

S01 BAKING MAT



**Brown Mat
(with red edge)**



**White Mat
(with black edge)**

Product	Product category	Coating
SILICONE RUBBER COATED GLASS FABRIC	SILICONE BOTH SIDES	SILICONE RUBBER

Non-stick, flexible silicone mat makes for a great surface to prepare dough and pastries. It replaces parchment paper and greasy sprays when used in the oven for baking, and dissipates heat rapidly to prevent burning of cookies or pastries. Produced from FDA approved materials, it is safe for use in conventional ovens up to 280°C.

How to use: It should be dry and clean before use. Do not grease. Never use sharp objects over on it. Do not cut. Do not fold. Wipe the oven mat with a damp sponge after use. Warm water can be used for washing. Do not use scrapers or brushes for cleaning.

Properties	Value	Unit
Thickness	0.55	mm
Weight	730	gr/m ²
Tensile strength	2100	N/5 cm
Temperature resistance	280	°C



Note: Nominal thickness and weight values are typical and are not intended as a specification minimum.
Weight Tolerance g/m² = ±%5

All technical data are based on average values. These values are not intended for use in preparing specifications. Technical information contained here in are based on test results GORTEF believes to be reliable, but they are not to be construed in any manner as warranties expressed. All data is subject to change without notice.



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