

A French Revolution in Baking SILPAT®



SILPAT

SERVING PROFESSIONAL BAKERS SINCE SILPAT 1965

It began with a Baguette

In 1965, innovative French engineer and keen cook Guy Demarle created the first non-stick baking mat, thanks to which, he rapidly acquired a reputation for the best baguettes in France.

Guy called the mats Silpat because of the unique silicone and fibre manufacturing process. The handmade process by which they are still made today.

Having built our reputation amongst professional bakers, Silpat are launching an exciting new range of molds for the domestic chef – in what promises to be the start of a French Revolution in Baking.

Baking is on the rise

Thanks to the success of bakery programs on TV, home baking has recently experienced a massive resurgence. That offers us a huge opportunity. With Silpat you have everything it takes to help stimulate and develop the ambitions, confidence and skills of the domestic chef.

Anything is possible when you have innovative tools that make baking quick, easy and reliably consistent.

Silpat is a guaranteed recipe for success.



Silpat Mats

More than a Bakers Dozen



Silpat mats are extremely versatile. They'll bake bread, patisseries, sweets and even savoury food perfectly - every time.

Even heat distribution, means no burnt bases and no sticking.

Forget about cutting parchments or greasing trays.

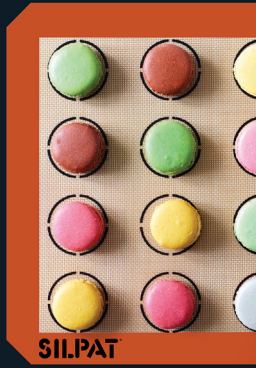
Just slip a Silpat mat onto a tray and voila - you're ready to bake.

Our range is as extensive as chefs are inventive.

We offer rectangular all-purpose mats, mats designed specifically for cookies, or macarons. Different diameter round mats for cake tins, aerated pizza mats and a selection designed just for pastry.

Each one features the same long lasting, non-stick, easy clean properties that make them a joy to use.





Kitchen Liberation

As well as freeing domestic chefs from the tedium of preparation, and the chore of cleaning, Silpat offers a range of further benefits.

As there's no need for fats and oils, they're a healthier cooking choice.

This also means there's less waste poured down the sink or foils and parchment waste to throw away.

Mats can be easily rolled or simply stored flat.

Carefully treated they will last for over 3000 baking cycles.

That is what you call a French Revolution in Baking.



SILPAT®
BAKING MATS

SERVING PROFESSIONAL BAKERS SINCE SILPAT 1965

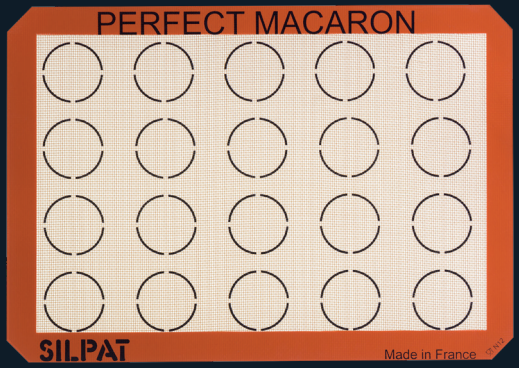
Key benefits

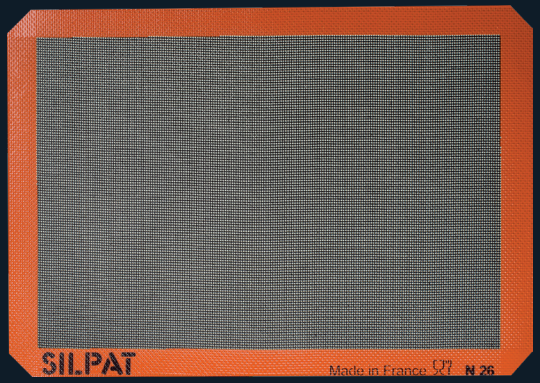
The original silicone baking mat made from a dedicated silicone with reinforced fibreglass mesh. Nothing sticks to Silpat™ which means you'll spend less time cleaning and more time enjoying your baking creations. Silpat™ replaces the need for butter, grease, oils, and sprays.



