



How to Wash Your Bakeware

To maintain the beauty and performance of Fat Daddio's anodized bakeware, a simple hand washing or soaking in warm, soapy water followed by a quick rinse and towel or air drying is recommended. Do not use dishwasher detergents, bleach, harsh chemicals, abrasive soaps, wire brushes, scouring sponges, or sharp tools when cleaning as they can damage the surface of your bakeware.

How to Deep Clean Your Bakeware

Bakeware can take a beating in the kitchen! After continual use, it will build up a patina from the grease and butter. Most professional bakers don't mind this buildup as it actually increases the performance of the pan. Baked goods come out even easier. But some bakers don't like the look of a well-seasoned pan and want to restore its beauty. This can be achieved with a little effort.

- **Tools needed**

- Well-used bakeware pan
- Soft cloth
- Warm water
- Bar Keepers Friend Cookware and Cleanser Polish
(Be sure that you get the Cookware Polish, as it has a non-bleach formula that is recommended for cookware.)

- **Instructions**

1. Run bakeware under warm water. Sprinkle pan with Bar Keepers Friend Cookware and Cleanser Polish.
2. Gently rub the powder into a paste, and allow to sit for 1-2 minutes. Stubborn stains may take up to 5 minutes.
3. Rinse with warm water. Stubborn stains may need to be worked on again.

