

# MOLDES SILICONA 'SILFORM'

Silicona 60x40 transpirable. Cocción Uniforme



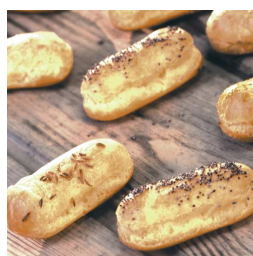
**CHOUX**  
59 unit Ø 30 x 58 mm



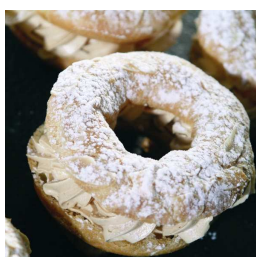
28 unit Ø 67 x 15 mm



**ECLAIR**  
18 unit 125x25 mm.



**MINI-ECLAIR**  
48 unit 70x30x10 mm.



**PARIS-BREST**  
24 unit Ø 80 x 15 mm



**SALAMBO**  
25 unit 90x60x15 mm



**CUILLERE**  
36 unit 90 x 28 x 12mm



**TARTELETA**  
60 unit Ø 42 x 10 mm.  
48 unit Ø 48 x 15 mm.  
40 unit Ø 58 x 20 mm.  
24 unit Ø 77 x 20 mm.  
15 unit Ø 96 x 20 mm.



**TARTELETA CANNELLE**  
60 unit Ø 35 x 15 mm.  
40 unit Ø 46 x 15 mm.



**TARTELETA CARRE**  
60 unit 45 x 45 x12 mm  
40 unit 60 x 60 x15 mm



**TARTELETA OVAL**  
Oval fondo cilíndrico.  
48 unit 66 x 27 x 11 mm  
30 unit 106 x 47 x15 mm

**QUENELE**  
Oval fondo Conico  
72 unit 42 x 26 x20 mm  
42 unit 60 x 40 x25 mm

- Temperatura cocción a +170/180°C durante 15min.
- Cocción uniforme, silicona micro porosa.
- Ideal para la cocción de pâte a choux.