



Chicago Metallic

Commercial & Foodservice Bakeware

A BUNNY BAKING SOLUTION

DuraShield® Pan Use & Care

DAILY USE

De-pan products quickly. Baked products should be depanned while the pan is still hot or warm. If baked products are allowed to cool in the pan, steam from the product will penetrate the coating and may cause coating lifting, premature coating failure, and damage to the pan's surface.

Do not scratch or scrape pans. Do not use metal utensils or other objects that could scratch the coating. Deep scratches may cause surface corrosion on the pan.

DAILY CLEANING

Clean as you go. Simply wipe still-warm pans with a clean towel or a towel that has lubricant on it. Avoid pan washing whenever possible.

Wash with mild soap and water. Coated pans can be washed by hand or in an automatic dishwasher with pH-neutral products. Be sure that the coating is rinsed well. Do not use acidic cleaners, alkaline detergents, or abrasive scrubbing pads. Use of these materials will cause the coating to fail prematurely and may cause corrosion.

Thoroughly dry pans immediately after washing. Warm (not hot) ovens work best.

Once dry, store pans upside down. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm storage areas or still-warm ovens. Be extremely careful when stacking or unstacking pans to avoid scratches in the corners or ends of the pans.

NOTE: Pan oils and sprays should not be used with non-stick coatings as they can cause baked products to stick to the non-stick surface. The non-stick surface should be completely dry before placing product onto the pan.