



ATTREZZATURE PER L'INDUSTRIA  
PANARIA E DOLCIARIA

EQUIPMENT FOR THE BREAD  
AND CAKE BAKING INDUSTRIES

## USEFUL ADVICE FOR PROPER USE OF PANS

Here below some suggestions and/or warnings for the proper use of our products. IT IS IMPORTANT to emphasise that, no matter the construction material, all flat pans MUST NEVER BE PUT INTO THE OVEN AT BAKING TEMPERATURE WHEN THEY ARE EMPTY.

- **Products made of blue steel plate**, according to standard EN 10130: our products are supplied oiled, so that in normal packing, shipping, handling and storage conditions they will not be subject to corrosion for a period of 3 months or less. Before using them, the pans must be placed in an oven at a temperature of 150°C for half an hour in order to eliminate all traces of industrial oil. After using them, the pans must always be oiled and stored in a dry environment, especially if used only occasionally. Avoid all contact with acid substances. BLUE STEEL SUFFERS MOIST ENVIRONMENT, SO DO NOT USE THE PANS EITHER IN FREEZING OR LEAVENING CELLS AND AVOID PROLONGED CONTACT WITH THE BAKED PRODUCT AFTER THE BAKING. Use a soft oiled cloth to clean the pans. We strongly advise against washing them with water and caustic solutions.
- **Products made of alu-steel (aluminised steel) plate**, according to standard EN 10346: these products must be oiled but, since the raw material is made by continuously hot-dip coating of low carbon steels with aluminium-silicon alloy (AS) (weld bath containing 90% Aluminium and 10% Silicon), they offer higher resistance to oxidation. Before using them, these pans must be put in an oven at a temperature of 150°C for half an hour in order to eliminate all traces of industrial oil. THESE PRODUCTS CAN BE USED IN BOTH FREEZING AND LEAVENING CELLS. Use a soft oiled cloth to clean them. We advise against washing them with water and caustic solutions.
- **Products made of stainless steel AISI 304 and AISI 430**: these products do not require any special maintenance. However, since they have an extremely high degree of reflectance, they require longer cooking times compared to products made of alu-steel and blue steel. Cooking can be spend up by means of a special surface treatment (blackening). Use a soft damp cloth to clean them.
- **Products made of aluminium**, according to standards EN AW-3003 and EX AW-5754: these products do not require any special maintenance. The mechanical features of aluminium can alter at temperature higher than 300°C, usually not reached by any oven. Use a soft damp cloth to clean them.

Our company declares that the products it manufactures, if kept in good condition according to suggestions and advice listed above, comply with the contents of CE Regulation 1881/2006, EU Regulation 1935/2004 and D.M. of 21/03/1973 and subsequent updates.

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## USEFUL ADVICE FOR PROPER USE OF COATED PANS

In order to guarantee a continuous quality work, Errepan S.r.l. encourage strict cooperation with costumers who should immediately notify us about potential problems with coated moulds and trays to allow us to take immediate action.

Following our recommendations for a proper use of moulds and trays with no-stick systems you will obtain longer life and total satisfaction.

During usage the following precautions will allow for longer life of the coating:

1. The safest cleaning operation is by “air blowing” but in case of “brushing” we recommend the **use of “soft” nylon brushes.**
2. Make sure that automatic stacking or manual handling operation do not damage the coating. Coating has in fact optimum no-stick and resistance to corrosion, but like all plastic material is somewhat soft. The presence of gashes in the coating could well lead to permeation and subsequent corrosion.
3. **Do not let empty moulds/trays pass trough the baking oven at a temperature higher than 200°C.** This temperature is in fact the thermal resistance's limit of the resin (in case there is a product inside the mould, the coating remains at a much lower temperature compared to that of the baking chamber). Repetitious thermal exposure beyond this temperature can gradually determinate a deterioration of the resin. Plus at this temperature, the coating softens considerably and tends to embody the carbonous residues that are on the surface, eventually this will create a quick loss of no-stick characteristics.
4. **Do not wash the trays and/or the moulds with high pressure steam and do not use caustic solutions for washing.** In order to remove the grim and bread residues it is possible to use a damp soft cloth or to wash with water from the faucet (at temperature lower than 60°C) and with pressure lower than 10 bars. It is also possible to use low concentration detergents as long as they not contain aggressive substances (to be submitted to our prior approval); if detergents are used, the trays and/or moulds must be attentively rinsed with water. It is not advisable the use of steam. Excess of flour, in particular bread and buns trays, should be removed regularly.
5. Do not store iron moulds for long periods before use if they are lacking external protection coating: **the humidity of the storage could start external corrosive phenomenon reducing the life span of the moulds.** It also should be avoided long term storage of the pre used moulds awaiting to be put back in production without prior cleaning: deposits are harder to be removed over a long period of time.

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