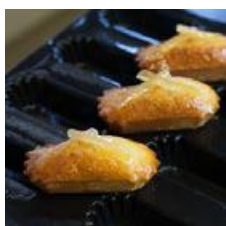


FLEXIPAN®

Flexible Non-stick Moulds and Trays - 600 x 400 mm

- * Made from fiberglass and silicone. Reusable up to 3,000 times
- * Bake and freeze stable from -40°C to +280°C
- * No greasing required but still ensure easy product release in perfect shape without breakage

New ARRIVAL



DEM1271 ^[1]
Long Mini Brioches
112 x 50 x h27.8 mm
20 cav



DEM1317
Straight Mini Rectangle
50 x 25 x h17 mm
56 cav



DEM1888 ^[1]
Half Sphere Spiral
Ø64 x h36 mm
24 cav

HALF-SPHERES



DEM1242
Mini Half Spheres
(400 x 300 mm)
Ø23 x h11 mm
63 cav

DEM1977
Mini Half Spheres
Ø26 x h16 mm
96 cav

DEM2265
Half Spheres
Ø29 x h18 mm
70 cav

DEM1489
Half Spheres
Ø42 x h21 mm
48 cav

DEM1268
Half Spheres
Ø70 x h40 mm
24 cav

ROUNDS & ROUND SAVARINS



DEM1884
Macaroons
Ø38 x h3 mm
77 indents



DEM1129
Petits Fours
Ø40 x h20 mm
54 cav



DEM1177 ^[1]
2 Ring Decor & Insert
Ø120 - 180 mm
6 cav



DEM1031
Mini Muffins
Ø51 x h29 mm
40 cav

DEM3051
Muffins
Ø73 x h40 mm
24 cav



DEM1548 ^[1]
Round
Ø150 x h15 mm
6 cav



DEM1181
Double Insert
Ø160 x h28 mm
6 cav

MADELEINES



DEM1511
Madeleines
78 x 47 x h19 mm
40 cav

DEM1121
Mini Madeleines
52 x 33 x h15 mm
56 cav

FLEXIPAN® Flexible Non-stick Moulds and Trays

SQUARES & SQUARE SAVARINS



DEM1105 ^[1]
Medium Square
Savarins
56 x 56 x h24 mm
35 cav



DEM1366 ^[1]
Mini Caskets
50 x 50 mm
24 cav



DEM1106
Mini Square
45 x 45 x h12 mm
60 cav

HEARTS



DEM3340
Hearts
66 x 62 x h25 mm
20 cav



DEM1136
Mini Hearts
41 x 38 x h16 mm
70 cav



DEM1096 ^[1]
Interlacing Hearts
120 x 113 x h35 mm
8 cav

CHRISTMAS



DEM1142 ^[1]
Xmas Tree
85 x 90 x h30 mm
20 cav



DEM1131 ^[1]
Stars
60 x 40 x h20 mm
24 cav



DEM2132 ^[1]
Stars in Relief (400 x 300 mm)
90 x 75 x h25 mm
8 cav

QUENELLES



DEM2150
Mini Quenelles
(400 x 300 mm)
42 x 22 x h17 mm
50 cav

DEM1152
Medium Quenelles
(530 x 325 mm)
67 x 36 x h27 mm
43 cav

ST HONORE CROWN



DEM1289
Mini St Honore Crown
Ø54 x h15 mm
35 cav

DEM1189
St Honore Crown
Ø80 x h20 mm
18 cav



FLEXIPAN® Flexible Non-stick Moulds and Trays

FLUTED



DEM1071
Mini Charlottes
Ø35 x h15 mm
60 cav



DEM1282 [1]
Fluted Brioches
Ø81 x h37 mm
24 cav

TRIANGLES



DEM1985 [1]
Triangles
48 x 41 x h10 mm
80 cav

FINANCIERS



DEM1117
Mini Financiers
50 x 26 x h11 mm
84 cav

OTHERS



DEM1244 [1]
Mini Interlacing Drops
Ø59 x h35 mm
24 cav



DEM1256
Egg
55 x 35 x h20 mm
56 cav



DEM1190 [1]
Mini Ondulos
50 x 35 x h20 mm
50 cav



DEM1144 [1]
Mini Drops
52 x 32 x h20 mm
56 cav

DEMDEC1144 [1]
Cutter for Mini Drop



DEMDEC1039 [1]
Cutter for Petits Ingot



DEM1094
Cones
Ø70 x h60 mm
20 cav



DEM1585
Pyramids
71 x 71 x h41 mm
24 cav



DEM1368 [1]
Pearls (530 x 325 mm)
Ø73 x h40 mm
15 cav

FLEXIPAN® Flexible Non-stick Moulds and Trays

OVALS & OVAL SAVARINS



DEM1982 ^[1]
Oval Tartlets
66 x 27 x h11 mm
48 cav



DEM1077 ^[1]
Mini Ovals
67 x 35 x h12 mm
64 cav



DEM1116
Medium Oval Savarins
70 x 50 x h22 mm
30 cav



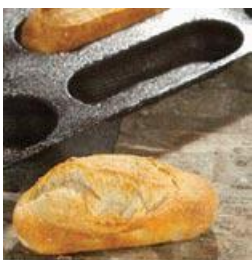
DEM1357 ^[1]
Landscapes
Ø75 mm
27 cav

SILFORM®

The only perforated mould

* Better heat transfer which make the baked goods crispier and get a better color.

* Ideal for baking breads, tartlets, brioches or choux pastry.



