

## FREQUENTLY ASKED QUESTIONS

### **1 - What sort of recipes can I prepare with Silikomart moulds?**

Cakes, tarts, pies, hot, cold and frozen desserts. You can use Silikomart moulds for all sorts of food.

### **2 - What sort of silicone are Silikomart moulds made from?**

Silikomart moulds are made from a pure liquid silicone that offers the best possible performance. See also [Raw materials](#) and [The advantages of silicone](#).

### **3 - What temperatures can I use Silikomart moulds at?**

From -76°F/-60°C to +446°F/+230°C. Any mould made from silicone will spoil if you use it at temperatures much higher than 230°C. On the other hand, baking seldom requires temperatures higher than 200°C, so resistance to temperatures above 230°C is not generally needed. It is not in our interests to mislead users regarding temperature resistance figures. Not only is our reputation at stake, but we also want to make sure that our moulds are used correctly and that inaccurate oven calibration does not create problems. Not all ovens are calibrated in the same way!

### **4 - Does Silikomart guarantee the food compatibility of its moulds?**

Users are generally unaware that food compatibility depends less on useful temperature range (many manufacturers declare temperature resistance values well in excess of 230°C) and more on the "post-curing" treatment to which moulds are subjected after manufacture. Post-curing needs to last at least 6-7 hours. Only adequate post-curing offers users the certainty that all volatile toxic substances have been eliminated.

### **5 - Do Silikomart moulds come with any certification?**

All Silikomart products are rigorously tested. The silicone from which they are made also conforms to **FDA and CE standards**.

### **6 - How can I tell whether a new mould has been adequately treated or not?**

With silicone products this is quite easy. If any silicone product emits fumes or odours when placed in the oven, it has not been properly treated.

### **7 - Can I use Silikomart moulds in the fridge, freezer or microwave?**

Yes, though you should avoid using them under the crisping grill in microwave ovens. The fact that you can use Silikomart moulds just about anywhere is a great advantage. It means that there is no need to transfer preparations from one dish to another. We recommend that you place soft desserts like certain puddings, panna cotta etc. in the freezer for a couple of hours to firm them up before serving. This makes it easier to remove them from the mould without spoiling their delicate forms.

### **8 - Can I wash Silikomart moulds in the dishwasher?**

Yes. No problem!

**9 - Do I need to grease Silikomart moulds before pouring mix into them?**

No. Greasing is not necessary. You may, however, wish to grease them on first use, to soften them.

**10 - Are there any special instructions for the first time a new mould is used?**

Simply wash the mould thoroughly in hot water before using it for the first time.

**11 - What must I do or not do when using Silikomart moulds?**

Simply avoid using sharp implements like knives etc. Otherwise treat them just as you would a rigid mould.

**12 - Can Silikomart personalise a mould for me?**

Silikomart has a well equipped technical department to evaluate any special request you might have, and to ensure feasibility in terms of design and production. If we can produce the mould you want, we shall naturally ask you to draw up a purchasing plan to guarantee minimum quantities and ordering continuity.

**13 - What added value do Silikomart moulds offer over and above other silicone moulds?**

Silikomart moulds are made from top quality raw material. They also boast our exclusive removable support ring that prevents spillage of the mix prior to cooking. This ring is covered by an exclusive Silikomart patent. And, of course, only Silikomart moulds offer you Silikomart's unbeatable design.

**14 - How long do silicone moulds last?**

It is impossible to guarantee duration in terms of time, since a mould's duration depends on how frequently you use it. A professional baker may use a mould every day while a working housewife may only use it once in a while. On average, Silikomart moulds last for 3000 uses. That's a lot!

**15 - Is it true that cooking is faster in a silicone mould than in a conventional mould?**

No. Cooking times remain the same, though the top of the mix does brown sooner in silicone moulds than in conventional moulds, creating attractive light-dark variations. The main benefits of silicone moulds are the ease with which the contents can be removed, no need to pre-grease, and above all the certainty of serving impressive desserts with no risk of breakage as they leave the mould!

**16 - Is it true that you can remove a cake from a silicone mould as soon as it comes out of the oven?**

No. As with any mould, you should always leave cakes cool before removing them, mainly to ensure that they do not break as you do so.