



Créations Jonathan Mougel, MOF Pâtissier-Confiseur 2019

Perforated stainless steel tart ring with straight edge - ROUND



Code	Designation	Øcm	Hcm	Kg
HEIGHT 2 CM				
3099.01	4,7 cl	5,5	2	0,02
3099.02	6,6 cl	6,5	2	0,02
3099.03	8,8 cl	7,5	2	0,03
3099.00	11,3 cl	8,5	2	0,03
3099.04	17,3 cl	10,5	2	0,04
3099.05	24,5 cl	12,5	2	0,04
3099.06	37,7 cl	15,5	2	0,05
3099.07	53,7 cl	18,5	2	0,07
3099.08	66 cl	20,5	2	0,08
3099.09	94,2 cl	24,5	2	0,1
3099.10	127,6 cl	28,5	2	0,12
HEIGHT 3,5 CM				
3098.01		5,5	3,5	0,04
3098.02		6,5	3,5	0,04
3098.03		7,5	3,5	0,05
3098.00		8,5	3,5	0,06
3098.04		10,5	3,5	0,07
3098.05		12,5	3,5	0,08
3098.06		15,5	3,5	0,1
3098.07		18,5	3,5	0,12
3098.08		20,5	3,5	0,13
3098.09		24,5	3,5	0,15
3098.10		28,5	3,5	0,18
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1	0,05

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The straight edge allows an easy removal and a perfect pastry rim.





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Perforated stainless steel tart ring with straight edge - SQUARE



Code	Designation	Lcm	Wcm	Hcm	Kg
HEIGHT 2 CM					
3099.19	Perforated indiv. 10 cl	7	7	2	0,04
3099.20	Perforated indiv. 20 cl	8	8	2	0,05
3099.21	40 cl	15	15	2	0,12
3099.23	60 cl	17,5	17,5	2	0,13
3099.22	80 cl	20	20	2	0,15
3006.02	Pusher for square pastry form 8 cm	7,7		6,1	0,04
HEIGHT 3,5 CM					
While stocks last					
3098.19		7	7	3,5	0,06
3098.20		8	8	3,5	0,06
3098.21		15	15	3,5	0,12
3098.22		20	20	3,5	0,16
3098.23		17,5	17,5	3,5	0,16

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - HEART



Code	Designation	Øcm	Hcm	Kg
3099.50	9,5 cl - individual	8	2	0,03
3099.51	20 cl - 2 p.	12	2	0,05
3099.52	40 cl - 4 p.	18	2	0,08
3099.53	60 cl - 6 p.	22	2	0,1

Perforated stainless steel tart ring with straight edge - HEXAGONAL



Code	Designation	Lcm	Wcm	Hcm	Kg
In partnership with the "Ecole Valrhona"					
3099.60		11	11	2	0,04
While stocks last					
3099.61		22	22	2	0,1
3099.62		26,5	26,5	2	0,12
3099.63		31	31	2	0,14

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges.
The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - RECTANGLE



Code	Designation	Lcm	Wcm	Hcm	Kg
HEIGHT 2 CM					
3099.30	10 cl - individual	12	4	2	0,09
3099.32	40 cl - 4 p.	25	8	2	0,1
3099.33	60 cl - 6 p.	28	11	2	0,12
HEIGHT 3,5 CM					
3098.30		12	4	3,5	0,07

Created in partnership with the "Ecole Valrhona", these new tart rings with small holes enable an uniform baking of the pie/tart edges. The right edge allows an easy removal and a perfect pastry rim.

Perforated stainless steel tart ring with straight edge - OBLONG



Code	Designation	Lcm	Wcm	Hcm	Kg
3099.40	9,3 cl - individual	14,5	3,5	2	0,06
3006.04	Pusher for oblong rings L. 14 cm	14	3,2	6,1	0,03
3099.42	40 cl - 4 p.	27	8	2	0,09
3099.43	60 cl - 6 p.	30	11	2	0,1

Perforated stainless steel tart ring with straight edge- CALISSON



Code	Designation	Lcm	Wcm	Hcm
3099.70	10 cl - Individual ring	12	5	2
3099.72	20 cl - 2 p. While stocks last	18	7,8	2
3099.73	40 cl - 4 p. While stocks last	25,5	11	2

