

Thank you very much for shopping with us at Bakvormen.com. Please read the instructions below to use your silicone bakeware in the best possible way. Have fun baking!

Instructions silicone bakeware

Preparing for first use:

Wash your bakeware with soap using hot water. Rinse and make sure it is completely dry. Grease your bakeware with some butter or oil (you only have to do this the first time you use your bakeware).

Use in the oven and microwave:

- 1) Put the baking sheet from the oven on the counter/worktop
- 2) Put your silicone bakeware on the baking sheet and fill the bakeware with your batter
- 3) Put the baking sheet and bakeware into your preheated oven. The bakeware can take +230 °C
- 4) **Important! Silicone bakeware needs ±25% less baking time. Baking is faster with our bakeware!**
- 5) Take your bakeware and baking sheet out of the oven
- 6) Make sure you cool the bakeware
- 7) You can turn the silicone bakeware upside down and easily remove the content.

Use in the refrigerator or freezer:

- 1) Put the silicone bakeware on a plate or tray on the counter/worktop
- 2) Fill the bakeware with your batter
- 3) Put the bakeware with the plate or tray in the refrigerator or freezer. The bakeware can take -40 °C
- 4) After cooling or freezing put the silicone bakeware with plate or tray on the counter/worktop.
- 5) You can turn the silicone bakeware upside down and easily remove the content.

Bakeware with a safe ring (to ensure stability):

- 1) The ring goes into the oven and freezer
- 2) Remove the ring from the bakeware before washing
- 3) Be careful when storing the ring. It could break when it gets stuck.

Remember:

- 1) Do not use knives or other sharp objects to remove the content from your silicone bakeware.
- 2) Do not use abrasive soaps to clean silicone bakeware. Just wash them by hand or put them in the dishwasher.
- 3) Do not use the Crisp function on your microwave.
- 4) Do not put your bakeware directly on top or against heat (fire, grill, stove or bottom/side of the oven).

Versatility:

Silicone bakeware can be used for many different recipes such as Cakes, Quiches, Vegetables, Bread, Pizza, Meat, Fruit, Tureen, Fish, Desert, Pudding, Jelly.

Important: using our products unrightfully is at your own risk.