

Silpat®: The Original Non-Stick Silicone Liner



Premium Non-Stick Silicone Liners

SILPAT® is known around the world as the original non-stick baking liner. SILPAT® products never need greasing and replace the use of parchment paper. Utilizing SILPAT® products saves you time and money and also reduces waste in our environment. It is ideal for use when creating Danish pastries, baking biscuits, working with sugar and all sugary and salted preparations. SILPAT® liners are made of fiberglass and food grade silicone and are completely food safe.

Nothing sticks to SILPAT®!

SILPAT®

Made In France



Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
SUGAR LAMP	12" x 16" (300 x 400mm)	16" x 12" (400 x 300mm)	AE400300-10
GN 1/1	13" x 21" (325 x 530 mm)	12.37" x 20.5" (315 x 520 mm)	AE520315-00
FRENCH FULL SIZE	16" x 24" (400 x 600 mm)	15.75" x 23.66" (385 x 585 mm)	AE585385-30
US FULL SIZE	18" x 26" (460 x 660 mm)	16.5" x 24.5" (420 x 620 mm)	AE620420-12
GN 1/2	21" x 25.5" (530 x 650 mm)	20.5" x 25" (520 x 640 mm)	AE640520-00
UK	18" x 30" (460 x 760 mm)	22" x 30" (450 x 750 mm)	AE760560-04
TOASTER OVEN SIZE	8" x 11" (203 x 280 mm)	7.87" x 10.87" (200 x 275 mm)	AE275200-01
PETITE JELLY ROLL	9" x 13" (230 x 300 mm)	8.25" x 11.75" (205 x 295 mm)	AE295205-01
OCTOGONAL		Ø 10.25" (260 mm)	AE260260-02
MEDIUM SIZE	10.25" x 15.25" (260 x 390 mm)	9.5" x 14.37" (240 x 365 mm)	AE365240-02
US HALF SIZE	13" x 18" (330 x 460 mm)	11.62" x 16.5" (295 x 420 mm)	AE420295-07
COOKIES	14" x 18" (360 x 460 mm)	12" x 17" (310 x 430 mm)	AE430340-02

Proper Use and Care

- Place the liner on a perforated tray or a grid before handling.
- Do not use knives, scrapers, brushes or cutters on the Silpat®.
- Do not cut on the Silpat®.
- Do not fold the Silpat®.
- Do not grease the Silpat®.



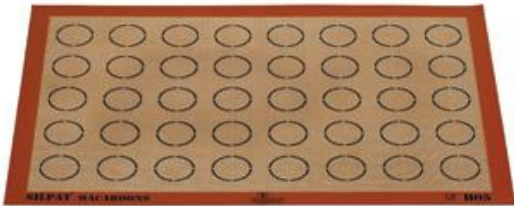
- Never use a cut or torn Silpat®.
- Usable in any kind of oven (ventilated, steam, microwave, deck oven).
- Use a neutral pH detergent (pH=7).
- Dry in an oven at 212°F (or 100°C) for a duration of 2-3 minutes.

Additional sizes may be available. Dimensions shown in inches are approximate.

NEW! Silpat® for Macaroons



Our new SILPAT® Macaroons liner has been specifically designed to assist you in creating macaroon perfection! The evenly spaced circles will help ensure that your macaroons are consistent and evenly sized. And thanks to the non-stick properties of SILPAT® you do not have to worry about damaging them when demolding!



A diameter of 2" (50 mm) is best suited for creating traditional-sized macaroons.

Dimensions of Liner	Ø of Macaroons	Number of Macaroons	Ref.
11.62" x 16.5" (295 x 420 mm)	2" (50 mm)	20	AE420295-20
16.5" x 24.5" (420 x 620 mm)	2" (50 mm)	40	AE620420-28
15.75" x 23.66" (585 x 385 mm)	2" (50 mm)	28	AE585385-63



Macaroon Mix

Egg Whites	7.9 oz	(225 g)
Sugar	4.8 oz	(135 g)
Egg White Powder	0.2 oz	(5 g)
Powdered Sugar	16.6 oz	(470 g)
Almond Flour	9.9 oz	(280 g)

Whisk egg whites, egg white powder, and half of the sugar to medium peaks. Continue whisking and add remaining sugar and any desired colors. Fold in sifted powdered sugar and almond flour - until the mixture falls back upon itself. Pipe onto Silpat® Macaroons liner and bake at 300°F (150°C) for 12-15 minutes.

