## Peelboards

Made in France

Applications
Developed to ensure optimum hygiene during proofing.

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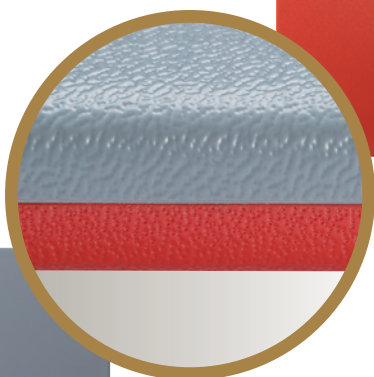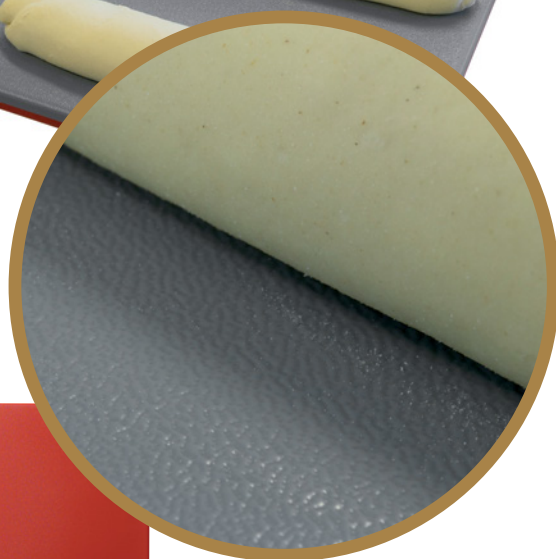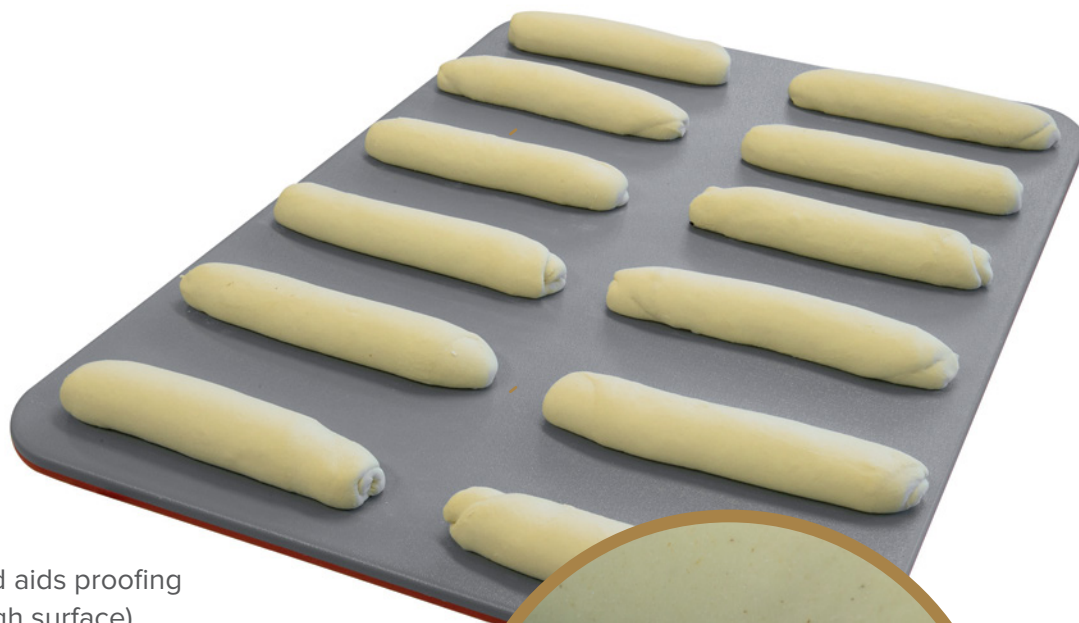
Synthetic Material Support (ABS)

