

USE & CARE

Borosilicate glass is durable and able to withstand temperature changes, so it can go from a 0°F (-18°C) freezer to a pre-heated 450°F (232°C) oven without shattering. However, like all glass, it's still breakable, and should always be handled with care. While perfect for putting a thawing dish in the oven, putting hot Bakeware immediately into cold water may still cause it to crack or break. Dropping or hitting it can cause it to break, and you should always inspect your dish for chips or cracks before using. To make the most of this high-quality glass, read and adhere to the following warnings.

▲ WARNING

Keep away from direct flame, including broiler, stovetop, grills or toaster ovens.

Let hot Bakeware cool before placing in the sink or immersing in water.

Keep hot Bakeware off cold or wet surfaces, OXO recommends placing hot Bakeware on a trivet, dry potholder or dishcloth.

Do not use if chipped or cracked.

Always handle Bakeware with oven mitts or pot holders when removing hot glass from the oven or microwave.

Do not clean with scouring pads or abrasives to prevent scratching the glass.

All Bakeware dishes are dishwasher safe; lids are top-rack dishwasher safe.

OVEN & MICROWAVE USE

ALWAYS preheat the oven before use. Some ovens use direct flame from the broiler or uneven heating for the preheat cycle, which is not recommended for borosilicate glass.

ALWAYS add a small amount of liquid — enough to cover the bottom of the dish — before cooking food that may release liquids.

When using Bakeware dishes directly from freezer to oven, do not set oven above 450°F.

Do not microwave empty Bakeware dishes.

NEVER use lids in the oven or microwave.