

Flexipan®, the reference since 1990.  
Flexible moulds of high quality made to overcome any challenge,  
and to magnify Chefs' passion.

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## A 100% FRENCH & ARTISANAL MANUFACTURE



The Flexipan® moulds are designed, developed and manufactured by Demarle®, located in the North of France, in Wavrin, on a production site with a surface area of 16,000 m<sup>2</sup>. This 100% French, artisanal and high quality production has allowed the company to revolutionize the world of bakery and pastry 30 years ago, and become THE reference in flexible moulds. Today, the company offers more than 1,000 Flexipan® references.

## A SILICONE UNIQUE IN THE WORLD



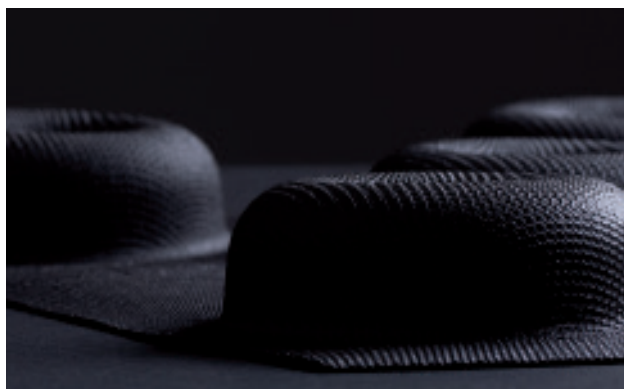
For more than 40 years and thanks to its Chemical laboratory located in France, the Sasa Demarle Group is the only company in the world to formulate and produce its own food silicone, specially designed for the bakery and pastry industry. This unique expertise allows the company to offer products that are perfectly adapted to the needs of its customers - even the most unusual ones. The use of this silicone allows an optimal heat distribution, which offers an even baking and colour, as well as perfect non-stick properties for an easy and perfect demoulding.

## AN OPTIMUM LIFETIME FOR STRONG PROFITABILITY

The Flexipan® moulds offer great performances with high lifetime expectancy: from 3,000 to 5,000+ baking cycles, depending on the conditions of use.

For 1 Flexipan® mould bought at €80 and 5,000 baking cycles, the Flexipan® mould will cost you €0,016 everytime you use it!\*

\*Costs given as an indication and may change depending on the type of production.



## Product advantages



ORIGINE

- **Unique glass fiber fabric texture of the silicone** for superior durability and flexibility
- Silicone specially formulated for the bakery and pastry industry by our Chemical laboratory
- Optimum non-stick coating for a perfect and easy demoulding
- Even cooking and browning
- High life expectancy: from 3,000 to 5,000+ baking cycles (depending on the conditions of use)
- Can be used for cooking and freezing (from -40°C to +240°C), for sweet and/or savory recipes
- Can be easily cleaned with water



AIR

- Unique glass fiber fabric texture of the silicone for superior durability and flexibility
- Silicone specially formulated for the bakery and pastry industry by our Chemical laboratory
- Optimum non-stick coating for a perfect and easy demoulding
- **A well-ventilated texture that ensures proper heat circulation, to obtain a crusty finished product with excellent colour**
- High life expectancy: from 3,000 to 5,000+ baking cycles (depending on the conditions of use)
- Can be used for cooking and freezing (from -40°C to +240°C), for sweet and/or savory recipes
- Can be easily cleaned with water



INSPIRATION

- **100% platinum silicone**
- Silicone specially formulated for the bakery and pastry industry by our Chemical laboratory
- Optimum non-stick coating for a perfect and easy demoulding
- Even cooking and browning
- High life expectancy: from 3,000 to 5,000+ baking cycles (depending on the conditions of use)
- Can be used for cooking and freezing (from -40°C to +240°C), for sweet and/or savory recipes
- Can be easily cleaned with water
- Ideal for semi-industrial and industrial production
- Superior pan durability, ideal for freezing
- Precise and detailed shapes

