



# DO'S & DON'TS

## SILICONE BAKEWARE

### Wash your mould before using it for the first time



Like every new kitchen product, wash your new silicone mould thoroughly before using it for the first time.

### Don't use on direct heat



Silicone moulds are intended for use with indirect heat and should not be used on open flames or cookers, like stovetops or BBQs.

### Buy high quality moulds from reputable sellers



European manufacturers are obliged to comply with strict European regulations. High quality silicone moulds do not smell and always have the Food Contact symbol.

### Don't use sharp tools in the moulds



Silicone moulds are durable but sharp tools like knives will damage your cookware irreversibly.

### Read the manufacturers recommendations



Make sure to follow all the instructions and guidelines provided by your silicone mould manufacturer.

### Don't use for food that generate free oil



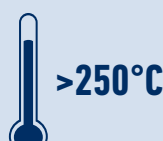
Do not cook meat or fish in direct contact with the mould. Do not put any oil directly into the mould.

### Use for intended purposes



Silicone kitchen products are very sturdy but they are not toys. Prolonged physical stress like pulling might tear your silicone mould.

### Don't use above 250°C



>250°C

It is not recommended to use silicone moulds above 250°C. Higher temperatures can permanently damage your silicone mould.

### Allow baked goods to cool before demoulding



Wait for baked goods to fully cool down and set. That makes it easier to remove them from your silicone mould. And while silicone moulds cool down quickly, always use oven mitts when removing moulds from the hot oven.

### Don't use abrasive cleaners



Soapy water and a soft sponge are enough to clean silicone bakeware (soak overnight if necessary). Sponges with scouring pads and abrasive cleaning agents can damage your silicone mould.

#### WANT TO KNOW MORE?

Bakeware is just one application in which silicones are used. For more information on silicones in other applications, the following website will help you find what you need:

[www.silicones.eu](http://www.silicones.eu)

Or follow us on Twitter @SiliconesEU

#### CONTACT

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- SILICONES EUROPE

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