

## PASTRY RINGS



Pastry rings can be used for a wide variety of purposes and can create an immense array of dishes. Tart rings are most commonly used for baking tarts as the majority of the dough is exposed to the heat of the oven and quickly becomes crispy. Flan rings are used by placing the filling in the ring (usually a custard-type filling) on a baking sheet and baked. Mousse rings or cake rings are used to layer ingredients, to create multi-layer cakes, such as genoise or sponge cakes, and even to create vegetable dishes. The smooth, rigid sides of this ring offer support for packaging, pouring and pressing.



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### Pastry Rings, Tart, Stainless Steel

art.	Dia	Ht.	Lbs
47533-07	2 3/4"	3/4"	0.04
47533-08	3 1/8"	3/4"	0.04
47533-09	3 1/2"	3/4"	0.1
47533-10	3 7/8"	3/4"	0.1
47533-12	4 3/4"	3/4"	0.1
47533-14	5 1/2"	3/4"	0.1
47533-16	6 1/4"	3/4"	0.1
47533-18	7 1/8"	3/4"	0.1
47533-20	7 7/8"	3/4"	0.1
47533-22	8 5/8"	3/4"	0.2
47533-24	9 1/2"	3/4"	0.2
47533-26	10 1/4"	3/4"	0.2
47533-28	11"	3/4"	0.2
47533-30	11 3/4"	3/4"	0.2
47533-32	12 5/8"	3/4"	0.3



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### Pastry Rings, Mousse, Stainless Steel

art.	Dia	Ht.	Lbs
47532-06	2 3/8"	1 5/8"	0.1
47532-07	3"	1 5/8"	0.1
47532-08	3 1/8"	1 3/4"	0.1
47532-12	4 3/4"	1 3/4"	0.2
47532-14	5 1/2"	1 3/4"	0.3
47532-16	6 1/4"	1 3/4"	0.4
47532-18	7 1/8"	1 3/4"	0.4
47532-20	7 7/8"	1 3/4"	0.5
47532-22	8 5/8"	1 3/4"	0.6
47532-24	9 1/2"	1 3/4"	0.6
47532-26	10 1/4"	1 3/4"	0.6