

CATALOGUE

AN EXPERT IN THE CULINARY
TOOLS OF BAKERS AND PASTRY
CHEFS



SHANGHAI QIANDAN

INTERNATIONAL TRADING CO., LTD.

www.baker-boutique.com



Company introduction

In 1990, factory was founded , focusing on production of baking products, equipped with advanced automatic production lines, professional labs and engineers.

Shanghai Qiandan International Trading Co., Ltd. , responsible for all the marketing, sales, logistic, customer service and buying trips. With a good reputation as the trusted Cooking & Bakeware supplier for decades.

Our factory is a professional silicone products application scheme of solution providers, with the theory to help you solve silicone and fiber glass related products through various adhesive solutions in ranges of silicone mold, bread and cake form in silicone fiber glass materials and pure silicone materials. Thanks for the support of the production lines, equipment selection of for all kinds of silicone products , we are ranking ahead of this industrial in the processes of molding, injection, extrusion, calendering, coating etc. At the same time we are capable in the technical guidance, product design and development. We can do OEM with your design for silicone mold and cake/bread mold in specified outer dimension and indent size.

We will work tightly and industriously with you to built up a long lasting relationship by providing high efficient service and qualified product to our worldwide customers.

Creat your own mold

Qiandan adapts the different molds to your machines and conveyors, to comply with certain dispensing spacings and to meet different function usage.

Apart from listed various type of bread and cake form, it is capable to give you the best service of tailor made OEM for any design with material of pure silicone, silicone&fiber glass for different types of bread and cake form both in commercial and households ranges. With competitive price and optimized quality. We will make great effort to support you professionally in baking world.

- The fiberglass silicone mold are designed as per required indent shapes/size.
- The silicone molds are available in several colours, in LSR or concrete molds.
- The silicone mat can be tailor made for different size and printings.

All your requirement and needs are what we are working for.

BREAD PAN

Bakery

ROUND BREAD MOLD

LONG BREAD MOLD

SQUARE BREAD MOLD

OTHER TYPES OF BREAD MOLD

NEW DEVELOPED BREAD MOULD

BAGUETTE

BAKING MOLD WITH TRADITIONAL GRID

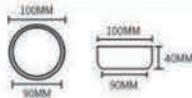


Round Bread Mold



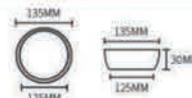
QD-BUN8 10040
44031042

SIZE 440X310X42mm
DIA 100mm
INDENT DEPTH 40mm
NO. OF INDENT 8



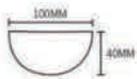
QD-BUN8 13530
60040032

SIZE 600X400X32mm
DIA 135mm
INDENT DEPTH 30mm
NO. OF INDENT 4X2



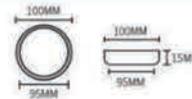
QD-BUN12 10040
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SIZE 600X400X42mm
DIA 100mm
INDENT DEPTH 40mm
NO. OF INDENT 4X3



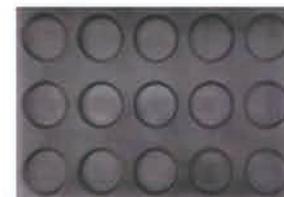
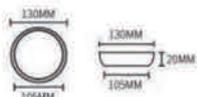
QD-BUN8 10015
44031017

SIZE 440X310X17mm
DIA 100mm
INDENT DEPTH 15mm
NO. OF INDENT 8



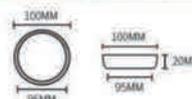
QD-BUN14 13020
75040022

SIZE 750X400X22mm
DIA 130mm
INDENT DEPTH 20mm
NO. OF INDENT 14



QD-BUN15 10020
60040022

SIZE 600X400X22mm
DIA 100mm
INDENT DEPTH 20mm
NO. OF INDENT 5X3

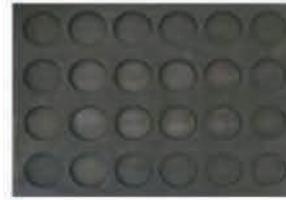
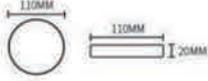


Round Bread Mold



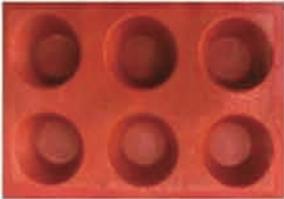
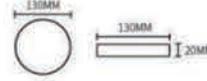
QD-BUN20 11020
80060022

SIZE 800X600X22mm
DIA 110mm
INDENT DEPTH 20mm
NO. OF INDENT 5X4



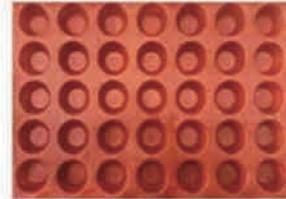
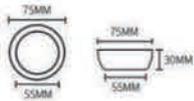
QD-BUN24 13020
80060022

SIZE 800X600X22mm
DIA 130mm
INDENT DEPTH 20mm
NO. OF INDENT 6X4



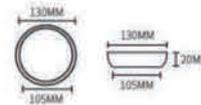
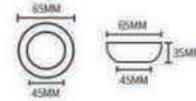
QD-BUN6 7530
30020032

SIZE 300X200X32mm
DIA 75mm
INDENT DEPTH 30mm
NO. OF INDENT 3X2



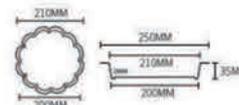
QD-BUN35 6535
60040037

SIZE 600X400X37mm
DIA 65mm
INDENT DEPTH 35mm
NO. OF INDENT 7X5



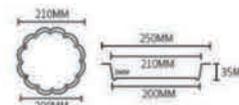
QD-BUN1 13020

DIA 130mm
INDENT DEPTH 20mm



QD-BUN1 21035

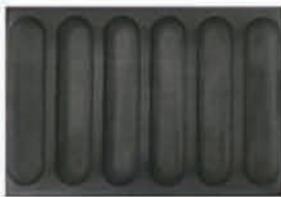
DIA 210(200)mm
INDENT DEPTH 35mm
EMBOSSED BOTTOM



