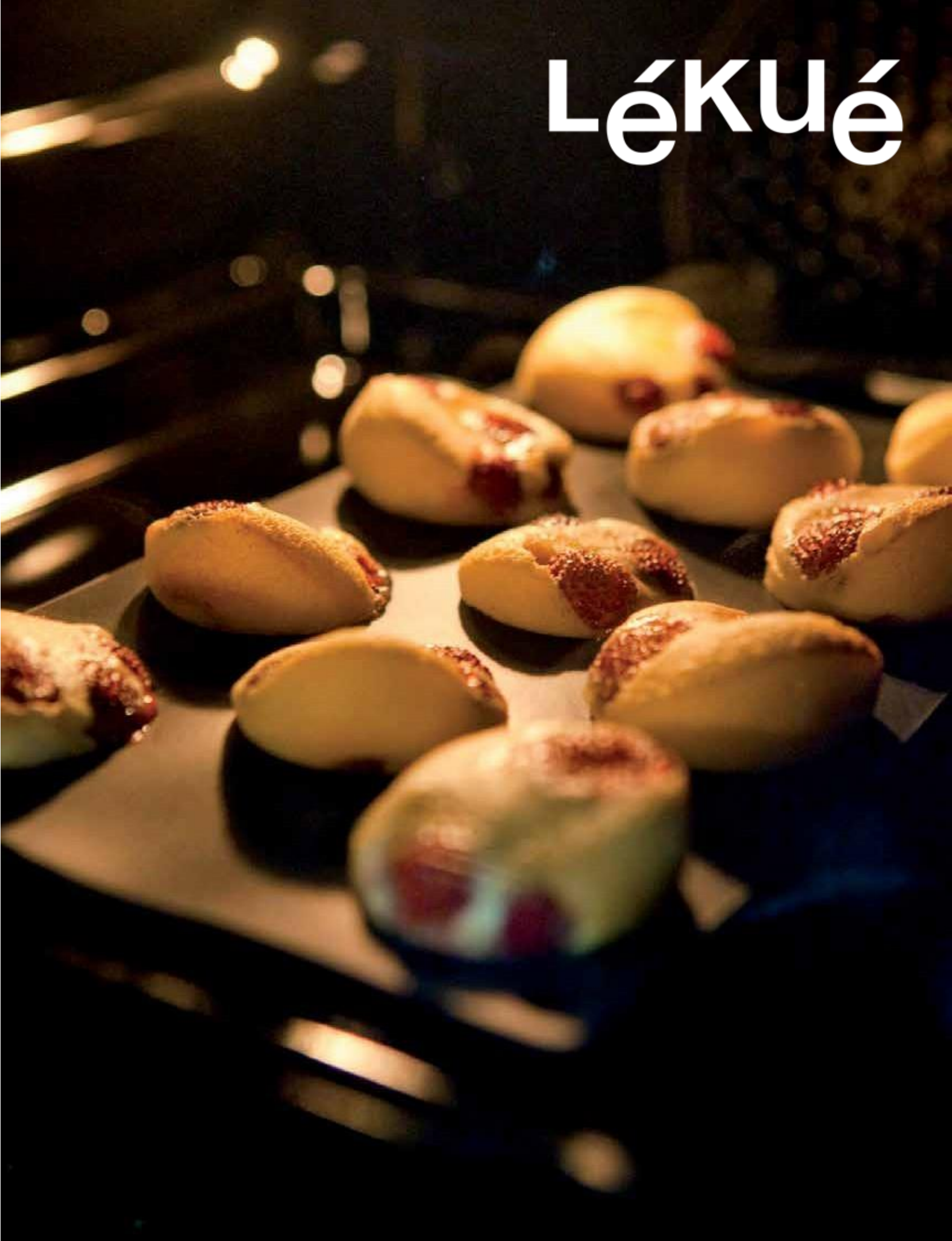
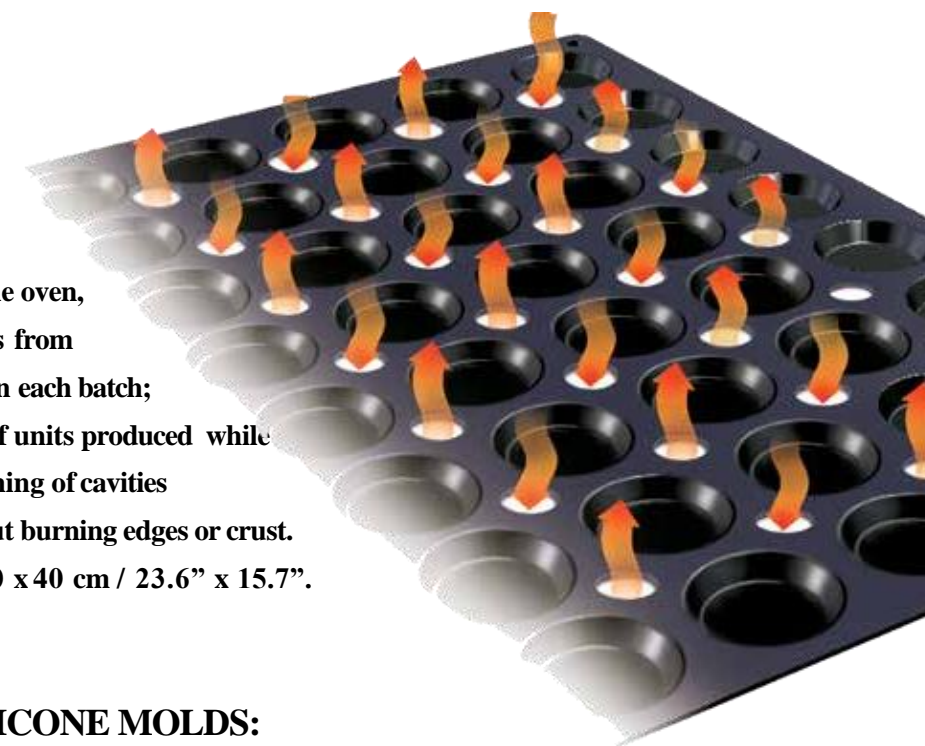


