

Cooking support
STAINLESS STEEL PERFORATED MOULDS
HORECA & RETAIL



STAINLESS STEEL PERFORATED MOULD

AIR SYSTEM®
de Buyer Concept

de Buyer
DEPUIS 1830 

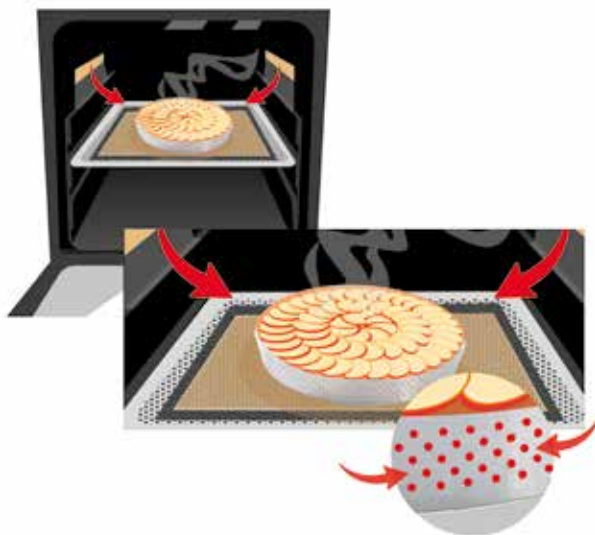


Add some crispiness to your pastries !

AIR SYSTEM concept: the perforations allow the dough to breathe.

They guarantee faster and more homogeneous cooking without drying out the toppings :

- for a crispy and tasty result
- for clean edges and a beautiful look



1) Rapid and even heat distribution
(perfect bake and golden colour)



2) Allows steam to escape
(consistent and optimal baking for a crispy result)

STAINLESS STEEL PERFORATED MOULDS

HORECA & RETAIL

Stainless steel

ADVANTAGES

- Extremely heavy-duty and durable : guaranteed for life.
- 100% stainless steel, coating-free, wear-resistant.
- Suitable for intensive professional use
 - Easy to clean : dishwasher safe.

AIR SYSTEM®
de Buyer Concept

Uniform perforations

ADVANTAGES

- Even heat distribution = quicker cooking.
- Colour and crisping guaranteed, pastry won't dry out.
- Pastry can "breathe" while cooking = doesn't collapse and edges are even and bubble-free.

MOULDS



Baking sheet

ADVANTAGES

- For delicate preparations.
- Practical : fits to the shape of the mould, makes it easier to remove fragile preparations.
- Multi-recipe : ideal for delicate or juicy dishes.
- Reusable : over 200 times.
- Temperature resistant : can go in the freezer and the oven (max. 500°F).
- 2 baking sheets provided in the pack.

Removable bottom

- Easy unmoulding.



ST. STEEL LITIME WARRANTY

COLLECTION

NEW 2022



- Round mould with removable bottom and 2 non-stick baking sheets
3213.20 and 3213.24 - Ø 20 / 24 cm

NEW 2022



- Round fluted tart mould with removable bottom and 2 non-stick baking sheets
3214.24 et 3214.28 - Ø 24 / 28 cm

NEW 2022



- Rectangular mould with removable bottom and non-stick baking sheet
3212.35 - 35 x 10,5 cm

NEW 2022



- Rectangular cake mould with removable bottom and non-stick baking sheet
3215.15 and 3215.26 - L.15 / L.26 cm

NEW 2022



- Kit of reusable non-stick baking sheets
4344.60 for round mould 3213.20
4344.61 for round mould 3213.24
4344.72 for tart mould 3214.28
4344.50 for tart mould 3214.28
4344.41 for cake mould 3215.15
4344.42 for cake mould 3215.26

