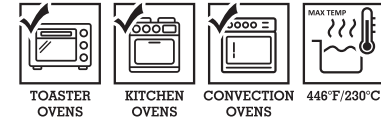


FRONT



BACK



KITCHEN OVEN BAKING PANS

- COMMERCIAL GRADE QUALITY METAL BAKEWARE
- DURABLE & RELIABLE COOKIE & MUFFIN SHEET OVEN PAN STYLE
- ATTRACTIVE, STYLISH NON-STICK COATING
- STAIN-RESISTANT, EASY-TO-CLEAN & DISHWASHER SAFE
- PREMIUM FOOD GRADE BAKE PAN CONSTRUCTION
- SPACE-SAVING STACKABLE WIDE TRAY PAN DESIGN

NOT RECOMMENDED FOR MICROWAVE AND ANY APPLIANCES THAT USE FIRE

CLEANING & CARE

FIRST USE

For first use, wash the pan with warm soapy water and wipe with a dry paper towel or cloth.

AFTER USING

Wipe down the inside of the pan with a dish cloth or use hot water and sponge or cleaning brush with soft bristles. For tough stains or sticky bits, rub the surface with water and coarse salt. Though the pan is dishwasher safe, **wash it with hands is still recommended.**

DO NOT SOAK

It is inadvisable to soak anything made of carbon steel. It shouldn't be in contact with a lot of water. Otherwise, it will start rusting pretty quickly.

CLEANING MATERIALS

Avoid using steel wool, nylon scrubbing pads or any abrasive cleaning products. This will scrape off the non-stick layers. Rinse well in warm water and dry cookware completely before storing it.

HOT TO COLD

Allow the pan to cool completely before washing. Drastic changes in temperature can damage the nonstick coating.

PROPER STORAGE

Storing carbon steel pans while they're still wet will lead to rusting quickly. Pat it dry with paper towels or a microfiber dish towel. Make sure pans are completely dry before putting it away.

Questions/Concerns: jb@pyleusa.com