



Silicone Bakeware

Important Safeguards



- Silicone withstands temperatures between -22° F (-30° C) and 450° F (232° C). You may use silicone in an oven, freezer, or microwave.
- Do not use over a heat source such as a direct flame, hot plate, or gas burner.
- Do not use sharp objects or utensils. We recommend using only nonmetallic utensils made of plastic, silicone, wood, or bamboo.
- When using this cooking system, handle all hot surfaces with dry pot holders or cooking mitts. Handling hot cookware with wet cooking mitts or pot holders can produce steam causing serious burns to skin.
- To avoid damage to counter tops and other surfaces, always place hot bakeware on heat resistant trivets or pads.
- Children should not be permitted to use this or any kitchen appliance.
- When using this cooking system, position oven rack in the middle of the oven or just below mid point. Never use directly on an oven surface, a grill, or a broiler. Instead, set silicone bakeware on a pan or baking sheet.

Before First Use



Before first use, wash in warm water with mild, nonabrasive soap. Allow to dry completely. Always follow specific recipe directions for oven time and temperature.

Care & Cleaning



- Although the silicone bakeware is dishwasher safe, we recommend cleaning by hand.
- Wash with warm water, nonabrasive soap, and a nonmetallic sponge or cloth.
- Do not use baking soda, detergents, or other harsh soaps or solutions.
- In order to retain proper shape, position silicone bakeware upside down in stacks of two during storage. Do not over stack.
- We recommend submerging silicone bakeware in warm, soapy water immediately after use. Let soak before removing any remaining debris. Rinse and allow to dry completely. Wipe again before storage if necessary. Avoid oily cooking sprays to prevent buildup.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

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