QD-BUN1 21035

DIA 210(200)mm
INDENT DEPTH 35mm
FLAT BOTTOM

Long Bread Mold



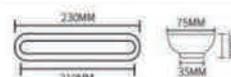
**QD-REC6 3408030
62040032**

SIZE 620X400X32mm
INDENT SIZE 340X80mm
INDENT DEPTH 30mm
NO. OF INDENT 6



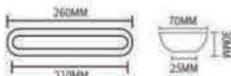
**QD-REC21 2307530
80060032**

SIZE 800X600X32mm
INDENT SIZE 230X75mm
INDENT DEPTH 30mm
NO. OF INDENT 3X7



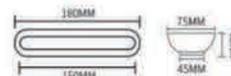
**QD-REC8 2607030
60040032**

SIZE 600X400X32mm
INDENT SIZE 260X70mm
INDENT DEPTH 30mm
NO. OF INDENT 2X4



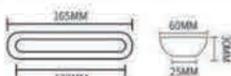
**QD-REC28 1807545
80060047**

SIZE 800X600X47mm
INDENT SIZE 180X75mm
INDENT DEPTH 45mm
NO. OF INDENT 4X7



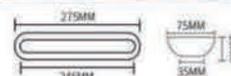
**QD-REC12 1656030
60040032**

SIZE 600X400X32mm
INDENT SIZE 165X60mm
INDENT DEPTH 30mm
NO. OF INDENT 3X4



**QD-REC6 2757520
64036022**

SIZE 640X360X22mm
INDENT SIZE 275X75mm
INDENT DEPTH 20mm
NO. OF INDENT 6

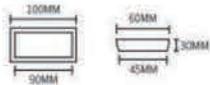


Square Bread Mold



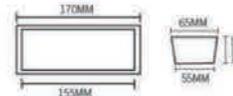
**QD-REC9 1006030
40030032**

SIZE 400X300X32mm
INDENT SIZE 100X60mm
INDENT DEPTH 30mm
NO. OF INDENT 3X3



**QD-REC12 1706535
60040037**

SIZE 600X400X37mm
INDENT SIZE 170X65mm
INDENT DEPTH 35mm
NO. OF INDENT 6X2



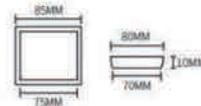
**QD-REC12 1609015
64044017**

SIZE 640X440X17mm
INDENT SIZE 160X90mm
INDENT DEPTH 15mm
NO. OF INDENT 6X2



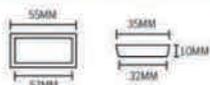
**QD-REC35 807510
64042012**

SIZE 640X420X12mm
INDENT SIZE 85X80mm
INDENT DEPTH 10mm
NO. OF INDENT 7X5



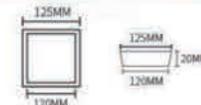
**QD-REC42 553510
55038012**

SIZE 550X380X12mm
INDENT SIZE 55X35mm
INDENT DEPTH 10mm
NO. OF INDENT 7X6



**QD-REC8 12512520
63042022**

SIZE 630X420X22mm
INDENT SIZE 125X125mm
INDENT DEPTH 20mm
NO. OF INDENT 2X4

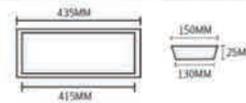


Other Types Of Bread Mold



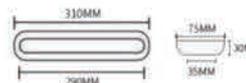
**QD-SUBWAY3 48015025
46034027**

SIZE 460X340X27mm
INDENT SIZE 480X150mm
INDENT DEPTH 25mm
NO. OF INDENT 3



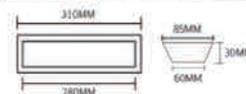
**QD-SUBWAY2 44015025
46034027**

SIZE 460X340X27mm
INDENT SIZE 440X150mm
INDENT DEPTH 25mm
NO. OF INDENT 2



**QD-SUBWAY5 3107530
46034032**

SIZE 460X340X32mm
INDENT SIZE 310X75mm
INDENT DEPTH 30mm
NO. OF INDENT 5



**QD-SUBWAY4 3108530
48034032**

SIZE 480X340X32mm
INDENT SIZE 310X85mm
INDENT DEPTH 30mm
NO. OF INDENT 4

New Developed Bread Mould



To meet the customer' s request, we have some new development of the bread mould, they are various from round shape hamburger baguette, square breakfast bread mould, Tart Pan bread is capable to make more shapes.Our R&D team will provide drawing as per your demand, specification differ from 300*400mm. 400*600mm,to 600*800mm.

New Developed Bread Mould



QD-BUN20 6015

SIZE: 300*400MM

DIA: 6CM

INDENT DEPTH: 15MM

INDENT NO.4X5



QD-REC12 13050

SIZE: 300*400MM

INDENT SIZE : 130*50MM

INDENT DEPTH: 2CM

INDENT NO.2X6



QD-REC24 6627

SIZE: 300*400MM

INDENT SIZE: 66*27MM

INDENT DEPTH: 11MM

INDENT NO.3X8



QD-SQ2 21030

SIZE: 350*450MM

INDENT SIZE: 210*160MM

INDENT DEPTH: 30MM

INDENTNO.2X1

New Developed Bread Mould



QD-SQ12 7030

SIZE: 300*400MM

INDENT SIZE: 70*70MM

INDENT DEPTH: 30MM

INDENT NO. 3X4



QD-BUN6 10520

SIZE: 300*400MM

DIA: 48MM

INDENT DEPTH: 15MM

INDENT NO.3X2



QD-BUN 24 300400

SIZE: 300*400MM

DIA: 48MM INDENT

DEPTH: 15MM

INDENT NO. 4X6



QD-T1 25035

DIA: 250MM

INDENT DEPTH: 35MM

SINGLE MOULD

New Developed Bread Mould



300*400mm 2 indents Bread Mould



QD REC2 225135

SIZE: 300*400MM

INDENT SIZE: 225*135MM

INDETN NO.2X2

- Do not cut bread while in the bread forms.
- Make sure your bread forms are dry before placing frozen dough inside.
- Never use scrapers or brushes of any kind to clean your bread forms.
- Never dry damp bread forms in the oven.
- When not in use, store Bread Forms face down on a tray or shelf (no more than 12 should be stacked together).

Baguette



A fiberglass baguette filet composed of a steel frame and a mesh of silicone glass. Very easy to use for fresh or frozen dough. With its non-stick coating the demolding is very easy - even if the paste is embedded in the mesh.



BAGUETTE (WITH STRIP & HOLDER)

Non-stick coating in silicone - removable mesh

ITEM NO.	DIMENSIONS	NO. OF INDENT
QD BGT-5 400600	400X600mm	5
QD BGT-4 400800	400X800mm	4
QD BGT-5 400800	400X800mm	5
QD BGT-6 600800	600X800mm	6
QD BGT-8 600800	600X800mm	8

Other dimensions are available upon request

FLAT BREADS

Non-stick coating in silicone - 2 sticks

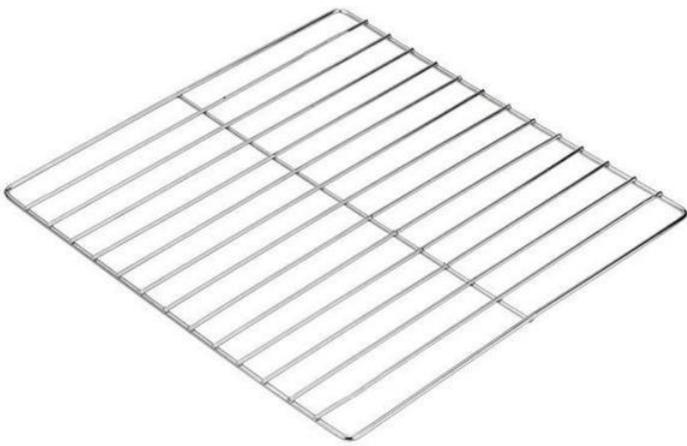
ITEM NO.	DIMENSIONS	NO. OF INDENT
QD BGT-5 400600	400X600mm	5
QD BGT-4 400800	400X800mm	4
QD BGT-5 400800	400X800mm	5
QD BGT-6 600800	600X800mm	6
QD BGT-8 600800	600X800mm	8



Other dimensions are available upon request

WORK WITH TRADITIONAL GRID

With good performance in molding, it works well in combination of traditional grid, giving support for easy baking process. Various sizes and shapes to match your grid and baking shelf.



STAINLESS STEEL GRID



FIBER GLASS BREAD MOLD

DIMENSION OF STAINLESS STEEL GRID	FIBER GLASS BREAD MOLD
400X600mm 24-Ø 2.5 mm	400X600mm
400X600mm 29-Ø 3 mm	400X600mm
400X800mm 30-Ø 3 mm	400X800mm
600X800mm 22-Ø 3 mm	600X800mm