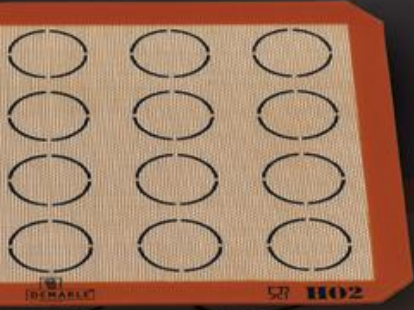
Recipe

from Rocco Ligrine

Additional sizes may be available. Dimensions shown in inches are approximate.

Premium Non-Stick Silicone Liners

Unleash your Creativity!



SILPAT® for Macaroons

Sil-Eco®: Economy Non-Stick Silicone Liners



SIL-ECO®: Quality Silicone Liners at a Lower Cost

QUICK FACTS

- Sil-Eco® products eliminate the hassle of greasing pans, wasting parchment paper, and dealing with messy cleanups.
- Sil-Eco® products are NSF, FDA, and Kosher certified.
- Sil-Eco® products are Made in China.

USE

- Place your Sil-Eco® baking liner on a cookie sheet or pan.
- Do not grease, butter, or spray with oil.
- The recipe baking temperature may need to be adjusted according to your oven as the mat will provide some insulation during baking.
- Sil-Eco® liners can tolerate temperatures from -40 °F to 500 °F (-40 °C to 260 °C).

CARE

- Wipe clean with a damp, soft sponge then rinse with clean water. A mild soap or detergent may be used if needed.
- Shake to remove excess water and wipe dry.

Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
9" ROUND		9" Round (229 mm)	E-99124
PETITE JELLY ROLL	9" x 13" (230 x 300 mm)	8.25" x 11.75" (205 x 295 mm)	E-99125
MEDIUM SIZE	10.25" x 15.25" (260 x 390 mm)	9.5" x 14.37" (240 x 365 mm)	E-99129
US HALF SIZE	13" x 18" (460 x 330 mm)	11.62" x 16.5" (295 x 420 mm)	E-99126
US FULL SIZE	18" x 26" (660 x 460 mm)	16.5" x 24.5" (420 x 620 mm)	E-99130

Silicone Liner Customization

You can create unique and specialized liners by choosing your own colors and sizes, and even adding your company logo. Please contact us for more information.



Additional sizes may be available. Dimensions shown in inches are approximate.

Silpat® for Bread

SILPAIN®

Silpain® Bread and Pastry Liners PREMIUM PRODUCT

Made in France

The Silpain® mat is a flexible, non-stick, easy-to-use liner that has a perforated texture covered with food grade silicone. It is ideal for freezing and for baking bread of all shapes and sizes, which are not required to be calibrated, as well as for the partial baking of tarts. The mat must be used flat and placed on a tray (we recommend a perforated tray as this provides better heat circulation). The mat is easily cleaned using a soft sponge under running water.



Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
US FULL SIZE	18" x 26" (460 x 600 mm)	16.5" x 24.5" (620 x 420 mm)	SN 620 420 01
FRENCH FULL SIZE	16" x 24" (400 x 600 mm)	15.75" x 23.66" (585 x 385 mm)	SN 585 385 05
US HALF SIZE	13" x 18" (330 x 455 mm)	11.625" x 16.5" (290 x 415 mm)	SN 415 290 02

Sil-Eco® Bread and Pastry Liner ECONOMY PRODUCT

Size	Dimensions of Sheet Pan	Dimensions of Liner	Ref.
US HALF SIZE	13" x 18" (330 x 455 mm)	11.625" x 16.5" (290 x 415 mm)	E-96126-BM



Silpat® Workstation

ROUL'PAT®

Roul'pat® PREMIUM PRODUCT

Made in France



Coated with silicone on both sides, this non-stick mat is also non-slip. This very practical non-slip mat can be used for rolling out any kind of dough without using flour. It also allows for spreading nougat, cooked sugar, chocolate, or caramel. The Roul'pat® can be cleaned with a soft sponge under hot water.

Dimensions of Liner	Ref.
16.5" x 24.5" (420 x 620 mm)	AD620420-01
23" x 31.5" (585 x 800 mm)	AD800585-01
11.62" x 16.5" (295 x 420 mm)	AD420295-01

Additional sizes may be available. Dimensions shown in inches are approximate.