

## Substrate Options

### Properties of Tinplate

The genealogy of tinplate in the kitchen can be traced to ancient times. Tin was widely used in Egypt, although it was not found there. Daring Phoenician sailors ventured to the British Isles, then known as the Cassiterides or Isles of Tin, to obtain this precious metal. Tin plating- the process of plunging plates of iron into molten tin- was discovered in Germany during the 16th century. The secret of using tin as a protective coating for metal was brought to England about 1670.



**PRODUCT  
KNOWLEDGE**



In our age of new concepts in materials and fabricating methods, tin-plate steel still plays a fairly minor role in the baking industry. Many commercial baking utensils are made from tin-plated steel because it is durable and possesses excellent baking qualities. The consumer market for this type of merchandise has also somewhat less important over the years with the

introduction of coated carbon steel bakeware.

Very little care is required in using tin-plate bakeware. This steel-based material is highly resistant to denting and scratching. Tinplate provides the necessary protection that helps the steel resist rusting and staining, all though in humid climates the underlying steel can rust if the coating cracks or is otherwise disrupted. Alight application of oil or grease will prevent this.