

ELASTOMOULE

1 recipe card supplied with each mould :  
 6 MOF and/or World Champions in Pastry  
 realize their original pastry recipe  
 in the De Buyer's Elastomoule moulds.  
 Made in France ORIGINE FRANCE GARANTIE

ELASTOMOULE



Angelo Musa  
 Champion du Monde  
 2003  
 MOF 2007

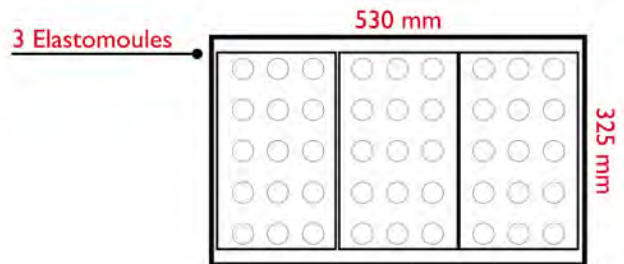
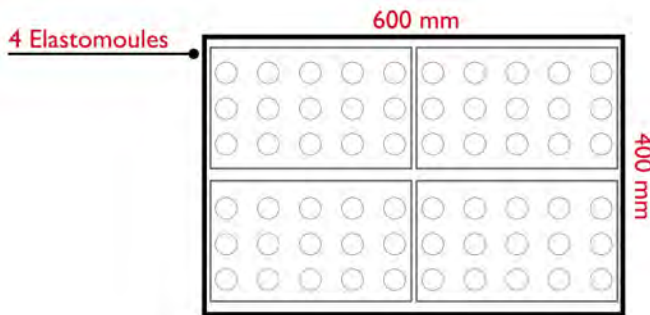
Youri Neyers  
 Champion  
 du Monde  
 2003

Jérôme Langillier  
 Champion  
 du Monde  
 2009

Philippe Rigollot  
 Champion du Monde  
 2003  
 MOF 2005

Arnaud Larher  
 MOF 2007

Franck Michel  
 Champion du Monde  
 2006  
 MOF 2004



Elastomoule - 40 mini-cubes 25 mm



Code	Designation	Lcm	Wcm	Hcm	Kg
1869.01	300 x 176 mm 1,5 cl	2,5	2,5	2,5	0,25



**Elastomoule - 40 mini-cylinders ø 27,5 mm**

Code	Designation	Øcm	Hcm	Kg
<b>1873.01</b>	300 x 176 mm 1,4 cl	2,75	2,5	0,26



**Elastomoule - 20 MINI Cakes**

Code	Designation	Lcm	Wcm	Hcm	Kg
<b>1868.01</b>	Tray 300 x 176 mm 3,15 cl	5	2,7	2,7	0,26



**Silicone moulds ELASTOMOULE - 48 Mini-hemispheres with flat bottom - ø 25 mm**

Code	Designation	Øcm	Hcm	Kg
<b>1866.01</b>	300 x 176 mm 4 cl	2,5	1	0,15



**Silicone moulds ELASTOMOULE - Financier - 4,2 cl**

Code	Designation	Lcm	Wcm	Hcm	Kg
<b>1875.21</b>	21 x 17,6 cm -6 cakes	9,5	4,4	1,2	0,1

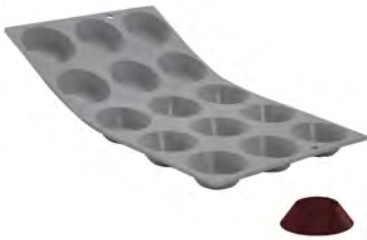


Silicone foam mould. Non-stick. For cooking in the oven and freezing from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.



**Silicone moulds ELASTOMOULE - Mini-tartlet ø 50 mm - 1,9 cl**

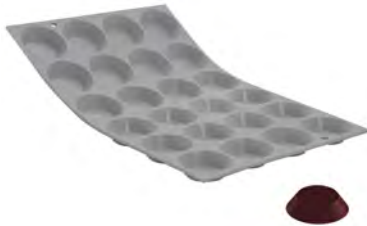
Code	Designation	Øcm	Hcm	Kg
<b>1859.01D</b>	30 x 20 cm - 15 cakes 1,9 cl	5	1,5	0,14



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products.