Perforated fluted stainless steel tart ring with straight edge



Code	Designation	Øcm	Lcm	Wcm	Hcm
	ROUND				
3030.20		20			3
3030.24		24			3
3030.28		28			3
3030.32		32			3
	SQUARE				
3031.23			23	23	3
	RECTANGULAR				
3032.35			35	10	3

Perforated tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3093.06		6	2	0,4	0,02
3093.08		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3093.10		10	2	0,4	0,04
3093.22		22	2	0,4	0,1
3093.24		24	2	0,4	0,11
3093.26		26	2	0,4	0,12
3093.28		28	2	0,4	0,13

These perforated rings are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate and it's easy to turn out. The small

holes around the ring enables to suppress air bubbles to obtain a perfect crusty-baked tart.

Tart ring, rolled edge, height 2 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg
3091.06N		6	2	0,4	0,02
3091.08N		8	2	0,4	0,03
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05
3091.10N		10	2	0,4	0,04
3091.12N		12	2	0,4	0,04
3091.14N		14	2	0,4	0,05
3091.16N		16	2	0,4	0,06
3091.18N		18	2	0,4	0,07
3091.20N		20	2	0,4	0,08
3091.22N		22	2	0,4	0,09
3091.24N		24	2	0,4	0,1
3091.26N		26	2	0,4	0,11
3091.28N		28	2	0,4	0,12
3091.30N		30	2	0,4	0,13
3091.32N		32	2	0,4	0,14

These stainless steel rings, 2cm high (3/4"), are mainly designed for making pies and tarts. The pie ring is easier to use than a mould because it takes up less space on a baking plate (several rings can

be positioned on the same tray). Apart from that, it's easy to turn out.

Stainless steel round ring, height 4,5 cm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
3989.05		5	4,5	0,8	0,04	6
3989.06		6	4,5	0,8	0,05	6
3989.65		6,5	4,5	0,8	0,06	1
3989.07		7	4,5	0,8	0,06	6
3989.75		7,5	4,5	0,8	0,07	6
3989.08		8	4,5	0,8	0,08	6
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4	6,1		0,05	1
3989.10		10	4,5	0,8	0,09	1
3989.12		12	4,5	0,8	0,11	1
3989.14		14	4,5	0,8	0,12	1
3989.16		16	4,5	1	0,18	1
3989.18		18	4,5	1	0,2	1
3989.20		20	4,5	1	0,22	1
3989.22		22	4,5	1	0,24	1
3989.24		24	4,5	1	0,27	1
3989.26		26	4,5	1	0,29	1
3989.28		28	4,5	1,2	0,36	1

The 4,5 cm high (1-3/4") pastry rings are perfect for mousse-based desserts that have a Joconde biscuit bottom.

Stainless steel round standard - height 6 cm

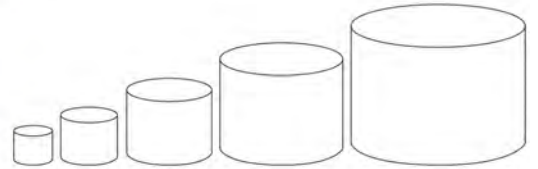


Code	Designation	Øcm	Hcm	Th.mm	Kg
3940.12		12	6	0,8	0,14
3940.14		14	6	0,8	0,16
3940.16		16	6	1	0,23
3940.18		18	6	1	0,26
3940.20		20	6	1	0,29
3940.22		22	6	1	0,32
3940.24		24	6	1	0,35
3940.26		26	6	1	0,39
3940.28		28	6	1,2	0,4
3940.30		30	6	1,2	0,51

The 6cm high (2-1/2") pastry rings are perfect for vacherins, among other things.



St/steel round high ring -for "PAIN SURPRISE", Panettone, Wedding cakes



Code	Designation	Øcm	Hcm	Th.mm	Kg
3912.08	30 cl	8	6	1	0,12
3912.12	90 cl	12	8	1	0,23
3912.16	200 cl	16	10	1	0,39
3912.20	380 cl	20	12	1	0,59
3912.24	630 cl	24	14	1	0,82



Perfect for baking Pain Surprise, Panettone or wedding cakes. Suitable for oven cooking and freezing. To combine

with baking paper or baking nonstick sheets. Robust and undistortable.