- *Professional results for the home*
- *Easy to use multi-purpose non-stick silicone mat for baking and pastry*
- *Made of a special fiberglass mesh textile coated in our exclusive non-stick silicone*
- *Healthy and fast preparation. No cooking sprays, oils, greasing, or parchment paper needed.*

- *Easy to cook – even and perfect baking results. Can be used in the oven, microwave and freezer*
- *Easy to release – nothing sticks to Silpat*
- *Easy to clean – simply dishwash or wipe with a cloth – no scrubbing*
- *Easy to store – store flat or rolled*





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BAKING MATS

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TOASTER

Perfect size for small convection and toaster oven pans

10 1/4" - Ref. SPT-TO-STANDARD

PETITE JELLY ROLL

For small jelly rolls pans

8 1/4" X 11 3/4" - Ref. SPT-PJR-STANDARD

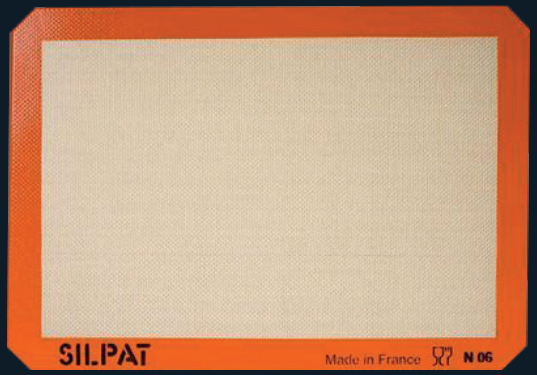




MICROWAVE SIZE

Use in the microwave to keep the plate clean and free of messes

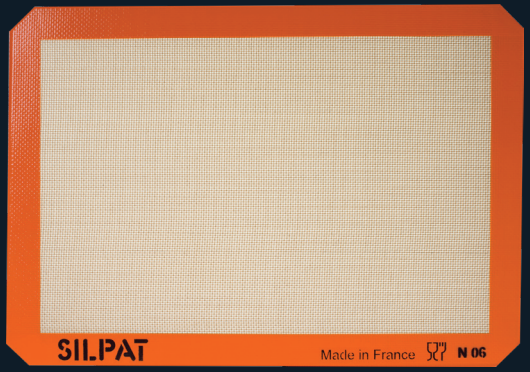
10 1/4" - Ref. SPT-OCT-STANDARD



MEDIUM SIZE

Sized for 10" x 15" sized pans

9 7/16" X 14 3/8" - Ref. SPT-MED-STANDARD



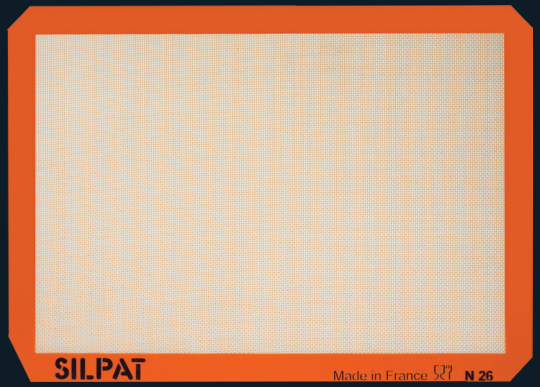
US HALF SIZE

The original non-stick silicone baking mat and the ultimate kitchen essential – versatile for all sweet and savory creations

11 5/8" X 16 1/2" - Ref. SPT-1/2-STANDARD

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COOKIE SIZE

Sized for larger standard baking trays

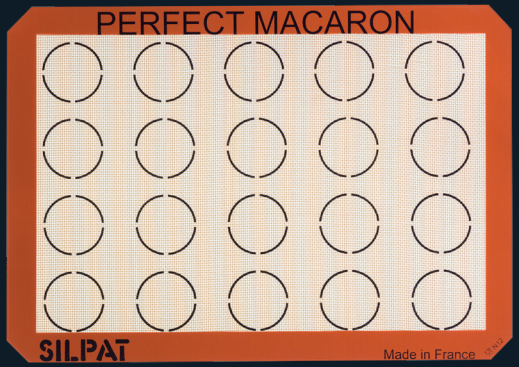
12" X 17" - Ref. SPT-COOKIE-STANDARD



PERFECT COOKIE

Perfect, consistent cookies every time! 13 stencils placed on the mat for helpful dough guides

