mastrad A45514

Mastrad Macaron Baking Sheet Instruction Manual

Model: A45514

Product Overview Setup Operation Maintenance Troubleshooting Specifications Warranty & Support

1. Product Overview

The Mastrad Macaron Baking Sheet is designed to simplify the process of baking macarons, ensuring consistent size and shape. Made from non-stick silicone, this set of two sheets features 25 individual ridges with filling marks to guide your piping.



This image displays two Mastrad Macaron Baking Sheets, stacked slightly. Each mat is made of dark gray silicone and features multiple circular indentations with inner and outer rings, designed to guide the piping of macaron batter for consistent sizing.

Key Features:

- Charcoal silicone construction.
- Features small ridges that hold the batter in to prevent oozing.
- Also suitable for meringues, biscuits, and other cookies.
- Heat resistant up to 400 degrees Fahrenheit (200°C).
- Dishwasher safe for easy cleaning.

2. Setup

2.1 Initial Cleaning

Before first use, wash the baking sheets thoroughly with warm soapy water or place them in a dishwasher. Ensure they are completely dry before use to prevent any residue from affecting baking performance.

2.2 Placement

Always place the silicone baking sheet on a standard flat baking tray or cookie sheet before piping batter. This provides stability and makes it easier to transfer the sheet to and from the oven.

3. Operating Instructions

3.1 For Macarons

1. **Prepare Batter:** Prepare your macaron batter according to your chosen recipe.
2. **Position Mat:** Place the Mastrad Macaron Baking Sheet on a flat baking pan.
3. **Pipe Batter:** Pipe the macaron batter onto the designated circular guides on the mat. The mat features inner and outer filling marks to assist in achieving consistent macaron sizes. For larger, more defined macarons, pipe the batter to the outer edge of the marks.
4. **Resting Period:** Allow the piped macarons to rest until a skin forms, as specified by your recipe. This step is crucial for the development of the characteristic 'feet' during baking.
5. **Baking:** Bake at temperatures up to 400°F (200°C). Monitor baking time closely, as silicone mats can sometimes alter baking times compared to traditional parchment paper.
6. **Cooling:** Once baked, allow the macarons to cool completely on the mat before attempting to remove them. Removing warm macarons can cause them to stick or break.

3.2 For Other Baked Goods

The baking sheets can also be used for preparing other items such as biscuits, meringues, and various types of cookies. Simply place your dough or batter directly onto the mat and bake according to your recipe's temperature and time guidelines.

4. Maintenance

4.1 Cleaning

The Mastrad Macaron Baking Sheets are dishwasher safe for convenient cleaning. Alternatively, they can be washed by hand using warm water and a mild dish soap. To preserve the silicone surface, avoid using abrasive cleaners, harsh chemicals, or scouring pads.

4.2 Storage

Store the baking sheets flat or gently rolled to prevent creasing or damage. Keep them in a clean, dry environment away from direct sunlight or extreme temperatures.

5. Troubleshooting

5.1 Macarons Sticking to the Mat

- **Cool Completely:** Ensure macarons are fully cooled on the mat before attempting to remove them. Warm

macarons are more fragile and prone to sticking.

- **Cleanliness:** Verify that the mat was clean and completely dry prior to use.
- **Non-Stick Spray (Optional):** While typically not required for silicone, a very light application of non-stick spray or a dusting of flour may be considered in specific circumstances, though it can affect the macaron's texture.

5.2 Uneven Baking

- **Oven Calibration:** Confirm your oven temperature is accurate and consistent. Hot spots in an oven can lead to uneven baking.
- **Rotation:** If uneven browning is observed, rotate the baking sheet halfway through the baking process.
- **Heat Distribution:** Silicone mats can sometimes influence heat distribution. Monitor your baked goods closely and adjust baking time or temperature as needed for optimal results.

5.3 Macarons Without 'Feet' or Excessive Spreading

- **Batter Consistency:** These issues are often related to the consistency of the macaron batter (macaronage) or insufficient resting time. Ensure your batter is properly mixed and allowed to rest until a firm skin forms on the surface.
- **Piping Technique:** Ensure you are piping the batter accurately within the designated marks on the mat to control the spread and shape.

6. Specifications

Material	Silicone
Color	Black
Size (Each Sheet)	11.75 inches L x 8 inches W
Item Weight	5.6 ounces (for the set)
Heat Resistance	Up to 400°F (200°C)
Dishwasher Safe	Yes
Model Number	A45514
UPC	735343579028, 885902455147
Number of Sheets	2 (as a set)

7. Warranty and Support

For specific warranty information or product support, please contact Mastrad customer service directly. Detailed warranty terms are not provided within this instruction manual. Refer to the product packaging or the manufacturer's official website for contact details and warranty policies.

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