Stainless steel extensible rings

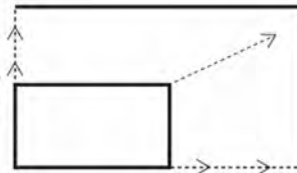


Code	Designation	Hcm	Th.mm	Kg
3040.03	from ø 18 to 36 cm - Graduated Perfect for tarts - 3 cm high	3	0,8	0,15
3040.01	from ø 18 to 36 cm - Graduated	4,5	0,8	0,27
3040.02	from ø 18 to 36 cm - Graduated	6,5	0,8	0,37



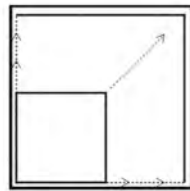


Stainless steel expandable rectangular frame



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.21	Exp.to maxi. 40x21 cm Delivered in decorated box	21,5	11,5	7,5	1	1,07
3013.43	Exp.to maxi. 56 x84cm	43	29	5	1	1,29

Stainless steel expandable square frame



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3013.16	Max. size 30x30 cm Delivered in decorated box	16	16	5	1	0,57
3013.20	Max. size 37x37 cm Perfect for trays 40x30cm Delivered in decorated box	20	20	5	1	0,69
3013.30	Max. size 5 x57 cm	30	30	5	1	0,82

Setting & maintaining the size thanks to fixing notches.
Graduated.
Perfect result thanks to the smooth inner side.
Waterproof on a flat baking support.



Pastry frame, stainless steel



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3015.36	For tray 40x 30 cm	36	26	4,5	2,5	1,1
3015.49	For GN 1/1 size	49	29	4,5	2,5	
3015.35		57	37	3,5	2,5	1,12
3015.40		57	37	4	2,5	1,4
3015.45		57	37	4,5	2,5	1,6
3015.50		57	37	5	2,5	1,86
3018.40		57	9	4	2,5	1,04
3018.49	While stocks last For GN 1/1 size	49	9	4,5	2,5	

These stainless steel biscuit frames are extra thick and will not distort. The are easy to keep clean.

Stainless steel square rings, height 4,5 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3906.12		12	12	4,5	1	0,17
3906.16		16	16	4,5	1	0,24
3906.20		20	20	4,5	1	0,29
3906.24		24	24	4,5	1,2	0,42
3906.28		28	28	4,5	1,2	0,49

Stainless steel square rings, height 2 cm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04
3905.12		12	12	2	1	0,08
3905.16		16	16	2	1,2	0,19
3905.20		20	20	2	1,2	0,16
3905.24		24	24	2	1,2	0,19
3905.28		28	28	2	1,2	0,21

CUSTOMIZATION Consult us for your made-to-measure rings



St. steel "raplette" spreader - Adjustable in width and height



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3002.01	Equipped with removable decorating double comb	40	17	6	1,5	0,92
3002.00	Without decorating double comb	40	17	6	1,5	0,91
3002.99	Decorating double comb with teeth Removable - with 2 different shapes	40			1,5	0,22

The Pascal spreader lets you spread out cream or chocolate with a single action. A special feature is its adjustable width and height. These allow you to make very thin layers. Use it with or without its detachable cream-comb teeth. The cream-comb has two different triangular tooth spacings. The spreader is also handy for preparing chocolate shavings.

Stainless steel heart-shaped ring



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
	HEIGHT 40 mm					
3077.06	Heart ø 6 cm	6	4	0,8	0,06	6
3077.14	Equivalent to a 14 cm ring	14	4	1	0,16	1
3077.16	Equivalent to a 16 cm ring	16	4	1	0,18	1
3077.18	Equivalent to a 18 cm ring	18	4	1	0,19	1
3077.22	Equivalent to a 22 cm ring	22	4	1	0,23	1
3077.20	Equivalent to a 20 cm ring	20	4	1	0,22	1
3077.24	Equivalent to a 24 cm ring	24	4	1	0,24	1

The heart form lets you make cakes, ice-cream, or other desserts with an original shape that's perfect for birthdays, Mother's Day, and of course, Saint Valentine's day.

Plastic confectioner's ribbon (200 m) - 150 microns - Professional size



Code	Designation	Hcm	Kg
042002	40 mm high	4	1,65
042003	45 mm high	4,5	1,8
042004	50 mm high	5	2,14
042005	60 mm high	6	2,17

Cake-moulding tapes let you line the insides of pastry rings before moulding cream cakes in them. They then make it easy to turn out the frozen cake without damaging the exterior.

