BAKER'S MARK

Bakery and Confectionary Products

Glazed Aluminized Steel and Glazed Aluminum Pans

Care and Use Instructions

USE

1. Season your pan properly before your first use. Coat your pan with vegetable oil using a spray application or by covering a paper towel with oil and spreading evenly. Place your pan in the oven for ten minutes in order to season it and maximize the lifespan of your glaze.
2. Do not scratch the coating of this pan. Do not use metal utensils or hard materials as they can cause permanent abrasions.
3. Baked goods should be removed from the pan before it fully cools. The presence of moisture can be corrosive to the glaze of your pan.
4. Store this pan in warm, dry areas that are impervious to moisture. Do not fill with batters or baked goods beyond the duration of the baking time.

CLEANING

1. Use gentle cleaning methods that will not damage or scratch the coating of your pan. Pan should be hand washed.
2. In order to keep your pan properly seasoned, do not wash with soap and water. Wiping away moisture with a non-abrasive cloth is the most ideal cleaning solution.
3. For a deeper wash, avoid harsh chemicals. Use soap, cold water, and gentle cleaning cloths to wash away contaminants. Dry immediately. Do NOT soak your pan under any circumstance.
4. Do not use hot water or high water pressure for this pan. Do not store or stack while wet.
5. Don't forget to re-season your pan after washing!