DE BUYER 1851.21D

DE BUYER Elastomoule Silicone Mini Madeleine Mold (20 Cavities)

Model: **1851.21D** | Brand: **DE BUYER**

1. Product Overview

The DE BUYER Elastomoule Silicone Mini Madeleine Mold is designed for baking 20 individual mini madeleines. Crafted from high-quality silicone, this mold offers excellent flexibility and non-stick properties, ensuring easy demolding and consistent baking results. Its patented R'System perforations promote optimal heat and cold circulation for homogeneous cooking across all cavities.

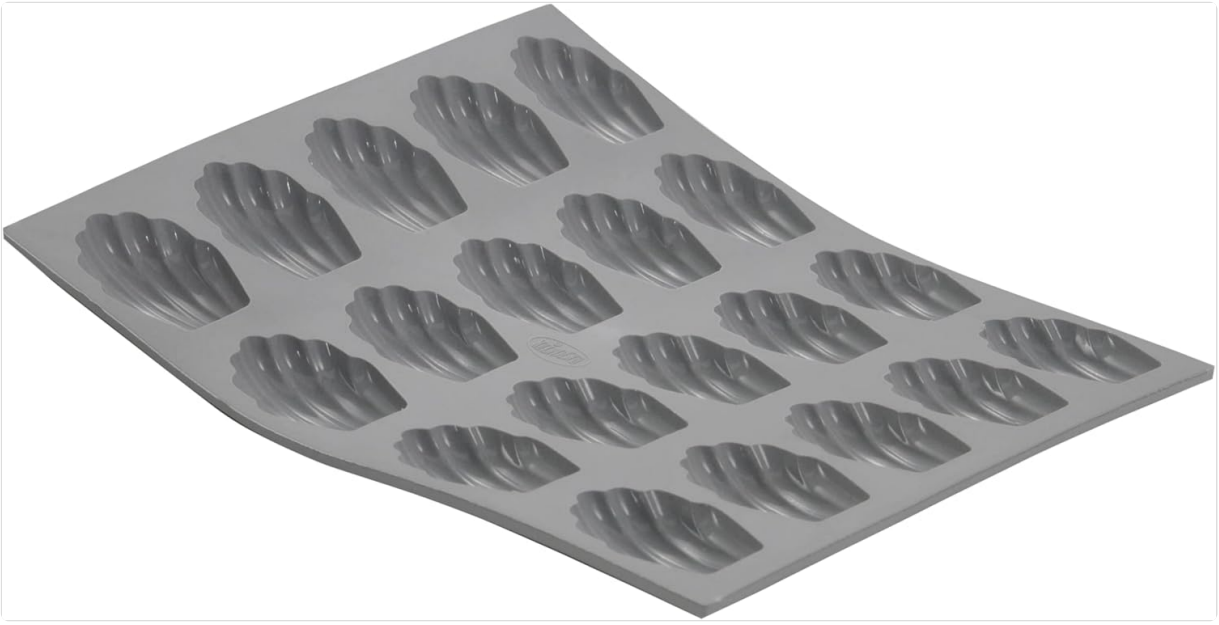


Image 1: Top view of the DE BUYER Elastomoule Silicone Mini Madeleine Mold with 20 cavities.

Key Features:

- **Material:** Pure food-grade silicone with metal powder for enhanced heat conduction.

- **Capacity:** 20 mini madeleine cavities.
- **Temperature Range:** Suitable for use in ovens and freezers from -70°C to +300°C (-94°F to +572°F).
- **Heat Distribution:** Quick and even heat transmission for consistent baking.
- **Non-Stick:** Flexible and anti-adhesive surface for easy demolding.
- **R'System Perforations:** Patented system for improved hot and cold air circulation, ensuring uniform cooking.
- **Origin:** Made in France.

2. Setup and First Use

Before First Use:

1. Remove all packaging and labels from the mold.
2. Wash the mold thoroughly with warm soapy water.
3. Rinse completely and dry with a soft cloth or allow to air dry.

Preparation for Baking:

For optimal results, especially during the first few uses, lightly grease the mold cavities with butter or a non-stick spray. While the mold is inherently non-stick, initial greasing can further enhance demolding ease and caramelization.

