

Round pizza tray, heavy blue steel



Code	Designation	Øcm	Th.mm	Kg	PU
5350.24		24	1	0,37	5
5350.28		28	1	0,52	5
5350.32		32	1	0,65	5
5350.36		36	1,2	1	5
5350.40		40	1,5	1,2	5

This round tray with flared edges is made of blue steel plate, 1.0mm to 1.5mm thick (16-20 gauge) according to diameter. The plaque will not distort and ensures good heat transmission. This steel plate has a high-quality surface that will not stain pastry bottoms; it is micro-roughened, creating an air mattress between the food to be cooked and the metal. Ideal for pizzas.

Perforated pizza tray, heavy blue steel - Holes ø 10 mm



Code	Designation	Øcm	Kg	PU
	Concept AIR SYSTEM			
5353.24		24	0,32	5
5353.28		28	0,45	5
5353.32		32	0,59	5

Thickness 1 mm



Round pierced pizza tray, aluminium - Hole ø 10 mm



Code	Designation	Øcm	Hcm	Th.mm	Kg	PU
	Concept AIR SYSTEM					
7366.28		28	0,7	1	0,15	5
	While stocks last					
7366.32		32	0,7	1	0,2	5

The low-profile pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.

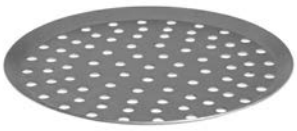
Non-stick aluminium round tray "CHOC"



Code	Designation	Øcm	Hcm	Th.mm	Kg
8136.28	Round pizza tray	28	1	2,3	0,41
	While stocks last				

This round aluminium PTFE-coated plate is completely non-stick, tough, and easy to keep clean. The edge is slightly raise to prevent the mixture from spilling over into the oven during cooking.

Non-stick aluminium perforated round tray "CHOC"



AIR SYSTEM de Buyer Concept

Code	Designation	Øcm	Th.mm	Kg
	Concept AIR SYSTEM			
8137.28		28	2,3	0,36
	While stocks last			

The non-stick pie tray with its slightly raised edges is perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Perforated pizza screen for cooking - aluminium



AIR SYSTEM de Buyer Concept

Code	Designation	Øcm	Kg
	Concept AIR SYSTEM		
7350.28		28	0,07
7350.31		31	0,09
7350.33		33	0,1
7350.38		38	0,14
7350.48		48	0,21

Perfect for making pizzas, flammenkuche savory tarts, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom.



For the use in domestic oven of
the baking trays, baking supports and mats
choose the size 40 x 30 cm max.

The GN and 60 x 40 cm sizes are suitable
for professional ovens.

Find our user guide on page 225
for steel / aluminum / stainless steel baking supports



Steel baking tray straight edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
5362.40		40	30	2	1,2	1,57
5362.60		60	40	2	1,2	2,58
5320.53	GN 1/1	53	32,5	2	1,2	1,97

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Steel baking tray oblique edges



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
5321.53	GN 1/1	53	32,5	1	1,2	1,71	5
5321.65	GN 2/1	65	53	1	1,2	3,28	3
5363.40		40	30	1	1,2	1,12	5
5363.60		60	40	1	1,2	2,24	5

This black steel plate tray gives perfect heat transmission. This kind of steel plate is perfect for baking; it will not stain the bottoms of cakes or croissants. The surface of this steel plate is micro-roughened, creating an air mattress between the food to be cooked and the metal. Very resistant to long-lasting temperature changes.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
7362.60	Straight edges	60	40	2	1,5	1,14

This aluminium tray is specially designed for transmitting the cold in frozen food cabinets.

Aluminium baking tray - Special hard 1,5mm-thick aluminium



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
7360.40	Oblique edges	40	30	1	1,5	0,5	5
7360.53	Oblique edges	53	32,5	1	1,5	0,8	5
7360.60	Oblique edges	60	40	1	1,5	0,95	5



Perforated flat baking tray - hard 1,5 mm thick aluminium



AIR SYSTEM de Buyer Concept

Code	Designation	Lcm	Wcm	Th.mm
	Concept AIR SYSTEM			
7368.30	special for mini domestic oven	30	20	1,5
7368.40		40	30	1,5
7368.60		60	40	1,5

No edge for optimized space : it enables to put a baking paper or a mat completely flat. The perforations ø 3 mm enable an homogeneous cooking.

Perforated baking tray - Special hard 1,5mm-thick aluminium



AIR SYSTEM de Buyer Concept

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
	Concept AIR SYSTEM						
7367.40	Perforated ø 3 mm, oblique edges	40	30	1	1,5	0,5	5
7367.53	Perforated ø 3 mm, oblique edges	53	32,5	1	1,5	0,6	5
7367.60	Perforated ø 3 mm, oblique edges	60	40	1	1,5	0,72	5

The perforated plate with formed edges is ideal for use in fan ovens. Example : toasting almonds. It is a perfect support for cooking in silicone pastry moulds.

