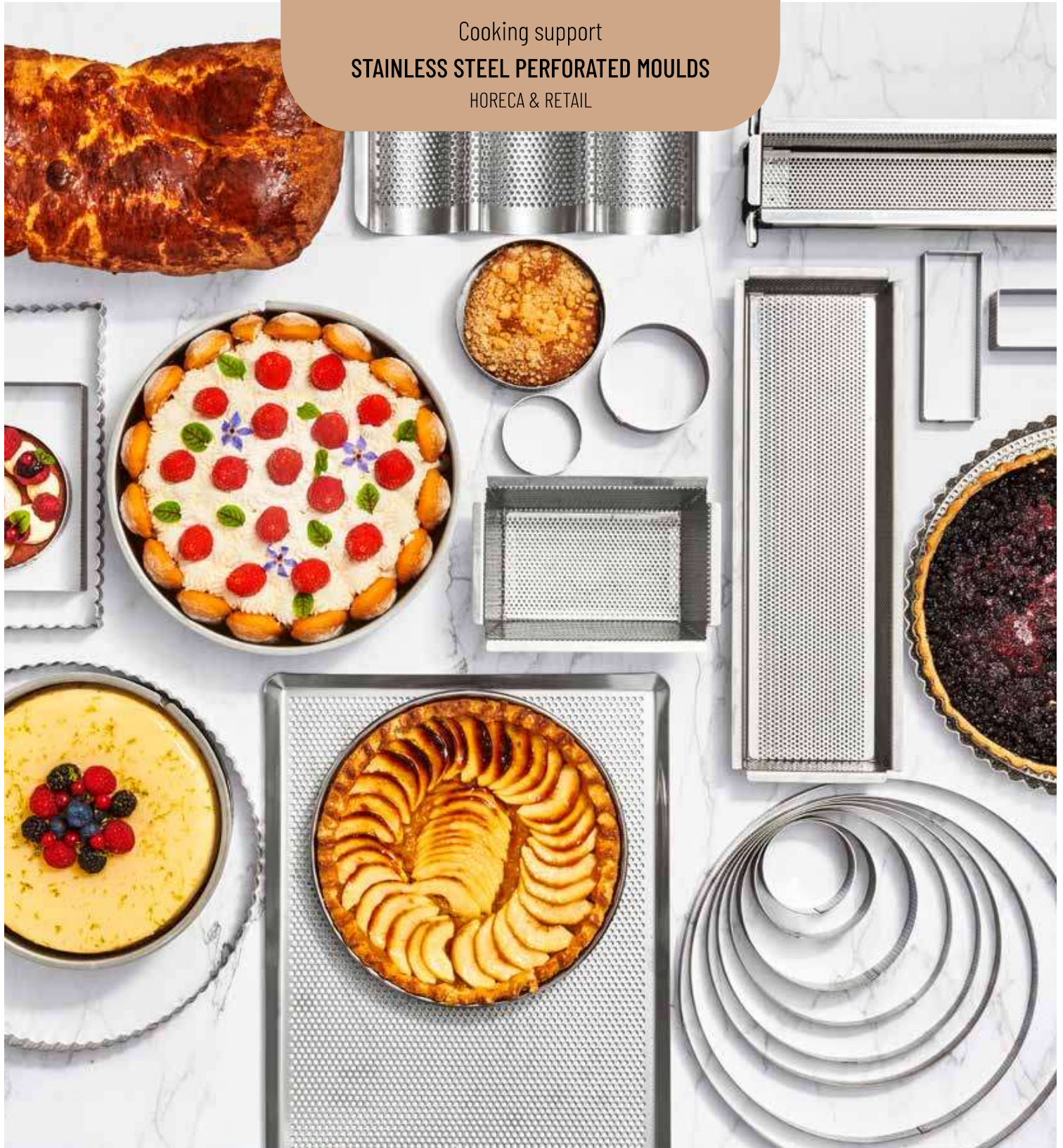


Cooking support
STAINLESS STEEL PERFORATED MOULDS
HORECA & RETAIL



STAINLESS STEEL PERFORATED MOULD

AIR SYSTEM[®]
de Buyer Concept

de Buyer
DEPUIS 1830



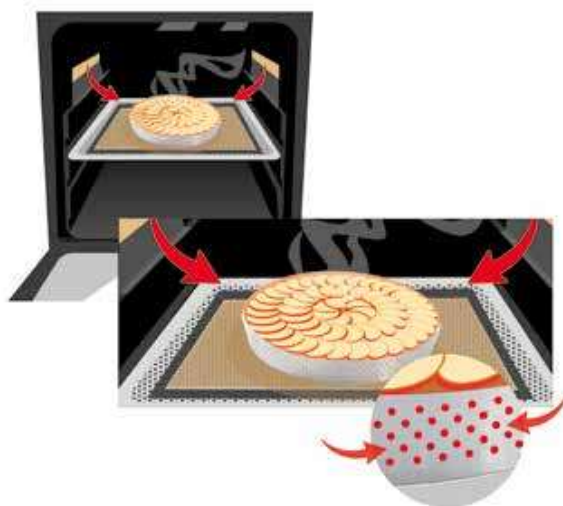


Add some crispiness to your pastries !

AIR SYSTEM concept: the perforations allow the dough to breathe.

