

Chicago Metallic

Division of C.M. Products, Inc. (Delaware)

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Chicago Metallic Bakalon Pan Handling/Cleaning Guidelines

Initial Use

1. Pre-season pans Before using Bakalon for the first time, the inside baking pan surfaces must be oiled and allowed to "season" in the oven for 5 to 10 minutes, at normal baking temperatures. This **seasoning process** puts "valleys" of oil in the porous aluminum oxide surface and insures that baked products will release easily. Pans must be reseasoned after oil is removed by washing.

Daily Use

1. Lubricate Pans Before Each Use Prior to baking, apply a pan lubricant or non-stick spray coating to the baking area(s) of each pan. This measured oiling process is usually part of your baked product's recipe. Well-seasoned pans usually do not require as much lubrication as newer pans.

Daily Cleaning

1. Clean As You Go Usually just wiping the still-warm pans with a clean towel is all that is necessary. Sometimes it helps to apply a little pan lubricant or non-stick spray to the towel first. Avoid pan washing when possible.
2. Wash With Mild Soap & Water Only When Necessary Only mild soap and water should be used when washing Bakalon pans. Do not use highly alkaline or acidic cleaning compounds. Use of these chemicals will damage the Bakalon surface and can actually degrade the pan's inner core of aluminum. It is not unusual to wash Bakalon pans only at the end of a day's use.

NOTE: Always reseason pans after washing. Follow the Initial Use instructions above.

Periodic Cleaning

1. Scrubbing Sometimes it becomes necessary to scrub down the outside of the pan, even though the inside of the pan may still be smooth and clean. If, after continued use, scrubbing becomes necessary, the use of foodservice scrubbing pads is recommended. Because Bakalon Pans have a very hard surface, second only to diamonds in surface hardness, the pan will not be damaged by scrubbing. Just be sure to use a mild pot and pan detergent. Use of highly alkaline or highly acidic cleaning compounds will ruin the Bakalon surfaces.