

Conditions of Use for Baking

SOLUT!’s dual-ovenable paperboard food packaging products are intended for use in residential and commercial conventional (gas or electric), and microwave ovens. Under NO conditions should the product be subjected to use in compact, portable or “toaster” ovens.

For use in Conventional Ovens in the “Bake” mode, use with the following conditions:

- NEVER use “Broil” mode temperature setting.
- SOLUT! paperboard products should never be placed in the oven empty.
- SOLUT! paperboard products should only be heated when the container is FULL of food, i.e. heated with the entire amount of food product in the tray as packaged.
- SOLUT! paperboard products should NOT be used to re-heat less than the entire amount of product as packaged in the tray when purchased.
- Oven shall be pre-heated to recommended temperatures prior to baking. Good temperature control shall be maintained.
- To maintain even heat distribution for baking place, place SOLUT! paperboard products on the middle rack of the oven.
- SOLUT!’s paperboard products should NEVER be positioned to touch any sides of the conventional oven.
- NEVER “re-use” SOLUT! paperboard products, for any purpose, in an conventional oven.

SOLUT! baking products are freezer safe.

Intended Temperature Ranges:

Condition	Temperature	Time
Cold	-40°F	indefinitely
Heat	400°F	Up to 60 minutes

Time & temperature can change depending upon the type of food product in use and the food load contained in the baking product.

These guidelines are based upon years of experience and testing in the paperboard bakeware industry. However, due to the unlimited number of variables of food and baking conditions, these are guidelines and not warranties of use. SOLUT! highly recommends that its customers adequately test their specific food and baking applications in SOLUT! paperboard products in order to develop safe and optimal cooking instructions.