



Manufacture



de Buyer

DEPUIS 1830

Chaque recette a son secret

AIR SYSTEM<sup>®</sup>  
de Buyer Concept



The collections

Advice • Tips • Techniques

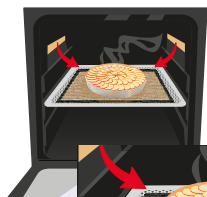
# For the love of food

At de Buyer, high-quality materials are at the heart of everything we do, and we strive to provide you with products and utensils that will get you the best cooking results for each of your recipes.

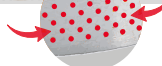
Our rings, molds and baking trays with the **Air System Concept** show our determination to bring you products made with a **groundbreaking technology** that meet all your needs.

**AIR SYSTEM**<sup>®</sup>  
de Buyer Concept

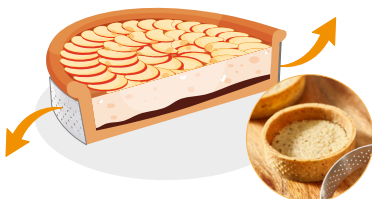
Air circulation



Cooks fast & evenly



Crispy without  
being dry



Flawless finish

**15 to 25% LESS COOKING TIME**



# Something's in the air

Ideal for cooking and baking, **micro-perforations** improve air circulation in the oven, promote **fast and even cooking** and make your dishes **crispy but not dry** every single time, **for tasty results** and a **flawless finish**.

## Our line

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# Stainless steel tart rings



## Tart rings with smooth edges :

## for perfect-looking tarts & pies



Designed in partnership with "l'Ecole Valrhona", these rings have  $\varnothing$  2 mm perforations, to ensure pie crusts bake evenly.

Thanks to the straight edges, small cakes and larger desserts look perfect and are easy and safe to unmold.

They're a must-have for making puff pastry, shortcrust pastry and sweet pastry crust.

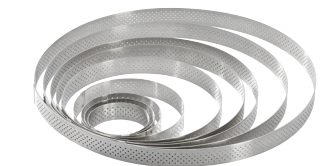
### Round tart ring

#### Height 2 cm

3099.01	$\varnothing$ 5,5 cm
3099.02	$\varnothing$ 6,5 cm
3099.03	$\varnothing$ 7,5 cm
3099.00	$\varnothing$ 8,5 cm
3099.04	$\varnothing$ 10,5 cm
3099.05	$\varnothing$ 12,5 cm
3099.06	$\varnothing$ 15,5 cm
3099.07	$\varnothing$ 18,5 cm
3099.08	$\varnothing$ 20,5 cm
3099.09	$\varnothing$ 24,5 cm
3099.10	$\varnothing$ 28,5 mm

#### Height 3,5 cm

3098.01	$\varnothing$ 5,5 cm
3098.02	$\varnothing$ 6,5 cm
3098.03	$\varnothing$ 7,5 cm
3098.00	$\varnothing$ 8,5 cm
3098.04	$\varnothing$ 10,5 cm
3098.05	$\varnothing$ 12,5 cm
3098.06	$\varnothing$ 15,5 cm
3098.07	$\varnothing$ 18,5 cm
3098.08	$\varnothing$ 20,5 cm
3098.09	$\varnothing$ 24,5 cm
3098.10	$\varnothing$ 28,5 cm



### Round tart ring

#### Height 4,5 cm

Perfect for custard tarts, gourmet tarts, and pies.

3099.03	$\varnothing$ 7,5 cm
3099.08	$\varnothing$ 20 cm
3099.09	$\varnothing$ 24 cm



### Square tart ring

#### Height 2 cm

3099.19	7 x 7 cm
3099.20	8 x 8 cm
3099.21	15 x 15 cm
3099.23	17,5 x 17,5 cm
3099.22	20 X 20 cm







