

Silicone Baking Mats

CARE AND USE

Cleaning and Storage Instructions

- Simply hand wash debris off the mat with a soft, damp sponge. A weak solution or dish detergent may be used. Do not use scrapers or brushes to clean the mat. **These baking mats are dishwasher approved for top rack only. (Please wash before using)**
- Rinse off baking mat with water and use towel on excess and let it air dry.
- When completely dry, lay flat or roll the mat to store. Do not fold the mat or store items on top of the mat as creasing may cause damage.
- Please use in conjunction with a standard baking sheet: place silicone baking mat inside baking sheet and then place food/cookie dough on top of baking mat. (Oven & freezer use)
- This silicone baking mat can be used in the oven, microwave, or in the freezer.
- A slick oily feeling on the mat after cleaning is normal. **DO NOT** grease the mat; this may cause damage to the silicone. This mat eliminates the need for oils, sprays, tin foil, and parchment paper.
- **DO NOT** cut or use sharp objects on the mat. **NEVER** use a cut or torn mat. If the mat becomes torn or cut, it cannot be used and must be replaced.
- Constructed of FDA-approved silicone, reinforced with fiber-glass weave
- Limited one-year manufacturer's warranty on materials and workmanship
- Withstands temperatures from -40° to 480° F (-40° to 249° C)
- Produced using FDA (USA) and LFGB (European Union) approved materials
- BPA and BPP Free

In compliance with enacted right-to-know legislation, the following information is being provided to consumers on certain ingredients used in the manufacture or processing of applicable Vollrath manufactured products.

For our Colorado consumers: Intentionally added PFAS chemicals present in our cookware products are added to give these products nonstick properties, increased wear resistance, and increased corrosion and chemical resistance.

For our California consumers: California Law AB1200 requires manufactures to disclose on the cookware website any intentionally added chemicals listed on the CA DTSC Candidate Chemical List, which may be present on any cookware surface that comes into contact with food or in the handle of the product.