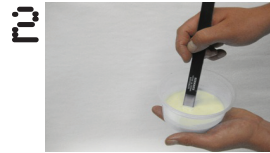


Siliconen Culinair®

LET'S GET STARTED...

- 1** Glue your shapes to a smooth and even surface. You can use glue, clay, molten chocolate, butter or any other sticky material that does not influence the silicones. Be sure to close all pores so the silicones cannot get in. Fit a dam wall around your mould (Pic. 1).
- 2** Mix the components A and B with a ratio 1:1 very thoroughly (Pic. 2).
- 3** Pour the mixed silicones into the mould using as thin a stream as possible and pour on one spot to avoid air bubbles. Make sure the mould is covered completely. Finish pouring within pot life of 40 minutes (Pic. 3).
- 4** Let the mould harden for 2 hours before de-moulding (Pic. 4). Place the de-moulded mould in an oven at 100 degrees Celsius for one hour to de-gas. Rinse the mould afterwards and it is ready to use!



HINTS

- Use a “Chinese food tray” or any other non porous container if you do not want to make a dam wall yourself.
- 1: 1 ratio may be measured volumetric or by weight. Please do not deviate more than 3%.
- To insure proper mixing one may pour the mixed silicones in a second cup and stirr these contents again.

ADDITIONAL INFORMATION

Siliconen culinair are silicones cured in an addition process using a platinum catalyst.

These silicones agree with the FDA regulations concerning materials to be used in food preparation. For more information, please visit our website www.siliconenculinair.com.

Please note: only the fully cured and degassed rubber should be allowed to come in contact with food.

- Do not subject the mould to temperatures above 280°C or below -40°C for long periods of time. We advise a maximum baking temperature of 240°C.
- The mould should not come into direct contact with the heating element.
- Use an oven plate or tray to improve stability of the mould.
- Any kind of material may be used to create the shape out of which you want to make the mould. E.g. toys, nuts, stones, shells etc.. Be sure not to use porous materials (including paper or fabrics) or make sure to fill the pores up with a pore filler. Please make sure to clean used materials if these are not going to be thrown away.
- Materials containing metal-salts, sulphur or amine groups (Like unions or garlic) may inhibit the curing process and should be avoided. Always clean the mould and tray thoroughly and be sure none of these products remain (including dish washing products). In case of doubt do a little test to see if the mould cures.

Success!

www.siliconenculinair.com

produced in the Netherlands