

# Chicago Metallic

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## Chicago Metallic Glazed Bakeware Handling/Cleaning Guidelines

All Chicago Metallic pans with Sure Bake & Glaze have a silicone glaze coating to aid in the removal of baked products from the pan. The glaze is not a permanent coating, therefore, to prolong glaze life, please follow the guidelines listed below.

### 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. Newer glazed pans usually do not require as much lubrication quite as often as older glazed pans, but brand new glazed pans must be fully lubricated before using the first time.
- 2. Depan Products Quickly**  
Products should be depanned immediately after baking. Allowing baked products to cool in the pan allows steam from the muffins to penetrate the glaze. This may cause premature glaze failure and damage to the pan's surface.
- 3. Do Not Scratch Or Scrape Pans**  
Do not use metal utensils or other objects that could scratch the glaze. Deep scratches may cause surface corrosion on the pan.

### 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 whenever possible.
- 2. Wash With Mild Soap & Water Only When Necessary**  
Only mild soap and water should be used when washing commercial baking pans. Do not use harsh cleaners, highly alkaline detergents or abrasive scrubbing pads. Use of these will damage the glaze and cause the glazing to fail prematurely. Thoroughly towel-dry all pans immediately after washing. If possible, reseason pans with oil immediately after washing, by baking at 350° for ten minutes.

**NOTE: Do Not Soak Pans In Water. Do Not Use Wash In Automatic Dishwashers.**

- 3. Pan Storage**  
Once dry, store pans upside down. When possible, do not nest the pans together immediately after towel drying. Keep stored pans away from moist, humid air - preferably in dry, warm storage areas.