



FLEXIPAT® SHEET

The FLEXIPAT® has all the advantages of the FLEXIPAN® with its flexibility, support and non-stick properties, which makes turn out easy. It is used in a similar manner as the EXOPAT® on account of its flatness.

Item #	Sheet Sz	Inner Dimensions
321200	23 3/4" x 15 3/4"	L 21" x W 14" x H 3/8"
321201	23 3/4" x 15 3/4"	L 21 3/4" x W 14 1/4" x H 3/4"

- Extra heat resistancy: USABLE from -40°F to + 580°F.
- Easy turn out.
- Can be used 2000 to 3000 times.
- No greasing necessary.
- Easy to clean.
- Ensure constant thickness.



Flexipat features raised edges in its design and it allows FLEXIPAT® to be used in a variety of ways.

1. Spread or pour any type of preparations: fruit jellies, ganaches, coulis, crème brûlée etc.
2. Bake biscuits.
3. Obtain a sheet ready to assemble in frames, without wasting material.
4. Ensure constant thickness.

Mold turn out does not cause any problems on account of its flexible and non-stick properties of the FLEXIPAT®. It is very easy maintenance: just dip in soap water and clean with a soft sponge.

For drying, place in the oven for 2 to 3 minutes at 212° F."



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