

Flexipan® The Original Flexible Mould



Demarle has developed a combination of glass fabric and foodgrade silicones: the Flexipan®.

This flexible mould, which was a real revolution for Food professionals, was quickly copied by the silicone injection technics but Flexipan® remains unique with its hitherto unequalled quality. Flexipan® can be easily recognized by his knitted fabric structure, especially on the reverse side of the mould. Thanks to its unique combination, Flexipan® is not only **a solid and longlasting material, but it also offers exceptional non-stick properties.**

Flexipan® has a much longer life than any traditional non-stick coating. Depending on the product, it can be used 2000 to 3000 times before the first signs of sticking appear. Flexipan® can be used to bake or freeze most sweet and savoury products normally manufactured in metallic moulds. Flexipan® can be used at temperatures varying **from -40°C to +280°C.**

Flexipan® **conforms to French, European and US regulations on silicone products in contact with food.** Flexipan® has also obtained the **N.S.F.® certification** (National Sanitation Foundation) in February 1997 which guarantees it conforms to construction and performance standards amongst the most demanding in the world. It guarantees to the user of the products complete security as far as hygiene and non toxicity are concerned. Moreover, Demarle can claim to conform to the FDA (Food and Drug Administration - USA) Norm. All the products have been approved by the National Test Laboratory (L.N.E).

Demarle has developed a range of **more than 200 shapes available** in trays of various sizes to fit all Food professionals requirements: 600 x 400 mm, 400 x 300 mm and 1/2 Gastronorm- (325 x 265 mm) sizes. Other dimensions adapted to the French, German, English and American bakery ovens are available for a few shapes too. It is possible to make personalized shapes as long as we receive a firm order of 300 mats for this shape or 300 individual moulds.

NSF® certification

CERTIFYING BODY: NSF International

(National Safety Foundation, a worldwide acknowledged American organization) - 148 Avenue Grandchamp 1150 BRUXELLES (Belgium)

REFERENCE STANDARD : NSF/ANSI Standard 2

CERTIFIED ASPECT : NSF/ANSI Standard 2 establishes minimum food protection and sanitation requirements for the materials, design, fabrication, construction, and performance of food handling and processing equipment.



Uses and recommendations

■ Filling

Place your Flexipan® on the perforated baking sheet or grid before filling it to facilitate transport to the oven or the freezer. If some of the indents in the tray are empty, you are advised to fill them with a piece of dough or with water. If not, the indents could lose their non-stick properties.

■ Baking

The Flexipan® can be used in any oven, ventilated or deck oven. Temperatures and baking times need to be adjusted depending on the oven used. We recommend to reduce the temperature by 10°C and bake a bit longer than in metallic moulds. Flexipan® should be used on a perforated aluminium sheet or grid to maximise the circulation of air. Generally speaking, small pieces should be unmoulded once out of the oven. For fragile products such as sponge cakes and dacquoise sponge, you are advised to let the product cool before unmoulding.

■ Unmoulding

Depending on the products, unmoulding is easily made either by bending the mould around the frozen products (mousses or crème brûlée) or the gelified products, or by turning the mould upside down for baked products. In the case of small products, one can even remove them at once just by lifting an edge of the Flexipan® tray.

■ Cleaning

To clean, simply soak the mould in hot soapy water using a non abrasive sponge and a non aggressive detergent (neutral Ph = 7). **Caution:** a very aggressive detergent (too acid or too basic) will damage the mould very quickly.

You are advised to wash Flexipan® very regularly since, over time, accumulation of grease is detrimental to the durability of the material. After washing, placing the Flexipan® tray in the oven at 150°C for **two minutes**, will sterilise it and make it perfectly hygienic.

■ Storage

Flexipan® trays should preferably be stored upside down in piles of 6 at the most. For a few shapes, very deep and straight (like Heart shapes Ref. 1340 and Cylinders shapes Ref. 1269), we strongly recommend you to stock them by pile of 2 mats. If not, after a few months, the mould can lose its original shape for ever.

The NF Food Hygiene Norm

FLEXIPAN® - FLEXIPAT® - SILPAT® - ROULPAT® - FIBERLUX® - NORBERT VANNIER RELIEF MATS AND DISCS - SILTRAY® - FIBERGLASS® - SILFORM® - SILFORM® BAGUETTE - SILPAIN®

CERTIFYING BODY: AFAQ AFNOR Certification, 11 rue Francis de Pressensé - 93571 LA PLAINE ST DENIS CEDEX - FRANCE

CERTIFICATION RULES: NF 031

CERTIFIED CHARACTERISTICS: Fitness for cleaning. These products are consistent with the European Parliament regulation No 1935/2004 and with the Council of 27 October 2004 on materials and articles intended to come into contact with food.

