



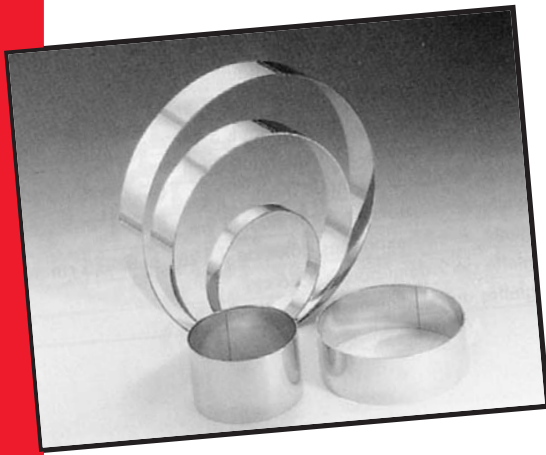
**DESIGN &  
REALISATION  
INDUSTRIES INC.**

**MONTRÉAL  
CANADA**

**ÉQUIPEMENT DE  
CHOCOLATERIE ET PÂTISSERIE**

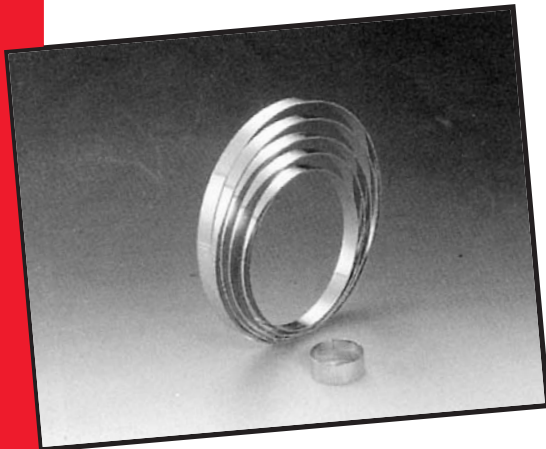
**CHOCOLATE AND PASTRY  
EQUIPMENT**





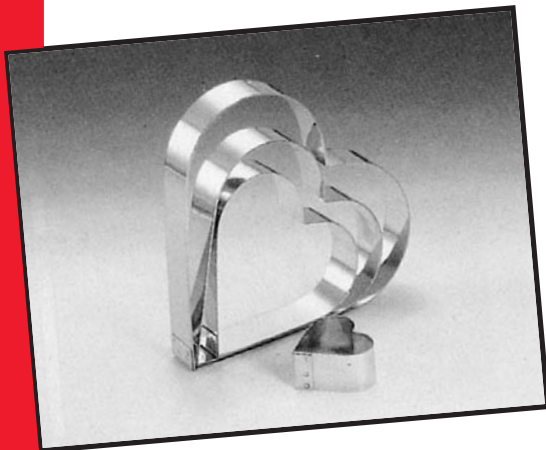
## CERCLE RING MOULD 100

Stainless Steel	Diameter	Height
Any Custom Size available	from 1¼"	5/8"
	to 10¼"	1"
	every ¼ inch	1⅜"
		1¾"
		2"
Metric Diameter available		2½"
		3"



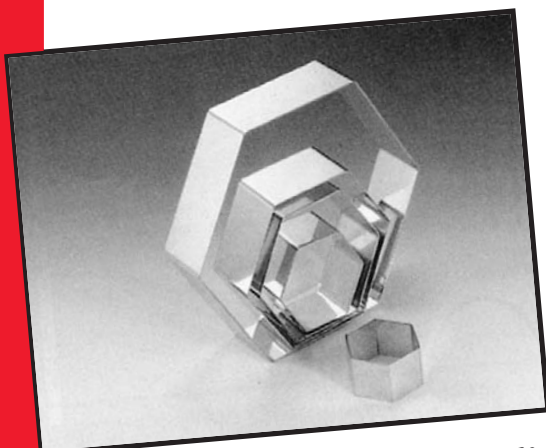
## GRAND CERCLE LARGE RING MOULD 110

Stainless Steel	Diameter	Height
Metric Diameter available	from 10"	1¾"
	to 18"	2"
	every ½"	2½"
		3"



## COEUR HEART MOULD 120

Stainless Steel (Lenght same as width)	Size L	Height
	from 3"	1"
	to 10"	1⅜"
	every inch	1¾"
		2"
		2½"
		3"



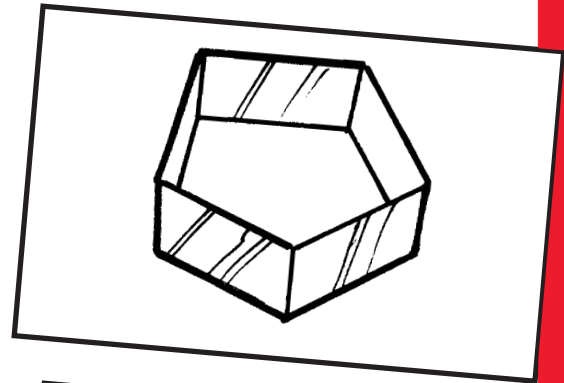
## HEXAGONE HEXAGON MOULD 130

Stainless Steel (Distance point to point)	Size L	Height
	from 2¾" - 3"	1"
	to 10½"	1⅜"
	every ½"	1¾"
		2"
		2½"
	3"	

**Autres dimensions disponibles - Custom made sizes available**

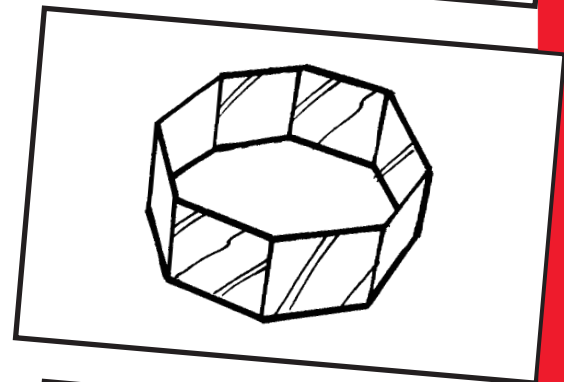
**PENTAGONE  
PENTAGON MOULD 140**

Stainless Steel (Distance side to point)	Diameter	Height
	from 2½"	1"
	to 10½"	1¾"
	every ½ inch	1¾"
		2"
		2½"



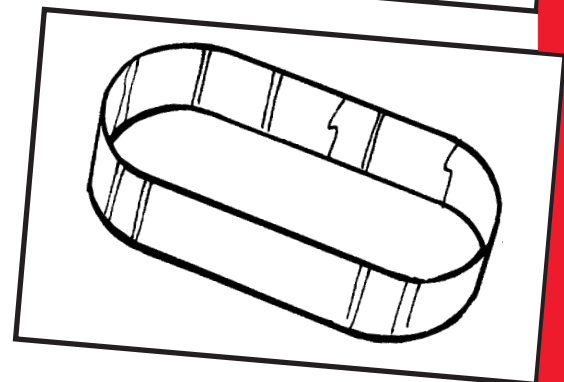
**OCTOGONE  
OCTAGON MOULD 150**

Stainless Steel (Distance point to point)	Diameter	Height
	from 5"	1"
	to 10½"	1¾"
	every ½ inch	1¾"
		2"
		2½"



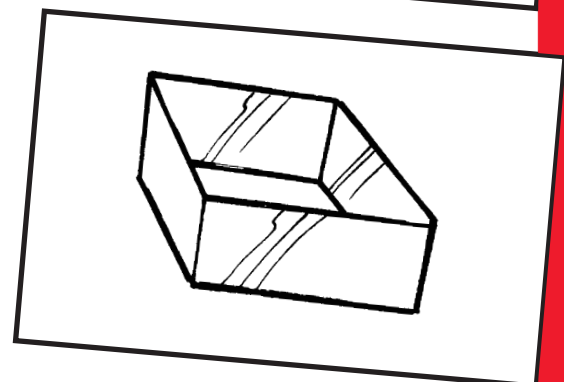
**OVALE  
OVAL MOULD 160**

Stainless Steel	Width x Lenght	Height
	1⅝" x 3"	1"
	2" x 3⅝"	1¾"
	4" x 6", 6½", 7"	1¾"
	5" x 7", 7½", 8", 8½"	2"
	6" x 8½", 9", 9½", 10"	2½"



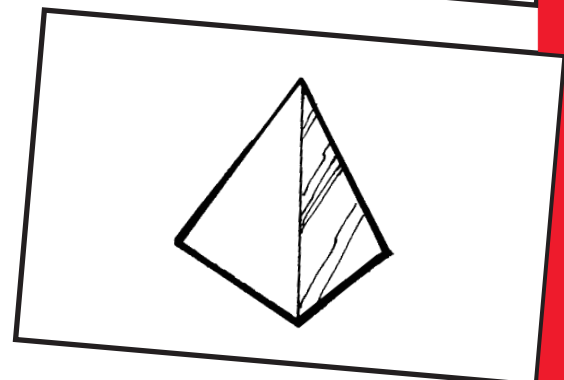
**LOSANGE  
LOZENGE MOULD 170**

Stainless Steel	Lenght x Width	Height
	3⅜" x 2⅜"	1"
	4½" x 3"	1¾"
	5½" x 4"	1¾"
	6½" x 5"	2"
	7½" x 6"	2"
	8½" x 7"	2½"

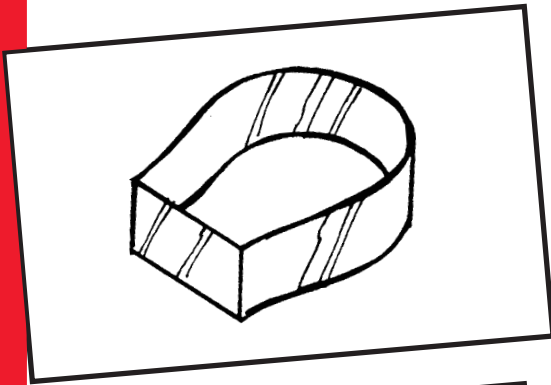


**PYRAMIDE  
PYRAMID MOULD 180**

Stainless Steel	Côté de la base / Base sizes
	2½" x 2½"
	3" x 3"
	4" x 4"
	5" x 5"
	6" x 6"

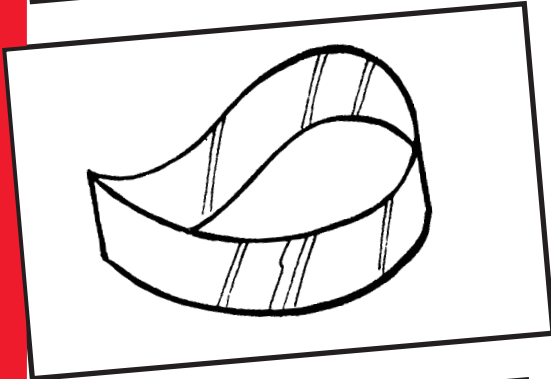


**Autres dimensions disponibles - Custom made sizes available**



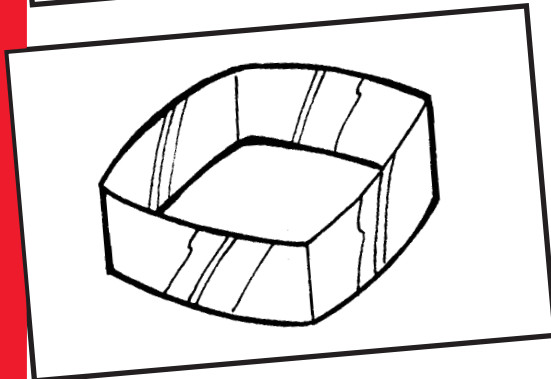
### ETRIER MOULD 181

Stainless Steel	Ext. Diameter	Height
	6"	1"
	7"	1 $\frac{3}{8}$ "
	8"	1 $\frac{3}{4}$ "
	9"	2"
		2 $\frac{1}{2}$ "



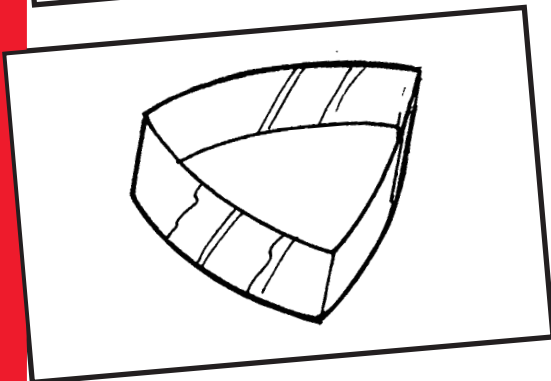
### VIRGULE MOULD 190

Stainless Steel	Lenght	Height
	7 $\frac{1}{2}$ "	1"
	8 $\frac{1}{2}$ "	1 $\frac{3}{8}$ "
	9 $\frac{1}{2}$ "	1 $\frac{3}{4}$ "
	11 $\frac{1}{2}$ "	2"
		2 $\frac{1}{2}$ "



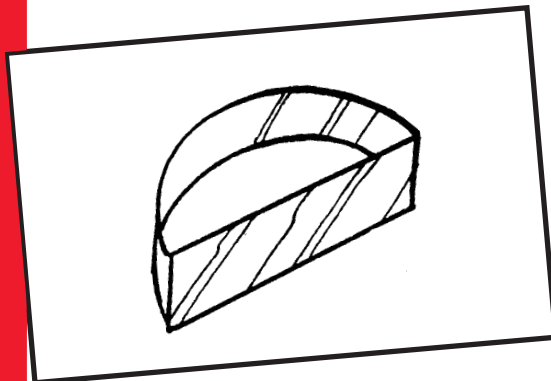
### CARROND MOULD 200

Stainless Steel	Ext. Diameter	Height
	6"	1"
	7"	1 $\frac{3}{8}$ "
	8"	1 $\frac{3}{4}$ "
	9"	2"
	10"	2 $\frac{1}{2}$ "



### BERLINGOT MOULD 210

Stainless Steel	Ext. Diameter	Height
	7"	1"
	8"	1 $\frac{3}{8}$ "
	9"	1 $\frac{3}{4}$ "
	10"	2"
		2 $\frac{1}{2}$ "



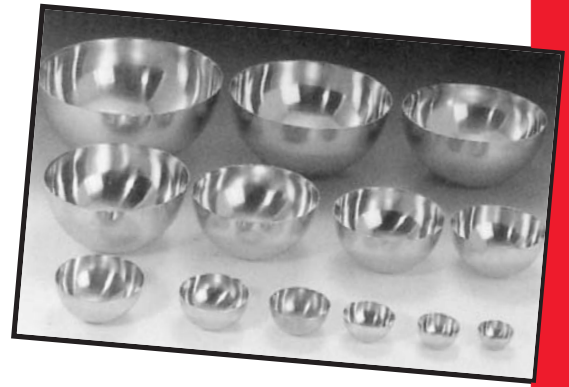
### DEMI-LUNE MOULD 220

Stainless Steel	Diameter	Height
	7"	1"
	8"	1 $\frac{3}{8}$ "
	9"	1 $\frac{3}{4}$ "
	10"	2"
		2 $\frac{1}{2}$ "

**Autres dimensions disponibles - Custom made sizes available**

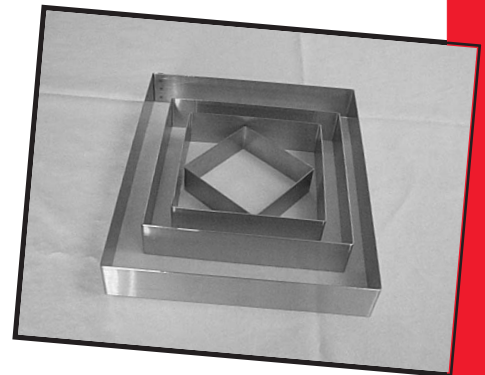
## DEMI-SPHÈRES HALF SPHERE MOULDS 230

Stainless Steel	Diameter
230A	4 cm, 6 cm, 7 cm, 8 cm, 9 cm, 10 cm, 12 cm, 14 cm, 16 cm, 18 cm, 20 cm
Plastique	4 cm, 6 cm, 7 cm, 8 cm, 9 cm, 10 cm, 12 cm, 14 cm, 16 cm, 18 cm, 20 cm
230B	



## CADRES SANS RENFORT SQUARE OR RECTANGLE MOULD 240

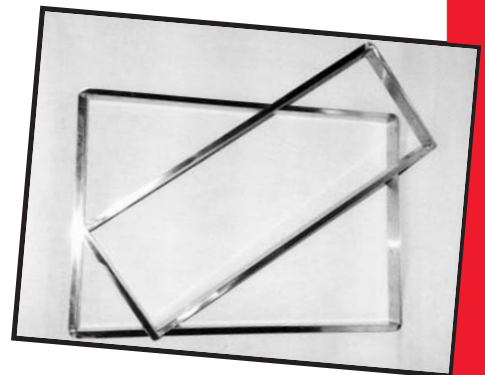
Stainless Steel	Lenght	Width	Height
À vos dimensions sans renfort extérieur	from 1½"	from 1½"	1"
	to 10"	to 10"	1⅜"
	every	every	1¾"
At your sizes without external reinforcement	¼ inch	¼ inch	2"
			2½"
			3"






## CADRES AVEC RENFORT SQUARE OR RECTANGULAR FRAMES 250

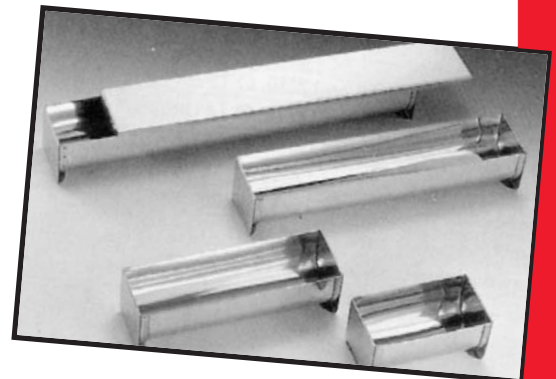
Standard size	Lenght x Width	Height
	15¾" x 23⅝" (400 x 600 mm) 13¾" x 19¾" (350 x 500 mm)	1", 1⅜", 1¾", 2", 2½", 3"
À vos dimensions At your sizes	from 10½" to 26" every ½ inch	1", 1⅜", 1¾", 2", 2½", 3"

Please note : With reinforcement, external dimensions are 1" more



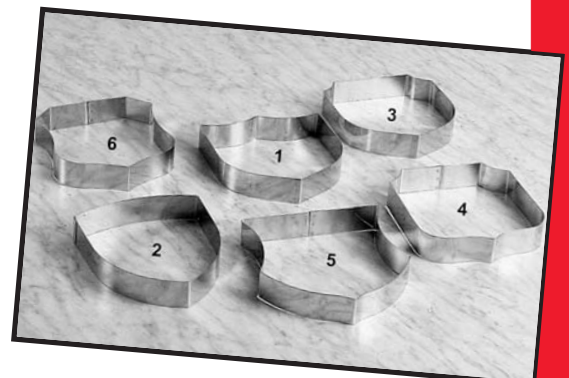
## GOUTTIÈRES YULE LOG MOULD 260

Stainless Steel	Lenght	Width
(three types)	14", 16", 20", 24"	3" deep 2" 3½" deep 2½"
 Type round GR		
 Triangular GT		
 Flat bottom GF		
	N.B. : Autre dimensions sur demande. Other dimensions available and custom height.	



## PLUSIEURS FORMES DIFFERENT SHAPES 270

Stainless Steel	Diameter	Height
	Sur mesures Custom made	Sur mesures Custom made



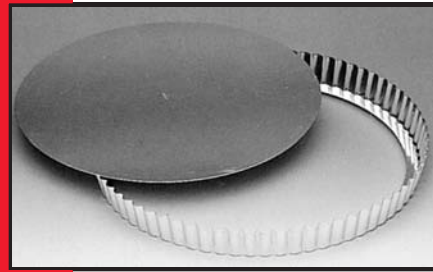




## CERCLE À TARTE TART RING

Bords roulés, hauteur 20 mm,  
acier inoxydable 18.10  
Rolled edges, 20 mm height,  
18.10 stainless steel

Code	Taille	Size
824910	ø70	2¾"
824920	ø80	3⅛"
824930	ø90	3½"
824940	ø100	4"
824941	ø120	4¾"
824942	ø140	5½"
824943	ø160	6¼"
824944	ø180	7"
824950	ø200	8"
824960	ø220	8½"
824970	ø240	9½"
824980	ø260	10¼"
824990	ø280	11"
824992	ø300	11¾"
824994	ø320	12½"



## TOURTIÈRE RONDE QUICHE PAN

Fond mobile - Fer blanc fort  
Loose bottom - Heavy tin

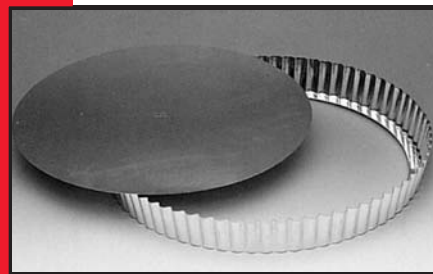
Code	Taille-Size x Haut./Height
126410	4¾"-12 cm x ¾" - 20 mm
126412	5½"-14 cm x 1" - 25 mm
126420	8"-20 cm x 1" - 25 mm
126422	8¾"-22 cm x 1" - 25 mm
126430	9½"-24 cm x 1" - 25 mm
126432	10¼"-26 cm x 1" - 25 mm
126440	11"-28 cm x 1" - 25 mm
126442	12"-30 cm x 1" - 25 mm
126450	12½"-32 cm x 1" - 25 mm



## TARTELETTE RONDE CANNELÉE ROUND FLUTED TART PAN

Fond fixe, fer blanc fort  
Fixed bottom, heavy tin

Code	Taille - Size
193510	ø45 x 35 x ht10
193520	ø50 x 40 x ht10
193530	ø60 x 50 x ht10
193540	ø70 x 60 x ht10
193550	ø80 x 70 x ht12
193560	ø90 x 75 x ht15
193570	ø100 x 85 x ht18
193572	ø110 x 110 x ht18
193580	ø120 x 110 x ht20
193590	ø140 x 130 x ht25



## MANQUÉ ROND CANNELÉ BAS MEDIUM DEEP FLUTED CAKE MOULD

Fond mobile, fer blanc fort

Loose bottom, heavy tin	Code	Taille - Size
	126620	ø200 x 185 x ht35
	126622	ø220 x 200 x ht35
	126630	ø240 x 225 x ht35
	126632	ø260 x 240 x ht35
	126640	ø280 x 265 x ht35
	126642	ø300 x 280 x ht35
	126650	ø320 x 305 x ht35



## TARTELETTE RONDE UNIE ROUND PLAIN TART PAN

Fond fixe, fer blanc fort  
Fixed bottom, heavy tin

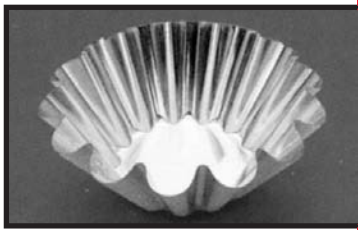
Code	Taille - Size
193610	ø35 x 22 x ht8
193620	ø40 x 26 x ht9
193630	ø50 x 30 x ht11
193640	ø60 x 38 x ht12
193650	ø70 x 48 x ht12
193660	ø80 x 58 x ht12
193670	ø90 x 68 x ht12
193680	ø100 x 78 x ht12



## MANQUÉ ROND CANNELÉ ROUND FLUTED CAKE MOULD

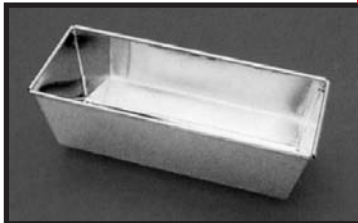
Fond mobile, côtes fines, fer blanc fort

Loose bottom, narrow ribs, heavy tin	Code	Taille - Size
	124810	ø100 x 80 x ht30
	124820	ø150 x 130 x ht40
	124830	ø200 x 170 x ht45
	124840	ø250 x 210 x ht50
	340685	ø280 x x ht50



**BRIOCHE** 14 côtes - 14 ribs  
Fond plat - Fer blanc fort  
Flat bottom - Heavy tin

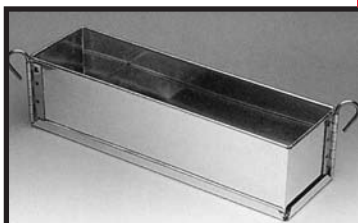
Code	Taille - Size
123010	ø140
123020	ø160
123030	ø180
123040	ø200
123050	ø220



**CAKE ÉVASÉ-CAKE MOULD**

Coins soudés - bordé sur fil - Fer blanc

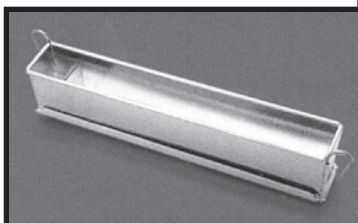
Code	Taille - Size
123610	150 x 70 x ht55
123620	130 x 50 x ht65
123630	180 x 75 x ht70
123640	155 x 55 x ht75
123650	210 x 90 x ht80
123660	190 x 65 x ht80
123670	240 x 90 x ht80
123680	215 x 65 x ht80
	270 x 100 x ht80
	240 x 75 x ht80
	300 x 100 x ht80
	270 x 75 x ht80
	330 x 110 x ht80
	300 x 75 x ht80
	360 x 105 x ht80
	335 x 75 x ht80



**PÂTE LONG UNI - LOAF PAN**

Code	Taille - Size	Code
119710	300 x 80 x ht 80	219710
119720	350 x 80 x ht 80	219720
119730	400 x 80 x ht 80	219730
119740	500 x 80 x ht 80	219740

Fer blanc fort ou/or PTFE  
Heavy tin



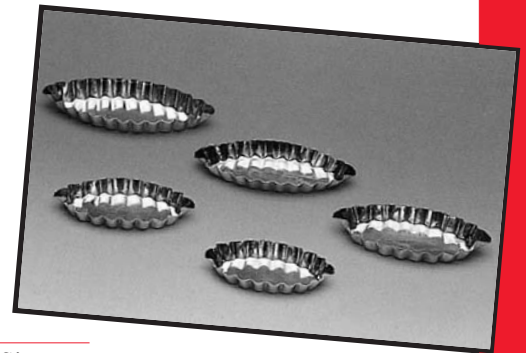
**MINI PÂTE UNI - LOAF PAN**

Code	Taille - Size	Code
119410	300 x 400 x ht 60	219410
119440	500 x 400 x ht 60	219440

Fer blanc fort ou/or PTFE  
Heavy tin

**BARQUETTE  
CANNELEE  
FLUTED OVAL  
BOAT MOULD**

Fer-blanc fort  
Heavy tin



Code	Taille - Size
194110	80 x 40 x ht 10
194120	90 x 43 x ht 10
194130	100 x 45 x ht 10
194140	110 x 47 x ht 13
194150	120 x 50 x ht 14

**BARQUETTE UNIE  
PLAIN OVAL  
BOAT MOULD**

Fer-blanc fort  
Heavy tin



Code	Taille - Size
194010	60 x 20 x ht 9
194020	70 x 28 x ht 10
194030	80 x 33 x ht 12
194040	90 x 40 x ht 12
194050	100 x 43 x ht 13
194060	110 x 46 x ht 13
194070	120 x 50 x ht 13

**BRIOCHE 10 CÔTÉS  
CONTINENTAL STYLE  
BRIOCHE MOULD 10 RIBS**

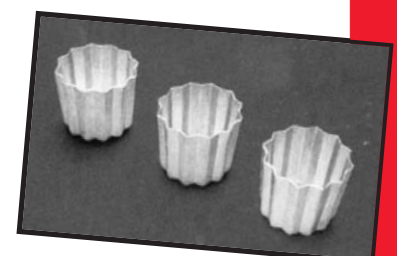
(ø60 et 70 : 9 côtés) Fer-blanc fort  
(ø60 and 70 : 9 ribs) Flat bottom, heavy tin

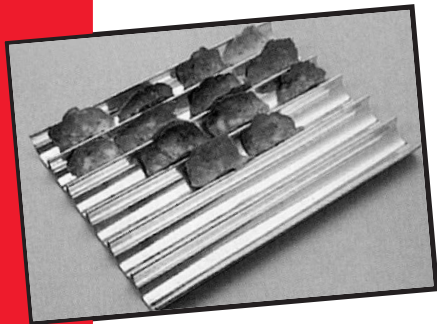
Code	Taille - Size
193710	60 x 28 x ht25
193720	70 x 37 x ht28
193730	75 x 40 x ht30
193740	80 x 40 x ht32
193750	90 x 45 x ht35
193760	100 x 55 x ht38
193770	110 x 55 x ht42



**CANELÉ BORDELAIS**

Code	Taille - Size
929530	Ø55 x ht 50 cuivre/cup
629530	Ø55 x ht 50 alumi./alu.

