



Cookie Sheets/Sheet Pans

CARE AND USE

Cleaning Aluminum Sheet pans

- Before using for the first time, remove all labels and wash in hot soapy water to remove any manufacturing lubricants or residue on the new item.
- If label adhesive remains on product, wipe off with WD-40® and clean with warm soapy water.
- After using the aluminum sheet allow to cool before cleaning. Fill the pan with hot soapy water. This will loosen any food residues and enable them to be more easily removed. Many users will allow their pans to soak while the meal is being served. Wash pans in hot soapy water and rinse thoroughly.
- For tougher food residues use a nylon pad or other soft abrasive cleaning pad to scrub clean. Use warm or hot water and dish soap specially formulated to remove tough grease and stuck on food.
- Salt solutions, acidic products like tomatoes, disinfectants, or bleaches can corrode aluminum. Do not leave these items in the pans for long periods after cooking or baking. Using a dishwasher to clean your pan is not recommended as the detergent could dull or stain the finish of the pan.

In compliance with enacted right-to-know legislation, the following information is being provided to consumers on certain ingredients used in the manufacture or processing of applicable Vollrath manufactured products.

For our Colorado consumers: Intentionally added PFAS chemicals present in our cookware products are added to give these products nonstick properties, increased wear resistance, and increased corrosion and chemical resistance.



For our California consumers: California Law AB1200 requires manufactures to disclose on the cookware website any intentionally added chemicals listed on the CA DTSC Candidate Chemical List, which may be present on any cookware surface that comes into contact with food or in the handle of the product.

For additional information regarding AB1200 scan the QR Code in this document.

email: customerservice@nucu.com

phone: (800) 354-9093