

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

WHY BAKE WITH GLASS?



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



ANCHOR HOCKING®

