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Care instructions

Stainless steel baking trays

- Before the first usage and after each use clean the stainless steel baking trays with a damp cloth and mild cleaning agent, and dry thoroughly.

Aluminium baking trays and aluminium perforated trays

- Before the first use, burn in the aluminium baking trays and perforated trays in an oven at the temperature of approx. 200 °C.
- Then, grease the aluminium baking trays and perforated trays in and out and burn in again for half an hour at 200 °C.
- To remove excess of the grease, place the aluminium baking trays and perforated trays in an oven reversely, "up side down".



NOTE!

The burn-in creates a fine grease coating on the baking trays that prevents loss of heat by the aluminium coating.

- After each use clean the aluminium baking trays and perforated trays with a damp cloth and mild cleaning agent.

Baking trays and perforated trays with silicon coating

- Clean the baking trays and perforated trays with silicon coating only with a damp cloth or soft sponge.
- Never clean the baking trays and perforated trays with silicon coating in a dishwasher.
- Never clean the baking trays and perforated trays with silicon coating with a use of aggressive cleaning agents.
- Never clean the baking trays and perforated trays with a steam cleaner.
- To prevent damage to the coating, do not use any pointed or sharp objects for cleaning.
- Do not grease the coated baking trays and perforated trays.

- Avoid using dry flour on the coated baking trays and perforated trays, if possible.
- Do not immerse the baking trays and perforated trays in lye when cleaning.

Perforated trays with reusable baking foil

- Clean the aluminum perforated trays with a moist cloth with a mild cleaning agent and then dry thoroughly.
- Do not heat the reusable baking foil to the temperature exceeding 260 °C.
- Between baking processes, clean the reusable baking foil only with a moist cloth or by sweeping it.
- Do not stack perforated trays with reusable baking foil!

Storage

After each cleaning clean baking trays and perforated trays according to the instructions above. Dry thoroughly and store in a dry place.

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