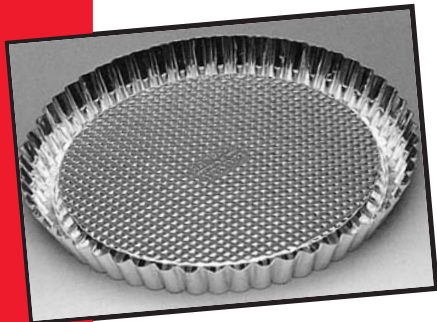




**PLAQUE "TUILES"  
"TUILES" SHEET**

En fer blanc fort - Heavy tin  
6 gouttières, 42 mm de large,  
profondeur : 25 mm

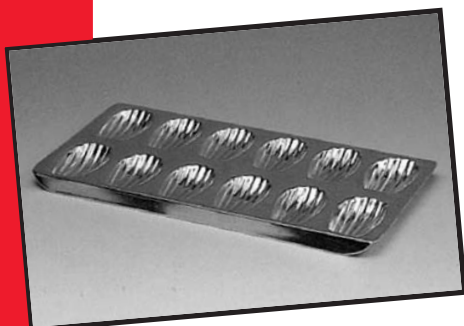
Code	Taille - Size
126770	350 x 250



**TOURTIÈRE FRUITS  
FRAIS  
FRESH FRUIT TART  
MOULD**

Fer blanc fort - Heavy tin

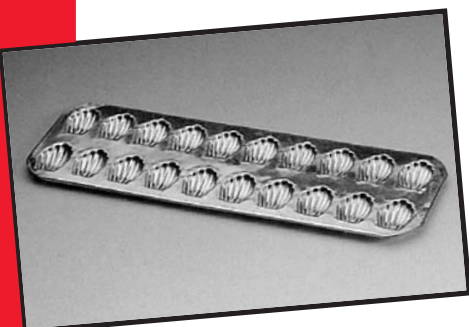
Code	Taille - Size
126950	280 x ht 30



**ÉTAMÉ  
MADELEINE  
STAMP SHEET**

Code	Taille - Size	Code
164710	12 madeleines	264710

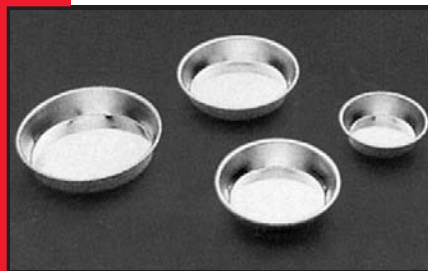
Fer blanc fort ou/or PTFE  
Heavy tin



**ÉTAMÉ  
MADELEINE  
STAMP SHEET**

Code	Taille - Size	Code
164510	20 mini madeleines	264510

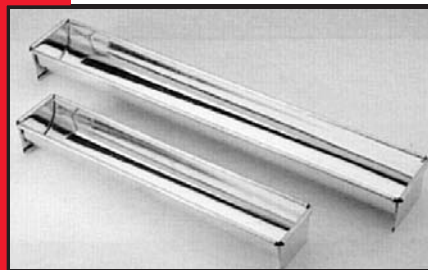
Fer blanc fort ou/or PTFE  
Heavy tin



**MILLASSON ROND UNI  
ÉTAMÉ**

Fer blanc fort - Heavy tin

Code	Taille - Size
193250	ø60 x 50 x ht17
193270	ø80 x 68 x ht18
193280	ø90 x 78 x ht19
193290	ø100 x 90 x ht21



**GOUTTIÈRE**

Fer blanc fort - Heavy tin

Code	Taille - Size
340631	350 x 60
340632	500 x 60
340633	500 x 70
340634	500 x 80



**KOUGLOFF**

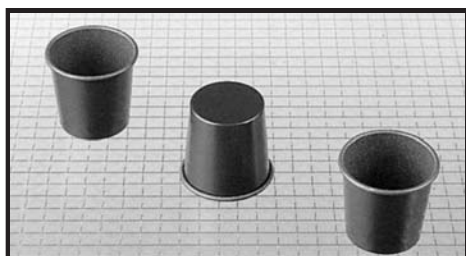
Fer blanc fort - Heavy tin

Code	Taille - Size
128020	220 mm
628010	100 mm



**MOULES  
ANTI-ADHÉRENTS  
PTFE  
PROFESSIONNELS**

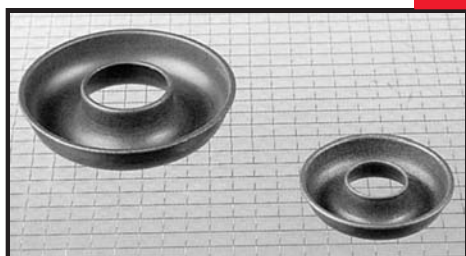
**PROFESSIONAL  
MOULD PTFE  
NON STICK  
COATING**



**BABA ROND  
STAMPED RUM BABA MOULD**

ou dariole embouti bordé  
or dariole mould Rolled edge

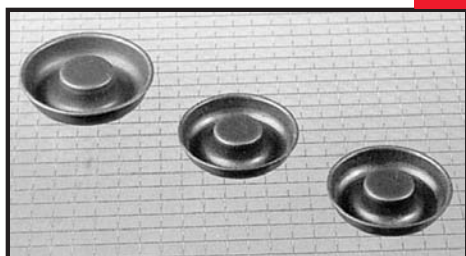
Code	Taille - Size
229810	ø60 x 48 x ht60



**SAVARIN INDIVIDUEL  
IND. SAVARIN**

Cylindre débouché / Open tube

Code	Taille - Size
224030	ø80 x ht 20
224034	ø120 x ht 25
224040	ø220 x ht 45
224050	ø240 x ht 50



**SAVARIN INDIVIDUEL  
IND. SAVARIN**

Cylindre bouché / Closed tube

Code	Taille - Size
223910	ø65 x ht 15
223920	ø70 x ht 15
223930	ø80 x ht 20

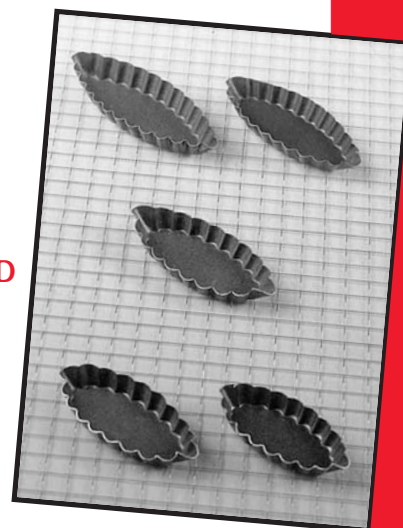
**PETITS FOURS  
«PETITS» FOURS MOULDS**

Code	Taille - Size
290010	ø45
295010	ø35
295510	ø45
296010	ø45
296510	ø45
290510	ø35
290520	ø40
291010	ø60
291510	ø60
292010	ø50
292510	ø35
294210	ø70



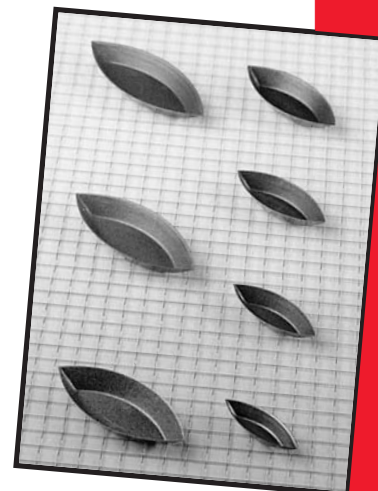
**BARQUETTE CANNELÉE  
FLUTED OVAL BOAT MOULD**

Code	Taille - Size
294110	80 x 40 x ht10
294120	90 x 43 x ht10
294130	100 x 45 x ht10
294140	110 x 47 x ht13
294150	120 x 50 x ht14



**BARQUETTE UNIE  
PLAIN OVAL BOAT MOULD**

Code	Taille - Size
294010	60 x 20 ht 9
294020	70 x 28 x ht 10
294030	80 x 33 x ht 12
294040	90 x 40 x ht 12
294050	100 x 43 x ht 13
294060	110 x 46 x ht 13
294070	120 x 50 x ht 13

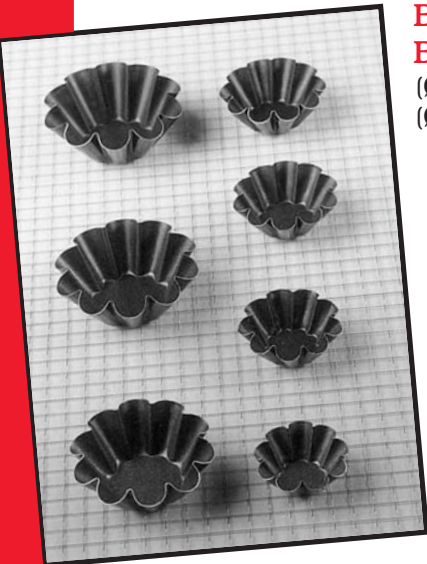


**COEUR / HEART MOULD**

Code	Taille - Size
225010	225 x ht 37



**MOULES  
ANTI-ADHÉRENTS  
PTFE  
PROFESSIONNELS** **PROFESSIONAL  
MOULD PTFE  
NON STICK  
COATING**



**BRIOCHE MOULD 10 RIBS**  
(Ø60 et 70 : 9 côtes), fond plat  
(Ø60 and 70 : 9 ribs), flat bottom

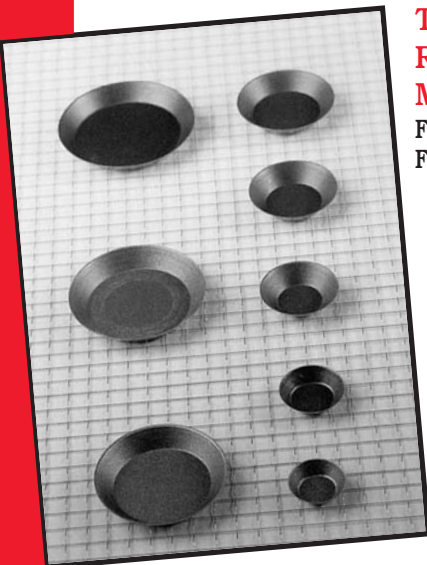
Code	Taille - Size
293710	ø60 x 28 x ht25
293720	ø70 x 37 x ht28
293730	ø75 x 40 x ht30
293740	ø80 x 40 x ht32
293750	ø90 x 45 x ht35
293760	ø100 x 55 x ht38
293770	ø110 x 55 x ht42



**TARTELETTE RONDE  
CANNELEE**  
**ROUND FLUTED TART  
MOULD**

Fond fixe  
Fixed bottom

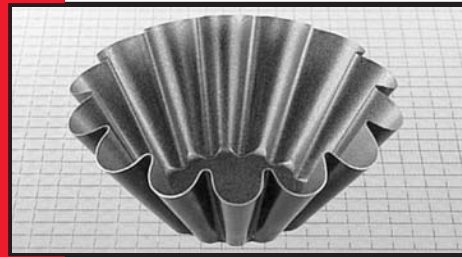
Code	Taille - Size
293510	ø45 x 35 x ht10
293520	ø50 x 40 x ht10
293530	ø60 x 50 x ht10
293540	ø70 x 60 x ht10
293550	ø80 x 70 x ht12
293560	ø90 x 75 x ht15
293570	ø100 x 85 x ht18
293572	ø110 x 95 x ht18
293580	ø120 x 110 x ht20
293590	ø140 x 130 x ht25



**TARTELETTE RONDE UNIE**  
**ROUND PLAIN TART  
MOULD**

Fond fixe  
Fixed bottom

Code	Taille - Size
293610	ø35 x 22 x ht8
293620	ø40 x 26 x ht9
293630	ø50 x 30 x ht11
293640	ø60 x 38 x ht12
293650	ø70 x 48 x ht12
293660	ø80 x 58 x ht12
293670	ø90 x 68 x ht12
293680	ø100 x 78 x ht12

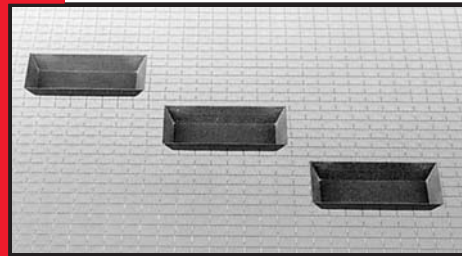


**BRIOCHE MOULD 14 RIBS**

Fond plat - grosse côte

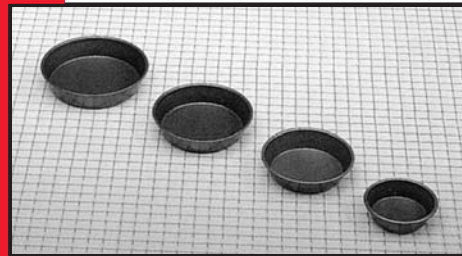
Continental  
style brioche  
mould -  
14 wide ribs,  
flat bottom

Code	Taille - Size
223010	ø140
223020	ø160
223030	ø180
223040	ø200



**FRIAND - FRIAND MOULD**

Code	Taille - Size
293030	98 x 51 x ht14



**MILLASSON ROND UNI**  
**ROUND "PLAIN" MILLASSON**

Bordé - Rolled edge

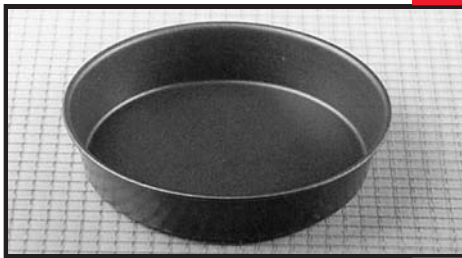
Code	Taille - Size
293250	ø60 x 50 x ht17
293270	ø80 x 68 x ht18
293280	ø90 x 78 x ht19
293290	ø100 x 90 x ht21



**BOÎTE DE 60 PETITS FOURS**  
**SET OF 60 "PETITS FOURS"**  
**MOULDS**

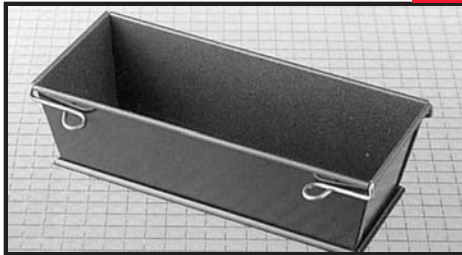
5 pièces de chacun des 12 modèles  
5 pcs of each 12 models  
Code : 285201





**MANQUÉ ROND UNI**  
**ROUND PLAIN CAKE MOULD**

Code	Taille - Size
223705	ø140 x 120 x ht35
223710	ø160 x 136 x ht40
223720	ø180 x 153 x ht45
223730	ø200 x 175 x ht45
223740	ø220 x 195 x ht50
223750	ø240 x 210 x ht50
223760	ø260 x 235 x ht50
223770	ø280 x 250 x ht50
223780	ø300 x 275 x ht50
223790	ø320 x 295 x ht55



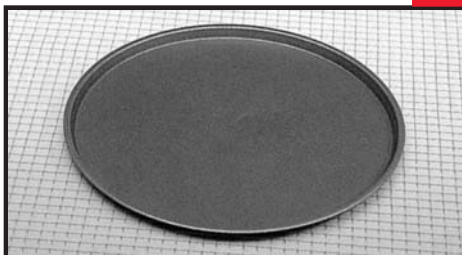
**PÂTÉ OU CAKE OUVRANT**  
**FOLDING LOAF PAN/CAKE MOULD**

Code	Taille - Size
220010	ø240 x 95 x ht70
220020	ø270 x 100 x ht75
220030	ø300 x 100 x ht75



**CAKE EMBOUTI / LOAF PAN**

Code	Taille - Size
223320	ø260 x 95 x ht75
223330	ø280 x 100 x ht75

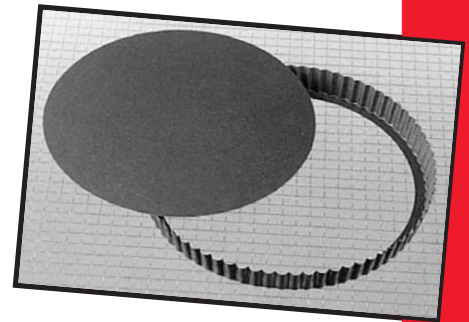


**PIZZA - PIZZA MOULD**

Code	Taille - Size
227010	ø240 x ht13
227020	ø300 x ht13
227030	ø340 x ht13

**TOURTIÈRE RONDE**  
**ROUND TART MOULD**

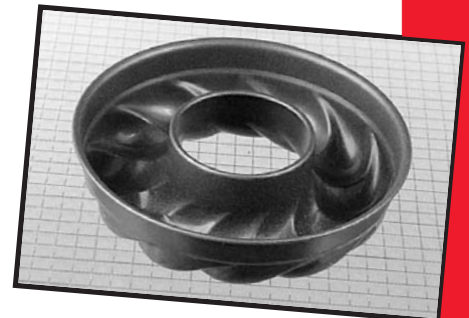
Bord cannelé, fond mobile  
Fluted edges, loose bottom



Code	Taille - Size
293480	ø120 x 110 x ht20
293490	ø140 x 130 x ht25
226420	ø200 x 190 x ht25
226422	ø220 x 200 x ht25
226430	ø240 x 230 x ht25
226432	ø260 x 240 x ht25
226440	ø280 x 270 x ht25
226442	ø300 x 280 x ht25
226450	ø320 x 310 x ht25

**TROIS FRÈRES**  
**«TROIS FRÈRES»**

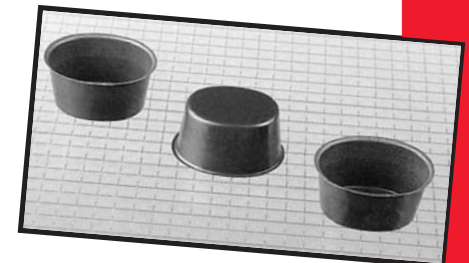
Savarin torsadé  
Ring mould



Code	Taille - Size
224340	ø220 x ht 55

**ASPIC OVAL**  
**OVAL ASPIC MOULD**

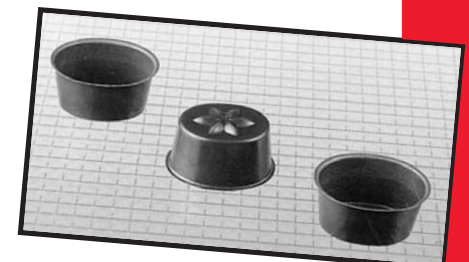
Fond uni  
Plain bottom



Code	Taille - Size
230210	75 x 55 x ht 38

**ASPIC OVAL**  
**OVAL ASPIC MOULD**

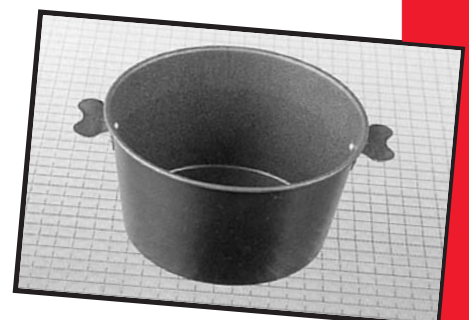
Fond étoilé  
Star bottom



Code	Taille - Size
230310	75 x 55 x ht 38

**CHARLOTTE**  
**EMBOUTIE**  
**CHARLOTTE MOULD**  
**STAMPED**

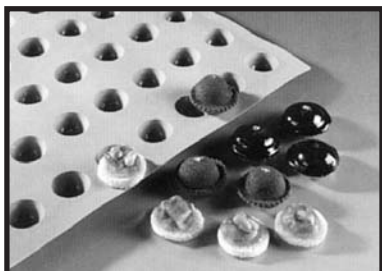
Fond uni, sans couvercle  
Plain bottom, without cover



Code	Taille - Size
212620	Ø180 x ht100

Capacity : 1.5 liters

# ÉLASTOMOULES ELASTOMOULD



## MINI DEMI-SPHÈRE

60 x 40 cm - 80 alvéoles - Dia. 30 - ht 17  
Code 1850.60



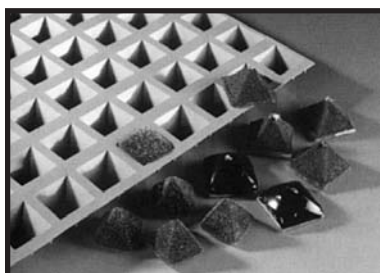
## MINI BATEAUX

60 x 40 cm - 72 alvéoles - 63 x 33 - ht 11  
Code 1854.60



## MINI MADELEINE

60 x 40 cm - 100 alvéoles - 40 x 30 - ht 11  
Code 1851.60



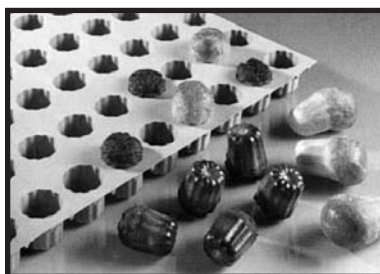
## MINI PYRAMIDE

60 x 40 cm - 108 alvéoles - 35 x 35 - ht 25  
Code 1855.60



## MINI FINANCIER

60 x 40 cm - 90 alvéoles - 49 x 26 - ht 11  
Code 1852.60



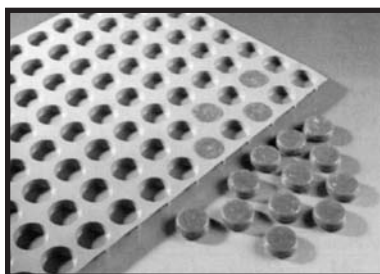
## MINI CANNELE-BORDELAIS

60 x 40 cm - 112 alvéoles - Dia. 35 - ht 35  
Code 1856.04



## MINI TARTELETTE RONDE Ø45 CM

60 x 40 cm - 88 alvéoles - Dia. 45 - ht 11  
Code 1853.60



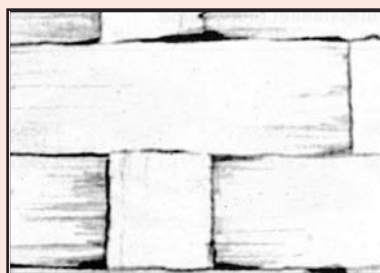
## MINI MÉDAILLON

60 x 40 cm - 187 alvéoles - Dia. 28 - ht 8  
Code 1857.60



## MINI TARTELETTE RONDE Ø50 CM

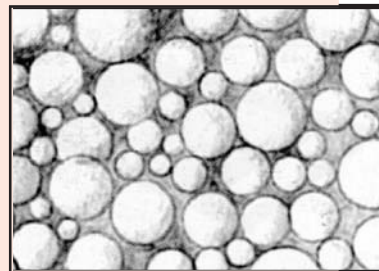
60 x 40 cm - 60 alvéoles - Dia. 50 - ht 15  
Code 1859.04



