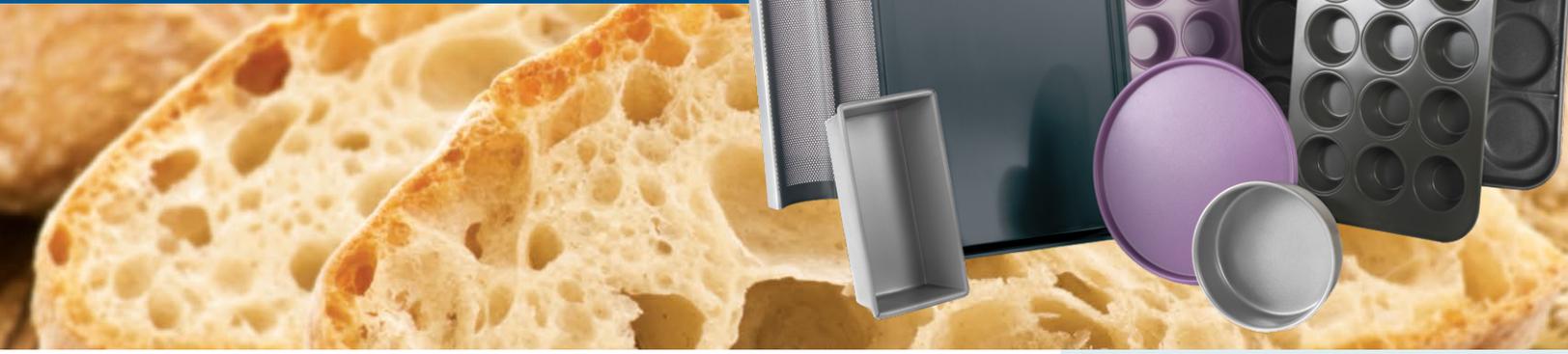


Chicago Metallic Coatings



Our coatings can significantly reduce, and in some cases, virtually eliminate the use of oil needed for your baking process. Less oil means healthier baking and all of our coatings are certified to be PFOA-free and conform to FDA standards for coatings in contact with food. Outstanding release characteristics reduce product loss or staining by eliminating the transfer of carbon from dirty pans. Easy clean up allows additional time and cost savings.

AMERICOAT® ePlus

AMERICOAT® ePlus silicone release coating is the industry's leading silicone coating technology used on all Chicago Metallic glazed pans. AMERICOAT ePlus features longer-lasting performance and reduces the need for oil usage up to 50%.

DuraShield®

Our DuraShield® fluoropolymer coating provides the longest lasting release life and the best release characteristics for baked goods. We guarantee a minimum of 3000 releases on most bun products, but have documented over 5000 releases at some of the world's leading bun bakeries.

Find your local Chicago Metallic sales representative at cmbakeware.com/local-rep for more information or to place an order.

OptiShield®

Our OptiShield® fluoropolymer coating was developed to provide a solution for conditions where a standard coating will not perform. Whether you have an extremely sticky dough, or extreme temperatures or oven conditions, we have a formulation that will work for your operation.

DuraShield® 265U

In response to the ever-growing need to minimize food risks, Chicago Metallic offers color-coded DuraShield® 265U purple fluoropolymer coating. The coating performs the same as standard DuraShield, but also provides easy identification of bakeware used for allergen-free baking.

BUNDY BAKING SOLUTIONS:

-  Baking Pans
-  Release Agents
-  Pan Coatings & Refurbishment
-  Equipment & Services

Pan Use & Care Guidelines

For complete pan use and care guidelines for our pans, please visit cmbakeware.com/resources/#use-care-instructions.

Pan Glo® Recoating Services

Your pans can be cleaned, recoated, and returned to your operation. For more information, call 1.800.652.2151 or visit our website at panglo.com.



 Made in USA with Global Materials