SILICONE AND FIBERGLASS CAKE MOULD

NEW DEVELOPMENT OF SILICONE AND FIBERGLASS CAKE MOULD

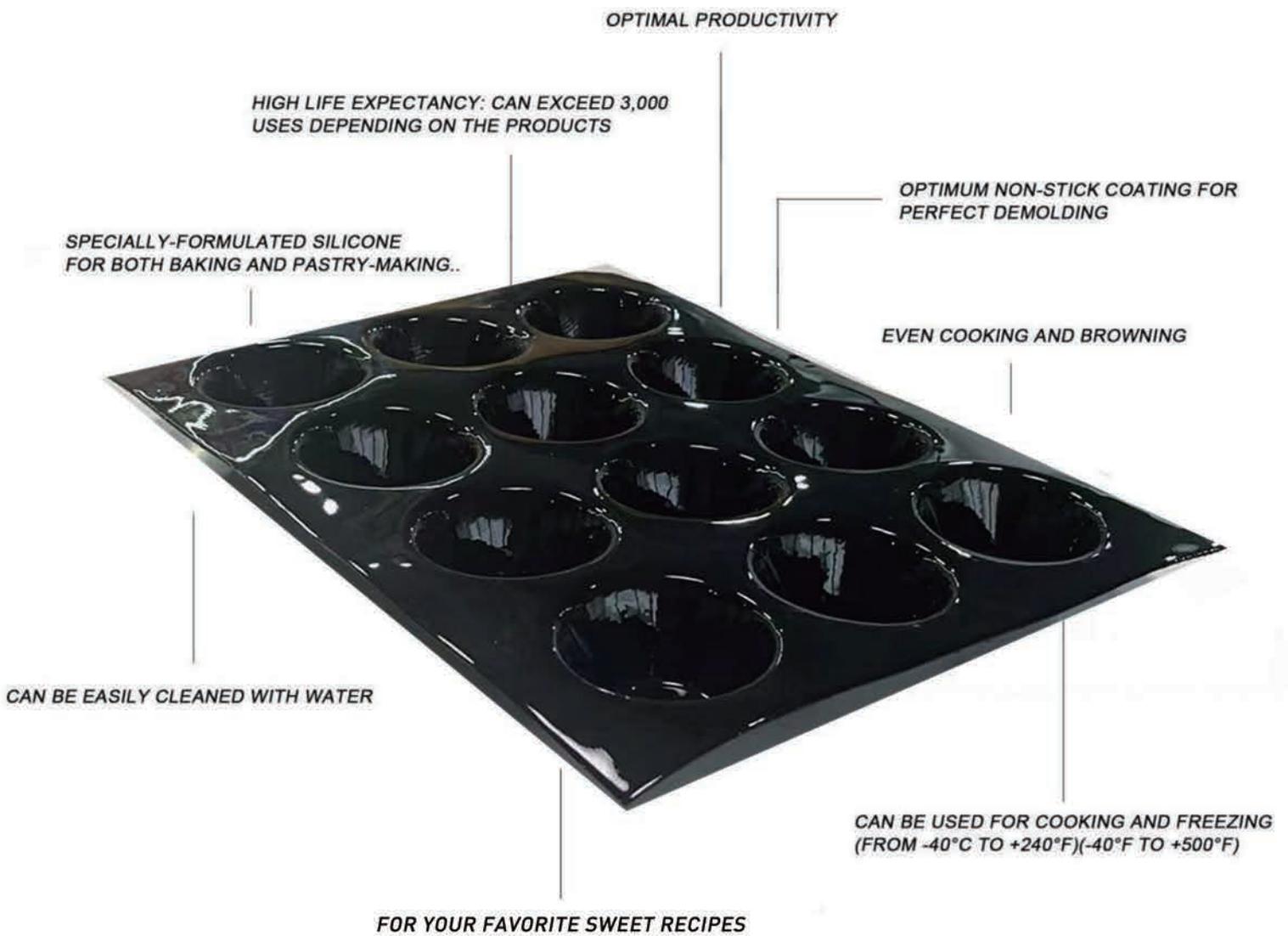
WITH SUPER STRENGTH AND DURABILITY FEATURE

EASY TO MAINTAIN WITH SOAP AND WATER

PROFESSIONAL QUALITY

USED FOR EASY BAKING JOBS





- *UNIQUELY-TEXTURED FIBERGLASS COATED WITH SILICONE*
- *UNIQUE SILICONE, SPECIALLY FORMULATED FOR THE BAKING INDUSTRY*
- *FLEXIBLE STRUCTURE FOR EASY DEMOLDING*
- *THINNER SILICONE CASING FOR OPTIMUM HEAT DISTRIBUTION.*
- *FIBERGLASS PROVIDES GOOD SUPPORT FOR THE MOLD.*

Fiberglass Silicone Mould in Variety



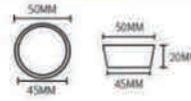
QD-BUN6 7025
26017027

SIZE 260X170X27mm
DIA 70mm
INDENT DEPTH 25mm
NO. OF INDENT 3X2



QD-BUN12 5020
28022022

SIZE 280X220X22mm
DIA 50mm
INDENT DEPTH 20mm
NO. OF INDENT 4X3



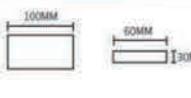
QD-BUN6 7020
28018022

SIZE 280X180X22mm
DIA 70mm
INDENT DEPTH 20mm
NO. OF INDENT 3X2



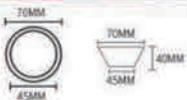
QD-REC9 1006030
40030032

SIZE 400X300X32mm
INDENT SIZE 100X60mm
INDENT DEPTH 30mm
NO. OF INDENT 3X3



QD-BUN12 7040
40030042

SIZE 400X300X42mm
DIA 70mm
INDENT DEPTH 40mm
NO. OF INDENT 4X3



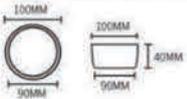
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SIZE 400X300X32mm
DIA 70mm
INDENT DEPTH 30mm
NO. OF INDENT 4X3



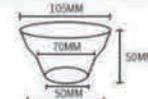
QD-BUN12 10040
60040042

SIZE 600X400X42mm
DIA 100mm
INDENT DEPTH 40mm
NO. OF INDENT 4X3



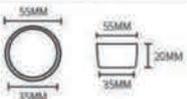
QD-BUN12 10550
52041052

SIZE 520X410X52mm
DIA 105mm
INDENT DEPTH 50mm
NO. OF INDENT 4X3



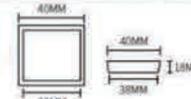
QD-BUN40 5520
60040022

SIZE 600X400X22mm
DIA 55mm
INDENT DEPTH 20mm
NO. OF INDENT 8X5



QD-REC60 404018
60040020

SIZE 600X400X20mm
INDENT SIZE 40X40mm
INDENT DEPTH 18mm
NO. OF INDENT 10X6



Silicone Fiberglass Cake Mould



QD SQ1 220220

SIZE: 220X220X45MM

INDENT DEPTH: 45MM

SINGLE MOULD



QD SAVARIN 18050

DIA: 180MM

INDENT DEPTH: 50MM

INDENTS NO.2X1



QD RD 180

DIA: 180MM

INDENT DEPTH: 50MM

SINGLE INDENT



QD REC8 1308515

INDENT SIZE: 130X85MM

INDENT DEPTH: 15MM

INDENT NO. 4X2

Silicone Fiberglass Cake Mould



QD BUN9 4515 300200

DIA: 45MM
INDENT DEPTH 15MM
INDENT NO. 3X3



QD CROWN 215110

DIA: 215 MM
INDENT DEPTH: 110MM
SINGLE MOULD



QD REC48 3020

INDENT SIZE: 30X30X20MM
INDENT NO. 6X8



QDBUN30 3530 300400

DIA: 35MM
INDENT DEPTH: 30MM
INDENT NO. 5X6

Silicone Fiberglass Cake Mould



QD SQ 28085

SIZE: 280X85X70MM

SINGLE MOULD



QDTR 3530 300400

SIZE: 35X30MM

INDENT NO. 5X6



QDBUN 1253530 300400

SIZE: 125X35X30MM

INDENT NO. 2X7



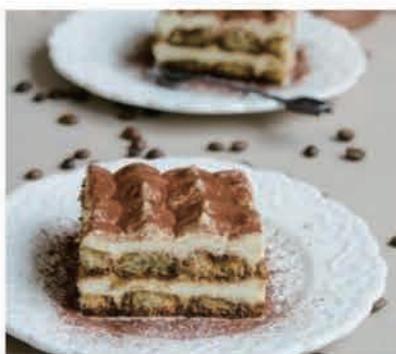
QD RD78 300400

DIA: 78MM

INDENT DEPTH: 50MM

INDENT NO. 3X4

Silicone Fiberglass Cake Mould



QD SQ 205205

SIZE: 205X205

INDENT SIZE: 45MM

SINGLE MOULD



QD FLOWER6 8037 200300

DIA: 80MM

INDENT DEPTH: 37MM

INDENT NO. 2X3



QD REC12 7560 250200

SIZE: 75X60X40MM

INDENT NO. 3X4



QD TR18 3522 300400

SIZE: 35X35X22MM

INDENT NO. 4X6

Silicone Fiberglass Cake Mould



QD GROOVE SAVARIN

DIA: 250MM
INDENT DEPTH: 60MM
SINGLE MOULD



QD MADELEINE 13276 200300

INDENT SIZE: 132X76MM
INDENT DEPTH: 30MM
INDENT NO. 2X4



QD PIE 3025 300400

DIA: 30MM
INDENT SIZE: 30X25MM
INDENT NO. 4X5



QD SUNFLOWER 81X26 200300

DIA: 81MM
INDENT DEPTH: 26MM
INDENT NO. 8

Silicone Fiberglass Cake Mould



QD FLOWER 7030 300400

DIA: 70MM

INDENT DEPTH: 30MM

INDENT NO. 3X4



QD MINI PIE 450 300400

DIA: 45MM

INDENT SIZE: 45X10MM

INDENT NO. 5X6



QD EGG 81X26 200300

TOP DIA: 42MM

BOTTOM DIA: 26MM

INDENT DEPTH: 20MM

INDENT NO. 3X6

Professional cake baking manufacture. With high quality silicone and fiberglass material, we provide easy mould and demould solution.



