

FRONT



BACK



IMPORTANT SAFEGUARDS

- Use non-metal utensils only.
- Use oven mitts or other heat proof materials as Bakeware pans will get hot eventually when removing from the oven.
- Allow Bakeware pans to cool completely before submerging in water. Dangerous, hot steam and/or splattering hot water may result.

USING YOUR BAKEWARE PANS

Before use, wash in warm water with mild, non-abrasive soap. Allow to dry completely. Always follow specific recipe directions for oven time and temperature. All ovens are calibrated differently. For best results, monitor the cooking process closely the first few times you use the Bakeware Pans.



• Preheat oven if necessary.



• When removing Bakeware Pans from the oven, use oven mitts or other heat proof material to protect your hands.

CLEANING & CARE

Although Bakeware Pans are dishwasher safe, we recommend cleaning by hand.

Wash with warm water, non-abrasive soap, and nonmetallic sponge or cloth.

Do not use baking soda, detergents, or other harsh soaps or solutions.

Do not use cooking spray directly on the Bakeware Pan.

If using under the broiler, watch food closely so it does not overcook.

Only nonmetallic utensils made of plastic, silicone, wood, or bamboo should be used.

Remove all food from the Bakeware pan before cutting or slicing.

Direct exposure to other cook or bakeware can result in unwanted scratches.