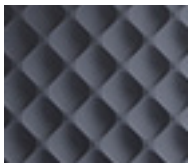
600 x 400 | Ref. FI 01001

253 x 253 | Ref. FI 02000



Mikado

600 x 400 | Ref. FI 01010



Lozenges

253 x 253 | Ref. FI 02002

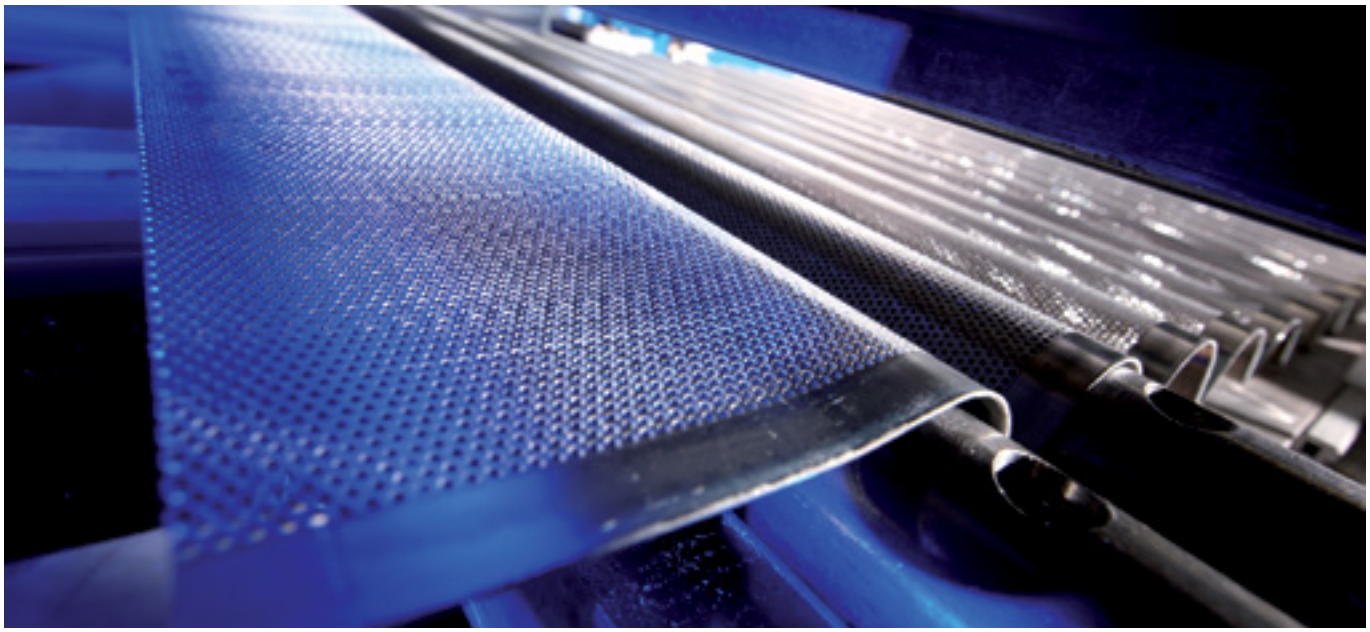
Labyrinth

253 x 253 | Ref. FI 02001

Bakery

Proofing

Sasa articles are held in stock,
unless otherwise specified.



Groupe Sasa Demarle

The Sasa-Demarle Group is the world leader for the manufacturing and sale of non-stick baking trays, designed not just for baking and pastry-making professions, but for all catering professionals in general. With over 50 years of experience and thanks to the combined expertise of Sasa and Demarle, the group now offers a large selection of products which helps the daily work of more than 50 000 customers since its creation.
Located in Northern France, the Group designs, develops, manufactures, assembles and stocks its product ranges at two production sites in Le Cateau-Cambrésis (Sasa) and in Wavrin (Demarle). It has also had a branch in Cranbury, New Jersey for more than 20 years.

Everyday, the Group strives to do its utmost to continue to serve its customers around the world to the best of its ability lowered on:

A priority for quality:

There is no compromise when it comes to product quality! Clear traceability and a respect for internal demands for quality is formalized by simple procedures aiming at customer satisfaction as well as the supervision and monitoring of the safety of our products. The latter step is reflected in our compliance with the most demanding international regulations, which have led to the obtention of specific brands or quality labels, depending on the product. * This quality procedure is associated with an on-going effort by the Group to reduce its environmental impact.

A constant, innovative approach:

The innovation and marketing teams, along with the design department, work constantly on new concepts in order to meet customers' needs and offer solutions to the challenges in the baking and pastry-making professions: new coatings, new trays supports, new mould shapes, new services concerning product use, etc. Everything is done to improve the use and practicality of our products and unleash creativity!

A cutting-edge customer service:

All of the Group's teams share a common goal to offer customers the very best service: an adapted product and service offering, support and assistance if needed, the availability of information and contact people, a prompt response and respect for deadlines are the priorities of each person in the Group.
* Details available on request from our quality service.

iNFiNiUM®

QUALITY LABEL FOR SASA'S COATINGS

Our expertise – The formulation of non-stick coatings for the Baking industry

For 40 years, Sasa has been the only company in the world to formulate and produce its own non-stick coatings and specifically unique silicones specially formulated for the baking industry. This unique expertise allows us to offer products that are perfectly adapted to the needs of our customers- even the most unusual ones. Because of this, the Sasa Chemistry Laboratory (located in France) continuously develops new coatings in order to adapt to specific products or production features, such as special recipes, optimizing the manufacturing process, industrialization, etc. The experts at the Sasa Laboratory can also provide commercial support to help customers choose, and properly use, the best coating for their needs.

The Infinium® label brings together all of Sasa's coatings. It offers the expertise of a historical leading supplier and guarantees authentic taste. Each coating solutions ensures the most efficient non-stick properties and durability for all types of processes and productions.

Types of products	Standards iNFiNiUM® coatings					New iNFiNiUM® coatings		
	601	301	311	101	104	111	302	306
Baguettes	●●●	●●●	x	x	x	●	●●●	●●●
Buns, hot-dog, white bread, Sandwich bread, crispbread	x	x	x	●●●	●●●	●●●	x	x
Milk buns	●	x	x	●	●●●	●●●	x	x
Ciabatta	●	●●●	x	x	x	x	●●●	●●●
Brioche, plain cakes	●●●	●	x	x	x	x	●	●
Bread made with seeds and nuts	●	●●●	x	x	x	x	●●●	●●●
Pretzels	x	x	●●●	x	x	x	x	x
Viennese pastries	●●	●●●	x	●●●	●●●	●●●	●●●	●●●
Glazed products	●	●●●	x	●	●●●	●●●	●●●	●●●
Fatty, sweet products	x	●●●	x	●●●	●●●	●●●	●●●	●●●
Fatty, savoury products	x	●●●	x	●●●	●●●	●●●	●●●	●●●
Sweet cakes	●●●	x	x	●●	●●	●●	x	x
Madeleines / Egg whites and sugar	●●●	x	x	x	x	x	x	x

●●● Perfectly adapted. ●● Adapted.
● Adapted, as the case may. x Not adapted.

Suitable for contact with food
In relation to PFOA-free fluorinated polymers.

101
Specially resistant to alterations in the upper layer due to infiltration by grease or particles which affect its non-stick properties and reduce its lifetime.
+ Resistance to infiltration by greases and particles.

104
Created for milk buns and glazed products.
+ Resistance to sweet recipes and glazes.

111 NEW
Alternative to 101 or 301, For specific processes which need PFA on perforated trays.

301
Specifically developed in order to ensure a better standard of durability for the production of "crusty" products such as baguettes.
+ Highly resistant to abrasion.
  Good colouration and crustiness for products.
  Retain properties at high temperatures.

