

## Heat Spread Technology

The key feature of Silverwood Bakeware is that, unlike the vast majority of bakeware on sale in the UK, we don't make it from steel. Steel is cheap, but is a poor conductor and tends to absorb heat slowly and inconsistently, resulting in uneven baking. That's why almost all stainless steel saucepans have a base incorporating a block of aluminium to draw-in the heat quickly and evenly.

In our bakeware, we take this one step further and manufacture the whole item from Alsil<sup>®</sup>, an anodised alloy specially chosen for its properties of fast, even heat distribution. We call this "Heat Spread Technology".

## Anodising

We produce bakeware in two finishes. The vast majority is Silver anodised.

**Silver anodising** involves chemically altering the surface to produce a silver, smooth, easy clean finish with the aluminium core effectively "sealed in".

Certain specially selected products are also available in a Hard anodised finish.

**Hard anodising** is related to silver anodising but is a more advanced finish.

After prolonged processing, a thick film is built up, twice as hard as Stainless Steel. This film is characteristically a dark grey colour. Metal utensils such as whisks and spoons can be used without damaging the surface although surgical steel knives should be avoided.

## Preparation for use

As a general rule, greasing with natural fats (e.g. butter, lard) is preferable to using manufactured fats (margarine, etc). Olive oil tends to stick, and is best avoided, but Ground-Nut (peanut) oil has excellent release properties and works well with most recipes. For nut allergy sufferers we recommend butter or lard.

## Non-stick properties & Patina development

Many experienced users of our bakeware will already be aware that it improves with use. Unlike products coated with non-stick (PTFE), all of which will eventually deteriorate with use, frequent use of our products will actually enhance their release properties. After each use, the anodised surface captures and retains a microscopic film of lubricant which builds up to form a "Patina".

Avoiding strong detergents will allow this patina to develop, producing significantly improved release properties.

If, at any time, the patina is removed (for example by over-zealous washing), normal use will cause the build-up to start again with no long-term detriment.

## CARE & USE

**Warning: Silverwood bakeware should never be put in a dishwasher.**

Washing in warm soapy water with a nylon washing-up brush will usually be good enough. Soaking for a few minutes will help to release any stubborn, burnt-on residues. Cooking with some fats and oils may produce a light discolouration of the surface. This is normal, and will actually enhance the release properties of the bakeware (see **Non-stick properties & Patina development** above)