

Read this instructions manual before using the product.
The manual contains important safety information and advice for using and storing the product.

APPLICATIONS

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Before using oven trays treated with *laag*, non-stick coating for the first time, wash the product in hot water and using a non-abrasive liquid detergent.
- ✗
Do not under any circumstances apply any type of release agent to the surface of an oven tray treated with *laag* coating.
- ✗
Never use abrasive products like bleach or products that contain acid, chlorine, caustic soda, etc.
- ✗
Do not use any sharp objects to clean the trays or remove residue from the surface, such as scrapers, knives with curved blades, sharp tools, steel wool, any type of metal, abrasive, rough or hard brushes or sponges, or any other similar utensils that may scratch the surface.
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Regularly cleaning oven trays treated with *laag* non-stick coating will help to protect the product, preserve its non-stick properties and prolong its usable life.

GENERAL

- 01** You are advised to read through the user instructions and safety precautions for this product before use in order to correctly preserve the properties of trays treated with *laag* non-stick coating and, above all, avoid harm caused by improper use.
- 02** The company guarantees the quality of its products yet assumes no responsibility for damages caused by improper use or by non-compliance with the instructions and precautions outlined in this document.
- 03** Do not use the oven tray if you think it is damaged. In this event, contact your supplier as soon as possible.
- 04** Do not try to fix the damaged tray; only qualified personnel should perform repairs.
- 05** Only use this product for its intended purpose.
- 06** **Before using oven trays treated with *laag* non-stick coating for the first time .**
 - Carefully remove all packaging and labels.
 - **Wash the product in hot water and using a non-abrasive liquid detergent.**
 - Thoroughly dry the surface.
- 07** When using this product, do not touch the oven tray without adequate protection, as hot surfaces can cause burns.
- 08** Do not under any circumstances apply any type of release agent to the surface of an oven tray treated with *laag* coating.
- 09** When working on the surface of an oven tray treated with *laag* non-stick coating, use only heat-resistant utensils made of wood, silicone, polyethylene or nylon. This will help to maintain the non-stick layer in optimal conditions for a longer period of time.
- 10** We cannot guarantee the perfect functioning of the product if the cooking process or use of the tray takes place above 250° the majority of the time.
- 11** Do not chop or cut with knives and/or other sharp objects directly on top of trays treated with *laag* non-stick coating, nor perform any actions that may cause small scrapes or scratches.
- 12** Dents and deformations can cause irreparable damage to the base of trays treated with *laag* non-stick coating, potentially preventing the trays from functioning properly.
- 13** Do not place heavy items or flammable materials on top of the product.
- 14** Carefully handle and store trays treated with *laag* non-stick coating. Remember that materials like aluminium are not as strong as stainless steel, and excess weight or hard blows could deform and/or break the piece, impairing the properties of the tray and shortening its usable life.
- 15** Directions for using and cleaning trays treated with *laag* non-stick coating:
 - Manually remove residue using a non-abrasive, soft cloth or sponge and neutral degreaser product.
 - Rinse the surface with hot water to ensure all waste and soaps have been removed.
 - Dry the surface.
- 16** **Regularly cleaning oven trays treated with *laag* non-stick coating will help to protect the product, preserve its non-stick properties and prolong its usable life.**
- 17** You do not need to use special cleaning agents when cleaning the trays. Never use abrasive products like bleach or products that contain acid, chlorine or caustic soda, as these may damage the surface of trays treated with *laag* non-stick coating.
- 18** Do not use any sharp objects to clean the trays or remove residue from the surface, such as scrapers, knives with curved blades, sharp tools, steel wool, any type of metal, abrasive, rough or hard brushes or sponges, or any other similar utensils that may scratch the surface.
- 19** When washing in automatic dishwashers and, more specifically, in industrial dishwashers, do not use cleaning detergents that contain chemical, abrasive or salt agents.
- 20** Make sure to thoroughly dry trays treated with *laag* non-stick coating after washing in order to prevent lime stains; immediately rinse any liquids spilled on the trays.
- 21** *laag* non-stick coatings have a FOUR (4) year, max 9.000 baked guarantee, that takes effect on the date of purchase. It provides coverage of both manufacture defects and materials, as long as the product has been used under normal conditions of proper care and in accordance with the instructions provided. The guarantee will lose its validity in the event of poor maintenance, negligence, bad faith or improper use on the part of the Purchaser. In the event that a *laag* non-stick coating product exhibits a defect, the manufacturer will decide whether to replace, restore or repair the merchandise subject of the claim.
- 22** Keep this instructions manual for future enquiries. If you pass the product on to a third party, remember to include this instructions manual.