

PERFECT CULINARY GEOMETRICS

These silicone molds are a great way to quickly prepare clean uniform shapes out of sweet and savory foods. They withstand temperatures from -58 to +482 °F (-50 to +500 °C), and can be used in the oven, freezer, microwave, or steamer. Designed for chefs to mold ganache, praline mixtures, fondant centers, and, gelees into bite size shapes. You can then allow the contents to set, and then easily be un-molded. The perfectly formed sweet centers can be enrobed with chocolate and decorated. Not just limited to sweet applications, these molds are also ideal for making hors d'oeuvres or amuse bouche in bite size portions. 11.5" length x 7.5" width.



OVALS

1.25" diam. x 0.8" h. 49 forms.

M606



ROUNDS

2.2" diam. x 0.5" h. 54 forms.

M607



SQUARES

0.9" square x 0.5" h. 54 forms.

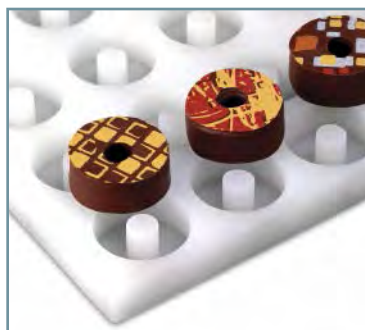
M608



RECTANGULARS

1.4" L x 0.6" w x 0.5" h. 54 forms

M609



DOUGHNUTS

1.2" max. diam. x 0.4" min. diam. x 0.5" h. 40 forms.

M610



TRUFFLES

0.98" indent diam. 67 forms.

M611

PAVOGEL SILICONE MOLDS

Pavogel is a series of silicone molds that are designed for making frozen treats on a stick. The complete range is designed with a hinge system that allows you to easily extract product from the mold and limit handling, helping you to preserve the shape and integrity of the finished goods. The range molds are offered in a variety of shapes and portion sizes to suit different applications. Each tray measures 7.5" length x 5.75" width each tray. Overall tray measures 15.5" length x 11.5" width.



HONOLULU

3.28" L x 3.28" w. 8 forms. 50 sticks.

M670



MALIBU

2.70" L x 1.50" w. 8 forms. 50 sticks.

M671



WAIKIKI

2.64" L x 1.52" w. 8 forms. 50 sticks.

M672