302 NEW
Alternative to 301, created only for colorimetric differentiation purposes.

306 NEW
Alternative to 301, developed for Artisan and small-scale producers, for baking trays, Eurogliss, Ekogliss.

311
Created for pretzels. Solution designed to be resistant against the use of alkaline substances (caustic soda, etc.). Effective in extreme usage conditions.
+ Resistance to alkaline products.

601
Sasa exclusive solution, elastomer silicone with amazing non-stick properties. iNFiNiUM® 601 meets the requirements of industrial production.
+ Non-stick and non-gliss.
  Highly resistant to abrasion.
  Retain properties at high temperatures.

Storage rack for containers, single and double

For storing round and rectangular containers.

Welded unit monobloc.

Rubber casters with zinc on tyre parts of casters.

Space between shelves: 185 mm.

Height: 1810 mm.

sasa

- Stainless steel structure
- Up to 320 litres of capacity on each trolley.
- Easy to handle.
- 100% stainless steel wire level for more solidity.

Accessories
Protective covers for 400 x 600 racks
Casters

Code	Product name	Capacity
4300	Single	8 containers
4310	Double	16 containers

Containers

Light and robust containers made from polypropylene.

sasa

- Compatible with FIBERBAC®.
- The lid protects the shaped doughs from dust and air.

Article sold separately.

Code	Product name	Dimensions
4205	9.8 l rectangular container	400 x 510 x 75
4215	Rectangular lid for 9.8 l container	400 x 510
4200	20 l rectangular container	405 x 530 x 145
4201	Rectangular lid for 20 l container	405 x 530
4210	19 l round container	ø 480 x H 160
4230	Round lid for 19 l container	ø 480

Storage Rack - Panicompact

For storing rectangular PaniCompact containers, with 75 mm high sides.

100% stainless steel structure.

Welded unit monobloc.

18 x 30 mm corner pieces.

4 rubber casters, 2 of which have brakes.

Height: 1810 mm.

- Very sturdy: High-quality materials and assembly.
- High storage capacity 15 or 34 containers.

Code	Capacity	For trays
3865	34 containers	2x 400 x 600
3910	15 containers	400 x 600 x 95
3965	32 containers	2x 400 x 600

Containers - Panicompact

Light and robust containers made from polypropylene.

Height 75 or 95 mm.

Capacity: 10 or 14.3 litres.

Code	Product name	L x D x H (mm)
4220	10 l PaniCompact container	400 x 600 x 75
4235	14.3 l PaniCompact container	400 x 600 x 95
3875	PaniCompact lid	400 x 600

- Compatible with FIBERBAC®.

Article sold separately.

Optional extras for shelves

Shape distortion prevention mechanism at mid-height.

Bumpers.

Blockers on corner pieces.

Customized Product Development Comprehensive design and engineering studies as regards feasibility and made-to-measure products.
Minimum order: 5 products. Prices and other specifications: contact us.

Shape distortion prevention mechanism at mid-height

Bumpers

Blockers on corner pieces

Fiberbac® mat

To easily transfer dough from trays to a dividing machine or to a work surface easier.

Mat made from fibreglass, with a silicone coating.

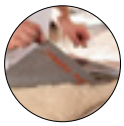
Enables you to work without carrying out dusting (reduces dust generated by flour).

Prevents gas from escaping from shaped doughs during transfer.

Means you do not have to risk hurting your back (no scraping of the bottom of the container).

The Fiberbac® mat is placed at the bottom of the container (with the black side facing downwards).

The non-stick side (which is marked) is in contact with the dough.



Code	Product name	L x D x H (mm)
3380	For 20 l rectangular container (Code: 4220, 4235, M-1273, M-1274)	310 x 515
3205	For 9,8 l rectangular container (Code: 4205)	325 x 445
3390	For round containers (Code: 4210)	Ø 375
3385	For PaniCompact container (Code: 4200)	310 x 435

Parisian cabinets

For the preservation of your shaped doughs during the proofing and bench resting phases.

Structure made from stainless steel; white melamine-coated panels.

2 fixed sides and 2 removable doors which fold away towards the sides.

Top and bottom closed

Height: 1,850 mm.

4 casters made from polyamide.

20 levels, L-shaped stainless steel corner pieces.

sasa

- 100% stainless steel structure.
- Protects shaped doughs during bench resting.
- The plastic handle provides excellent levels of hygiene and good ergonomy.

Code	For trays (dimension in mm)
4420	600 x 800
4430	750 x 800
4440	1050 x 800

Automatic mats not included.

1/2 Parisian cabinets

For the storage of shaped doughs during the proofing and bench resting phases

Stainless steel structure.

U-shaped corner pieces.

Standard polyamide casters, Ø100 mm.

Width of corner piece: 30 mm.

4 melamine-coated sides 10 mm thick, including a removable door at the front.

Grids not included.

Warning: not suitable with wooden boards.

Product	Number of shelves	For trays (dimension in mm)	Code
Beech wood top	10	1050 x 800	4460
Stainless steel top	10	1050 x 800	4450

sasa

- High storage capacity.
- Increased solidity.

OPTIONAL EXTRAS
- Navy blue plywood, thickness 10 mm.
- Dismantable.

1/2 "Campagnard" cabinets

100% stainless steel structure.

1 adjustable front door which can be slipped under the worktop.

Closed top and bottom.

4 wheels, Ø100 mm, made from polyamide, mounted on lockplates, 2 of which have brakes.

Beech wood top, without a backplate.

L-shaped corner pieces, 100 mm apart.

Product	Number of shelves	For trays (dimension in mm)	Code
Cabinet	7	800 x 600	4480

Automatic proofing trays

For storing shaped doughs during fermentation and for transferring doughs onto the surfaces of ovens or onto oven-insertion mechanisms.

Stainless steel structure.

Linen mat

Stainless steel roll.

sasa

- Mat made from natural and durable linen.
- Easy transfer from the mat to the oven-insertion device.

Tray dimensions	Code	Mat Code
600 x 800	4500	4500T
700 x 800	4510	4510T
750 x 800	4520	4520T
800 x 700	4530	4530T

Spare parts:
- Linen mat in 50-metre rolls or couche cloths.
- Replacement handles in red plastic and shaped linen mat.
- Shaped mat.

20 pieces minimum per order.
Other specifications or development: contact us.

Proofing trays dryers
Wall-mounted / Upright / On rack

For tidying away and drying mats and flexible moulds indoors.

sasa

- Compact and clever storage solutions.
- A practical and ecological means of drying mats.

Code	Product name	Capacity	Usable dimensions L x D x H (in mm)
4550	Wall-mounted	20 tubes	600 x 1165 x 130
4555	Upright	32 tubes	550 x 850 x 1998
4560	Mobile dryer for rack	15 tubes	600 x 800

Wall-mounted.

An upright dryer.

Mobile dryer for rack
(rack sold separately)

Wooden boards

Plywood compliant with French Standard CBT-X (water-resistant)..

Thickness: 12 mm.

Lengths of wood which act as blockers on the small sides.

Code	Usable dimensions (L x D in mm)
6050	800 x 600
6060	800 x 800
6070	900 x 700
6080	1000 x 700
6090	1000 x 800

To be used with a fermentation mat.

sasa

- Keeps the fermentation mat in place very well.

Grids

Multipurpose storage solution.

800 x 600 grids: frame and perpendicular bar, Ø7 mm - wires Ø3 mm.

Available as flat grids or with 2 stoppers. Also available with 2 stoppers and 2 reinforcements.

