

Guardini®

MADE in ITALY

pizza & mania



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
Internal coating	Non-stick
External colour	black
Internal colour	black

BENEFIT LINE



HEALTHY BAKING NO FATS

A non-stick coating ideal for healthy cooking, with less fat, thanks to the high non-stick power. Thanks to this feature the moulds with this coating are very easy to clean.

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

