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Pampered Chef 1390

Pampered Chef Deep Dish Baker (Model 1390) Instruction Manual

INTRODUCTION

This manual provides instructions for the proper use and care of your Pampered Chef 10-inch Stoneware Deep Dish Baker, Model 1390. This hand-finished stoneware item is designed for baking various dishes, including cornbread, casseroles, and pot pies. A scraper for cleaning is included with your baker.



Image: The Pampered Chef Deep Dish Baker, Model 1390, shown in its packaging with the included recipe and instruction booklet.

SETUP AND FIRST USE

Before first use, wash the stoneware baker with warm water. Do not use soap. Rinse thoroughly and allow to air dry completely. Stoneware is porous and can absorb soap, which may affect the taste of food. The baker is ready for use once dry.



Image: Top view of the Pampered Chef Deep Dish Baker, highlighting its 10-inch diameter.

OPERATING INSTRUCTIONS

The Pampered Chef Deep Dish Baker is oven safe. It is designed to distribute heat evenly for consistent baking results. For best performance, preheat the baker with the oven if the recipe calls for it. Avoid extreme temperature changes, such as placing a hot baker directly into cold water or a cold baker into a very hot oven, as this can cause thermal shock and damage the stoneware.

Baking Tips:

- For items like cornbread or casseroles, lightly grease the baker if desired, though stoneware often develops a natural non-stick surface over time.
- Ensure the baker is completely dry before placing it in a hot oven.
- Always use oven mitts when handling the hot baker.

MAINTENANCE AND CARE

Proper care ensures the longevity and performance of your stoneware baker. Over time, the stoneware will develop a darker, seasoned appearance, which enhances its non-stick properties and overall performance. This natural aging process is beneficial.

Cleaning Instructions:

1. Allow the baker to cool completely before cleaning.

2. Hand wash only. The baker is not dishwasher safe.
3. Use warm water and the included scraper to remove any food residue. Do not use soap, as stoneware is porous and can absorb detergents, which may impart flavors to future dishes.
4. For stubborn baked-on food, create a paste with baking soda and water, apply it to the affected area, let it sit for a few minutes, then scrub with the scraper or a stiff brush. Rinse thoroughly.
5. Dry the baker completely before storing.

Storage:

Store the baker in a dry place. Avoid stacking heavy items on top that could cause chipping or breakage.



Image: Side view of the Deep Dish Baker, illustrating its deep design suitable for various recipes.

TROUBLESHOOTING

- **Food sticking:** Ensure the baker is properly seasoned over time. For new stoneware, a light greasing may be beneficial. Avoid using soap, as it can strip the natural seasoning.
- **Cracking:** This is often due to thermal shock. Avoid sudden temperature changes. Do not place a hot baker on a cold surface or immerse it in cold water.
- **Unpleasant odors/tastes:** This can occur if soap has been absorbed by the porous stoneware. To

remedy, bake a paste of baking soda and water in the oven at 400°F (200°C) for 30 minutes, then scrub and rinse with water only.

- **Dark spots/stains:** These are normal and indicate seasoning. They do not affect performance. For aesthetic reasons, a baking soda paste can help lighten them, but complete removal is not necessary or always possible.

SPECIFICATIONS

Model Number:	1390
Material:	Stoneware
Shape:	Round
Dimensions:	10 x 10 x 2 inches (Product Dimensions)
Capacity:	4 Quarts
Oven Safe:	Yes
Dishwasher Safe:	No
Product Care:	Hand Wash Only (No Soap)
Item Weight:	5 pounds

WARRANTY INFORMATION

Specific warranty details for Pampered Chef products are typically provided at the time of purchase or can be found on the official Pampered Chef website. Please refer to your purchase documentation or visit www.pamperedchef.com for the most current warranty information.

CUSTOMER SUPPORT

For further assistance, questions, or to purchase replacement parts, please contact Pampered Chef customer service. Contact information can typically be found on the official Pampered Chef website or through your independent Pampered Chef consultant.

Official Website: www.pamperedchef.com