FILLING

Always place on a perforated baking sheet or a grid before filling to facilitate transport to the oven or freezer. Fill empty indents with water or dough to help preserve their non-stick properties.

DEMOLDING

Depending on the products, demolding is easily accomplished simply by bending the mold around the frozen or the gelified products, or by turning the mold upside down (for baked products). Do not use knives or sharp-tools. Small pieces should be demolded as soon as they are taken out of the oven. For fragile items (such as sponge cakes and Dacquoise sponges) we recommend that you let the product cool down before demolding. In the case of small products, you can remove them at once just by lifting an edge of the tray.

BAKING / FREEZING

Baking molds can be used in any ventilated or deck electric oven, although temperatures and baking times may need to be adjusted depending on the oven used. Use on a perforated aluminum sheet or grid to maximize the circulation of air. To maximize product durability and longevity we recommend using at temperatures varying from -40°F to +500°F (or -40°C to +260°C).

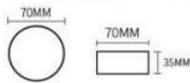
CLASSIC SILICONE MOULDS

MINI DESSERTS

SILICONE MOLD

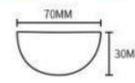
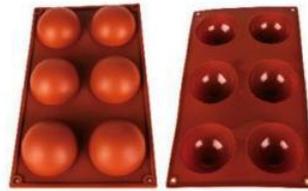


Silicone Mold



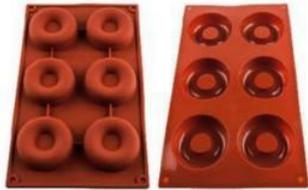
QD-6 7035
30017537

SIZE 300X175X37mm
DIA 70mm
INDENT DEPTH 35mm
NO. OF INDENT 2X3



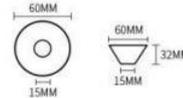
QD-6 7030
30017532

SIZE 300X175X32mm
DIA 70mm
INDENT DEPTH 30mm
NO. OF INDENT 2X3



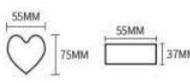
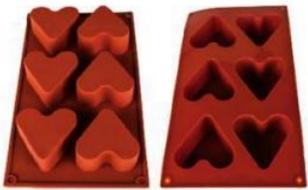
QD-6 7020
30017522

SIZE 300X175X22mm
DIA 70mm
INDENT DEPTH 20mm
NO. OF INDENT 2X3



QD-8 6032
30017534

SIZE 300X175X34mm
DIA 60mm
INDENT DEPTH 32mm
NO. OF INDENT 2X4



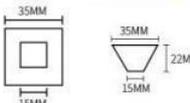
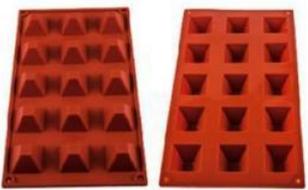
QD-6 755537
30017539

SIZE 300X175X39mm
INDENT SIZE 75X55mm
INDENT DEPTH 37mm
NO. OF INDENT 2X3



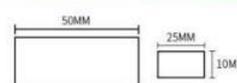
QD-8 755533
30017535

SIZE 300X175X35mm
INDENT SIZE 75X55mm
INDENT DEPTH 33mm
NO. OF INDENT 2X4



QD-15 353522
30017524

SIZE 300X175X24mm
INDENT SIZE 35X35mm
INDENT DEPTH 22mm
NO. OF INDENT 3X5



QD-20 502510
30017512

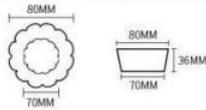
SIZE 300X175X12mm
INDENT SIZE 50X25mm
INDENT DEPTH 10mm
NO. OF INDENT 4X5

Silicone Mold



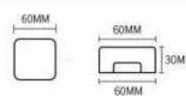
QD-6 807036
30017538

SIZE 300X175X38mm
INDENT SIZE 80X70mm
INDENT DEPTH 36mm
NO. OF INDENT 2X3



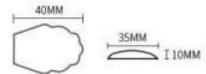
QD-8 606030
30017532

SIZE 300X175X32mm
INDENT SIZE 60X60mm
INDENT DEPTH 30mm
NO. OF INDENT 2X4



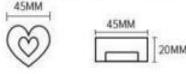
QD-15 403510
30017512

SIZE 300X175X12mm
INDENT SIZE 40X35mm
INDENT DEPTH 10mm
NO. OF INDENT 3X5



QD-12 454520
30017522

SIZE 300X175X22mm
INDENT SIZE 45X45mm
INDENT DEPTH 20mm
NO. OF INDENT 3X4



QD-24 1203331
59038033

SIZE 590X380X33mm
INDENT SIZE 120X33mm
INDENT DEPTH 31mm
NO. OF INDENT 4X6



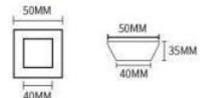
QD-28 1203035
59038037

SIZE 590X380X37mm
INDENT SIZE 120X30mm
INDENT DEPTH 35mm
NO. OF INDENT 4X7



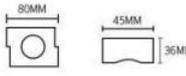
QD-35 505035
59038037

SIZE 590X380X37mm
INDENT SIZE 50X50mm
INDENT DEPTH 35mm
NO. OF INDENT 7X5



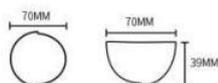
QD-35 804536
59038038

SIZE 590X380X38mm
INDENT SIZE 80X45mm
INDENT DEPTH 36mm
NO. OF INDENT 7X5



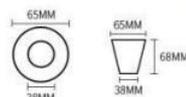
QD-24 7039
59038041

SIZE 590X380X41mm
DIA 70mm
INDENT DEPTH 39mm
NO. OF INDENT 6X4



QD-28 653868
59038070

SIZE 590X380X70mm
DIA 65(38)mm
INDENT DEPTH 68mm
NO. OF INDENT 7X4



Single Silicone Mould



Single Pans for you:

They are the existing single moulds for your easy reference, support you to make tart pan, flower cake and loaf pans.