### Rectangular tart ring

Height 2 cm

3099.30 12 x 4 cm

3099.32 25 x 8 cm

3099.33 28 x 11 cm

Height 3,5 cm

3098.30 12 x 4 cm



### Oblong à bord droit

Height 2 cm

3099.40 14,5 x 3,5 cm

3099.42 27 x 8 cm

3099.43 30 x 11 cm



### Heart tart ring

Height 2 cm

3099.50 Ø 8 cm

3099.51 Ø 12 cm

3099.52 Ø 18 cm

3099.53 Ø 22 cm



### Calisson tart ring

Height 2 cm

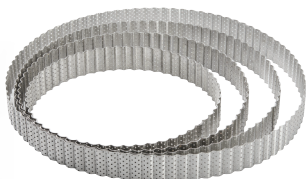
3099.70 12 x 5 cm

3099.73 25,5 x 11 cm

Prepare your perforated tart ring: depending on the pastry type and its fat content, you may need to grease your ring before lining it.



## Fluted tart rings : for delicious pies and tarts



### Round fluted tart ring

Height 3 cm

3030.20 Ø 20 cm

3030.24 Ø 24 cm

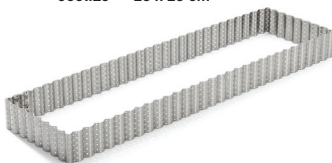
3030.28 Ø 28 cm



### Square fluted tart ring

Height 3 cm

3031.23 23 x 23 cm



### Rectangular fluted tart ring

Height 3 cm

3032.25 35 x 10 cm



## How to line a stainless steel tart ring

### *Tips & Advice*

#### **The professional method, for flawless results and sharp edges :**

Roll out pastry. Use ring to cut out tart base.  
Cut out pastry strip the size of the ring's height.  
Place strip inside the ring making sure the edges are properly sealed. Then place the tart base inside, sealing it to the edge. You can seal the pastry using a little bit of water or egg yolk.

This is the easiest method when lining tricky shapes such as hexagon, heart, etc.

Thanks to this method, the edges and the base are perfectly sealed together.

You may also start by placing the base first then the edges, then trim the excess pastry with a knife.

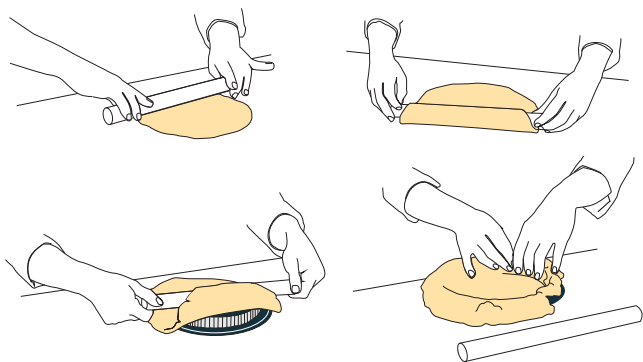


## Method 2, easier and with less steps

Roll out pastry. Place your ring and cut around it with a knife, adding 1 cm more than the ring's height.

*Example : if your ring is 2 cm high, cut 3 cm away from the edge.*

Then, place tart ring on your baking tray (ideally consisting of a perforated tray and an Airmat baking mat). Roll up the pastry dough around the rolling pin and place it on top of your tart ring. Line by pushing pastry dough down into the shape of the ring with your fingers :



Trim away the excess pastry with a knife or rolling pin for neat edges.

The same method can be used for a regular cake pan with a bottom.





# Tart rings with round-off edges : for « *Traditional* » pies

## Perforated ring with round-off edges

Height 2 cm

3093.06 Ø 6 cm

3093.08 Ø 8 cm

3093.10 Ø 10 cm

3093.22 Ø 22 cm

3093.24 Ø 24 cm

3093.26 Ø 26 cm

3093.28 Ø 28 cm



## How to crimp a pie crust

### *Tips & Advices*

**Crimping a crust gives your traditional recipes, both sweet and savory, a more refined look (Quiche Lorraine, onion tart, apple pie...)**

### How to crimp a pie crust :

Roll out pastry.

Place tart ring on pastry and cut around it with a knife, measuring twice the height of the ring: if your ring is 2 cm high, cut 4 cm away from the edge.

Roll up the pastry dough around the rolling pin and place it on top of your ring.

Push pastry inside while pinching the edges so that the edges are thicker.

