



**ANODIZED ALUMINIUM**  
 PROFESSIONALE COME UNO CHEF | PROFESSIONAL AS A CHEF | PROFESSIONNEL COMME UN CHEF



## 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 285°C (545°F).
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.

## TECHNICAL DATA

Material	Anodized aluminium
Colour	silver

## BENEFIT LINE



SAVE TIME



LIGHT WEIGHT

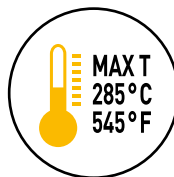


ULTRA DURABLE



LOOSE BASE SPECIAL  
(some molds)

## PLUS LINE



## USES AND PROHIBITIONS