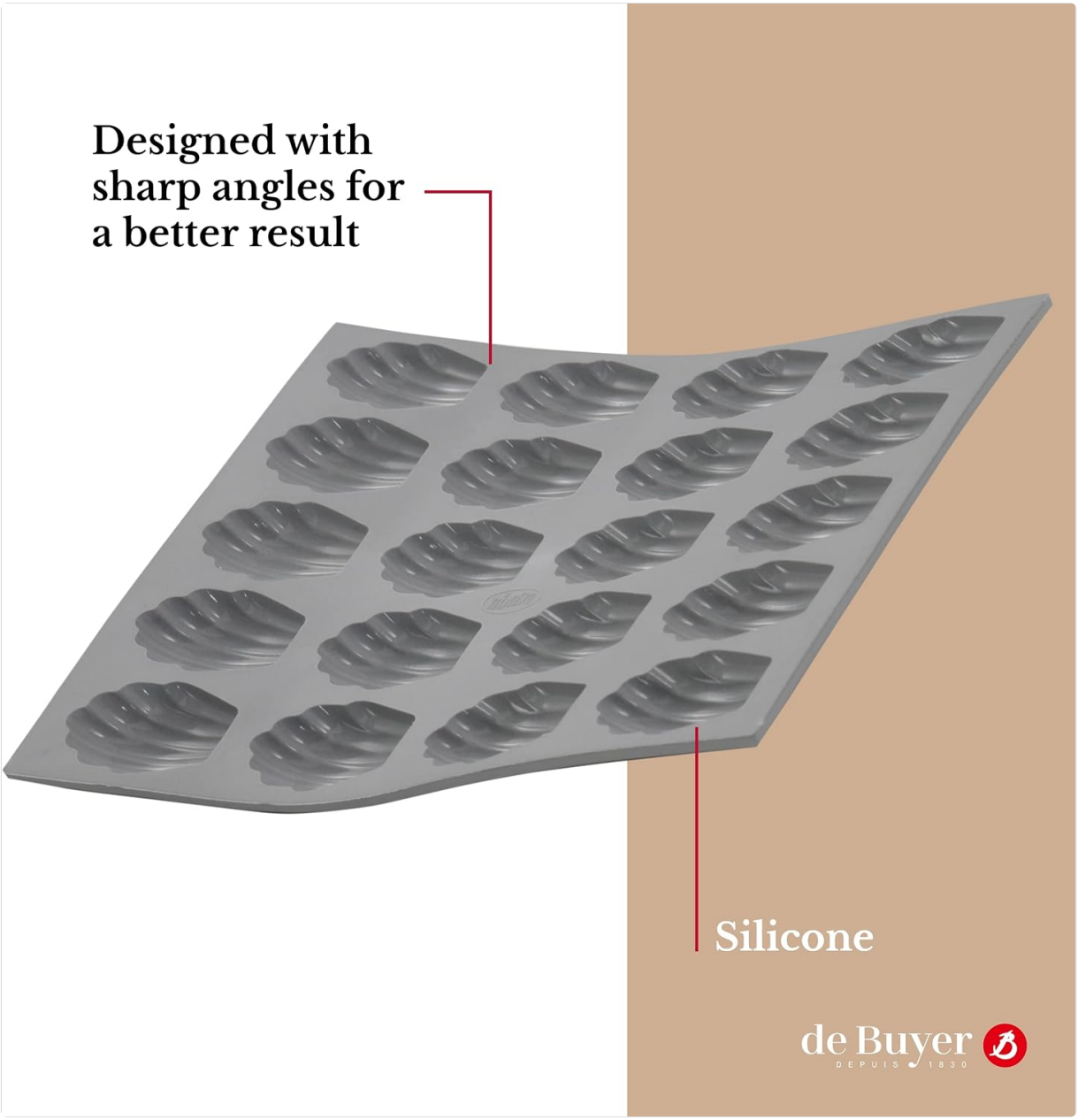


Image 2: Angled view of the mold, highlighting its silicone material and design with sharp angles for precise madeleine shapes.

3. Operating Instructions

Baking:

1. Place the mold on a baking sheet for stability before filling.
2. Fill each cavity with your madeleine batter, ensuring not to overfill.
3. Bake according to your recipe's instructions. The mold's R'System perforations ensure even heat distribution, which may slightly reduce baking times compared to traditional molds. Monitor your baked goods closely.
4. The mold is safe for use in conventional ovens, convection ovens, and microwave ovens within the specified temperature range.

Freezing:

The mold can also be used for freezing preparations. Its flexibility allows for easy removal of frozen items.

Demolding:

Once baking or freezing is complete, allow the mold to cool slightly if hot. Due to the silicone's flexibility and non-stick properties, items can be easily pushed out from the bottom of each cavity.



Image 3: Close-up view of the mold, indicating its manufacturing origin in France.

4. Maintenance and Care

Cleaning:

- The mold is dishwasher safe.
- Hand washing with warm soapy water is recommended for extending the product's lifespan and maintaining its non-stick properties.
- Avoid using abrasive cleaners, scouring pads, or sharp utensils that could damage the silicone surface.

Storage:

Store the mold flat or rolled to prevent creasing, which could affect its shape over time. Keep it in a clean, dry place away from direct sunlight.

