

GreenLife™ Care & Use Instruction

- Do not allow children near the oven while you bake.
- To avoid injury always use caution when handling hot bakeware pans.
- Always use oven mitts or potholders when removing bakeware from a hot oven.
- This bakeware is not suitable to put on stove tops.
- Do not use in a microwave.
- Bakeware is oven safe up to 230°C/446°F. Not broiler safe.

Before First Use

- Remove all packaging materials and labels (please recycle rubbish properly).
- Wash in warm soapy water; rinse and dry thoroughly with a soft cloth.

Recommendations in order not to warp your GreenLife™ bakeware pan

- Do not preheat an empty pan on high temperature.
- Do not place a hot pan in cool water.

Recommendations for best food release

- Always start with clean bakeware. Wash carefully and be sure that you have removed all traces of cooking oil and food before you store your bakeware.

Cooking oil and butter

- For baking any kind of dough, we recommend to brush a thin layer of butter on the interior surface of the bakeware prior to its use. There is no need to dust the surface with flour.
- When roasting, we recommend to use oil or butter. Remember, some oils and fats burn at lower temperatures. Use oils and fats that have a high smoke point, like refined olive oil, peanut oil, corn oil and (clarified) butter. Do not use extra virgin olive oil as it cannot withstand high heating and will leave a thin carbonized layer on your non-stick.
- Do not use any oil spray.
- Always distribute the oil evenly onto the surface of the pan.

Utensils

- Metal utensils can cause scratching of any non-stick surface. Bamboo, plastic, rubber, or wooden utensils are recommended to prolong the life of the pan.
- Always remove food from the pan before slicing or cutting.

Care and Cleaning

- Allow your bakeware to cool and then clean it thoroughly after each use.
- GreenLife™ products are very easy to clean. As such, hand wash is recommended. The non-stick properties of ceramic non-stick coatings can be broken down in the dishwasher due to the fact that dishwashing detergents have a high alkalinity level and may also contain chlorine bleach and phosphates. To preserve your pan, it is recommended to wash it in warm soapy water. Rinse and then dry with a soft towel.
- Do not use steel wool or nylon scrubbing pads. For best results, clean with a cloth or soft sponge.
- Do not use oven cleaner or any cleaner that is abrasive or which contains chlorine bleach. Do not gouge the non-stick coating.
- For tougher burns, we recommend to use a melamine foam sponge, available in most grocery, department and hardware stores. Pour a shallow pool of plain water into the pan and rub lightly with circular motion.
- Slight surface marks and discolorations developed over time are normal and will not affect the performance of the coating.

Storing Pans Properly

- Storing pans along with other metal implements can cause scratches or chipping in the surface of the non-stick coating and the edges.
- Always nest your non-stick pans carefully, and do not allow other metal pan covers with thin sharp edges to sit inside your pans.
- Ensure pans are completely dry before storing.

*We wish you a lot of baking pleasure with this GreenLife™ product.
Please save these care and use instructions.*