

# SILICONE MOLDS —

For whatever it is that you dream of baking, de Buyer provides an ideally suited silicone mold that will ensure delectable, picture-perfect results. de Buyer offers two distinct lines of molds, Elastomoule and Mou'flex, each with a variety of shapes and sizes to accommodate any baker's fantasy. Both lines use high-quality silicone to ensure that even the most intricate baked goods will come out cleanly, and the result will always be evenly cooked.

**Elastomoule:** Boasting a patented system for heat transfer, Elastomoule provides optimal caramelization for loafs, muffins, and more. The line provides a non-stick surface that is expected from silicone, perfectly balancing classic and contemporary culinary techniques.

The secret behind Elastomoule's better browning is its exceptional conductivity, which rivals the caramelization of metal molds. Elastomoule is made of high-quality silicone and embedded with metal powder, ensuring pastries that are uniformly baked to perfection.

Our one-of-a-kind Elastomoule molds withstand an impressive range of temperatures, from 90°F to 580°F and are perfect for both freezing and oven cooking. To maintain the mold's smooth surface, wash by hand and avoid using sharp objects on the tray.

**Mou'flex Pro:** Our sturdy Mou'flex mold is made to meet every baking need and offers an extremely flexible mold that stands up to the microwave, oven, or freezer. Mou'flex is equally suited for hot and cold preparations so that chefs can see their most exciting ideas take shape.

What goes into our mold is just as important to us as what will come out of it. Mou'flex offers ideal hot air circulation through our signature Air System of perforations. Our darkly colored mold absorbs and distributes heat around your pastries for great caramelization. Pure platinum silicone is guaranteed peroxide-free and allows for a smooth inner surface and easy release.

Begin by greasing your mold. Place on a perforated baking sheet for even better air flow. Use at temperatures from 40°F to 580°F to turn out delectable desserts, and then handwash to preserve the mold. As with Elastomoule, avoid using sharp objects on the mold to keep it's surface smooth.



ELASTOULOULE



Silicone mold 6 Canele Bordelais fluted cakes

code 1834.21D Length 1 inches  
8"x 7"



Silicone mold 20 Mini Canele fluted cakes

code 1836.21D Length 1 inches  
8"x 7"



Silicone mold 6 Madeleines

code 1832.21D Length 1 inches  
8"x 7"



Silicone mold 20 Mini-Madeleines

code 1831.21D Length 1 inches  
8"x 7"



Silicone mold 4 Muffins

code 1833.21D Length 1 inches  
8"x 7"



Silicone mold 6 Loaves

code 1831.21D Length 1 inches  
8"x 7"



Silicone mold 6 Financiers

code 1875.21 Length 1 inches  
8"x 7"