

General maintenance instructions for uncoated tin sets and trays



Tins/Tray made of aluminised steel (FAL):

Before first use:

- One-time baking at 200°C.
- Grease forms in- and outside as desired.
- Greasing the outside has an anti-corrosion use and prevents blushing of forms, as well as a reduction of heat reflection.
- Greased forms have to be baked several times at 200°C for 30 minutes.
- Forms and tins have to be put upside down to allow excessive oil and fat to flow off.

Care instructions for regular baking:

- Take pastry out of forms immediately after baking.
- Don't let the pastry cool down in the forms, as it can transpire and lead to moisture.
- Clean and dry forms regularly.
- Grease forms to provide anti-corrosion effect.

Tins/Trays made of stainless steel or aluminium:

Before first use:

- The surface of uncoated forms made of stainless steel or aluminium can contain residues of lubricants. Use soapy water at min. 60°C for cleaning.
- Light, usual greasing of tin sets.

Care instructions for regular baking:

- No special instructions.
- Avoid moisture.
- Avoid contact with lye and acids.

WE ARE HERE FOR YOU

Please contact us for further information. Our team is available for your support.



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