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Pampered Chef 1342

Pampered Chef 1342 Small Ridged Baker Instruction Manual

Model: 1342

INTRODUCTION

Thank you for choosing the Pampered Chef Small Ridged Baker. This stoneware baker is designed for versatile cooking, offering excellent performance in various cooking environments. Its unique properties help achieve light and crisp results by drawing moisture away from food.



Image: The Pampered Chef Small Ridged Baker, showcasing its ridged design and stoneware construction.

PRODUCT FEATURES

- **Versatile Use:** Suitable for microwave, freezer, conventional oven, and convection oven.

- **No Preheating Required:** Place food directly on the stoneware and bake.
- **Optimal Cooking Results:** Designed to remove moisture from food, leading to light and crisp textures.
- **Non-Absorbent Material:** Does not retain oils, odors, or flavors from previous uses.
- **Compact Design:** Fits most microwave ovens and toaster ovens.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the baker from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, hand wash the baker thoroughly with warm, soapy water. Rinse completely and dry.
3. **Seasoning (Optional but Recommended):** While not strictly required, some users prefer to season new stoneware. To do this, lightly coat the interior surface with a high-smoke-point cooking oil (e.g., canola or grapeseed oil) and bake in a conventional oven at 400°F (200°C) for 30 minutes. Allow to cool completely. This can enhance non-stick properties over time.

OPERATING INSTRUCTIONS

General Use

- Place food directly onto the stoneware surface. Preheating is not necessary.
- The baker is safe for use in conventional ovens, convection ovens, and microwave ovens.
- It can also be used in the freezer for food storage or preparation.
- Always use oven mitts when handling the hot baker.

Cooking Tips

- For best results with foods like bacon or roasted vegetables, arrange them in a single layer to allow for even cooking and moisture removal.
- The ridged surface helps elevate food, allowing fats and juices to drain, contributing to crispier outcomes.

CARE AND MAINTENANCE

- **Cleaning:** The Pampered Chef Small Ridged Baker must be **hand washed only**. Do not use a dishwasher.
- Allow the baker to cool completely before washing to prevent thermal shock, which can cause cracking.
- Use warm water and a mild dish soap. For stubborn food residue, soak the baker in warm water for a short period.
- Avoid abrasive cleaners, metal scouring pads, or sharp utensils, as these can damage the stoneware surface.
- The stoneware will naturally darken and develop a non-stick patina over time with use. This is normal and enhances performance.
- **Storage:** Store the baker in a dry place.

TROUBLESHOOTING

Food Sticking

- Ensure the baker has developed a good patina through regular use.
- Use a small amount of cooking oil or non-stick spray, especially for foods prone to sticking.

- Avoid using excessive heat, which can cause food to burn and stick.

Stains or Discoloration

- Stoneware naturally darkens over time. This "seasoning" is beneficial and does not affect performance.
- For minor stains, a paste of baking soda and water can be gently applied and scrubbed with a non-abrasive brush.

SPECIFICATIONS

Model Number:	1342
Brand:	Pampered Chef
Material:	Stoneware
Color:	Beige
Dimensions (D x W x H):	6.75 inches x 9 inches x 1.75 inches
Item Weight:	4.5 pounds
Capacity:	Approximately 1.8 quarts
Compatibility:	Microwave, Freezer, Conventional Oven, Convection Oven
Care Instructions:	Hand Wash Only, Oven Safe

WARRANTY AND SUPPORT

For information regarding warranty coverage, product support, or to purchase replacement parts, please contact Pampered Chef customer service directly. You can typically find contact information on the official Pampered Chef website or through the retailer where the product was purchased.

Official Website: www.pamperedchef.com

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

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

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