QD-TART PAN

DIA 6 / 8 / 9 / 12 inches



QD-CAKE PAN

DIA 6 / 8 / 9 / 12 inches



QD-PIE PAN

DIA 8 / 11 / 13 inchest



QD-FLUTED CAKE PAN

SIZE 260X260X85mm



QD-FLOWER CAKE PAN

SIZE 245X245X83mm



QD-LOAF TPAN

1LBS 215X114X69mm
1.25LBS 228X127X69mm
1.51LBS 254X127X76mm

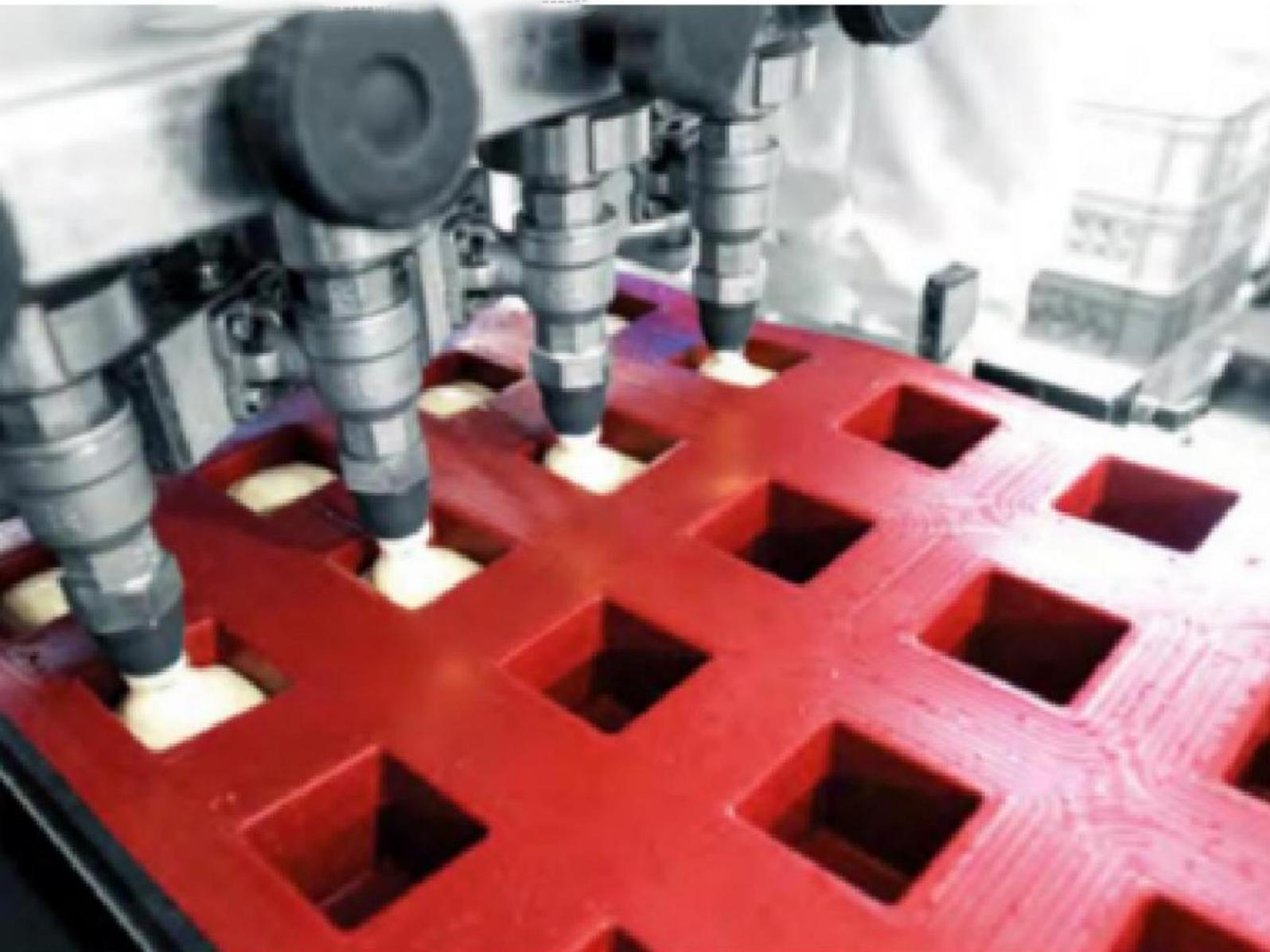
MORE CATEGORIES OF SILICONE MOULDS

TAILOR-MADE SILICONE MOULDS SET FOR YOUR MACHINE.

CUSTOMIZE CARTOON FIGURES AS YOUR DESIGN

MOLDS FOR YOUR READY BAKERY AS PER YOUR DEMAND

NEW DEVELOPMENT OF FREEZER-DRIED MOLDS, ICE-CREAM MOLDS



Tailor-Made Silicone Moulds



Qiandan expertises all over the world in the tailor-made silicone moulds, of various baking job such as pies, tarts, ice-creams, using in molding all kinds of ready bakery foods.

Tailor-Made Silicone Moulds



QD - QD0346
Ø 140x50 mm - Ø 5,51x1,97 in
Volume : 714 ml



QD - QD0336
Ø 142x40 mm - Ø 5,59x1,57 in
Volume : 602 ml



QD - QD0049
Ø 170x50 mm - Ø 6,69x1,97 in
Volume : 1130 ml



QD - QD0062
Ø 178x39 mm - Ø 7,01x1,54 in
Volume : 927ml



QD - QD0027
Ø 191x60 mm - Ø 7,52x2,36 in
Volume : 1562 ml



QD - QD0056
Ø 196x40 mm - Ø 7,72x1,57 in
Volume : 1130 ml



QD - QD0027
Ø 218x42 mm - Ø 8,58x1,65 in
Volume : 1500 ml



QD - QD0437
Ø 234x70 mm - Ø 9,21x2,76 in
Volume : 2950 ml



QD - QD0056
Ø 240x37 mm - Ø 9,45x1,46 in
Volume : 1520 ml



QD - QD0057
Ø 260x45 mm - Ø 10,24x1,77 in
Volume : 2300 ml



QD - QD0017
Ø 280x45 mm - Ø 11,02x1,77 in
Volume : 2700 ml



QD - QD0041
Ø 298x55 mm - Ø 11,73x2,17 in
Volume : 3600 ml



QD - QD1142
Ø 160x40 mm - Ø 6,3x1,57 in
Volume : 783 ml



QD - QD0271
Ø 178x50 mm - Ø 7,01x1,97 in
Volume : 1194 ml

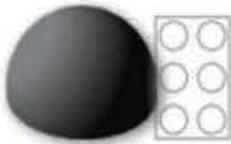
Customized Moulds For Ready Bake Food



Mini Madeleine
41x30x10mm-161x118x0,39in
Volume : 6 ml



Mini Madeleine
48x34x15 mm -1,89x1,34x0.59in
Volume : 9 ml



Half Sphere
135x70 mm -@5.31x276in
Volume : 680 ml



Cylinder
82x12 mm -3,23x0,47in
Volume : 63 ml



Cylinder
90x20 mm -3.54x0,79 in
Volume : 124 ml



Sponge Cake & Insert
130x18 mm -5.12x0,71 in
Volume : 240 ml

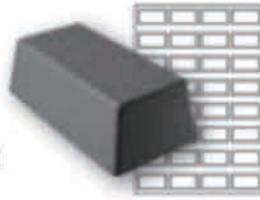


Sponge Cake & Insert
170x18 mm -669x0,71in
Volume : 410 ml



Sponge Cake & Insert
186x20 mm -7.32x0,79 in
Volume : 531 ml

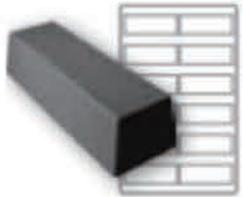
Customized Moulds For Ready Bake Food



CAKE-QD0052

82x43x27 mm - 3,23x1,69x1,06 in

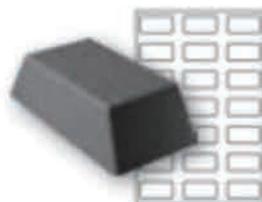
Volume : 81 ml



CAKE-QD0263

179x60x40 mm - 7,05x2,36x1,57 in

Volume : 383 ml



CAKE-QD0299

99x51x30 mm - 3,9x2,01x1,18 in

Volume : 116 ml

As per your demand, we follow up the process from 3D mould to Metal mould as your design to meet exactly your machine and conveyors.

Beauty Texture Of Your Cake



QD SQ215215

SIZE: 215X215MM



QD SQ340245MM

SIZE: 340X245MM



QD RD 215MM

DIA 215MM



QD30 FLOWER

SIZE: 300X400MM

Beauty Texture Of Your Cake



QDSQ 235170

SIZE: 235X170MM



QD RD 216

DIA: 216MM



CUSTOMIZE 3D MOULDS FOR YOU

OUR R&D DEPARTMENT SUPPORT YOU TO DESIGN

REALIZE THE FAVORITE CARTOON FIGURE OF BAKING JOBS.



