

Guardini®

Sweet Magic



INSTRUCTIONS FOR USE

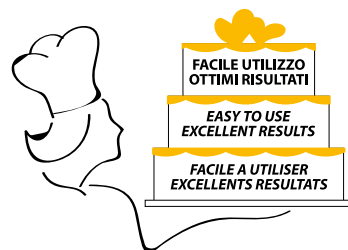
1. Wash the mould before the first use.
2. Grease inside surface with oil, butter or margarine before baking.
3. Allow cake to cool down a little before removing from the mould.
4. Do not use on a flame or other direct heat source, including stove tops.
5. Use only in traditional ovens (no microwave).
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.

TECHNICAL DATA

Body metal	Cast aluminium
Internal coating	Non-stick
External colour	silver
Internal colour	champagne

BENEFIT LINE



EXCELLENT DEMOULDING AND NON-STICK

Excellent non-stick that guarantees excellent results with minimum effort, guaranteeing effective presentations.

PLUS LINE

Temperature

Non-stick

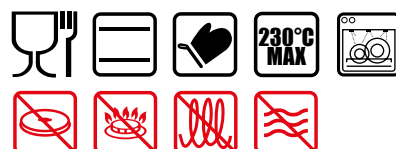
Non-stick layers

Scratch resistance

Warranty

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

USES AND PROHIBITIONS



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