Linen mat

Linen mat in 50 meters / roll, please contact us for further details (code 3835)

Shaped mat for automatic mats

Roll mat.

Shaped mat.

Mats on Ekogliss prebaked.

Aluminium Board

For fermentation and bench resting tasks.
For craft, semi-industrial and industrial processes.

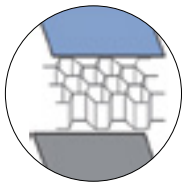
Band and structure made from aluminium.

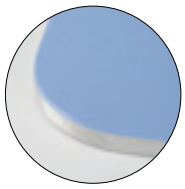
ABS surface.

Height: 19 mm.

sasa

- Rotproof: restricts the development of bacteria.
- Easy to pick up shaped doughs, due to the optimal granularity of the surface.
- 2 different-coloured sides for working on, for alternating use.
- Extremely flat.
- Light and robust, thanks to its honeycomb structure.
- Easy to handle, thanks to its rounded corners.





Code	Usable space between uprights x height (in mm)
7500	800 x 600
7510	1200 x 800

Other specifications. Contact us.

ABS Tray

Single ABS tray with edges.

Ideal on output from a tank or for liquid dough.

sasa

- Compatible with Fiberbac®. (Code 3380)

Code	Usable dimensions L x H (in mm)	Color
6020	410 X 585	White

Bakery

Preparation

Snacking racks

Shelves made from stainless steel.

Containers made from polypropylene.

Comply with European standards and regulations in regards to food.

Height: 1 810 mm.

sasa

- Increased solidity.
- Can be used to store various products.
- Easy to move around.
- Easy to identify substances, by means of the colours of the lids.

sasa

Shelves

Composition	Code	Product name	Capacity	For trays (in mm)
1	3895	Single Rack	9 PaniCompact containers and 2 x 2 highsided ingredient trays	400 x 600
1	3880	Equipped rack	9 PaniCompact containers and 2 x 2 highsided ingredient trays	400 x 600
2	3885	Single Rack	5 x 2 Tradi-bac highsided ingredients trays	400 x 600
2	3890	Equipped rack	5 x 2 Tradi-bac highsided ingredients trays	400 x 600

Plastic Containers

Code	Product name	Capacity
4240	Tradi-Bac high-sided ingredient tray	15 litres
4220	PaniCompact high-sided tray (in 75mm)	10 litres

Lids

Code	Product name
3876	Red lid for a Tradi-Bac
3877	Yellow lid for a Tradi-Bac
3876	Orange lid for a Tradi-Bac
3875	PaniCompact high-sided tray lid

Optional

Shape distortion prevention mechanism at mid-height.

Bumpers.

Blockers on corner pieces.

Customized Products
Comprehensive design and engineering studies as regards feasibility and made-to-measure products.
Minimum order: 5 products.
Casters
Prices and other specifications: contact us

Shape distortion prevention mechanism at mid-height

Bumpers

Blockers on corner pieces

Roul'pat® mat

Mat made from fibreglass, with a reinforced silicone coating on both sides.

To work the dough by detaching it easily.

sasa

- Reinforced non-stick coating.
- Ideal for spreading sugar.

Code	Usable dimensions (L x W in mm)
3400	445 x 645
3410	385 x 585
3420	585 x 785

Bakery

Baking

Baking rack

Suitable for baking/freezing with any kind of trays using a convection or rack oven to make baguettes, traditional or special breads, viennoiserie, pastry, etc.

Made from square tubes which measure 25 x 1.2 mm.

100% stainless steel structure.

L-shaped corner pieces.

4 casters with diameters of 80 or 100 mm, made from special resin which is resistant to high temperatures.

Casters made from zinc-plated steel.

sasa

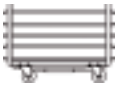
- Compatible with all oven brands:
  please specify the oven brands and models you use.
- Easy Handling and resistant, for intensive use.
- Reinforced.

Examples of guiding systems and hitching systems.

- ANGOULVANT
- FORNI FIORINI
- FRINGAND
- GUYON
- HEIN
- MIWE
- MONDIAL FORNI
- REVENT
- SALVA
- TAGLIAVINI
- TIBILETTI
- W&P
- WIESHEU

liste non-exhaustive.

BONGARD



EUROFOUR

PAVAILLER

POLIN

Optional for baking racks

Corner pieces with blockers.

Deflectors.

Number of levels to be defined.

Handle.

Disassembled version.

Shape distortion prevention mechanism at mid-height.

Customized Product Development
Comprehensive design and engineering studies in regards to feasibility and made-to-measure products. Minimum order: 5 products. Prices and other specifications: contact us.

Shape distortion prevention mechanism at mid-height

Blockers on corner pieces

Grids

Multipurpose storage solution.

600 x 400 grids: frame and perpendicular bar, Ø5 mm - wires, Ø2 mm.

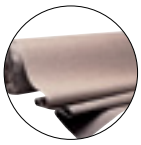
800 x 600 grids: frame and perpendicular bar, Ø7 mm - wires, Ø3 mm.

Available as grids with no accessories, grids with 2 blockers offset by 25 mm, grids with 2 blockers and 2 reinforcements.

100% stainless steel structure.

sasa

- Many dimensions possible.
- Combines with linen mat or Silpat®



- Minimum order quantity: 10 pieces.

Single grids

Code	Tray dimensions (entrance x depth)
2810	600 x 400
2840	800 x 400
2850	800 x 600

Grids with stoppers

Code	Tray dimensions (entrance x depth)
2910	800 x 600

Stoppers at the back.

Grids with stoppers and reinforcements

Code	Tray dimensions (entrance x depth)
3010	800 x 600

Stoppers at the back.

Chrome-coated grids

Code	Tray dimensions (entrance x depth)
2815	600 x 400

Warning! The chrome-coated grid is not suitable for baking.

Other sizes available upon request with a minimum order quantity of 20 pieces.

Pastry trays - non-perforated

For baking and storing all products.

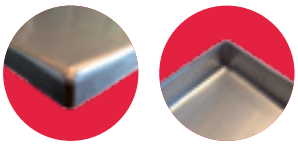
Aluminium

Trays with 45° sides: inside height of 10 mm.

4 welded sides / 3 sides possible upon request (depending on dimensions).

Trays with 90° sides: inside height of 20 mm (25 mm if > 600 x 400 mm).

Stamped edge trays so no retention zone in the edges,
which means improved food safety.



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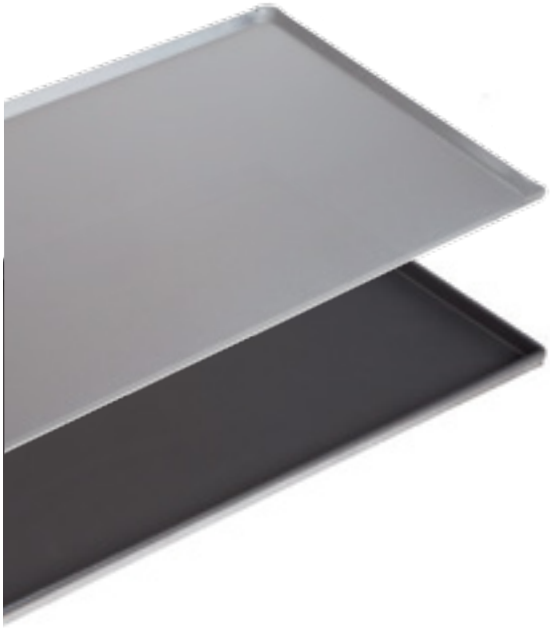


iNFiNiUM®
LE LABEL QUALITÉ DES REVÊTEMENTS SASA
QUALITY LABEL FOR SASA'S COATINGS

45° 10 mm	Tray dim. (mm)	Code
No coating	325 x 530	1400
	400 x 600	1410
	400 x 800	1460*
	600 x 800	1470
iNFiNium® 601	325 x 530	1600*
	400 x 600	1610
	400 x 800	1660*
	600 x 800	1670
iNFiNium® 301	325 x 530	1500*
	400 x 600	1510
	400 x 800	1520*
	600 x 800	1530*

90° 20-25 mm	Tray dim. (mm)	Code
No coating	325 x 530	1900
	400 x 600	1910
	400 x 800	1960*
	600 x 800	1970
iNFiNium® 601	325 x 530	2100*
	400 x 600	2150
	400 x 800	2160*
	600 x 800	2170
iNFiNium® 301	325 x 530	2000*
	400 x 600	2010
	400 x 800	2020*
	600 x 800	2030*

50 pieces minimum order. Except for articles with *: 16 pieces minimum.
Made-to-measure products : 200 pieces minimum.

