

Cast Iron

Before first use, hand wash the pan and dry it immediately. Rub it with a thin, light coat of vegetable oil to restore its sheen. After initial use, wash the pan with hot water and a mild soap if necessary. Dry it immediately and apply a light coat of vegetable oil. To remove excess residue, use boiling water along with a plastic scrub pad or brush. Avoid dishwashing, acidic detergents, and scouring pads or bristles, as they can damage the surface. Re-season the pan as needed to prevent food from sticking.

For daily care, never pour cold water into a hot cast iron pan, as this may cause it to crack or warp. Store the cookware in a cool, dry place. When using gas burners, ensure the flame does not extend up the sides of the pan. During deep frying, fill the cookware only up to one-third of its capacity.

Aluminum Pans, Trays and Peels

Aluminum is a soft metal that is damaged by detergents with a high alkaline or acidic nature. Use detergents made specifically for aluminum. Through repeated use, aluminum will soften and, if scoured, will thin. Hand wash only using mild detergent made specifically for aluminum. Do not put in the dishwasher.

Hard Coat Pans and Trays

These pans are made from heavy-weight aluminum. Hard coat anodizing is a synergistic electro-chemical process that converts the surface of aluminum into aluminum oxide. The aluminum oxide is a dark color. The finish is hard and will not flake off. However, the aluminum underneath is soft and, through repeated use, the pan will soften. If scoured, the pan will thin. Hard coat pans are not non-stick and must be seasoned (see below). Do not put these pans in dishwashers or expose them to caustic cleaning solutions. Hand wash only using mild detergent made specifically for aluminum.

EZ Release Pans and Trays

EZ Release pans are pre-treated with an advanced application that smooths the aluminum surface before it is anodized with a synergistic electro-chemical process that darkens the color. The surface not flake or chip. However, aluminum is a soft material, and through repeated use, the pan will soften. Do not scour--the pan will thin. EZ Release pans provide superior dough release but they are not non-stick and we suggest seasoning before use (see below). Do not put these pans in dishwashers or expose them to caustic cleaning solutions. Hand wash only using mild detergent made specifically for aluminum.

How to Season Hard Coat/EZ Release Pans and Trays

Wash and dry the pan thoroughly. Wipe oil on the inside and outside surfaces of the pan and allow to soak in for 30 minutes. Then bake at regular cooking times and temperatures. Do not overbake and do not wash off excess oil. The oil residue and any additional oil added before baking allows the pan to develop non-stick properties.

Pizza Stones

Pizza stones are freezer-, microwave- and oven-safe. However, they are not dishwasher-safe and require hand washing. Simply rinse in warm water before first use and allow the stone to dry thoroughly. It is recommended to preheat the stone 15-20 minutes for even cooking and to reduce baking time. To prevent cracking, avoid moving the stone between extreme temperatures such as from an oven to cold water. Allow the stone to cool completely before cleaning. To avoid a soapy aftertaste, do not use soap or detergents while cleaning. Simply remove baked-on foods and rinse in warm water. Do not soak or put in a dishwasher. Most stones will darken gradually and retain some staining with use. This is part of the stone's natural seasoning and will not affect the taste of the food. Handle each stone with care to prevent chipping or breaking.



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