

Instructions for Using the Deiss PRO Stainless Steel Measuring Spoons Set:

1. Overview of the Measuring Spoons:

- This set includes 7 stainless steel measuring spoons of various sizes, designed for accurately measuring both dry and liquid ingredients. The set also includes a leveler to ensure precise measurements.
- The slim design allows the spoons to fit easily into spice jars, making them versatile for all types of ingredients.

2. Identifying the Spoon Sizes:

- Each spoon is clearly labeled with its size, typically ranging from 1/8 tsp to 1 tbsp.
- The sizes included in the set may be:
 - 1/8 tsp (0.62 ml)
 - 1/4 tsp (1.25 ml)
 - 1/2 tsp (2.5 ml)
 - 1 tsp (5 ml)
 - 1/2 tbsp (7.5 ml)
 - 1 tbsp (15 ml)

3. Measuring Dry Ingredients:

- **Scoop the Ingredient:** Select the appropriate measuring spoon for the quantity needed and scoop the ingredient (e.g., spices, flour, sugar) directly from the container.
- **Use the Leveler:** After scooping, use the included leveler to sweep across the top of the spoon, ensuring an even, flat measurement. This is especially important for baking recipes where precision is key.
- **Pour the Ingredient:** After leveling, pour the measured ingredient into your mixing bowl or container.

4. Measuring Liquid Ingredients:

- **Select the Spoon:** Choose the correct spoon for the amount of liquid (e.g., vanilla extract, oil, water) specified in your recipe.
- **Fill the Spoon:** Hold the spoon level and carefully pour the liquid ingredient until the spoon is full.
- **Avoid Overfilling:** Ensure the liquid is even with the top edge of the spoon but not overflowing.
- **Transfer the Liquid:** Pour the measured liquid into your recipe.

5. Using the Spoons with Spice Jars:

- The slim design of the spoons allows them to fit easily into most spice jars. Simply dip the spoon into the jar to scoop the required amount of spice, then use the leveler to remove any excess.

6. Cleaning the Measuring Spoons:

- **Dishwasher Safe:** The stainless steel measuring spoons are dishwasher safe, so you can place them in the top rack of your dishwasher for easy cleaning after use.
- **Hand Washing:** If hand washing, use warm soapy water and a sponge or cloth to clean each spoon thoroughly. Dry the spoons completely to prevent water spots or rusting.

7. Storage:

- The set comes with a ring or clip that holds all the spoons together for easy storage. After cleaning and drying, clip the spoons back together and store them in a drawer or hang them on a hook for easy access.

8. Additional Tips:

- For sticky ingredients like honey or syrup, you can lightly coat the spoon with cooking spray before measuring to ensure easy release.
- Use the leveler for all dry ingredients to maintain accuracy in your recipes.