Pastry trays - 3 mm perforations

For baking and storing all products.

Each tray can be used with a Silpat® or Silpain® mat.

Aluminium

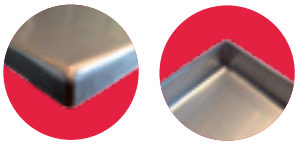
Trays with 45° sides: inside height of 10 mm.

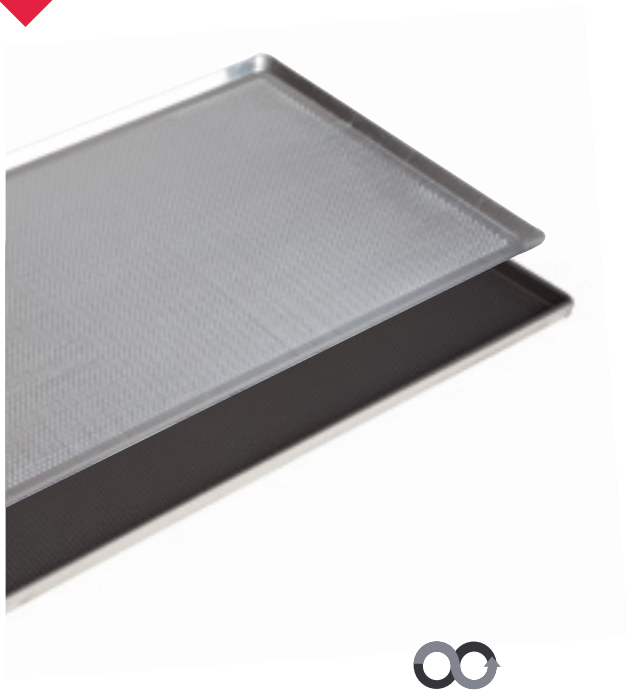
4 welded sides / 3 sides possible upon request (depending on dimensions).

Trays with 90° sides: inside height of 20 mm (25 mm if > 600 x 400 mm).

Stamped edge trays so no retention zone in the edges, which means improved food safety.

NEW





sasa

- Can be used with a Silpat® or Silpain® mat.
- Increases baking efficiency and allows better coloration and texture.

iNFiNiUM®
LE LABEL QUALITÉ DES REVÊTEMENTS SASA
QUALITY LABEL FOR SASA'S COATINGS

45° 10 mm	Tray dim. (mm)	Code
No coating	300x 400	1690
	325 x 530	1700
	400 x 600	1710
	400 x 800	1760
	600 x 800	1770*
iNFiNium® 601	325 x 530	1840*
	400 x 600	1850
	400 x 800	1860
	600 x 800	1870*
iNFiNium® 301	325 x 530	1540*
	400 x 600	1550*
	400 x 800	1560
	600 x 800	1570*

90° 20-25 mm	Tray dim. (mm)	Code
No coating	325 x 530	2200*
	400 x 600	2210
	400 x 800	2260*
	600 x 800	2270*
iNFiNium® 601	325 x 530	2440*
	400 x 600	2450
	400 x 800	2460
	600 x 800	2470*
iNFiNium® 301	325 x 530	2300*
	400 x 600	2310*
	400 x 800	2320*
	600 x 800	2330

50 pieces minimum order. Except for articles with *: 16 pieces minimum.
Made-to-measure products : 200 pieces minimum.

Pastry trays - Large 6 mm perforations

For baking and storing all products.

Each tray can be used with a Silpat® or Silpain® mat.

Aluminium

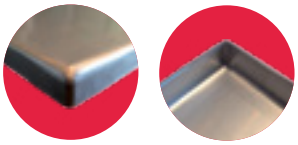
Trays with 45° sides: inside height of 10 mm.

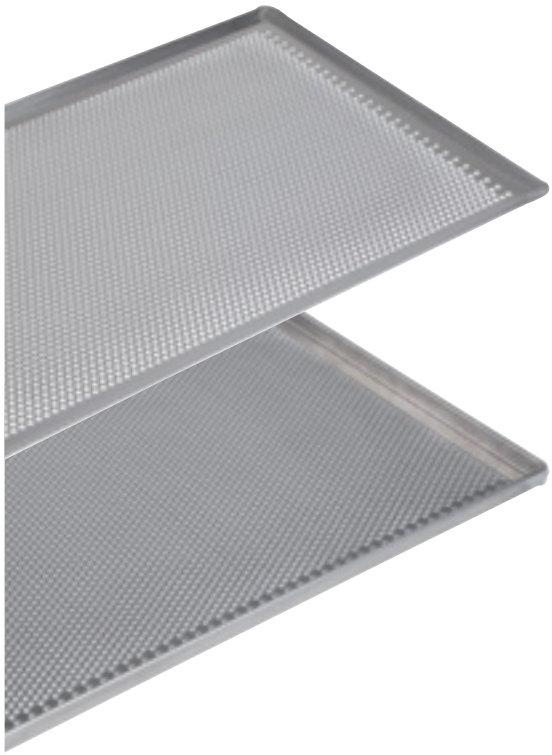
4 welded sides / 3 sides possible upon request (depending on dimensions).

Trays with 90° sides: inside height of 20 mm (25 mm if > 600 x 400 mm).

Stamped edge trays so no retention zone in the edges,
which means improved food safety.

NEW





sasa

- Compatible with a Silpat® or Silpain® mat.
- Baking and storage.
- Suitable for pre-cooking.
- The perforation optimises the heat transfer, enabling quicker baking, with more colouration and crustiness.
- Lighter for easy handling.

Code	Tray dim. (mm)
2505	325 x 530
2500	400 x 600
2550*	400 x 800
2560*	460 x 800
2570	600 x 800

Code	Tray dim. (mm)
2600	400 x 600
2650*	400 x 800
2670	600 x 800

50 pieces minimum per order. Except for articles with *: 16 pieces minimum.
Made-to-measure products: 200 pieces minimum.

Baking mats Silpat®

Non-stick versatile mat, perfect for making pastries and viennoiseries (sugary products, sticky ingredients).

Fiberglass mesh made from, with a silicone coating.

With pastry trays / large perforations Ø6 mm.

Code	Product name	Mat dimensions
3215	For 400 x 300 trays	400 x 300
3225	For 530 x 325 trays	520 x 315
3235	For 600 x 400 trays	585 x 385
3245	For 660 x 460 trays	620 x 420
3250	For 650 x 530 trays	640 x 520
3255	For 760 x 460 trays	750 x 450
3260	For 780 x 580 trays	770 x 570
3265	For 800 x 400 trays	785 x 385
3270	For 800 x 600 trays	785 x 585

sasa

- Suitable for your sweet products and for sticky ingredients.
- Suitable for deep freezing, proofing and baking.

