



Chicago Metallic

Commercial & Foodservice Bakeware

A BUNDT BAKING SOLUTION

Carbon Steel Pan Use & Care

DAILY USE

Clean before first use. Wipe the pans with a clean, dry cloth.

Lubricate pans. Apply a baking pan lubricant to the baking areas of the pan as needed. Pans with deeper moulds and baked products with a high sugar content may require the use of a release agent.

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 glaze and may cause glaze lifting, premature glaze 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, as this may cause surface corrosion on the pan. Use only silicone, wooden, or nylon utensils. Careless stacking, dropping, or throwing of pans should also be avoided.

Use proper oven temperatures. Do not exceed oven temperatures of 575°F as this will be detrimental to the coating.

DAILY CLEANING

Clean as you go. If needed, wipe the pans with a clean, dry cloth. Pans should not be washed.