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)

<table>
<thead>
<tr>
<th>Code</th>
<th>Dimensions</th>
<th>Weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>SASA 5500</td>
<td>24” x 31.5” (600 x 800 mm)</td>
<td>8.3 lbs (3.8 kg)</td>
</tr>
<tr>
<td>SASA 5550</td>
<td>31.5” x 47.25” (800 x 1200 mm)</td>
<td>16.5 lbs (7.5 kg)</td>
</tr>
</tbody>
</table>

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.

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

<table>
<thead>
<tr>
<th>Mats</th>
<th>Automatic Proofing Trays</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Synthetic</strong></td>
<td><strong>Synthetic</strong></td>
</tr>
<tr>
<td>Code</td>
<td>Dimensions</td>
</tr>
<tr>
<td>SASA 4501T</td>
<td>23” x 64.5” (590 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4511T</td>
<td>27.5” x 64.5” (700 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4521T</td>
<td>29.5” x 64.5” (750 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4531T</td>
<td>31” x 56.75” (790 x 1440 mm)</td>
</tr>
<tr>
<td>SASA 4541T</td>
<td>31.5” x 64.5” (790 x 1640 mm)</td>
</tr>
<tr>
<td><strong>Standard</strong></td>
<td><strong>Standard</strong></td>
</tr>
<tr>
<td>Code</td>
<td>Dimensions</td>
</tr>
<tr>
<td>SASA 4500T</td>
<td>23” x 64.5” (590 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4510T</td>
<td>27.5” x 64.5” (700 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4520T</td>
<td>29.5” x 64.5” (750 x 1640 mm)</td>
</tr>
<tr>
<td>SASA 4530T</td>
<td>31” x 56.75” (790 x 1440 mm)</td>
</tr>
<tr>
<td>SASA 4540T</td>
<td>31.5” x 64.5” (790 x 1640 mm)</td>
</tr>
</tbody>
</table>

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

<table>
<thead>
<tr>
<th>Code</th>
<th>Dimensions</th>
<th>Thickness</th>
</tr>
</thead>
<tbody>
<tr>
<td>SASA 7000</td>
<td>24 x 31.5” (600 x 800 mm)</td>
<td>1.5” (35 mm)</td>
</tr>
<tr>
<td>SASA 7001</td>
<td>31.5” x 47.25” (800 x 1200 mm)</td>
<td>1.5” (35 mm)</td>
</tr>
<tr>
<td>SASA 7002</td>
<td>31.5” x 31.5” (800 x 800 mm)</td>
<td>1.5” (35 mm)</td>
</tr>
<tr>
<td>SASA 7003</td>
<td>49” x 49” (1250 x 1250 mm)</td>
<td>1.5” (35 mm)</td>
</tr>
<tr>
<td>SASA 7001</td>
<td>63” x 63” (1600 x 1600 mm)</td>
<td>1.5” (35 mm)</td>
</tr>
</tbody>
</table>

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

Microporosity:

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.

<table>
<thead>
<tr>
<th>Code</th>
<th>Dimensions</th>
<th>Perforated Tray Ø</th>
<th>Mat</th>
</tr>
</thead>
<tbody>
<tr>
<td>SASA 7100</td>
<td>24” x 31.5” (600 x 800 mm)</td>
<td>0.25” (6 mm)</td>
<td>Natural Fiber and Synthetic Reinforcement</td>
</tr>
<tr>
<td>SASA 7101</td>
<td>31.5” x 47.25” (800 x 1200 mm)</td>
<td>0.25” (6 mm)</td>
<td></td>
</tr>
<tr>
<td>SASA 7102</td>
<td>31.5” x 78.75” (800 x 2000 mm)</td>
<td>0.25” (6 mm)</td>
<td></td>
</tr>
<tr>
<td>SASA 7200</td>
<td>24” x 31.5” (600 x 800 mm)</td>
<td>0.25” (6 mm)</td>
<td>Natural Fiber and Synthetic Reinforcement</td>
</tr>
<tr>
<td>SASA 7201</td>
<td>31.5” x 47.25” (800 x 1200 mm)</td>
<td>0.25” (6 mm)</td>
<td></td>
</tr>
<tr>
<td>SASA 7202</td>
<td>31.5” x 78.75” (800 x 2000 mm)</td>
<td>0.25” (6 mm)</td>
<td></td>
</tr>
</tbody>
</table>

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

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)

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.

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).
**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.

![Perforation Types](image)

**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.

![Channel Shapes](image)

**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.

---

**Staples and Pliers**

To fix and replace the stainless steel mesh on the frame

<table>
<thead>
<tr>
<th>Code</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>SASA 0050</td>
<td>Plier</td>
</tr>
<tr>
<td>SASA 0060</td>
<td>Clamps / set of 1000</td>
</tr>
</tbody>
</table>

---

**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)

---

Additional sizes may be available. Dimensions shown in inches are approximate.
How to Choose Your Coating

Bi Flon Silicone 60 • Silicone Bi Flon +

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.
How to Choose Your Coating

Optiflon

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

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

Our Solutions - Optiflon

- Non-stick.
- Resistance to high temperatures.
- High resistance to abrasion.
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 1600 mm)
- 31.5” x 78.75” (800 x 2000 mm)

MECA/MEGA Trays can also be recoated in France.
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.

