

Pampered Chef 1343

Pampered Chef Stoneware Baking Sheet (Model 1343) Instruction Manual

Your guide to using and maintaining your Pampered Chef Stoneware Baking Sheet.

1. PRODUCT OVERVIEW

The Pampered Chef Stoneware Baking Sheet is designed for baking various items, from cookies to pizzas. Its stoneware construction is engineered to absorb and retain heat, promoting even baking and contributing to golden, crispy results. The baking sheet features contoured handles for safe and easy handling when transferring to and from the oven.



Image 1.1: Pampered Chef Stoneware Baking Sheet, a rectangular cream-colored baking stone with integrated handles.

- **No Preheat Required:** Place food directly on the stoneware and cook. Dense frozen foods, such as meat, should be thawed prior to cooking.
- **Even Baking:** Absorbs and retains heat for consistent baking and golden crusts.
- **Light & Crispy Results:** Draws moisture away from food, contributing to a light and crispy texture.
- **Nonporous Surface:** Designed to be virtually nonporous, preventing the retention of oils, odors, or flavors.
- **Versatile Use:** Safe for use in microwave, freezer, conventional ovens, and convection ovens.

2. INITIAL SETUP AND SEASONING

Before first use, it is recommended to season your stoneware. Seasoning helps to create a natural non-stick surface over time and enhances the performance of the baking sheet.

2.1. Initial Cleaning

Rinse the baking sheet with warm water and a stiff brush. Avoid using soap, as stoneware is porous and can absorb soap, which

may affect food flavor. Dry thoroughly.

2.2. Seasoning Process

1. For the first few uses, cook foods with higher fat content, such as frozen pizzas, biscuits, or roasted vegetables. The fats will gradually absorb into the stoneware, creating a natural seasoning.
2. Alternatively, you can lightly grease the surface with a high-smoke-point oil (like vegetable or canola oil) before the first few uses.
3. Over time, the stoneware will darken, indicating a well-seasoned surface. This darkening is normal and desirable.

During the initial seasoning period, you may need to adjust cooking times slightly. Monitor your food closely to prevent overcooking.

3. OPERATING INSTRUCTIONS

Follow these guidelines for optimal performance of your stoneware baking sheet.

3.1. General Use

- Place food directly onto the stoneware. Preheating the stoneware is not necessary.
- Use the contoured handles to safely transport the baking sheet. Always use oven mitts when handling hot stoneware.
- The stoneware is safe for use in conventional ovens, convection ovens, microwaves, and freezers.
- Avoid extreme temperature changes. Do not place hot stoneware directly into cold water or on a cold surface, as this can cause thermal shock and breakage.

3.2. Cooking Tips

- For best results with dense frozen foods, such as meats or thick doughs, thaw them completely before placing them on the stoneware.
- The stoneware will absorb moisture, which helps create crispy crusts for items like pizzas and cookies.
- As the stoneware seasons, it will develop a natural non-stick surface. For new or lightly seasoned stoneware, a light application of cooking oil or parchment paper may be used for delicate items.

4. CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Pampered Chef Stoneware Baking Sheet.

4.1. Cleaning

- **Do Not Use Soap:** Stoneware is porous and can absorb soap, which may impart an undesirable flavor to food. Instead, scrape off any excess food with a nylon scraper or spatula.
- **Rinse with Warm Water:** After scraping, rinse the stoneware with warm water. A stiff brush can be used to remove stubborn residue.
- **Air Dry Completely:** Allow the stoneware to air dry thoroughly before storing to prevent mold or mildew.
- **Not Dishwasher Safe:** This stoneware baking sheet is **not** dishwasher safe. Washing in a dishwasher can damage the seasoning and potentially the stoneware itself.

4.2. Storage

Store your stoneware baking sheet in a dry place. Ensure it is completely dry before storage to prevent moisture-related issues.

5. TROUBLESHOOTING

This section addresses common concerns and provides solutions.

5.1. Stoneware Breaking

Stoneware can break if subjected to sudden, extreme temperature changes (thermal shock) or if dropped. Always allow the stoneware to cool gradually before cleaning. Avoid placing hot stoneware on cold surfaces or immersing it in cold water. Ensure the stoneware is not exposed to temperatures exceeding its maximum recommended limit (consult product packaging or manufacturer's website for specific temperature limits, if available).

5.2. Food Sticking

If food is sticking, your stoneware may not be sufficiently seasoned. Continue to cook fatty foods on the surface, or lightly grease it with oil for a few more uses. Over time, a dark, well-seasoned surface will naturally become more non-stick.

5.3. Odors or Flavors Retained

While Pampered Chef stoneware is designed to be virtually nonporous, strong odors or flavors can sometimes linger if soap is used during cleaning. Ensure you are only rinsing with warm water and scraping off residue. A paste of baking soda and water can be used to gently scrub away persistent odors, then rinse thoroughly.

6. SPECIFICATIONS

Model Number:	1343
Dimensions:	15 x 13 inches
Color:	Cream
Material:	Stoneware
Item Weight:	22 Pounds
Dishwasher Safe:	No
UPC:	198837465243

7. WARRANTY AND SUPPORT

For warranty claims or product support, it is recommended to contact Pampered Chef directly. Please note that warranty coverage may vary based on the point of purchase. For full warranty terms and conditions, refer to the official Pampered Chef website or documentation included with your product.

Purchasing products from authorized retailers or directly from Pampered Chef can help ensure that your product is eligible for warranty services.

For further assistance, visit the official Pampered Chef website: www.pamperedchef.com

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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.

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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