

## Glazed Bakeware Use & Care Instructions



The glaze is silicone based for easy food release and commonly used in commercial bakeware. It is not intended to be permanent; however in actual application it has been proven to last for hundreds of uses with proper care of the pan, and will not affect the quality of the pan itself if removed.

### Lubricate Pans Before Each Use

Prior to baking, apply a pan lubricant or non-stick spray coating to the inside surfaces of the pan.

Newer glazed pans usually do not require as much lubrication as often as older glazed pans.

### De-Pan Finished Food Quickly

Remove baked food from pan immediately after baking.

This is important in order to make the glaze last longer by preventing steam from building up inside the pan and penetrating the glaze.

### Do Not Scratch or Scrape

Never use metal utensils or scrape the pan with any sharp object.

Apply some cooking oil to accidental deep scrapes or gouges.

### Cleaning

Before first use, and only when absolutely necessary otherwise, wash the pan by hand, using mild soap and water using a sponge.

Avoid washing the pan afterwards. Usually, you will only need to wipe the still-warm pan with a clean cotton or paper towel.

Important: Never soak the pan in water or use in the dishwasher.

Dry the pan thoroughly after washing.

### Seasoning

The pan will remain seasoned longer if you then wipe it with a cloth or paper towel on which a little pan lubricant or non-stick spray has been applied.

You can further increase the longevity of its stick-resistance by then baking the pan for ten minutes in a 350°F oven.

### Storage

Once dry, store the pan upside down.

Avoid nesting the pans until they are left to completely air-dry after towel drying.

Made in the USA

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