# 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.