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

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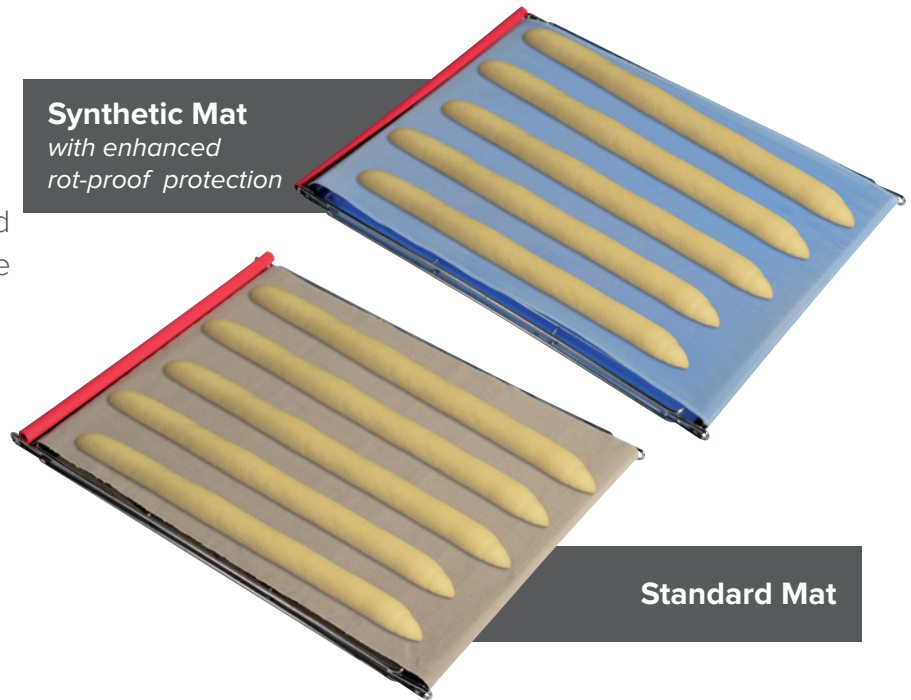
Automatic Proofing Trays

Applications

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

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

Synthetic Mat
with enhanced rot-proof protection

Standard Mat

Description

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

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

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

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DEMARLE

MECA PROOF PP

• **Stainless steel frame**

• **Surface made of polypropylene**
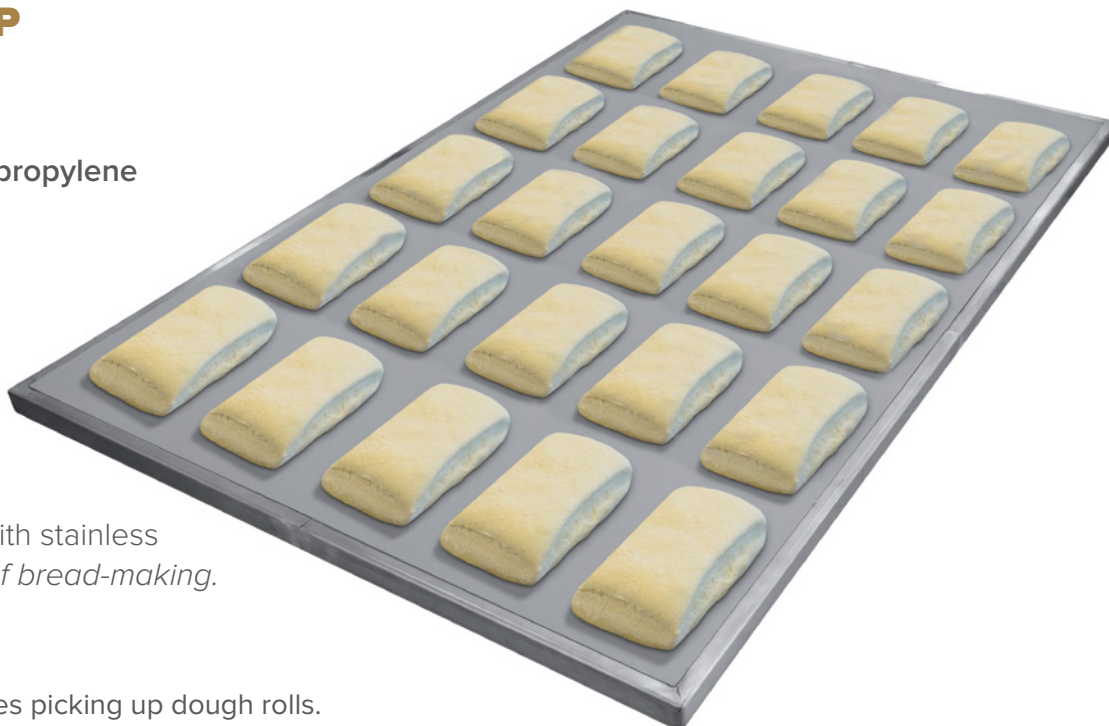
Applications

