



How should I care for my Anodized Bakeware?

To maintain the beauty and performance of Fat Daddio's anodized bakeware, hand wash in warm soapy water, followed by a quick rinse, then towel or air dry.

Great, my pan was just put in the dishwasher.

This would be an option if you could eliminate phosphates from all dishwasher detergents. You can't, so we don't recommend it. Many dishwasher detergents contain aggressive chemicals and phosphates that can discolor the baking surface. This can also be true of bleaches, oven cleaners, and other caustic cleaning agents. The beauty of our anodized bakeware is that you just don't need these aggressive chemicals.

Seriously, my pan was just put in the dishwasher.

We occasionally receive a call from a customer (or their significant 'non-baking' other) with a slightly discolored pan from a phosphate-laced journey through the dishwasher. Discolorations may be dark random patterns, smudges, or white chalky spots. Don't worry and don't throw the pan away. It still has a lifetime of

baking performance ahead. Try seasoning the pan with a few drops of good-quality baking oil and a cloth. This works well for removing most phosphate residue. For extreme discoloration you may need to coat the entire pan in shortening or butter and place on a cookie sheet. Bake the pan at 300 degrees for 10 minutes. Let the pan cool for a few minutes. While still warm, wipe the pan clean with a towel. This process may not return the 'off-the-shelf' beauty it once had, but will effectively 'season' the pan for future use.

The logo for Fat Daddio's is written in a red, cursive script. The word "Fat" is on the top line and "Daddio's" is on the bottom line. A red underline swoosh is positioned below the word "Daddio's".

*Fat
Daddio's*