

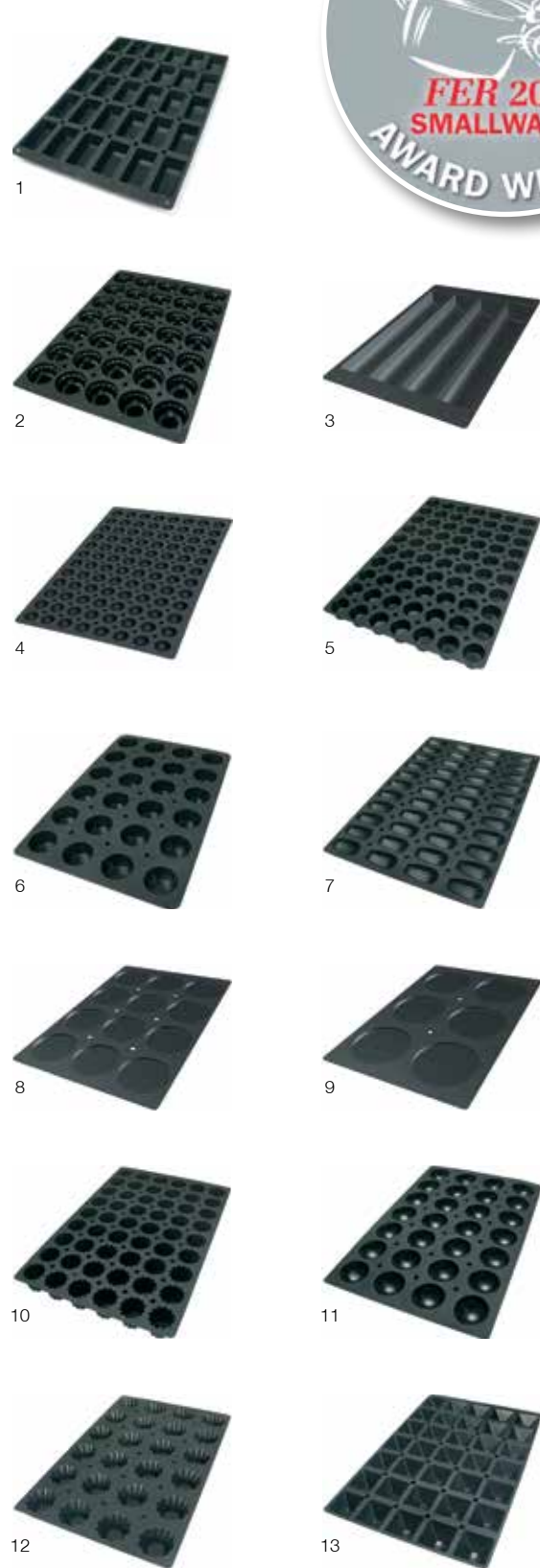
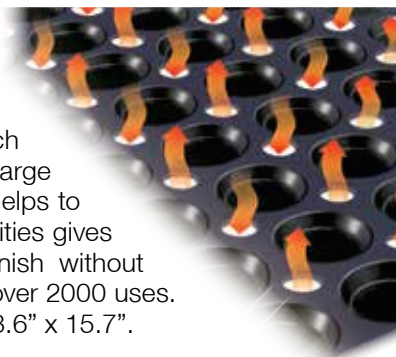


Lékué
Foodservice



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".

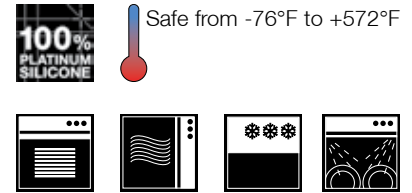


1. Mini cake - 30 cavities
1.2" H, 3.4 oz. each
Item No: 4020930N01M045
List \$90
2. Savarin - 35 cavities
1.4" H x 2.9" Ø, 3.0 oz. each
Item No: 4011835N01M045
List \$90
3. Log mold - 4 cavities
1.6" H x 2.2" Ø, 2.3 qt. each
Item No: 4020104N01M045
List \$90
4. Semi sphere - 96 cavities
0.7" H x 1.4" Ø, 0.3 oz. each
Item No: 4020196N01M045
List \$90
5. Mini muffins - 70 cavities
1.2" H x 1.9" Ø, 1.4 oz. each
Item No: 4020870N01M045
List \$90
6. Muffins - 24 cavities
1.6" H x 2.8" Ø, 4 oz. each
Item No: 4020824N01M045
List \$90
7. Madeleine - 44 cavities
0.7" H, 1.0 oz. each
Item No: 4020644N01M045
List \$90
8. Disc - 12 cavities
0.4" H x 4.7" Ø, 3.7 oz. each
Item No: 4020112N01M045
List \$90
9. Disc - 6 cavities
0.4" H x 6.3" Ø, 6.8 oz. each
Item No: 4020106N01M045
List \$90
10. Cannelé bordelais - 54 cavities
2" H x 2.3" Ø, 2.5 oz. each
Item No: 4021154N01M045
List \$90
11. Semi sphere - 28 cavities
1.4" H x 2.8" Ø, 3.0 oz. each
Item No: 4020228N01M045
List \$90
12. Briochette - 24 cavities
1.4" H x 3.1" Ø, 2.8 oz. each
Item No: 4020724N01M045
List \$90
13. Pyramide - 35 cavities
1.4" H, 2.0 oz. each
Item No: 4020135N01M045
List \$90
14. Mini tartelette - 60 cavities
0.6" H x 1.8" Ø, 0.7 oz. each
Item No: 4021360N01M045
List \$90



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.



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



Silicone baking mat
Item No: 0231360B04M067
15.7" x 11.8" / List \$25



Non-spill baking sheet
Item No: 0231240N01M067
15.7" x 11.8" x 0.5"
List \$20



Makisu mat
Item No: 3400400B04U005
9.4" x 8.1" / List \$10





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