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

Description

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

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

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

MECA PROOF MAT

Microporousness:

*Suitable for Highly Hydrated Products*

Applications

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

Description

- Keep the dough rolls in place during conveyor transit.

- Rigidity of framework: **perfect for automated production lines.**

- Level surface: perforated aluminum sheet under the sheet steel.

- Interchangeability: removable sheets (for washing).

- Durability: metal contact (stainless steel) with the line.

- Adaptability: customized design possible.

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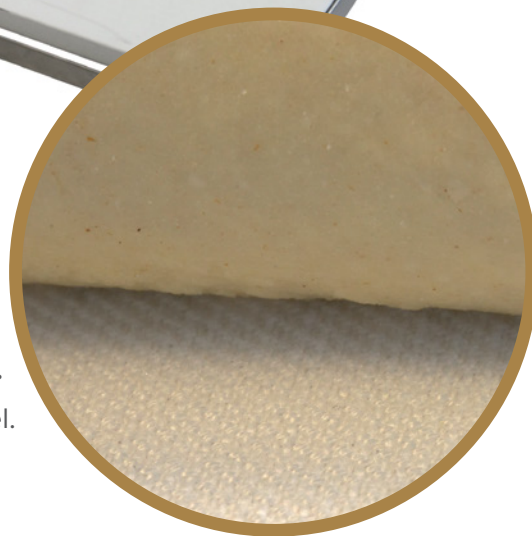
Code	Dimensions	Perforated Tray Ø	Mat
SASA 7100	24" x 31.5" (600 x 800 mm)	0.25" (6 mm)	Natural Fiber and Synthetic Reinforcement
SASA 7101	31.5" x 47.25" (800 x 1200 mm)	0.25" (6 mm)	
SASA 7102	31.5" x 78.75" (800 x 2000 mm)	0.25" (6 mm)	
SASA 7200	24" x 31.5" (600 x 800 mm)	0.25" (6 mm)	Natural Fiber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

