Instructions and Care Manual for Silicone Kitchen Accessories

For Products:

- Silicone Turner/Spatula
- Silicone Tongs
- Silicone Spoon
- Silicone Ladle
- Silicone Trivet

General Information

Thank you for choosing our silicone kitchen tools. These products are designed for a safe and convenient cooking experience. Please read this manual carefully before use.

To ensure long-lasting use of our high-quality silicone tools, please consider the following:

- Before the first use, remove all packaging materials completely.
 - o **Caution:** Using the product with packaging parts may cause a fire hazard.
- Thoroughly clean the product before first use and dry it well.
 - Caution: Do not use the product uncleaned to avoid contamination from residues.

Usage and Safety Instructions

- Heat Resistance: up to 260°C (500°F).
- Safe Materials: Made from food-grade, BPA-free silicone.
- **Dishwasher-Safe:** Suitable for cleaning in the dishwasher.

1. Safety Instructions / Hazard Warnings:

• Observe Heat Resistance:

Use the kitchen tools only within the specified temperature limit. Temperatures above 260°C (500°F) can damage the material or release hazardous fumes.

Do Not Expose to Direct Fire:

Silicone is heat-resistant but not flameproof. Avoid direct contact with open flames or heating coils.

Avoid Sharp Objects:

Sharp blades or other pointed objects can damage the silicone surface and impair functionality.

• Do Not Use Aggressive Chemicals:

Do not clean the kitchen tools with abrasive or aggressive cleaning agents, as these can harm the material.

Avoid Prolonged Heat Exposure:

Do not leave the kitchen tools in hot pans or pots for extended periods to prevent warping or melting.

2. Precautions:

- Thoroughly clean the kitchen tools before first use (see above).
- Ensure that children do not use the kitchen tools unsupervised.

3. Instructions for Use:

- Usage:
 - The turner/spatula is ideal for flipping and serving food.
 - o The tongs are perfect for gripping and turning hot items.
 - o The spoon is suitable for stirring and portioning.
 - o The ladle is designed for scooping soups, sauces, or stews.

The trivet protects surfaces from hot pots and pans.

Cleaning:

- o Wash the kitchen tools with warm water and mild dish soap before first use.
- o Dishwasher-safe: Place the tools on the top rack of the dishwasher.
- o Dry the kitchen tools after cleaning to prevent water spots.

Storage:

- o Store the tools in a dry, cool place, away from direct sunlight.
- o Avoid cramped storage spaces where the tools could become deformed.

4. Care Instructions:

- Regular cleaning extends the lifespan of the kitchen tools.
- Stains from oily or highly pigmented foods may occur but often fade after repeated use and cleaning.
- For stubborn stains, soak the kitchen tools in warm water with a little baking soda.

5. Disposal:

The silicone kitchen tools are recyclable. Dispose of them according to local recycling guidelines.

6. Warranty:

This product is covered by a warranty against material and manufacturing defects. Damage caused by improper use is not covered. For warranty claims, please contact the retailer.

Manufacturer:

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Responsible Person with reference tot he General Product Safety Regulation (GPSR):

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