

silotin

The individual pie moulds can be manufactured to any design. New products can be created without limitations. Existing die sets can be used with new or modified platforms.



The matt surface absorbs the heat rather than reflecting as a foil to give similar bake characteristics to a well used tin.

The hygienic non-stick replacement for pie tins

- Non - stick
The silicon rubber formulation has been specially developed to give exceptional release properties. This is part of the structure of the material, not a coating that can peel, scratch or wear off. Baked products will release easily even when fillings have escaped.
- Easy to clean
The moulds can be wiped clean or washed in a dishwasher and left to dry. This gives a significant improvement in hygiene.
- Use at temperatures from -40°C to 260°C
The temperature range covers all normal baking temperatures. This range also allows products to be prepared in advance and frozen or chilled without risk of contamination from the mould.
- Any shape or size
Subject to a minimum order of only one hundred units, any shape or size of mould can be produced.
New products can be developed as required without being constrained by the availability of a suitable tin or foil. The new die set can also be supplied for most pie machines.
If foils and tins are already used they can be replicated to allow existing products to continue unchanged. Die heads will remain the same though platforms may need changing.