



fLEXIPAN®



into

fLEXIPAN® The iconic brand of flexible molds, which has revolutionized the pastry world thanks to technical innovations for more than 50 years.

Established itself as a pioneer thanks to our technological expertise combining glass and silicone knitting, offering products with proven quality, exceptionally recognized and never equaled. A unique mastered silicone thanks to our exclusive formulation.

Innovation, the **reactivity** of our teams and the ability to develop **tailor made solutions** are all assets that have convinced thousands of professionals to trust us and continue to federate a network of experts every day and become passionate about the brands of Sasa®, Flexipan® and Silpat®.



We are proud to contribute again to the most iconic event for our industry - **the World Pastry Cup** by supporting the European Cup, Asian Pastry Cup and Copa Maia, till the grand finale at Sirha Lyon 2021.



Team Sweden the World Cup of Pastry

Team Singapour the World Cup of Pastry



Primavera

Description

Thanks to the high quality of our molds, Flexipan® is your ideal partner. This new **PRIMAVERA** mold allows you to create perfect sweet and savory recipes and achieve a level of excellence.

Dimensions of mold Primavera (FX-02298)	
Length	390 mm
Width	290 mm
For plate	400x300 mm
Number of indents	10 (5x2)
Dimensions of indent of mold Primavera (FX-02298)	
Length	115 mm
Width	75 mm
Depth	45,5 mm
Volume	183 ml



Kura

Description

To achieve excellence in pastry, you need innovative recipes and equipment that are perfectly suited to your needs. For this reason Flexipan® offers you the new **KURA** mold, with a refined and modern design

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

Dimensions of mold Kura (FX-00599)	
Depth	40 mm
Diameter	203 mm



PHOTO: NICOLAS PACIELLO

Cuora Bits

Description

Don't contain in your creativity. Thanks to Flexipan®, create recipes full of joy and share your passion for pastry using our new **CUORA BITS** mold and its **CUORA BITS APPLE / HEART INSERT**.

This product will be available in February 2020.

Dimensions of mold Cuora Bits (FX-02420)		Dimensions of mold Insert Cuora Bits apple/heart (FX-02421)	
Length	390 mm	Length	390 mm
Width	290 mm	Width	290 mm
For plate	400x300 mm	For plate	400x300 mm
Number of indents	15 (5x3)	Number of indents	24 (6x4)
Dimensions of indent Cuora Bits (FX-02420)		Dimensions of indent Insert Cuora Bits apple/heart (FX-02421)	
Depth	52,5/50 mm	Depth	30 mm
Diameter	65/45 mm	Diameter	45mm



PHOTO: NICOLAS PACIELLO

Cuora



Description

To help creativity, take our new **CUORA** mold, which, like its small model, will allow you to make even more delicate recipes.

Dimensions of mold Cuora (FX-00420)

Depth	54 mm
Diameter	213 mm

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability



PHOTO: NICOLAS PACIELLO

Viva | Viva Insert

Description

With Flexipan®, let your creativity express itself through innovative recipes and reinvent the rules of every-day pastry with our new **VIVA** mold and its **VIVA INSERT** with a surprising geometric design.

Dimensions of mold Viva (FX-00385)		Dimensions of mold Viva Insert (FX-02385)	
Depth	31 mm	Length	390 mm
Diameter	190 mm/185 mm	Width	290 mm
		For plate	400x300 mm
		Number of indents	12 (3x4)
		Dimensions of indent of mold Viva Insert (FX-02385)	
		Length	91 mm
		Width	92 mm
		Depth	38,5 mm

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability



PHOTO: NICOLAS PACIELLO

Outono



Description

Thanks to the high quality of its molds, Flexipan® is your ideal partner. This new **OUTONO** mold will allow you to create perfect sweet and savory recipes and achieve a level of excellence.

Dimensions of mold Outono (FX-02399)	
Length	390 mm
Width	290 mm
For plate	400x300 mm
Number of indents	8 (4x2)
Dimensions of indent of mold Outono (FX-02399)	
Length	93,3/95 mm
Width	56,6/60 mm
Depth	40 mm
Volume	184 ml



PHOTO: NICOLAS PACIELLO

Lounge

FLEXIPAN INSPIRATION

FLEXIPAN ORIGINE



Description

Flexipan® supports you in your creative ideas. Discover our new **LOUNGE** mold which allows you to make recipes with finesse and a refined look in order to achieve excellence.

