



Stainless Steel Gastronorm Pans

PRODUCT USE & CARE INSTRUCTIONS

- Temperature use range: -40°C, +300°C
- Freezer Safe
- Dishwasher Safe
- Corrosion resistant if care & use instructions are followed
- Storage of acidic foodstuffs can cause damage to the stainless steel & allow rust to take hold. (Use polycarbonate pans for storage of acidic foodstuffs).

Cleaning:

- Pans should be rinsed after use & not left to soak.
- Pans are dishwasher safe, but the correct detergent dosage should be used to avoid deterioration of the pans. Once the Dishwasher cycle has finished the pans should be completely dried immediately & not left in damp conditions.
- If pans are not dried properly, water spots can cause pitting which creates a key for rust to take hold.
- Steel wool and other harsh scrubbers or cleaners can scratch stainless steel surfaces.
- Avoid using hard water, salty water, lemon juice, or undiluted vinegar/acids on stainless steel. These substances can destroy the protective passivation layer & open the material to rusting.
- Do not use ammonia solution, oven cleaner, bleach or other cleaners that contain chlorine.
- Do not leave dirty rags or other foreign matter (food, leftovers...) on stainless steel for a long duration of time.