



Chicago Metallic

Commercial & Foodservice Bakeware

A BUNNY BAKING SOLUTION

Pre-Seasoned BĀKALON Pan Use & Care

INITIAL USE

Depending on the amount of cooking oil contained in your product's recipe, it may not be necessary to lubricate the inside of your Pre-Seasoned BĀKALON pan before each use. Because the microscopic pores in the hardcoat anodized aluminum surface have been semi-permanently filled with AMERICOAT® ePlus pre-seasoning, little or no additional lubricant may be required.

DAILY USE

Try not to cut inside pans, scrub, scrape or otherwise scratch pans. Limit the use of metal utensils, scrub pads or other abrasive cleaning methods. Their use could remove the top layers of the release coating, causing less than optimal releases.

De-pan products quickly. De-pan baked products while pan is still hot or warm to keep product steam from penetrating and lifting the coating from the pan surface. Try not to use metal utensils to remove products from pan.

DAILY CLEANING

Clean as you go. Simply wiping still-warm pans with a clean towel is sufficient. Try not to scrape or scrub Pre-Seasoned BĀKALON pans.

Wash gently as needed with mild, PH-neutral soap and water only, before rinsing and drying. DO NOT USE acidic cleaners, alkaline detergents or sanitizers, which can damage the BĀKALON surface and remove the pre-seasoning. Do not pre-soak or wash Pre-Seasoned BĀKALON pans in a dishwasher.

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

Re-seasoning. It is not usually required, but if the pre-seasoning has been degraded chemically or mechanically, or in extreme use circumstances, lightly lubricate the inside of the pan's surfaces and place pan in a hot oven for 5 minutes. Repeat the process until the product release becomes satisfactory.

PERIODIC CLEANING

Scrub outside of pans. If necessary, use a foodservice scrubbing pad and a pH-neutral detergent to clean the outside only of the BĀKALON pans if carbon builds up over long periods of usage.