

Foodservice Display by



Proper Care Instructions

Cleaning Instructions:

This product is commercial dishwasher safe.

White-type scouring pads may be used. Metal scouring pads will damage surface.

Iodine sanitizers will discolor some colors.

Certain foods may discolor product if left in the product for an extended period of time or when used in warm applications on light colors

Dishwashers will remove most stains. If a stain remains, soak item in a solution of soapy water and bleach and then run through dishwasher. Majority of stains should be removed.

Temperature Ranges:

The Bugambilia Coated Aluminum is an excellent conductor of temperature and will maintain temperature for an extended period of time.

This product can withstand temperature ranges ***from -20°F to 200°F.***

Direct flame or broiler **will damage** the coating.

Steam table, stainless steel surfaces and hot table surfaces that reach in excess of 200°F will break down, melt, lift or separate coating from aluminum body.

If a fault in the coating occurs, immediately discontinue use and take the product out of service.

Handling Instructions:

Metal utensils may be used except for sharp utensils. ***Carving or serrated knives will damage surface.***

The Bugambilia Coated Aluminum is a soft metal and might bend or damage if dropped or mishandled.

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This product is designed for food service and ***not for food preparation or food storage.***

Light colors are not recommended for use in a hot bar as they ***may stain or discolor.***

Certain foods may discolor this product if left in the product for an extended time.



Bugambilia resin-coated cast aluminum products are made from recycled aluminum and the aluminum in our products is recyclable.