DEMSF1403
Mini Baguettes
169 x 64 x h30 mm
12 cav



DEMSF0167
Baguette Shapes
259 x 64 x h30 mm, 8 cav

DEMSF1687
Baguette Shapes
314 x 60 x h30 mm, 6 cav



DEMSF1161
Panini Shapes
243 x 103 x h20 mm
6 cav



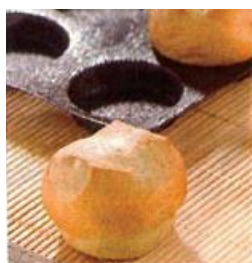
DEMSF1165
Rectangular Shapes
240 x 70 x h35 mm
8 cav



DEMSF2005
Roll Shapes
130 x 48 x h18 mm
24 cav



DEMSF1188
Ciabattas
128 x 85 x h30 mm
10 cav



DEMSF0002
Round Shapes
Ø67 x h15 mm
28 cav



DEMSF1548
Short Bread
Ø150 x h15 mm
6 cav



DEMSF1217
Buns Shapes
Ø104 x h20 mm
12 cav



DEMSF0112 ^[1]
Hamburger Buns
Ø102 x h20 mm
15 cav



SILFORM[®]



DEMSF1090
Eclairs (Right Handed)
25 x 125 x h5 mm
18 cav

PAV-FF13
Eclairs
25 x 125 x h5 mm
24 cav

PAV-FF4313
Eclairs
25 x 125 x h5 mm
(Mould size: 40 x 30 cm)
12 cav

FLEXIPAN ENTREMETS

Non-stick baking sheet with edges

- * Suitable for baked or frozen preparation.
- * Even layers of sponge, creme brulee or fruit jelly can be spread or moulded quickly.
- * Increases in productivity, no wasted edges, especially desserts set in frames.



DEMFT01010
Flexipat Flexible Tray
555 x 360 x h10 mm

DEMFT02213 ^[1]
Flexipat Entremets
480 x 280 x h13 mm

Fit into Flexipat



UCR-SQRNAF55354
SS Rectangular Frame
55 x 35 x h4 cm

BAGUETTE TRAYS[®]



Stainless steel wire frame with soft removable fiberglass mesh coated with silicone.
Ideal for effective defreezing, proving, defrosting and baking of baguette.
Easy bread removal out of the mould during defrosting process due to mesh flexibility and non-stick property.
Perfect rounded baguette due to the preformed fluted shape. The flutes will not lose their shapes over the bakes.

DEMST600400
Fibermax (grey color)
Type of coating: silicone Bi-Flon 60
600 x 400 mm, 5 flutes



MATR311141 ^[1]
Aluminium Baguette Tray
450 x 144 mm, 2 flutes

New

Special crimped aluminium alloy which prevents dough from sticking and improves the aspect of the crust.
Resist freezing, heating, high humidity, fermentation, yeast and salt.
Excellent heat conductive material.
Easy to store due to its stackability.
No retreatment needed, only slight and regular greasing.



SILPAIN MAT®

- * Perforated texture covered with food grade silicone for better heat diffusion and a perfectly crusty texture.
- * Ideal for part-baking tarts, choux pastry, and bread.
- * No greasing required. Bake & freeze stable.

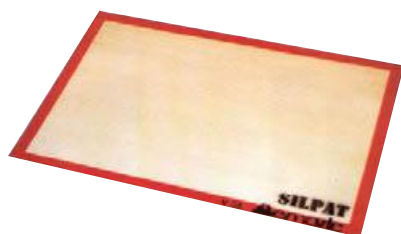


Silpain Mat
DEMSN400300
400 x 300 mm

DEMSN585385
600 x 400 mm

SILPAT®

- * Ideal for baking all danish pastries, biscuits, short breads, sponges & ideal for sugar craft.
- * No greasing required.
- * Bake & freeze stable from -40°C to +250°C.



Silpat Sheet
DEMSP4030
400 x 300 mm

DEMSP4060
600 x 400 mm



Silpat Sheet for Macaroons
DEMSP375275
375 x 275 mm
Ø35 mm

DEMSP585385
585 x 385 mm
Ø35 mm

BAKING PANS WITH SMALL INDIVIDUAL MOULDS

- * For baking of special individual small breads, cakes, savory pie, etc.
- * Pressed tin moulds on stainless steel wire frame.
- * Coated with Bi-Flon.



DEM Briopan [1]
Brioche Pan
80 mm, 24 cav



DEM Tartpan [1]
Small Tartlet Pan
80 mm, 24 cav

RELIEF MATS

- * Silicon non-stick mat to produce relief biscuit sheets with regular pattern.
- * Bake and freeze stable.



DEMVD130 [1]
Christmas
480 x 170 mm

INDIVIDUAL FLEXIPAN MOULDS®



DEM435 [1]
Snowman Shape
245 x 170 x h50 mm

BOOKS

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

Greedy Secrets

Plastic cover with 160 pages in easel form
March 2010.
English and French

Demarle is proud to present its latest publication: "Greedy Secrets" by 4 chefs:

- ★ *Thierry Mastain (Teacher at the Orchies Catering College)*
- ★ *Pascal Tepper (Best French Craftsman in Bakery in 2000)*
- ★ *Frédéric Bourse (L'atelier Del Gusto in Italy)*
- ★ *Marianne Dufour (Technical consultant at Demarle)*

They have put all of their expertise and talent into the preparation of recipes, each one more creative than the others!

Pastry, bakery, the world of food and catering is reconsidered in different shapes, colours and textures.

Delighting creations come along with the most important steps of recipe.

The recipes are presented in a brand new easel form, that will stand on the worktop to facilitate its use.



DEM-DOC3300 [1]
Greedy Secrets Book

[1]: INDENT items are goods brought in specifically for customer which are under agreed sale conditions, ie. Upon receipt of a confirmed Purchase Order and/or with deposit paid.
[2]: DISCONTINUED items are goods that are delisted from our stocking list. Once all balance stocks are depleted, the product will not be replenished.