

For optimal performance and longevity of tinfoil (tin-plated steel) molds—not only traditional but also non-stick—please follow the guidelines below.

- Tin molds and non-stick-coated tin molds are not dishwasher safe
- Do not leave them in the freezer
- Wash the molds with dishwashing liquid and a sponge—not a scouring pad—then wipe them dry
- Do not cut your baked product while inside the mold, as the knife or cutting wheel can leave scratches
- Do not place the mold on a direct flame
- Bake in a maximum temperature of 482° Fahrenheit / 250° Celcius
- For the non-stick molds: do not put them in a bain-marie

Remember, the non-stick coating on tinfoiled molds does not afford protection from rust.