Non-stick aluminium perforated rectangular pastry tray - Holes ø 3 mm



AIR SYSTEM de Buyer Concept

Code	Designation	Lcm	Wcm	Th.mm
	Concept AIR SYSTEM			
	While stocks last			
8162.40		40	30	2
8162.60		60	40	2

This non-stick tray with its slightly raised edges is perfect for making pizzas, flammenkuche, etc. The bottom is perforated to enable you to obtain a crusty-baked pie bottom. Easy to clean.

Non-stick baking tray aluminium, oblique edges, thickness 1,5 mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
8161.40	Rectangular pastry tray	40	30	1	2	0,65	5
8161.60	Rectangular pastry tray	60	40	1	2	1,3	5
8161.35	GN 2/3	35	32		2	0,62	5
8161.65	GN 2/1	65	53	1	2	1,9	5
8161.53	GN 1/1	53	32,5	1	2	0,95	5

These aluminium non-stick baking trays are designed for oven-cooking and are coated with "Choc" PTFE, ensuring optimum non-stick qualities. The edges are flared, thus preventing preparations from running off the plate during cooking.

Stainless steel baking tray, oblique edges, Th. 1mm



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg	PU
3321.53	GN 1/1	53	32,5	1	1	1,34	5
3321.65	GN 2/1	65	53	1	1	2,72	5
3361.40		40	30	1	1	0,9	5
3361.60		60	40	1	1	1,84	5

Made from stainless steel, this tray is perfectly hygienic and easy to keep clean.





Perforated stainless steel baking tray

Code	Designation	Lcm	Wcm	Hcm	Th.mm
	Concept AIR SYSTEM				
3367.40		40	30	1	1



AIR SYSTEM de Buyer Concept

Durable stainless steel - suitable for intensive professional use.
For hot or cold use
Faster and homogeneous cooking thanks to the 3-mm perforations for a crispy result.
Robust & undistortable - 1 mm thick. Oblique edges.

Oven cooking : the best ally of your silicone mats with its micro-perforation for a perfectly homogeneous air circulation. Associate the tray with baking sheets, supple pastry moulds or perforated stainless steel moulds,...

Cold use : resistant to low temperatures and humidity. Perfect support to block preparations and desserts in the freezer or deep freezer.

Easy care of the stainless steel. Dishwasher safe.

Perforated stainless steel baking tray - for 3 baguettes

Code	Designation	Lcm	Wcm	Th.mm
	Concept AIR SYSTEM			
3366.03		40	24,5	1





AIR SYSTEM de Buyer Concept

Stainless steel perforated tray.
Durable, suitable for intensive professional use. Robust & undistortable.
For hot or cold use.
Concept AIR SYSTEM: micro-perforation for a perfect air circulation.
To combine with baking sheet/paper or de Buyer Airmat silicone baking mat.



Stainless steel baking tray, straight edges, Th. 1mm

Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
3360.60		60	40	1,7	1	2,13



Made of stainless steel, this straight-edged tray is perfectly hygienic and easy to keep clean.

Round-edge tray, stainless steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
3201.24		24	19	0,8	0,31	5
3201.31		31	24	0,8	0,5	5

This tea tray guarantees your preparations a particularly elegant appearance. It is easy to keep clean. The corners are rounded.

Stainless steel straight "Génoise" mould, watertight



Code	Designation	Lcm	Wcm	Hcm	Th.mm	Kg
4770.40		40	30	5	1	1,4
4770.53	GN 1/1	53	32	5	1	1,85
4770.60		59	39	5	1	2,53

The straight-sided sponge cake mould is leakproof and lets you make biscuits, flans, rice puddings, etc. Being made from stainless steel, it is perfectly hygienic and easy to keep clean.

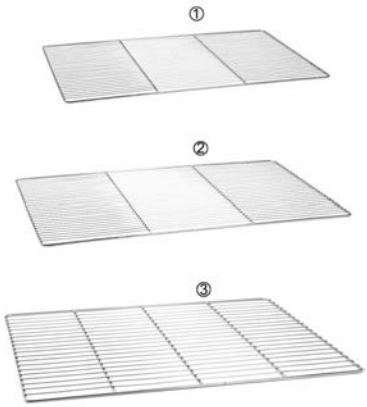
Punch bottle



Code	Designation	Øcm	Hcm	Liters.	Kg
044085N	Punch bottle with plug	8	29	1	0,11

Made from food-grade plastic, the punch doser has a perforated cap for soaking biscuits.

