

**Article:** P859139

**Product Family:** Pastry Moulds

# Flexipan 18 rosace shape mould for 7.8 cm-diameter 3.5 cm-tall

With a unique construction that's favored by high-class commercial kitchens, this Flexipan mold by Pujadas creates flawless bavarois 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 bavarois mold offers an exceptional performance for unforgettable results. Flexipan is a registered trademark of ETS Guy Demarle.

## MODEL INFORMATION

| | |
|---|---|
| EAN 13 | 8421661859394 |
| (W) Width (CM) | 60 |
| (D) Depth (CM) | 40 |
| (H) Height (CM) | 3.5 |
| (DI) Diameter (CM) | 7.8 |
| Weight (KG) | 0.522 |
| Construction Material | Silicone |
| Material Type | Polymers |
| Case Lot | 1 |

## Features & Benefits

- Flexipan construction features unique combination of silicone and fiberglass for incomparable flexibility and durability
- Can be used between 2000 and 3000 times before showing signs of wear
- Naturally nonstick construction does not require oil and ensures a smooth, easy release
- Temperature range of of -40°C to 280°C (-40°F to 536°F) allows both freezer and oven use
- Creates 78-millimeter bavarois
- NSF-certified
- Offers an exceptional performance for unforgettable results

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