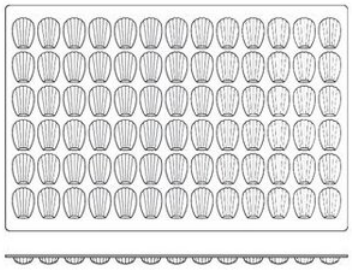
trenton

Silicon Mould - Mid Madelaine

Frenti

Classic Pastry Dessert Frenti grande is a collection of 600 x 400mm silicon moulds made in italy which are ideal for those professionals who want to make sweet and savoury creations of a high aesthetic level. Frenti grande silicon Moulds have been designed in order to allow a more efficient use for cooking surfaces. The moulds are endowed with flexible, non-stick properties and a special gloss effect of the cavities. These moulds are made of 100% food safe silicone, are suitable for freezing and for cooking in convection ovens or microwave ovens at temperatures ranging from -60°C to 230°C. They use high quality liquid platinum silicone that is suitable for contact with food and completely non-toxic. This range is a collection of original moulds which has gained recognition thanks to its unique shapes. These moulds are divided into; traditional Classic Pastry desserts, one Bite; which are ideal for finger food catering, Cakes, one Portion dessert; which are perfect for the creation of refined and original desserts.



PRODUCT ITEMS

Item Img	Item Number	Details	Length	Width	Height	Size overall	Capacity	Brand	Material	Number of moulds
	54830	78 Cup	46mm	33mm	15mm	600 x 400mm	11ml	Frenti	Silicon	78