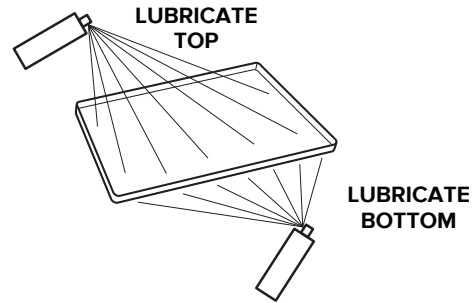


siffron's glazed bakeware has a silicone glaze coating applied to the pans. The purpose of the coating is to make product removal and clean up easier. Since the coating is not permanent, the following use and care instructions are provided to protect the pan and increase the life of the glaze coating.

IMPORTANT: SEASON PANS BEFORE FIRST USE

Seasoning Process: Apply a baking pan lubricant (cooking oil or baking spray) to both sides of pans and place pans in the oven at 350°F for approximately 10 minutes.

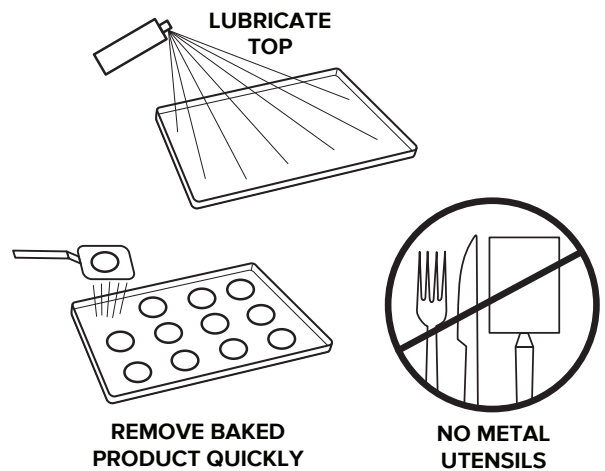


DAILY USE

Lubricate pans: Apply a baking pan lubricant (cooking oil or baking spray) to the baking areas of the pan prior to each use. Newer pans that have been properly seasoned usually do not need as much lubricant as older pans.

Remove from pans quickly: Baked product should be removed from the pans while the pan is still hot or warm to prevent damage to the glaze finish.

Do not scratch or scrape pans: Do not use metal utensils or other objects that could scratch the glaze. Deep scratches may cause surface corrosion on the pan.



DAILY CLEANING

Wipe still-warm pans with a clean towel, or a towel that has baking lubricant on it.

Pans can be washed with mild soap and water or in a pan washer. If pans are washed in an automatic pan washer, re-season before using again.

Dry pans thoroughly after washing.



STORAGE

Once dry, store pans upside down. Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm areas.



20190503