

Instruction

Operate Instruction for non-stick treatment products:

Please clean the interior and dry up with mild fire, use cotton cloth to dip in oil (cooking oil, lard or vegetable oil) and bake under mild fire before using which will better ensure the non-stickness and durability of the product.

Please do not use sharp metal ware to scraped the non-stick surface, the high temperature allowance is 250°C.

Operate Instruction for anodized treatment products:

Dip with oil after cleaning the surface of the product, it may be cleaned frequently, but do not use sharp metal ware to scrape, and the high temperature allowance is 350°C.

Operate Instruction for plastic products:

The temperature allowance is 100°C.

Prohibited to touch fire or put into oven.

Please use natural detergent with foam for washing, and it would be better for warm water.

Please use the wet cloth to clean the black spots on PP/ABS Trays due to static.

Please do not put melamine products into microwave oven.

Maintenance Instruction:

To extend the life cycle, please check the surface scratch regularly, find out the problem and adjust accordingly

New baking tray would have slightly bending in the beginning 30-90 days, because of thermal expansion and contraction, it is normal situation, and would recovered automatically afterwards.

Comparison table for plastic products characteristic:

Class	Material	Broken When falling	Heat resist	Specific weight	Acid resist	Alkali resist	Alcohol resp	Rpsin resp	Oil resp
Heated harden plastic (compr-glass change essed)	Melamine	Possible	120°C	1.5	Good	Good	Good	Good	Good
	Fiber glass FRP	No	150°C	1.4	Good	Little change	Good	Good	Good
Heated flexible plastic (injection)	PP	Possible	100°C	0.9	Good	Good	Good	Good	Good
	Acrylic	Possible	80°C	1.2	Good	Good	Little change	Melt	Good
	ABS	Possible	80°C	1	Good	Good	Soften After Long time	Melt	Good
	PC	No Braken	120°C	1.2	Good	Good	Good	Good	Good

The comparison for metal product characteristics

Character Material	Heat Conduction	Specific Gravity	Heat Resistance	Strength	Feature And Purpose
Aluminum Alloy	90	2.7~2.8	300°C	0~16	1. 1/3 lighter than Aluminized Steel; 2. Faster heat conduction; 3. Improved strength; 4. Airplanes are made of Al. Alloy
Cast Iron	30	7.3	500°C	15	1. Strong and hard; 2. Black and rugged; 3. Used for hdder, gear, vise.
Aluminized Steel	20~30	7.65	400°C	15~20	1. Anti-rust; 2. Non-poison;
Stainless Steel	10	7.95	600°C	20~60	1. Harder 2. Stronger tenacity 3. Rust resistance 4. Silver color and bright 5. Used for kitchen ware, table ware
Iron	20~30	7.85	500°C	15~18	1. Will rust; 2. Not good for cook ware
Copper	80	7.8		16	1. Copper dirt; 2. Perform good extension

PS: The data on the table are proposed data , characteristics may vary under different circumstances.

The comparison for the function of surface coating

Material	Coating Method	Water Resistance	Heat Resistance	Guarantee Life Cycle	Function	Feature
Aluminum Alloy	Anodized	40%	under 300	up 3000 times	for general baking use	Prevent oxidization, more hygienic, need oil
	Hard Anodized	50%	under 300	up 20000 times	pizza pan, cake mould	Prevent oxidization, not easy to be scratched, harder than regular knife, easy to clean, black color-can suck heat.
	Silicone Coating	95%	under 220	up 800 times	Highersugar contain like cake (sugar concentration under 15)	Easy to be de-mold, need few oil, easy to clean
	P.T.F.E. Non-stick	100%	under 250	up 1000 times	Bread (sugar concentration under 11)	Easy to be de-mold, don't need oil, easy to clean
	P.F.A. Non-stick	98%	under 250	up 3000 times	Bread (sugar concentration under 11)	Easy to be de-mold, don't need oil, easy to clean
Aluminized Steel	P.T.F.E Non-stick	100%	under 250	up 1000 times	Bread (sugar concentration under 11)	Easy to be de-mold, don't need oil, easy to clean
Stainless Steel	Electrolysis	40%	under 600	up 1000 times	food field	Remove unclean element of steel, shiner

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