Dimensions of mold Lounge (FX-01530)

Length	590 mm
Width	390 mm
For plate	600x400 mm
Number of indents	28 (7x4)

Dimensions of indent of mold Lounge (FX-01530)

Length	130 mm
Width	30 mm
Depth	25 mm
Volume	92 ml

Dimensions of mold Insert Lounge (FP-01430)

Length	590 mm
Width	390 mm
For plate	600x400 mm
Number of indents	36 (9x4)

Dimensions of indent of mold Insert Lounge (FP-01430)

Length	120 mm
Width	20 mm
Depth	13 mm
Volume	29 ml

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

Product advantages of the Flexipan® Origine range

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemical Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

PHOTO: NICOLAS PACIELLO

Quattro

120mm 30mm 25mm



Description

Thanks to the high quality of its molds, Flexipan® is your ideal partner. The new **QUATTRO** mold will allow you to create perfect sweet and savory recipes and achieve a level of excellence

Dimensions of mold Quattro (FP-02035)	
Length	390 mm
Width	290 mm
For plate	400x300 mm
Number of indents	12 (6x2)
Dimensions of indent of mold Quattro (FP-02035)	
Length	120 mm
Width	30 mm
Depth	25 mm
Volume	72 ml

PHOTO: GUILLAUME SCHOPPHOVEN

Le Cake



Dimensions of mold Le Cake (FP-02249)	
Length	409 mm
Width	270 mm
For plate	400x300 mm
Number of indents	5
Dimensions of indent of mold Le Cake (FP-02249)	
Length	230 mm
Width	45 mm
Depth	40 mm
Volume	338 ml



Description

Thanks to the high quality of its molds, Flexipan® is your ideal partner. This new **LE CAKE** mold will allow you to create perfect sweet and savory recipes in order to achieve excellence.

- Product advantages of the Flexipan® Origine range**
- Unique glass fiber fabric texture for superior durability
 - Unique silicone specially formulated by our Chemical Department for the baking and pastry industry
 - Non-stick for perfect, clean pan release
 - Even baking and colour
 - High life expectancy up to 3,000 baking cycles
 - Can be used for baking and freezing, for both sweet and savoury recipes

PHOTO: GUILLAUME SCHOPPHOVEN AND PAULINA JAKÓBIEC



Rosca

PHOTO: GUILLAUME SCHOPPHOVEN



Lita 1/2
– Lita 2/2

Dimensions of mold Lita 1/2 (FX-03001)	
Length	300 mm
Width	190 mm
For plate	300x200 mm
Number of indents	15 (5x3)
Diameter	52/47,8 mm

Dimensions of indent of mold Lita 2/2 (FX03002)	
Length	290 mm
Width	190 mm
Depth	20 mm
Diameter	47,8 mm

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability



Dimensions of mold Rosca (FX-01123)	
Length	590 mm
Width	390 mm
For plate	600x400 mm
Number of indents	6

Dimensions of indent of mold Rosca (FX-01123)	
Depth	50 mm
Diameter	180 mm

Description

To achieve excellence in pastry, you need innovative recipes and equipment that are perfectly suited to your needs. For this reason Flexipan® offers you the new **ROSCA** mold, with an elegant and modern design.



Description

Do not set any limits on your creativity. Flexipan® is the ideal partner for making perfect recipes. Discover our new **LITA** molds and achieve a level of excellence.



Big Mama

Description

Flexipan® is the ideal partner for your pastry creations. Discover our new **BIG MAMA**, a Flexipan® Origine mold that will allow you to make large format madeleines with a texture that is always soft and airy.

Dimensions of mold Big Mama (FP-02611)

Length	390 mm
Width	312 mm
For plate	400x300 mm
Number of indents	8 (4x2)

Dimensions of indent of mold Big Mama (FP-02611)

Length	132 mm
Width	76,6 mm
Depth	31,2 mm
Volume	148 ml

Product advantages of the Flexipan® Origine range

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemical Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes



Mini Bundt



La couronne



Description

Flexipan® supports you in your creative ideas and offers you tools that are perfectly suited to your needs. We offer you our new **MINI BUNDT** mold which will allow you to make perfect recipes both sweet and savory.

