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Focus Foodservice 903695

Focus Foodservice Glazed Aluminized Steel 12-Cup Pecan Roll Pan Instruction Manual

Model: 903695

Introduction

This manual provides essential instructions for the proper use, care, and maintenance of your Focus Foodservice Glazed Aluminized Steel 12-Cup Pecan Roll Pan. Please read this manual thoroughly before first use to ensure optimal performance and longevity of your bakeware.

Product Overview

The Focus Foodservice 12-Cup Pecan Roll Pan is designed for commercial and home baking. It features a durable construction and a glazed finish for easy release.

Key Features:

- Heavy-duty commercial bakeware pan construction.
- Reinforced rod prevents pan warping during baking.
- Pan Dimensions: 13.12" x 17.88".
- 8.2 Oz Volume per cup and 0.6mm thickness.
- PFOA/PTFE Free for safe baking.
- Crafted from heavy-gauge aluminized steel, a 3-ply material for durability and superior heat conduction.
- Silicone coating for easy release of baked products.



An overhead view of the Focus Foodservice Glazed Aluminized Steel 12-Cup Pecan Roll Pan, showing its twelve individual baking cups arranged in a grid.

Setup and First Use

1. **Unpacking:** Carefully remove the pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots.
3. **Seasoning (Optional but Recommended):** Although the pan has a silicone coating for easy release, a light seasoning can further enhance its non-stick properties. Lightly coat the interior of each cup with a small amount of cooking oil or baking spray. Place the pan in a preheated oven at 350°F (175°C) for 10-15 minutes. Allow to cool completely before wiping off any excess oil.

Operating Instructions

1. **Preparation:** For best results and easy release, lightly grease or spray each cup with a non-stick baking spray, even with the silicone coating. Alternatively, use paper baking cups.
2. **Filling:** Fill each cup with your desired batter according to your recipe. Avoid overfilling to prevent overflow during baking.
3. **Baking:** Place the pan in a preheated oven. Follow your recipe's recommended baking time and temperature. The aluminized steel construction ensures even heat distribution for consistent baking.
4. **Cooling:** Once baking is complete, carefully remove the pan from the oven. Allow baked goods to cool in the pan for a few minutes before attempting to remove them. This helps them set and prevents sticking.
5. **Removal:** Gently invert the pan or use a non-abrasive utensil to remove the baked items.

Care and Maintenance

- **Cleaning:** The pan is dishwasher safe. For hand washing, use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the silicone coating.
- **Drying:** Dry the pan thoroughly immediately after washing to prevent water spots and maintain its finish.
- **Storage:** Store the pan in a dry place. If stacking multiple pans, place a soft cloth or paper towel between them to protect the surface.
- **Heat Resistance:** The pan is oven safe. Avoid using it under a broiler or over direct flame, as this can damage the finish.

Troubleshooting

Baked goods sticking to the pan:

Ensure the pan was properly greased or sprayed before adding batter. Allow baked goods to cool slightly in the pan before attempting removal. If using paper liners, ensure they are suitable for baking.

Pan warping during baking:

This pan is designed with a reinforced rod to minimize warping. If warping occurs, it may be due to extreme temperature changes. Allow the pan to cool gradually after removing from the oven. Avoid placing a hot pan directly into cold water.

Uneven baking:

Ensure your oven is preheated to the correct temperature and that the pan is placed in the center of the oven for even heat circulation. Overfilling cups can also lead to uneven baking.

Specifications

Model Number:	903695
Brand:	Focus Foodservice
Material:	Aluminized Steel (3-ply)
Capacity:	12 Cups
Product Dimensions:	13.12 x 17.87 x 1.81 inches
Item Weight:	4.35 pounds
Special Feature:	Oven Safe, Silicone Coating
Care Instructions:	Dishwasher Safe
UPC:	843018020505

Warranty and Support

For warranty information or product support, please contact Focus Foodservice directly through their official website or customer service channels. Retain your proof of purchase for any warranty claims.

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