

## Professional Bakeware recommended care & use for your products

Description	Temperature Range in °F	Dishwasher Safe	Only Use Non Caustic Detergents	Oven & Steam Table Safe	Metal Utensil Safe	Metal Scrubbers Safe	Hot Plate Safe
Tri-Ply	-20° up to 500°	Yes	No	Yes	Yes	Yes	Yes
Stainless	-20° up to 500°	Yes	No	Yes	Yes	Yes	Yes
Coated Cast Aluminum	-20° up to 195°	Yes	Yes	No	No	No	No
Natural	-20° up to 450°	No	No	Yes	Yes	Yes	Yes
Die Cast	-20° up to 450°	Yes	Yes	Yes (oven only)	No	No	Yes

### Rust? Don't Panic, it's not broken.

Without protective seasoning iron can rust. It's really easy to fix. Scour the rust, rinse, dry, and rub with a little vegetable oil. If problem persists, you will need to thoroughly remove all rust and follow our re-seasoning instructions.

### Cast Aluminum - Natural

The "Naturals" are made of a food safe cast aluminum without coating and are NSF® approved. These items can endure temperatures from -20 up to 450°F. When using a non-caustic detergent, the product is dishwasher safe. Staining will occur if acidic foods are put into the natural products.

### Cast Aluminum - Coated

All Coated Cast Aluminum products are NSF® approved and will endure temperatures from -20 up to 195°F. (DO NOT BAKE in the coated cast aluminum products). If a defect in the coating appears, such as peeling or chipping, the product must be taken out of service immediately and repaired or replaced. The intended purpose of the color coated products is for serving & display only. They are not to be used in the preparation of food. Some environmental uses are, but not limited to, buffet lines, catered environments, and in food display cases. Do not cut directly on the products, as this will cause the coating to scratch. Do not put any of the products in an oven, on a stove top, under a heat lamp or in any other condition where the temperature exceeds 195°F. Washing by hand is recommended, but when using a non-caustic detergent, the coating is dishwasher safe. Do not clean with scouring pads. Only use nylon or sponge pads. Regular dish washing will dull the coating. Do not use metal utensils on the color coated products. NOTE: Staining of all color coated products will occur especially if used with acidic foods. The lighter (white, sky blue, and gray) colors are more likely to show stains than darker colors. Staining of products is not covered under warranty.