Dimensions of mold Mini Bundt (FP-02462)	
Length	370 mm
Width	270 mm
For plate	400x300 mm
Number of indents	8
Dimensions of indent of mold Mini Bundt (FP-02462)	
Depth	34,5 mm
Diameter	74 mm
Volume	99 ml



Description

With Flexipan®, let your creativity express itself. We support you in the creation of your new recipes thanks to our new mold **LA COURONNE** with an innovative and modern design.

Dimensions of mold La couronne (FM-0462)	
Depth	475 mm
Diameter	248 mm
Volume	1560 ml

Product advantages of the Flexipan® Origine range

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our Chemical Department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and colour
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

PHOTO: GUILLAUME SCHOPHOVEN AND PAULINA JAKÓBIEC



La Brioche

Description

Discover our new **LA BRIOCHE** mold from the Flexipan® Air range. Made with a fiberglass mesh coated with silicone. Its airy structure allows better heat transfer and better crispness, giving our brioche the perfect shape.

Dimensions of mold La Brioche (SF-02665)

Length	363 mm
Width	254 mm
For plate	400x300 mm
Number of indents	2

Dimensions of indent of mold La Brioche (SF-02665)

Length	224,2/149,4 mm
Width	134,2/59,4 mm
Depth	60 mm
Volume	1225 ml

Product advantages of the Flexipan® Air range

- Unique glass fiber fabric texture for superior durability
- Unique silicone specially formulated by our development department for the baking and pastry industry
- Non-stick for perfect, clean pan release
- Even baking and color
- High life expectancy up to 3,000 baking cycles
- Can be used for baking and freezing, for both sweet and savoury recipes

PHOTO: NICOLAS PACIELLO



Sphere 3D



Description

With Flexipan®, let your creativity express itself through innovative recipes and reinvent the rules of every-day pastry with our new **SPHERE 3D** mold with an innovative spherical design.

Dimensions of mold Sphere 3D (FX-03010)	
Length	300 mm
Width	200 mm
For plate	400x300 mm
Number of indents	8 (4x2)
Dimensions of indent of mold Sphere 3D (FX-03010)	
Depth	50 mm
Volume	112 ml
Diameter	64 mm

PHOTO: GUILLAUME SCHOPPHOVEN



Honey

Description

With Flexipan®, let your creativity express itself through innovative recipes and make pastry shine thanks to our new **HONEY** mold with a harmonious design.

Dimensions of mold Honey (FX-02276)	
Length	390 mm
Width	290 mm
For plate	400x300 mm
Number of indents	15 (5x3)
Dimensions of indent of mold Honey (FX-02276)	
Length	73 mm
Width	71 mm
Depth	5 mm

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

PHOTO: GUILLAUME SCHOPPHOVEN

Celhay



Dimensions of mold Celhay (FX-02379)	
Length	390 mm
Width	290 mm
For plate	400x300 mm
Number of indents	12 (4x3)

Dimensions of indent of mold Celhay(FX-02379)	
Depth	16 mm
Volume	42 ml
Diameter	75 mm

Product advantages of the Flexipan® Inspiration range

- 100% silicone
- Can be used for baking (+ 240°C) and freezing (-40°C)
- High-performance solution for both straight-edged and complex shapes
- Easy pan release
- Ideal for artisanal and semi-industrial production
- Superior pan durability

Description

Flexipan® pushes the limits of innovation in baking to provide you with the best tools and allow you to create new recipes. Discover our new **CELHAY** mold and its bold design.

PHOTO: GUILLAUME SCHOPPHOVEN

Ring 3D Insert Ring 3D



Description

To achieve excellence in baking, you need innovative recipes and tools that are perfectly suited to your needs. This is why Flexipan® offers you the new **RING 3D** mold and its **3D RING INSERT** to allow you to realize your artistic ambitions.

Dimensions of mold Ring 3D (FX-01499)	
Length	590 mm
Width	390 mm
For plate	600x400 mm
Number of indents	24 (6x4)

Dimensions of indent of mold Ring 3D (FX-01499)	
Depth	25 mm
Diameter	76 mm
Volume	90 ml

Dimensions of mold Insert Ring 3D (FX-01498)	
Length	590 mm
Width	390 mm
For plate	600x400 mm
Number of indents	24 (6x4)

Dimensions of indent of mold Insert Ring 3D (FX-01498)	
Depth	9 mm
Diameter	61 mm
Volume	11 ml