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

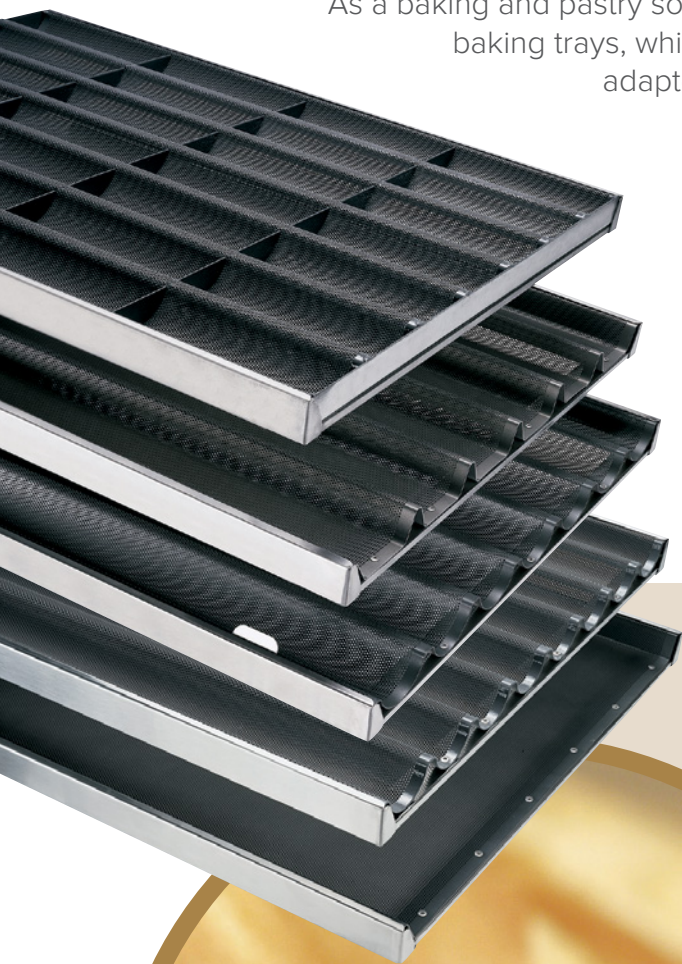## Pan sizes, perforation sizes and channel dimensions are specifically adapted to your manufacturing
(raw or frozen pre-proofed dough - fresh par-baked products or frozen – baked).

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

Types:

- **With channels:** designed to ensure production regularity while ensuring optimization of the baking surface.

- **Flat:** perfect for baking round breads, buns, bread rolls, and any special breads.

- **With Compartments:** perfect for baking specialty breads and sandwiches.

Sheet / Screen

- Perforated aluminum sheet.

- Interchangeable inserts.

- Pan sizes, perforation sizes and channel dimensions **specifically adapted to your manufacturing** (raw or frozen pre-proofed dough - fresh par-baked products or frozen – baked).

- Thickness:
  0.03" (1 mm) – 0.04" (1.2 mm – 1.5 mm)

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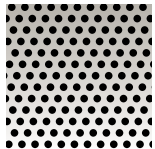
Perforations

We offer several different types of perforations which are designed to deliver the right air flow for your process. Ensuring proper air flow will optimize your baking to produce good product texture.
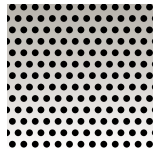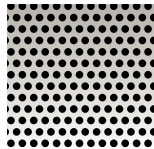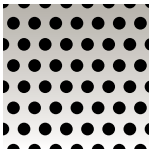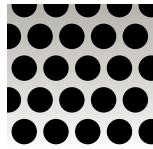
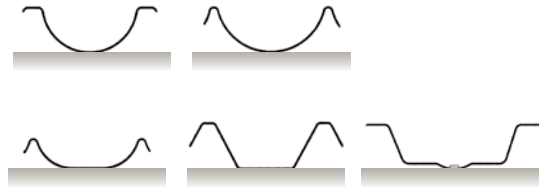R1.6 - T2.7 - 32 %   R1.8 - T2.7 - 40 %

R1.8 - T3.1 - 30 %   R3 - T5 - 32 %   R6 - T7.5 - 58 %

600-8-21
N3510   0650

Channels

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

Profiled Stainless Steel Frames

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

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

Laser Marking

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

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

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

Staples and Pliers

To fix and replace the stainless steel mesh on the frame

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

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

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How to Choose Your Coating

Bi Flon Silicone 60 • Silicone Bi Flon +

YOUR PRODUCTS

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

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

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

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

OUR SOLUTION

BI FLON SILICONE 60

SILICONE BI FLON +

90

How to Choose Your Coating

Optiflon

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

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

Our Solutions - Optiflon

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

OUR SOLUTION

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

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

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

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

We service MECA/MEGA trays in the following sizes:

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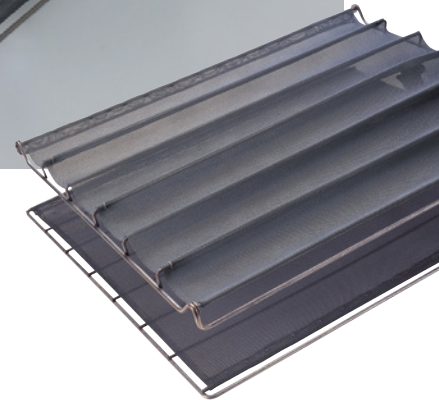- 31.5" x 78.75" (800 x 2000 mm)

MECA/MEGA Trays can also be recoated in France.

Description

• Stainless steel food grade solid wire frame.

• Stainless steel removable mesh provided with rods.

• Non-stick silicone coating Bi-flon 60®.

• Flat or with channels.

• Non-stick silicone coating.

• Bi-flon 60® with strict norms of food grade material - Fixing by stainless steel staples.

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

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

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

Eurogliss® Features

• Stainless steel food grade tube frame.

• Perforated aluminum sheet
  - Perforations Ø 0.07" (1.8 mm).

• Non-stick silicone coating:
  - Bi-flon 60® or fluoropolymer Optiflon®.

• Flat or with channels.

• Round and pressed angles.

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

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

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

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

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

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

Tips for Ordering Fluted Trays

1   **Choose the size of the tray.**

2   **Choose the number of flutes.**

3   **Select the arrangement they will stand in the frame (length or width).**

4   **Order the tray, or the full set (insert + frame).**
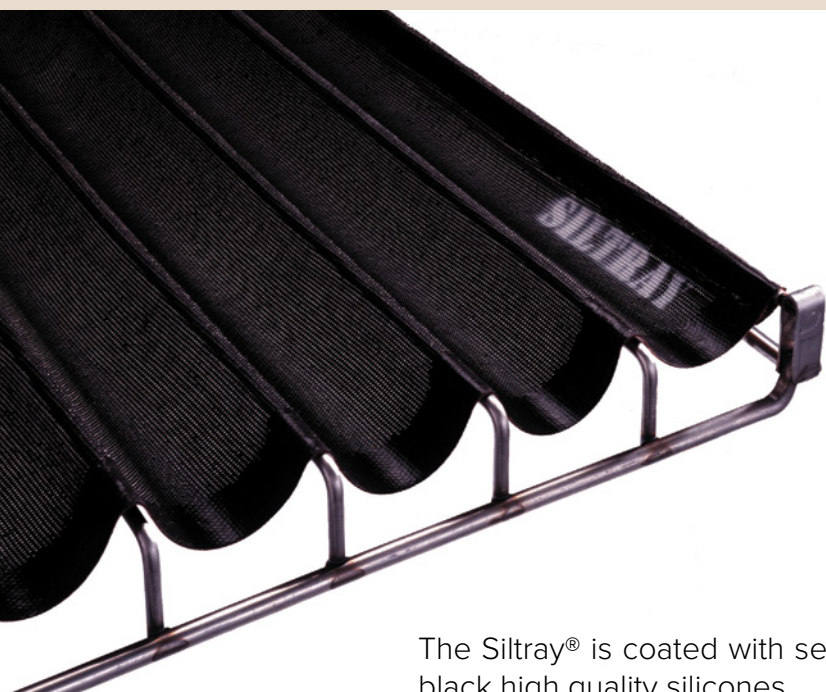
SILTRAY®

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

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

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

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

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

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

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

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

Tips & Tricks!