They guarantee faster and more homogeneous cooking without drying out the toppings :

- for a crispy and tasty result
- for clean edges and a beautiful look



1) Rapid and even heat distribution
(perfect bake and golden colour)



2) Allows steam to escape
(consistent and optimal baking for a crispy result)

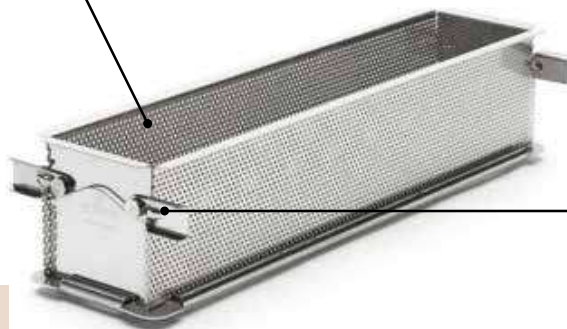
FABIEN PAIRON

Meilleur ouvrier de France 2011

Fabien is a butcher and deli specialist who teaches at the EHL hospitality management school in Lausanne and has designed and developed a next-generation pâté en croûte mould. Ideal for making pâté en croûte, pan loaves, pain d'épices, sausage in brioche, and savoury and sweet cakes.

GEOFORME**Perforated stainless-steel body****ADVANTAGES**

- Extremely heavy-duty and durable.
- 100% stainless-steel : the surface won't get scratched.
- Suitable for intensive professional use.
 - Easy to clean : dishwasher safe.
 - Will not deform.
- Can be used alone or with baking parchment (not included).

**All-in-one design****ADVANTAGES**

- Riveted latches and integrated hinges.
- Unfolds without having to be taken apart : prevents pieces from getting lost. The 4 sides are easy to fold.
- Fastens with secure latches.
- Easy to assemble and take apart.
- Quick to get food out.
- When unfolded can be used as a template for cutting out pâté en croûte pastry.

AIR SYSTEM®
 de Buyer Concept

Uniform perforations**ADVANTAGES**

- Even heat distribution = quicker cooking.
- Colour and crisping guaranteed, pastry won't dry out.
- Pastry can "breathe" while cooking = doesn't collapse and edges are even and bubble-free.

**Integrated flat edges****ADVANTAGES**

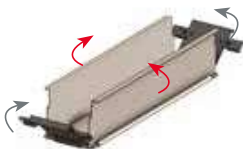
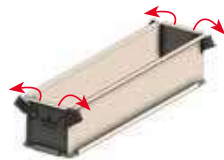
- Flawless even finish : for pâté en croûte pastry edging.

**ST. STEEL LIFETIME WARRANTY**

Also available without perforations
 easy for fluid or juicy preparations.



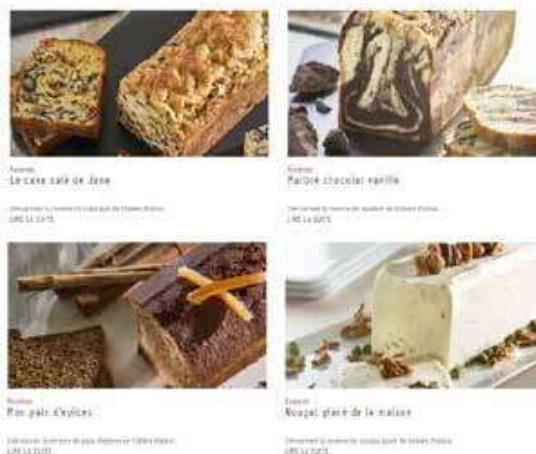
1 Instructions

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- 1** The unfolded mould is perfectly flat and stable and can be used as a template for cutting out paté en croûte pastry.
 - 2** Fold up the 2 long sides.
 - 3** Then fold up the remaining 2 sides and lock in place with the 4 integrated hinges.
 - 4** Your mould is ready to be lined then filled.



2 Recipe ideas

- Pâté en croûte
- Savoury or sweet cake
- Brioche
- Chocolate and vanilla marble cake
- Pain d'épices
- Iced nougat ...



3 Care

- Wash in warm water with washing-up liquid.
- Leave to soak if needed.
- Goes in the dishwasher or potwasher.

PACKAGING

Individual decor box



Plastic film with recipe booklet



Cardboard box for baking sheets in various sizes (set of 2)



3210.24 (perforated)
 3210.35 (perforated)
 3210.48 (perforated)
 3211.24 (plain)
 3211.35 (plain)
 3211.48 (plain)



4344.21
 4344.22
 4344.23
 4344.21
 4344.22
 4344.23

COLLECTION



Stainless steel perforated model

- 3210.24 Suitable for domestic oven (format 24 x 5 x 6 cm / 0,7 L)
- 3210.35 Suitable for domestic oven (format 35 x 7 x 7,5 cm / 1,8 L)
- 3210.48 Professionnal size only (format 48 x 9 x 8,5 cm / 3,6 L)



Stainless steel plain model

- 3211.24 Suitable for domestic oven (format 24 x 5 x 6 cm / 0,7 L)
- 3211.35 Suitable for domestic oven (format 35 x 7 x 7,5 cm / 1,8 L)
- 3211.48 Professionnal size only (format 48 x 9 x 8,5 cm / 3,6 L)

ACCESSORIES



NEW 2022



- Set of 2 reusable non-stick baking sheets

4344.21 for Geofome mould 3210.24 et 3211.24

4344.22 for Geofome mould 3210.35 et 3211.35

4344.23 for Geofome mould 3210.48 et 3211.48