Crimp the edges using two fingers (1) or a crimper.

Using your thumb, slightly detach pastry from the outer edge (2) : with this process, the edge of the pastry is slightly folded inside and your pie will be easier to unmold when ready.



1



2



# Stainless steel GEOFORME



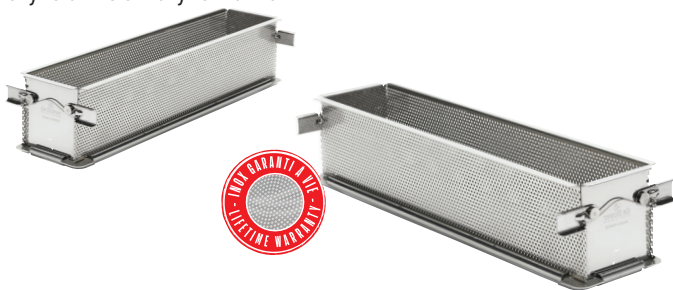
BVCert. 6054661

In partnership with Fabien Pairon, "MOF Charcutier traiteur", (Best Craftsman of France Butcher-Caterer), we developed the first foldable mold with attached hinges.

An ALL-IN-ONE heavy duty product with attached hinges and latches. This perforated mold cooks pastries faster and more evenly, without drying the inside thanks to the AIR SYSTEM concept. For tasty and crispy pies!

**FAST & CONVENIENT:** when unfolded, the mold is flat and stable and can be used as a template to cut your pastry.

Easy to unmold. Easy to maintain.



## Stainless steel GEOFORME with AIR SYSTEM CONCEPT 2 mm Perforations

- 3210.24 Can be used in a domestic oven (size 24 x 5 x 6 cm / 0,7 L)
- 3210.35 Can be used in a domestic oven (size 35 x 7 x 7,5 cm / 1,8 L)
- 3210.48 Professional use only (format 48 x 9 x 8,5 cm / 3,6 L)





## Advice & Tips



Fabien Pairon's recipes  
Best Craftsman of France  
Butcher-Caterer



GEOFORME  
Recipe booklet



## When to use with/without parchment paper ?

### Without

- Pâtés en croûte
- Plain or special breads
- Vegetable or fruit pies
- Brioche sausage rolls
- Meat or fish in puff pastry

### With

- Marble cakes
- Pound cakes
- Sweet or savory cakes
- Butter brioche
- Meatloaf or fishloaf
- Vegetable loaf
- Gingerbread



## Accessories

Set of 2 non-stick baking  
paper sheets



4344.21 for GEOFORME 3210.24 and 3211.24

4344.22 for GEOFORME 3210.35 and 3211.35

4344.23 for GEOFORME 3210.48 and 3211.48



## The ideal combo for your pastry :

A perforated baking tray, stainless steel or aluminum

+ 1 Airmat baking mat

+ 1 perforated stainless steel tart ring

**AIR SYSTEM<sup>®</sup>**  
de Buyer Concept

## *The pros :*

- Makes preparation, handling and unmolding easier
- Ideal heat conduction
- Excellent cooking results



For perforated stainless steel molds : also use a perforated baking tray or place directly on oven rack, if the grates aren't too spaced out.



## Combo for perfect cooking results !

1- No need to prick the pastry dough: air circulates and no bubbles form between the tray and the pastry, which is a must when cooking a liquid mixture such as a "migaine".

2- Less cooking time : *recipes and cooking times need to be adjusted !*

For example: traditionally, blind baking a shortcrust pastry requires a temperature of 200/220 °C ; however, with the AIR SYSTEM perforations, a temperature of 160/170°C and 15% less baking time are needed.

***Less time and energy spent for better results !***

3- When baking pies with juicy fruits or a liquid mixture, the pastry is cooked before absorbing the juices thanks to the AIR SYSTEM concept.

***No more soaked pastry that doesn't cook and turns out soggy !***

When cooking fruits that release a lot of water (apricots, plums...) or frozen fruits, you may blind bake your pastry first or add baking weights at the bottom of your pie crust to absorb the humidity. You'll get a crispy crust that holds its shape.

