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Sur La Table 246597-1

Sur La Table 12" x 9" Stainless Steel Broiler Pan Set

Model: 246597-1

PRODUCT OVERVIEW

The Sur La Table 12" x 9" Stainless Steel Broiler Pan Set is a durable 2-piece cookware solution designed for broiling, roasting, and baking. Constructed from sturdy stainless steel, this set is built to withstand high oven temperatures and offers easy cleanup.

COMPONENTS

This set includes two primary components:

- **Broiler Rack:** The upper piece with slotted openings, designed to elevate food and allow fats and juices to drain into the pan below.
- **Drip Pan:** The lower, solid pan that collects drippings, which can also be used independently for roasting or baking.



Image: The complete 2-piece Sur La Table Stainless Steel Broiler Pan Set.

SETUP

To set up your broiler pan for use:

1. Ensure both the broiler rack and the drip pan are clean and dry.
2. Place the slotted broiler rack directly into the drip pan. The rack is designed to fit securely within the pan, creating a space for drippings.
3. The assembled set is now ready for food placement and insertion into the oven.

OPERATING INSTRUCTIONS

For Broiling

Broiling uses direct, high heat to quickly cook and brown food. Always monitor food closely during broiling to prevent burning.

1. Preheat your oven's broiler to the desired temperature. The pan can withstand temperatures up to 500°F (260°C).
2. Place food directly on the slotted broiler rack.
3. Position the assembled broiler pan set on an oven rack, ensuring the food is at an appropriate distance from the heating element for even cooking and browning.
4. Broil according to your recipe, turning food as needed for even cooking.



Image: Food placed on the broiler rack for cooking.

For Roasting and Baking

The bottom drip pan can be used independently for roasting smaller items or baking. It is not a non-stick surface, so proper preparation is recommended.

1. For roasting, place food directly in the drip pan. For baking, you may line the pan with parchment paper or grease as needed.
2. Place the pan in a preheated oven at the temperature specified by your recipe.
3. Cook until food is done, monitoring as necessary.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your broiler pan set.

- **Dishwasher Safe:** Both pieces of the broiler pan set are dishwasher safe for convenient cleaning.
- **Hand Washing:** For stubborn residue, hand wash with warm, soapy water and a non-abrasive sponge or brush.
- **Addressing Stains:** Due to high heat exposure during broiling, the stainless steel may develop discoloration or charring over time. This is normal for stainless steel cookware used under a broiler and does not affect performance. For tough stains, a stainless steel cleaner or a paste of baking soda and water can be used, followed by thorough rinsing.
- **Drying:** Ensure both pieces are thoroughly dried before storing to prevent water spots.

TROUBLESHOOTING

- **Food Sticking:** As the pan is not non-stick, some sticking may occur. Ensure food is properly oiled or marinated, and consider using a light coating of cooking spray on the rack before placing food for easier

release.

- **Discoloration/Staining:** High heat from broiling can cause stainless steel to discolor. This is cosmetic and does not impact the pan's functionality. Refer to the "Cleaning and Maintenance" section for tips on reducing stains.
- **Warping:** The heavy-duty stainless steel construction is designed to resist warping under high temperatures. If warping occurs, ensure the pan is not subjected to extreme thermal shock (e.g., plunging a hot pan into cold water).

SPECIFICATIONS

Brand	Sur La Table
Model Number	246597-1
Material	Stainless Steel
Color	Silver
Finish Type	Polished
Product Dimensions	12.25 x 9.5 x 2 inches
Item Weight	1.44 pounds
Maximum Temperature	500 Degrees Fahrenheit (260°C)
Dishwasher Safe	Yes
UPC	400006383532

WARRANTY AND SUPPORT

Specific warranty information for this product is not provided in the available data. For any product support, warranty claims, or further inquiries, please contact Sur La Table customer service directly through their official website or the retailer where the product was purchased.