

BUNDY



Chicago
Metallic

DURASHIELD®

NON-STICK COATING

DuraShield® is a long lasting non-stick pan coating that provides unparalleled releases and increases the sanitation and safety level of your operation.

BAKING CHALLENGES

Maintaining or reducing ingredient and labor costs without affecting product quality is a challenge that all businesses face. Chicago Metallic is committed to helping our customers achieve this goal through continuous product and technology improvement.

BAKING SOLUTIONS

Reduced Pan Oil and Labor Costs – DuraShield® virtually eliminates the use of oils, parchment papers and non-stick mats for most bakery applications. Outstanding release characteristics reduce product loss by eliminating the transfer of black carbon from dirty pans.

Healthy Baking – Pans coated with DuraShield® help reduce undesirable fat content by eliminating pan oiling completely on low sugar content items such as breads, buns and rolls. Higher sugar content items may require light oiling only. DuraShield® is also certified to be PFOA free and conforms to FDA standards for coatings in contact with food.

Easy Clean-up – DuraShield® coated pans clean easily and are dishwasher, pan washer and pot sink safe when dried thoroughly after each wash.

(Continued on reverse)



CHICAGO METALLIC DURASHIELD® COATING

DAILY USE

De-pan Products Quickly – Baked products will de-pan easiest when the pan is still warm.

Do Not Cut, Scratch or Scrape Pans – Do not use knives or metal utensils with DuraShield® coated pans. Do not use abrasive scrubbing pads or metal scrapers. Avoid scratching the coating when stacking or unstacking pans. Deep scratches will cause premature coating failure and corrosion.



Pans Coated With DuraShield®

DAILY CLEANING

Clean As You Go – Wiping still-warm pans with a clean, damp towel usually provides adequate cleaning. Although DuraShield® repels water, avoid pan washing in order to keep corrosion from forming on raw metal surfaces in hidden, non-coated areas like mould seams, metal folds or insides of pan rims.

Wash By Hand or in Dishwasher and Rinse Thoroughly – DuraShield® coated baking pans can be washed by hand or in an automatic dishwasher. Be sure the coating is rinsed well. The use of abrasive cleaners or scrub pads can scratch the DuraShield® coating and will cause premature coating failure and corrosion.

Thoroughly Dry Pans Immediately After Washing – Warm (not hot) ovens work best.

Once Dry, Store Pans Upside Down – Store DuraShield® coated pans away from moist, humid environments. Be extremely careful when stacking or unstacking pans to avoid scratches in the corners or ends of the pans.

NOTE: *Because oil is typically found in most dough or batter formulas, pan lubricant or seasoning is not usually required with DuraShield® coated pans.*

Call your local Chicago Metallic Sales Representative or 1.800.323.3966 to place an order or to get a sample of this product to test in your baking operation.

Bundy Baking Solutions: American Pan® / Chicago Metallic / DuraShield® / Pan Glo® / RTB / Shaffer

