

BAKEWARE ESSENTIALS

PERFORATED BAKING SHEET: THE FOUNDATION



A must-have in the kitchen, this revolutionary baking sheet is the foundation to our entire collection of flexible bakeware.



- Made from 100% aluminum
- Perforated holes distribute heat evenly for optimum results.
- Temperature range: -40°F-480°F
- Available in convenient sizes: Small, Medium & Large
- Do not use in the microwave
- Do not use in the dishwasher

BONMAT™



This miracle mat brings premium quality cooking to the kitchen whether you're a professional chef or an everyday cook.

FLEXIPAN®



Form and function combined! Flexipan molds and trays are sure to inspire creativity. Effortlessly peel back the mold or pop out of the tray to reveal your masterpiece.

SILFORM®



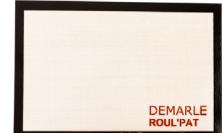
Silform trays and the Silpaine® mat feature a light silicone coating and their screen-like texture allow air to circulate evenly, resulting in perfectly browned and flaky crust every time.

FLEXIPAT®



The Flexipat collection offers the same high standard performance as our Flexipan, but with enhanced structure and durability to achieve greater depth.

ROUL'PAT®



Roul'Pat keeps your countertops clean because nothing sticks! It's perfect for projects in and out of the kitchen, from candy making to arts and crafts and it even eliminates the struggles of sticky dough.

EASY TO LOVE



- Made from 100% silicone & woven glass
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F-480°F
- Never cut directly onto mat with sharp tool or knife
- Do not use under broiler or expose to open flame
- Doubles as a microwavable lid

EASY TO LOVE



- Made from 100% silicone & woven glass
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F-480°F
- Allows even heat transfer to produce optimum baking results
- Slightly cool before unmolding
- Invert mold onto a serving dish or gently peel down the sides

EASY TO LOVE



- Made from 100% silicone & woven glass
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F-480°F
- Light silicone coating allows air to evenly flow
- Creates perfectly browned crispy crust
- Intended for dough only; no liquids or batters

EASY TO LOVE



- Made from 100% platinum-grade silicone
- Non-stick surface: no oils or sprays ever needed
- Temperature range: -40°F-480°F
- No added fillers & no harmful chemicals
- Available in both trays and molds
- Its firm walls make it great for recipes with high liquid content.

EASY TO LOVE



EASY TO USE

- Roasted Veggies
- Parmesan Crisps
- Chicken Tenders
- Sweet Potato Fries
- Frozen Yogurt Drops
- Cookies

EASY TO USE

- Madeleines
- Cakes & Pies
- Tarts
- Loaves
- Frozen Treats
- Steam Veggies
- Re-heat Meals

EASY TO USE

- Artisan Breads
- Baguettes
- Tartlets
- Pastries

EASY TO USE

- Layered Recipes
- Lasagna
- Pies
- Brownies
- Waffles
- Bundt Cakes

EASY TO USE

- Dough (pizza, pie, cookie)
- Sugar & Chocolate Art
- Cut-Out Cookies
- Fondant
- Brittles & Barks
- Arts & Crafts

EASY TO KEEP

All of our baking essentials are free of added fillers and harmful chemicals and are as easy to care for as they are to love. While we recommend washing clean with hot, soapy water, each is top-rack dishwasher safe for time-saving convenience. Discoloration after washing is normal. Do not use sharp tools

or knives on your bakeware as this will void the warranty. Their flexible construction makes them simple to tuck away in drawers or on shelves. Roll or stack flat for space-saving solutions. It's all about easy: Wash. Use. Tuck Away. Repeat.

Even our Perforated Baking Sheet comes clean in a snap with hot, soapy water. Stack the 3 sizes, store away flat.

WARRANTY INFORMATION

bon COOK is proud to share that our return rate company-wide is 0.01%. We believe this is due to our promise of selling well thought out, innovative, and top-quality products



BONMAT

Bonmat offers a 2-year warranty that certifies your Bonmat is free from defects in material and craftsmanship under normal use and care as directed by the manufacturer. Damage caused by improper use and normal wear and tear is not covered.



