



## TAKING GOOD CARE OF YOUR PRIMEWARE SILICONE PRODUCT

Silicone is a great choice for baking and foodservice display and there are a few guidelines to follow to get the best out of your silicone dishes.

Only use silicone or non-stick utensils for serving or removing food from the pan. A knife or sharp object would damage the silicone. Either use our serrated edge spatula or a silicone spatula for cutting. Note: Cooled baked goods should slide right out of the pan without sticking which eliminates the need for a knife or spatula.

Silicone dishes may discolour over time, when used at too high a temperature or when used with foods rich in colour. Dark colour dishes tend to not show marks as easily as light colour dishes. White dishes can be sterilised with Milton or similar sterilising product which will help keep them white for longer and will help remove any staining.

Silicone can be used in the freezer, microwave, or oven. Make sure you check the max oven temp before putting anything in the oven. The Silicone pan is also dishwasher safe.

Because of the non-stick quality of the silicone pan, it is a snap to clean up. The best way to clean these is to soak them in a sink full of warm soapy water, and then to transfer them to the dishwasher. Just like the knives and sharp objects, do not use abrasive or harsh scouring pads on silicone which can damage it. Instead, use a soft cloth or sponge.

Wash before the first use and brush with any type of cooking oil and then the dish is ready to use.