**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.

**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.

**Dimensions Flutes**

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Flutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>18” x 26” (400 x 600 mm)</td>
<td>4 or 5 (L600)</td>
</tr>
<tr>
<td>18” x 31.5” (400 x 800 mm)</td>
<td>4 or 5 (L800)</td>
</tr>
<tr>
<td>24” x 31.5” (600 x 800 mm)</td>
<td>6 or 8 (L800)</td>
</tr>
</tbody>
</table>

Possible additional sizes may be available. Dimensions shown in inches are approximate.
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).

<table>
<thead>
<tr>
<th>Dimensions</th>
<th>Flutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>16” x 24” (400 x 600 mm)</td>
<td>4 or 5 (L600)</td>
</tr>
<tr>
<td>16” x 31.5” (400 x 800 mm)</td>
<td>4 or 5 (L600)</td>
</tr>
<tr>
<td>24” x 31.5” (600 x 800 mm)</td>
<td>6 or 8 (L800)</td>
</tr>
</tbody>
</table>

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

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.

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.

<table>
<thead>
<tr>
<th>Ref.</th>
<th>Dimensions</th>
<th>Flutes</th>
</tr>
</thead>
<tbody>
<tr>
<td>TR 510 L320 02 00</td>
<td>20&quot; x 12&quot; (510 x 300 mm)</td>
<td>2</td>
</tr>
<tr>
<td>TR 585 L385 04 00</td>
<td>23&quot; x 15&quot; (585 x 385 mm)</td>
<td>4</td>
</tr>
<tr>
<td>TR 585 L450 05 00</td>
<td>23&quot; x 18&quot; (585 x 450 mm)</td>
<td>5</td>
</tr>
<tr>
<td>TR 585 L385 03 00</td>
<td>23&quot; x 15&quot; (585 x 385 mm)</td>
<td>3</td>
</tr>
<tr>
<td>TR 745 L510 08 00</td>
<td>29&quot; x 18&quot; (745 x 445 mm)</td>
<td>8</td>
</tr>
<tr>
<td>TR 785 L680 05 00</td>
<td>31&quot; x 23&quot; (785 x 585 mm)</td>
<td>5</td>
</tr>
<tr>
<td>TR 785 L630 04 00</td>
<td>31&quot; x 23&quot; (785 x 585 mm)</td>
<td>4</td>
</tr>
<tr>
<td>TR 785 L560 06 00</td>
<td>31&quot; x 23&quot; (785 x 585 mm)</td>
<td>6</td>
</tr>
<tr>
<td>TR 890 585 L10 00</td>
<td>31&quot; x 23&quot; (785 x 585 mm)</td>
<td>10</td>
</tr>
</tbody>
</table>

Additional sizes may be available. Dimensions shown in inches are approximate.
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!
SILFORM®: Round Shapes

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 2.25" (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

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 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

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

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)
16" x 24" (400 x 600 mm)
12 indents
Ref. SF 3217

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 1217

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

**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

**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

**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

**Also Available:**

**Round Shape**
Ø 4.93” (125 mm)  
Depth .51” (16 mm)  
Vol. 5.92 oz (175 ml)  
18” x 31.5” (400 x 800 mm)  
18 indents  
Ref. SF 8065

<table>
<thead>
<tr>
<th>Ref.</th>
<th>Ø Diameter</th>
<th>Depth</th>
<th>Volume</th>
<th>Number of Indents</th>
</tr>
</thead>
<tbody>
<tr>
<td>SF 122</td>
<td>5.75” (147 mm)</td>
<td>0.5” (12 mm)</td>
<td>6.76 oz (200 ml)</td>
<td>6</td>
</tr>
<tr>
<td>SF 1558</td>
<td>6” (150 mm)</td>
<td>0.56” (15 mm)</td>
<td>8.45 oz (250 ml)</td>
<td>6</td>
</tr>
<tr>
<td>SF 118</td>
<td>6.5” (166 mm)</td>
<td>0.5” (12 mm)</td>
<td>8.12 oz (240 ml)</td>
<td>6</td>
</tr>
<tr>
<td>SF 123</td>
<td>7.25” (186 mm)</td>
<td>0.5” (12 mm)</td>
<td>10.14 oz (300 ml)</td>
<td>6</td>
</tr>
</tbody>
</table>

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

**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

**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

### Rectangle 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

**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

**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

**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

**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.
Silform®: Rectangular & Oblong Shapes

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

Rectangular Shape
4.25" x 2" (110 x 50 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

Oblong Shape
4.25" x 2" (110 x 50 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

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

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

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
6.06” x 1” (155 x 41 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
7.25” x 2.5” (185 x 60 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
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

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
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
10.25” x 2.5” (259 x 64 mm)
Depth 1.18” (30 mm)
Vol. 13.5 oz (400 ml)
18” x 31.5” (400 x 800 mm)
8 indents
Ref. SF 167

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
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 5167

SilFORM®: Oblong Shapes

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

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