"Strip-Tart" Quickly & Easily

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

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

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

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

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

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SILFORM® for Bread

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

Round Shape

Ø **2.37"** (59 mm)
Depth 0.5" (13 mm)
Vol. 1.01 oz (30 ml)

18" x 26" (400 x 600 mm)
20 indents
Ref. SF 115

Round Shape

Ø **2.62"** (67 mm)
Depth 0.51" (115 mm)
Vol. 1.62 oz (48 ml)

18" x 26" (400 x 600 mm)
28 indents
Ref. SF 0002

Round Shape

Ø **2.25"** (79 mm)
Depth 0.75" (15 mm)
Vol. 2.2 oz (65 ml)

26" x 31.5" (800 x 600 mm)
48 indents
Ref. SF 1006

18" x 26" (400 x 600 mm)
24 indents
Ref. SF 3006

NEW 2013

Round Shape

Ø **3"** (75 mm)
Depth 0.56" (17 mm)
Vol. 2.2 oz (65 ml)

18" x 26" (400 x 600 mm)
24 indents
Ref. SF 2114

NEW 2013

Round Shape

Ø **4.12"** (104 mm)
Depth 0.75" (20 mm)
Vol. 5.14 oz (160 ml)

26" x 31.5" (600 x 800 mm)
24 indents
Ref. SF 6217

18" x 31.5" (400 x 800 mm)
18 indents
Ref. SF 8217

18" x 26" (460 x 660 mm)
15 indents
Ref. SF 3217

16" x 24" (400 x 600 mm)
12 indents
Ref. SF 1217

Round Shape

Ø **4.12"** (98 mm)
Depth 0.56" (17 mm)
Vol. 4.01 oz (120 ml)

18" x 26" (400 x 600 mm)
12 indents
Ref. SF 101

Round Shape

Ø **4"** (102 mm)
Depth 0.75" (20 mm)
Vol. 4.73 oz (140 ml)

18" x 26" (400 x 600 mm)
15 indents
Ref. SF 112

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

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NEW 2013

Round Shape

Ø **4.12"** (105 mm)
Depth 0.5" (10 mm)
Vol. 4.4 oz (130 ml)

18" x 31.5" (400 x 800 mm)
18 indents
Ref. SF 8065

Round Shape

Ø **4.5"** (114 mm)
Depth 0.68" (18 mm)
Vol. 5.91 oz (175 ml)

18" x 26" (400 x 600 mm)
11 indents
Ref. SF 1419

18" x 31.5" (400 x 800 mm)
14 indents
Ref. SF 4419

Round Shape

Ø **4.12"** (105 mm)
Depth 0.5" (13 mm)
Vol. 3.72 oz (110 ml)

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

Ref. SF 111

Also Available:

Round Shape

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

Ref. SF 2435

Round Shape

Ø **4.93"** (125 mm)
Depth .51" (16 mm)
Vol. 5.92 oz (175 ml)

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

Ref. SF 107

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

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

Square Shape

2.18" x 2.18" (56 x 56 mm)
Depth 1" (24 mm)
Vol. 2.03 oz (60 ml)

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

Ref. FP 1133

Square Shape

2.75" x 2.75" (70 x 70 mm)
Depth 1.12" (30 mm)
Vol. 3.72 oz (110 ml)

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

Ref. FP 1162

Square Shape

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

Ref. SF 1176

Rectangular Shape

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

Ref. SF 1188

Rectangular Shape

4.75" x 1.5" (120 x 40 mm)
Depth 1" (25 mm)
Vol. 3.38 oz (100 ml)

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

Ref. FP 1145

Rectangular Shape

3.5" x 1.81" (89 x 46 mm)
Depth 1" (25 mm)
Vol. 3.72 oz (110 ml)

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

Ref. FP 4394

Rectangular Shape

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

Ref. FP 1165

Rectangular Shape

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

Ref. SF 2170

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

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Rectangular Shape

3.87" x 1.56" (95 x 40 mm)
Depth 1.25" (30 mm)
Vol. 2.7 oz (80 ml)

