



Chicago Metallic

Commercial & Foodservice Bakeware

A BUNDY BAKING SOLUTION

BĀKALON Pan Use & Care

INITIAL USE

Pre-season pans. Before the first use, use cooking oil to lubricate the inside of the BĀKALON pan's surfaces and allow the oil to warm and "season" in the oven for 5-10 minutes. This process fills the microscopic pores in the hardcoat anodized aluminum surface with oil to ensure that baked products release easily. Pans may need to be re-seasoned after oil is removed by washing or baking.

DAILY USE

Lubricate pans before each use as required. Apply a baking pan lubricant (cooking oil) to the inside of the pan before each use. Well-seasoned pans or doughs with higher oil content usually do not require as much lubrication.

DAILY CLEANING

Clean as you go. Simply wipe still-warm pans with a clean towel or a towel that has lubricant on it. You must re-season BĀKALON pans after each washing.

Wash with mild soap and water. BĀKALON pans can be lightly washed with a mild pot and pan detergent, rinsed, and dried after each use. **DO NOT USE** acidic cleaners, alkaline detergents or sanitizers, which can damage the BĀKALON surface. Do not pre-soak or wash pans in a dishwasher.

Re-season pans. BĀKALON pans must be re-seasoned after every wash (use the "Pre-seasoning process" described above). Pans may also need to be re-seasoned after oil is removed by washing or baking.

PERIODIC CLEANING

Scrub outside of pans. If necessary, use a foodservice scrubbing pad and a pH-neutral detergent to clean the outside only of the BĀKALON pans if carbon builds up.