

## Lekue 2413006N06M017

# Lekue Silicone Molten Lava Cake Mold Instruction Manual

Model: 2413006N06M017

## 1. INTRODUCTION

Thank you for choosing the Lekue Silicone Molten Lava Cake Mold. This set of six standard-sized silicone molds is designed for baking individual molten lava cakes and other desserts. Made from high-quality platinum silicone, these molds offer excellent non-stick properties, durability, and versatility for various culinary applications, from baking to freezing.

This manual provides essential information for the safe and effective use, care, and maintenance of your Lekue molds.

## 2. SAFETY INFORMATION

- Always handle hot molds with oven mitts or heat-resistant gloves.
- Ensure molds are placed on a stable, heat-resistant surface when hot.
- Do not expose molds to direct flame or sharp objects, as this can damage the silicone.
- Keep out of reach of children when in use or when hot.
- Verify that your oven, microwave, or freezer temperatures are within the mold's specified operating range (-60°C to 220°C / -76°F to 428°F).

## 3. SETUP

Before first use, wash the molds thoroughly with warm soapy water or place them in the dishwasher. Rinse and dry completely. No greasing is typically required due to the non-stick properties of platinum silicone, but you may lightly grease for certain recipes or for extra assurance.



Image 3.1: A single Lekue silicone molten lava cake mold, clear in color, showcasing its design and flexibility.

## 4. OPERATING INSTRUCTIONS

### 4.1. Preparing for Baking

1. Prepare your desired molten lava cake batter or other dessert mixture.
2. Place the silicone molds on a baking sheet for stability, especially when transferring to and from the oven.
3. Carefully pour or spoon the batter into each mold, filling to the recommended level for your recipe.



Image 4.1: A person using a spoon to fill a Lekue silicone mold with chocolate batter, with other molds stacked nearby and a bowl of batter in the background.

## 4.2. Baking

The molds are oven safe up to 220°C (428°F).

1. Preheat your oven to the temperature specified in your recipe.
2. Carefully transfer the baking sheet with filled molds into the preheated oven.
3. Bake for the duration indicated in your recipe. Baking times may vary slightly compared to traditional metal bakeware.
4. Once baked, carefully remove the baking sheet from the oven.



Image 4.2: Six Lekue silicone molds filled with cake batter baking on an oven rack inside a conventional oven.

### 4.3. Unmolding

Allow the cakes to cool slightly in the molds before unmolding. This helps them set and prevents breakage.

1. After baking, let the molds cool on a wire rack for a few minutes.

2. Gently invert each mold onto a serving plate. The flexible silicone allows for easy release without sticking.



Image 4.3: Hands gently peeling a Lekue silicone mold away from a perfectly formed molten lava cake on a white plate.

#### **4.4. Other Uses**

These versatile molds are also safe for use in the microwave, refrigerator, and freezer (down to  $-60^{\circ}\text{C}$  /  $-76^{\circ}\text{F}$ ). They are ideal for preparing chilled desserts, individual portions, or freezing pre-made items.



Image 4.4: Several Lekue silicone molds, some with contents, stored on a shelf inside a refrigerator or freezer.





Image 4.5: A beautifully presented molten lava cake on a white plate, with a spoonful of the molten center visible, garnished with blueberries.

## 5. MAINTENANCE AND CLEANING

---

The Lekue silicone molds are designed for easy cleaning.

- **Hand Washing:** Wash with warm water and a mild dish soap. Use a soft sponge or cloth. Avoid abrasive cleaners or scouring pads that could damage the silicone surface.
- **Dishwasher Safe:** The molds are dishwasher safe. Place them on the top rack for best results.
- Ensure molds are completely dry before storing.

## 6. STORAGE

---

Due to their flexible nature, Lekue silicone molds can be easily folded or stacked for compact storage without deforming. Store in a clean, dry place away from direct sunlight.

## 7. TROUBLESHOOTING

---

- **Cakes sticking:** Although silicone is non-stick, some recipes or ingredients may benefit from a light greasing of the molds before filling. Ensure cakes are fully cooled before attempting to unmold.
- **Uneven baking:** Ensure your oven is preheated correctly and that the molds are placed evenly on a baking sheet. Oven temperatures can vary, so monitor baking closely.
- **Recipe variations:** Silicone bakeware can sometimes require slight adjustments to baking times compared to metal pans. If a recipe isn't working as expected, try adjusting baking time by a few

minutes.

## 8. SPECIFICATIONS

Feature	Detail
Material	Platinum Silicone
Brand	Lekue
Model Number	2413006N06M017
Color	Clear
Shape	Round, short cylinders
Product Dimensions (each)	1.46"D x 1.57"W x 1.18"H
Capacity (each)	0.15 Liters
Included Components	6 molds
Oven Safe	Yes (up to 220°C / 428°F)
Dishwasher Safe	Yes
Freezer Safe	Yes (down to -60°C / -76°F)
Item Weight (total)	1.37 ounces (0.04 Kilograms)

## 9. WARRANTY AND SUPPORT

For warranty information, product support, or to inquire about replacement parts, please contact Lekue customer service directly. Refer to the product packaging or the official Lekue website for the most current contact details.