









## **THE BOX CONTAINS**

1 pizza rack (a steel wire holder that permits to bake 4 pizzas at the same time) 4 pizza tins (ø 28 cm)

## **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.
- \* For a uniform cooking, invert the external trays with the internal ones. Be sure to hold the grill firmly with oven gloves.

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

## **TECHNICAL DATA**

Body metal	Hi-Top steel
Non-stick coating	Skandia Xtreme Plus
External color	black
Internal color	black

## **USES AND PROHIBITIONS**















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

