



CARE & SAFETY GUIDE FOR FLAVORSTONE™ DIAMOND EDITION NESTING UTENSILS SET

Makes sure to read this Care & Safety Guide before first use and keep it on hand for future reference.

This 6 piece nesting set includes the following:

- 1 x Egg Slotted Turner (Size: 33x8xm)
- 1 x Slotted Turner (Size: 31x9xm)
- 1 x Spoon (Size: 32x7cm)
- 1 x Spaghetti Server (Size: 32x8cm)
- 1 x Ladle (Size: 32x10cm)
- 1 x Masher (Size: 32.5x10cm)

Benefits of your nesting utensils

- Specially designed handles allow for the entire set to be stored efficiently, as these utensils "nest" into each other.
- Made from PBT (plastic polymer) and LFGB approved.
- Non-stick friendly and easy to clean.
- Heat resistant up to 200°C/392°F.
- Dishwasher safe.

Care and Safety tips for using FlavorStone™ Diamond Nesting Utensils

Make sure to wash your utensils with warm soapy water before first use.

PBT utensils are generally safe to use. However, items that are deeply scratched should be disposed of as bacteria can be retained in cracks, scratches and cuts.

To avoid risks like salmonella, wash utensils thoroughly after touching uncooked meat and produce, especially raw chicken and other potentially risky foods. Just rinsing the utensils with water is not enough and can lead to food poisoning. If you are not sure if you cleaned your utensils thoroughly, plunge them into boiling water to reduce the risk of contamination.

These utensils may discolour over time and depending on use. To avoid staining or discolouration, avoid using with food that has high color pigmentation that can be transferred onto these utensils.

⚠ CAUTION Although PBT utensils are heat resistant, the PBT material can melt at temperatures above 200°C/392°F. Please do not leave these utensils inside the cookware while cooking and do not use these utensils on direct heat sources such as hot plates, grills, and barbecue racks.

Cleaning

FlavorStone™ Diamond Edition nesting utensils are easy to clean and dishwasher safe. However, if you wash your utensils by hand, wash them in warm soapy water and don't use abrasive cleaning tools (like steel wool or a metal bristle brush) or chemical abrasives. This may cause damage to the PBT material, which can eventually lead to bacteria formation. Letting the items soak in warm water for a while will help remove any stubborn or stuck-on food.

NOTE: Please ensure that your PBT utensils are always cleaned and dried properly before storing. If they are not cleaned properly, there is a chance that bacteria will form.



Distributed by:

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