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Nordic Ware 43105AMZM

Nordic Ware Naturals Half Sheet Baking Pans - Instruction Manual

INTRODUCTION

Welcome to the instruction manual for your Nordic Ware Naturals Half Sheet Baking Pans. These pans are designed for both commercial and home use, offering durable, natural aluminum construction for superior heat conductivity and even baking. The encapsulated galvanized steel rims are engineered to prevent warping, ensuring long-lasting performance. This manual provides essential information for the proper setup, operation, maintenance, and care of your new bakeware.



Image: Nordic Ware Naturals Aluminum Bakeware branding.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the baking pans from their packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the pans thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Seasoning (Optional):** While not strictly necessary for aluminum, some users prefer to lightly season new bakeware. To do so, apply a thin layer of cooking oil (such as vegetable or canola oil) to the interior surface of the pan. Bake at 300°F (150°C) for 10-15 minutes, then let cool and wipe off any excess oil. This can enhance non-stick properties over time.

OPERATING INSTRUCTIONS

Nordic Ware Naturals Half Sheet Baking Pans are versatile for a variety of cooking and baking tasks. Their pure aluminum construction ensures even heat distribution for consistent results.

- **Baking:** Ideal for cookies, pastries, sheet cakes, and other baked goods. For best results and easy cleanup, line the pan with parchment paper or a silicone baking mat.
- **Roasting:** Excellent for roasting vegetables, meats, and poultry. The oversized edge makes handling easy. Ensure food is spread in a single layer for optimal browning.
- **Temperature:** These pans are safe for use in conventional ovens at standard baking and roasting temperatures.
- **Food Reactivity:** Be aware that aluminum is reactive to acidic ingredients such as vinegar and tomato products. Prolonged contact with these foods may cause the pan to darken, pit, or corrode. It is recommended to line the pan when cooking highly acidic foods.



Image: Roasted peaches with rosemary and honey on a Nordic Ware baking sheet.



Image: Chocolate chip cookies and chocolate cookies on two Nordic Ware baking sheets.



Image: Sheet pan dinner with eggs, vegetables, and beans on a Nordic Ware baking sheet.

MAINTENANCE AND CARE

Proper care will extend the life and performance of your Nordic Ware baking pans.



Image: Use + Care for your bakeware logo.

- **Hand Washing Recommended:** These pans are **NOT dishwasher safe**. Dishwasher detergents can cause discoloration and damage to the aluminum finish. Hand wash with warm, soapy water using a soft sponge or cloth.
- **Stubborn Residue:** For baked-on food, soak the pan in hot, soapy water for a few minutes before scrubbing. Avoid abrasive cleaners, steel wool, or harsh scouring pads, as these can scratch the surface.
- **Drying:** Dry the pans immediately after washing to prevent water spots and maintain their appearance.
- **Storage:** Store pans in a dry place. Stacking them with a paper towel or cloth in between can help prevent scratches.

TROUBLESHOOTING

- **Discoloration:** Aluminum pans may naturally darken over time, especially with exposure to certain foods or high heat. This is normal and does not affect performance. Avoid dishwashers, as they accelerate

discoloration.

- **Food Sticking:** Ensure you are using adequate greasing, parchment paper, or a silicone baking mat, especially for delicate items. Overheating can also cause sticking.
- **Warping:** The encapsulated galvanized steel rims are designed to prevent warping. If warping occurs, it is often temporary due to extreme temperature changes and the pan should return to its original shape upon cooling.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Nordic Ware
Model Number	43105AMZM
Size	2pk Half Sheet
Material	Pure Aluminum with Encapsulated Galvanized Steel Rims
Color	Natural
Exterior Dimensions	17.9"L x 12.9"W x 1"H
Interior Dimensions	17.1"L x 12.1"W x 1"H
Item Weight	1.65 Pounds (per pan)
Dishwasher Safe	No (Hand wash only)
Material Type Free	Chemical Free
UPC	011172431059