FLEXIPAN

Our limited lifetime warranty certifies that your Flexipan is warranted to be free from defects in material and craftsmanship under normal use and care as directed by the manufacturer for a lifetime of 2000 to 3000 uses. Damage caused by improper usage and normal wear and tear is not covered.



SILFORM

bon COOK offers a 2-year warranty certifying your Silform items are free from defects in material and craftsmanship under normal use and care as directed by the manufacturer. Damage caused by improper use and normal wear and tear is not covered.



FLEXIPAT

The Flexipat collection offers the same high standard performance as our Flexipan line. **bon** COOK provides a Limited Lifetime Warranty that certifies your Flexipat is warranted to be free from defects in material and craftsmanship under normal use and care as directed by the manufacturer for a lifetime. Damage caused by improper use and normal wear and tear is not covered.



ROUL'PAT

Roul'Pat is covered by a 2-year warranty that certifies your Roul'Pat is free from defects in material and craftsmanship under normal use and care as directed by the manufacturer. Damage caused by improper use and normal wear and tear is not covered.

THE SECRET RECIPE

THE SCIENCE OF SILICONE

Contrary to popular belief, silicone is not made of hydrocarbons or plastics. Just like glass and ceramics, it's made using silicon. Silicon is an element that exists abundantly in nature in the form of sand and rock.

Behind oxygen, silicon is the second most abundant chemical element and the most important base of mineral materials.

THE BON DIFFERENCE

To obtain silicone, it is necessary to mix silicon polymers with one of two catalysts, platinum or peroxide.

Silicone using a platinum catalyst is considered the most stable and recommended by the highest authorities for food safety in the world. This is the method used to create our lines of flexible bakeware and what sets us apart.

It has been proven that so-called "peroxidized" silicone, often cheaper, allows particles to migrate to food from 320°F-- which leads to the product retaining flavors and/or smells. The latter is also banned in several European countries.

To identify peroxidized silicone, pinch the product in question relatively hard, and a white mark of peroxide will appear.

We're committed to bringing the highest quality products into homes across the country. From our family to yours, safety and standards are always part of our secret recipe.

ORIGIN & SAFETY

Flexipan molds and trays are platinum silicone made in France and approved by the FDA (Food and Drug Administration), approved by the National Testing Laboratory and meet the French, European and American legislation concerning materials intended for food contact, which guarantees you absolute safety in terms of hygiene and non-toxicity. BPA free.



ADVANTAGES

Silicone is a stable material and very resistant to thermal change. This thermal stability allows it to be subjected to temperatures ranging from -40.0 F° to 480°F, meaning it can easily be used in the freezer, microwave, boiling water, and oven.

Silicone is a naturally hydrophobic material, that is to say, that it repels water, which gives it exceptional non-stick properties. Not only does it facilitate the unmolding of all your creations, it also facilitates its cleaning!

THE BON LIFE CYCLE

UNLIKE PLASTIC

Biodegradable material is when something decomposes rapidly under the action of bacteria and other living organisms and disappears into the environment by converting into simple molecules that can be used by plants.

This is not the case for silicone, which will take decades to degrade, therefore, we can not really say that silicone is biodegradable.

This does not prevent it from having many other qualities. Unlike plastics, platinum silicone is inert. This means that it does not emit any toxic substances.

If a silicone object ends up in nature, it would eventually degrade into small pieces that are harmless to the environment, which is a big advantage over plastic that pollutes soils and groundwater.



Our flexible bakeware is crafted to be enjoyed in your kitchen for years to come. However, when the time comes to part ways, you can feel good about the impact of its disposal.

With Flexipan, you can count on 2,500 uses before noticing the first signs of wear!



RECYCLING

Even if it is harmless to nature, silicone is still a waste that must receive an appropriate treatment at the end of its life.

It is theoretically recyclable, especially transformable into silicone oil which is widely used as a lubricant for industrial machinery.

Unfortunately, silicone is currently recycled in very few places. If you want to throw away silicone products, the best you can do is drop them off at a facility so that they can be managed in the best possible way depending on where you live.