QR CODE LINK



Recipe ideas

PACKAGING

Individual decor box

- Instructions included
- Detachable recipe on the back



Cardboard box for baking sheets in various sizes



3213.20



4344.60

3213.24



4344.61

3214.28



4344.72

3212.35



4344.51

3215.15



4344.41

3215.26



4344.42



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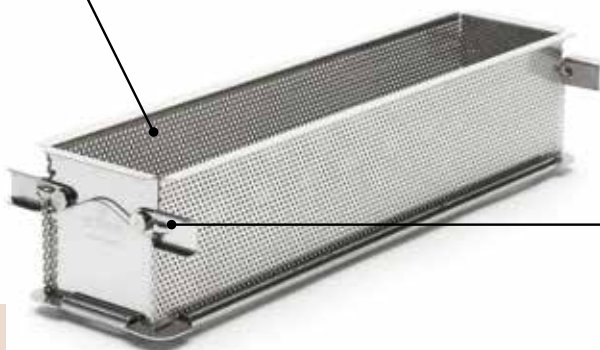
FABIEN PAIRON

Meilleur ouvrier de France 2011

Fabien is a butcher and deli specialist who teaches at the EHL hospitality management school in Lausanne and has designed and developed a next-generation pâté en croûte mould. Ideal for making pâté en croûte, pan loaves, pain d'épices, sausage in brioche, and savoury and sweet cakes.

GEOFORME**Perforated stainless-steel body****ADVANTAGES**

- Extremely heavy-duty and durable.
- 100% stainless-steel : the surface won't get scratched.
- Suitable for intensive professional use.
 - Easy to clean : dishwasher safe.
 - Will not deform.
- Can be used alone or with baking parchment (not included).

**All-in-one design****ADVANTAGES**

- Riveted latches and integrated hinges.
- Unfolds without having to be taken apart : prevents pieces from getting lost. The 4 sides are easy to fold.
- Fastens with secure latches.
- Easy to assemble and take apart.
- Quick to get food out.
- When unfolded can be used as a template for cutting out pâté en croûte pastry.

AIR SYSTEM®
 de Buyer Concept

Uniform perforations**ADVANTAGES**

- Even heat distribution = quicker cooking.
- Colour and crisping guaranteed, pastry won't dry out.
- Pastry can "breathe" while cooking = doesn't collapse and edges are even and bubble-free.

**Integrated flat edges****ADVANTAGES**

- Flawless even finish : for pâté en croûte pastry edging.

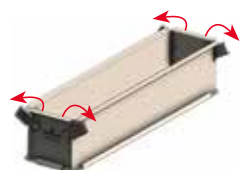
**ST. STEEL LITIME WARRANTY**

Also available without perforations
 easy for fluid or juicy preparations.

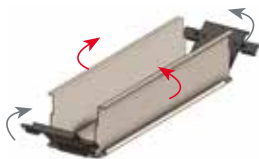


1 Instructions

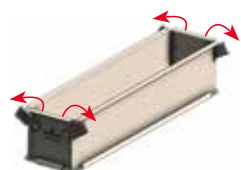
- 1** The unfolded mould is perfectly flat and stable and can be used as a template for cutting out pâte en croûte pastry.



- 2** Fold up the 2 long sides.



- 3** Then fold up the remaining 2 sides and lock in place with the 4 integrated hinges.

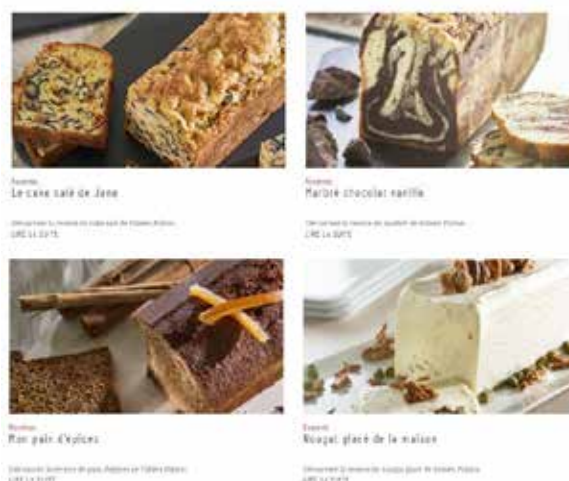


- 4** Your mould is ready to be lined then filled.



