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> GEFU Food Ring Flower (Set of 2) Instruction Manual Model 12130

GEFU 12130

GEFU Food Ring Flower (Set of 2) Instruction Manual

Model: 12130

INTRODUCTION

Thank you for purchasing the GEFU Food Ring Flower (Set of 2), Model 12130. This product is designed to help you create beautifully shaped dishes, allowing you to bake or mold ingredients into an appealing flower form. Please read this manual carefully before first use to ensure proper operation, maintenance, and safety.



Image: The GEFU Food Ring Flower, Model 12130. This image displays the two stainless steel food rings, designed to create flower shapes in food preparations.

SAFETY INSTRUCTIONS

Observe the following safety precautions to prevent injury or damage to the product:

- Always handle with care, especially when hot.
- Do not use in a microwave oven.
- Keep out of reach of children.
- Avoid using abrasive cleaners or scouring pads, which can scratch the stainless steel surface.
- Ensure the rings are completely dry before storing to prevent water spots or corrosion.

PACKAGE CONTENTS

The package for Model 12130 should contain the following items:

- GEFU Food Ring Flower (2 pieces)

SETUP

Before first use, follow these steps:

1. Unpack the food rings from their packaging.
2. Wash the food rings thoroughly with warm soapy water.
3. Rinse them completely to remove all soap residue.
4. Dry the rings immediately with a soft cloth to prevent water spots.

OPERATING INSTRUCTIONS

To use the GEFU Food Ring Flower for baking or molding:

1. For Baking:

- Place the food ring on a baking sheet lined with parchment paper.
- Lightly grease the inside of the ring with butter or cooking spray to prevent sticking.
- Fill the ring with your desired batter or dough.
- Bake according to your recipe's instructions.
- Once baked, allow the item to cool slightly before carefully removing the ring. Use oven mitts if the ring is still hot.

2. For Molding (Cold Dishes):

- Place the food ring on a serving plate.
- Fill the ring with your desired ingredients (e.g., rice, mashed potatoes, layered salads).
- Gently press down the ingredients to ensure a compact shape.
- Carefully lift the ring straight up to release the molded food.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your food rings:

- **Hand Washing:** Wash immediately after use with warm water and mild dish soap. Use a soft sponge or cloth.
- **Dishwasher Safe:** The food rings are dishwasher safe. Place them on the top rack for best results.
- **Drying:** Dry thoroughly after washing to prevent water spots and maintain the stainless steel's luster.
- **Storage:** Store in a dry place to prevent moisture accumulation.

TROUBLESHOOTING

Refer to the table below for common issues and their solutions:

Problem	Possible Cause	Solution
Food sticks to the ring.	Ring was not greased sufficiently.	Ensure to lightly grease the inside of the ring before filling, especially for baking.
Water spots appear after washing.	Rings were air-dried or not dried completely.	Dry the rings immediately and thoroughly with a soft cloth after washing.
Difficulty removing the ring from baked goods.	Item not cooled enough, or ring not greased.	Allow baked goods to cool slightly before attempting to remove the ring. Ensure proper greasing.

SPECIFICATIONS

Key specifications for the GEFU Food Ring Flower, Model 12130:

Feature	Detail
Model Number	12130
Brand	GEFU
Material	18-10 Stainless Steel
Dimensions (per ring)	Approximately 18 x 9.5 x H7.5 cm (7.1 x 3.7 x H3.0 inches)
Weight (per ring)	Approximately 50g (0.11 lbs)
Package Size	14.2 x 11.1 x 3.4 cm (5.6 x 4.4 x 1.3 inches)
Package Weight	117.93 g (0.26 lbs)

WARRANTY AND SUPPORT

GEFU products are manufactured to high-quality standards. For information regarding warranty coverage, please refer to the warranty card included with your purchase or visit the official GEFU website. For customer support, technical assistance, or to inquire about replacement parts, please contact GEFU customer service through their official channels.

Please retain this manual for future reference.