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Model: 1450 | Brand: Pampered Chef

1. PRODUCT OVERVIEW

The Pampered Chef Stoneware Baking Bowl, part of the Family Heritage Stoneware Classics Collection, is designed to enhance your baking and roasting experience. This unglazed stoneware piece distributes heat evenly, absorbs and circulates moisture, resulting in crispier crusts, juicier roasts, and lighter baked goods. Made from high-quality, lead-free natural clay, each piece is hand-smoothed and fired at over 2000°F for durability. Its natural properties allow for excellent heat retention, keeping food warm after removal from the oven. Subtle color, texture, and seasoning variations are inherent to natural stoneware, making each item unique. With continued use, the stoneware will season and gradually darken to a rich brown.

This baking bowl has a capacity of 3.7 liters. It can also be used inverted over a Deep Dish Baker (sold separately) to function as a roaster for poultry or other large cuts of meat.



Image 1.1: Main view of the Pampered Chef Stoneware Baking Bowl, showcasing its round, unglazed bisque finish.

2. SETUP AND FIRST USE

Before first use, rinse the stoneware with warm water and dry thoroughly. No pre-soaking or preheating is required for Pampered Chef Stoneware. It is ready for use directly from the packaging after a quick rinse.

Initial Seasoning

Pampered Chef Stoneware seasons naturally with use. The more you use it, the better it performs and the darker its surface will become. This natural seasoning process enhances its non-stick properties over time. For initial seasoning, it is recommended to bake high-fat foods such as refrigerated biscuits, crescent rolls, or pizza on the stoneware for the first few uses. This helps to build up the seasoning layer more quickly.

3. OPERATING INSTRUCTIONS

General Baking

- Place food directly onto the stoneware. No need for oiling or greasing after the initial seasoning period, though a light coating of oil can be used for very sticky foods if desired.

- Place the stoneware with food into a cold oven, then preheat the oven to the desired temperature. This helps prevent thermal shock.
- The stoneware is oven safe. Always use oven mitts when handling hot stoneware.
- For best results, avoid extreme temperature changes. Do not place hot stoneware directly into cold water or on a cold surface.

Using as a Roaster

When used inverted over a Pampered Chef Deep Dish Baker (sold separately), this baking bowl transforms into a roaster. This configuration is ideal for cooking poultry, roasts, or other items that benefit from a covered, moist cooking environment.



Image 3.1: Close-up view of the interior surface of the stoneware baking bowl, showing its unglazed texture.

4. MAINTENANCE AND CARE

Cleaning

- Allow stoneware to cool completely before cleaning.
- Scrape off any excess food with a nylon scraper or spatula.
- Wash with hot water and a stiff nylon brush. Avoid using soap, as it can be absorbed by the stoneware and impart flavors to future foods. If soap is absolutely necessary for stubborn residue, use a minimal amount and rinse thoroughly.
- For baked-on food, create a paste of baking soda and water, apply to the affected area, let it sit for 15-20 minutes, then scrub with a nylon brush.
- The stoneware is dishwasher safe, but hand washing is recommended to preserve the natural seasoning and prevent potential soap absorption.
- Dry thoroughly before storing.

Storage

Store stoneware in a dry place. Ensure it is completely dry before storing to prevent mold or mildew growth.

5. TROUBLESHOOTING

- **Food Sticking:** If food is sticking, the stoneware may not be sufficiently seasoned. Continue to bake high-fat foods. A light coating of cooking oil can be used until the seasoning builds up.
- **Stains or Dark Spots:** These are normal and indicate seasoning. The stoneware will gradually turn dark brown with use. These spots do not affect performance.
- **Odor Retention:** If the stoneware retains odors, it may have absorbed soap or strong food flavors. Bake a paste of baking soda and water on the stoneware at 400°F (200°C) for 30 minutes, then clean as usual.
- **Cracking:** Cracking can occur due to sudden temperature changes (thermal shock). Always place stoneware in a cold oven and allow it to cool completely before washing. Avoid placing hot stoneware on cold surfaces.

6. SPECIFICATIONS

Feature	Detail
Model Number	1450
Brand	Pampered Chef
Material	Stoneware
Color	Bisque
Finish Type	Unglazed
Shape	Round
Capacity	3.7 liters
Product Care Instructions	Oven Safe, Dishwasher Safe (hand wash recommended)
With Lid	Yes
Is Oven Safe	Yes
Lid Material	Stoneware
Item Dimensions (L x W x H)	15.3 x 14.9 x 4.6 inches

7. WARRANTY AND SUPPORT

For specific warranty information and customer support regarding your Pampered Chef Stoneware Baking Bowl, please refer to the official Pampered Chef website or contact their customer service directly. Keep your purchase receipt for warranty claims.

Official Website: www.pamperedchef.com

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question