

Guardini®



MADE in ITALY

Juliette



INSTRUCTIONS FOR USE

1. Wash the mould before the first use. Do not use the dishwasher for the first wash.
2. For the first use lightly butter the mould to increase its non-stick characteristics.
3. At the end of cooking, take the mould out of the oven and leave it cool for a few moments. Gently raise the edge of the mould before turning out
4. Please avoid direct contact with the flame or electric plates.
5. Please do not warm the empty mould.
6. Please do not use sharp objects, which could cut the mould surface.
7. Please do not use abrasive sponges or aggressive detergents on the mould's surface.
8. The mould can be wash in the dishwasher.
9. Silicone moulds can be used in traditional oven, in microwave oven and in the freezer. The mould can be put directly from the freezer (-40°C) to the oven (+260°C).

In compliance with the strictest international norms which regulate the use of materials for food contact, even in compliance with french regulation on the loss in weight (Arrêté du 25/11/1992).

TECHNICAL DATA

Material	Food silicone
Colour	red

BENEFIT LINE



SPREAD WITH BUTTER ONCE AND IT WILL NEVER BE STICKY

LINE PROPERTIES



Handy and practical for your baking | Easy storage | Easy food release | Easy cleaning after use

USES AND PROHIBITIONS

