**PERFECT PAN USE AND CARE INSTRUCTIONS**

The Perfect Pan includes 4 separate components:

1. Water bath basin
2. Spring form pan base
3. A heat safe silicone ring that fits onto the spring form pan base
4. Spring form pan ring

All components of the Perfect Pan can be hand washed and are also dishwasher safe (top rack). It is NOT recommended that the silicone ring be removed for cleaning unless absolutely necessary. Removing and re-attaching on a continual basis can cause the silicone to stretch and may compromise the effectiveness of the seal between the spring form pan and the water bath basin.

Instructions for recipes with a crust:

1. Assure pan base and spring form pan ring are securely connected. The combination of these 2 components forms the spring form pan (silicone ring will already be attached to spring form pan base.
2. Follow your recipe directions regarding the crust.
3. Fill the water bath basin with ½ cup of water
4. Place spring form pan onto filled water bath basin and press down to assure the 2 pieces are securely connected.
5. Pour batter into assembled pan with prepared crust and bake or finish per recipe instructions.

Instructions for recipe without a crust:

1. Assure pan base and spring form pan ring are securely connected. The combination of these 2 components forms the spring form pan (silicone ring will already be attached to spring form pan base)
2. Fill the water bath basin with ½ cup of water
3. Place spring form pan onto filled water bath basin and press down to assure the 2 pieces are securely connected.
4. Pour batter into assembled pan and bake or finish per recipe instructions.

PLEASE NOTE: SHOULD YOU CHOOSE TO USE THE PERFECT PAN FOR RECIPES WITH VERY THIN/RUNNY BATTER, YOU MAY NEED TO LINE THE SPRING FORM PAN WITH FOIL OR PARCHMENT TO PREVENT LEAKAGE.