

Glazed Aluminized Steel Pans Glazed Aluminum Pans Care & Use Instructions

176BUNDT6C	176SLPN4X1L	176SLPN4X38	176MUF12C7OZ
176CP72ALSTL	176BAGPAN6AS	176SUBPAN5A	176MUF20C8OZ
176CP82ALSTL	176PPI34I5AS	176BPAN532	176MUF24C5OZ
176CPI02ALST	176BAGPAN4AS	176SLPN6X38	176MUF24C2OZ
176CP62ALSTL	176SLPN4X1	176PPNCVRI3	176MUF12C6ZW
176CP92ALSTL	176BPAN942	176BPANI242	176MUF48C1OZ
176CPI22ALST	176SLPN5X1L	176SLPN3X1	176MUF12C5OZ
176FULLFPERF	176BPAN8542	176MUF24C4OZ	176MUF12CRWN
176BAGPAN5AS	176BPANI053	176MUF12C8OZ	176MUF24C7ZT
176PPNI642AS	176PPI34I5KT	176MUF35C4OZ	176MUF24C4ZF
176PPI642KT	176PPNCVRI6	176MUF24C7OZ	
176SLPN4X15L	176BPAN842	176MUF48C2OZ	

USE

- 1 To maximize the lifespan of the pan's glaze, season the pan properly before the first use. Apply a light coating of high-smoke-point oil to the inside bottom and walls of pan. Depending on the type of oil utilized, set the oven temperature to 400°F-425°F, and place the pan in the oven for 30–40 minutes. Turn off the heat and allow the pan to cool completely in the oven before using for cooking.
- 2 Do not scratch the coating of this pan. Do not use metal utensils or hard materials to cook with as they can cause permanent abrasions.
- 3 Baked goods should be removed from the pan before it fully cools. The presence of moisture can be corrosive to the glaze of your pan.
- 4 Store this pan in warm, dry areas that are impervious to moisture. Do not fill with batters or baked goods beyond the duration of baking time.

CLEANING

- 1 Use gentle cleaning methods that will not damage or scratch the coating of your pan. Pan should be hand washed.
- 2 In order to keep your pan properly seasoned, do not wash with soap and water. Wiping away moisture with a non-abrasive cloth is the most ideal cleaning solution.
- 3 For a deeper wash, avoid harsh chemicals. Use soap, cold water, and gentle cleaning cloths to wash away contaminants. Dry immediately. Do NOT soak your pan under any circumstance.
- 4 Do not use hot water or high water pressure for this pan. Do not store or stack while wet.
- 5 Continue to season the pan after washing to maintain a glossy, non-stick, protective sheen.