*(all of our recipes can be found on our website [www.debuyer.com](http://www.debuyer.com))*



# Stainless steel molds



Heavy-duty, it can be used a lot.

Hot or cold use with no temperature limit.

AIR SYSTEM concept, with  $\varnothing$  2 mm perforations that release excess air bubble from pastry.

Cook faster and more evenly, without drying the inside :

- For crispy and tasty results
- For sharp edges and a flawless finish

Your pie crust holds its shape and isn't overcooked.

Your cakes and pies are cooked to the middle.

Removable bottom: easier to unmold and clean.



- Springform baking mold with removable bottom + 2 baking paper sheets

3213.20  $\varnothing$  20 cm

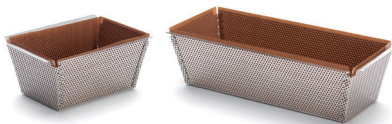
3213.24  $\varnothing$  24 cm



- Round stainless steel fluted mold with removable bottom + 2 baking paper sheets

3214.24  $\varnothing$  24 cm

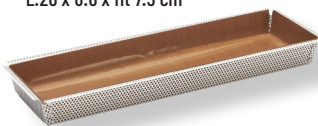
3214.28  $\varnothing$  28 cm



- Rectangular cake mold with removable bottom + 2 baking paper sheets

3215.15 L.15 x 8.6 x Ht 7.5 cm

3215.26 L.26 x 8.6 x Ht 7.5 cm



- Rectangular tart mold with removable bottom, with 2 baking paper sheets

3212.35 35 x 10,5 cm

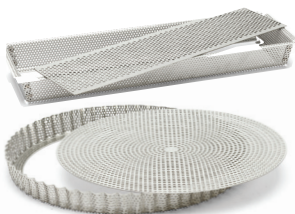


Mold comes with non-stick baking paper sheets, cut out to fit the mold to save time and energy.

Can be used over 200 times.

T° range : -76 / + 260°C.

Removable : mold can be used on its own or with baking paper depending on the recipe.





## When to use with/without baking paper ?

### *Advice & Tips*

**Round fluted tart mold :** For a perfectly fluted pie crust or shortcrust, use mold without baking paper.

If the batter is runny or liquid (clafoutis, apple cake, brownies...), use baking paper.

**Rectangular cake mold :** Always use baking paper when baking a savory or sweet cake, because the batter is runny and liquid.

The cake mold may be used without baking paper with recipes where the batter is rather dry (*our recipes can be found on our blog: [debuyer.com](http://debuyer.com)*).

**Springform mold :** baking paper isn't necessary when baking pies but should be used with cake batter, butter brioche, "Chinois", cheesecakes...

**Use without baking paper :** Allows the pastry to cook faster. Depending on the type of pastry and its fat content, the perforated stainless steel molds may need to be greased.

When baking bread, coating the mold with flour is sufficient..

### Accessories

Set of 2 non-stick baking paper sheets

4344.60 for springform mold 3213.20

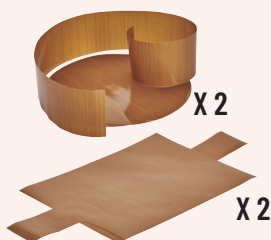
4344.61 for springform mold 3213.24

4344.72 for tart mold 3214.28

4344.50 for tart mold 3214.28

4344.41 for rectangular cake mold 3215.15

4344.42 for rectangular cake mold 3215.26



## Ovenware • trays



The  $\varnothing$  3 mm perforations help release excess air bubbles from the pastry. They help cook faster and more evenly without drying or overcooking, for crispy and tasty results.

### stainless steel



- Baking tray with oblique edges

3367.40 - 40 x 30 cm



**Ideal for storing, preserving and cooking, all with one tray.**

opposed to an aluminum tray, stainless steel trays are freezer and deep-freezer safe. May be used without baking paper when cooking dry batter or a cake mix. Stainless steel is easy to maintain and dishwasher safe.



- Baking tray for 3 baguettes

3366.03 - 40 x 24,5 cm

May be used without baking paper when making "baguette Tradition". Should be used with baking paper when baking runny dough (such as Vienna bread, brioche bread...)