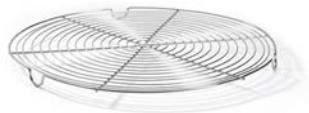
Baking wire grate, st. steel



Code	Designation	Lcm	Wcm	Th.mm	Kg	PU
3330.53N	GN 1/1 - 2 crosspieces (1)	53	32,5	2	0,57	5
3330.60N	St. steel grate 60x40 cm 2 crosspieces (2)	60	40	2	0,79	5
3330.65N	GN 2/1 - 3 crosspieces (3)	65	53	3	1,7	5

This professional stainless steel cake grate is easy to keep clean. The crossbars and frame are 5mm (3/16") diameter and the grid wire 2mm (1/16"). It is very robust and will not distort.

Round stainless steel grate with feet



Code	Designation	Øcm	Hcm	Kg
0237.28		28	1,5	0,15
0237.32		32	1,7	0,23

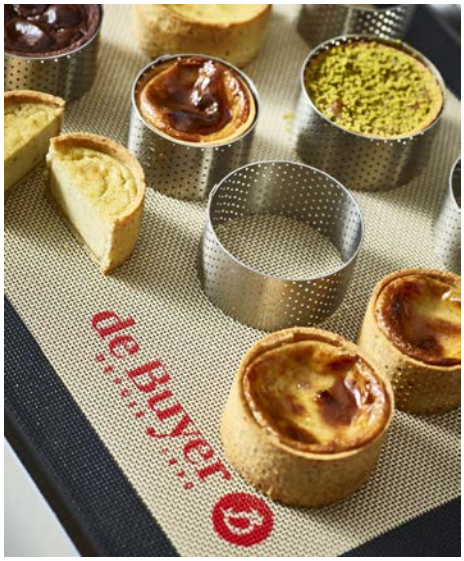
Pastry

BAKING MATS

USE	DETAILS OF USE	SILICONE PAPER	BAKING SHEET	SILICONE PASTRY MAT WITH MARKS FOR MACARONS COOKING	SILICONE BAKING MESH " AIRMAT "	BAKING MAT	PREPARATION MAT
Article codes		4358 - 4359	4344	4935	4938	4931	4937.60
Number of uses		1 to 2	200	1 000	1 000	1 000	1 000
Marks for filling		No	No	Yes Ø 15 and 35 mm	No	No	Yes cm and inches Ø 12-16-20-24-28-32 cm + ruler
Thickness		Ultra thin	Thin	Semi-thick	Thick and airy	Thick	Thick
Conductivity		Excellent	Very good	Good	Very good	Good	
Result of cooking		++++	+++	++	++++	++	
Minimum temperature		- 70 °C	- 76°C	- 76°C	- 76°C	- 76°C	
Maximum temperature		220 °C	260 °C	260 °C	260 °C	260 °C	
Oven		✓	✓	✓	✓	✓	
Microwaves		✓	✓	✓	✓	✓	
Freezer		✓	✓	✓	✓	✓	✓
Dishwasher			✓	✓	✓	✓	✓
Leavened doughs	Pizza breads	✓	✓	✓	✓	✓	
Vegetables	Baked vegetables	✓	✓	✓		✓	
Wet doughs	• Choux pastry • Sponge cake, biscuit • Pain d'épices • Joconde biscuit • "Tuiles" • Macaroon	✓	✓	✓		✓	
Dry doughs	• Sweet shortcrust pastry • Shortcrust pastry • Sweet pastry • Puff pastry • Viennoiserie pastry (ex: croissants...)	✓	✓	✓	✓	✓	
Decorative cone		✓					
Work mats	• Baking and cooking • Chocolate • Sugar, nougatine • Support for sweet or savoury jellies, fruit jellies, etc...	✓	✓ ✓ ✓ ✓	✓ ✓ ✓		✓ ✓ ✓ ✓	✓ ✓ ✓ ✓

Baking non-stick silicone mat





Code	Designation	Lcm	Wcm	Kg
4931.40N	for tray 40 x 30 cm	40	30	0,1
4931.58N	for tray 60 x 40 cm	58,5	38,5	0,21
4931.51N	for tray GN 1/1	51,5	31	0,14

This cooking mat is made from canvas dipped in food-grade silicone to prevent any sticking whatsoever. It replaces greaseproof paper and can stand an average 1000 visits to the oven. Max. temperature: 280°C (536°F). This mat can also be used as an underlying support for freezing and deep-freezing.



