

BUNDY

Chicago
Metallic

DAILY USE

De-pan products quickly. Baked products will de-pan easiest when the pan is still warm.

Do not cut, scratch or scrape pans. Do not use knives or metal utensils with DuraShield® coated pans. Do not use abrasive scrubbing pads or metal scrapers. Avoid scratching the coating when stacking or unstacking pans. Deep scratches will cause premature coating failure and corrosion.

DAILY CLEANING

Clean as you go. Wiping still-warm pans with a clean, damp towel usually provides adequate cleaning. Although DuraShield® repels water, avoid pan washing in order to keep corrosion from forming on raw metal surfaces in hidden, non-coated areas like mould seams, metal folds or insides of pan rims.

Wash by hand or in dishwasher and rinse thoroughly. DuraShield® coated baking pans can be washed by hand or in an automatic dishwasher. Be sure the coating is rinsed well. The use of abrasive cleaners or scrub pads can scratch the DuraShield® coating and will cause premature coating failure and corrosion.

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

Once dry, store pans upside down. Store DuraShield® coated pans away from moist, humid environments. Be extremely careful when stacking or unstacking pans to avoid scratches in the corners or ends of the pans.

NOTE: Because oil is usually found in most dough or batter formulas, no pan lubricant or seasoning is required with DuraShield® coated pans.