Customize 3D Mould



QD TEDDYBEAR 342-068

SIZE: 185X157X128MM

MOULD WEIGHT: 3687GRAM

QD WINNIE POOH 342-045

SIZE: 150X102X98MM

MOULD WEIGHT: 2008GRAM



QD BROWN BEAR 342-049

SIZE: 153X100X102MM

MOULD WEIGHT: 2008GRAM

QD LEAF CHINCHILLA 342-030

SIZE: 165X140X160MM

MOULD WEIGHT: 2217GRAM



Customize 3D Mould



QD SISTER RED 342-141

SIZE: 92X90X117MM

MOULD WEIGHT: 1085GRAM

QD MIKEY MOUSE 342-051

SIZE: 145X102X86MM

MOULD WEIGHT: 1800GRAM



QD CHRISTMAS SNOWMAN 342-093

SIZE: 140X106X95MM

MOULD WEIGHT: 1400GRAM

QD DHARMA DOU 342-0827

SIZE: 140X115X170MM

MOULD WEIGHT: 2590GRAM

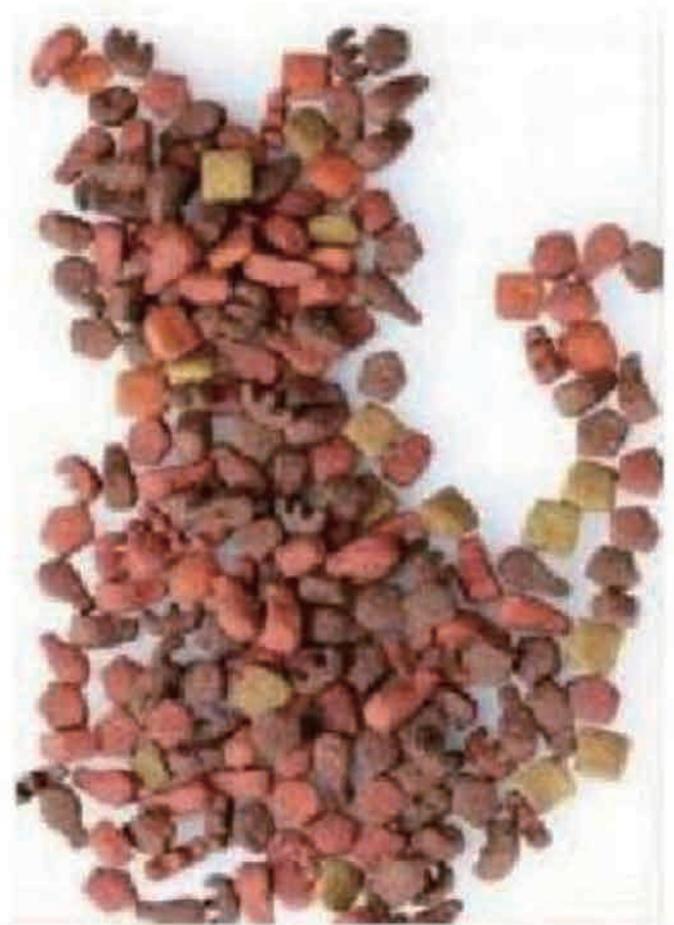
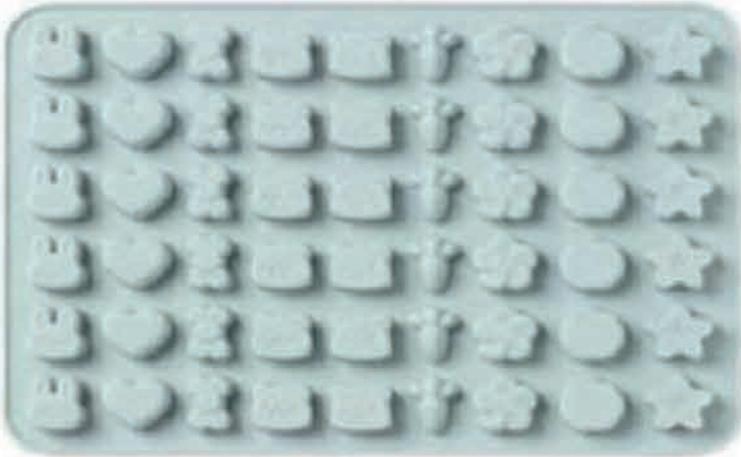


Silicone Moulds of Ice-Cream



The Silicone moulds use in Frozen food manufacture minimum to -90°C . It supports frozen production of Ice-Cream, Frozen Pasta operation, Frozen pets food treatment and so on.

Freeze-Dried Molds of Frozen Pasta, Pet Foods



Many Frozen food manufactures use the silicone molds in the production. They are automating their machine with silicone molds in the process of mould stripping to get specified Frozen food in various shapes.

THE PERFECT BAKING SOLUTION

ELEGANT

BAKING MAT

PAN MAT

OTHER MAT

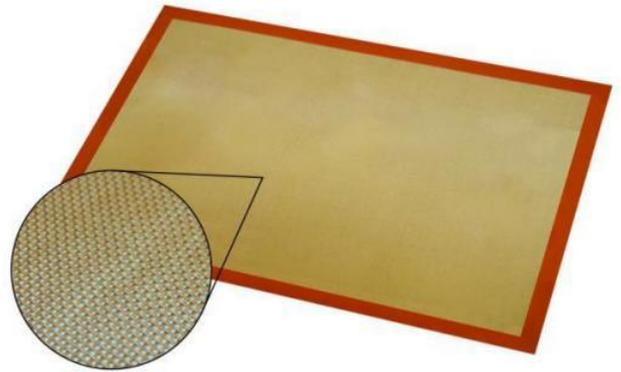
PTFE LINERS

BAKING ACCESSORIES

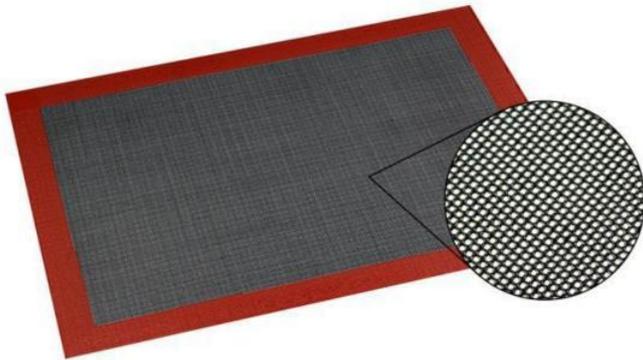


Baking Mat

MAT SIZE	TRAY SIZE
390X290mm	400X300mm
520X315mm	530X325mm
585X385mm	600X400mm
620X420mm	660X460mm
640X520mm	650X530mm
750X450mm	760X460mm
770X570mm	780X580mm
785X385mm	800X400mm
785X585mm	800X600mm



BREAD MAT

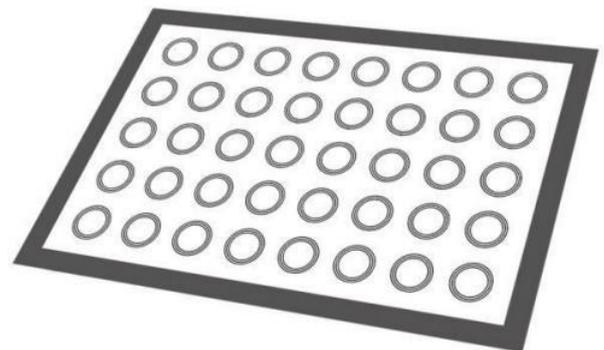
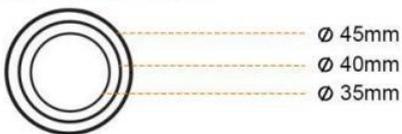


