



Frequently Asked Questions (FAQ) for Flexsil-Lid

Q1. Does the Flexsil lid lose shape or its elasticity?

A1. *The Flexsil lid has been tested in commercial kitchens for over 24 months and the shape and elasticity has not been affected.*

Q2. Does the Flexsil lid stain?

A2. *Some foodstuffs with strong colours may cause slight discolouration like carrot, tomato and beetroot. Also, when used in an oven, it may change to a shade of beige, but it does not lose any of its benefits. A suggestion would be to use the same lid for tomatoes, beetroot, carrots, etc.*

Q3. How many times can the Flexsil Lid be re-used?

A3. *When the 'Care Instructions' are followed, Flexsil lid can be used many times over with no degradation to its effectiveness.*

Q4. Are the larger lids as air tight as the smaller lids when used on steam pans? And are they stackable?

A4. *The larger lids are not as air tight and stackable as the smaller lids due to their mass & weight. The smaller containers are more air tight & stackable than the larger ones.*

Q5. Why are there coloured lids?

A5. *To follow the international HACCP standards for the 'chopping board' colours, eg, green - vegetables, yellow - dairy products, pink - raw meat, Blue - Fish, brown - cooked meats.*

Q6. Is it food safe?

A6. *Yes. All the ingredients in making Flexsil-lid are SGS tested to FDA standards. Flexsil-lid is also NSF certified "to meet strict standards for public health protection".*



Q7. Do the date stickers stick to it?

A7. *Yes it does, also you can now eliminate the stickers because you can write and erase on the lids with a whiteboard marker.*

Q.8. What temperatures can Flexsil-lid withstand?

A8. *It can be frozen to -40°C* and can be used in traditional ovens to 220°C / 428°F for cooking, but you must keep it away from the heat source (eg, naked flame, heating element) atleast 15cm,(6 inches).*

Q9. Is it true you can freeze produce with the lid on & then transfer it to the oven with the lid still affixed?

A9. *Yes*

Q10. Is this only made for commercial Gastronomers and Steam pans?

A10. *Yes, but a domestic version of Flexsil-lid is being developed to bring the same commercial features and benefits to the household.*

Q11. Is it dishwasher safe?

A11. *Yes it is, just 'flick' the edges out before placing in dishwasher for a cleaner result.*



Q12. Why use the Flexsilid lid?

A12. Cling wrap and foil are detrimental to our environment causing ill effects on our carbon footprint. Also the amount of money wasted on these above items/products, being of single use then disposed of, is also a negative. Flexsilid can be re-used many times while offering a better seal for freshness and a better alternative when cooking than the above mentioned products.

Q13. What is the warranty for Flexsilid?

A13. 12months warranty on manufacturing defects if used in accordance to 'Care Instructions'. Mistreatment will void warranty. If warranty issue occurs, please send unit to Flexsilid H/O for evaluation.

Q14. What sizes do they come in?

A14. Flexsilid comes in the following sizes; 1/9, 1/6, 1/4, 1/3, 1/2 & 1/1 to fit the relevant Gastronorms or Steam pans.



Q15. How do you put them on?

A15. Flexsilid lid has a unique patented 'Lip-lock' design that locks around the edge of Gastronorms and Steam pans to lock in freshness. Just stretch and place the 'Lip-lock' around the edge of the pan for a secure seal.

Q16. Can Flexsilid lids be used in Combi ovens if on Steam Pan?

A16. Yes, but pan will need to be 'cradled' in slowly as the lid does not slide on the metal rail that is commonly used in Combi ovens.