**Silicone moulds ELASTOMOULE - Mini-tartlet ø 45 mm- 0,95 cl**

Code	Designation	Øcm	Hcm	Kg
<b>1853.01D</b>	30 x 20 cm - 24 cakes	4,5	1,1	0,15
<b>1853.21D</b>	21 x 17,6 cm - 12 cakes	4,5	1,1	0,1



Silicone foam mold. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. Elastomoule mini jam tart moulds are perfect for making sweet or savory catering products. Use the ref.1899.01N die for indenting the pastry in this model.

**Aluminum double-ended moulding stamp**

Code	Designation	Kg
<b>1899.01N</b>	double stamp	0,12



This die press is made from cast aluminium. Both ends can be used for pushing pastry mix into 45mm Elastomoule/MOUL'FLEX, or 50mm Elastomoule tart moulds. The die's ergonomic shape provides a perfect hand grip.

**Silicone moulds ELASTOMOULE - Mini-Muffins ø 45 / 38 mm - 3,9 cl**

Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
<b>1858.01D</b>	30 x 20 cm - 15 cakes 3,9 cl	4,5	30	17,6	3	0,24
<b>1858.21D</b>	21 x 17,5 cm - 9 cakes	4,5	21	17,6	3	0,17



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.





**Silicone moulds ELASTOMOULE - Mini-"Bordelais" fluted cake - 1,9 cl**

Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
<b>1856.01D</b>	30 x 17,6 cm, 28 cakes - R'SYSTEM 1,9 cl	3,5	30	17,6	3,5	0,31
<b>1856.21D</b>	21 x 17,5 cm - 20 cakes 1,9 cl	3,5	21	17,6	3,5	0,22



The Elastomoule mini Bordelais R'SYSTEM is a BRAND NEW mould. Localized perforations between the indentations give improved heat convection across the whole plate, resulting in perfect baking.

**Silicone moulds ELASTOMOULE - Mini-financier - 1,05 cl**

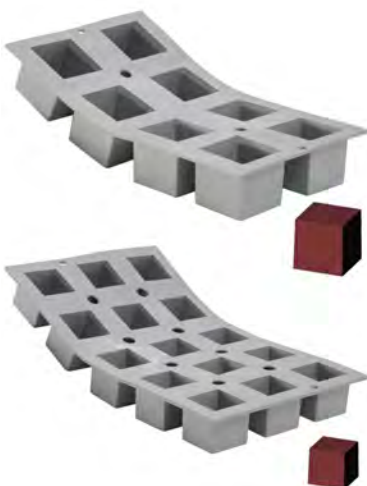
Code	Designation	Lcm	Wcm	Hcm	Kg
	1,05 cl				
<b>1852.01D</b>	30 x 20 cm - 25 cakes	4,9	2,6	1,1	0,14
<b>1852.21D</b>	21 x 17,6 cm - 15 cakes	4,9	2,6	3	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

**ELASTOMOULE CUBE**

Code	Designation	Lcm	Wcm	Hcm	Kg
<b>1836.01</b>	cube portions - 8 cakes 11,5 cl.	5	5	5	0,34
<b>1861.01</b>	minicubes mould - 15 cakes 4 cl.	3,5	3,5	3,5	0,28



The cubic revolution is taking hold in the kitchen, bringing original creations to your plates and shapely formations to your platters. The cube portion mould makes individual preparations, and the mini-cube mould prepares pastries the perfect size to pop in your mouth. Finger food and delicacies at the same time. The Elastocube has been carefully designed to guarantee flawless shapes with straight lines and geometric angles. It is suitable for both hot and cold use, and will successfully fulfill any and all of your demands

**Silicone moulds ELASTOMOULE - Mini-Muffins 'Pomponnette' ø 46/30 mm**

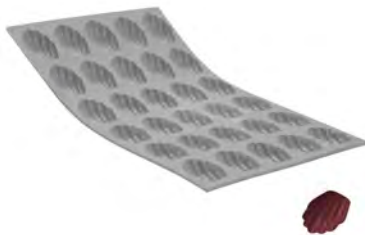
Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
<b>1862.21</b>	23,5 x 17,6 cm - 12 cakes	4,6	23,5	17,6	2,4	0,13





**Silicone moulds ELASTOMOULE - Mini-madeleine - 0,64 cl**

Code	Designation	Lcm	Wcm	Hcm	Kg
1851.01D	30 x 20 cm - 30 cakes	4	3	1,1	0,13
1851.21D	21 x 17,6 cm - 20 cakes	4	3	1,1	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of mini Madeleine cakes while giving them a succulent taste thanks to the caramelization of juices that takes place in these moulds.

