Cpllapsible Silicone Bread Dough Proofing Basket Banneton Brotform Basket Sourdough Fermentation Basket Bowl

We are excited to introduce our latest innovation: the Silicone Bread Proofing Basket. This cutting-edge product combines safety and reliability, ensuring optimal bread dough proofing results. What sets us apart is our commitment to customization. We understand that every baker's needs are unique, which is why we offer ODM (Original Design Manufacturing) and OEM (Original Equipment Manufacturing) services. This means you can tailor the design, size, and features of our Silicone Bread Proofing Basket to perfectly align with your vision.

If you're looking to take your baking endeavors to the next level, we invite you to get in touch with us. Collaborate with our team of experts to develop a product that not only meets your requirements but also resonates with your local market. Don't miss this opportunity to revolutionize your baking process and capture your audience's attention. Contact us today to explore the limitless possibilities our Silicone Bread Proofing Basket has to offer.

Silicone Bread Proofing Basket

Main features of Silicone Bread Proofing Basket Banneton Brotform Basket Sourdough Fermentation Basket

Silicone bread proofing baskets, also known as bannetons or brotforms, are modern alternatives to traditional rattan or cane baskets used for proofing bread dough. They offer several features that can be advantageous for bakers. Here are some of the main features of silicone bread proofing baskets:

1. Non-Stick Surface:

Silicone baskets have a non-stick surface, which means that the dough is less likely to stick to the sides of the basket during the proofing process. This can make it easier to remove the dough when it's time to bake.

2. Easy Cleaning:

Silicone is easy to clean and doesn't require extensive maintenance. Unlike traditional baskets, you don't need to worry about removing flour or dough residue from crevices.

3. Flexibility:

Silicone is flexible and can be easily bent, which can aid in releasing the dough smoothly after proofing. This is especially beneficial when dealing with delicate or sticky dough.

4. Durability:

Good-quality silicone baskets are durable and can withstand repeated use without becoming damaged or deformed. They are less prone to breakage compared to traditional cane baskets.

5. Temperature Resistance:

Silicone is heat-resistant, so these baskets can be used for both proofing and baking. You can place them directly in the oven to bake the bread without worrying about the basket melting or getting damaged.

6. Variety of Shapes and Sizes:

Silicone proofing baskets are available in various shapes and sizes, allowing you to create different bread shapes and sizes. This versatility can enhance the visual appeal of your bread.

7. No Seasoning Required:

Traditional cane baskets often require seasoning with flour to prevent sticking. Silicone baskets eliminate the need for this step, making the process more convenient.

8. Hygiene:

Silicone is easy to sanitize and doesn't absorb moisture, which can be important for maintaining proper hygiene during the proofing process.

9. No Splinters:

Traditional cane baskets can sometimes develop splinters or rough spots that can potentially harm your dough or your hands. Silicone baskets eliminate this concern.

10. Storage:

Silicone baskets are flexible and collapsible, making them easy to store when not in use. They take up less space compared to rigid cane baskets.

11. Texture:

Silicone bread proofing baskets retain the texture of traditional cane proofing baskets for their aesthetic appeal and the unique texture they impart to the bread's crust.

Pictures of Oval Shape Silicone Bread Proofing Basket Banneton Brotform Basket Sourdough Fermentation Basket

Silicone Material
Durable
Not mold easily
Easy to clean and dishwasher safe

Dishwasher safe

Easy to clean

1 Knead the dough.

2 Sprinkle basket with flour, put the finished dough in it.

3 Take out the fermented dough.

4 Bake the dough and enjoy it.

ODM&OEM service
Custom shape, size, color, packing and accessories etc

24.5cm/9.6"
15cm/5.9"
16.6cm/6.5"
26cm/10.2"

H:9.2cm/3.6"

H:3.5cm/1.4"

Hot sale [round silicone bread proofing basket](#) Banneton Brotform Basket Sourdough Fermentation Basket