



Glazed Aluminized Steel Muffin Pans

USE & CARE INSTRUCTIONS

DAILY USE & CARE

Apply lubricant to pans.

Best practice is still to apply light coating of your favorite food-grade baking lubricant. Bread products may only require lubricant before the first bake and after washing. Cake products will most likely require pan lubricant with every bake.

Remove baked products quickly.

Baked products should be removed while the pan is still hot or warm. If hot baked products 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.

Wipe warm pans with a clean towel or a towel that apply very light coating of your favorite food-grade baking lubricant. Avoid washing pan whenever possible.

Wash with mild soap and water.

Commercial baking pans can be washed with favorite pH-neutral manual pot & pan sink warewashing detergent, but only when necessary. Do not use acidic cleaners, alkaline detergents or abrasive scrubbing pads. Use of these materials will cause the glaze to fail prematurely and may cause corrosion. Do not pre-soak or wash in automatic dishwashers.

Dry pans thoroughly after washing.

Place baking pans into a warm (no more than 170°F (77°C)) oven to help with drying.

STORAGE

Store pans upside down.

Once dry, store pans upside down. Do not nest pans immediately after towel drying. Keep pans away from moisture and humid storage environments. The best storage areas are dry, warm storage or still-warm ovens.