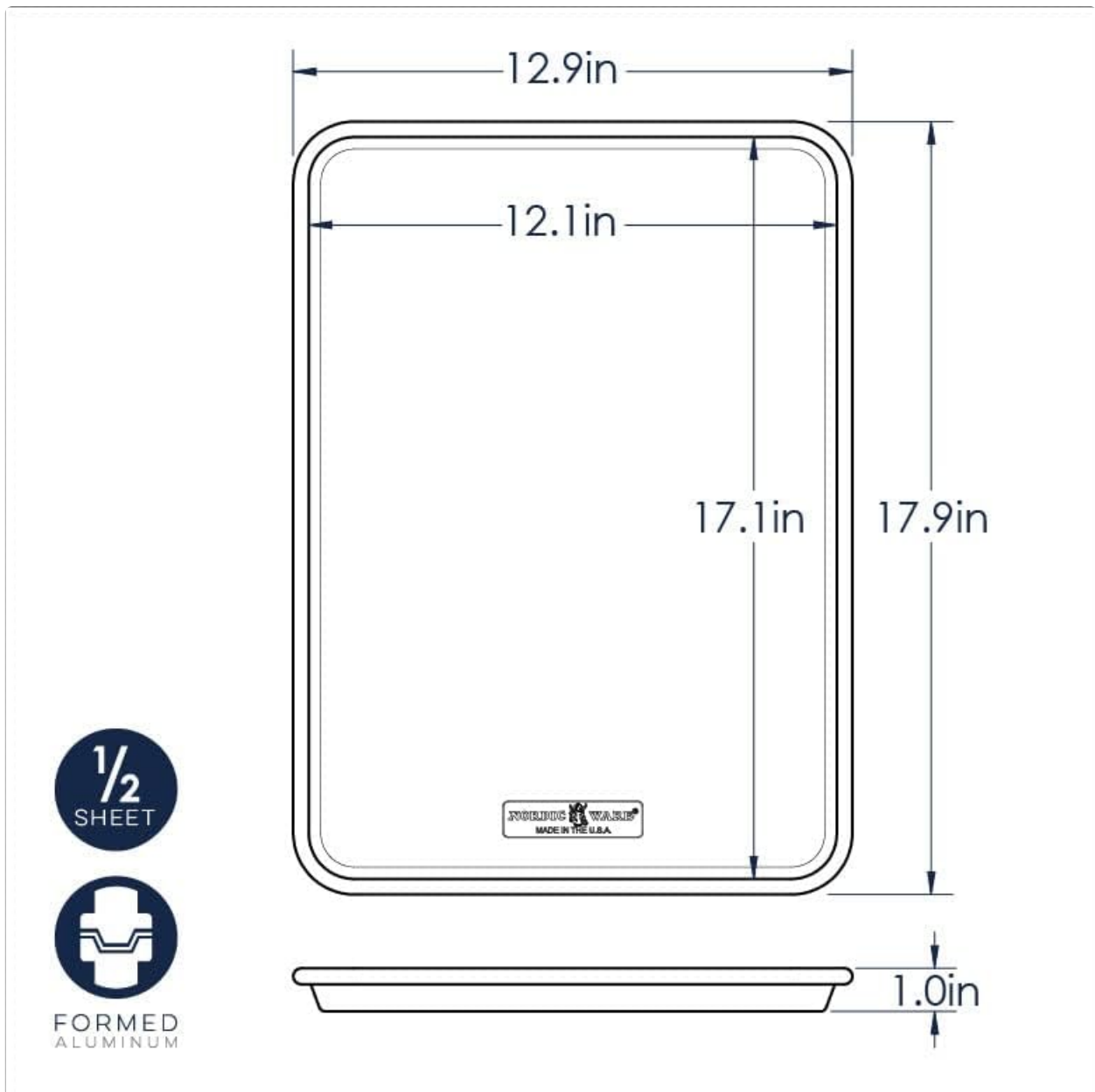


Image: Diagram showing the dimensions of the Nordic Ware Half Sheet baking pan.

WARRANTY INFORMATION

Nordic Ware products are manufactured to high-quality standards. For specific warranty details regarding your Naturals Half Sheet Baking Pans, please refer to the packaging or contact Nordic Ware customer support directly. General product warranties typically cover manufacturing defects under normal household use.

CUSTOMER SUPPORT

If you have any questions, concerns, or require assistance with your Nordic Ware Naturals Half Sheet Baking Pans, please visit the official Nordic Ware website or contact their customer service department. You can find more information and contact details on their official brand store: [Nordic Ware Store](#).