## CANNAGE

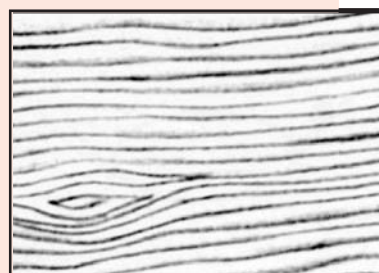
600 x 400 - Code 180160

## PLAQUE BISCUIT DÉCOR 3D BAKING SHEET 3D DECOR



## BULLE

600 x 400 - Code 180460



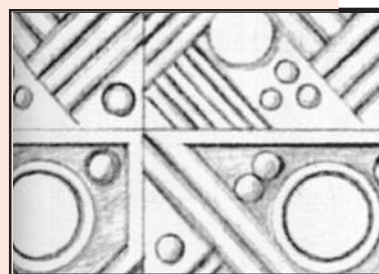
## FAUX BOIS

600 x 400 - Code 180260



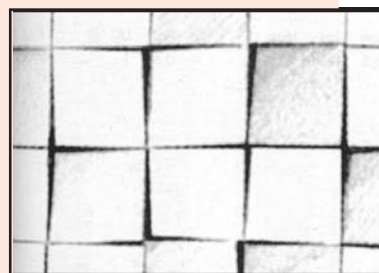
## FRUITS EXOTIQUES

600 x 400 - Code 180360



## GÉO

600 x 400 - Code 180660



## DALLAGE

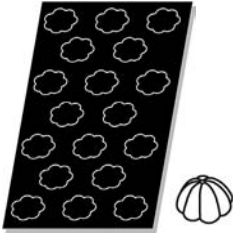
600 x 400 - Code 180560



# FLEXIPAN

# PLAQUES SOUPLES ANTI-ADHÉRENTES

## Charlotte / Madeleine



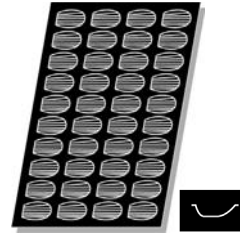
1059  
18 cavities  
70 x 40 mm  
(2 3/4" x 1 5/8")



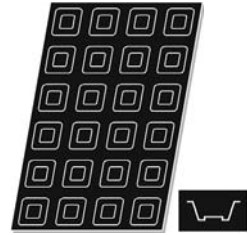
1071  
35 X 15 mm  
(1 3/8" X 5/8")  
0.33 oz. minicharlottes



1079  
24 cavities  
62 X 35 mm  
(2 7/16" x 1 3/8")  
2 oz charlottes



1511  
40 cavities  
82 x 49 x 18 mm  
(3 5/16" x 2" x 11/16")  
1.5 oz. madeleines

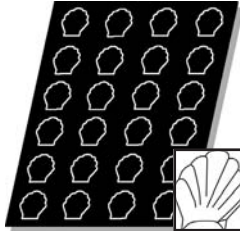


1102  
24 cavities  
70 X 70 X 30 mm  
(2 3/4" x 2 3/4" x 1 3/16")  
3 oz. square

## Shells / Daisy Shapes / Flowers



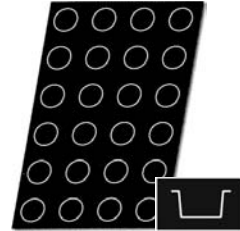
1055  
24 cavities  
78 x 20 mm  
(3" x 3/4")  
2.5 oz. flower



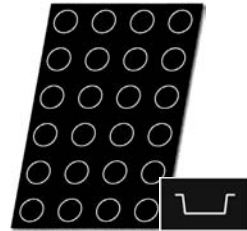
1067  
24 cavities  
80 x 75 x 20 mm  
(3 1/8" x 3" x 3/4")  
2 oz. shells



1996  
24 cavities  
70 x 20 mm  
(2 3/4" x 3/4")  
N/A daisies

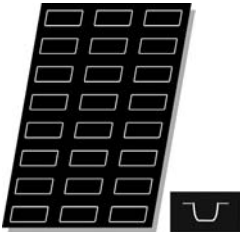


1269  
24 cavities  
60 x 55 x 35 mm  
(2 3/8" x 2 3/16" x 1 3/8")  
3.1 oz. cylinder

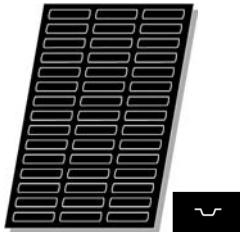


2269  
24 cavities  
59 x 55 x 25 mm  
(2 5/16" x 2 3/16" x 1")  
2.16 oz. cylinder

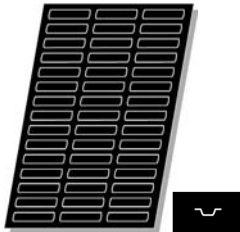
## Christmas Logs, Champagne Biscuits



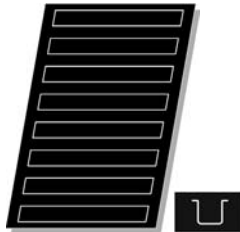
1039  
24 cavities  
95 x 42 x 40 mm  
(13 3/8" x 1 11/16" x 1 1/2")  
3 oz. mini logs



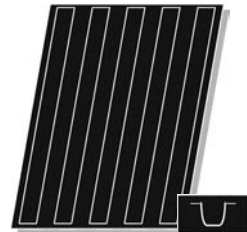
1130  
45 cavities  
110 x 27 x 10 mm  
(4 5/16" x 1" x 3/8")  
0.75 oz. champagne biscuit



1320  
24 cavities  
123 x 45 x 30 mm  
(4 7/8" x 1 3/4" x 1 3/16")  
4 oz. sub roll

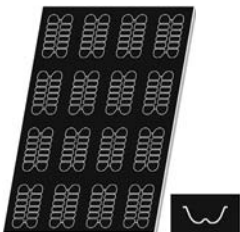


1454  
8 cavities  
340 x 42 x 40 mm  
(13 3/8" x 1 11/16" x 1 1/2")  
17 oz. Christmas log

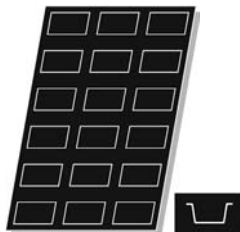


1464  
5 cavities  
495 x 40 x 40 mm  
(19 1/2" x 1 9/16" x 1 9/16")  
24 oz. Christmas log

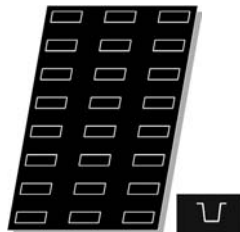
## Rectangles for Terrines, Aspics, Cakes



1081  
16 cavities  
110 x 60 x 25 mm  
(4 5/16" x 2 3/8" x 1")  
3.25 oz. fluted cakes



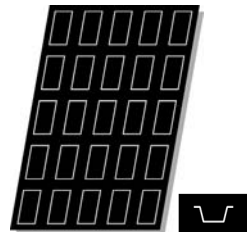
1092  
18 cavities  
102 x 57 x 30 mm  
(4" x 2 1/4" x 1 3/16")  
5 oz. ingot



1532  
24 cavities  
78.5 x 28.5 x 30 mm  
(3" x 1 1/8" x 1 1/8")  
2.5 oz. small cake

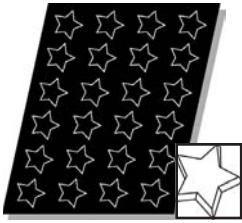


1757  
21 cavities  
100 x 50 x 30 mm  
(4" x 2" x 1 1/8")  
4 oz. rectangular mold

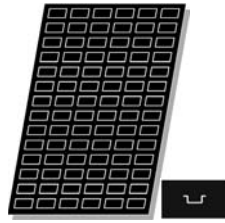


4394  
25 cavities  
89 x 46 x 25 mm  
(3 1/2" x 1 13/16" x 1")  
3 oz. rectangular cake

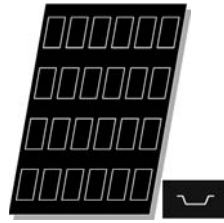
## Financiers, Stars, Half Moons



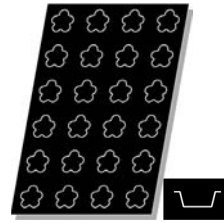
1061  
24 cavities  
80 x 65 x 15 mm  
(3 1/8" x 2 1/2" x 1/2")  
1.3 oz. star



1117  
84 cavities  
50 x 27 x 11 mm  
(2" x 1 1/16" x 7/16")  
0.5 oz. mini financiers

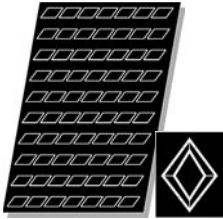


1264  
24 cavities  
89 x 48 x 14 mm  
(3 1/2" x 1 7/8" x 5/8")  
1.5 oz. financiers

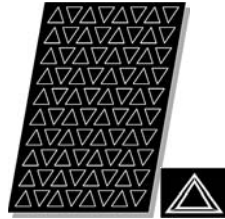


1792  
24 cavities  
64 x 26 mm  
(2 1/2" x 1")  
2 oz. star

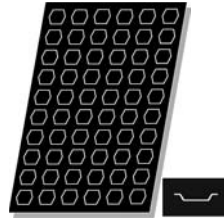
## Petits Fours, Amuse-Bouches



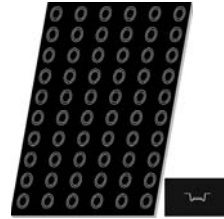
1984  
70 cavities  
58 x 33 x 10 mm  
(2 1/4" x 1 1/4" x 7/16")  
0.25 oz. lozenges



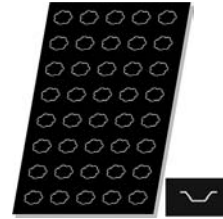
1985  
80 cavities  
45 x 45 x 10 mm  
(1 3/4" x 1 3/4" x 7/16")  
0.25 oz. triangles



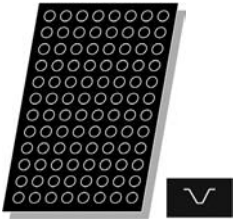
1076  
60 cavities  
45 X 40 X 12 mm  
(1 3/4" X 9/16" X 1/2")  
0.33 oz. hexagons



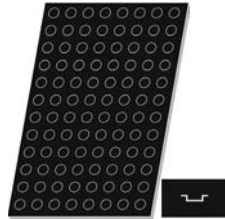
1080  
60 cavities  
40 x 30 mm  
(1 9/16" x 1 1/5")  
0.5 oz. mini oval savarins



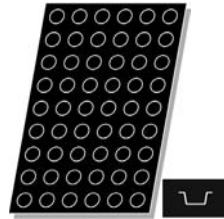
1082  
40 cavities  
45 x 45 x 15 mm  
(1 3/4" x 1 1/2" x 9/16")  
0.25 oz. mini brochettes



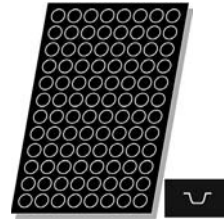
1083  
96 cavities  
Ø 30 X 20 mm  
(Ø 1 1/8" X 3/4")  
0.25 oz. mini cones



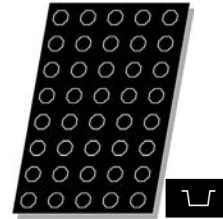
1097  
96 cavities  
Ø 29 x 8 mm  
(Ø 1 1/8" x 5/16")  
0.5 oz. medallion



1129  
54 cavities  
40 x 35 x 20 mm  
(1 9/16" x 1 3/8" x 3/4")  
0.75 oz. petits-fours

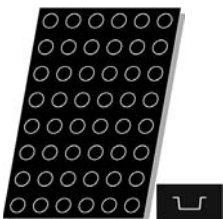


1416  
96 cavities  
Ø 35 x 16 mm  
(Ø 1 3/8" x 5/8")  
0.37 oz. pomponnettes

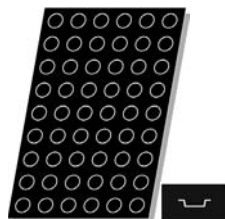


1560  
40 cavities  
39 x 33 mm  
(1 9/16" x 1 1/4")  
1 oz. octagonal

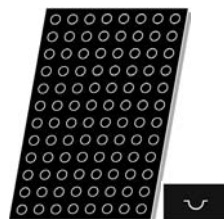
## Half-Spheres



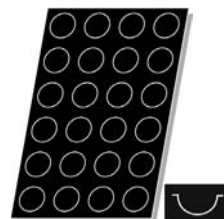
2266  
24 cavities  
40 x 38 x 20 mm  
(1 9/16" x 1 1/2" x 3/4")  
0.8 oz. petits-fours



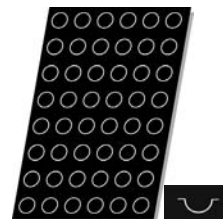
2435  
54 cavities  
40 x 37 x 10 mm  
(1 9/16" x 1 7/16" x 3/8")  
0.3 oz. florentines



1977  
48 cavities  
Ø 26 x 16 mm  
(Ø 1" x 5/8")  
0.20 oz. mini hemispheres



1268  
24 cavities  
Ø 70 x 40 mm  
(Ø 2 3/4" x 1 9/16")  
4 oz. hemisphere

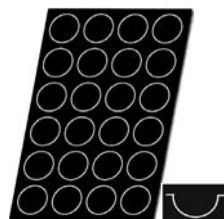


1489  
48 cavities  
Ø 43 x 20 mm  
(Ø 1 11/16" x 3/4")  
0.7 oz. hemisphere

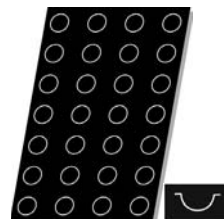
## Teddy Bears



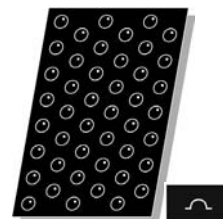
1056  
18 cavities  
90 x 55 x 20 mm  
(3 1/2" x 2 1/4" x 3/4")  
2.5 oz. teddy bear



1593  
24 cavities  
Ø 80 x 40 mm  
(Ø 3 1/8" x 1 9/16")  
4.5 oz. hemisphere

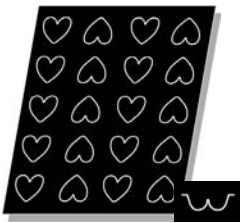


1896  
28 cavities  
Ø 60 x 30 mm  
(Ø 2 3/8" x 1 3/16")  
3.5 oz. hemisphere



21977  
45 cavities  
Ø 26 X 16 mm  
(Ø 1" X 5/8")  
0.2 oz. upside down  
mini hemispheres

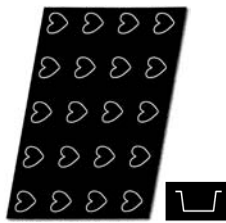
## Hearts



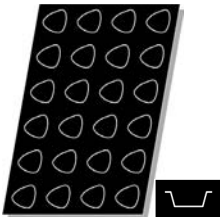
**1073**  
20 cavities  
75 X 65 X 35 mm  
(3" X 2 1/2" X 1 3/8")  
2.75 oz. rounded heart



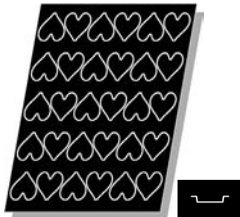
**1096**  
6 oz. interlacing hearts  
8 cavities  
(4 3/4" X 4 7/16" X 1 3/8")  
6.76 oz. interlacing hearts



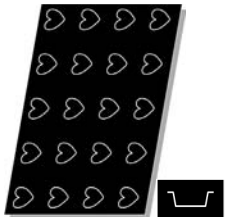
**1340**  
20 cavities  
65 x 60 x 35 mm  
(2 1/2" x 2 3/8" x 1 3/8")  
3 oz. hearts



**1750**  
24 cavities  
64 x 54 x 26 mm  
(2 1/2" x 2 1/8" x 1")  
2 oz. chestnut

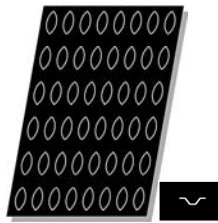


**2001**  
30 cavities  
48 x 53 x 10 mm  
(1 7/8" x 2 1/16" x 3/8")  
0.5 oz. mini-hearts

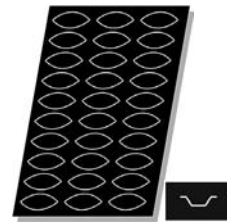


**3340**  
20 cavities  
65 x 60 x 25 mm  
(2 1/2" x 2 3/8" x 1")  
3 oz. hearts

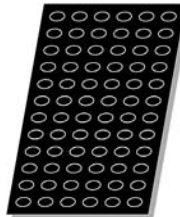
## Ovals for Petits-Fours, Tartlets



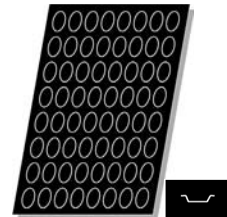
**1982**  
48 cavities  
65 x 28 x 11 mm  
(2 1/2" x 1 1/8" x 7/16")  
0.3 oz. barquettes



**1033**  
30 cavities  
106 x 45 x 14 mm  
(4 3/16" x 1 3/4" x 9/16")  
0.25 oz. oval tartlets

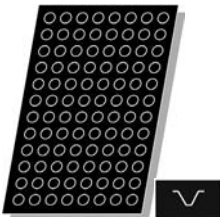


**1072**  
72 cavities  
48 X 26 X 20 mm  
(1 5/8" X 1" X 3/4")  
0.33 oz. mini-quenelles

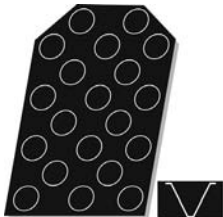


**1077**  
64 cavities  
57 X 35 X 12 mm  
(2 1/4" X 1 3/8" X 1/2")  
0.33 oz. mini-ovals (flat bottom)

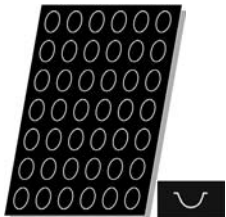
## Cones, Pyramids



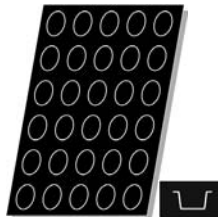
**1083**  
96 cavities  
Ø 30 X 20 mm  
(Ø 1 1/8" X 3/4")  
0.25 oz. mini cones



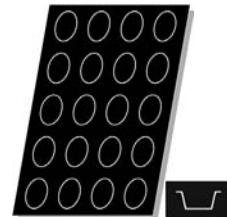
**1094**  
20 cavities  
Ø 70 x 60 mm  
(Ø 2 3/4" x 2 3/8")  
3 oz. cones



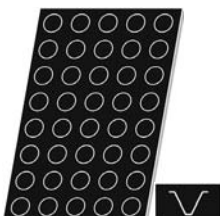
**1052**  
42 cavities  
60 x 40 x 25 mm  
(2 3/8" x 1 1/2" x 1")  
1 oz. eggs



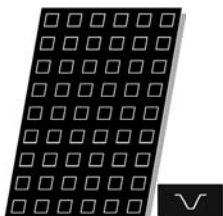
**1270**  
30 cavities  
70 x 50 x 30 mm  
(2 3/4" x 2" x 1 3/16")  
3 oz. reg. oval



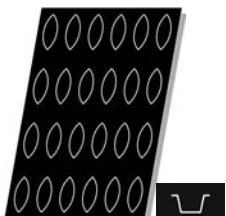
**1776**  
20 cavities  
85 x 60 x 30 mm  
(3 3/8" x 2 3/8" x 1 3/16")  
4.2 oz. reg. oval



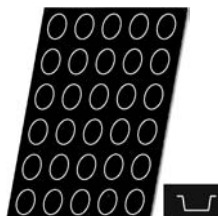
**1103**  
40 cavities  
Ø 51 x 40 mm  
(Ø 2" x 1 9/16")  
1 oz. insert for cones



**1562**  
54 cavities  
35 x 7 x 22 mm  
(1 3/8" x 1/2" x 7/8")  
0.3 oz. pyramids



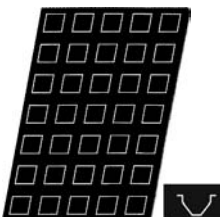
**2206**  
24 cavities  
97 x 45 x 25 mm  
(3 7/8" x 1 3/4" x 1")  
3.12 oz. reg. oval



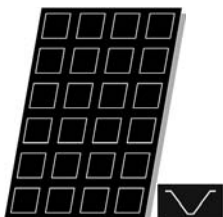
**4270**  
30 cavities  
69 x 49 x 25 mm  
(2 11/16" x 1 15/16" x 1")  
3 oz. reg. oval



**1054**  
24 cavities  
80 x 60 mm  
(3 1/8" x 2 3/8" x 1")  
2.5 oz. oval savarin

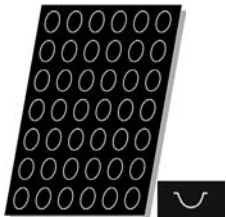


**1882**  
28 cavities  
50 x 50 x 35 mm  
(2" x 2" x 1 3/8")  
1.7 oz. pyramid

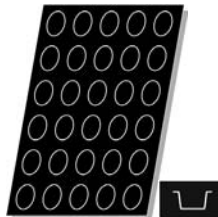


**1585**  
24 cavities  
70 x 16 x 41 mm  
(2 3/4" x 5/8" x 1 5/8")  
3 oz. pyramid

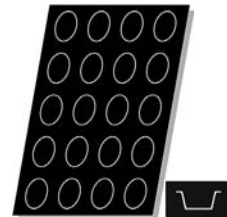
## Ovals for Bavarois, Aspics, Quenelles



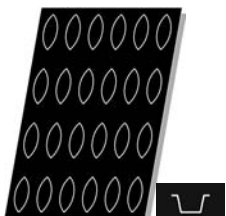
**1052**  
42 cavities  
60 x 40 x 25 mm  
(2 3/8" x 1 1/2" x 1")  
1 oz. eggs



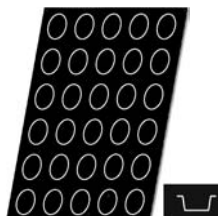
**1270**  
30 cavities  
70 x 50 x 30 mm  
(2 3/4" x 2" x 1 3/16")  
3 oz. reg. oval



**1776**  
20 cavities  
85 x 60 x 30 mm  
(3 3/8" x 2 3/8" x 1 3/16")  
4.2 oz. reg. oval



**2206**  
24 cavities  
97 x 45 x 25 mm  
(3 7/8" x 1 3/4" x 1")  
3.12 oz. reg. oval



**4270**  
30 cavities  
69 x 49 x 25 mm  
(2 11/16" x 1 15/16" x 1")  
3 oz. reg. oval



**1054**  
24 cavities  
80 x 60 mm  
(3 1/8" x 2 3/8" x 1")  
2.5 oz. oval savarin



## Savarins for Babas, Mousses, Appetizers



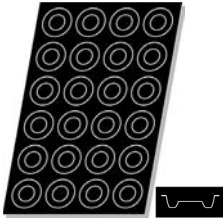
1476  
24 cavities  
72 x 23 mm  
(2 7/8" x 15/16")  
2 oz. savarin



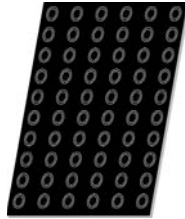
1586  
60 cavities  
40 x 12 mm  
(1 9/16" x 1/2")  
0.5 oz. mini-savarin



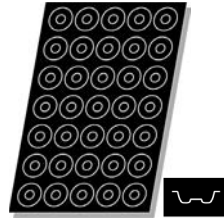
0112  
15 cavities  
103 x 97 x 20 mm  
(4" x 3 13/16" x 3/4")  
5 oz. buns



1057  
24 cavities  
80 x 43 x 20 mm  
(3 1/4" x 1 3/4" x 3/4")  
2.5 oz. savarin flan base

