

PASTRY



SILPAT NONSTICK BAKING MAT

Thick flexible mat transforms any sheet pan into a nonstick surface. Also used for working sugar, chocolate, etc. Can be reused thousands of times, withstands temperature from -40 to over 550 °F.

	SIZE	LENGTH	WIDTH	
B711	Quarter-size	11.5"	8"	
B706	Half-size	16.5"	11.75"	Fits standard half-sheet pan
B705	Full-size	24.5"	16.5"	Fits standard US sheet pan
B710	Large-size	30"	22"	Ideal as a work surface



SILPAIN NONSTICK BREAD BAKING MESH

Open mesh with silicone coating for better air circulation, quicker baking. Black surface aids browning. Excellent for frozen or fresh dough. Re-usable thousands of times, easy-to-clean. Withstands -40 to 550 °F. Best used with perforated sheet pan or wire rack.

	SIZE	LENGTH	WIDTH
B709	Half-size	16.5"	11.75"
B708	Full-size	24.5"	16.5"



ROUL'PAT NONSTICK WORKSURFACE FROM THE MAKERS OF SILPAT

Nonstick mat used as a work surface to roll out or knead dough, gum paste, fondant, sugar or chocolate. Works like Silpat but is coated with silicone on both sides so it won't slide. Oven safe to 500 °F.

	SIZE	LENGTH	WIDTH
B712 A	Full-size	25"	16.5"
B712 B	Oversized	31.5"	23"

for work surfaces



NONSTICK BAKING SHEET

Thin sheet coated on both sides with Teflon. Reusable 200 times. Nothing sticks. Just wipe clean. Fits standard U.S. sheet pan. 23.5" length x 16" width. B707