MAT SIZE	TRAY SIZE
390X290mm	400X300mm
520X315mm	530X325mm
585X385mm	600X400mm

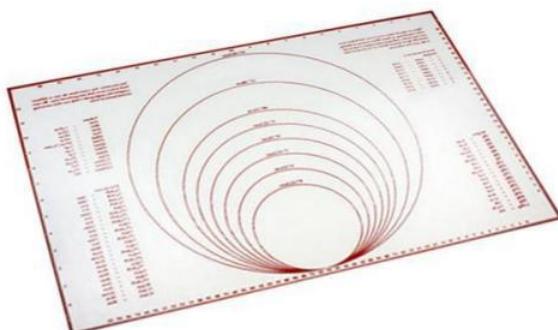
MACARONS

MAT SIZE	TRAY SIZE
390X290mm	400X300mm
585X385mm	600X400mm

INNER RING SIZE



PASTRY MAT



MAT SIZE
585X385mm
620X420mm
645X445mm
800X585mm

Set Of Three Baking Tools



NO.	DESCRIPTION	PAN SIZE (INCHES)	COOLING RACK SIZE (INCHES)	SILICONE MAT SIZE (INCHES)
1	THREE QUARTER SHEET PAN NATURAL	21 X 15 X 1	20.5 X 14.25 X 0.5	20.5 X 14.25
2	HALF SHEET PAN NATURAL	17.25 X 12.25 X 1	16.75 X 11.5 X 0.5	16.75 X 11.5
3	QUARTER SHEET PAN NATURAL	9 X 13 X 1	12 X 8.25 X 0.5	12 X 8.25
4	JELLY ROLL PAN NATURAL	14.5 X 9.5 X 1	13.75 X 8.62 X 0.5	13.75 X 8.625

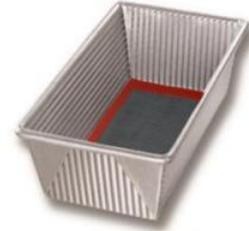
Pan Mat



QD-SQUARE CAKE PAN

SQUARE CAKE PAN	MAT SIZE
155X155mm	150X150mm
205X205mm	200X200mm
255X255mm	250X250mm
305X305mm	300X300mm

LOAF PAN	SILICONE MAT SIZE
1LBS	215X114mm
1.25LBS	228X127mm
1.5LBS	254X127mm



QD-LOAF PAN



QD-ROUND CAKE PAN

ROUND CAKE PAN	MAT SIZE
6 inches	DIA 6 inches
8 inches	DIA 8 inches
9 inches	DIA 9 inches
12 inches	DIA 12 inches

PIE PAN SIZE	MAT SIZE
6 inches	DIA 6 inches
8 inches	DIA 8 inches
9 inches	DIA 9 inches
12 inches	DIA 12 inches



QD-PIE PAN



QD-PIZZA PAN

PIZZA PAN SIZE	MAT SIZE
6 inches	DIA 6 inches
7 inches	DIA 7 inches
9 inches	DIA 9 inches
12 inches	DIA 12 inches
14 inches	DIA 14 inches

CAKE PAN LINER	MAT SIZE
4 inches	DIA 4 inches
5 inches	DIA 5 inches
6 inches	DIA 6 inches
7 inches	DIA 7 inches
8 inches	DIA 8 inches
10 inches	DIA 10 inches



QD-SAVALIN CAKE PAN LINER

Other Mat

INDUCTION LINER



QD-INDUCTION LINER

DIA 10 / 12 inches

MATERIAL GLASS FIBER + SILICONE



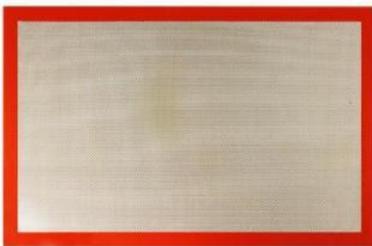
Advantage:

Protect Induction surface from scratching. Keep induction clean while cooking

Beauty the kitchen. Also can be used as pot holder

Material food contact approved. Heat resistance temperature: -40~250°C

SUGAR MAT



QD-SUGAR MAT

SIZE 400X300mm

SIZE 600X400mm

RANDOM SIZE AS YOU NEED



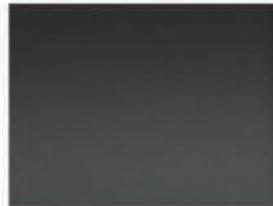
Used with sugar lamp. Works well for sugar decoration in baking process.

PTFE Liners



QD- BBQ LINER 400X330

SIZE 400X330mm
REGULAR THK 0.02mm



QD- OVEN PROTECTI- VEFOIL340235

SIZE 340X235mm
REGULAR THK 0.07mm



QD-CAKE PAN PROTECTOR

DIA 11 inches



QD-IRON LINER

DIA 9 inches

ADVANTAGE

Good temperature resistance, can be continuous working under temperature -70°C to 300°C

Non-stick and easy clean: all the stains and oil can be clean easily

Not limited in size and color, specified design as per your request to meet different function and equipment.

EASY MAINTENANCE

Cleaning by hand in soapy water is enough. Your PTFE liners must be cleaned each time. It's used to remove the film that can stay on the surface. If your PTFE liners is only wiped with a paper serviette, the film won't be fully removed and may cook the next time you use your PTFE liners and stains may appear. Your PTFE liners must not be cleaned with scouring powders or scouring pads.

Proper Use & Care

About your mold, mat and liner

USAGE RECOMMENDATIONS

Wash before the first use. Bake empty in oven 10 minutes at 150°:

- After a prolonged storage. After a cleaning or a rinse
- If trace of moisture remains
- Do not scrub the silicone with an abrasive object
- Do not bake empty at most than 180°C
- Do not clean at high pressure cleaner

MAINTENANCE RECOMMENDATIONS

Clean the excess of flour with a soft brush between each baking.

Clean the baking residues with a damp soft cloth or a non-abrasive sponge. Every week if you use clear water, every month if you use water with detergent (neutral pH) and rinsing.

CLEANING

Wash before first use and wash regularly, as accumulation of grease is detrimental to the durability of the material. Soak in hot soapy water using a non-abrasive sponge and a mild detergent (pH between 5 and 10). Caution: aggressive detergents (too acidic or too basic) will damage the molds very quickly. After washing, place the mold or mat in the oven at 212°F (or 100°C) for 2-3 minutes to dry and for sterilization and proper hygiene.

USE

- Baking in rotary oven
- Suitable for frozen
- -40°C to 260°C (silicone fiberglass mat and mold)
- -70°C to 300°C (PTFE liner)

MATTERS NEEDING ATTENTION

Clean before and after a prolonged storage. Protect the support from shocks and scratches. Do not stock out of direct sunshine and bad weather

STORAGE

Store upside down in piles of 6 at the most. Store it with very deep and straight shapes in piles of 2, to avoid deformation. Do not fold the products to store them, keep them flat.

Please note do not use any knife or blade inside or on top of your mats, molds and liners.

BAKING ACCESSORIES

BAKING SPATULAS AND GIOVES

MIRCO PERFORATED BANDS

BAKERY & CONFECTIONERY

SERVING & ASSEORIES

CULINARY INSTRUMENTNS



Baking Spatulas And Gloves



Size: 14 " and 17" Cotton and Silicone Gloves

Material: Silicone, cotton kitchen mittens

It can customize as your requests of size and style.



**Scraper- Spoon Shape- 250mm-
High Heat Resistant 260c**



**Scraper- Spoon Shape- 350mm-
High Heat Resistant 260c**



**Spatula- Silicone- 350mm-
Heat Resistant To 260c**



**Spatula- Silicone- 250mm-
Heat Resistant To 260c**

Mirco Perforated Bands



Micro-perforated silicone bands to be used combined with stainless steel molds for perfect baking results. They allow an even cooking with no humidity, an easy demolding without breakings and an elegant texture.