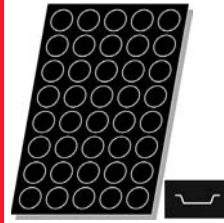


1080  
60 cavities  
40 x 30 mm  
(1 9/16" x 1 1/5")  
0.5 oz. mini oval savarins

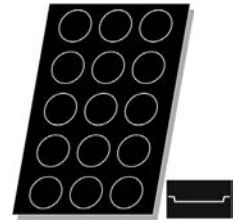


1339  
35 cavities  
65 x 40 x 20 mm  
(2 1/2" x 1 9/16" x 3/4")  
1.8 oz. savarin

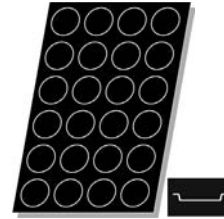
## Round Shapes for Florentins, Cookies



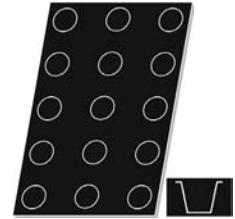
0115  
40 cavities  
60 x 50 x 12 mm  
(2 3/8" x 2" x 1/2")  
1 oz. mini-buns / mini-florentins



1299  
15 cavities  
90 x 90 x 8 mm  
(3 9/16" x 3 9/16" x 5/16")  
1.7 oz. florentines

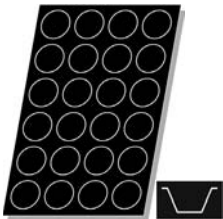


1441  
24 cavities  
78 x 76 x 10 mm  
(3 1/16" x 3" x 3/8")  
1.6 oz. 3 1/16" Cookie Mold

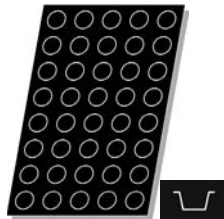


1098  
15 cavities  
Ø 60 x 64 mm  
(Ø 2 3/8" x 2 1/2")  
4 oz. dariole

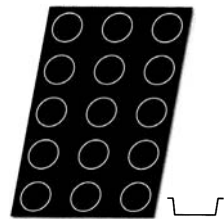
## Muffins



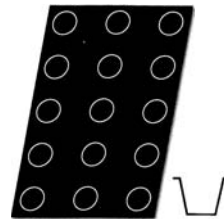
0915  
24 cavities  
80 x 45 x 35 mm  
(3 5/16" x 1 3/4" x 1 3/8")  
3.6 oz. cup cake



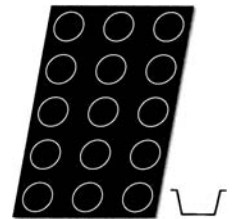
1031  
40 cavities  
50 x 40 x 28 mm  
(2" x 1 9/16" x 1 1/8")  
1.5 oz. mini-muffin



1034  
15 cavities  
Ø 90 x 35 mm  
(Ø 3 9/16" x 1 3/8")  
5.75 oz. muffins

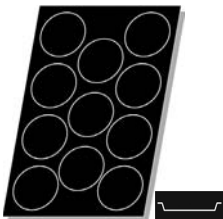


1085  
8 cavities  
95 x 63 x 45 mm  
(3 3/4" x 2 1/2" x 1 3/4")  
6.5 oz. muffin

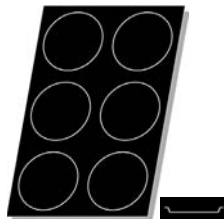


1601  
15 cavities  
82 x 70 x 50 mm  
(3 5/16" x 2 3/4" x 2")  
6.5 oz. cinnamon cake

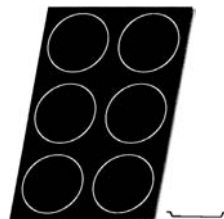
## Sponge Disks, Crème Brûlée, Pizzas



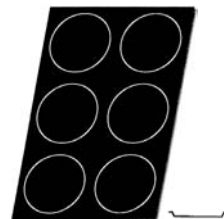
0107  
11 cavities  
125 x 118 x 15 mm  
(4 15/16" x 4 5/8" x 9/16")  
6 oz. buns



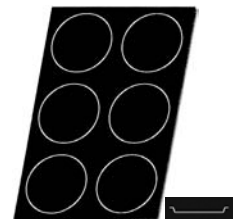
0118  
6 cavities  
165 x 155 x 12 mm  
(6 1/2" x 6 1/8" x 1/2")  
8 oz. crème brûlée



0122  
6 cavities  
145 x 140 x 12 mm  
(5 11/16" x 5 1/2" x 1/2")  
6.5 oz. crème brûlée

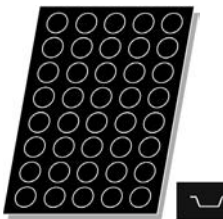


0123  
6 cavities  
185 x 185 x 12 mm  
(7 1/4" x 7 1/16" x 1/2")  
10.7 oz. crème brûlée

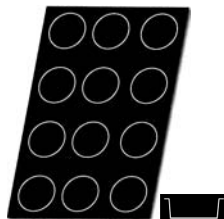


1548  
6 cavities  
150 x 144 x 15 mm  
(5 15/16" x 5 1/16" x 9/16")  
8.6 oz. crème brûlée

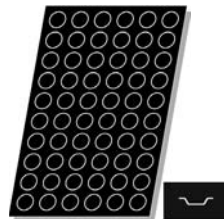
## Quiches - "Tatin Apple Tarts"



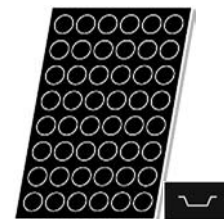
1066  
40 cavities  
Ø 58 X 20 mm  
(Ø 2 1/4" X 3/4")  
1.15 oz. mince-pies



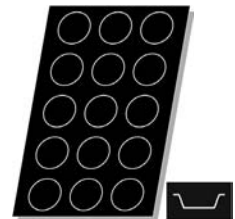
1399  
12 cavities  
105 x 95 x 40 mm  
(4 1/8" x 3 3/4" x 1 9/16")  
10 oz. tart tatin



1413  
60 cavities  
45 x 31 x 10 mm  
(1 3/4" x 1 1/4" x 3/8")  
0.38 oz. mini tart



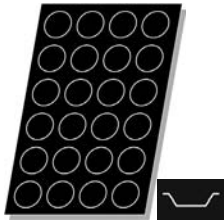
1600  
48 cavities  
50 x 15 mm  
(2" x 5/8")  
1 oz. mini-quiches



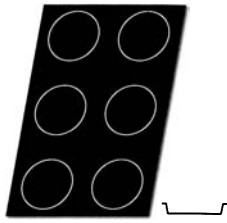
1674  
15 cavities  
Ø 96 X 25 mm  
(Ø 3 3/4" X 1")  
4.75 oz. quiches/pies



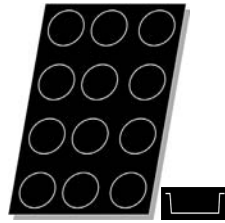
## Quiches - "Tatin Apple Tarts" (suite / continued)



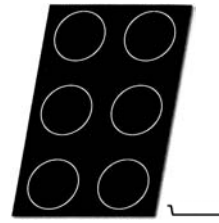
**1675**  
24 cavities  
80 x 50 x 20 mm  
(3 5/16" x 2" x 3/4")  
2.3 oz. tartlets



**1758**  
6 cavities  
150 x 140 x 24 mm  
(5 15/16" x 5 1/2" x 15/16")  
13.3 oz. round cake

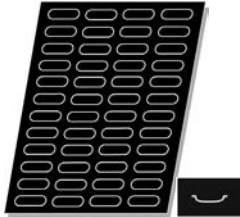


**1777**  
12 cavities  
100 x 90 x 35 mm  
(3 15/16" x 3 1/2" x 1 3/8")  
8 oz. tart tatin

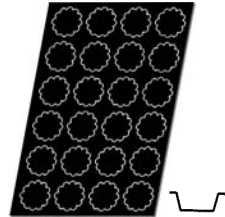


**2452**  
6 cavities  
140 x 135 x 25 mm  
(5 1/2" x 5 5/16" x 1")  
12 oz. tarts

## Brioche, Buns



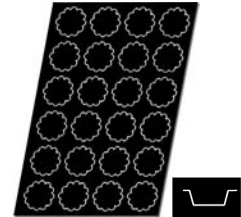
**1070**  
48 cavities  
70 X 30 X 10 mm  
(2 3/4" X 1 1/8" X 3/8")  
0.3 oz. mini-brioche



**1922**  
24 cavities  
66 x 46 x 24 mm  
(2 9/16" x 1 13/16" x 15/16")  
2.1 oz. brioche

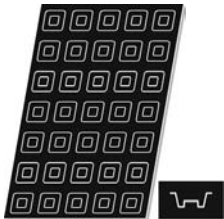


**2005**  
24 cavities  
130 x 48 x 18 mm  
(5 1/8" x 1 7/8" x 11/16")  
2.75 oz. roll

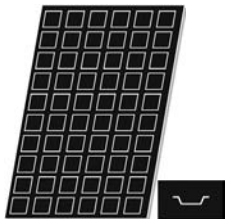


**10273**  
12 cavities  
82 x 60 x 30 mm  
(3 1/8" x 2 3/8" x 1 3/16")  
4 oz. shallow brioche

## New Models



**1105**  
35 cavities  
56 x 56 x 5 mm  
(2 3/16" x 2 3/16" x 3/16")  
1.75 oz. medium savarin



**1106**  
60 cavities  
45 x 45 x 11 mm  
(1 3/4" x 1 3/4" X 7/16")  
0.5 oz. square financier



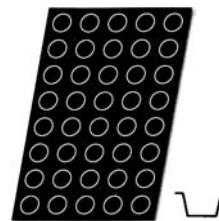
**1109**  
18 cavities  
78 x 35 mm  
(3 1/16" x 1 3/8")  
3 oz. bavarois/rosace



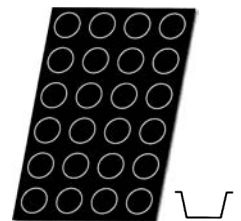
**1113**  
70 cavities  
37 x 37 x 16 mm  
(1 7/16" x 1 7/16" x 5/8")  
0.5 oz. mini-savarin square



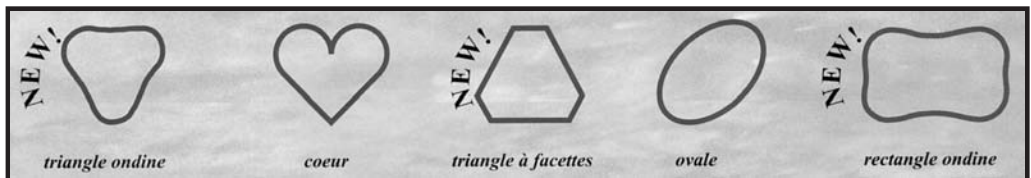
**1116**  
30 cavities  
70 x 51 x 22 mm  
(2 3/4" x 2" x 7/8")  
1.5 oz. medium oval savarin



**1756**  
40 cavities  
Ø 41 x 35 mm  
(Ø 1 5/8" x 1 3/8")  
Bouchon



**3051**  
24 cavities  
70 x 40 mm  
(2 3/4" x 1 9/16")  
Muffins



## MOULE À PÂTISSERIES INDIVIDUELLES

35 moules par plaque (75 g)

## MINI PÂTISSERIES

96 moules par plaque (20 g)

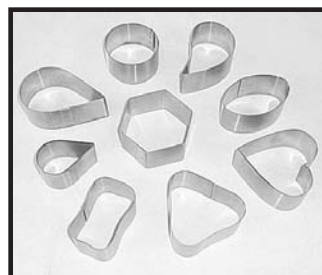
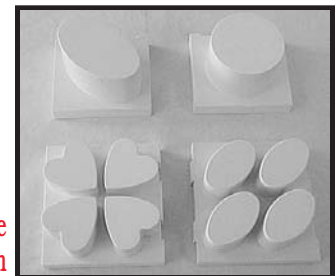
## INDIVIDUAL MOULD

35 units per plate (75 g)

## MINI PASTRY

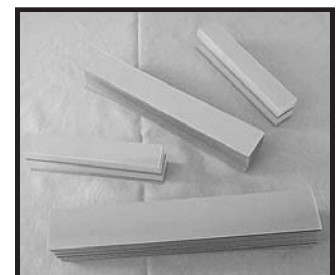
96 units per plate (20 g)

Démouleur pour chaque forme  
Push cake for each form



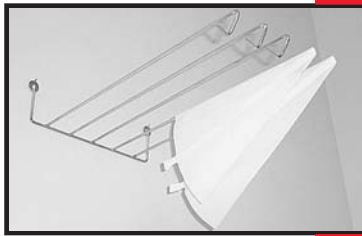
## EMPORTE-PIÈCE PUNCH CUTTER

Pleine grandeur ou plus petit  
Full size or smaller



## FILM PLASTIQUE PLASTIC FILM

Pour fabrirapide  
For fabrirapid mould



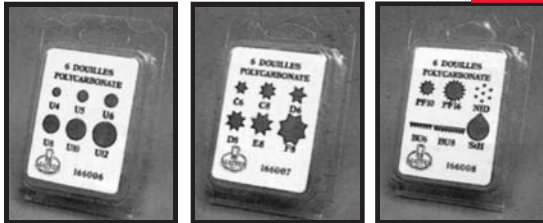
### POCHE IMPER MATFER

Code	Taille - Size
161002	L250
161003	L300
161004	L350
161005	L400
161006	L450
161007	L500
161008	L600

### ÉGOUTTOIR À POCHE

5 pôles - Code 620099

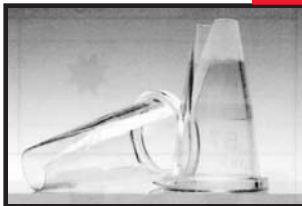
### 6 DOUILLES POLYCARBONATE TIPS SET OF 6



Ronde unie  
Round plain  
Code  
166006

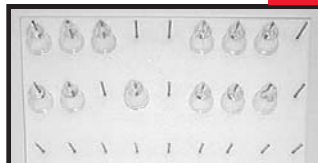
Ronde cannelées  
Round fluted  
Code  
166007

Assorties  
Mached  
Code  
166008



### DOUILLE À ST-HONORÉ TIPS

Code 166142

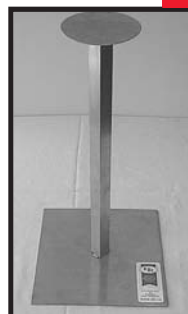


### SUPPORT À DOUILLES TIPS SUPPORT

Code 620100

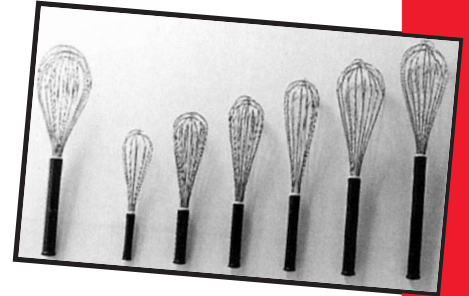
### DÉMOULEUR RING UNMOULDING

Code 620120



### FOUET WHISK

Code	Taille - Size
284309	Ballon 450 mm
284310	Fouet 250 mm
284311	Fouet 300 mm
284312	Fouet 350 mm
284313	Fouet 400 mm
284314	Fouet 450 mm
284315	Fouet 500 mm



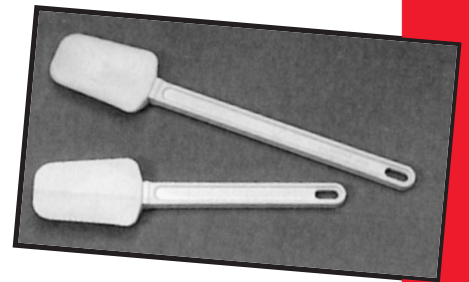
### PLATEAU TOURNANT REVOLVING CAKE STAND

Code 421509  
ø230mm



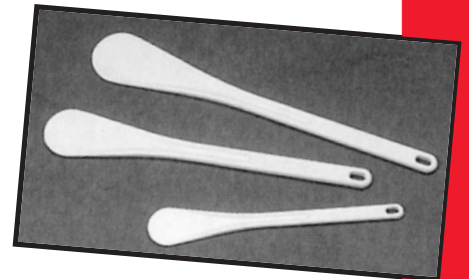
### SPATULES SPATULON

Code	Taille - Size
113825	L250
113833	L330



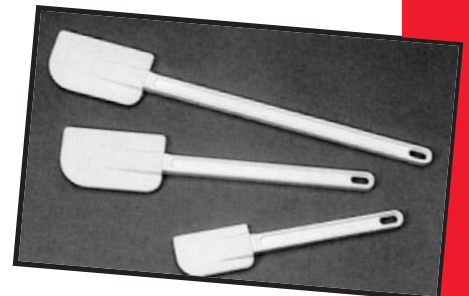
### SPATULES EXOGLASS

Code	Taille - Size
113025	L250
113030	L300
113035	L350
113040	L400
113045	L450
113050	L500

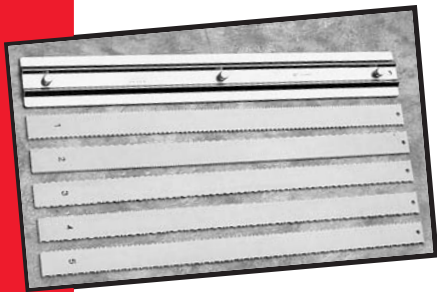


### MARYSE SPATULA

Code	Taille - Size
113525	L250
113535	L350
113545	L450







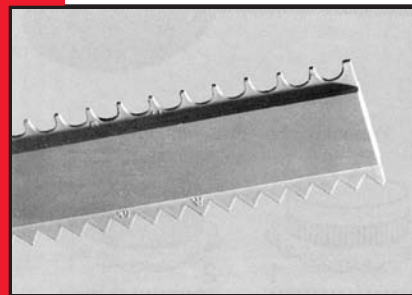
**PEIGNE UNIVERSEL  
UNIVERSAL COMB RACK**

Acier inoxydable / Stainless steel  
Avec 10 modèles différents  
With 10 different decorations  
Code 179003



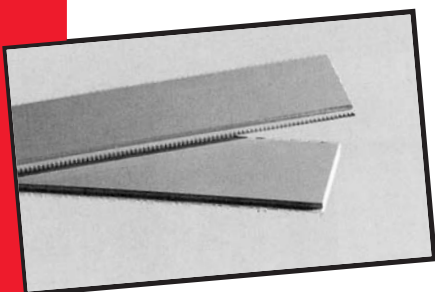
**PEIGNE À CHARLOTTE  
CHARLOTTE COMB**

Acier inoxydable avec cadre INOX  
Stainless steel with stainless steel frame  
Code 179005



**PEIGNE 2 DÉCORS  
PLASTIQUE  
DOUBLE PLASTIC  
COMB**

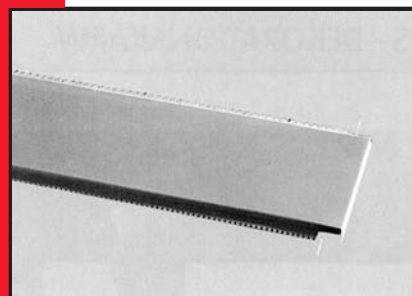
Code PD 1/2  
Code PD 3/4  
Code PD 5/6  
Code PD 7/8  
Code PD 9/10



**PEIGNE À BISCUITS  
COMB  
CHARLOTTE COMB**

Plastique

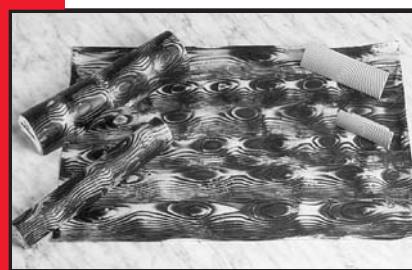
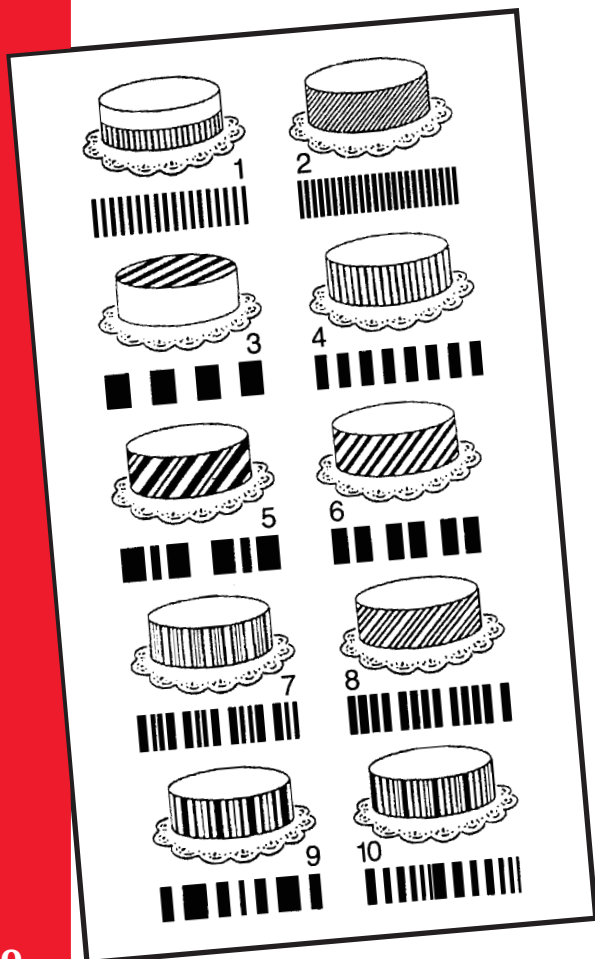
Code	Taille - Size
PD 13/14	27½"-70 cm



**PEIGNE 3 COULEURS  
3 COLORS COMB**

Plastique

Code	Taille - Size
PD 11/12	27½"-70 cm



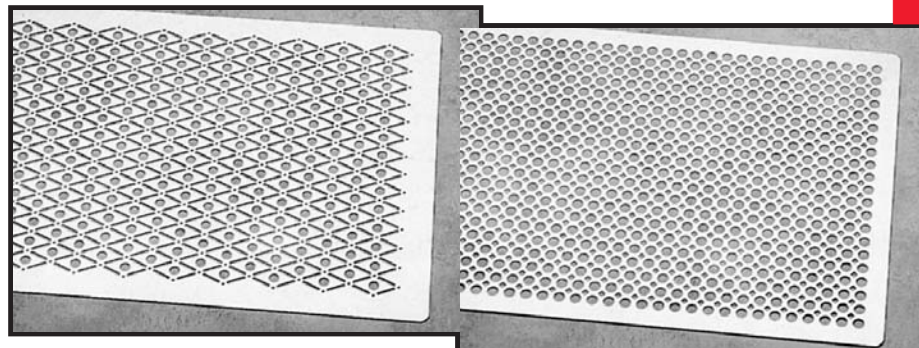
**PEIGNE DÉCOR FAUX BOIS  
WOOD DECOR COMB**

Code	Taille - Size
TFL10	4"-10 cm
TFL15	6"-15 cm



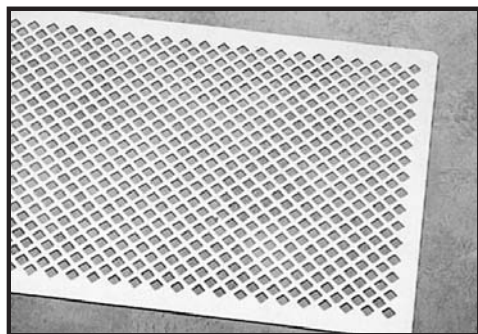
# GRILLE À DÉCOR EN INOX

## STAINLESS STEEL GRILL FOR DECOR

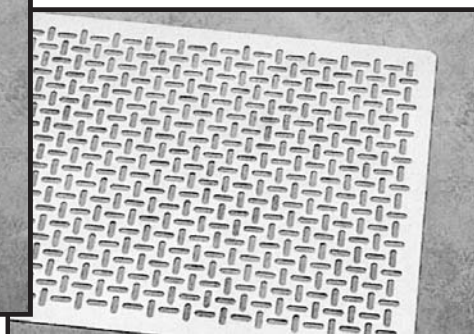


GD7

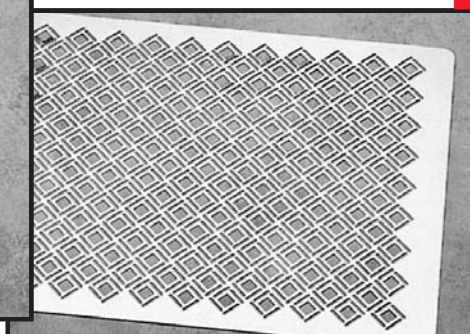
GD8



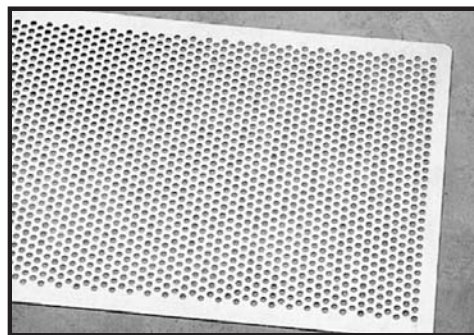
GD1



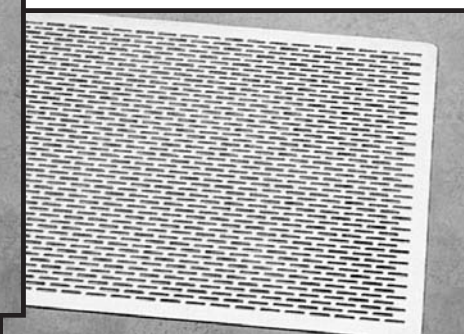
GD2



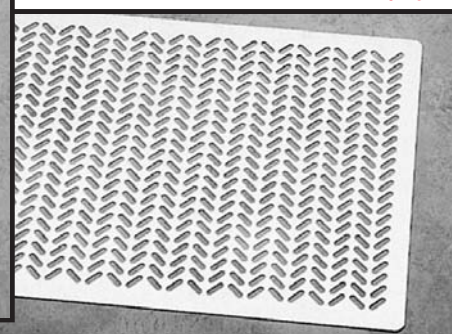
GD3



GD4

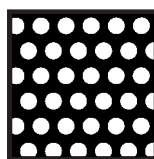


GD5

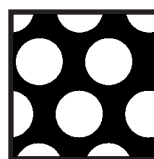


GD6

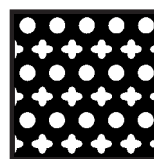
## GRILLE À DÉCOR EN PLASTIQUE PLASTIC GRILL FOR DÉCOR



