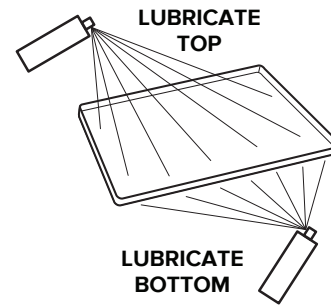


### IMPORTANT: SEASON PANS BEFORE FIRST USE

**Seasoning Process:** Apply a baking pan lubricant (cooking oil or baking spray) to both sides of pans and place pans in the oven at 350°F for approximately 10 minutes.

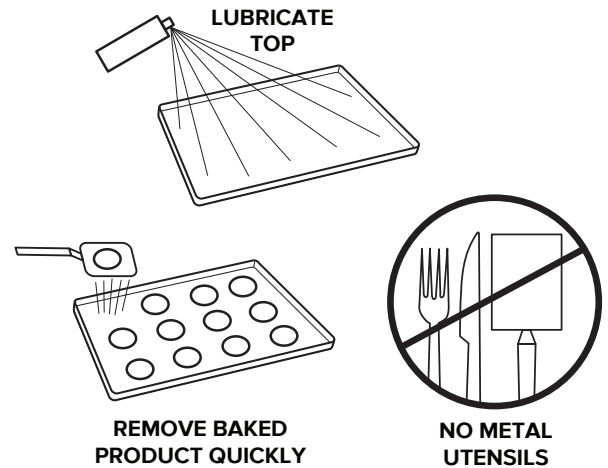


### DAILY USE

**Lubricate pans:** Apply a baking pan lubricant (cooking oil or baking spray) to the baking areas of the pan prior to each use. Newer pans that have been properly seasoned usually do not need as much lubricant as older pans.

**Remove from pans quickly:** Baked product should be removed from the pans while the pan is still hot or warm to prevent damage to the finish.

**Do not scratch or scrape pans:** Do not use metal utensils or other objects that could scratch the finish. Deep scratches may cause surface corrosion on the pan.



### DAILY CLEANING

Wipe still-warm pans with a clean towel, or a towel that has baking lubricant on it.

Pans can be washed with mild soap and water or in a pan washer.\*

**\*Note that many dishwasher detergents contain chemicals and phosphates that can discolor the baking surface. If pans are washed in an automatic pan washer, re-season using the instructions above before using again.**

Dry pans thoroughly **immediately** after washing - a warm oven works best for drying.



### STORAGE

Once dry, store pans upside down. Do not nest pans immediately after towel drying. Keep pans away from moist and humid storage environments. The best storage areas are dry, warm areas.



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