

Equipment Guideline for Using and Cleaning of Coated Pans

The use of non-stick coated pans can make a sailor's life a lot easier when it comes to cleaning up. Coated pans can be cleaned with minimal scrubbing and in half the time it takes to clean an uncoated pan. To keep pans looking and performing their best a few simple steps should be followed.

1. To clean pans, place in warm soapy water (110°F) after each use and let stand for one minute.
2. Remove any food residue from the pan with a 3m Scotch-Brite™ Scrubbing Pad No. 9030. This pad has been designed for scrubbing Teflon nonstick surfaces.
3. **Do not use steel wool or coarse scouring pads, or scouring powders.**
4. Pans may be placed in a dishwasher for sanitizing after removing food residue. Dishwashing will not affect the nonstick coating.
5. Air-dry pans on racks.
6. Use nylon or high temperature plastic serving utensils with the pans. Metal utensils are okay to use with today's more durable Teflon coatings but nylon or plastic is preferable and will prevent scratching.



3m Scotch-Brite™ Scrubbing Pad No. 9030



Cambro high Heat Camtensil Spoons and Turners

No. SPO13 13" Solid Spoon

No. SPA14 14" Solid Turner

No. SPOP13 13" Perforated Spoon

High Heat Camtensil spoons and turners are available from Cambro Manufacturing Company. www.Cambro.com
Cleaning tools tested at Natick to clean coated pans are available from 3M Foodservice. www.3M.com/foodservice