



Guardini

Sweet Magic

INSTRUCTIONS FOR USE

1. Wash the mould before the first use.
2. Grease inside surface with oil, butter or margarine before baking.
3. Allow cake to cool down a little before removing from the mould.
4. Do not use on a flame or other direct heat source, including stove tops.
5. Use only in traditional ovens (no microwave).
6. Please do not use sharp objects or others metal tools which could damage the baking pan surface.
7. Please do not exceed 230° C.
8. For the cleaning of the mould (after each use), we recommend hand washing with dish soap and it is recommended to dry the mould immediately after washing.

Do not use the empty mould in the oven, because it may damage, compromising its quality.



Recommended by the I.F.S.E.
Pastry Chefs, the most
innovative Italian school
of haute cuisine and pastry.