18" x 26" (400 x 600 mm)
24 indents
Ref. FP 1039

Rectangular Shape

4.93" x 1.75" (122 x 42 mm)
Depth 1.18" (32 mm)
Vol. 3.89 oz (115 ml)

18" x 26" (400 x 600 mm)
24 indents
Ref. SF 1320

Rectangular Shape

10.25" x 3.5" (260 x 85 mm)
Depth 1.18" (30 mm)
Vol. 17 oz (500 ml)

18" x 31.5" (400 x 800 mm)
7 indents
Ref. SF 4063

Rectangular Shape

9.56" x 4" (243 x 103 mm)
Depth 0.75" (20 mm)
Vol. 14.9 oz (440 ml)

18" x 26" (400 x 600 mm)
6 indents
Ref. FP 1161

Oblong Shape

4.25" x 2" (110 x50 mm)
Depth 0.75" (18 mm)
Vol. 2.37 oz (70 ml)

18" x 31.5" (400 x 800 mm)
36 indents
Ref. SF 4058

Oblong Shape

5.12" x 1.87" (130 x 48 mm)
Depth 0.75" (18 mm)
Vol. 2.7 oz (80 ml)

18" x 26" (400 x 600 mm)
24 indents
Ref. SF 2005

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

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

Sub Sandwich Shape

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

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

Oblong Shape

8.87" x 2" (222 x 50 mm)
Depth 0.5" (10 mm)
Vol. 4.1 oz (120 ml)

18" x 26" (400 x 600 mm)
10 indents
Ref. SF 143

Oblong Shape

5.75" x 2" (145 x50 mm)
Depth 1" (25 mm)
Vol. 5.1 oz (150 ml)

18" x 31.5" (400 x 800 mm)
20 indents
Ref. SF 4075

Oblong Shape

6.06" x 1" (155 x41 mm)
Depth 1" (25 mm)
Vol. 1.7 oz (50 ml)

18" x 26" (400 x 600 mm)
18 indents
Ref. SF 0004

Oblong Shape

9" x 2.5" (230 x 64 mm)
Depth 1.18" (30 mm)
Vol. 10.14 oz (300 ml)

18" x 31.5" (400 x 800 mm)
12 indents
Ref. SF 4095

Oblong Shape

7.25" x 2.5" (185 x60 mm)
Depth 1.18" (30 mm)
Vol. 8.5 oz (250 ml)

18" x 31.5" (400 x 800 mm)
12 indents
Ref. SF 4074

Oblong Shape

7.75" x 2.5" (200 x64 mm)
Depth 1.18" (30 mm)
Vol. 8.5 oz (250 ml)

18" x 31.5" (400 x 800 mm)
12 indents
Ref. SF 4053

Oblong Shape

6.68" x 2.5" (122 x 42 mm)
Depth 1.18" (30 mm)
Vol. 7.8 oz (230 ml)

18" x 26" (400 x 600 mm)
12 indents
Ref. SF 1403

18" x 31.5" (400 x 800 mm)
16 indents
Ref. SF 4403

Oblong Shape

10.25" x 2.5" (259 x 64 mm)
Depth 1.18" (30 mm)
Vol. 13.5 oz (400 ml)

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

Ref. SF 167

26" x 31.5" (600 x 800 mm)
18 indents
Ref. SF 5167

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

sasa
DEMARLE

Oblong Shape

11.75" x 2.5" (299 x 60 mm)
Depth 1.18" (30 mm)
Vol. 15 oz (445 ml)

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

Ref. SF 911

Oblong Shape

12.37" x 2.5" (314 x 60 mm)
Depth 1.18" (30 mm)
Vol. 14.7 oz (435 ml)

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

Ref. SF 1687

Also Available:

Oblong Shape

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

Ref. SF 1134

Pascal Tepper

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

www.Pascal-Tepper.com

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

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

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

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