

MATS



PERFECT FOR HIGH-SCALE PRODUCTIONS

Professional mats ideal for baking
sweet and savoury creations.

Simplify your process.
Elevate your creativity.



silikomart
PROFESSIONAL [®]

AIR MAT

Microperforated silicone mats with fiberglass core

Air Mat is the collection of micro-perforated platinum silicone mats with a fiberglass core, ideal for baking biscuits, tarts, petits fours, bread, and pizza. Thanks to the perforations across the entire surface, excess moisture is released and heat is distributed evenly, ensuring optimal baking on both the top and bottom of all preparations. The non-stick properties also make this mat perfect for drying fruits and for controlling the baking of cakes, helping to maintain a flat surface, and eliminating the need to trim the domed top from baked goods. Available in various sizes to suit every production need.

Why choose Air Mat microperforated structure?

- **Maximum Efficiency:** The micro-perforated structure of the mats reduces baking time while ensuring even cooking throughout the product. This guarantees a uniform result and consistently perfect outcomes every time.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to +230°C, the exact same mat transitions seamlessly from blast chillers and freezers to ovens. It can also be used to separate preparation layers while freezing.
- **Ultimate Versatility:** Perfect for bringing the best colour out of sweet and savory baked creations, it is the ultimate tool for pastry chefs and caterers alike.



Air Mat

Small Size: 300 x 400 mm | 40.109.99.0000 - Gift Box: 70.109.99.0065
 Gastronorm Size: 520 x 315 mm | 40.110.99.0000
 Big Size: 583 x 384 mm | 40.107.99.0000



Air Mat Choux 583x384 mm

Size: 583 x 384 mm - From Ø 2 cm to Ø 7 cm
 40.112.99.0000

Lato A - Side A



Mini Choux

Lato B - Side B



Choux



Air Mat Éclair 583x384 mm

Size: 583 x 384 mm
40.111.99.0000

Lato A - Side A



Mini Éclairs

Lato B - Side B



Éclairs



DOUBLE
USE



Air Mat Éclair & Choux 300x400

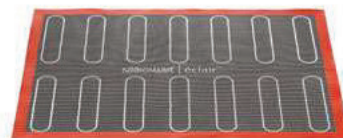
Size: 300 x 400 mm
40.113.99.0000 - Gift box: 70.113.00.0065

Lato A - Side A

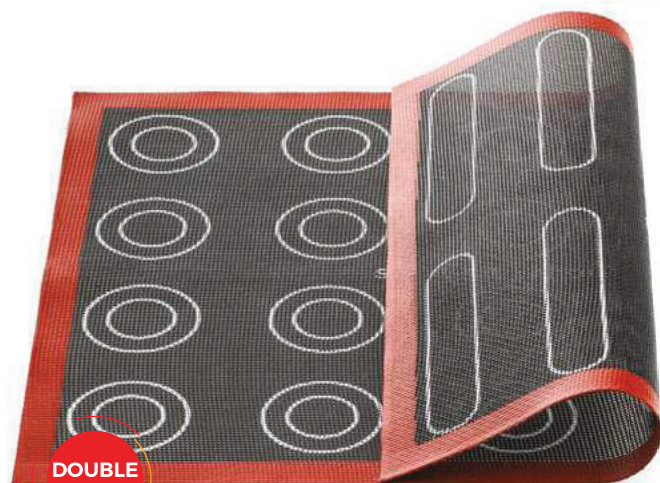


Choux

Lato B - Side B



Éclairs



DOUBLE
USE



FIBERGLASS

Silicone mats with fiberglass core

Fiberglass is a range of platinum silicone mats reinforced with a glass fiber mesh that conducts heat evenly. Perfect for creating flawlessly baked macarons and biscuits, they are also ideal for kneading and shaping cake design decorations thanks to their completely non-stick surface.

Why choose Fiberglass heat-conducting structure?

- **Maximum Efficiency:** This fully non-stick mats have a heat-conducting structure which reduces baking time while ensuring even cooking throughout the product. This guarantees a uniform result and consistently perfect outcomes every time.
- **Extreme Temperature Resistance:** Built to withstand temperatures from -60°C to $+230^{\circ}\text{C}$, the exact same mat transitions seamlessly from blast chillers and freezers to ovens. It can also be used to separate preparation layers while freezing.
- **Ultimate Versatility:** Ideal for shaping sugar, chocolate, and sugar paste, it is equally suited to both sweet and savoury baked creations, making it an essential tool for pastry chefs and caterers alike.



Fiberglass

Fiberglass 1

Size: 583 x 384 mm | Bulk: 40.846.00.0000

Fiberglass 2

Size: 520 x 315 mm | Bulk: 40.623.00.0000

Fiberglass 3

Size: 620 x 420 mm | Bulk: 40.624.00.0000

Fiberglass 4

Size: 795 x 600 mm | Bulk: 40.625.00.0000

Fiberglass 5

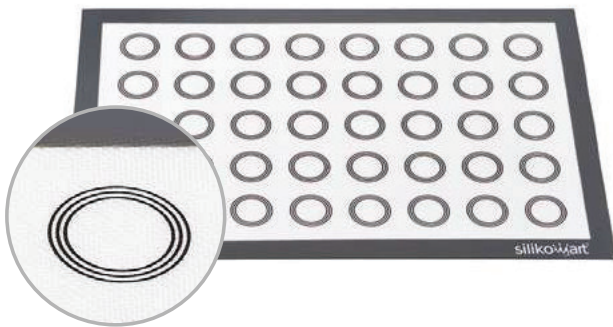
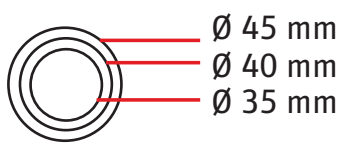
Size: 400 x 300 mm | Bulk: 40.626.87.0000

Gift Box: 70.626.87.0065



Fiberglass Circles

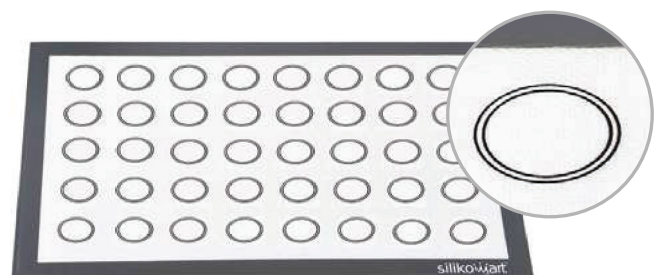
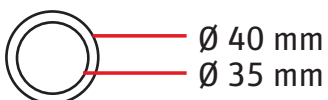
Size: 583 x 384 mm | Bulk: 40.108.99.0000



Macaron Fiberglass

Size: 400 x 300 mm | Bulk: 40.114.99.0000

Gift Box 70.114.00.0065



Silicone mat with circles with a fiberglass core perfect for baking macarons and biscuits. Perfect for modelling pastes, chocolate and sugar.