



VALRHONA PERFORATED MOLDS BY DE BUYER

These tart molds are designed and created in partnership with the "Ecole du Grand Chocolat Valrhona". The clever addition of perforations improves this classic and fundamental mold. They promote evenly baked products with uniform browning. The smooth edges and interior finish allow for easy removal of product and tarts with a clean even rim. Stainless steel. Made in France.



RINGS

0.78" height.

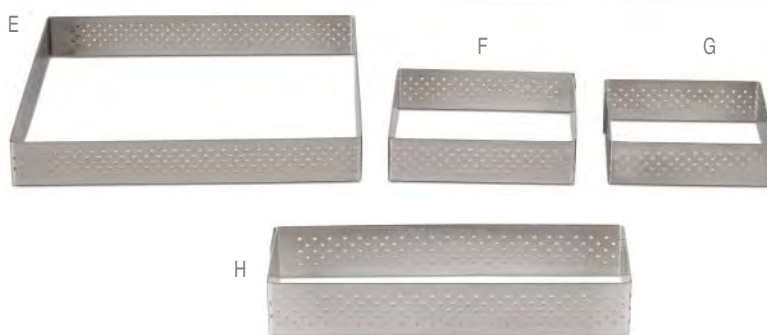
	DIAMETER		DIAMETER
M600 2	2.16"	M600 5	4.92"
M600 2.5	2.55"	C. M600 6	6.10"
A. M600 3	2.95"	M600 7	7.28"
B. M600 4	4.13"	D. M600 8	8.07"



SQUARES

0.78" height.

	SQUARE
E. M678 7	7.87"
F. M678 5	5.9"
G. M678 3	3.14"
M678 2	2.75"



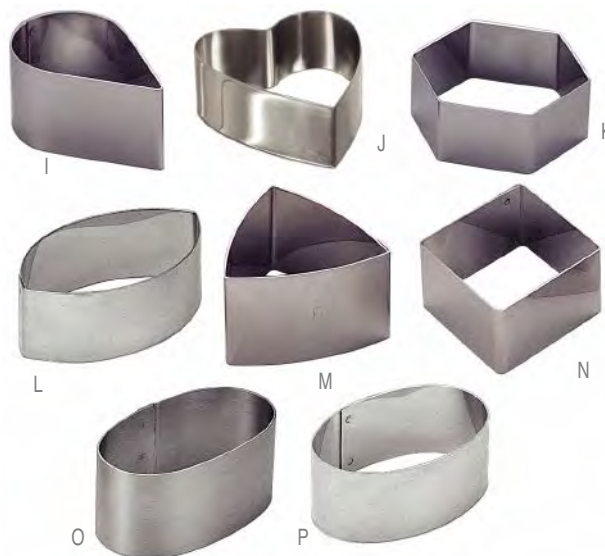
H. RECTANGLE

4.72" length x 1.57" width x 0.78" height.

M677

STAINLESS STEEL MULTI-SHAPE RINGS

	LENGTH	WIDTH	HEIGHT	OZ
I. M442 Tear Drop Ring	3.13"	..	1.5"	2.5
J. M543 Heart Shape Ring	3.25"	3.25"	1.25"	5
K. Hexagonal Rings				
M235 A	..	2.33"	1.25"	3
M235 B	..	2.75"	1.25"	4
L. M238 Pointed Oval Ring/Barquette	3.5"	2"	1.25"	3.5
M. M342 Gothic Triangle Ring	..	2.5"	1.5"	2
N. M236 Diamond Shape Ring	3.5"	2.33"	1.25"	2.5
O. M454 3.75 Oval Race Track Ring	3.5"	2"	2"	6
P. M237 Oval Ring	3"	2"	1.25"	2



Q. ROLLS OF HEAVY CLEAR ACETATE*

Acetate roll for cakes and dessert wraps or as mold liners. 500 ft. per roll.

	HEIGHT		HEIGHT
B860 1.38	1.38"	B860 2.38	2.38"
B860 1.75	1.75"	B860 2.5	2.5"
B860 2	2"	B860 3	3"

R. PRE-CUT ACETATE STRIPS*

For lining dessert molds. Makes removal easier. 1,000 strips per package. Measurements are for maximum allowable diameter.

	DIAMETER	LENGTH	HEIGHT		DIAMETER	LENGTH	HEIGHT
M435 1	2"	6.5"	1"	M436 C	3"	9.75"	1.75"
M435 1.5	3"	9.5"	1.5"	M436 D	3"	9.75"	2.33"
M436 A	2.5"	8"	1.5"	M436 E	3"	9.75"	2"



*The plastic used is food-safe polystyrene.