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^			X	TM	Flyye E	Baking mat				
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					Item Co	de: Flyye Baking mat				
					\$15	20 \$15.20				
13396 A					Qty:	1				
Repe						Add To Cart	Madd to	Favorites		
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Description	Reviews	Shipping & Payr	ment							
weight						0.00 g				
long						32 Cm				
width						6 Cm				
high						5 Cm				
volume weight						192.00 g				

Non-stick: The silicone bakeware is non-stick and does not contain BPA. No oil, cooking spray or parchment paper is required.

[Excellent quality] Using glass fiber mesh and professional-grade silica gel, the heat is evenly distributed to promote baking.

Can be used in the oven\*: Pastry paper can be used in freezing, microwave and oven. \*High can withstand 450 degrees Fahrenheit (about 232.2 degrees Celsius).

Perfect size: The size of each baking pad is 41.91 cm x 29.53 cm, suitable for a half-size pan. Easy to clean: rinse the mat with warm water after each use. It can be cleaned in a dishwasher. Let it dry completely before rolling it up for storage. No need to use parchment paper anymore!

This silicone baking mat is a reusable alternative to parchment paper. These mats create a non-stick surface for your bakeware. Even on very curved and uneven baking cookware, they can also create a more uniform surface without burning or over-cooking. Non-stick mats are perfect for baking, toasting, biscuits or pastries. It can also be used to freeze meat, fruits or vegetables without sticking to the pan.

Easy to clean, just rinse with warm water and mild soap, or wash in the dishwasher. Eliminate scratches on your pan.

Perfect and consistent results. Each. The outside is very clear and there is oil inside. The bread is very beautiful, the meat and vegetables are very good, the fragrance is free of added oil, which is why people like this baking mat

√ Non-stick surface

 $\checkmark$  Size perfectly fits standard oven

- $\checkmark$  Very suitable for baking, kneading, rolling and freezing
- $\checkmark$  Perfect and consistent results every time you bake
- $\checkmark$  Strong and durable.
- $\checkmark$  Without BPA,\*
- $\checkmark$  Suitable for oven, microwave, dishwasher and refrigerator
- $\checkmark$  Save roll-up space
- $\checkmark$  Easy to clean



## **Product Review**

# Average Rating: \*\*\*\* 4 based on 3 Customer Reviews

5 stars	66.7%	Write a Customer Review
4 stars	33.4%	
3 stars	0%	
2 stars	0%	
1 stars	0%	

#### $\star\star\star\star\star$

### By Tori Hartman

2021-03-02 13:58:02

https://www.esbeeli.com/flygoi-baking-mat-57611657

#### Baking mat

The original cookie mat, I have had mine for over 2 years and so far no problems with flaking or peeling. I only use it tw onth though but that is about 24 times a year and so far no problem. There are knock offs now at Costco but I trust Silpat for t

Flyye Baking mat he long haul since these are not inexpensive items and I want it to last.

***	Baking mat
By Dianna Kinney	Works great for cooking but still greasy when wipped down. Cleans great when put in the dishwasher. Unfortunately the instru
2021-03-02 13:57:52	ctions say to place it with the label up, there is no label. So idk if I'm cooking with it right side up or upside down. Both sides f el the same, so i just assume that u can use either side.
****	Baking mat
By Clare Donovan	I bought this mat to place on my bathroom counter, so my hairdryer & curling iron will not slip off. It works perfectly for that
2021-03-02 13:57:48	urpose. I use parchment for some cookies I make, so after seeing this mat, I think I will be buying some for my cookie sheets.

View All Review(3)

# **Payment Methods:**

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1. PayPal



1) Login To Your Account or use Credit Card Express.

2) Enter your Card Details, the order will be shipped to your PayPal address. And click "Submit".

3) Your Payment will be processed and a receipt will be sent to your email inbox.

2. Credit Card



1) Choose your shipping address OR create a new one.

2) Enter your Card Details and click "Submit".

3) Your Payment will be processed and a receipt will be sent to your email inbox.