Silicone baking mesh AIRMAT Special for Pâte à Choux

new 2025





Code	Designation	Lcm	Wcm	Kg
	With marks for Eclairs and Choux non-stick - double side			
4939.40		40	30	0,62
	Side for Eclairs - 12 marks L.12 cm			
	Side for sizing Choux pastry - 22 marks ø 3 cm - 8 marks ø 6 cm - 8 marks ø 8 cm			

MULTI PURPOSE : FOR OVEN COOKING AND FREEZING
Use temperature : de -76° à +260°C (-105°F to +500°F).
Perfect for baking choux paste and bread & tart doughs.
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
The baking mesh is to combine with a perforated aluminium oven tray for perfect cooking. Can be used to bake dry doughs (shortbread, shortcrust, puff pastry, viennoiserie, bread...) and also to bake rawfrozen doughs or as a freezing support.
NON-STICK : silicone-coated nonstick fiberglass fabric : do not grease.It is not necessary to use grease before use.
Guaranteed peroxide free.
CARE : easy cleaning with hot water and a soft sponge.

Silicone coated fiberglass baking mesh "AIRMAT"

AIR SYSTEM de Buyer Concept

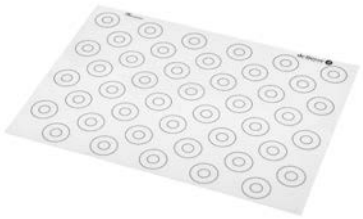




Code	Designation	Lcm	Wcm	Kg
4938.40		40	30	0,06
4938.58	For tray 60 x 40 cm	58,5	38,5	0,11
4938.51	For tray GN 1/1 Concept AIR SYSTEM	51,5	31	0,09

Perfect for baking choux paste and bread & tart doughs. Ideal to bake rawfrozen doughs. Can be used as a freezing support.
Use T°: -55°C à +280°C (-67°F to +536°F).
Ventilated fabric for an homogeneous cooking and crispy dough bottoms.
Silicone-coated nonstick fiberglass fabric: do not grease.
Foodgrade Platinium Liquid Silicone.
The baking mat is to combine with a perforated aluminium oven tray.

Non-stick silicone pastry mat with marks for Macarons cooking



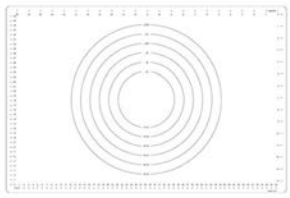
Code	Designation	Lcm	Wcm	Th.mm	Kg
	Circles ø 15 and 35 mm				
	-40°C / + 230°C (-40°F / +446°F)				
4935.40	44 round marks	40	30	0,8	0,16

Drawings ø 35 mm are really useful for covering the tray keeping lines for filling with a pastry bag for Macarons. The small circles ø 15 mm help to place the pastry bag in the centre and realize perfect macaroons. This product will be useful for mass production in order to obtain always the same finishing touches. Non-stick, suitable for oven cooking.

To combine with the flat tray 7368.

Non-stick silicone pastry mat with marks





Code	Designation	Lcm	Wcm	Kg
	Non-stick recto / non-skid verso			
	Marks for tarts			
	ø 12 - 16 - 20 - 24 - 28 - 32 cm			
	Graduated in cm and inches			
4937.60		60	40	0,36

This silicone pastry mat allows pie pastry to be rolled on a worktop without the need to dust it with flour. The marks indicate the upright quantity of pastry to the exact size of the tart mould. Graduated on the sides. This mat can also be used in the oven as a baking mat or as an underlying support for freezing and deep-freezing (-60°C/+260°C). Easy cleaning.

Baking non-stick sheet



Code	Designation	Øcm	Lcm	Wcm	Kg	PU
	from - 170°C to + 260 °C					
	PROFESSIONAL SIZE :					
4344.08N	60 x 40 cm - 0,08 mm thick		60	40	0,03	10
	SMALL SIZE :					
	Delivered in decorated box					
4344.01	40 x 30 cm		40	30	0,01	1
4344.02	Round ø 26 cm	26			0,01	1

This baking sheet is made from PTFE-coated glass fiber for perfect non-stick properties. It has the advantage of being reusable 200 times over. It proves to be very economical and can be used for lots of different applications.

Silicone-coated baking paper



Code	Designation	Lcm	Wcm	Hcm	Kg
	PROFESSIONAL SIZE :				
4359.00	Box of 250 sheets 60 x 40 cm	60	40	2	2,74
4358.00	Box of 250 sheets GN 1/1	53	32,5	2	1,92
4357.00	Roll l. 38 cm x 8 m				0,13
	Delivered in decorated box				
	While stocks last				

Baking paper unbleached - Brown
- Non-stick Silicone coated
- double side
- Reusable

For oven cooking (traditional and microwave) of pastry, breads and special frozen products until 220°C (428°F).
100% natural fibre