Bugambilia® Care & Maintenance

Bugambilia® resin-coated cast aluminum is ideal for elegantly showcasing culinary creations while keeping them at safe serving temperatures, keeping them fresher for longer. The iconic, patented resin-coating delivers unparalleled durability for exceptional service life and value over other buffetware.

DO

GENERAL CARE

1. Ideal temperature range is from -20°F to 200°F.
2. Aluminum is a soft metal and might bend if dropped.
3. If a fault in the coating occurs, immediately discontinue use and take the product out of service.
4. White-type scouring pads may be used for cleaning.

DISHWASHING & DESTAINING CARE

1. Steam or high temperature dishwashing machines that reach in excess of 200°F/93°C can be used. Please note: dry heat in excess of 200°F/93°C may damage products.
2. To prevent staining, soak item in a solution of soapy water and bleach and then run through dishwasher.

DO NOT

GENERAL CARE

1. To avoid damage, DO NOT expose to flame or dry temperatures in excess of 200°F/93°C.
2. DO NOT use for food prep, cooking, baking, or storage.
3. To avoid scratches, DO NOT use carving or serrated knives.
4. Steam tables or surfaces in excess of 200°F/93°C (dry heat) will break down, melt, lift, or separate coating from aluminum body.
5. DO NOT use light color products in hot applications, as they may stain or discolor.

DISHWASHING & DESTAINING CARE

1. To avoid discoloration, DO NOT use iodine sanitizers.
2. Do not use metal scouring pads to avoid damages.