

RECOMMENDATIONS FOR THE PROPER HANDLING OF BAKEWARE (COATED AND UNCOATED)

To ensure a long service life and optimal performance of your bakeware, please follow the guidelines below:

BEFORE FIRST USE

Inspect the surfaces for any dust, dirt, or abrasive residue that may have accumulated during storage or shipping.

Although we thoroughly remove all abrasive particles used in the sandblasting process prior to coating, small amounts may remain trapped in overlapping metal parts or corners of some molds.

DURING USE

1. Bakeware is ready to use and does not require seasoning.
2. Avoid using metal tools or sharp objects that could scratch or damage the surface.
3. Prevent damage during stacking, manual handling, or depanning. The angle of depanning tools is particularly important.
4. Inspect bakeware regularly for signs of wear. If damage is found, identify the cause and take corrective action.
5. Do not use bakeware with damaged coating—there is a risk of flaking.
6. Do not exceed the maximum recommended baking temperature for the coating used. You can find the specifications here:
<https://www.kempfgmbh.de/en/coatings-at-a-glance/>
7. Avoid running empty trays or molds through the oven. This can overheat and damage the coating.
8. Remove baked goods from the bakeware as soon as possible—ideally while still warm—to prevent condensation, which can affect release properties or cause corrosion.

9. Do not store baked or unbaked goods in the bakeware.
10. We do not recommend using oils or release agents with our non-stick coatings. These can reduce the coating's performance and lifespan.
11. Avoid contact with lye unless the bakeware has been specifically coated for such use.

CLEANING

1. If cleaning is required, do so carefully to avoid damaging the surface.
2. Do not use high-pressure washers or aggressive cleaning agents.
3. Use a damp, soft cloth or rinse with tap water (max. 60 °C and pressure <10 bar) to remove residue.
4. Do not submerge the bakeware in water.

STORAGE

1. Do not store used bakeware without cleaning. Dried-on residue becomes more difficult to remove.
2. Ensure bakeware is completely dry before storage.
3. If possible, store molds and tin sets upside down.
4. Never store bakeware outdoors or in high-humidity environments to avoid corrosion.

FREQUENTLY ASKED QUESTIONS (FAQ)

WHAT SHOULD BE DONE IF THE COATING IS DAMAGED?

Once the coating is damaged, particles may detach from the surface. In such cases, the affected trays or molds must no longer be used to avoid contamination or hygiene issues.

WHAT ARE THE MAIN FACTORS THAT NEGATIVELY AFFECT THE SERVICE LIFE OF NON-STICK COATINGS?

Several factors can shorten the lifespan of non-stick coatings:

- Running empty trays or molds through the oven
- Aggressive or improper cleaning methods
- Poor manual handling or incorrect depanning (scratches or abrasion damage of the surface)
- Dough type and some baking ingredients

DO DIFFERENT DOUGH RECIPES AFFECT THE COATING LIFESPAN?

Yes, recipe composition plays a significant role in coating durability. High sugar content is one of the most critical factors that reduce both release performance and coating lifespan. Other ingredients like egg emulsions and chocolate can also negatively affect the non-stick properties over time.

DO RELEASE AGENTS IMPACT THE SERVICE LIFE OF THE COATING?

Yes, the use of release agents is not recommended, as they can degrade the coating and reduce its lifespan. Our non-stick coatings are specifically designed to function without additional agents.

CAN CLEANING METHODS AFFECT COATING DURABILITY?

Absolutely. Proper and gentle cleaning is key. Avoid using hard brushes, high-pressure washers, or aggressive cleaning agents, as these can damage the surface and significantly reduce the coating's service life.



IF YOU HAVE FURTHER QUESTIONS FEEL FREE TO CONTACT US!

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