2 Recipe ideas

- Pâté en croûte
- Savoury or sweet cake
- Brioche
- Chocolate and vanilla marble cake
- Pain d'épices
- Iced nougat ...



3 Care

- Wash in warm water with washing-up liquid.
- Leave to soak if needed.
- Goes in the dishwasher or potwasher.

PACKAGING

Individual decor box



Plastic film with recipe booklet



Cardboard box for baking sheets in various sizes (set of 2)



3210.24 (perforated)



3210.35 (perforated)



3210.48 (perforated)



3211.24 (plain)



3211.35 (plain)



3211.48 (plain)



4344.21

4344.22

4344.23

4344.21

4344.22

4344.23

STAINLESS STEEL PERFORATED MOULDS

HORECA & RETAIL

COLLECTION



Stainless steel perforated model

- 3210.24 Suitable for domestic oven (format 24 x 5 x 6 cm / 0,7 L)
- 3210.35 Suitable for domestic oven (format 35 x 7 x 7,5 cm / 1,8 L)
- 3210.48 Professionnal size only (format 48 x 9 x 8,5 cm / 3,6 L)



Stainless steel plain model

- 3211.24 Suitable for domestic oven (format 24 x 5 x 6 cm / 0,7 L)
- 3211.35 Suitable for domestic oven (format 35 x 7 x 7,5 cm / 1,8 L)
- 3211.48 Professionnal size only (format 48 x 9 x 8,5 cm / 3,6 L)

ACCESSORIES



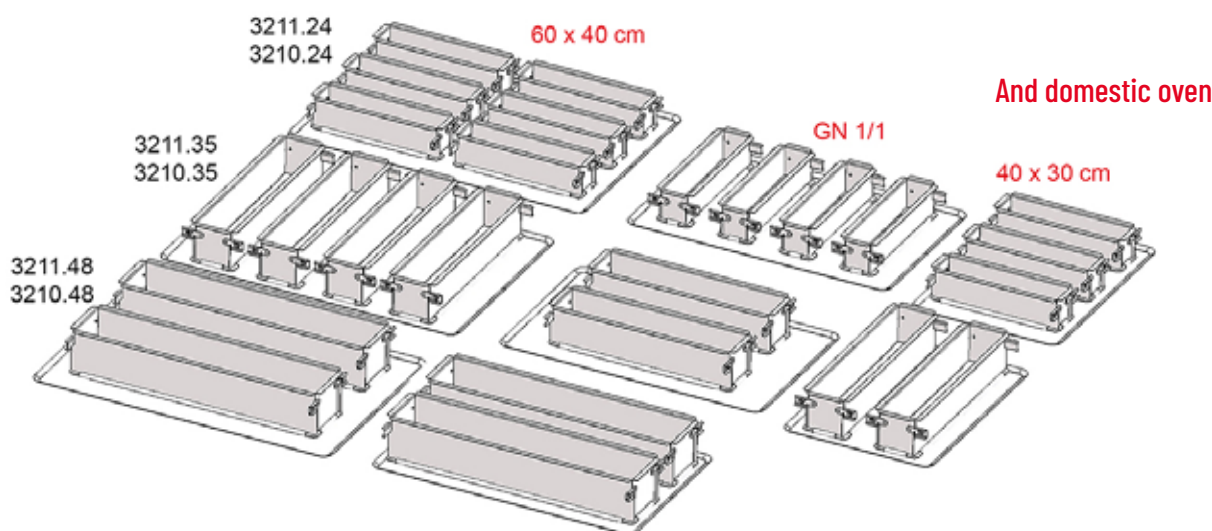
NEW 2022

- Set of 2 reusable non-stick baking sheets

4344.21 for Geofome mould 3210.24 et 3211.24

4344.22 for Geofome mould 3210.35 et 3211.35

4344.23 for Geofome mould 3210.48 et 3211.48

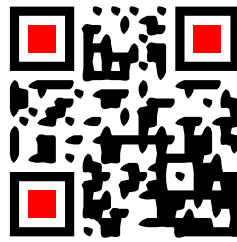


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Video demo

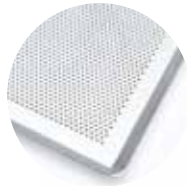


BAKING TRAY

Stainless steel

ADVANTAGES

- Extremely heavy-duty and durable: guaranteed for life.
 - Will not deform : 1 mm thick.
- 100% stainless steel, coating-free, wear-resistant.
- Suitable for intensive professional use
 - Easy to clean : dishwasher safe.