**Silicone moulds ELASTOMOULE - Mini-hemispherical - 1,2 cl**

Code	Designation	Øcm	Hcm	Kg
1850.01	29 x 19,3 cm - 24 cakes	3	1,8	0,11
1850.21	21 x 17,6 cm - 20 cakes	3	1,8	0,1



Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to

caramelize. The mini hemispheres are perfect for making chocolates, dainties, fruit paste sweets.

**Silicone moulds Elastomoule - 8 small Brioches**

Code	Designation	Øcm	Hcm	Kg
1845.01	30 x 17,6 cm - 8 cakes ø 60/31 mm 4,2 cl	6	2,8	0,16



**Elastomoule - PORTIONS GEO - 10 triangles**

Code	Designation	Lcm	Wcm	Hcm	Kg
1843.01	21 x 17,6 cm - 10 cakes 6,6 cl	6,6	6,6	3,5	0,28



Silicone moulds ELASTOMOULE - PORTIONS "Bordelais" fluted cake - 8,2 cl



Code	Designation	Øcm	Hcm	Kg
1834.01D	30 x 20 cm - 8 cakes 8,2 cl	5,5	5	0,3
1834.21D	21 x 17,6 cm - 6 cakes	55	5	0,17

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to

caramelize. The "Bordelais" Elastomoule Portions give the same cooking quality and savors as the famous copper molds used for crunchy Bordeaux Cannelé cakes.

Silicone moulds ELASTOMOULE - PORTIONS Muffins ø 74 / 54 mm - 9,5 cl

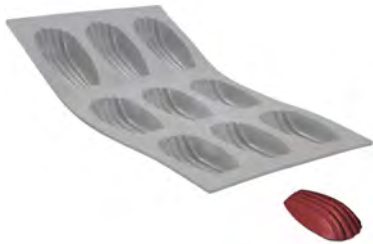


Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
1833.01D	30 x 20 cm - 6 cakes 9,5 cl	7,4	30	17,6	3	0,16
1833.21D	21 x 17,6 cm - 4 cakes	74	21	17,6	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of products while giving them a succulent taste thanks to the caramelization of juices. The mould has sharp angles for a nice appearance.

ELASTOMOULE -PORTIONS Madeleine - 3 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1832.01D	30 x 20 cm - 9 cakes 3 cl	8	4,5	1,7	0,14
1832.21D	21 x 17,6 cm - 8 cakes	8	4,5	1,8	0,1

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The Elastomoule material transmits heat perfectly and gives a lovely golden

appearance to the top and underneath of Madeleine cakes while giving them a matchless taste thanks to the caramelization of juices that takes place in these moulds.

ELASTOMOULE - PORTIONS Cake - 10,5 cl



Code	Designation	Lcm	Wcm	Hcm	Kg
1831.01D	30 x 20 cm - 9 cakes 10,5 cl	9	4,8	3	0,26
1831.21D	21 x 17,5 cm - 6 cakes	9	4,8	3	0,11

Silicone foam mould. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). The CAKE Elastomoule is made from a material that transmits heat perfectly

and gives a lovely golden appearance to the top and underneath of cakes, fruit cakes, and breadrolls while giving them a succulent taste thanks to the caramelization of juices.

Silicone mat ELASTOMOULE, smooth relief (10 mm high)



Code	Designation	Lcm	Wcm	Hcm	Kg
1800.55		55,5	36	1	0,3

Patterned silicone foam tray. Non-stick. For cooking in the oven and freezing, from -70°C to 300°C (-90°F to 580°F). Perfect heat transmission, thereby gaining time and allowing juices to caramelize. The plain tray is perfect for making caramels, fruit paste, etc., which are then cut up using a banjo-wire guillotine.