

Introducing ShowStoppers™

Casting mats to build a better showpiece

Pastry Chef Stéphane Tréand MOF and the Chicago School of Mold Making have done it again. Given the warm welcome Showpeels received a few years ago, they teamed up once more to create a series of new silicone tools for making pastry displays. The new mats are called ShowStoppers.

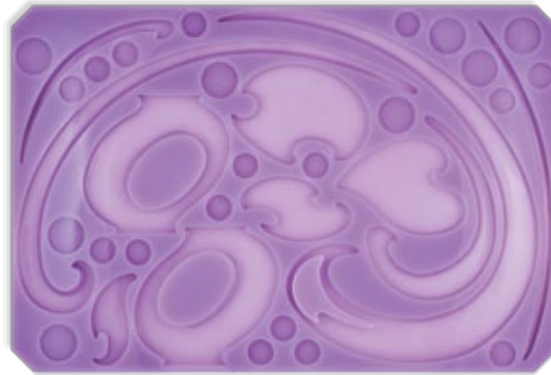
The ShowStoppers started with Chef Tréand's three designs of Waves, Flames and Herons. At the Chicago School of Mold Making, the designs were hand-crafted into silicone casting mats. Made of food-contact-safe platinum silicone, ShowStoppers are about the size of a large sheet pan (16" x 24"). The indentations create beautiful beveled-edged contoured castings that are about 3/8" inches thick. The individual cast pieces are designed to make a base, center structures, height elements, connectors and flourishes—all from the same mat. The individual pieces can be put together any way the chef sees fit, allowing for maximum creative variety. And, because of their compact size, ShowStoppers are ideal for the traveling chef!

To ensure successful designs, Chef Tréand spent last year on the road with the ShowStopper prototypes while teaching in Bahrain, Malaysia, Japan, and Australia. The pastry chefs attending his classes were the first to test (and buy) the ShowStoppers. They loved how easy they were to use and how many different designs could be achieved with just one mat.

Instructions: First, put your mat on parchment paper atop a flat workboard (not in a sheet pan). If filling with chocolate, refrigerate to set, if filling with sugar (isomalt) mats should be allowed to cool before unmolding. Once set, the silicone is teased away from the casting, then carefully demolded by letting the mat drop over the edge of the work space and coaxing out the castings. Working from the outside edges inwards will result in fewer broken pieces, (the shapes that do break are easily mended). The unmolded cast pieces can be quickly assembled into amenities, centerpieces or showpieces.

With the new ShowStoppers, your pieces will cause heads to turn, and coworkers to marvel.

Waves ShowStopper SS01



Flames ShowStopper SS02



Herons ShowStopper SS03



Casting Tips for ShowStoppers

Casting is a skill; some pieces will break. It will get easier as you become more familiar with using the mold.



Keep it movable By placing a sheet of parchment paper under the ShowStopper, you easily rotate the mold as you fill it. At 16" x 24", ShowStoppers also fit into a suitcase (pack between two pieces of cardboard), but don't forget to store them flat, otherwise they can warp!



Tease the silicone away It is always easier to remove the cast pieces from the mold if you tease away the silicone edges from the casting before trying to lift the castings out. If you lift the mat and flex it to unmold, the pieces will break.



Let gravity work Slide the mat over the table's edge and manipulate the silicone away from the casting. Working from the outside of the ShowStopper toward the center is best. Whichever portion that lifts out of the mold first will be the easiest to remove.



Relief cuts Throughout all the ShowStoppers, there are relief cuts. The cuts are purposely placed in strategic areas where there is tension. They allow for more successful de-molding. You can add more cuts to the mat if you desire.



Loose parts All ShowStoppers have 'floating' inserts to allow for easier demolding of dynamic designs. Arrange them any way you see fit, or keep them on their registration lines.



Replacement inclusions As the inclusions are not attached, they might get lost. We offer replacement inclusions in case this should happen.

Important Details:

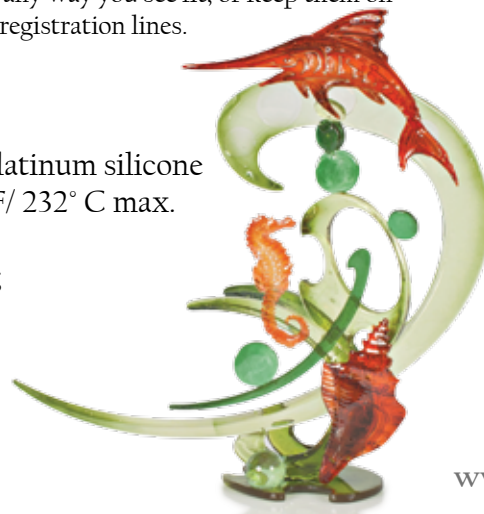
Handmade in the U.S.A. of food-contact-safe platinum silicone
Temperature threshold: blast freezing to 450° F/ 232° C max.

16" x 24" (40.6cm x 61cm)

Three different ShowStopper designs available;

Waves SS01, Flames SS02, and Herons SS03

Designed for casting chocolate and sugar



**Chicago School of
Mold Making**

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