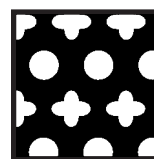
GD 1



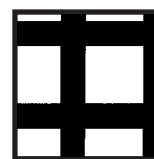
GD 2



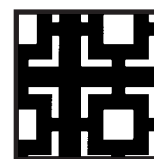
GD 3



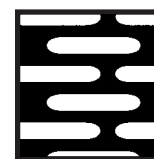
GD 4



GD 5



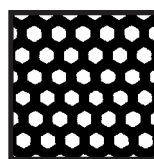
GD 6



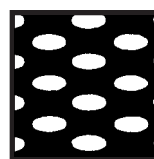
GD 7



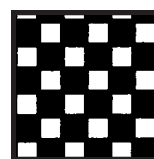
GD 8



GD 9



GD 10



GD 11



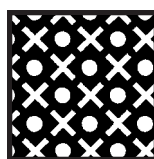
GD 12



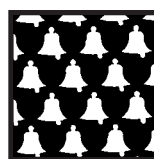
GD 13



GD 14



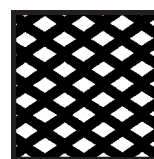
GD 15



GD 16



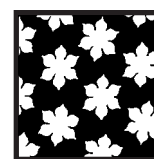
GD 17



GD 18



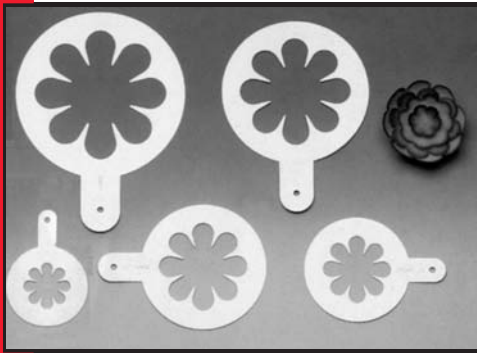
GD 19



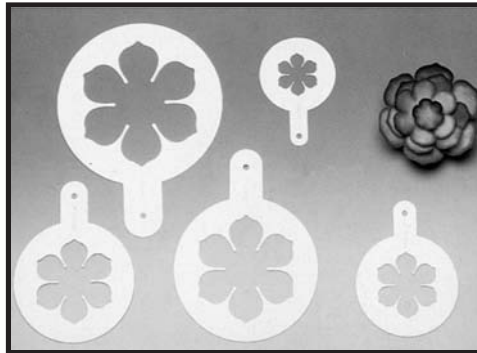
GD 20



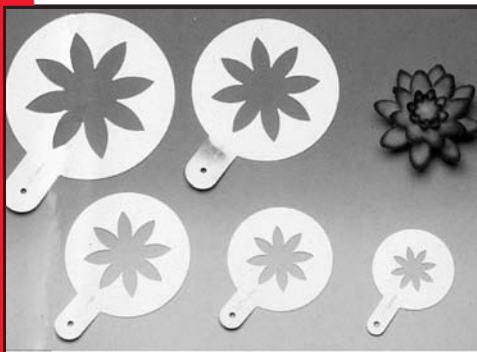
GD 21



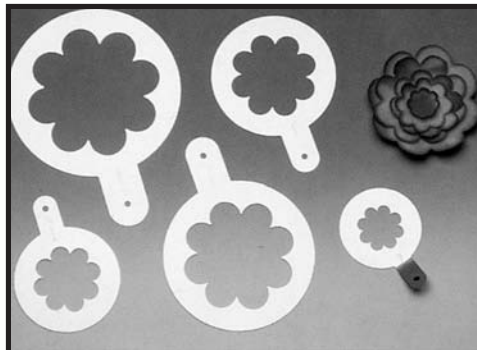
5AM Marguerite - daisy



5AP Primevère - primula



5AS Étoile - star

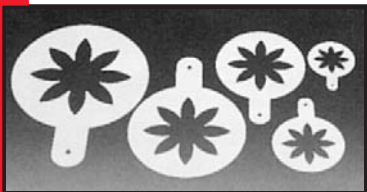


5AD Dahlia - dahlia

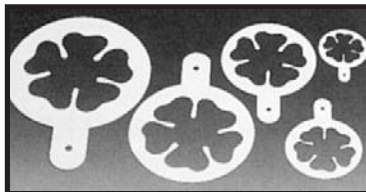
**CHABLON  
À FLEUR  
ACIER  
INOXIDABLE**

**STAINLESS  
STEEL  
DECOR  
STENCILS**

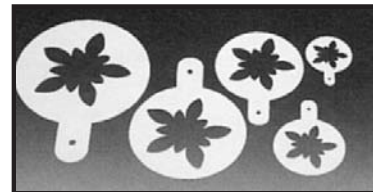
**CHABLON À FLEUR PLASTIQUE  
PLASTIC DECOR STENCILS**



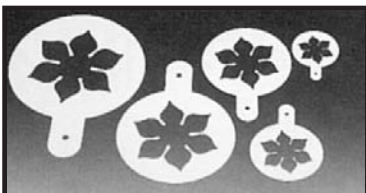
PM 5 ET - Star - Étoile



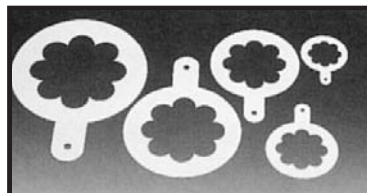
PM 5 PA - Poppy - Pivoine



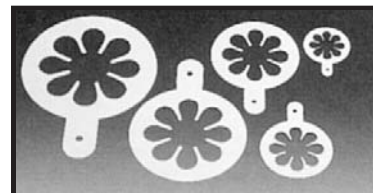
PM 5 AZ - Azalea - Azalée



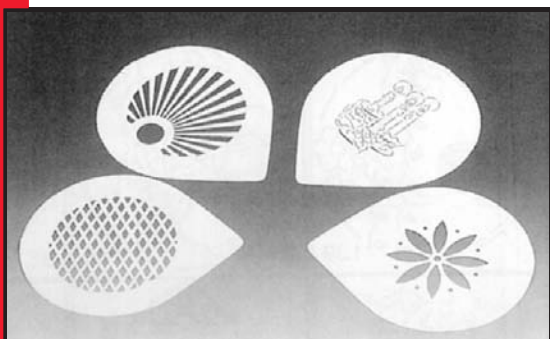
PM 5 PR - Primrose - Primevère



PM 5 DA - Dalia - Dahlia



PM 5 MA - Daisy - Marguerite



**POCHOIRS  
PLASTIQUES**

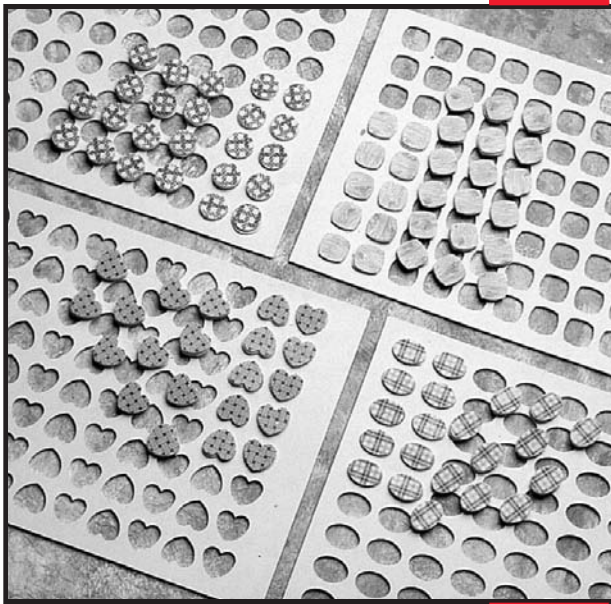
Plus de 150 modèles existants  
More than 150 different models



PM 5 FO - Leaf - Feuille

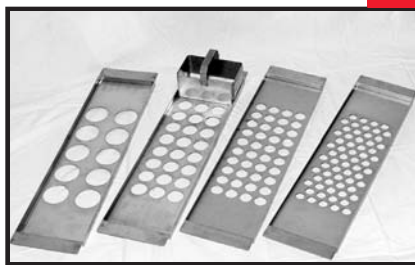


# CHABLON



Silicon made, thickness 4 mm.  
Pour the mixture in the holes and level it, put the tray with the chablon in the oven and bake it. The chablon will not allow the product to expand and you will get perfect shapes.

CHT tondo	96
CHQ quadrato	96
CHC Cuore	88
CHO ovale	99



## APPAREIL À CHABLON CHABLON APPLIANCES

4 diameters included :  $\frac{7}{8}$ " -  $1\frac{1}{8}$ " -  $1\frac{1}{2}$ " and  $2\frac{3}{4}$ "

With blocks to obtain two heights  
4 different leaves:

Maple, Oak, Holly, Chestnut

4 différentes feuilles :

Érable, Chêne, Houx, Châtaigniers

*Fabrication sur mesures disponible  
Made to measure available*

## PRÉSENTOIR À GÂTEAUX CAKE DISPLAY

3 levels  
Dia : 10" - 12" and 14"  
Chrome code : 194113  
White code : 194114



## PRÉSENTOIR À GÂTEAUX CAKE DISPLAY

4 levels  
Dia :  $6\frac{1}{2}$ " -  $8\frac{1}{2}$ " - 9" - 10"  
Stainless steel  
Code : 194112

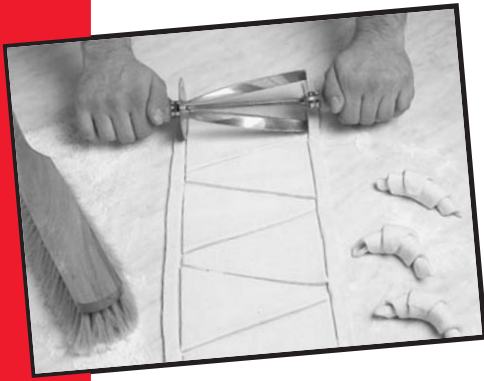


## CÔNE POUR PIÈCE MONTÉE PASTRY CONE

Acier inox / Stainless steel  
Top  $\varnothing 2,5$ " Base  $\varnothing 15$ " H  $\varnothing 23,5$ "  
Code : 178025



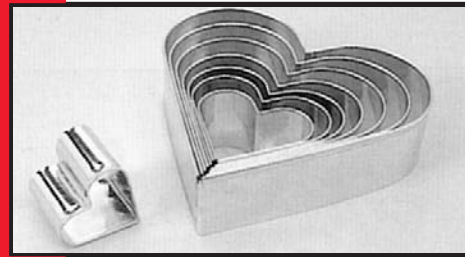




**COUPE  
CROISSANTS  
CROISSANT  
CUTTER**

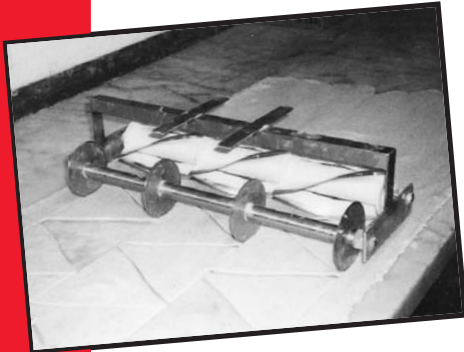
Stainless steel made, with wooden handles to speed the work up.

Code	W x L (size)
RC1	70 x 100 mm
RC2	110 x 150 mm
RC3	180 x 140 mm
RC4	180 x 200 mm
RC5	140 x 200 mm



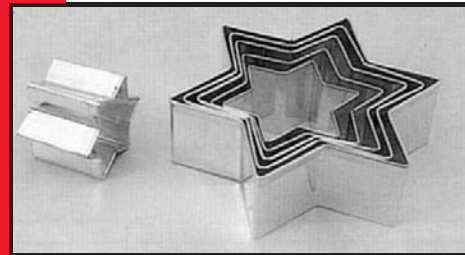
**BOÎTE DE 8 DÉCOUPOIRS  
"COEURS"  
SET OF 8 HEART CUTTERS**

En fer blanc, dimensions des découpoirs : de 40 à 138 mm Tinplate Code 150456



**CHARIOT  
DÉCOUPEUR  
MANUEL  
MANUAL RACK  
CUTTER**

Code 630050



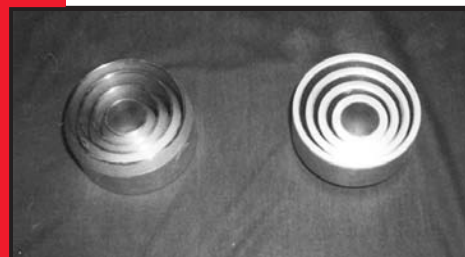
**BOÎTE DE 6 DÉCOUPOIRS  
"ÉTOILES"  
SET OF 6 STAR CUTTERS**

En fer blanc, dimensions des découpoirs : de 45 à 115 mm Tinplate Code 150458



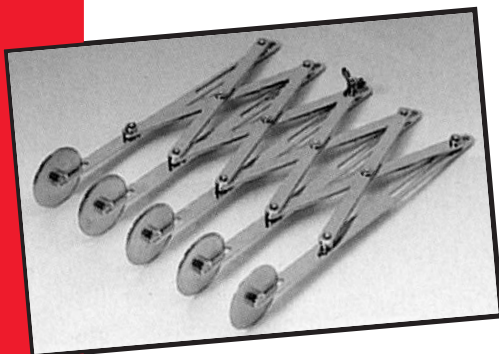
**ROULETTES À PÂTE  
PASTRY ROLLER**

Code	
RP1	120 mm width
RP2	65 mm width
RP3	120 mm width
RP4	65 mm width
RP5	65 mm width

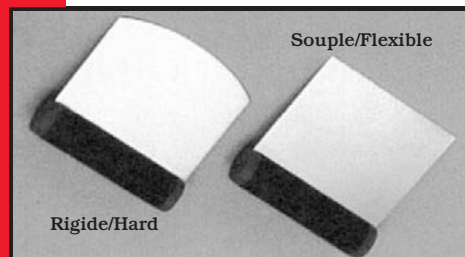


**EMPORTE-PIÈCE À  
NOUGATINE  
NOUGAT CUTTER**

Code 150460



**BICYCLETTE  
EXPENDABLE  
CUTTER**



**COUPE PÂTE  
DOUGH CUTTER**

Code		Taille - Size
Coins arrondis Rounded Corners	Coins carrés Right-angled Corners	6" x 4" 110 x 115 mm
178013	178014	
rigide/hard 178015	rigide/hard 178016	
Souple/flexible	Souple/flexible	

Code	
141012	7 lames unies professionnel 7 straight blades heavy duty
141010	5 lames inox. - droit 5 blades s.steel - straight
141013	5 lames inox. - ondulées 5 blades s.steel - gastroned
141020	6 lames inox. - léger 6 blades s.steel - light

Photo 1



Photo 2



## DÉCOUPOIRS PUNCH CUTTERS

Photo 1

Ronds unis et cannelés (de Buyer)

880101 ø30 à 100 mm (8 pièces unies)

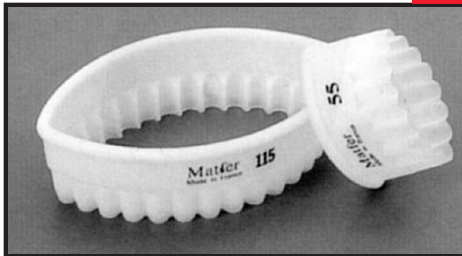
880001 ø30 à 100 mm (8 pièces cannelées)

Photo 2

Ronds unis et cannelés (Gobel)

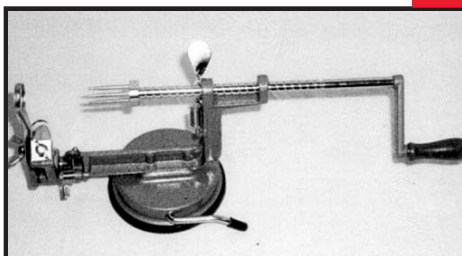
079611 ø30 à 110 mm (9 pièces unies)

079616 ø30 à 110 mm (9 pièces cannelées)



## DÉCOUPOIRS OVALES CANNELÉS FLUTED OVAL CUTTER

Code	Taille - Size
079704	ø40 - ø130 - 7 pièces



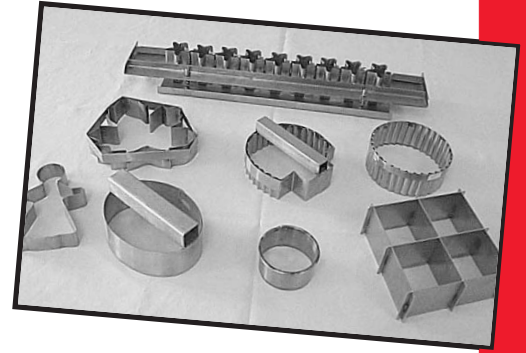
## ÉPLUCHEUR DE POMMES APPLE MACHINE

Code	Description
219700	Épluche, tranche et évide. Base à ventouse Peels, cores and slices. Suction Base

## DÉCOUPOIRS SPÉCIAUX SPECIAL CUTTER

Stainless Steel  
Code : 180900

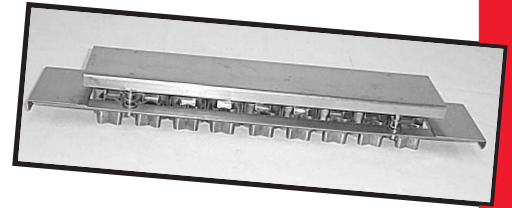
Selon vos formes/  
With your shapes



## DÉCOUPOIRS MULTIPLES MULTIPLE CUTTER

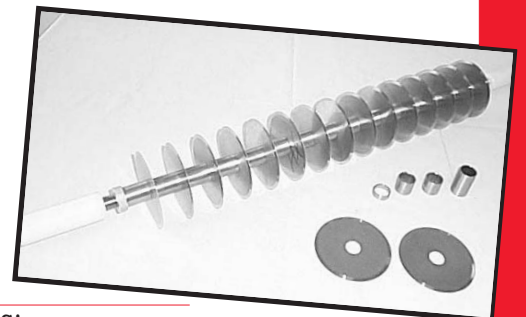
Stainless Steel  
Code : 180910

Selon vos formes/ With your shapes



## ROULEAU DE DÉCOUPE UNIVERSEL UNIVERSAL CUTTING ROLLER

Code	Taille - Size
179008	Completely assembled
179009	Cutting Blade
179010	Spacer set at your size



## SÉPARATEUR D'OEUFS EGG SEPARATOR

Stainless Steel  
Code : 219100



# GUITARE À PÂTISSERIE THE CAKE CUTTER

POUR VOS PÂTISSERIES  
FOR YOUR PASTRIES

*Moka, Black Forest, Mille feuilles,  
Cheese cake, etc...*

Cette guitare découpe de 4 à 200 morceaux en 10 sec. La solution professionnelle pour couper des portions égales en épargnant temps et argent.

- Dimensions de la base de découpe standard:
- Le cadre du haut découpe d'avant en arrière.
- Le cadre du bas découpe de droite à gauche.
- Base standard:

La longueur (600 mm) peut être divisée en  
2-3-4-5-6-8-10-12-16 ou 20 portions égales

La largeur (400 mm) peut être divisée en  
2-3-4-5-6-8 ou 10 portions égales

- Les cadres doivent être commandés séparément.
- Butée arrière et tôle de ramassage incluses.

- Cadres standards :

Cadre supérieur

nb de portions code

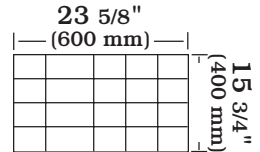
2 .....	182611	10 .....	182617
3 .....	182612	12 .....	182618
4 .....	182613	16 .....	182619
5 .....	182614	20 .....	182620
6 .....	182615		
8 .....	182616		

Cadre inférieur

nb de portions code

2 .....	182621
3 .....	182626
4 .....	182622
5 .....	182623
6 .....	182627
8 .....	182624
10 .....	182625

Autres dimensions sur demande. Code 182600



Cuts from 4 to 200 pieces in 10 seconds.

The professional solution to cut equal portions and save time and money.

- Dimension of standard cutting base:
- Upper frame cuts from front to back
- Lower frame cuts side to side
- Standard base: The length 23 5/8" (600 mm) can be divided in 2-3-4-5-6-8-10-12-16 or 20 equal portions
- The width 15 3/4" (400 mm) can be divided in 2-3-4-5-6-8 or 10 equal portions

- Frames must be ordered separately
- Back stopper and cake pan included
- Standards frames :

Upper frame

nb of portions code

2 .....	182611	10 .....	182617
3 .....	182612	12 .....	182618
4 .....	182613	16 .....	182619
5 .....	182614	20 .....	182620
6 .....	182615		
8 .....	182616		

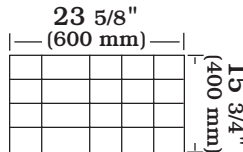
Lower frame

nb of portions code

2 .....	182621
3 .....	182626
4 .....	182622
5 .....	182623
6 .....	182627
8 .....	182624
10 .....	182625

Other dimensions on request

Code 182600

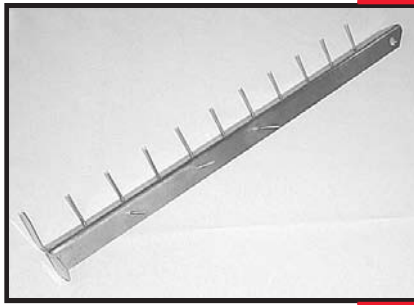


## GUITARE À BEURRE BUTTER CUTTER FOR DANISH PASTRY

Code 182800







**RÈGLE DE TRAÇAGE  
LINES MARKER**

Pour diviser en parts égales  
To divide your cake Code 182801



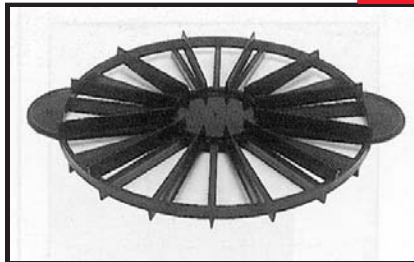
**POT À EAU/HOT WATER JUG**

Diamètre : 6"  
Hauteur / Height : 14"  
Code 180042



**COUTEAU DE DÉCOUPE  
KNIFE SLICER**

Longueur 12"  
Code 120082



**TRACEUR DE DÉCOUPE  
CAKE SHARER**

5 modèles  $\frac{9}{12}$ " -  $\frac{12}{16}$ " -  $\frac{14}{16}$ " -  $\frac{12}{18}$ " -  $\frac{14}{18}$ "  
Code 120084



**GUIDE DE COUPE DIVISOR**

Selon vos dimemensions  
With your specifications  
Code 120085

**SCIE DE  
DÉCOUPE  
BLADE TO  
SLICE PASTRIES**

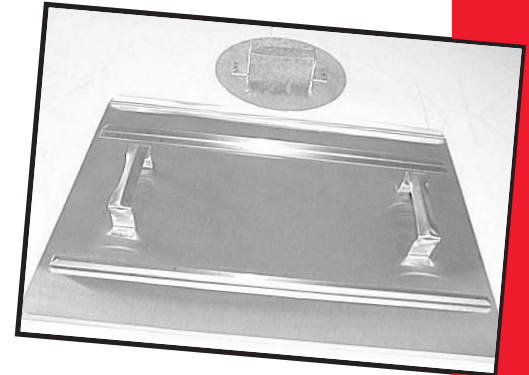
Adjustable à différentes hauteurs  
Can be adjusted at different levels  
Support with 2 blades  
Spare blades



