



MODEL INFORMATION

EAN 13	8421661859240
(W) Width (CM)	60
(D) Depth (CM)	40
(H) Height (CM)	3
(DI) Diameter (CM)	66
Weight (KG)	0.418
Construction Material	Silicone
Material Type	Polymers
Case Lot	1
Case Width	80
Case Height	63

Article: P859124

Product Family: Pastry Moulds

Flexipan 35 round savarins mould for 6.6 cm-diameter 2 cm-tall

With a unique construction that's favored by high-class commercial kitchens, this Flexipan mold by Pujadas creates flawless round savarins with ease. Flexipan 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, so it can be used for freezing, baking and everything in between. Easy to clean and NSF-certified, this versatile round savarin mold offers exceptional performance for unforgettable results.

Features & Benefits

- Flexipan features a 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 material does not require oil and ensures a smooth, easy release
- Temperature range of -40°C to 280°C allows both freezer and oven use
- · Creates 66-millimeter round savarins
- NSF-certified
- Offers exceptional performance for unforgettable results