LÉKUÉ



R'SYSTEM® Silicone Molds

R' System allows constant air flow all throughout the oven, thus achieving faster cooking times and even results from center to edges. Design grants a high performance in each batch; maximum use of surface results in a large number of units produced while its flexibility helps to reduce breakage. Glossy finishing of cavities gives preparations a bright and golden finish without burning edges or crust. Can resist over 2000 uses. All molds are sized 60 x 40 cm / 23.6" x 15.7".



INSTRUCTIONS FOR R'SYSTEM SILICONE MOLDS:

- Simply wash, rinse, dry and grease lightly before first use.
- For easier positioning and removal from oven, always put mold on a baking tray before filling.
- Always fill ALL cavities in mold.
- Can go into oven directly from freezer.
- Easy to store.
- Do not place mold directly over a flame or heat source.
- Do not use sharp utensils inside mold.
- Do not use scouring pads or abrasive soaps.
- Observe the recommendations of your oven manufacturer.












Safe from
-76°F to +572°F



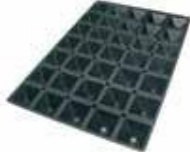






In compliance with European and FDA regulatory requirements for food contact materials.



- 34 R'system molds
- 35 Multi-cavity molds
- 37 Mats & Tools
- 37 Ice Cube Trays

Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)
	R'system mini cake mold	4020930N01M045	30	3.1	1.2	1.3
	R'system savarin mold	4011835N01M045	35	2.9	1.4	3
	R'system mini semi sphere mold	4020196N01M045	96	1.4	0.7	0.3
	R'system semi sphere mold	4020228N01M045	28	2.8	1.4	3
	R'system mini muffin mold	4020870N01M045	70	1.9	1.2	1.4
	R'system muffin mold	4020824N01M045	24	2.8	1.6	4
	R'system madeleine mold	4020644N01M045	44	-	0.7	1
	R'system disc mold	4020112N01M045	12	4.7	0.4	3.7
	R'system disc mold	4020106N01M045	6	6.3	0.4	6.8

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Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)
	R'system cannelé bordelais mold	4021154N01M045	54	2.3	2	2.5
	R'system briochette mold	4020724N01M045	24	3.1	1.4	2.8
	R'system pyramid mold	4020135N01M045	35	2	1.4	-
	R'system mini tartelette mold	4021360N01M045	60	1.8	0.6	0.7
	Multi-cavity muffin mold	0620806R01M022	6	3	1.5	4
	Multi-cavity mini muffin mold	0620811R01M022	11	2	1	2
	Multi-cavity semi-sphere mold	0620206R01M022	6	2.5	1.5	3
	Multi-cavity mini madeleine mold	0620620R01M022	20	1.5	1	0.5
	Multi-cavity madeleine mold	0620609R01M022	9	3	2	1.4

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Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)	Cavity Cap. (oz)
	Multi-cavity tartalette mold	0620515R01M022	15	2	1	1
	Multi-cavity briochette mold	0620706R01M022	6	3	1.5	3.5
	Multi-cavity mini cake mold	0620909R01M022	9	3 x 1	1.5	2.5
	Multi-cavity financier mold	0621009R01M022	9	3.5 x 2	0.5	1.2
	Multi-cavity mini financier mold	0621020R01M022	20	2 x 1	0.5	0.7
	Multi-cavity cannelé bordelais mold	0621108R01M022	8	2	2	2.5
	Multi-cavity mini cannelé bordelais mold	0621118R01M022	18	1	1	1
	Multi-cavity mini savarin mold	0621806R01M022	18	1.5	0.5	3
	Multi-cavity heart mold	0621508R01M022	8	2 x 2.5	1.5	3

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Image	Product and Description	Item No.	Cavity Count	Cavity Ø (in)	Cavity H (in)
	Silicone baking mat	0231360B04M067	15.7	11.8	-
	Non-spill baking sheet	0231240N01M067	15.7	11.8	0.5
	Makisu mat	3400400B04U005	-	-	-
	Ice cube blue 1 in cube (19 cubes)	0250500Z10C004	19		
	Ice cube blue XL 1.57" cube (7 cubes)	0250600Z10C004	7		
	Round ice cube tray Red (18 cubes)	0620200R01C150	18		
	Round ice cube tray Turquoise (18 cubes)	0620200V08C150	18		
	Industrial ice cube tray Red (32 cubes)	0620100R01C050	32		
	Industrial ice cube tray Turquoise (32 cubes)	0620100V08C050	32		
	Piping bag	0650000B04M017	Max capacity comfortably is 4 cups/32 fluid ounces.		

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