





## **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 color	silver
Internal color	champagne

## **BENEFIT**



## **EXCELLENT DEMOULDING AND NON-STICK**

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

**PLUS** LINE



Non-stick

TOP



layers

Non-stick



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.



