



How to Handle and Care for Your American Metalcraft Product

Hard Coat Pizza Pans

Preparation:

To season the new pan wash in warm, soapy water and quickly dry. Then wipe oil on the inside and outside surfaces of the pan and allow it to soak for 30 minutes. After it has soaked bake it at regular temperatures. Do not over bake and do not wash off excess oil. Just wipe. The oil residue and any additional oil added before baking makes the pan stick-resistant.

Washing:

Hand wash in warm water, a soft sponge and detergents made specifically for aluminum. Wipe dry immediately.

*Note: Do not expose the pans to a dishwasher, abrasive sponges, caustic cleaners, or acidic detergents.

Other Care Notes:

- If scoured, the pan will thin so use care when handling.