180020  
180019

**ÉCRASEUR  
À GÂTEAU  
CAKE PRESS**

Taille / Size 400 x 600  
Code 120086



**CADRES À  
BISCUITS  
BISCUIT  
FRAMES**

Code 120087

Selon vos dimensions /  
With your dimensions



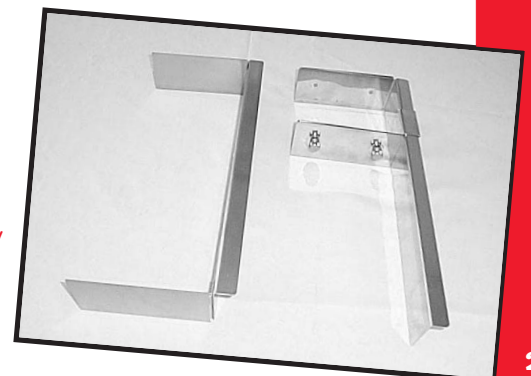
**BOUTEILLE  
À PUNCHER  
PUNCH BOTTLE**

Capacité 1 litre gradué  
1 litre capacity graduated  
Code 180039



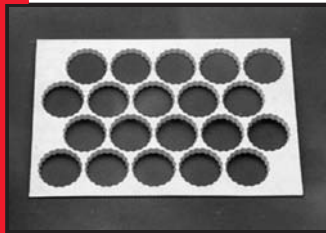
**RAPLETTE  
BISCUIT TOOL**

Fixe  
Code 178022  
Ajustable  
Code 178023

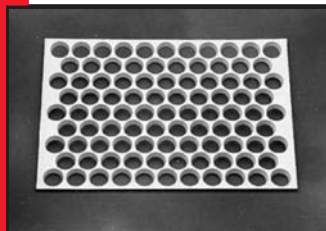


# PLAQUE DE DÉCOUPE PUNCH-DIES PLATE

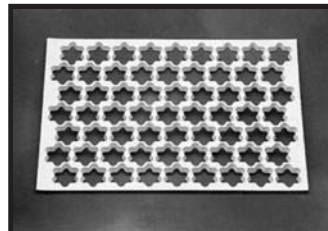
Code 120090



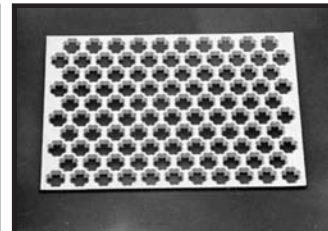
ART.	pcs.	mm
PF1	20	90
PF2	72	45
PF2/A	95	35



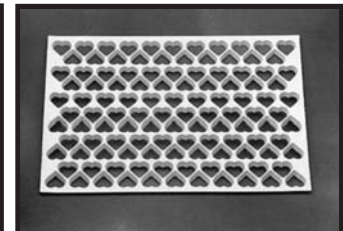
ART.	pcs.	mm
PF3	53	53
PF3/A	95	35



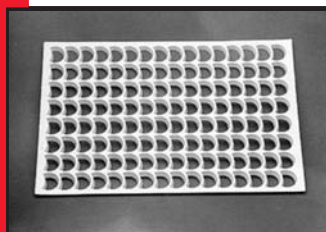
ART.	pcs.	mm
PF4	63	50
PF4/A	95	35



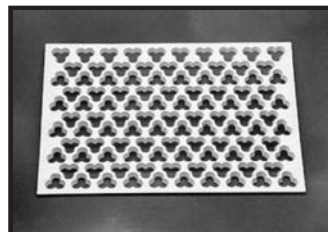
ART.	pcs.	mm
PF5	60	45
PF5/A	105	35



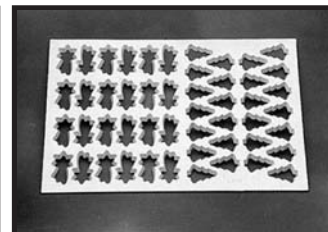
ART.	pcs.	mm
PF6	95	48
PF6/A	116	35



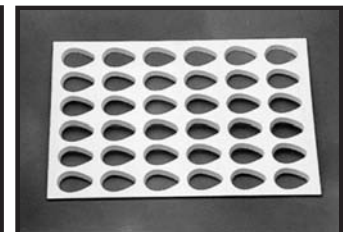
ART.	pcs.	mm
PF7	78	48
PF7/A	128	35



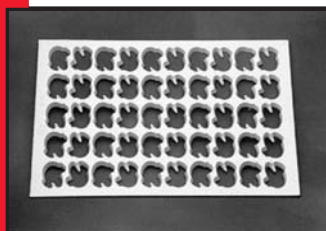
ART.	pcs.	mm
PF8	68	50
PF8/A	105	35



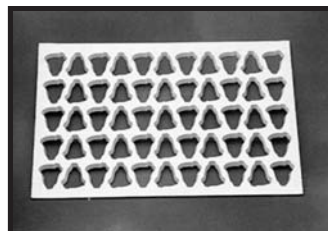
ART.	pcs.	mm
PF9	50	80-66



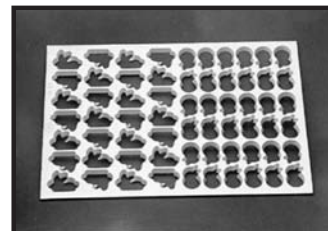
ART.	pcs.	mm
PF10	36	60
PF10/A	80	51



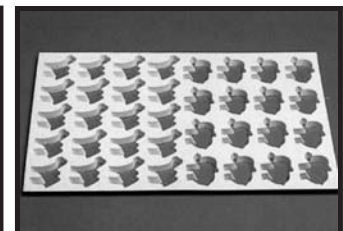
ART.	pcs.	mm
PF11	50	60



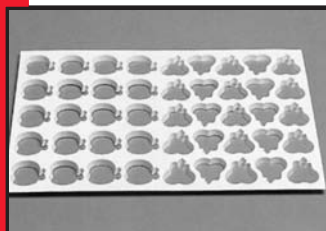
ART.	pcs.	mm
PF12	55	60



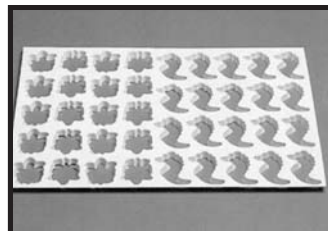
ART.	pcs.	mm
PF13	64	92



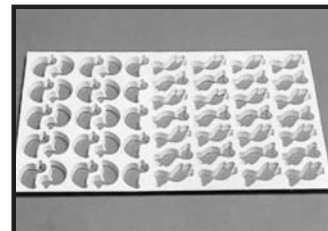
ART.	pcs.	mm
PF14	16	80
PF14/A	20	75



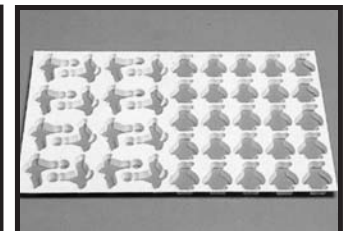
ART.	pcs.	mm
PF15	25	63
PF15/A	20	65



ART.	pcs.	mm
PF16	20	68
PF16/A	20	78



ART.	pcs.	mm
PF17	28	72
PF17/A	25	70



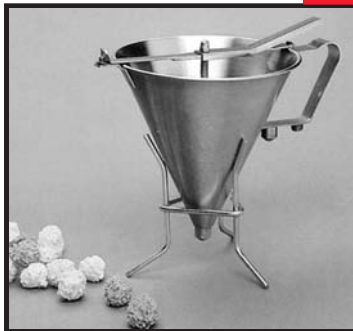
ART.	pcs.	mm
PF18	25	70
PF18/A	16	75





**APPAREIL À GARNIR  
TO FILL YOUR  
CHOCOLATE SHELLS**

Avec dosage exact réglable / with  
continuously adjustable dosage 180013  
Support pour entonnoir 180015



**ENTONNOIR À PISTON  
FUNNEL TO FILL**

Tout en acier inoxydable 180014  
Support pour entonnoir 180015



**ENTONNOIR DOSEUR  
AUTOMATIC PROPORTIONNER  
FUNNEL**

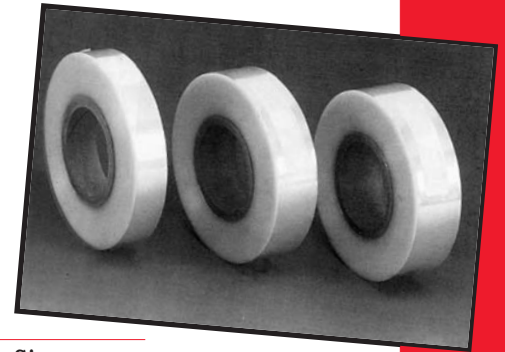
Capacité : 1.5 litres  
Code : 180038



**SPATULE/SPATULA**

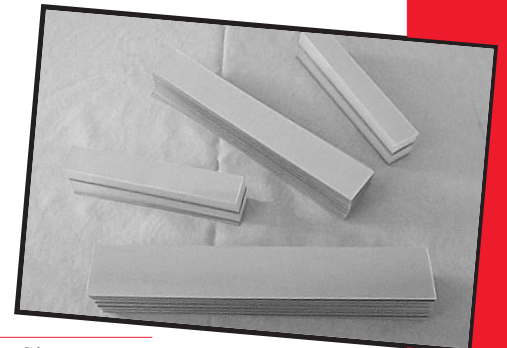
Code	Description
112652	Droite L10" - Larg. 1½"
112654	Droite L12" - Larg. 1¾"
112674	Coudée L10" - Larg. 1¾"
112676	Coudée L12" - Larg. 2"
203133	J-R droite L12"
213103	J-R coudée L 8"

**FILM ACÉTATE  
ACETATE FILM**  
Rouleau / Roll



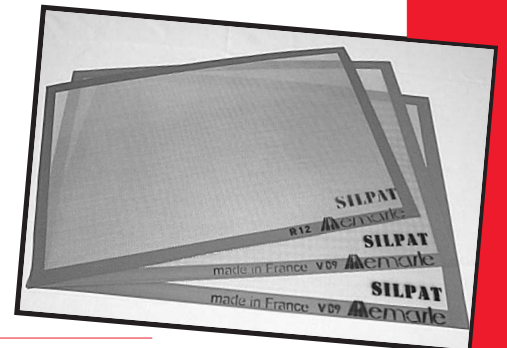
Hauteur	Taille - Size
35 mm	.002" X 1000'
45 mm	(0.05 mm x 305 m)
50 mm	.004" X 1000'
60 mm	(0.10 mm x 305 m)

**ACÉTATES  
PRÉCOUPÉES  
PRE-CUT ACETATES**



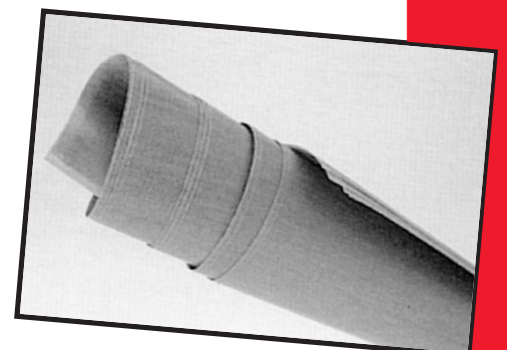
Épaisseur	Taille - Size
.0012	<i>Selon vos mesures At your size</i>
.002	
.004	

**TAPIS SILPAT  
SILICON TRAY**



Code	Taille - Size
179006	385 x 585 mm
179007	420 x 620 mm
Silmat 179000	Silmat tray 16" x 24"

**FEUILLE DE  
CUISSON  
BAKING NON  
STICK SHEET**



Code	Taille - Size
179004	420 x 610 mm - 16½" x 24½"





**CHARIOT ALUMINIUM  
ALUMINIUM RACK HVD**

Code	Taille - Size	Level
182620	18 x 26	20
182612	18 x 26	12
152120	15 x 21	20
152112	15 x 21	12



**CHARIOT  
ALUMINIUM  
10 NIVEAUX  
10 LEVEL  
ALUMINIUM RACK**

Code 182610

With stainless steel top  
Avec dessus en inox  
Code 182611



**CHARIOT  
FERMÉ  
CLOSED RACK  
CABINET**

Code 182615



**CHARIOT À CERCLES  
RACK FOR RINGS**

Code	Taille - Size
182850	<i>Selon vos dimensions</i>



**HOUSES  
RACK COVERS**

Chariot 18 x 26  
Code 182650

Chariot 15 x 21  
Code 182660



**SUPPORT MOULE  
MOULD SUPPORT**

Stainless steel  
Vertical 3 pôles Code 180010  
Horizontal 3 pôles Code 180011

*Longueur sur mesures disponible  
Other length available with more poles*



**SUPPORT À USTENSILES  
UTENSIL SUPPORT**

Stainless steel 48" with 6 hooks  
Code 180015

*Autres dimensions disponibles  
Other dimensions available*



**CHARIOT À CUVE  
RACK FOR  
MIXING BOWL**

Diamètre 14, ht 19  
Code 182665

Diamètre 14, ht 12  
Code 182670



### TÔLES/PANS

Aluminium standard

18 x 26

160481

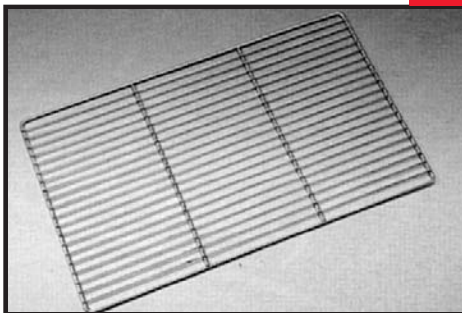
15 x 21

160482



### PLATEAUX SPÉCIAUX SPECIAL PANS

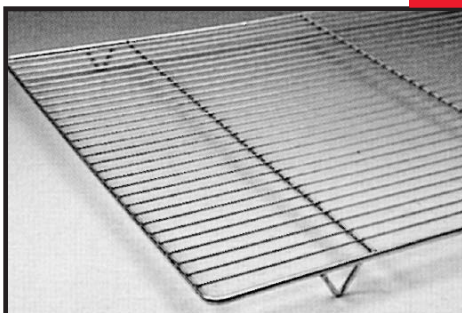
*Selon vos dimensions /  
With your sizes*



### GRILLE INOX STAINLESS STEEL GRILL

400 x 600

Code 312124



### GRILLE INOX STAINLESS STEEL GRILL

Avec / with support

400 x 600 x ht 1½"

Code 312212

### PLAQUE TÔLE NOIRE OVEN SHEET, BLACK STEEL

11¾" x 15¾"

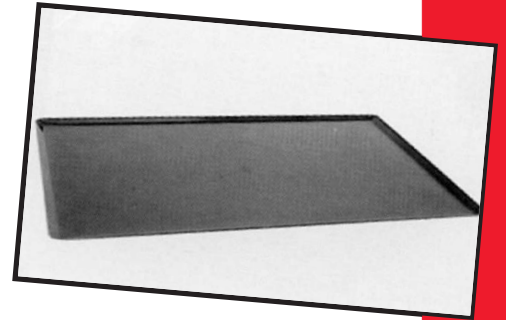
Code 310101

15¾" x 23⅝"

Code 310103

18" x 26"

Code 310104



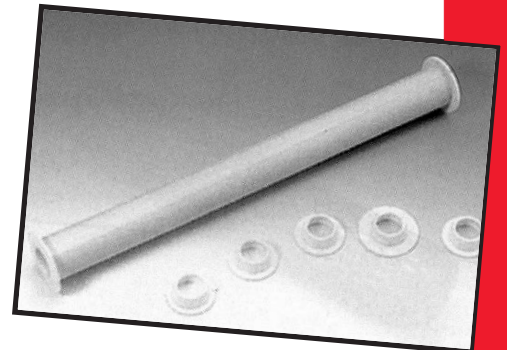
### ROULEAU LAMINOIR UNIVERSEL ADJUSTABLE ROLLING PIN, PLASTIC

11 épaisseur d'abaisse,  
de 2 à 10 mm

Rouleau en P.V.C. rigide

11 different thickness

Code : 274460



### ROULEAU À PÂTISSERIE "VANNERIE"

En A.B.S., poignées inox

Diamètre : 60 mm

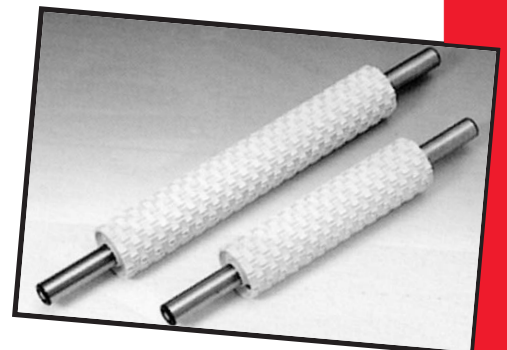
Basketwork rolling pin

Rouleau "Vannerie",

P.M. (small) 140107

Rouleau "Vannerie",

G.M. (large) 140108



### ROULEAU DÉCOR LOSANGE

Imprime un décor losange

sur la pâte dimensions :

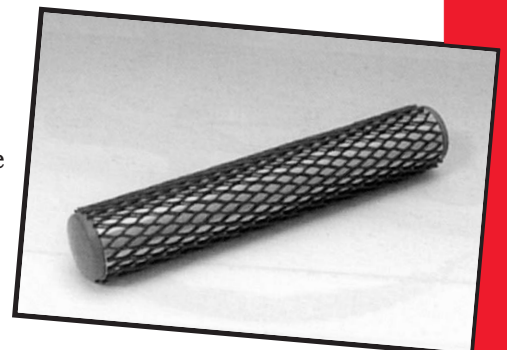
L 152 x ø25 mm

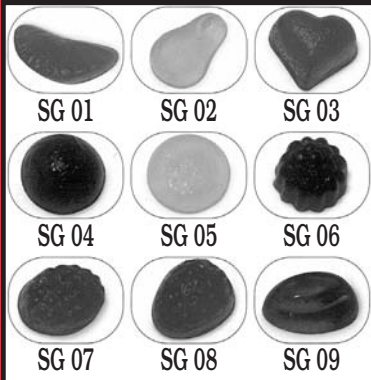
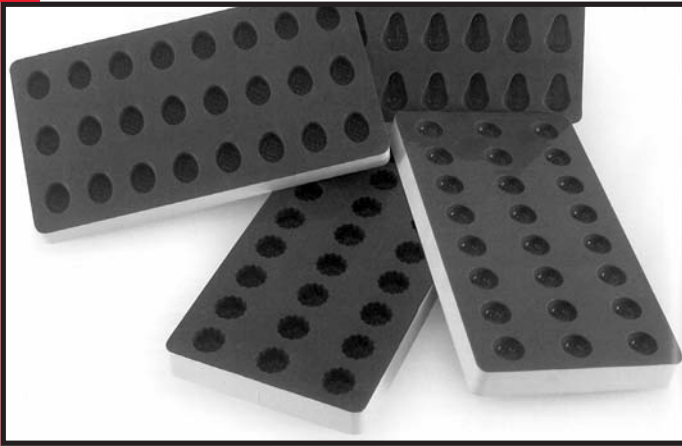
Losange décoration

rolling pin

Rouleau décor losange

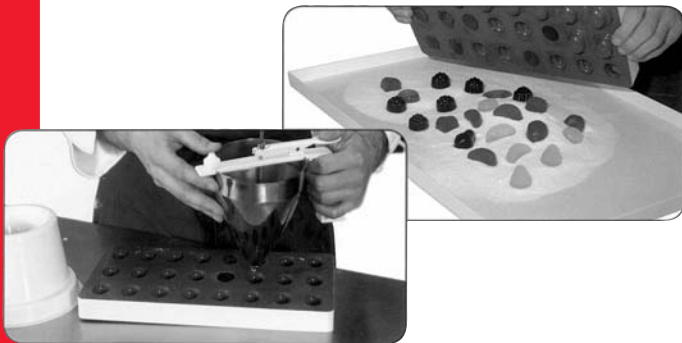
Code 140116





## JELLYFLEX

Moules silicones pour les gélâtines, les fondants, etc.  
Dimensions : 13<sup>9</sup>/<sub>16</sub>" x 7<sup>1</sup>/<sub>16</sub>"  
(33,5 x 18 cm)



# EMPREINTES SILICONE



**E14**  
6,5 x 4 cm



**EH**  
Ø 4 cm



**E5**  
6,8 x 8 cm



**E22**  
12 x 6 cm



**E37**  
6,5 x 5 cm



**E21**  
8,5 x 7 cm



**E10**  
10 x 6 cm



**EA**  
Ø 4,5 cm



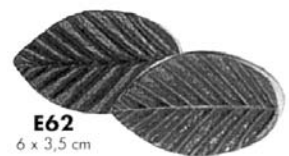
**E15**  
5,5 x 5 cm



**E33**  
14,5 x 9 cm



**E18**  
Ø 5,5 cm



**E62**  
6 x 3,5 cm



**E48**  
11 x 6 cm



**E65**  
11 x 3,5 cm



**EG**  
Ø 4 cm

## CARAMÉLISEUR CAMELIZER

Puissance : 550 W,  
diamètre : 80 mm  
Poids : 650 g. longueur : 400 mm  
Caraméliseur 110 V  
Code : 184112

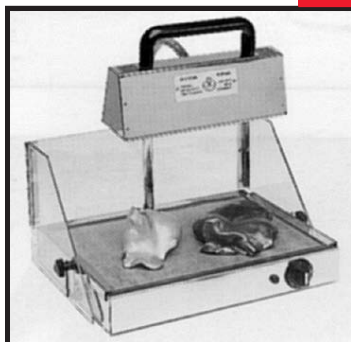


## CARAMÉLISEUR MANUEL CAMELIZER

Code : 184120





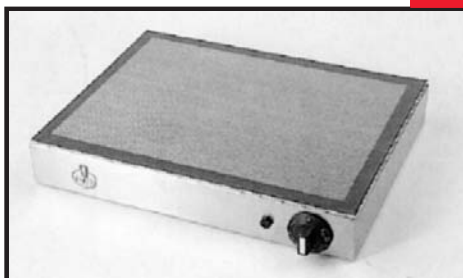


**LAMPE À SUCRE  
SUGAR LAMP**

400 x 300 Code : 262201

**PROTECTOR 3 SIDES**

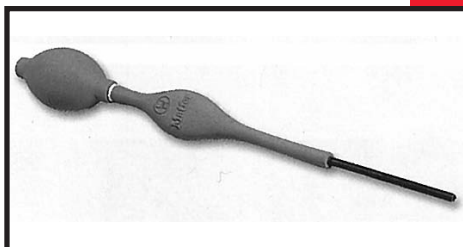
3 sides Code : 262205



**PLAQUE CHAUFFANTE  
HEATING PAN**

400 x 300

110 W-240V - 2 phases Code 262225



**POMPE À SOUFFLER LE  
SUCRE / SUGAR PUMP**

En caoutchouc, à double détente,  
avec 1 embout en cuivre.

