

NUCU™ NON-STICK BAKEWARE

CARE & USE INSTRUCTIONS



BEFORE FIRST USE:

1. Remove all labels.
2. Hand wash the bakeware in warm water with dish soap.
3. Season your bakeware by applying a light coat of cooking oil, followed by baking it & then wiping the piece clean.

WASHING:

1. NUCU bakeware is dishwasher safe, however we recommend hand washing to maintain finish & performance.
2. Bakeware with burned-on food or deposits can be soaked for up to 30 minutes to help loosen the particles.
3. Always scrub in the direction of the material grain.
4. Use only scouring pads approved for non-stick bakeware.
5. Rinse with clean, hot water.
6. Air dry bakeware in an inverted position to allow water to freely drain.
7. Make sure bakeware is completely dry before storing.

NOTICE:

- We do not suggest using alkali based cleaners or oven cleaners.
- Do not use metal utensils, grates or false bottoms. These could damage the non-stick surface.
- Use only plastic, wooden or rubber utensils.
- Avoid cutting of baked goods while they are still in the pan.
- NUCU non-stick coatings are heat resistant up to 450° F.
- To prevent damage & warping, allow bakeware to cool completely before washing or immersing in liquid.
- Avoid use of cooking sprays containing lecithin, as these could reduce bakeware effectiveness.