Silpat® macarons

Code	Product name	Mat dimensions	print ø	Number of prints
3275	For 400 x 300 trays	375 x 275	35	28
3280	For 600 x 400 trays	585 x 385	35	63
3285	For 600 x 400 trays	585 x 385	50	28

Baking mats Silpat®

A non-stick mat which is particularly suitable for baking special breads or products with crusty dough (e.g. buckwheat pancakes).

Mesh made from fiberglass, with a silicone coating.

There are small perforations in the mat.

Code	Product name	Mat Dimensions
3505	For 400 x 300 trays	400 x 300
3515	For 530 x 325 trays	520 x 315
3525	For 600 x 400 trays	585 x 385

sasa

- Small perforations for better transfer of heat and improved crustiness.

Stainless steel baking tray

Craft and semi-industrial processes.

100% stainless steel wire frame.

Removable stainless steel mesh - supplied with rods.

Attached by means of stainless steel staples.

Flat or with channels.

Number of channels to be specified.

sasa

- Quick and homogeneous baking.

- Re-coating.
- Mat change.

A large range of flat baking trays or baking trays with channels for fresh, precooked or raw, frozen baguettes and traditional breads.
You can also get the "traditionally-cooked" effect irrespective of the type of oven you have, with the new Tradisole® !
All of our baking accessories have an exclusive, latest generation non-stick iNFiNiUM® coating.

Accessories
Clamp (Code: OMPINCE).
Staples (pack of 992 pcs).

iNFiNiUM®
LE LABEL QUALITÉ DES REVÊTEMENTS SASA
QUALITY LABEL FOR SASA'S COATINGS

601

Tray dim. (mm)	Number of channels	Coating	Code complete	Mat code
400 x 600	5	601	0110	0210
400 x 800	4	601	0120	0220
400 x 800	5	601	0130	0230
600 x 800	0	601	0135	0235
600 x 800	6	601	0160	0260
600 x 800	8	601	0170	0270
800 x 900	11	601	0165	0265
1000 x 800	12	601	0195	0275

7 pieces minimum per order.
Other specifications or development: contact us.

Eurogliss®

Craft and semi-industrial processes.

Frame made from stainless steel.

Perforated aluminium sheet metal (standard perforation Ø1.8 mm).

Rounded corners.

Flat or with channels. Number of channels to be specified.

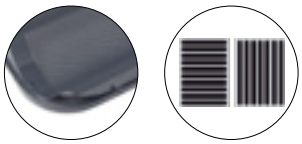
- Re-coating.

Tray dim. (mm)	Number of channels	Coating	Code
400 x 600	5	601	0410
400 x 800	5	601	0430
600 x 800	0	601	0435
600 x 800	6	601	0440
600 x 800	7	601	0415
600 x 800	8	601	0450
800 x 1000	8	601	0425
1000 x 800	12	601	0485

sasa

- Optimum heat transfer, colouration and crust controlled.
- Easy to handle, thanks to its rounded corners.
- Different construction to meet your needs.
- Direction of the bread to be specified.

7 pieces minimum per order.
Other specifications or development: contact us.



Ekogliss®

Craft and semi-industrial processes.

Aluminium frame.

Perforated aluminium sheet metal (standard perforation Ø1.8 mm).

Rounded corners.

Tray dim. (mm)	Number of channels	Coating	Code
600 x 800	0	601	0505
600 x 800	6	601	0515
600 x 800	8	601	0525
1000 x 800	10	601	0535
1000 x 800	12	601	0545

sasa

- Easy to handle, thanks to its rounded corners.

10 pieces minimum per order.
Other specifications or development: contact us.

INFINIUM®
LE LABEL QUALITÉ DES REVÊTEMENTS SASA
QUALITY LABEL FOR SASA'S COATINGS

601

Tradisole® The Deck Oven Effect

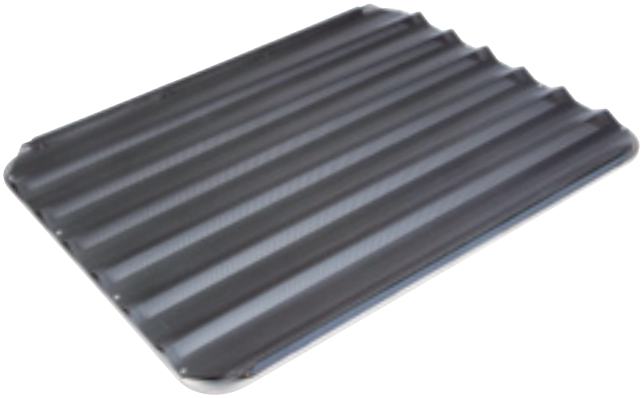
For artisan and semi-industrial production

ALLOWS YOU TO BAKE TRADITIONAL BAGUETTES USING A RACK OVEN OR CONVECTION OVEN.

sasa

- No need to constantly reheat or have your deck oven always on to have hot bread easily available. Tradisole allows you to use the oven and space you already have.
- Smaller investment, less maintenance required.
- The simplified baking process makes it easier to manage your production and team.
- Optimum heat conduction.
- Also suitable for freezing.
- Tradisole offers a variety of assembly options to meet your specific needs.

- "Heartbaking" effect ensured.



Tray dim. (mm)	Number of channels
400 x 600	4
400 x 600	5
400 x 800	4
600 x 800	5
600 x 800	7
800 x 600	9

INFINIUM® LE LABEL QUALITÉ DES REVÊTEMENTS SASA

601 301

Channels are made from aluminium.

Channels have non-perforated flat bottoms with 1.8mm perforations on the top sides.

Stamped sheet metal on an aluminium frame.

Easy to handle thanks to its lightweight frame and rounded corners.

10 pieces minimum per order.
Other specifications or development: contact us.

Ideal with a grid divider and the PaniCompact rack (p 12).

Méca

Semi-industrial and industrial processes.

Sides made from stainless steel tubes.

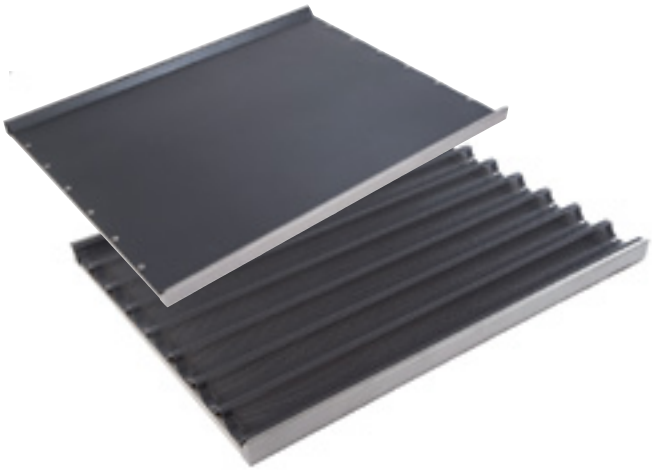
Aluminium sheet metal perforated upon request.

Thickness: 1.2 mm.

Two versions available: flat or honeycombed.

Black underside available as an optional extra.

Shape and number of channels to be specified.

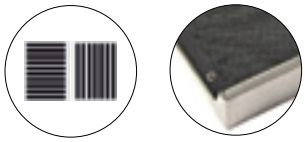


sasa

- Different construction to meet your needs.
- A profiled frame, for optimal transit along a line.

INFINIUM 601 301

50 pieces minimum order.



