

BUNDY



Chicago
Metallic

DAILY USE

Lubricate pans. Apply a baking pan lubricant to the baking areas of the pan prior to each use. Brand new pans, once seasoned, do not require as much lubrication as older pans.

De-pan products quickly. Baked products should be de-panned 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 glaze. Deep scratches may cause surface corrosion on the pan.

DAILY CLEANING

Clean as you go. Wiping still-warm pans with a clean towel, or a towel that has pan lubricant on it, usually provides adequate cleaning. 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 cleansers, alkaline detergents or abrasive scrubbing pads. Use of these materials will cause the glaze to fail prematurely and may cause corrosion. Do not soak pans in water. Do not wash in automatic dishwashers.

Thoroughly dry pans immediately after washing.
Warm ovens work best.

Seasoning process. Apply a baking pan lubricant to both sides of the pan and place in an oven until the pan is hot to the touch.
New pans must be seasoned before first use.

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 dry, warm storage areas or still-warm ovens.

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AMERICOAT® PLUS

SILICONE RELEASE COATING

AMERICOAT® *Plus* Silicone Release Coating is the leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT® *Plus* uses breakthrough silicone resins to achieve unparalleled results.

BAKING CHALLENGES

Maintaining or reducing ingredient and labor costs without affecting product quality is a challenge that all businesses face. Chicago Metallic is committed to helping our customers achieve this goal through continuous product and technology improvement.

BAKING SOLUTIONS

Reduced Pan Oil and Labor Costs – AMERICOAT® *Plus* can provide clean releases without the need for expensive oils, greases, sprays, paper liners or other release products. Some customers have experienced up to 50% less oil usage with bread and cake pans.

Increased Performance – The proprietary formulation for AMERICOAT® *Plus* has been shown to have up to a 30% longer release life than competitors' glazes. This means Chicago Metallic's bakeware can save you money on oil and labor for nearly a third longer than other silicone coatings.

Reduced Staining – By providing a clean release and virtually eliminating the need for oils, bakeware coated with AMERICOAT® *Plus* will reduce staining of bakeware and the transfer of carbon to baked products.

(Continued on reverse)



CHICAGO METALLIC AMERICOAT® PLUS

DAILY USE

Lubricate Pans – Apply a baking pan lubricant to the baking areas of the pan prior to each use. Brand new pans, once seasoned, do not require as much lubrication as older pans.

De-pan Products Quickly – Baked products should be de-panned 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 glaze. Deep scratches may cause surface corrosion on the pan.



Pans Coated With AMERICOAT® Plus

DAILY CLEANING

Clean As You Go – Wiping still-warm pans with a clean towel, or a towel that has pan lubricant on it, usually provides adequate cleaning. 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 cleansers, alkaline detergents or abrasive scrubbing pads. Use of these materials will cause the glaze to fail prematurely and may cause corrosion. Do not soak pans in water. Do not wash in automatic dishwashers.

Thoroughly Dry Pans Immediately After Washing – Warm ovens work best.

Seasoning Process – Apply a baking pan lubricant to both sides of the pan and place in an oven until the pan is hot to the touch. *New pans must be seasoned before first use.*

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 dry, warm storage areas or still-warm ovens.

PAN GLO® PAN COATING SERVICE

Even with proper care and cleaning, your pans will eventually need to be refurbished. That is why we offer the Pan Glo® process. Every year, millions of baking pans of every shape, size and configuration are processed by Pan Glo® plants across America. These cleaned and freshly reglazed pans are returned to productivity with improved release characteristics. For more information on our Pan Glo® services, call 1.800.652.2151 or visit our webpage at pan-glo.com.

Bundy Baking Solutions: American Pan / Chicago Metallic / DuraShield / Pan Glo / RTB / Shaffer

