DEPENDABLE
Bakes evenly, retains heat so it keeps food warmer, longer & cleans easily

DURABLE
Glass will not warp or stain

VERSATILE
Bake, serve & store; clear glass allows you to see what is baking

GLASS VS. METAL BAKEWARE
Retains moisture better than metal

DID YOU KNOW THE WORD TEMPERED MEANS:
A process in which glassware is subjected to sustained heating followed by rapid cooling to enhance strength and increase durability. (like your car windshield!)

BEST WAYS TO CARE FOR GLASS BAKEWARE
- Clean with non-scratch pads and cleansers
- Avoid severe temperature changes and impact with hard objects
- Always use oven mitts
- Use only in pre-heated conventional oven up to 425°F or microwave ovens
- Do not place on stovetop, under broiler or in toaster oven

AND ALSO, WHAT IS THIS?:
SODA-LIME-SILICATE GLASS: It is glass made of SODA LIME (70 SiO₂, 10 CaO, 15 Na₂O) and is the type of glass used to make Anchor Hocking bakeware.

WHY IS ANCHOR HOCKING GLASS MADE FROM SODA LIME SILICATE?
ANCHOR HOCKING BRAND’S TEMPERED SODA-LIME-SILICATE GLASS BAKEWARE IS STRONGER AND MORE DURABLE THAN BOROSILICATE BAKEWARE. IF IT HAPPENS TO BREAK, IT BREAKS INTO RELATIVELY SMALL PIECES GENERALLY LACKING SHARP EDGES. IT IS 100% RECYCLABLE.

ANCHOR HOCKING GLASS BAKEWARE COMPLIES WITH COOKWARE MANUFACTURERS ASSOCIATION’S ENGINEERING STANDARD OF EXCELLENCE

![Tempered Tough Anchor Hocking](image)