Pro tip: always flour tray before cooking to get that unique bread taste.







## Aluminium

### Budget-friendly

To be used with an Airmat baking tray or non-stick baking paper/baking mat.

Do not store food in fridge or freezer on an aluminum tray.



- Perforated aluminum tray with oblique edges

7367.40 - 40 x 30 cm

7367.53 - 53 x 32,5 cm

7367.60 - 60 x 40 cm



- Perforated aluminum tray without edges

7368.30 - 30 x 20 cm mini oven compatible

7368.40 - 40 x 30 cm

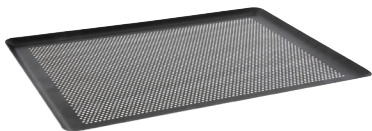
7367.53 - 53 x 32,5 cm

7367.60 - 60 x 40 cm

## Non-stick

### Convenient

Tray with non-stick coating. Food doesn't stick. May be used without non-stick baking paper, except for runny/soft dough.

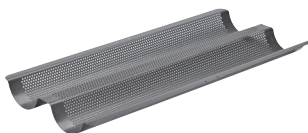


- Coated aluminum tray with oblique edges - Ø 3 mm perforations

8162.40 - 40 x 30 cm

8162.53 - 53 x 32,5 cm

8162.60 - 60 x 40 cm



- Perforated steel baking tray for 2 baguettes - Ø 3 mm perforations

4713.02 L. 37 x 16,2 cm



## Ovenware – tart trays

### Aluminium

Perforated aluminum baking and tart trays may be used with baking paper, sheets, or a baking mat when cooking runny pastry.

They may be used without baking paper when heating precooked or frozen pastry.



- Perforated round tray

Perforations Ø 10 mm

7366.24    Ø 24 cm

7366.28    Ø 28 cm

7366.32    Ø 32 cm



- Perforated pizza screen

7350.28    Ø 28 cm

7350.31    Ø 31 cm

7350.33    Ø 33 cm

7350.38    Ø 38 cm

7350.43    Ø 43 cm

7350.48    Ø 48 cm

### Steel



- Perforated round tray

Perforations Ø 10 mm

Ø 24 / 28 / 32 cm

5353.24    Ø 24 cm

5353.28    Ø 28 cm

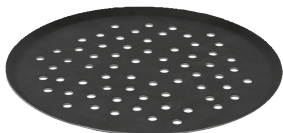
5353.32    Ø 32 cm



For the pizza to slide right off when ready, coat the steel tray with flour before use.  
Pro tip: rice flour is the ideal choice.

### Non-stick

May be used on its own, without non-stick baking paper.



- Non-stick round aluminum tray, perforated

Perforations Ø 10 mm

8137.28    Ø 28 cm



# Ovenware • AIRMAT baking mat



- AIRMAT perforated silicone baking mat, double-sided
- |         |            |
|---------|------------|
| 4938.40 | 40 x 30 cm |
| 4938.58 | 58 x 38 cm |
| 4938.51 | 51 x 31 cm |

Ideal for chou pastry, bread dough and sweet crust. **Use mat on a perforated tray for best results. This mat is ideal for baking pies in perforated tart rings (see pages 12-13).** AIR SYSTEM concept: the ventilated fabric is ideal to get crispy crusts that don't turn soggy.



Silicone fiberglass fabric. Non-stick, no need to grease with oil or butter.  
T° range from - 55°C to +280°C.  
Freezer-safe.

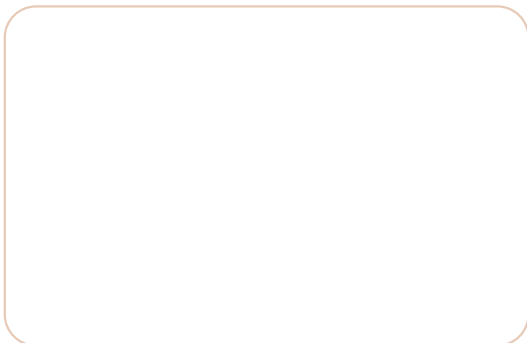


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at the back of the  
package and on our  
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