Dimensions : 360 x 60 x 48 mm

Code 184125

**THERMOMETER**

+80°C à +200°C

Code 184120

**THERMOMETER  
RECHARGE**

Code 183123

**CASSEROLE FOR  
SUGAR**

Code 032122

**THERMOMETER  
HOLDER**

Code 185200



**GANTS À TIRER LE  
SUCRE  
SUGAR WORK  
GLOVES**

En latex

La paire, taille 6 / 6.5

Code 262289

En latex

La paire, taille 7 / 7.5

Code 262290

En latex

La paire, taille 8 / 8.5

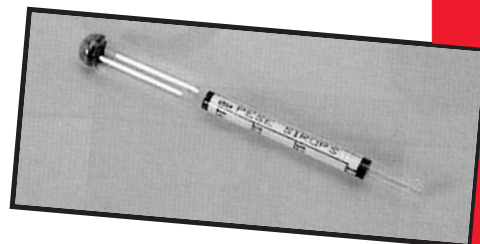
Code 262291



**PÈSE-SIROP  
SYRUP DENSITY  
METER**

ou densimètre à sirop,  
en verre, gradué de 1100  
à 1400 g/l livré en gaine  
plastique avec une échelle  
de correspondance entre  
degrés Baumé et densités  
officielles

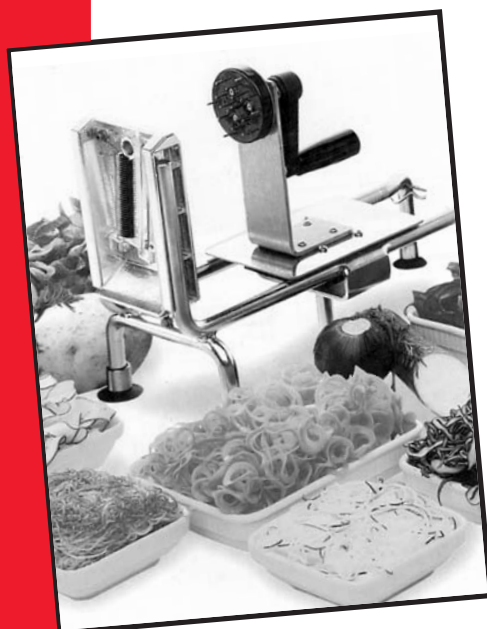
Code 250108





**MANDOLINE  
COUPE-LÉGUMES  
VEGETABLE SLICER**

Mandoline 38 blade model	Code 422438
Mandoline 44 blade model	Code 422444
Mandoline 60 blade model	Code 422460
Mandoline gourmet	Code 422439
Protector carriage	Code 422800



**LE ROUET  
COUPE-LÉGUMES  
VEGETABLE SLICER**

Code 332140



**SAUVE USTENSIL  
UTENSIL SAVER**

6" x 6"  
Code 412436

*Sur mesures  
Custom made*



**MOULIN À LÉGUMES  
FOOD MILLS**

Heavy tin - Comes with 3 blades

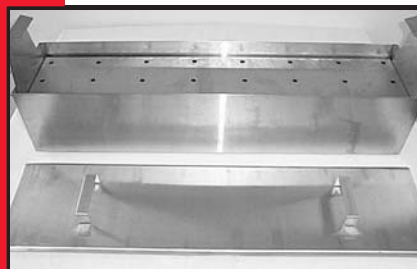
Code	Taille - Size
168200	12"
168210	Small hole blade
168220	Medium hole blade
168230	Large hole blade (tomatoes)



**CHINOIS  
HEAVY TIN STRAINER**

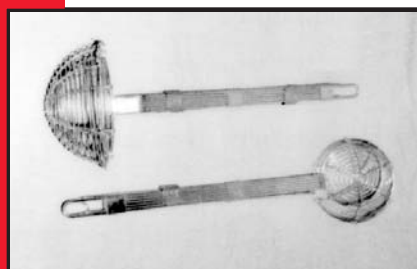
Extra fine tinned mesh with reinforcing bands and hook

Code	Taille - Size
169100	8"
167102	Support



**SAUMONIÈRE  
FISH KETTLE**

Stainless Steel - Inox  
36" Code 165130



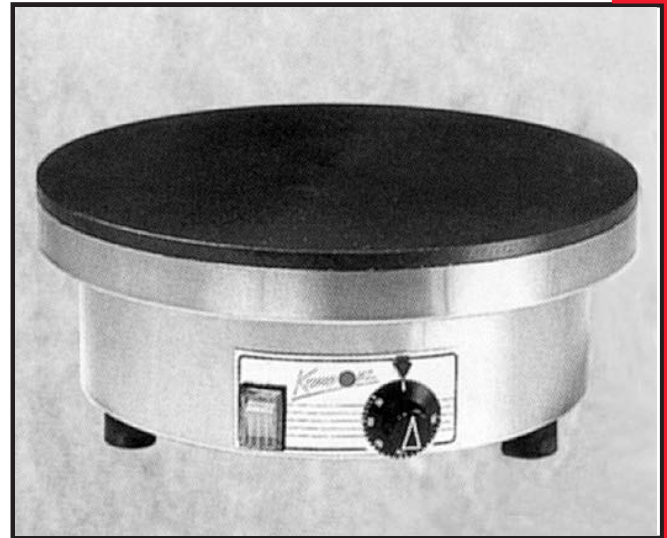
**NID D'HIRONDELLE  
FRENCH FRY NEST**

Heavy tin (2 parts)  
Code 165140 Taille - Size 4"  
Code 165150 Taille - Size 4 3/4"



**CRÊPIÈRE ÉLECTRIQUE  
DOMESTIQUE  
HOME ELECTRICAL CREPER  
MACHINE**

Plaque en fonte épaisse 9 mm,  
diamètre : 400 mm.  
Résistance démontable 3000 watts  
Hauteur : 140 mm.  
Poids : 16 kg  
ø 400 mm  
3000 watts  
Crêpière 220 V - 240 V  
Code 219152



**CRÊPIÈRE ÉLECTRIQUE  
SIMPLE PROFESSIONNELLE**

Crêpière électrique professionnelle en fonte.  
Épaisseur 1¼".  
Jupe inox avec thermostat.  
Puissance : 3600 watts.  
220 V.  
Dimensions  
Diamètre : 15 ½" - Hauteur : 6" - Poids : 50 lbs  
*Electric cast iron plate.  
Thickness iron cast : 1¼" with stainless steel  
skirt, with thermostat.  
Power : 3600 watts.  
220 V  
Dimensions  
Diameter : 15 ½" - Height : 6" - Weight 50 lbs  
Bâti inox UL-CSA Stainless Steel frame  
Code 219202*



**Tartlet  
Specifications:**

Warm up time: 15 minutes - From 0-230°C  
Temperature: 0-250°C - Digitally adjustable  
Baking Time: 0-10 minutes  
Digitally adjustable with automatic count down in seconds and  
signal for end of baking time  
Baking Plates: See illustration  
(with quick connectors)  
Power requirements: 3 200 watts  
Voltage: 220 Volts / 50 Hz  
240 Volts / 60 Hz  
Dimensions: 490 x 440 x 385 mm  
19¼ x 17¼ x 15½ inches

**TARTLET MAKER**  
8 Interchangeable Baking Plates,  
Teflon Coated

- 12.5 cm / 5 in / 5 moulds
- 10.0 cm boats / 4 in / 15 moulds
- 9.0 cm / 3.5 in / 9 moulds
- 4.5 cm / 1.75 in / 30 moulds
- 7.0 cm / 2.75 in / 13 moulds
- Waffle / 12 moulds
- 5.5 cm / 2.25 in / 16 moulds
- 7.8 cm boats / 3 in / 20 moulds

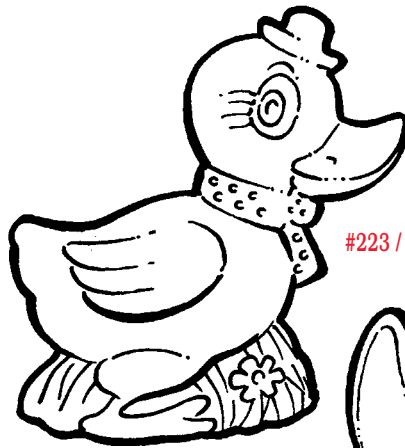




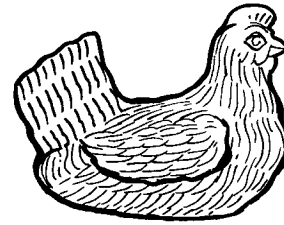
# MOULES THERMOFORMÉS THERMOFORMED MOULDS



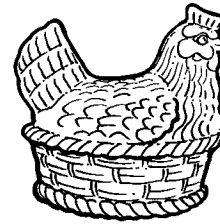
#236 / 7"



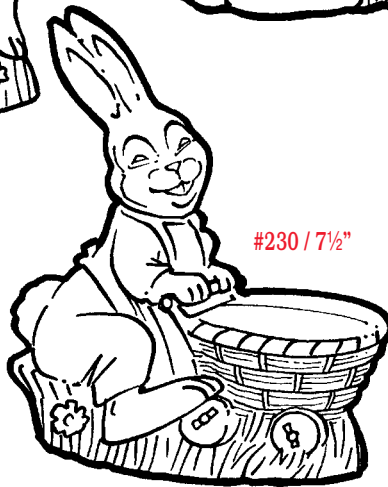
#223 / 7"



#231 / 2¾"  
#232 / 4"  
#233 / 6"



#234 / 5"



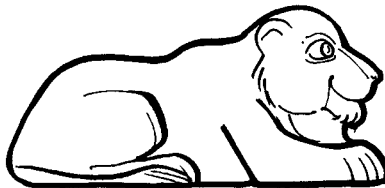
#230 / 7½"



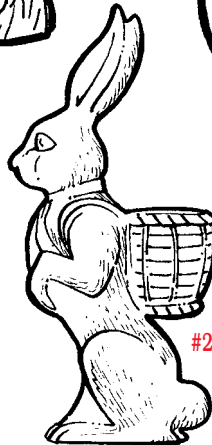
#221 / 10"  
#222 / 6½"



#252 / 5"



#224 / 3½"



#204 / 7"



#235 / 6½"



#225 / 4½"



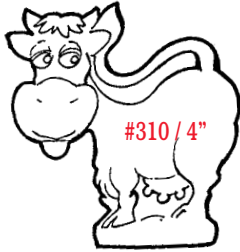
#226 / 7"



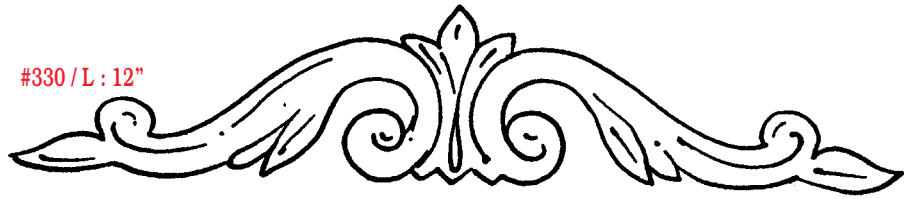
#228 / 4"



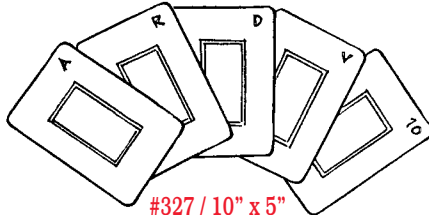
#311 / 5"



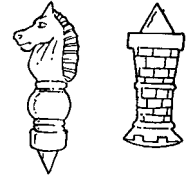
#310 / 4"



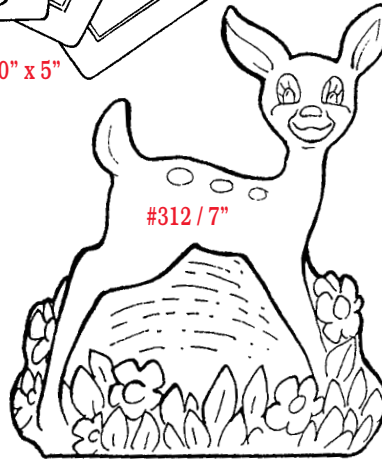
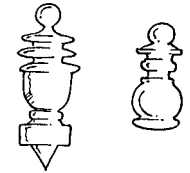
#330 / L : 12"



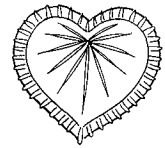
#327 / 10" x 5"



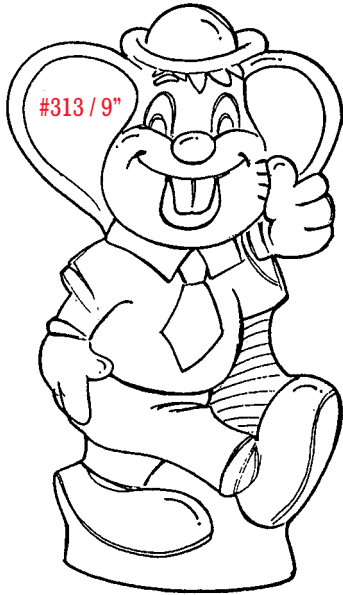
#326



#312 / 7"



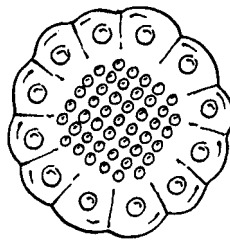
#333 / 2 1/2"



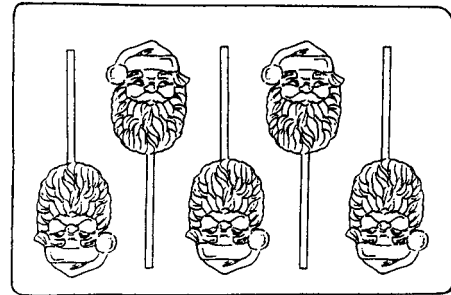
#313 / 9"



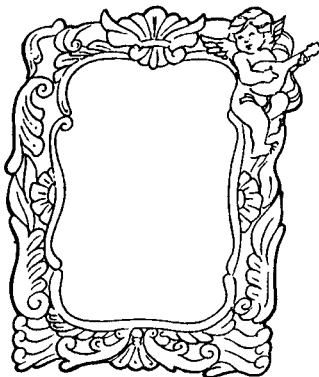
#315 / 5"



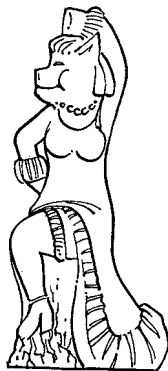
#317 / 4"



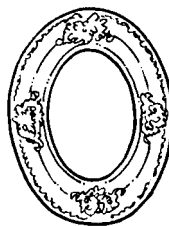
#332 / 11" x 7"



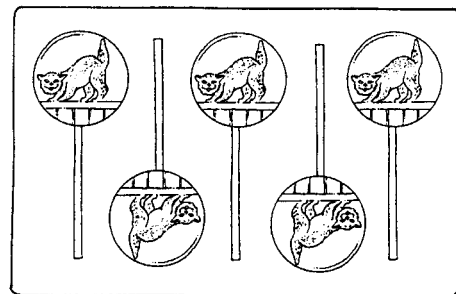
#329 / 7" x 5 1/2"



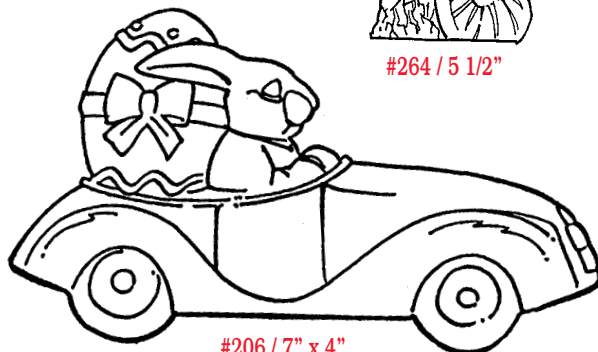
#264 / 5 1/2"



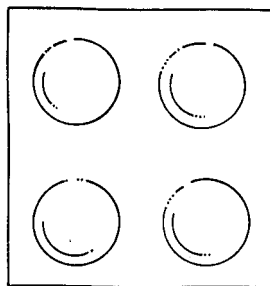
#328 / 3 1/2" x 4 3/4"



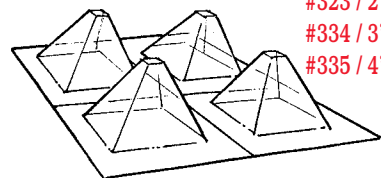
#331 / 11" x 7"



#206 / 7" x 4"



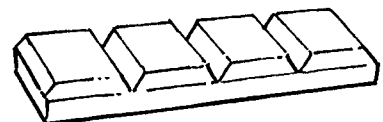
#322



#323 / 2 1/2"

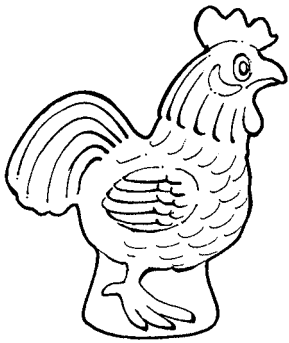
#334 / 3"

#335 / 4"

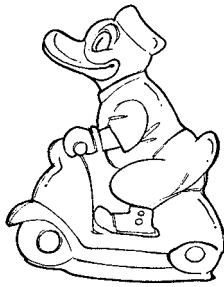


#324 / 4 3/4" x 1 1/4" x 3/8"

# MOULES THERMOFORMÉS THERMOFORMED MOULDS



#237 / 4 1/2"



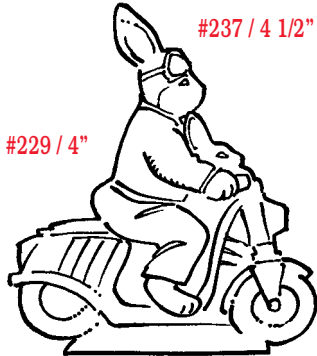
#238 / 3 1/2"



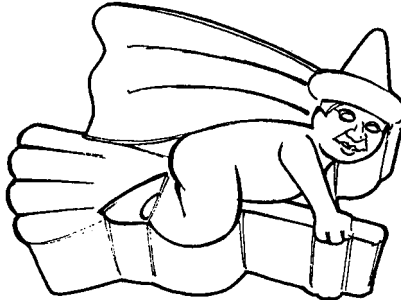
#309 / 4"



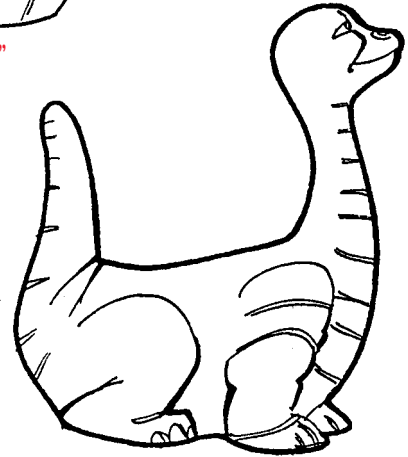
#263 / 3 1/2"



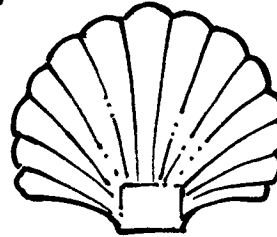
#229 / 4"



#261 / 5" x 3 1/2"



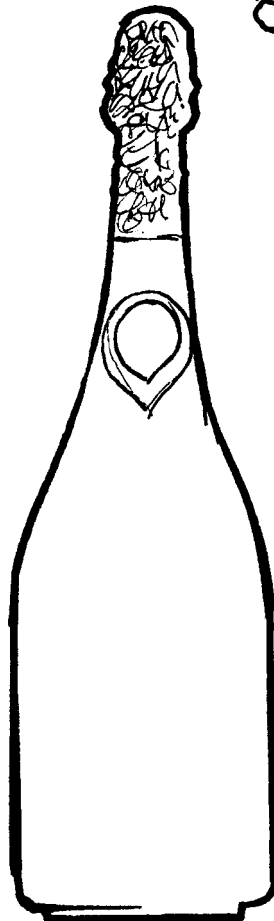
#262 / 6 1/4"



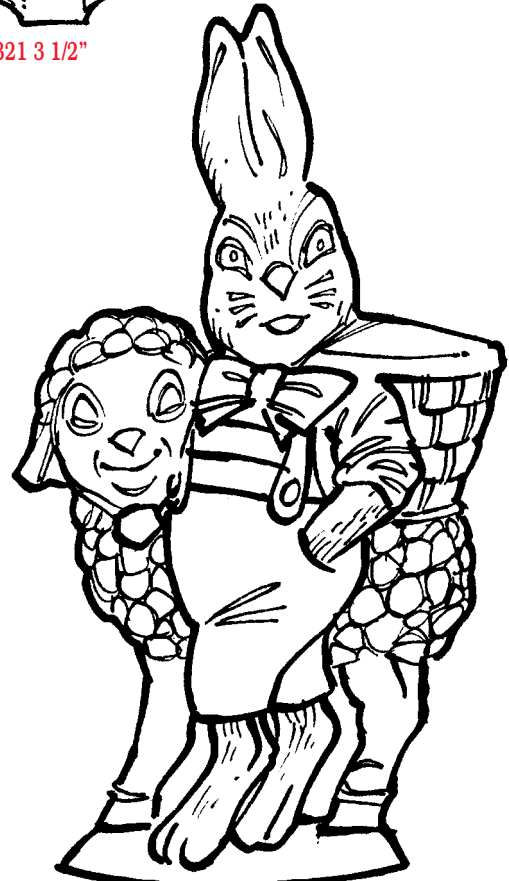
#321 3 1/2"



#266 / 19"



#249 / 15"



#207 / 14 1/2"





#241 / 5"



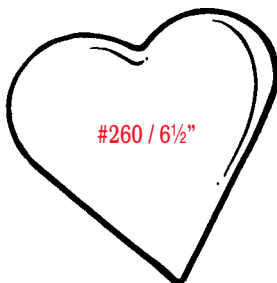
#244 / 5"



#243 / 7"



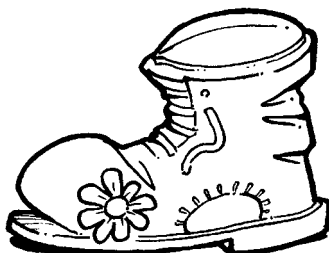
#251 / 4½"



#260 / 6½"



#250 / 12"



#201 / 10½"

#202 / 5½"

#203 / 2¾"



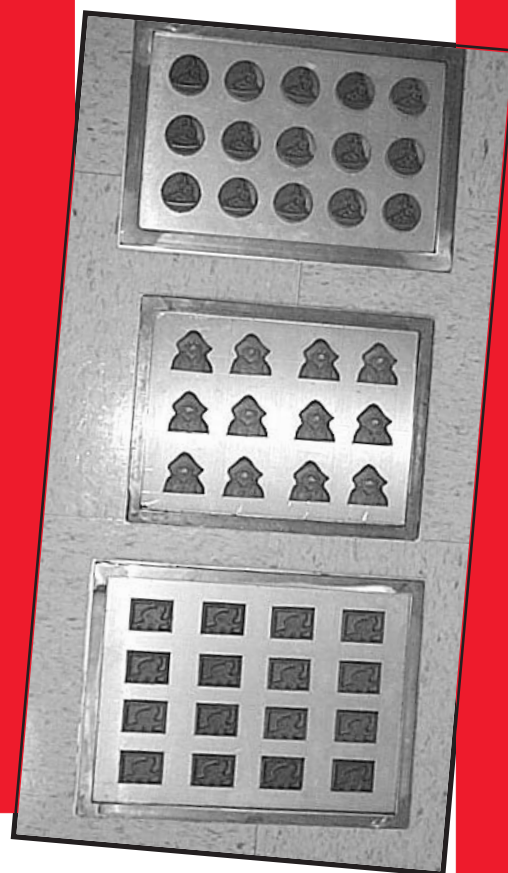
#265 / 19"



#242 / 4½"