Polypropylene precut sheets - 60 microns - Professional size



Code	Designation	Lcm	Hcm	Kg
042011	For cakes ø 65 mm and Ht 40 mm 500 sheets	21,5	4	0,23

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled. These pre-cut linings match the Fab'Rapid shapes or other individual rings and allow even better productivity.

Polypropylene confectioners' ribbon - 60 microns



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
	Set of 100 strips					
042016	For lining cakes until max. ø8cm Delivered in decorated box		27	4,5		0,06
	10-meter roll					
042024	Ht 45 mm	5,2			4,5	0,03
042026	Ht 60 mm	5,2			6	0,04

The transparent polypropylene sheet is for lining cake moulds in order to ensure easy turning out after cream cakes have been chilled.



Stainless steel oblong individual ring



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
	CREATION MATHIEU BLANDIN World pastry champion 2013					
3037.14	Oblong Mathieu Blandin In partnership with the "Ecole Valrhona"	14,5	3,5	2	1	0,06
3099.40	Perforated st/steel ring with straight edge 9,3 cl - individual	14,5	3,5	2		0,06
3006.04	Pusher for oblong rings L. 14 cm	14	3,2	6,1		0,03

Stainless steel rectangular ring, sharp corners



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3943.08		8	2,5	2,5	1,2	0,03
3943.10		10	2,5	3	1,2	0,04
3943.11	Rectangular ring	11,5	4	1,7		0,09
3943.12		12	4	3	1,2	0,09
3943.13		12	4	4	1,2	0,12
3942.16		16	3	2,5	1,2	0,09
3941.18		18	3	2	1,2	0,08

This shape of mould is especially well suited for arranging fillings on a dish: for coating cooked vegetables, rice, vegetarian lasagne, or adding a touch of elegance to dishes such as salmon tartare.

Stainless steel small square individual ring & pusher



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3906.08	Small square Ht 4,5 cm	8	8	4,5	0,8	0,1
3905.08	Small square Ht 2 cm	8	8	2	1	0,05
3099.20	Perforated indiv. 20 cl	8	8	2		0,05
3006.02	Pusher for square pastry form 8 cm	7,7		6,1		0,04

Stainless steel small individual ring



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3938.40	Round ø 60 - Ht 40 mm	6			4	0,8	0,05	6
3939.06	Round ø 65 - Ht 40 mm	6,5			4	0,8	0,05	6
3096.01	Round ø 45 - Ht 25 mm	4,5			2,5	0,8	0,02	6
3069.06	Ovale equivalent to a ø 60 mm ring		8	5,5	4,5	0,8	0,04	6
3037.06	Oblong equivalent to a ø 60 mm ring		7,4	3,3	4,5	0,8	0,04	6
3037.07	Oblong equivalent to a ø 70 mm ring		8,8	5,2	4,5	0,8	0,05	6
3037.14	Oblong Mathieu Blandin		14,5	3,5	2	1	0,06	1

Stainless steel small individual pastry ring



Code	Designation	Øcm	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3937.08	small cake = ring ø7,5 cm		9,4		4,5	0,8	0,08	6
3077.06	Heart ø 6 cm	6			4	0,8	0,06	6
3139.06	Small indiv. square ring, rounded angles		6	6	4	0,8	0,05	6
3027.08	Individual	8	5	4		0,8	0,05	6

The individual shapes are made of stainless steel and used to make small cakes, mousses, individual cream cakes.

Stainless steel pastry form "Calisson"



Code	Designation	Lcm	Wcm	Hcm	Liters.	Th.mm	Kg	PU
INDIVIDUAL :								
3076.11	"Calisson" shaped ring L.11 cm	11	5	4	0,15	0,8		6
MIGNARDISE:								
3076.05	"Calisson" shaped ring L.5,5 cm	5,5	2,5			0,8	0,02	1

Stainless steel pusher for individual pastry rings and forms



Code	Designation	Øcm	Lcm	Wcm	Hcm	Kg
3006.01	Pusher for round ring ø 7.5 - 8 cm	7,4			6,1	0,05
3006.02	Pusher for square pastry form 8 cm		7,7		6,1	0,04
3006.04	Pusher for oblong rings L. 14 cm		14	3,2	6,1	0,03