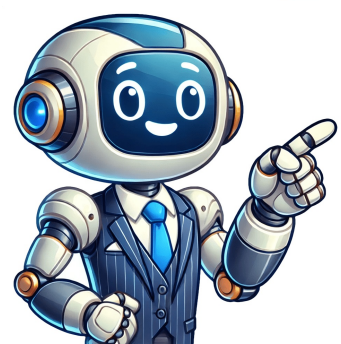


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the dishwasher, making it a convenient option for busy commercial kitchens. **Wide Temperature Range:** Silicone can withstand a wide range of temperatures, from freezing to high heat, without losing its shape or properties. This makes it suitable for use in both cold storage and high-temperature cooking applications. **Non-stick Properties:** Silicone has natural non-stick properties, which make it ideal for baking and cooking applications. Foods are less likely to stick to silicone surfaces, reducing the need for additional oils or fats and making cleanup easier. **Can You Microwave Silicone?** Most silicone molds are microwave-safe, freezer-safe, and oven-safe. When placed in the microwave, silicone is not exposed to heat above 428 degrees Fahrenheit, and it is only in that space for a short period. That means it should not leach into your food product during this process. Be sure to check the manufacturer's instructions for your silicone cookware to use the product as intended. **How to Clean Silicone** Silicone cookware is often dishwasher-safe and can be cleaned alongside your other pots and pans. If you are hesitant to subject your silicone to the high heat of the dishwasher's drying cycle, you can follow these simple steps for cleaning silicone by hand: Put grease-cutting soap on a cloth (avoid abrasive cleaning tools) and run the water until it is hot. Once the water is very hot, wipe down silicone mats, molds, or pans with a soapy cloth. Rinse thoroughly. Leave silicone cookware out to air dry. If cleaning a silicone baking mat, lay the mat out flat to dry. If your silicone still has a few bits and pieces of food stuck to it, place it back in the oven at 350 degrees Fahrenheit for 5 to 10 minutes. Once heated, soak the silicone in hot water to loosen the food. Repeat the steps above to achieve a thorough cleaning. From baking cookies to molding melted chocolate, silicone can be an excellent addition to your kitchen to improve efficiency and expand your decorative capabilities. It is important to note that silicone is relatively new on the foodservice scene and is still being studied in its entirety. By sourcing high-quality silicone products and using them as intended, you can safely and easily add them to your kitchen inventory.