**NOUS FABRIQUONS  
DES MOULES  
THERMOFORMÉS**  
pour vos chocolats  
personnalisés

**WE MAKE  
THERMOFORMED  
MOULDS**  
with your special  
chocolate forms



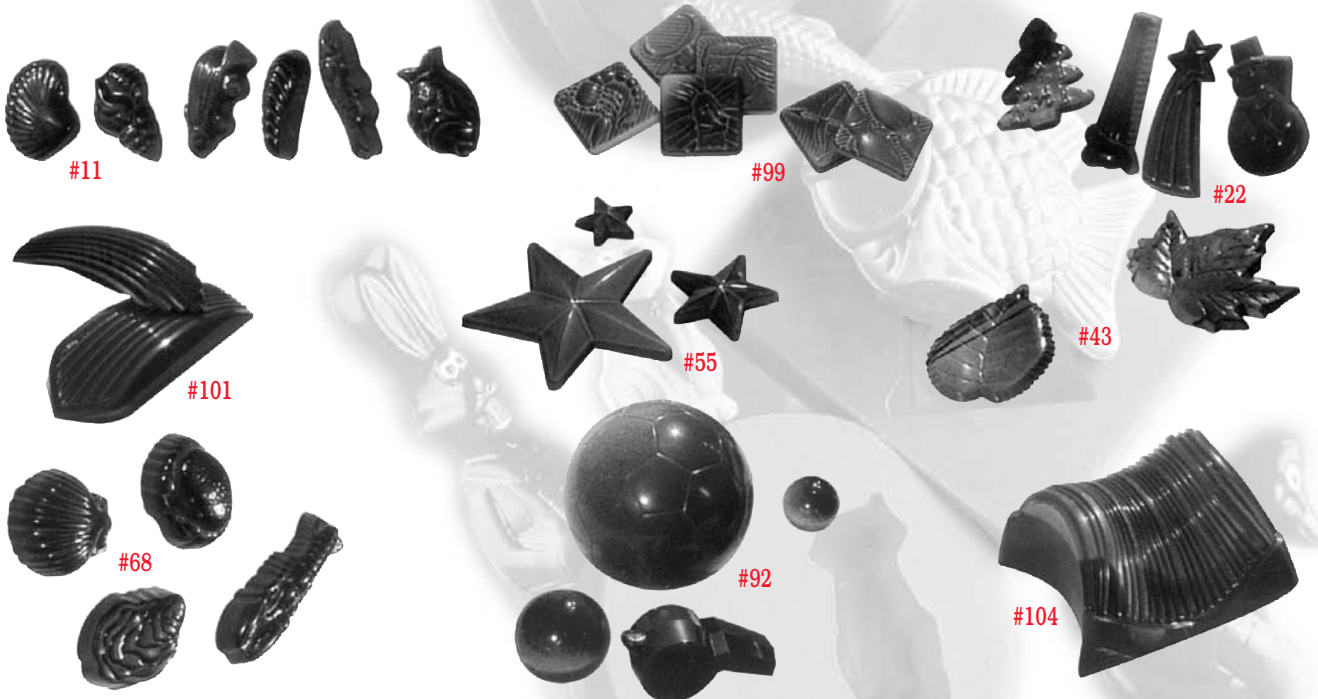
# MOULES À CHOCOLAT / CHOCOLAT MOULDS

## Polycarbonate

### LES BONBONNIÈRES



### FRITURES - DÉCOR



### LES BONBONS



## HALLOWEEN



#113



#89



#108



#112

## MOULAGES



#59



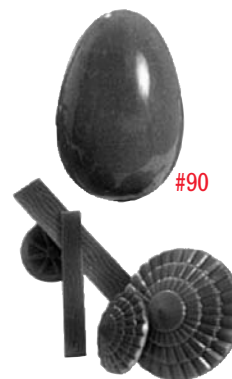
#13



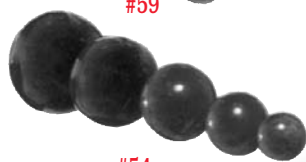
#12



#31



#90



#54



#96



#61

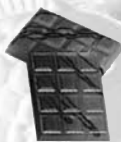
#52

#51

## TABLETTES



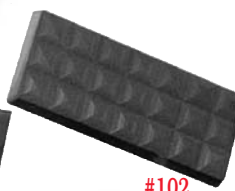
#2



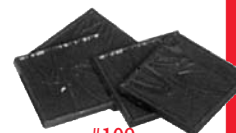
#40



#103



#102



#109

## SUJETS



#25



#72



#110



#32



#78



#114



#44



#84



#115



#46



#86



#118



#49



#91



#105



#119



#53



#60



#100



#120



#121



#62

## NOUVEAUTÉS



#123



#125



#124



#126



#127



# MOULES À CHOCOLAT

## CHOCOLAT MOULDS

*Polycarbonate transparent*



HA7001 - 540 mm - 1x1



H690 - 155 mm - 1x1



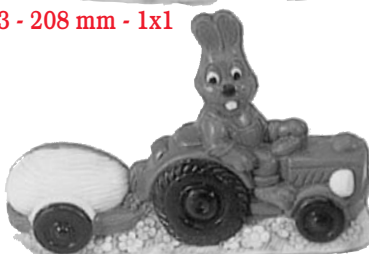
H652 - 130 mm - 1x1



H883 - 208 mm - 1x1



H519 - 150 mm - 1x1  
HB99C - 115 mm - 1x2



H884 - 240 mm - 1x1



H221005/F - 600 mm - 1x1



H390 - 250 mm - 1x1



H861 - 203 mm - 1x1



H221001/B - 170 mm - 1x2



H370 - 180 mm - 1x1



H331005/B - 140 mm - 1x2



H221009/C - 180 mm - 1x1



HB631 - 208 mm - 1x2



H675 - 155 mm - 1x1



HB158 - 175 mm - 1x1



H615 - 200 mm - 1x1  
H331 - 134 mm - 1x2



H489 - 140 mm - 1x1



H672 - 180 mm - 1x1



H278 - 140 mm - 1x1  
H697 - 110 mm - 1x3



H671 - 192 mm - 1x1



HA1331 - 520 mm - 1x1  
H546 - 204 mm - 1x1



H553 - 122 mm - 1x3  
H554 - 157 mm - 1x1



HB638 - 145 mm - 1x1



H547 - 120 mm - 1x2

# MOULES À CHOCOLAT

## CHOCOLAT MOULDS

*Polycarbonate transparent*



H661030/R - 151mm - 1x1



H661032/B - 149 mm - 1x3



H221032/C - 190mm - 1x1



H221031/R - 190 mm - 1x1



H221033/R - 190mm - 1x1



H661031/R - 151 mm - 1x1



H221030/R - 190mm - 1x1



HB622 - 160 mm - 1x2



HB611A - 80mm - 1x4



H551003/B - 107 mm - 1x3



H551005/B - 104mm - 1x4

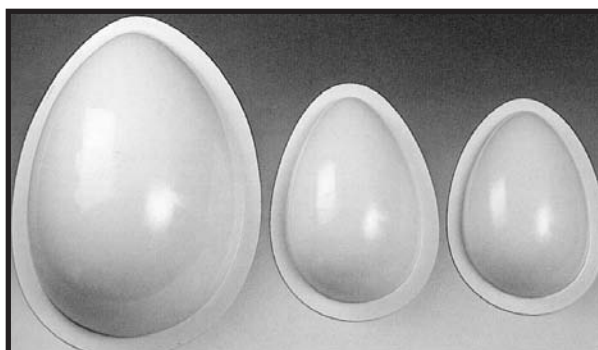


HB613A - 70 mm - 1x4

## MOULE RIGIDE BLANC

### WHITE RIGID MOULD

Code	Hauteur/Height	Largeur/Width
SCU 25x17	25 cm	17 cm
SCU 28x18	28 cm	18 cm
SCU 34x25	34 cm	25 cm
SCU 40x27	40 cm	27 cm
SCU 45x32	45 cm	32 cm
SCU 54x36	54 cm	36 cm
SCU 64x43	64 cm	43 cm
SCU 75x50	75 cm	50 cm





# MOULES EN POLYCARBONATE POUR CHOCOLAT POLYCARBONATE MOULDS FOR CHOCOLATE



Bonbon - Carré Maya / Maya square CF0201  
Dim: 25 x 25 x 12 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



Bonbon - Carré fève cacao / Cocoa bean square CF-0203  
Dim: 25 x 25 x 14 h. mm  
24 fig. de/of 9 gr. par moule/per mould



Bonbon - Carré cacao / Cocoa square CF-0204  
Dim: 25 x 25 x 14 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



Bonbon - Rectangle cacao / Cocoa rectangle CF-0401  
Dim: 27,5 x 27,5 x 14 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



Bonbon - Rectangle relief / Relief rectangle CF-0404  
Dim: 31,5 x 17,5 x 14 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



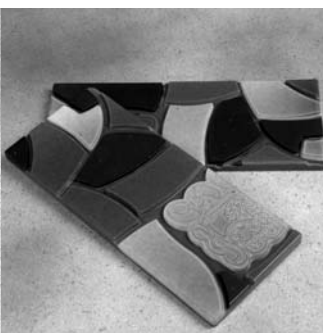
Bonbon - Ovale Maya / Maya oval CF-0501  
Dim: 34 x 25 x 12 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



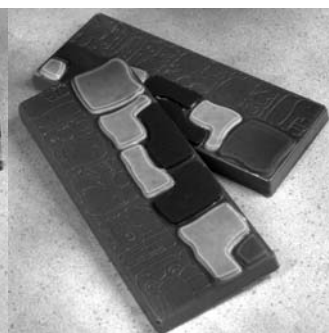
Bonbon - Pomponet Maya / Maya pomponet CF0601  
Dim: Ø 28 x 20 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



Bonbon - Pomponet double / Double pomponet CF-0602  
Dim: Ø 28 x 20 h. mm  
24 fig. de/of 9 gr. par moule/per mould.



Tablette / Bar - Cité Aztèque / Aztec city CF-0801  
Dim: 118 x 50 x 6 h. mm  
6 fig. de/of 30 gr. par moule/per mould.



Tablette / Bar - Maya / Maya CF-0803  
Dim: 118 x 50 x 9 h. mm  
6 fig. de/of 50 gr. par moule/per mould.



Tablette / Bar - Fève cacao / Cocoa bean CF-0805  
Dim: 118 x 50 x 9 h. mm  
6 fig. de/of 50 gr. par moule/per mould.



Tablette / Bar - Cacao / Cocoa CF-0810  
Dim: 118 x 50 x 9 h. mm  
6 fig. de/of 50 gr. par moule/per mould.



Barre / Bar - Pyramidale / Pyramid-shaped CF-0902  
Dim: 124 x 32 x 20 h. mm  
6 fig. de/of 35 gr. par moule/per mould.



Barre / Bar - Demi fève cacao / Half cocoa bean CF-0903  
Dim: 110 x 30 x 10 h. mm  
6 fig. de/of 35 gr. par moule/per mould.

## AUSSI DISPONIBLES / ALSO AVAILABLE

Bonbon - Carré plat Maya / Maya flat CF-0208  
Dim: 34 x 34 x 4 h. mm  
18 fig. de/of 5 gr. par moule/per mould.

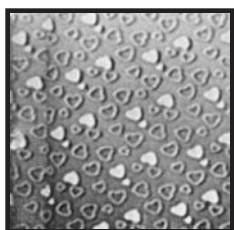
Bonbon - Rectangle gaufre / Waffle rectangle CF-0402  
Dim: 27,5 x 27,5 x 14 h. mm  
24 fig. de/of 9 gr. par moule/per mould.

Bonbon - Rond fève cacao / Cocoa bean round CF-0302  
Dim: Ø 28 x 13 h. mm  
24 fig. de/of 9 gr. par moule/per mould.

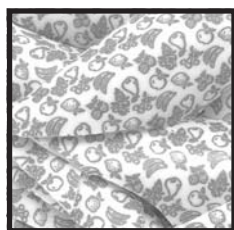
Barre - Relief / Relief CF-0901  
Dim: 115 x 22 x 10 h. mm  
6 fig. de/of 30 gr. par moule/per mould.

# FEUILLES TRANSFERT TRANSFER SHEETS

Paquet de 50 feuilles (34 x 28 cm)  
50 sheets per package (13½" x 11")



Art. SD10R



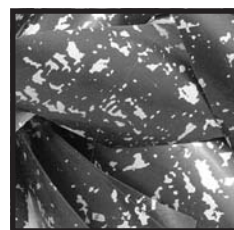
Art. SD11R



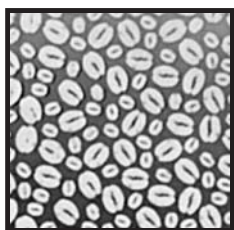
Art. SD12B



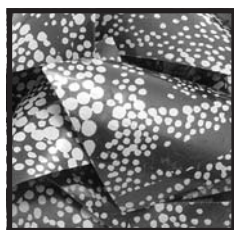
Art. SD13 ORO



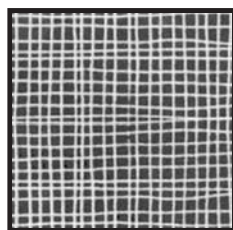
Art. SD14 ORO



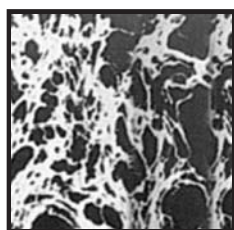
Art. SD15G



Art. SD16G



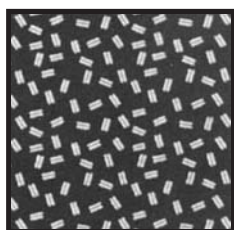
Art. SD20 ORO



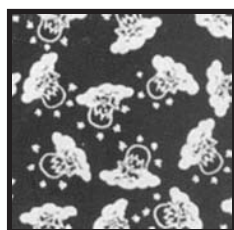
Art. SD17B



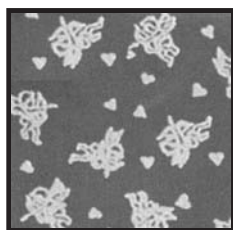
Art. SD18 ORO



Art. SD21G



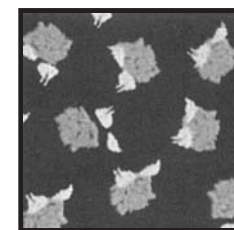
Art. SD22B



Art. SD23R



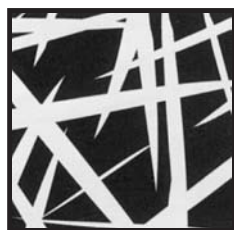
Art. SD26 ORO



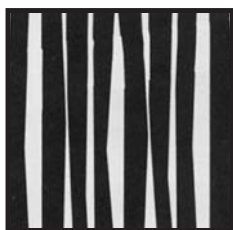
Art. SD28



Art. SD38G



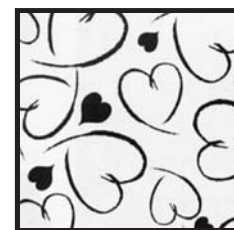
Art. SD39G



Art. SD40G



Art. SD41G



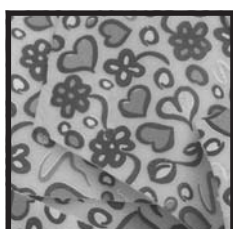
Art. SD42R



Art. SD43B



Art. SD44G



Art. SD71



Art. DP01

Art. DP02





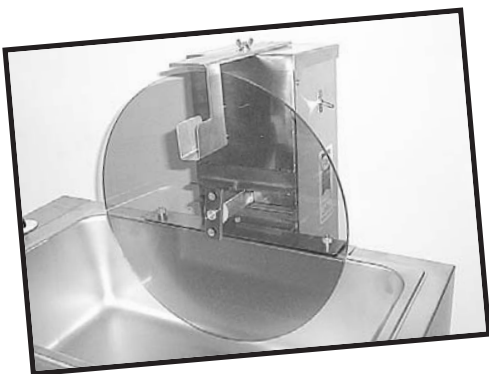
**TEMPÉREUSE À  
CHOCOLAT (TF10)  
CHOCOLATE  
TEMPERING  
MACHINE(TF10)**

Capacity 22 lbs - 10kg - 110 volt - 5 amps  
By water *Left and right handed /  
Pour droitier et gaucher*  
Made in Canada / Fabriqué au Canada  
Code 520240



**TEMPÉREUSE  
20 KG (TF20)  
CHOCOLATE  
TEMPERING  
MACHINE (TF20)**

With one pan of 44 lbs Code 520241  
With two pans of 22 lbs each for 2 colors Code 520242  
Capacité 44 lbs - 20 kg - 110 volts - 5 amp - By water  
Made in Canada / Fabriqué au Canada



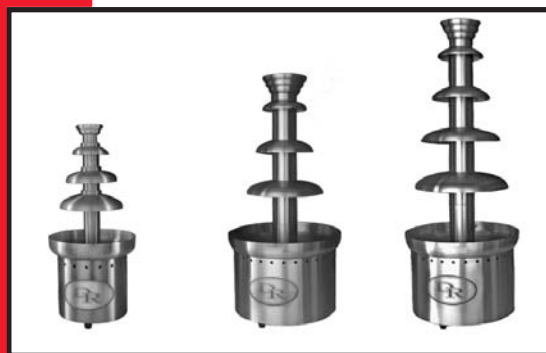
**ROUE POUR TF20  
WHEEL TO FILL  
YOUR MOULDS  
FOR TF20**

110 V - 1 amp.  
Code 520243



**FONDOIR  
CHOCOLATE  
MELTER**

For 4 colors Code 520250  
For 6 colors Code 520251  
For 4 or 6 colors / 4 ou 6 couleurs  
110 volts - 5 amps. By air - To decorate chocolate pieces /  
Pour décorer vos moulages  
made in Canada / Fabriqué au Canada



**FONTAINES À CHOCOLAT  
CHOCOLATE FOUNTAINS**

Idéal pour vos fondues au chocolat  
Ideal for your chocolate fondues and parties  
Dia 12" - ht 25" Code 520211  
Dia 16" - ht 34" Code 520214  
Dia 16" - ht 40" Code 520215  
Autres accessoires disponibles  
[www.chocolatefountain.com](http://www.chocolatefountain.com)



**THERMOBAC**

3.5 litres - 110 Volts - 200 Watts  
Code : 520230



**FOURCHETTE À TREMPER  
DIPPING FORKS**

262023	4 dents / 4 teeth
262022	3 dents / 3 teeth
262021	2 dents / 2 teeth
262020	spirale / spiral
262019	poire / pair
262018	ovale / oval
262017	rond / round ø20 mm
262015	rond / round ø16 mm



**THERMOMETER**

-50°C to 150°C  
Code : 520239





**PLAQUE FROIDE POUR  
CHOCOLAT  
COOLING SLAB FOR  
CHOCOLATE**

To make chocolate décor  
Code 180925



**PALETTE À ENDUIRE  
CLEANING SPATULA**

Carbon steel  
larg. 220  
Code 112641

**CABINE À CHOCOLAT  
CHOCOLATE CABIN**

Code 180950



**RÉFRIGÉRANT  
ALIMENTAIRE  
FOOD-GRADE COOLER**

pour chocolat et sucre  
for chocolate and sugar  
800 g 154850  
450 g 154851



**CHOCOLATE  
COATING SPRAYER**

**BAKON CHOCOSPRAY 100**

A machine that sprays chocolate directly from an heated reservoir. This reservoir is heated by means of a hot-air circulation, where, the temperature can be adjusted digitally. With electrical heating spraying hose.

Code : BKCH100



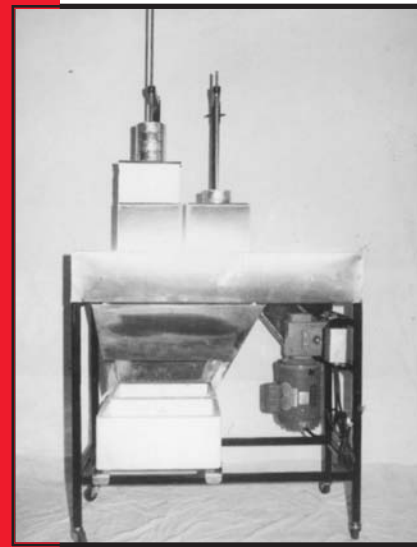
**FLAKING  
MACHINE  
TYPE  
BASIC V**

Fabrication de copeaux standards à partir de blocs de chocolat. Espace maximale bloc à chocolat : 8.2 cm haut, 25,5 cm largeur, 47 cm longueur. Capacité de production : 10 à 20 minutes pour 10 kg. Épaisseur des copeaux ajustable.  
To make standard flakes from chocolate blocks. Max. chocolate block space: height 8.2 cm, width 24.5 cm, length 47 cm. Processing time: 10 to 20 minutes for 10 kg of chocolate. Adjustable flake thickness. Code 701000



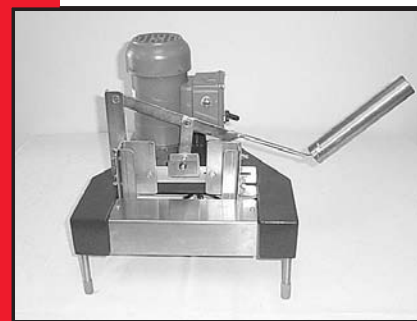
**FLAKING  
MACHINE  
TYPE  
CURL I**

Fabrication de copeaux bouclés (forme cigarette) à partir de blocs de chocolat. Espace maximale bloc à chocolat : 8.2 cm haut, 27 cm largeur, 47 cm longueur. Capacité de production : 6 à 13 minutes pour 10 kg. Épaisseur des copeaux ajustable.  
To make curled flakes (like cigarettes) from chocolate blocks. Max. chocolate block space: height 8.2 cm, width 27 cm, length 47 cm. Processing time: 6 to 13 minutes for 10 kg of chocolate. Adjustable flake thickness. Code 701001



**MACHINE À COPEAU  
CHOCOLATE SHAVING  
MACHINE**

Simple and heavy duty  
Made for professionals in food industries  
110V - 6 amps  
Different chips available. Made in Canada  
Capacity : 50 lbs / hour - 22 kg / hre  
Code : 358500  
100 lbs / hour - 45 kg / hre  
Code : 358510



**RÂPE À CHOCOLAT  
CHOCOLATE SHAVER**

GM 500 - Weight 20 lbs - 110V, 2 Amp.  
Capacity : 15 lbs / hour  
Tens. : 110V, 2 Amp.  
Code : 358520

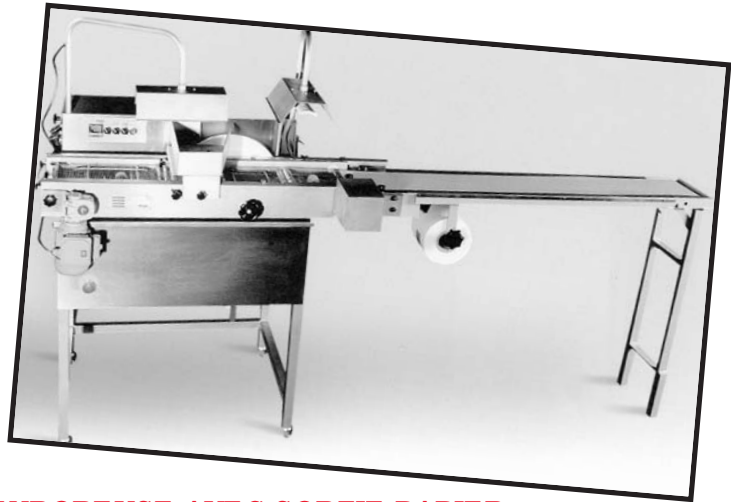
**MANUAL SHAVER /  
RÂPE MANUELLE**

Code : 358521



**MOULEUSE / MOULDING MACHINE**

30 kg Code 701100  
80 kg Code 701101



**ENROBEUSE AVEC SORTIE PAPIER  
ENROBER BELT WITH PAPER CONVEYOR**

Code 701200  
Code 701201



**ENROBEUSE AVEC SORTIE  
CAROUSSEL À TRUFFLES  
ENROBER BELT WITH TRUFFLES  
ATTACHEMENT**

Code 701203

**INDUSTRIAL  
ENROBER**

Code 701300



**FONDOIRS / MELTING KETTLES**

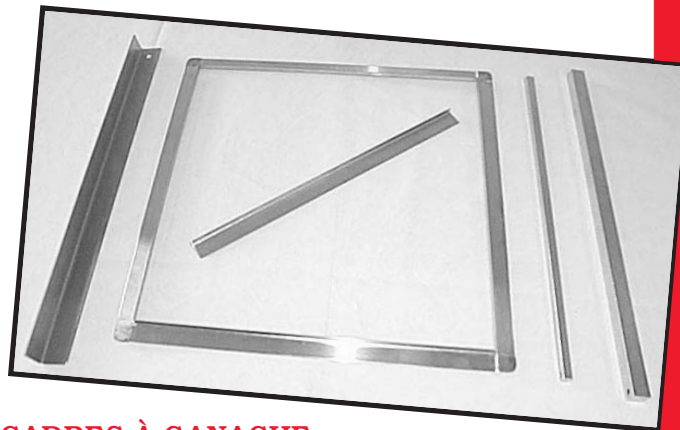
Capacity : 170 - 240 - 500 - 1000 - 1500 and 2000  
liters  
Code 701400



**ÉTUVES / HEATING CABINETS**

Code 701450





**CADRES À GANACHE  
GANACHE FRAMES**

Dimensions / Size  
 336 mm x 336 mm x ht 8 mm  
 336 mm x 336 mm x ht 10 mm  
 336 mm x 336 mm x ht 12 mm  
 336 mm x 336 mm x ht 15 mm  
 336 mm x 336 mm x ht 19 mm  
 Code 255

**RÈGLES À ABAISSE  
SPACERS**

1/8 - 3/16 - 1/4 - 5/16 -  
 3/8 - 7/16 - 1/2  
 Code 256

**GUITARE À CHOCOLAT ET BONBONS  
GUITAR FOR CHOCOLATE AND CANDIES**

Idéal pour les ganaches, le chocolat, les pâtes d'amandes et de fruits, les canapés, les cœurs de palmier, etc.

Incluant 4 cadres de découpe (15, 22.5, 30 et 37.5 mm), 1 plaque de ramassage, 1 rouleau de fil de rechange et outil.

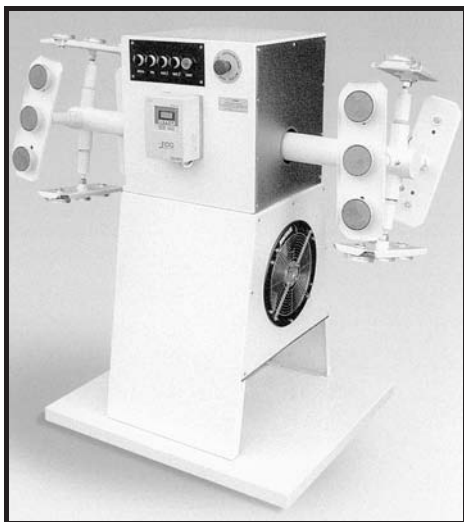
Ideal for ganaches, chocolate, almond and fruit pastes, canapés, palmier hearts, etc.

Including 4 cutting frames (15, 22.5, 30 and 37.5 mm), 1 pick-up pan, 1 roll of replacement wire and tool.

Code: 701602

Aussi disponible / Also available

Table pour guitare à chocolat et bonbons. Idéal pour le rangement des cadres de découpe.  
 Working station for the chocolate and candy guitar. Ideal for frame storage.



Code 701500

**APPAREILS  
CENTRIFUGES**

**SPINNING  
MACHINES**



Code 701501

# FRUIT GLAZE SPRAYING MACHINES



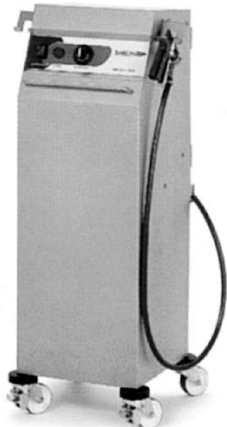
## **GS 350**

Uses up to 50% less glaze and about 10% the time of hand application. Produces a more uniform & appealing product with increased shelf life.  
Code : GS350



## **BAKON MICRO JELLY 2000 TT**

The Micro Jelly 2000 TT is the smallest system in the Jelly 2000 range. It is specifically suitable for bakeries with little space.  
Code : GSMITT



## **BAKON MINI JELLY 2000**

The most suitable machine for less intensive use of glaze.  
Code : GSM2000



## **BAKON JELLY 2000**

This new glaze sprayer reduces the warming-up of glaze by 45%. The glaze boxes can be stored in the cabinet which is supplied with the machine.  
Code : GSJ2000I

### **DESIGN & RÉALISATION INC.**

2620, rue Lapierre, Montréal (Québec) Canada H8N 2W9

Tél. : (514) 595-6336 • Fax : (514) 595-1441

Site Web : [www.dr.ca](http://www.dr.ca) & [www.chocolatefountain.com](http://www.chocolatefountain.com)

Courriel : [info@dr.ca](mailto:info@dr.ca)

**À VOTRE SERVICE  
PIÈCES ET SERVICE APRÈS VENTE DISPONIBLE**

**AT YOUR SERVICE  
PARTS AND SERVICE AVAILABLE**