

STEEL CREME CARAMEL FORM 5.5x5.1 cm

Conical Creme Caramel Mold (Darioles) – Stainless Steel



vedi prodotto online

CODICE: 0710021859555

MARCA: DE BUYER



SOLUZIONI FOODSERVICE

The stainless steel conical Crème Caramel Mold, also known as the Darioles mold, is an indispensable tool for professional and creative cuisine. Designed for cold shaping, it is ideal for preparing crème caramel and numerous other sweet and savory recipes, ensuring precise results and impeccable presentation.

Crafted from sturdy, non-deformable stainless steel, it ensures a uniform shape and a clean finish, enhancing every creation. The perfectly smooth interior surface makes it easy to remove the mold, making extraction simple and safe even for the most delicate preparations.

MAIN FEATURES

- Material: High quality stainless steel
- Shape: conical, ideal for darioles and crème caramel
- Use: Designed for cold forming
- Smooth internal surface: for easy and precise unmolding
- Non-deformable structure: resistant to intensive use
- Maintenance: dishwasher safe
- Available in Ø 4.8 / 5.5 / 6.4 / 8 cm

MULTIFUNCTIONAL USE

In addition to crème caramel, the mold is perfect for:

- soufflé and flan
- spoon dessert
- ice creams and semifreddos
- rice, flans and savoury preparations

COMPATIBILITY

- Suitable for refrigerator, freezer and blast chiller
- Not suitable for microwave oven

ADVANTAGES

- Non-deformable and durable over time
- Designed for professional and intensive use
- Ensures an elegant and uniform presentation
- Easy to clean and maintain