

# CARE AND USE INSTRUCTIONS FOR Non-stick and Aluminized Steel Bakeware



**Thank you for purchasing Focus Foodservice bakeware.  
As you will soon find out, this is the BEST bakeware you can buy.**

To achieve the best performance and longest life from your bakeware, please read and comply with these instructions.  
**Before using for the first time, remove all labels and wash in hot soapy water.**

## Care of Pans

- For safety and to prevent warping, allow bakeware to cool before cleaning.
- Direct contact with salt can cause pitting.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode bakeware. Never store these items in bakeware and avoid prolonged exposure.
- Use of plastic, wooden, or silicone rubber utensils is highly recommended.

### Non-Stick

- When stacking pans, place liners between pans to avoid scratching non-stick surfaces.
- Do not use metal utensils or other objects that could scratch the coating. Scratching the coating will damage the surface over time and affect performance.
- Always remove food from the pan before slicing or cutting.

### Aluminized Steel

- Prior to baking, the inside of the bakeware should be sprayed lightly with a small amount of vegetable oil or shortening. Place bakeware in the oven for 8 – 10 minutes to “season” the pan. Pour out oil/shortening and wipe down with a paper towel until oil/shortening is removed. Seasoning will prolong the life of the bakeware. Cleaning with a mild soapy solution after each use will not affect the “seasoning” of the pan. Ok to repeat this procedure as often as needed without doing damage to the bakeware.

## Cleaning of Pans

- When cleaning pans, it is very important to take great care to avoid damage to the coating and/or pans.
- **DO NOT PUT PANS IN DISHWASHER**
- All bakeware will last longer and look better if washed by hand with hot soapy water. Rinse thoroughly and allow to air dry completely.

### Non-Stick Bakeware

- Use a non-woven scouring pad to remove remaining food from baking and exterior surfaces.
- Avoid using abrasive cleaners, metal scouring pads, and strong solvents.
- Wiping the pan with a soft dry cloth is usually all that is required to clean the pan.



Focus Foodservice LLC | 300 Knightsbridge Parkway, Suite 500 | Lincolnshire, IL 60069  
Call Customer Service at 1.800.968.3918 | Fax 1.800.968.4129 | [www.focusfoodservice.com](http://www.focusfoodservice.com)

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