

GLI SPECIALI - GIOTTO



Instructions for use

1. Before baking, make a cut on the chestnut.
2. Spread the chestnuts directly into the baking sheet.
3. For a better baking results, form just one layer of chestnuts.
4. Warm up the oven at 220 degrees.
5. Place the tray into the oven, bake the chestnuts for roughly 30 minutes and serve.
6. For the cleaning of the mould after use, hand-wash with dish soap and dry the mould immediately after washing.

Attention



OVEN

Use only in traditional ovens (no microwave)



OVEN GLOVES

Use oven gloves while using the article in the oven



In compliance with norms which regulate the use of materials for food contact



Please do not use sharp objects or others metal tools which could damage the baking pan surface



GAS

Do not use on a flame or other direct heat source, including stove tops



Please do not exceed 230° C



DISHWASHER

Don't use the dishwasher



All Guardini steel moulds with non-stick coating are PFOA and heavy metal free



All Guardini steel moulds with non-stick coating are BPA free

Guardini

When passion takes shape.