SUBWAY 5-Wide Metal Bread Form

PRODUCT PREPARATION

· Please refer to your SUBWAY® materials on the better bread baking process.



CLEANING & MAINTENANCE

 Metal Bread Forms do not require scrubbing to clean. Simply wipe away any baked-on cheese or seasoning with a soft cloth.

NEVER use scrapers or abrasives of any kind to clean your Metal Bread Forms. Metal Bread Forms can easily be wiped clean between bakes.

- · Wash at least once a day or more often if needed.
 - o Fill wash basin with a solution of approved SUBWAY® dish detergent and hot water.
 - o Place Metal Bread Form into wash basin and wipe with a soft cloth.
 - o Rinse and sanitize Metal Bread Forms using standard procedures and allow to thoroughly air dry before storing or baking.

NEVER dry wet Metal Bread Forms in the oven. **NEVER** bake in Metal Bread Forms with empty cavities as this will shorten the life of the non-stick coating. **ONLY** use at temperatures between 35° F and 370° F.

· When not in use, store Metal Bread Forms stacked face down on a tray or shelf.

DO NOT stack the flat metal bottom pan on top of the round bottom metal pan. This will scrape the non-stick surface.

- During the manufacturing process, it is possible that small amounts of residue could be left on the rims of your Metal Bread Forms and appear as "flakes." To remove the residue without damaging the rest of the pan coating, you should:
 - o Use a SUBWAY® approved sanitizer towel to gently scrub the areas of the rim that has the residue.
 - o Once you have loosened and rubbed off the residue, follow normal washing procedures listed above.

IMPORTANT: Do not scratch or damage the coating on the rest of the pan. Only scrub the rim.

 Please contact Mike Macdonald, Vice President of Sales for Chicago Metallic, at 513.383.3592 or mmacdonald@cmbakeware.com on any warranty claims due to manufacturer defects.