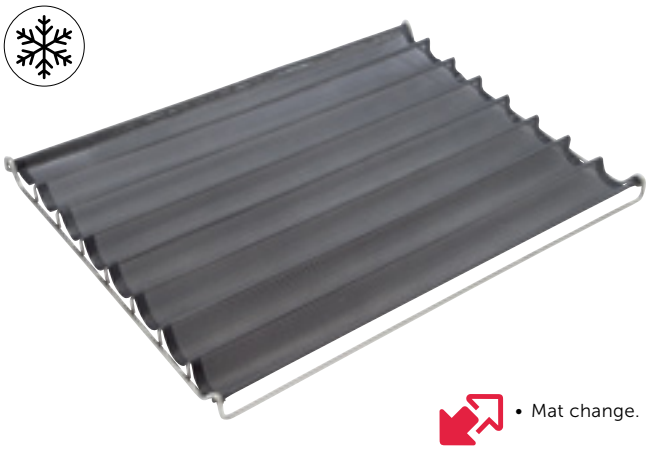
- Re-coating.
- Mat change.

Fibermax® / Uncooked and deep frozen breads

Craft and semi-industrial processes.

Stainless steel frame.

Removable flexible mat made from silicone-coated fiberglass.



sasa

- Ideal for deep frozen products.
- Easy to remove bread, thanks to the flexibility of the silicone-coated fiberglass.

INFINIUM 601

- Mat change.

10 pieces minimum order.
Other specifications or development: contact us.

Tray dim. (mm)	Number of channels	Coating	Code for complete	Mat code
400 x 600	5	601	0610	0710
400 x 800	5	601	0630	0730
400 x 800	4	601	0620	0720
600 x 800	4	601	0640	0740
600 x 800	6	601	0660	0760
600 x 800	8	601	0670	0770

Stainless steel trays for prebaked products

Specially designed for prebaked products.

Stainless steel frame.

Stainless steel mesh with large 10 x 10 mm mesh.

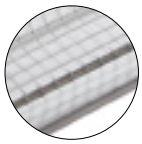
No coating.

Tray dim. (mm)	Number of channels	Code
400 x 600	4	1200
400 x 600	5	1240
400 x 800	4	1220
400 x 800	5	1230
600 x 800	6	1250
600 x 800	8	1255

10 pieces minimum order.
Other specifications or development: contact us.

sasa

- Ideal for prebaked products, thanks to its large mesh



Warning ! Not suitable for first baking uses.

Ekogliss® prebaked

Specially designed for prebaked.

Aluminium frame.

Aluminium sheet metal with perforations, Ø6 mm

Tray dim. (mm)	Number of channels	Code
400 x 600	4	1305
400 x 600	5	1310
400 x 800	4	1315
400 x 800	5	1325
600 x 800	6	1335
600 x 800	8	1340

10 pieces minimum order.
Other specifications or development: contact us.

Warning ! Not suitable for first baking uses.

sasa

- Very quick baking.
- Easy to handle, thanks to its rounded corners.
- 100% aluminium structure: light and strong.

Baking tins for special breads - standard range

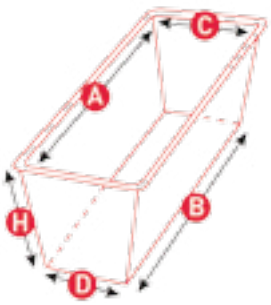
Dimensions
Inside dimensions: A-C.
Outside dimensions: B-D. Total outside height: H.

Details regarding multi-compartment tins: it is important to specify the width of runners at the time of ordering.

Individual.

In a set

Dim. A / B x C / D x H	Rack entrance	Number of moulds per set
180/178 x 85/80 x 75 250 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds
250/248 x 90/88,5 x 75 400 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds
255/250 x 95/90 x 80 450 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds
290/280 x 100/90 x 80 500 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds
270/268 x 100/90 x 100 500 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds
400/389 x 120/110 x 120 1 000 g	-	Individual
	400 / 460	Set of 3 moulds
	600	Set of 4 moulds



Bended-Welded structure

10 pieces minimum order.
Other specifications or development: contactus.

OPTIONAL LID

- Homogeneous baking.
- Made for perfectly-sized products.
- With / without internal coating.
- For individual moulds or multi-compartment tins.

Baking moulds

Specially designed for pre-cooked products.

A unit made from stamped aluminium-plated steel.

sasa

- Long lasting performance.

INFINIUM® 101

Demo Video

- Re-coating.

Bun baking tray.

Hot-dog baking tray.

Milk bun baking tray.

Muffin baking tray.

Financier baking tray.

Bun baking tray

Product	Indent dimensions	Tray dim. (mm)	Coating	Code
15 ind	Ø 101 mm - prof. 15 mm	400 x 600	101	3105
20 ind	Ø 115 mm - prof. 25 mm	600 x 800	101	3115
24 ind	Ø 103 mm - prof. 17 mm	503 x 738	101	3145

Hot-dog baking tray

Product	Indent dimensions	Tray dim. (mm)	Coating	Code
8 ind	240 x 73 mm - prof. 15 mm	400 x 600	101	3150*
18 ind	200 x 70 mm - prof. 25 mm	600 x 800	101	3155
20 ind	155 x 64 mm - prof. 16 mm	503 x 738	101	3165*

Financier baking tray

Product	Indent dimensions	Tray dim. (mm)	Coating	Code
30 ind	95 x 45 mm - prof. 14 mm	400 x 600	101	319

Milk bun baking tray

Muffin baking tray

For any custom size or shape, please contact us.

Articles held on stock. Minimum order quantity: 40 units, except *: contact us.

Bakery

Storage

Pastry racks

For the storage of products on all accessories: grids, trays, high-sided trays, wooden boards, ABS boards, proofing trays, etc.

100% stainless steel structure.

Corner pieces 18 x 37 mm; trays can be inserted and removed on both sides.

Spaces between shelves: 78 mm (20 levels) and 94 mm (16 levels).

Square tubes, 25 x 25 x 1.2 mm.

Height: 1810 mm.

Code	Product name	Number of levels	For trays (in mm)
3920	Monobloc	16	400 x 600
3930	Monobloc	20	400 x 600
3955*	Monobloc + anti shape-distortion mechanism.	20	400 x 600
3940	Monobloc	16	400 x 800
3950	Monobloc	20	400 x 800
3915	Monobloc	16	600 x 400
3945	Monobloc	20	600 x 400
3925	Disassembled	16	400 x 600
3935	Disassembled	20	400 x 600

* and other specifications: minimum order: 5 pieces per reference - contact us.

Optional extras
Built-in structure
Contact us.

sasa

- Can be adjusted for use with all types of trays.

Accessories for pastry shelves
- Casters (Code OAR 16)
- Protective covers for shelves

Optional extras for racks

Anti shape-distortion mechanism at mid-height.

Bumpers.

Blockers on corner pieces.

Customised Product Development
Comprehensive design and engineering studies in regards to feasibility and made-to-measure products.
Minimum order: 5 products.
Casters
Prices and other specifications: contact us.

Anti shape-distortion mechanism at mid-height

Bumpers

Blockers on corner pieces

Serving trolleys

100% stainless steel structure.

Welded unit monobloc.

18 x 30 mm corner pieces; trays can be inserted and removed on both sides.

Spaces between shelves: 77 mm.

Square tubes, 25 x 25 x 1.2 mm.

4 rubber casters, ref. OAR 16.

Height 992 mm.

Code	Number of levels	Space between shelves	For tray (in mm)
4105	10	77 mm	400 x 600

* Other specifications : minimum order: 5 pieces per reference - contact us.

sasa

- 100% stainless steel structure.

Storage racks

For the storage of products placed on almost anything that fits: grids, trays, proofing trays, wooden boards, ABS boards, proofing trays, etc

100% stainless steel structure.