5. Specifications

Attribute	Detail
Brand	DE BUYER
Model Number	1851.21D
Material	Silicone
Color	Grey
Overall Dimensions (L x W x H)	20.96 x 17.53 x 1.02 cm (approx. 8.25 x 6.9 x 0.4 inches)
Individual Cavity Dimensions	Approx. 4 x 1.1 x 3 cm (length x height x width)
Weight	41 g
Temperature Range	-70°C to +300°C (-94°F to +572°F)
Special Features	Freezer safe, Oven safe, Microwave safe, Non-stick, R'System perforations
Country of Origin	France

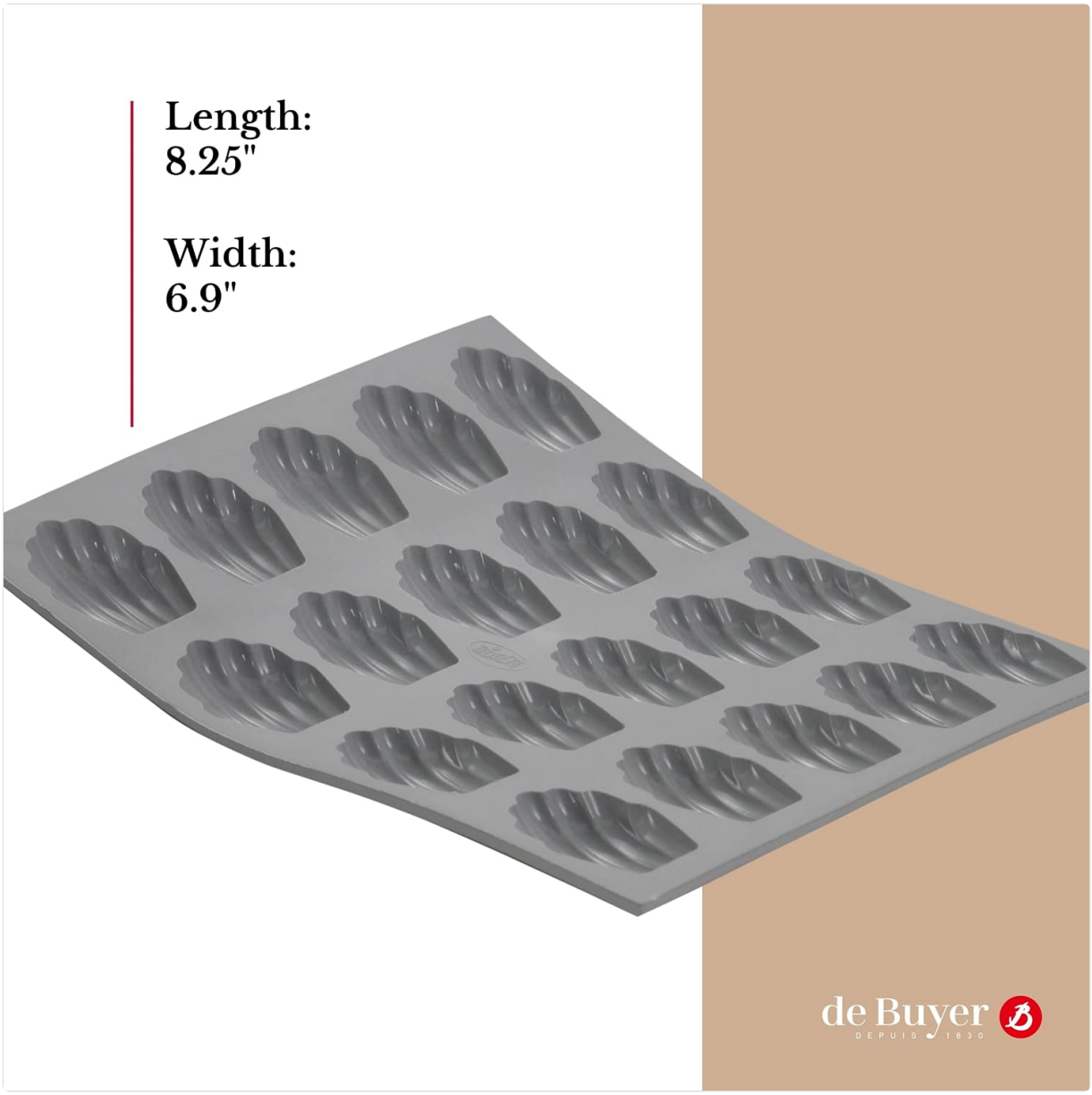


Image 4: The mold with its overall length (8.25") and width (6.9") dimensions highlighted.

6. Warranty and Support

For any questions regarding the DE BUYER Elastomoule Silicone Mini Madeleine Mold, including product performance or care, please contact DE BUYER customer support directly. Specific warranty information may vary by region and purchase location. Please refer to the manufacturer's official website or your purchase documentation for detailed warranty terms.