



American Pan® UK

Industrial Baking Pans & Coatings

Glazed Pan Use & Care

DAILY USE

Lubricate pans. Apply a baking pan lubricant to the baking areas of the pan as needed. Bread products may only require lubricant before the first bake and after washing. Cake products will most likely require pan lubricant with every bake.

De-pan products quickly. Baked products should be depanned 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. Simply wipe still-warm pans with a clean towel or a towel that has lubricant on it. 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 cleaners, alkaline detergents or abrasive scrubbing pads. Use of these materials will cause the glaze to fail pre-maturely and may cause corrosion. Do not pre-soak or wash in automatic dishwashers.

Thoroughly dry pans immediately after washing. Warm (not hot) ovens work best.

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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