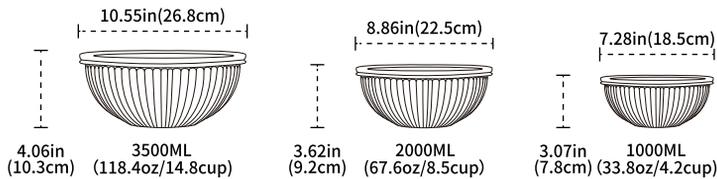


Nestable Mixing Bowls USE & CARE



STORING FRUIT



WASHING VEGETABLES



PREPARE FOOD



COOKING



BAKING



MIXING SALAD

Meet Your Different Kinds for Kitchen Needs

- From the small bowl for mixing eggs for omelets to the large bowl for mixing salads, each bowl is stacked and has a fridge lid. Overall, these are perfect for kitchen.
- The smallest bowl is perfect for leftover gravies or sauces.
- The largest one is a great bowl for green salads, potato salads or large pasta salads. It is definitely large enough so that it can be used to mix batter, knead bread and ferment dough.
- The medium bowl is a better size for preparing and storing food.



01

High borosilicate glass:
Heat resistant -40°F~500°F, thicker, more durable.



02

Nestable design:
Different sizes can be nested together, saving space.



03

Food-grade plastic lids:
You don't get your food contaminated by harmful chemicals.



04

Unique design:
Designed with a ribbed exterior, a smooth interior and thickened bowl edges for a good grip on the bowl when mixing/stirring, combining beauty and practicality.



05

Bowls with lid:
Non-porous, odor free, keep other odor from your food.



care



Microwave



Dishwasher
(top rack)



Oven
(without lid)

Microwave safe:
Only glass bowls.

Dishwasher safe:
Top shelf. Only glass bowls.

Oven safe:
Body only, no lid. Bake and Serve directly from the oven.
Heat resistant up to 500°F.