TECHNICOAT BAKEWARE

Maintenance Guide Line for coated Bakeware

- Remove the baked product from the bakeware as soon as possible, preferably when still warm. This prevents condensation taking place inside the bakeware, which can lead to loss of the release effect of the anti-stick coating, make the coating come off, or cause corrosion to the bakeware.
- Never use metal equipment or other objects, which can damage the surface of the coating. Damage to the coating may lead to loss of the release effect of the anti-stick layer or to corrosion of the bakeware.
- Do not store bakeware in a cold or humid environment. Moisture will damage the coating and may cause corrosion of the bakeware.
- No storage of baked or unbaked products in the pans. Because of dampness underneath the product, in combination with the ingredients in the product, the anti-stick layer of the bakeware may be damaged. Bakeware should – if necessary – be cleaned before storage. All dirt should be removed before storage.
- If possible – store bakeware preferably upside down (so dust and dirt cannot get inside).
- Prevent deformation of the bakeware by eliminating possible causes of deformation in the production line. If necessary, straighten deformed pans to protect the anti-stick coating.
- Inspect the surface of the bakeware regularly for signs of wear. If signs of wear are observed, try to establish the cause of wear and eliminate it.
- The anti-stick coating is sensitive to high temperatures. If the anti-stick layer is exposed to a temperature higher than 250°C for a long period of time, the anti-stick coating will be damaged. Please note: this can happen if the bakeware remains in the oven longer than normal due to interruption or failure of the line, or if the bakeware run through the oven without products. Try to avoid these situations.
- Try to avoid bakeware running through the oven empty.
- Irregular heating of the bakeware is not beneficial for the quality of the anti-stick coating. Try to avoid irregular wear caused by irregular heating.
- If cloth and/or brushes are used for cleaning purposes, we advise a cloth or brush made of soft materials. De-panning can cause extra wear of the anti-stick coating. It is advisable to pay attention to the angle under which de-panning takes place: ideally, this happens in a straight line. It is also advisable to synchronise the speed of the pan and the de-panner.
- Avoid using excessive air pressure. The use of excessive air pressure can result in crumbs being blown into the surface, causing damage to the anti-stick coating. In addition, excessive air pressure can damage the surface instantly.
- Careless stacking of the bakeware can lead to serious damage to the bakeware and to the anti-stick coating. Avoid careless handling and dropping of bakeware.
- If the coated bakeware runs though freezer the lifetime of the coating can reduce because of the temperature diffences between oven and freezer.

Cleaning Guide Line for Coated Bakeware

- If cleaning the bakeware in your bakery is necessary, it is important to do this carefully in order to prevent damaging the anti-stick coating and/or the bakeware itself.
- If the bakeware needs to be washed, a mild soap or detergent is advised. After cleaning the pans, rinse with lukewarm water and dry immediately.
- Do not use alkaline or other aggressive cleaning agents as these will damage the anti-stick coating and cause corrosion of the bakeware. The water temperature must be as low as possible, because steam can cause damage to the anti-stick coating.
- Do not use water under high pressure. This can lead to damage or to removal of the anti-stick coating.
- Bakeware should not be immersed in water or detergents. This will damage the coating.
- Do not store bakeware while they are still damp. The bakeware must be completely dry before stacking/storing them.
- Preferably, Bakeware should be stored upside down.

For re-coated parts made from Alu-steel please note the following:

During pyrolyzing, which is necessary treatment to remove the old coating from the bakeware, the protective aluminium layer will be removed. Due this it could happen that the tins become corrosive.

Re-coated bakeware has lower life time than new coated bakeware.

The customer is aware of the fact that the coated part will be exposed to the temperature up to 420°C due to the used technology. The coated area will be blasted by corundum, before the coating (achieving the anchor profile).

It is vital to supply the drawing of part, on which the areas on part to be coated and masked are exactly specified.

Customers which followed the instructions carefully were able to reach by average up to 3000 baking cycles. In best case our customers were able to achieve even higher cycles up to 4500 cycles.