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Product Family: Pastry Moulds

Flexipan 24 financiers mould for 8.6 x 4.6 cm and 14 cm-tall

With a unique construction that's favored by high-class commercial kitchens, this Flexipan mold by Pujadas creates flawless financiers with ease. The Flexipan construction features a unique combination of silicone and fiberglass that offers incomparable flexibility, durability and natural nonstick properties. It doesn't need to be oiled and allows a smooth, easy release. The strong design can be used between 2000 and 3000 times before showing any signs of wear, making this mold a dependable and eco-friendly option. It features a temperature range of -40°C to 280°C (-40°F to 536°F), so it can be used for freezing, baking and everything in between. Easy to clean and NSF-certified, this financier mold offers an exceptional performance for unforgettable results. Flexipan is a registered trademark of ETS Guy Demarle.

MODEL INFORMATION

EAN 13	8421661859974
(W) Width (CM)	60
(D) Depth (CM)	40
(H) Height (CM)	2
Weight (KG)	0.31
Construction Material	Silicone
Material Type	Polymers
Case Lot	1
Case Width	80
Case Height	63

Features & Benefits

- Flexipan construction features unique combination of silicone and fiberglass for incomparable flexibility and durability
- Naturally nonstick construction does not require oil and ensures a smooth, easy release
- Temperature range of -40°C to 280°C (-40°F to 536°F) allows both freezer and oven use
- Creates 86-millimeter financiers
- NSF-certified
- Offers an exceptional performance for unforgettable results