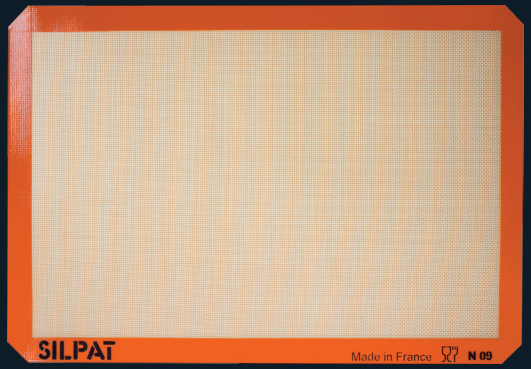
11 5/8" X 16 1/2" - Ref. SPT-PC-STANDARD



MACARON

No need to draw circles on parchment – 20 stencils for perfect macaron piping

11 5/8" X 16 1/2" - Ref. SPT-MAC-STANDARD



3/4 SIZE

For over-sized 'Big' sheet pans

13 1/2" x 19 1/2" - Ref. SPT-3/4-STANDARD



U.S. FULL SIZE

For commercial size ovens and applications

16 1/2" x 24 1/2" - Ref. SPT-FULL-STANDARD

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8" ROUND

For 8" cake pans, no need for parchment

8" - Ref. AH197-01



9" ROUND

For 9" cake pans, no need for parchment

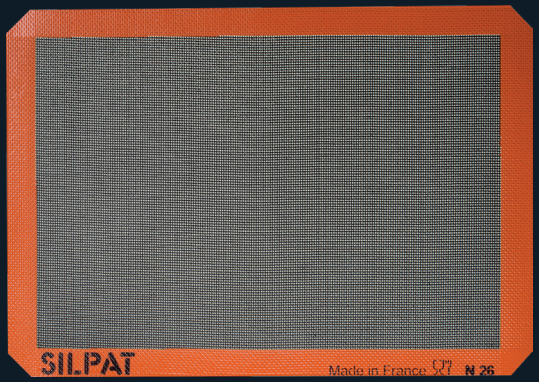
9" - Ref. AH222-01



12" PEREFCT PIZZA

For perfectly crispy pizza, perforations allow for maximum air-flow during baking

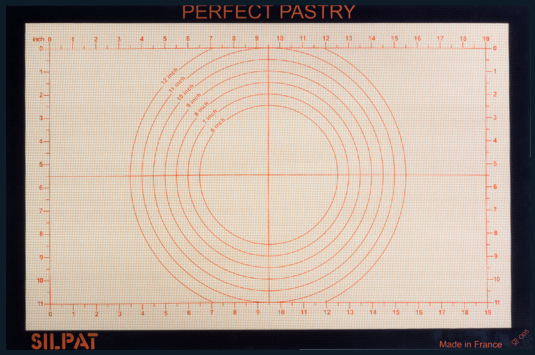
12" - Ref. AH305-01



PERFECT BREAD U.S. HALF SIZE

Perforated to allow maximum air flow during baking, essential for breads, pastry, and Viennoiserie

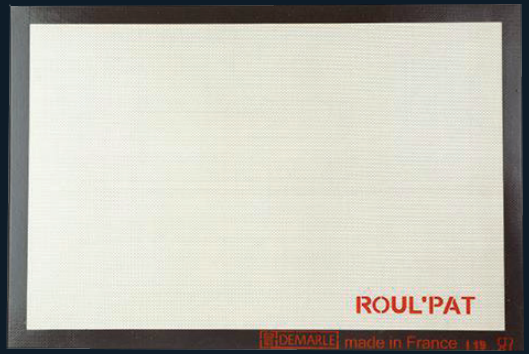
11 5/8" X 16 1/2" - Ref. SPN-1/2-STANDARD



PERFECT PASTRY FULL SIZE

The essential countertop workstation for any baker – non-stick coating on both sides to prevent slipping and helpful rulers and guides

16 1/2" X 24 1/2" - Ref. RPT-PP-STANDARD



PERFECT PASTRY JUMBO SIZE

Extra-large countertop workstation, non-stick coating on both sides to prevent slipping

23" X 31 1/2" - Ref. RPT-JUMBO-STANDARD

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PERFECT BAKING MOLDS

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New - Silpat Molds

The success of Silpat's revolutionary mats, has spread. Now there is a fantastic new range of molds. Oui!

