Care & Use Instructions for Plastic Sheet Molds

Care Instructions:

For the greatest longevity, wash your molds as seldom as possible.

Simply hand wash in lukewarm water, using as little soap as possible. Only use a mild liquid dishwashing detergent, such as Palmolive. If needed, use a soft, non-abrasive sponge or cotton wash cloth. Hand dry with a soft cotton towel.

**DO NOT WASH IN A DISHWASHER OR USE HOT WATER**…this can permanently damage the mold.

**DO NOT USE ABRASIVE DETERGENTS**…

**DO NOT USE STEEL WOOL, SCRUBBER SPONGES OR OTHER ABRASIVE MATERIALS**…

**DO NOT USE SHARP OBJECTS INSIDE THE CAVITIES**…

…all of the above can scratch or damage the inside of the cavities, inhibiting release or marring the surface, which will mirror the imperfections in your finished pieces.

**DO NOT AIR DRY**…this can leave water spots in the cavities, inhibiting release or marring the surface, which will mirror the imperfections in your finished pieces.

**DO NOT EXPOSE TO EXTREME TEMPERATURES, HOT OR COLD**…keep molds away from ovens, cook tops or other hot surfaces and do not place in the freezer (for long periods of time).

Use Instructions:

Molds should be used at room temperature.

1) Fill clean, dry molds with properly prepared Chocoley Chocolate (V125 Indulgence and Bada Bing Bada Boom Candy & Molding Formula are the suggested molding chocolates for use in your molds).
2) Tap molds on counter top or work surface several times to remove air bubbles.
3) Using a pastry scraper, bench scraper or offset spatula, scrape excess chocolate off the top of the mold. Excess chocolate can make the finished pieces look amateur and can inhibit release from the mold.
4) Place on a level surface in the refrigerator until set.
5) Once the chocolate is set, remove promptly from refrigerator, usually in 15 minutes or less. 30 minutes or more for very large, deep molds. The chocolate will still look ‘wet’ if not set up, so be sure to wait until it’s completely hardened.
6) De-mold the pieces from the mold by turning the mold upside down and giving it a good strong rap on the countertop or work surface. Remove the de-molded pieces after each rap on the work surface and repeat this step until all cavities have been emptied. The plastic sheet mold may release without needing to tap on the countertop – they usually fall out on their own.

**DO NOT TRY TO PRY PIECES FROM THE CAVITIES**…chocolate will only release when it is completely set and sharp objects will only damage the finished pieces and potentially damage the molds, inhibiting release or marring the surface, which will mirror the imperfections in your finished pieces. To remove pieces from the mold, follow step 6 above or try placing the mold in the freezer for 1-2 minutes at most. This should help the chocolate contract from the sides of the cavities helping it release more easily from the mold. Do not leave chocolate in the freezer for long periods of time though!