WORK WITH STAINLESS STEEL BANDS



ITEM NO.	BAND DIAMETER	HEIGHT
QD-2514	140mm	25mm
QD-2516	160mm	25mm
QD-2518	180mm	25mm
QD-2520	200mm	25mm
QD-2522	220mm	25mm
QD-2524	240mm	25mm
QD-3514	140mm	35mm
QD-3516	160mm	35mm
QD-3518	180mm	35mm



ITEM NO.	BAND SIZE	HEIGHT
QD-2514	140x140mm	25mm
QD-2516	160x160mm	25mm
QD-2518	180x180mm	25mm
QD-3514	140x140mm	35mm
QD-3516	160x160mm	35mm
QD-3518	180x180mm	35mm



ITEM NO.	BAND INSIDE Ø SIZE	HEIGHT
QD-3565	65X65mm	35mm
QD-5065	65X65mm	50mm
QD-3575	75X75mm	35mm
QD-4085	85X85mm	40mm



ITEM NO.	BAND INSIDE Ø SIZE	HEIGHT
QD-3055	DIA 55X30mm	30mm
QD-3565	DIA 65X35mm	35mm
QD-50152	DIA 152X50mm	50mm
QD-50203	DIA 203X50mm	50mm
QD-50254	DIA 254X50mm	50mm

PRODUCTION OPTIMIZATION

- Simplify the steps and reduce times by around 30%
- Allow the moisture to escape
- Allow the unmolding of both hot and cold products
- Adaptability to all the shapes and recipes
- You will be 99% successful in production with less wasting
- Elegant and exclusive texture that don't collapse supported by the band

Pastry Cutter
-Round,Plain,11 Pcs Set,30mm

FDMS-RD-11/301-CP-CP Height:30mm S/S 24



Pastry Cutter
-Round,Serrated,11 Pcs Set,30mm

FDMS-RD-11/302-CP-CP Height:30mm S/S 24



Pastry Cutter
-Round,Plain,12 Pcs Set,52mm

FDMS-RD-12/501-CP-CP Height:52mm S/S 24



Pastry Cutter
-Round,Serrated,12 Pcs Set,52mm

FDMS-RD-12/502-CP-CP Height:52mm S/S 24



Pastry Cutter
-Oval,Plain,8 Pcs Set,52mm

FDMS-VL-08/501-CP-CP Height:52mm S/S 24



Pastry Cutter
-Oval,Serrated,8 Pcs Set,52mm

FDMS-VL-08/502-CP-CP Height:52mm S/S 24



Pastry Cutter
-Round,Plain,9 Pcs Set,30mm

FDMS-RD-09/301-CP-CP Height:30mm S/S 24



Pastry Cutter
-Heart,Plain,9 Pcs Set,30mm

FDMS-HS-09/301-CP-CP Height:30mm S/S 24



Pastry Cutter
-Square,Plain,9 Pcs Set,30mm

FDMS-SQ-09/301-CP-CP Height:30mm S/S 24



Pastry Cutter
-Flower,Plain,9 Pcs Set,30mm

FDMS-FL-09/301-CP-CP Height:30mm S/S 24



Bakery & Confectionery

Tubes-Closed Star

CSS-1.0—CSS-4.0	S: Φ 18mm	S/S	1000
CSM-6.0, CSM-8.0	M: Φ 24mm	S/S	1000
CSL-6.0—CSL-10	L: Φ 30mm	S/S	1000

Tubes-Open Star

OSS-1.5—OSS-7.0	S: Φ 18mm	S/S	1000
OSM-2.0—OSM-10	M: Φ 24mm	S/S	1000
OSL-9.0—OSL-15	L: Φ 30mm	S/S	1000

Tubes-French Star

FHS-6.0—FHS-8.0	S: Φ 18mm	S/S	1000
FHM-5.0—FHM-12	M: Φ 24mm	S/S	1000
FHL-9.0—FHL-18	L: Φ 30mm	S/S	1000

Tubes-Multi Open

MOS-233	S: Φ 18mm M: Φ 24mm	S/S	1000

Tubes-Fritter

TB-90	S: Φ 18mm	S/S	1000
TB-78	M: Φ 18mm	S/S	1000
TB-69	L: Φ 25mm	S/S	1000

Tubes-Petal

PLS-062, PLS-059, PLS-061	S: Φ 18mm	S/S	1000
PLS-097, PLS-101, PLS-102	S: Φ 18mm	S/S	1000
PLS-103, PLS-104, PLS-158	S: Φ 18mm	S/S	1000
PLM-123—PLM-127	M: Φ 24mm	S/S	1000
PLM-402, PLM-1765	M: Φ 24mm	S/S	1000

Scraper-PP

SCP-PP-09-CP-CP	104x74mm		500
SCP-PP-10-CP-CP	155x107mm		500

Scraper-PP

SCP-PP-11-CP-CP	110x72mm		500

Scraper-PP

SCP-PP-12-CP-CP	130x100mm		500

Scraper-PP

SCP-PP-13-CP-CP	130x100mm		500

Scraper-PP

SCP-PP-16-CP-CP	95x95mm		500

Scraper-PP

SCP-PP-18-CP-CP	196x140mm		250

Decoration Tubes-29 Pcs Set

TIP-AT-29/001-CP-CP	N/A	<input checked="" type="radio"/>	24
TIP-AT-29/002-CP-CP	N/A	<input checked="" type="radio"/>	24

Decoration Tubes-56 Pcs Set

TIP-AT-56/001-CP-CP	N/A	<input checked="" type="radio"/>	24
TIP-AT-56/002-CP-CP	N/A	<input checked="" type="radio"/>	24

Decoration Tubes-40 Pcs Set

TIP-AT-40/002-CP-CP	N/A	<input checked="" type="radio"/>	24



Tube Adaptor(Nozzle)

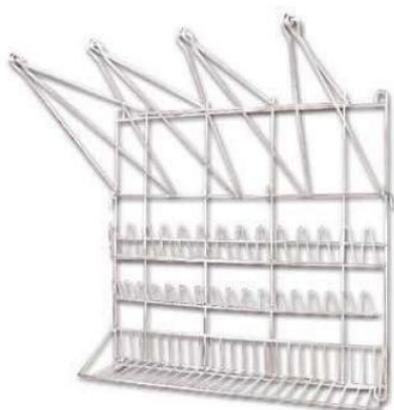
PN-LARGE-03/002-CP-CP	Large (大号)	<input checked="" type="radio"/>	500
PN-SMALL-02/003-CP-CP	Small (小号)	<input type="radio"/>	500
PN-XLARGE-02/001-CP-CP	XLarge (加大号)	<input checked="" type="radio"/>	500

Seamless Design With 100% Hygiene Protection



Pastry Bag

PBEU-250-CP-CP	10"(250mm)	<input checked="" type="radio"/>	96
PBEU-300-CP-CP	12"(300mm)	<input type="radio"/>	96
PBEU-350-CP-CP	14"(350mm)	<input type="radio"/>	96
PBEU-400-CP-CP	16"(400mm)	<input type="radio"/>	96
PBEU-450-CP-CP	18"(450mm)	<input type="radio"/>	96
PBEU-530-CP-CP	21"(530mm)	<input type="radio"/>	96
PBEU-560-CP-CP	22"(560mm)	<input type="radio"/>	96
PBEU-610-CP-CP	24"(610mm)	<input type="radio"/>	96
PBEU-660-CP-CP	26"(660mm)	<input type="radio"/>	96
PBEU-710-CP-CP	28"(710mm)	<input type="radio"/>	96



Wall Rack for Pastry Bag -S/S

SS-HANG-02-CP-CP	N/A	S/S	5

Serving & Asseories

Food Tongs

-Stainless Head,S/S,
With Silicone Handle,Silicone Lock

			
SGS-FT-230-CP-CP	9" (230mm)	S/S	48
SGS-FT-300-CP-CP	12" (300mm)	S/S	48
SGS-FT-350-CP-CP	14" (350mm)	S/S	48
SGS-FT-400-CP-CP	16" (400mm)	S/S	48



Food Tweezer

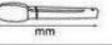
-Pointed,Tip,S/S

			
SS-FC71-160PT-CP-CP	6.25"(160mm)	S/S	100
SS-FC71-210PT-CP-CP	8.25"(210mm)	S/S	100



Pastry Tongs

-Oval,S/S

			
SS-PAS-240VL-CP-CP	9.5" (240mm)	S/S	96



Spatula

			
GS-80208-350-CP-CP	14"(350mm)		48



Spatula

			
GS-80208-80-CP-CP	3"(80mm)		48



Spatula

-Offset

			
GS-80208-300FS-CP-CP	12"(300mm)		48



Spatula

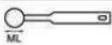
-Offset

			
GS-80208-350FS-CP-CP	14"(350mm)		48



Measuring Spoon

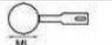
-S/S

			
SS-MS-01-CP-CP	1.25,2.5,5,15	S/S	96



Measuring Cup

-S/S

			
SS-MC-01-CP-CP	60,80,125,250	S/S	48

