



Tips for your bonCOOK Flexipans:

- * bonCOOK Flexipans are made from food grade silicon and woven glass.
- * They never need to be sprayed, greased, or floured because nothing sticks to them. ‘
- * When using the bonCOOK Baking Tray, your baking time may be less. Test your baked goods with a tester the first time to determine the baking time.
- * Look at the bottom of the mold and you can see the woven glass foundation. This is what gives the mold its strength and durability. The glass foundation is the key to bonCOOK's patented technology. Glass is a heat conductor that cooks evenly and thoroughly.
- * The food grade silicon is FDA, NSF and Kosher certified.
- * All flexipans are warranted for a lifetime of use when used as directed.
- * To unmold perfect Jell-O every time use one extra envelope of unflavored gelatin in the recipe.
- * When using our Muffin Trays and not all muffin holes have batter in them, fill half way with water before baking.
- * Cleanup: You just add liquid soap and HOT water and sponge out, and then you can shake them dry. You can also wash them in the top rack of your dishwasher.
- * Always wash your flexipans before using them the first time with soap and water on the inside and outside, well.
- * If you want your flexipans and bonMats to shine the way they did when they were new, just pour boiling water on them and they will shine right up or use a wash of ½ water, ½ vinegar.
- * You can use your Flexipan and bonMat in the oven, in your microwave, and they are freezer safe as well. The temperature range for flexipans is -40F to +480F.
- * Always let your cakes or brownies cool completely in the mold before unmolding. If they stick it is because the baked item was not cool enough or it was undercooked.
- * Always place the Flexipans and the bonMat on a baking sheet before filling and baking. Just one at a time. Do not layer unless you are using a bonMat as a lid. The best baking tray to use is the bonCOOK Perforated Baking Sheet. It allows heat to come in better contact with the glass foundation of our products. You will get faster cooking and rising when you use a perforated baking sheet. Baking sheet is to be hand washed and not dishwasher safe.
- * Never put your Flexipan or bonMat on a direct heat source. Don't put on a burner, oven rack and don't let it touch the oven sides. Do not put them in a toaster oven if the element is exposed.
- * Don't use your Flexipans or bonMat under the broiler -- the temperature is over 550F.
- * Avoid cutting with a metal Knife. Use the Exoglass® cake server knife or slide or lift the item onto a plate before cutting.
- * You can roll your Flexipans up to store them but make sure you don't stack heavy items on top of them. That will cause a "crease".
- * bonMat has a two year warranty.

