

- Made of 100% silicone, the molds are suitable for alimentary use, and are ideal for the preparation of sweet and savory recipes.

- Light, resistant and practical, they are the best alternative to all baking trays and molds made of other materials.

- They can be used in gas or electric ovens, in the grill on the wire rack shelf, in the microwave, and to make the food firm in the freezer or the blast chiller. The molds resist temperatures from -76°F to +446°F, and can be transferred directly from the freezer to the oven.

- The excellent thermal conductivity of the silicone guarantees even and consistent results when baking.

- The natural non-stick ability and flexibility of silicone allows quick, easy and perfect turning out, reducing loss of time and of ingredients.

- The molds can easily be washed under hot running water with a sponge, or in the dishwasher. They can be stored using minimal space; folded or rolled, as they always return to their original shape.

- Proper usage guarantees that your molds will last longer than molds made of traditional materials.

#### **BEFORE FIRST USE**

- Before the first use, wash the mold under hot running water (above 122°F) or in the dishwasher.

- Apply oil on the surface of the mold to improve its natural non-stick ability. For future use this procedure will not be necessary.

#### **IMPORTANT**

- Do not put the mold directly in contact with heat sources (electric rings, open flame, grill, ceramic elements, etc).

- Do not use knives or any other sharp items directly on the mold.

- Do not clean with aggressive detergents or an abrasive sponge.

- Do not use the mold with the CRISP function in the microwave.

- For baking with the FST line, insert the SAFE RING securely on the mold, and make sure that the ring is totally dry if being used in the oven or microwave.

#### **RECOMMENDATIONS**

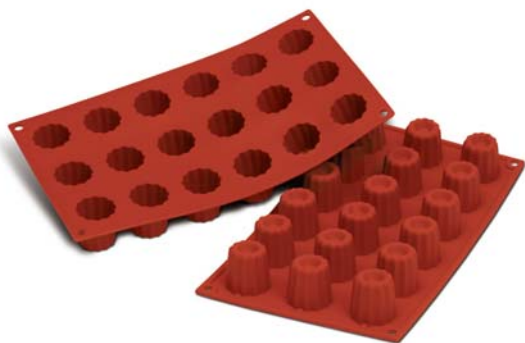
- The volume and capacity of the Silikomart Professional molds correspond to those of traditional metal molds, and are adaptable to measurements indicated in the most common recipes.

- With mixtures particularly gelatinous we advise you to let them completely set by placing in the blast chiller before turning out.

- For mixtures with a low level of fat, you can improve the non-stick ability of the mold by applying oil on the interior surfaces or sprinkling flour or cocoa powder.

- To remove any residue in case of sticky mixtures, place the mold in boiling water for approximately 10 minutes.

**SILIKOMART ASSUMES NO RESPONSIBILITY OR LIABILITY IN CASE OF IMPROPER USE**



## **THE GENERAL ADVANTAGES OF SILIKOMART SILICONE BAKEWARE**

**FLEXIBLE:** If folded, it will retain its original shape

**UNBREAKABLE:** Unlike glass or metal bakeware, silicone will not break, chip or lose its non-stick properties

**WIDE THERMAL RANGE:** It can be used for temperatures from -76°F to +446°F (-60°C to +230°C)

**MINIMUM STORAGE:** Can be folded to store anywhere

**EASY MAINTENANCE:** Dishwasher safe

**Manufactured using a unique liquid silicone that enables:**

- Stability and thermal resistance compared with solid silicone
- A stable aging process (guaranteed for 3000 uses)

**Patented Safe Ring on FST Line:**

- Molds are equipped with the patented support ring

**Safe and guaranteed:**

- Silikomart molds are manufactured using 7 hours thermal procedure that eliminates any possibility of residual toxic substances
- It does not smoke upon use and it is odor free
- Contains no toxic materials
- Complies with all CE and FDA recommendations

**Versatility:**

- It can be used in refrigerator or in freezer, in the conventional or convection oven, and in microwave

**Healthy eating:**

- Molds do not need to be oiled, buttered or greased before use

**Maximum flexibility:**

- If folded Silikomart molds will not create white creases on the fold line, it will not break and it will retain original shape

**Design:**

Silikomart molds reproduce all the fine details onto the finished product