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.

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.

Read the manufacturers recommendations

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

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.

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 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.

Don't use sharp tools in the moulds

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

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.

Don't use above 250°C

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

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.
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