



Silicone Baking Mat Care & Use / Cleaning and Storage Instructions

1. 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. **This baking mat is now dishwasher approved for top rack only! (Please wash before using)**
2. Rinse off baking mat with water and use towel on excess and let it air dry.
3. 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.
4. **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)**
5. This silicone baking mat can be used in the oven, microwave, or in the freezer.
6. 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.**
 - Made in China

Artisan – 1236 N. 18th St. - Sheboygan, WI 53082 USA - artisanmetalworks.biz