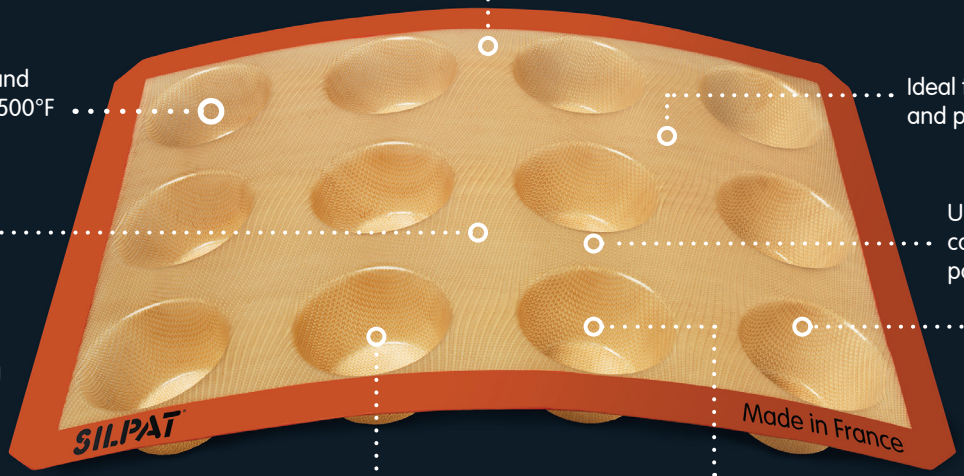
Here, silicone non-stick is a revelation within a revolution.

All your baking simply pops out of the mold. Shapes come out perfectly, leaving no residue and no breakages.

Baking without breaking, how bon is that.



Key benefits



Easy to clean – no scrubbing necessary

Useable for cooking and freezing (from -40° – 500°F -40°C – 260°C)

Ideal for both baking and pastry-making

Unique non-stick silicone coating means baking pops out perfectly

Durable fibre weave construction ensures no warping or tearing

Silicone coating promotes optimum heat distribution

Precise shapes with pronounced edges for consistent results

Cooks and browns evenly

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MINI MUFFIN

For mini-muffins, cupcakes, frittatas, and more

11 5/8" X 16 1/2" - 20 indents - Ø2" x 1.12" depth

Ref. ES--02031-99



CLASSIC MUFFIN

For sweet and savory muffins and other creations

11 5/8" X 16 1/2" - 12 indents - Ø2.75 x 1.56" depth

Ref. ES--02051-99

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MINI MADELEINE

NEW! For sweet and savory mini madeleines

11 5/8" X 16 1/2" - 28 indents - 2.06" x 1.31" x 0.56"

Ref. ES--02121-99

MADELEINE

For classic madeleines

11 5/8" X 16 1/2" - 20 indents - 3.06" x 1.81" x 0.68"

Ref. ES--02511-99



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MINI FLUTED CAKES

For sweet and savory bundt cakes as well as single serve desserts

11 5/8" X 16 1/2" - 8 indents - Ø2.91" x 1.1" depth

Ref. ES--02462-99

TARTLETTES

Perfect for tart shells for appetizers, petit fours and more

11 5/8" X 16 1/2" - 12 indents - Ø3.31" x 0.75 depth

Ref. ES--02675-99



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MINI LOAF

4-inch rectangle indents for classic pound cakes, banana bread and other sweet and savory loaves

11 5/8" X 16 1/2" - 9 indents - 4" x 2.33" x 1.18"

Ref. ES--02092-99







SILPAT®

ACCESSORIES

Fits perfectly all Silpat molds and half size (or smaller) baking mats



COOK N' COOL PERFORATED TRAY

Non-stick perforated baking tray, aluminium construction with exclusive non-stick coating specialized for baking and pastry. Fits perfectly all half-size Silpat Baking Mats & Molds, lightweight construction, and easy to handle with lipped edges

Turn over when finished baking to use as a cooling rack for all your Silpat creations!

11 5/8" X 16 1/2" - Ref. ES--8000-00







STORAGE ACCESSORY



SIL-BAND

The ultimate Silpat storage solution – simply roll your Silpat (or multiple) together, slap Sil-band and store neatly away in your drawer without any fuss or mess

9" - Ref. AH225-29-01-P





SILPAT®

The making of a baking revolution

@MySilpat

Silpat mats and molds are made from a unique textile fibreglass core and unique food grade silicone wrap. Only Silpat makes the dedicated silicone adapted to professional cooking use. This ensures our mats are completely food safe.

Très bien - as we say in France.

Liberté. Pâtisserie. Bakery.



Orders
Orders@silpat.com

P: 609-395-0219 F: 609-395-1027

Sasa Demarle Inc., 8 Corporate Drive, Cranbury
NJ 08512, USA

For more revelations about our French Revolution in Baking, go to www.silpat.com