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

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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.

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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

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