

# Points To Remember While Cooking In Silicone Utensils



## Avoid high heat

Do not expose silicone utensils to extremely high temperatures to prevent damage.



## Use a low to medium heat setting

Use a moderate heat setting when cooking with silicone utensils on the stove to prevent melting or deformity.



## Avoid using sharp utensils

Do not use sharp objects with silicone, as it may scratch or tear. Use wooden, nylon, or silicone utensils instead.



## Don't over-tighten

Be careful not to over-tighten screws when attaching silicone utensils to a handle to prevent warping.



## Avoid using abrasive cleaners

Use gentle cleaning methods and mild detergent to avoid scratching and discoloration on silicone utensils.



## Store properly

Properly store silicone utensils by hanging them or placing them in an organizer to prevent bending or deformity.