Height: 1,780 mm.

Corner pieces 18 x 30 mm; trays can be inserted and removed on both sides.

Space between shelves: 78 mm (20 levels).

Square tubes, 25 x 25 x 1.2 mm.

4 polyamide casters, 2 of which have brakes.

Code	Product name	Number of levels	For trays (in mm)
3800	Monobloc	20	600 x 800
3830	Monobloc + Anti shape-distortion mechanism.	20	600 x 800 Monobloc
3860	Monobloc + Anti shape-distortion mechanism.	20	800 x 600 shape distortio
3870	Monobloc Anti shape-distortion mechanism. + blockers on corner pieces.	20	800 x 600
3805	Disassembled	20	600 x 800
3815	Disassembled + blockers on corner pieces.	20	600 x 800

Other specifications: minimum order: 5 pieces per reference - contact us.

sasa

- Can be adjusted for use with all types of trays.
- Increased solidity.

Accessories for storage trolleys
- Covers for trolleys
- Casters

Optional for racks

Corner pieces with blockers.

Deflectors.

More or less levels.

Removable top.

Handle.

Disassembled version.

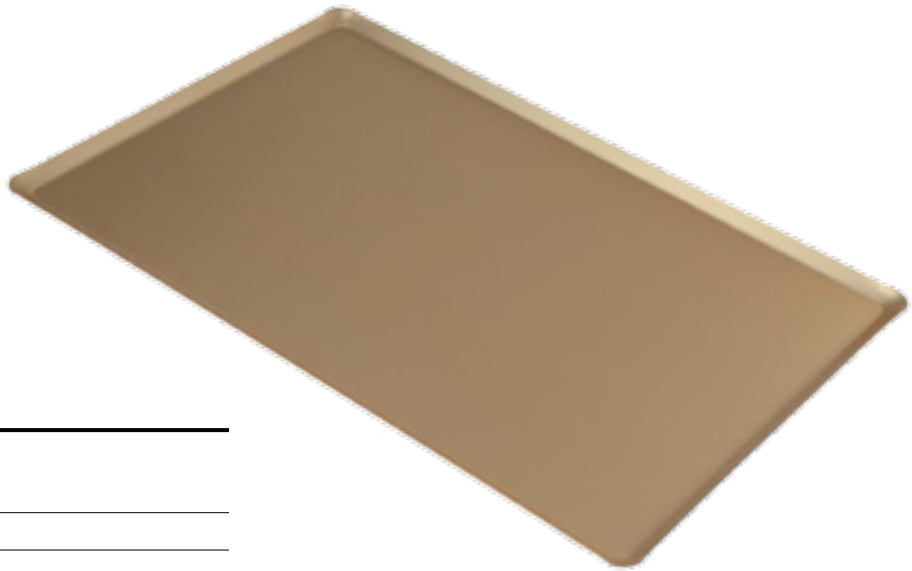
Anti shape-distortion mechanism at mid-height.

Comprehensive design and engineering studies in regards to feasibility and made-to-measure products. Minimum order: 5 pieces. Casters.
Prices and other specifications: contact us.

Removable top

Anti shape-distortion mechanism at mid-height

Blockers on corner pieces



Display Trays

For presentation in shops.

4 sides at 45°, height 12 mm.

No coating.

Delivered with a protective film.

Not suitable for baking .

Code	Product name	For tray (in mm)
2710	Anodized aluminium (golden color)	400 x 600

sasa

- Showcase products.
- Optimum food hygiene.

Pastry

Catering

Production

Presentation

Preparation and baking mats

Demarle invented the pastry mat made of glass fiber and food grade silicone, conferring it the best non stick properties. With more than 50 year experience, Demarle offers today a full range of preparation and baking mats that suit all your daily needs and applications.

Silpat®

Introductions are no longer necessary; it has become a household name. A star tool in test kitchens, the Silpat® has replaced parchment paper to become THE must-have silicone mat.
For many years, Silpat® has been a must-have tool for the most distinguished professionals all over the world, due to its multitude of uses. In pastry, cuisine and chocolate making, it offers unparalleled ease for stacking, cooking and baking. Its non-stick silicone coating makes it easy to handle products. Available in many shapes and sizes, it adapts to all working mediums. A special macaron range is also available.

® Non-Stick Silicone Liners Silpat®

Reference	Mat size	Trays size
3215	400x300	400 x 300
3235	585x385	600 x 400
3255	750x450	760 x 460
3265	785x385	800 x 400
3270	785x585	800 x 600

Silpat® Macarons

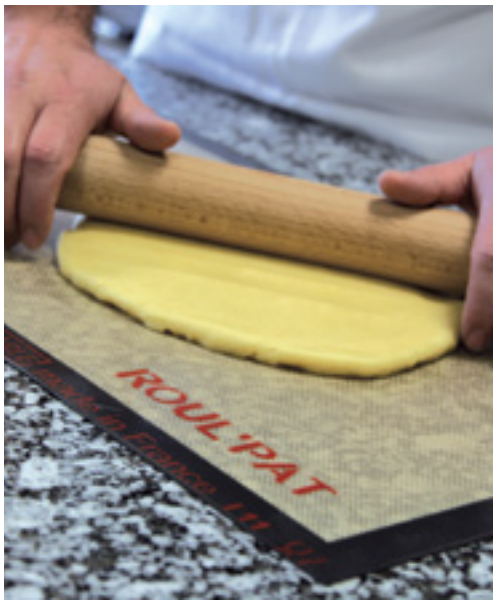
A range has been specially designed for making macarons. It has now circles of different diameters so that the finished products is regular and even. Your macarons will be perfectly calibrated and thanks to the non-stick properties of Silpat®, you don't have to worry when demoulding them.

Macarons

Reference	Mat size	Trays size
AE 375 275 02	375x275	400 x 300
AES 585 385 65	585x385	600 x 400
AE 585 385 64	585x385	600 x 400

Roul'Pat®

Coated with silicone on both sides, this non-stick mat is also non-slip. This very handy non-slip mat can be used for rolling out any kind of dough without using flour. It allows also spreading nougatine, cooked sugar, chocolate or caramel.



® Non-Stick Silicone Liners Roul'Pat®

Reference	Mat size
3410	585 x 385 mm
ADN 620 420 00	620 x 420 mm
3400	645 x 445 mm
ADN 800 585 00	800 x 585 mm

Silpain®

The Silpain® mat with its perforated texture, covered with foodgrade silicone and so non-stick, is ideal for freezing and for baking bread of all shapes and sizes which do not required to be calibrated. The Silpain® mat is also advised for the party baking of tarts. It must be used on a tray, preferably perforated, for a better circulation of the heat.

Non-Stick Silicone Liners Silpain®

Reference	Mat size	Tray size
3505	400 x 300	400 x 300
3525	585 x 385	600 x 400

Silpat®, Roul'Pat® and Silpain® comply with French, European and United States regulations in terms of food contact.

Accessories

For bakery

For pastry

Trolley accessories

Versatile trolley and shelf identification solution.

100 % silicon.

Freezing and baking (-40 to + 260°C).

sasa

- Identify your trolleys and shelves immediately.
- Helps sorting trolley and shelf usage order (sort by date, by product, by production, other).

Code	Pack
8010	4 units (black, blue, red, green)
8015	10 units (Black)
8020	10 units (Blue)
8025	10 units (Red)
8030	10 units (Green)

CMARK

Protective covers

See through reinforced transparent front and rear sides.

Interior cover attachment system.

Code	Product name for shelf (in mm)
3700	400 x 600
3710	400 x 800
3725	600 x 400
3720	600 x 800

sasa

- Protection against dust.
- Velcro closure for quick and easy access to your preparations.