De Buyer's brand stamped



AIR SYSTEM[®] de Buyer Concept

Uniform perforations

ADVANTAGES

- Even heat distribution = quicker cooking.
- Colour and crisping guaranteed ; pastry won't dry out.
- Pastry can "breathe" while cooking = doesn't collapse and edges are even and bubble-free.

ST. STEEL LITIME WARRANTY

1 Instructions

Oven cooking : pairs perfectly with your silicone mats with its micro perforation for perfect homogeneous air circulation.

- Pair the tray with baking sheets, supple pastry moulds or perforated stainless steel moulds ...
- Place your preparations directly on the tray or combine it with silicone mat, baking paper, moulds or rings etc...
- Ideal for dry doughs : sweet shortcrust pastry / shortcrust pastry / sweet pastry / puff pastry / breads & Viennoiserie.
- Recipes : tart bases, tarts, tartlets, quiches, pizzas, pies, galettes, etc.

Cold use : resistant to low temperatures and moisture.

- Perfect support for freezing or deep freezing, storings foods or cooling pastries crusts or baked goods.
- Combine with silicone mat or any other support when cold forming for easier unmoulding.
- Easy care of the stainless steel. Dishwasher safe.

PACKAGING

Individual decorative kraft box • Instructions included
 Detachable recipe on the back



COLLECTION



• Baking tray
 3367.40 - 40 x 30 cm



• Baking tray for 3 baguettes
 3366.03 - 40 x 24,5 cm

Find all our pictures on <https://joomeo.com/DeBuyer>

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Password : France

LINK QR CODE



Recipe ideas



L'ÉCOLE
VALRHONA
東京

Perforated stainless-steel tart ring developed in partnership with L'École du Grand Chocolat Valrhona. Perfect for shortcrust-type pastry like pâte sablée and pâte brisée, and for puff pastry. Ideal for tarts, tartlets, puddings, pies and quiches.

RINGS

Valrhona collection



BV Cert. 6054661



AIR SYSTEM®
de Buyer Concept

Micro-perforated stainless steel

ADVANTAGES

- Excellent heat distribution.
- Beautiful caramelisation.
- Crisping guaranteed : pastry won't dry out. Pastries produce steam while baking, which can escape through the perforations. This makes the edges perfectly even and bubble-free.
- Subtle perforations appear on the edges : the sign of perforated-ring cooking.



High-quality stainless steel

ADVANTAGES

- Will not oxidise when exposed to low freezer temperatures.
- Quality spring material : the rings always return to their original shape.
- Easy to clean : dishwasher-safe.
- Flat edges for a flawless finish.

Multipoint external weld

ADVANTAGES

- Durable and resists thermal shock.
- Smooth inside surface.
- No gap or overlap.
- Perfectly formed cakes and dishes : flat, straight surfaces.

de Buyer's brand stamped and origin

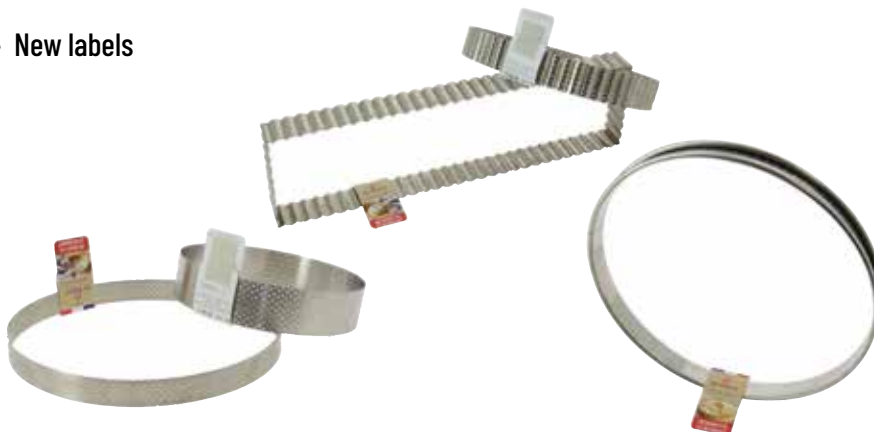
- Identification of the collaboration with Valrhona and Buyer.
- Origin : made in France.



