Chicago Metallic
Commercial & Foodservice Bakeware
A BUNDY BAKING SOLUTION

AMERICOAT® ePlus Pan Use & Care

DAILY USE

Clean before first use. Pans should be hand-washed before first use. See below for more details on how to properly wash pans.

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. Simply wipe still-warm pans with a damp soft cloth. Avoid pan washing whenever possible.

Wash with mild soap and water. Commercial baking pans can be washed with pH-neutral products, but only when absolutely necessary. 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. Do not pre-soak or wash in automatic dishwashers.

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

Once dry, store pans upside down. Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are places that are warm and dry.