Heatproof Oven Gloves

Heatproof treated (300°C), cow split leather glove, 15 cm cuff.

Code	Product
G-0201-A	2-finger Gloves

Casters for racks and/or serving trolleys

Code	Product
OAR16	Ø125 mm zinc-plated casters
OAR17	Ø125 mm zinc-plated casters with brakes

OAR16

OAR17

Casters for storage products

Code	Product
OAR13	Ø100 mm zinc-plated casters
OAR14	Ø100 mm zinc-plated casters with brakes

OAR13

OAR14

Casters for baking purposes

Code	Product
OAR46	Ø 80 mm zinc-plated casters
OAR47	Ø 100 mm zinc-plated casters

OAR46

OAR47

Casters for baking purposes optional extras

Code	Product
OAR6	Ø70 mm zinc-coated steel - with lockplate and grease gun - SKF bearing
OAR7	Ø100 mm zinc-coated steel - with lockplate and grease gun - SKF bearing
OAR41	Ø80 mm zinc-coated steel, aluminium tensioner, especially designed for anti-slip flooring
OAR45	Ø100 mm zinc-coated steel, aluminium tensioner, especially designed for non-slip flooring

OAR41

OAR45

Nuts and bolts for lockplates, bag of 100 - Code 015.

FRAMES	Dimensions	Ref.
01	545 x 350 mm	CA 1010 00
02	342 x 244 mm	CA 2010 00
03	476 x 275 mm	CA 2213 01

FUNNEL	
1.9 L capacity	MA 258825
Frame in option	MA 116515

About the accessories

Demarle has developed a range of different accessories to let you easily give the final touch to your creations. They are made to the highest quality standards and are designed to complete the standard product range.

Stainless steel cutters	Ref.
Mini log	DEC 1039
Charlotte	DEC 1059
Heart	DEC 1073
Medium charlotte	DEC 1079
Interlacing hearts	DEC 1096
Square	DEC 1102
Square	DEC 1105
Sapphire	DEC 1124
Mini sapphire	DEC 1126
Spoon	DEC 1127
Mini heart	DEC 1136
Mini drop	DEC 1144
Ingot	DEC 1148
Quenelle	DEC 1154
Egg	DEC 1156
Hexagon	DEC 1180

Exoglass® cutter	Dimensions	Ref.
Oval	115 x 70 mm	MA 150210
Spoon	-	MA 150214
Square	40 x 40 mm	MA 150241
Square	55 x 55 mm	MA 150244
Square	70 x 70 mm	MA 150247
Round	ø 35 mm	MA 152112
Round	ø 50 mm	MA 152115
Round	ø 60 mm	MA 152117
Round	ø 75 mm	MA 152120
Round	ø 95 mm	MA 152124
Round	ø 120 mm	MA 152127
Round	ø 130 mm	MA 152128
Oval	85 x 50 mm	MA 152208
Mini heart	-	MA 152215
Star	-	MA 152217

GOLD CARDBOARDS (SETS OF 240)		
Oval	85 x 65 mm	CAR 1054
Cœur Heart	80 x 60 mm	CAR 1073
Square	75 x 75 mm	CAR 1102
Sapphire	70 x 65 mm	CAR 1124
Rectangular shape	125 x 45 mm	CAR 1148
Egg	105 x 67 mm	CAR 1156
Hexagon	80 x 90 mm	CAR 1180
Round	ø 80 mm	CAR 1268

Use & care:
Baking trays

Use recommendations

+

- Wash before the first use
- Bake empty in oven for 10 minutes at 150°C :

  - After a prolonged storage
  - Afer a cleaning or a rinse
  - If trace of moisture i

-

- Do not use alkaline products
- Do not stock the support outdoor
- Do not cut on the mat
- Do not scrub the silicon with an object
- Do not bake empty at more than 180°C
- Do not clean at high pressure cleaner

Use

- Baking in rotary oven
- Suitable for frozen
- -40°C to 240°C
- Peak at 260°C possible

Maintenance recommendations

- Clean the excess of flour with a soft brush after each use.
- Clean the baking residues with a damp soft cloth
  or a non-abrasive soft sponge. Every week if you use clear water, every month if you use water with (neutral pH) detergent and rinsing.

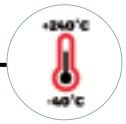
Storage recommendations

- Stock in a dry environment
- Clean before and after a prolonged storage
- Protect the equipment from shocks and scratches
- Stock out of direct sunshine and bad weather

Use & Care:
Silicone moulds and baking mats

Filling

Always place on a perforated baking sheet or a grid before filling to ease transport to the oven or freezer. Fill empty indents with water or dough to help preserve their non-stick properties.



Baking / Freezing

Sheets and moulds can be used in any ventilated or deck electric oven, although temperatures and baking times may need to be adjusted depending on the oven specs. Use on a perforated aluminum sheet or grid to maximize the air circulatio.
To enhance product durability we recommended using at temperature range of -40°F to +500°F (or -40°C to +260°C).

Unmoulding

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

Cleaning

Wash and dry regularly, as accumulation of grease is detrimental to the durability of the material.
Soak in hot soapy water using a non-abrasive sponge and a mild detergent (pH between 5 and 10). Caution: agressive detergents (too acidic or too loweric) will damage the moulds very quickly.
After washing, place the mould or mat in the oven at 212°F (or 100°C) for 2-3 minutes to dry and for sterilization and proper hygiene.

Storage

Store upside down in piles of 6 pieces maximum. Store mats with very deep and straight shapes, in piles of 2, to avoid deformation. Do not fold the products, keep them flat.

Please note the use of any knife or blade inside or on top of your moulds or baking mats will damage the product and void any warranty

FLEXIPAN® NET

DEMARLE®

SF

By reference number

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101	Round Shapes	11
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111	Round Shapes	12
112	Round Shapes	12
115	Round Shapes	11
118	Round Shapes	13
122	Round Shapes	13
123	Round Shapes	13
143	Oblong shapes	18
167	Oblong shapes	18
911	Oblong shapes	19
1005	Oblong shapes	17
1033	Oval Tartlets	10
1039	Rectangular Shapes	15
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1071	Mini Charlottes	8
1082	Mini Fluted Tartlets	8
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1171	Fluted Square Tartlets	10
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REF	DESCRIPTION	PAGE
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2170	Rectangular Shapes	15
2435	Round Shapes	7
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4053	Oblong shapes	18
4058	Oblong shapes	16
4063	Oblong shapes	19
4074	Oblong shapes	17
4075	Oblong shapes	17
4095	Oblong shapes	18
4394	Rectangular Shapes	15
4403	Oblong shapes	17
4419	Round Shapes	12
5167	Oblong shapes	18
6217	Round Shapes	12
8005	Oblong shapes	16
8065	Round Shapes	12
8217	Round Shapes	12

SF

By alphabetical order

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1066	Mince Pies	9
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1982	Mini - Oval Tartlets	10
1106	Mini - Squares	10
1413	Mini - Tartlets	9
1600	Mini - Tartlets	9
1071	Mini Charlottes	8
1082	Mini Fluted Tartlets	8
004	Oblong shapes	17
143	Oblong shapes	18
167	Oblong shapes	18
911	Oblong shapes	19
1005	Oblong shapes	17
1403	Oblong Shapes	17
1687	Oblong shapes	19
2005	Oblong Shapes	17
4053	Oblong shapes	18
4058	Oblong shapes	16
4063	Oblong shapes	19
4074	Oblong shapes	17
4075	Oblong shapes	17
4095	Oblong shapes	18
4403	Oblong shapes	17
5167	Oblong shapes	18
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2018 CATALOG

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