ST. STEEL LITIME WARRANTY

PACKAGING

- New labels



Cooking support
STAINLESS STEEL PERFORATED MOULDS
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COLLECTION

Ring with straight edge Ht 2 and 3,5 cm : for tarts with a sleek design ...

Tart ring with straight edge - Round

Height 2 cm

3099.01	Ø 5,5 cm
3099.02	Ø 6,5 cm
3099.03	Ø 7,5 cm
3099.00	Ø 8,5 cm
3099.04	Ø 10,5 cm
3099.05	Ø 12,5 cm
3099.06	Ø 15,5 cm
3099.07	Ø 18,5 cm
3099.08	Ø 20,5 cm
3099.09	Ø 24,5 cm
3099.10	Ø 28,5 mm

Height 3,5 cm

3098.01	Ø 5,5 cm
3098.02	Ø 6,5 cm
3098.03	Ø 7,5 cm
3098.00	Ø 8,5 cm
3098.04	Ø 10,5 cm
3098.05	Ø 12,5 cm
3098.06	Ø 15,5 cm
3098.07	Ø 18,5 cm
3098.08	Ø 20,5 cm
3098.09	Ø 24,5 cm
3098.10	Ø 28,5 cm



Tart ring with straight edge - Square

Height 2 cm

3099.19	7 x 7 cm
3099.20	8 x 8 cm
3099.21	15 x 15 cm
3099.23	17,5 x 17,5 cm
3099.22	20 x 20 cm

Height 3,5 cm

3098.19	7 x 7 cm
3098.20	8 x 8 cm
3098.21	15 x 15 cm
3098.23	17,5 x 17,5 cm
3098.22	20 x 20 cm



Tart ring with straight edge - Rectangular

Height 2 cm

3099.30	12 x 4 cm
3099.32	25 x 8 cm
3099.33	28 x 11 cm

Height 3,5 cm

3098.30	12 x 4 cm
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Tart ring with straight edge - Heart

Height 2 cm

3099.50	Ø 8 cm
3099.51	Ø 12 cm
3099.52	Ø 18 cm
3099.53	Ø 22 cm



Tart ring with straight edge - Hexagonal

Height 2 cm

3099.60	11 x 11 cm
3099.61	22 x 22 cm
3099.62	26,5 x 26,5 cm
3099.63	31 x 31 cm



Tart ring with straight edge - Calisson

Height 2 cm

3099.70	12 x 5 cm
3099.72	18 x 7,8 cm
3099.73	25,5 x 11 cm



Tart ring with straight edge - Oblong

Height 2 cm

3099.40	14,5 x 3,5 cm
3099.42	27 x 8 cm
3099.43	30 x 11 cm



Fluted tart ring with straight edge Ht 3 cm : for large tarts and pies ...

Fluted tart ring with straight edge - round

Height 3 cm

3030.20	Ø 20 cm
3030.24	Ø 24 cm
3030.28	Ø 28 cm
3030.32	Ø 32 cm



Fluted tart ring with straight edge - square

Height 3 cm

3031.23	23 x 23 cm
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Fluted tart ring with straight edge - rectangular

Height 3 cm

3032.25	35 x 10 cm
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Tart ring, rolled edge Ht 2 cm : for "traditional" tarts

Tart ring rolled edge

Height 2 cm

3093.06	Ø 6 cm
3093.08	Ø 8 cm
3093.10	Ø 10 cm
3093.22	Ø 22 cm
3093.24	Ø 24 cm
3093.26	Ø 26 cm
3093.28	Ø 28 cm



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VL_EN_V4_05/22