

[Manuals.plus](#) /

› [Prochef](#) /

› Prochef KB1004 Large Baking/Oven Tray User Manual

Prochef KB1004

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Model: KB1004

1. INTRODUCTION

This manual provides instructions for the Prochef KB1004 Large Baking/Oven Tray. Please read these instructions carefully before first use to ensure proper handling and longevity of your product. This tray is designed for baking various items such as cookies, cakes, flapjacks, and Swiss rolls.



Image 1.1: The Prochef KB1004 Large Baking/Oven Tray, showcasing its grey non-stick surface and rolled edges.

2. PRODUCT FEATURES

- **Non-Stick Surface:** Features a Teflon Innovations non-stick silicone coating for easy food release and cleaning.
- **Durable Construction:** Made from heavyweight, high-quality carbon steel for enhanced durability and heat retention.
- **Versatile Use:** Suitable for use in ovens, refrigerators, and freezers.
- **Easy Maintenance:** Dishwasher safe for convenient cleaning.

0.8cm → ←

HEAVY GAUGE

**Double the thickness
of standard bakeware
for enhanced:**

- ✓ **Heat retention**
- ✓ **Durability**
- ✓ **Lifespan**



Image 2.1: Illustration of the heavy gauge construction, indicating double the thickness of standard bakeware for improved heat retention, durability, and lifespan.

3. SETUP (INITIAL USE)

1. **Unpacking:** Carefully remove the baking tray from its packaging.
2. **Initial Cleaning:** Before first use, wash the tray thoroughly with warm soapy water using a soft sponge. Rinse it completely and dry it immediately with a soft cloth. This step removes any manufacturing residues or dust.

3. **Ready for Use:** The tray is now ready for use in your oven. No special seasoning is required due to its non-stick coating.

4. OPERATING (BAKING INSTRUCTIONS)

The Prochef KB1004 baking tray is designed for optimal performance in standard household ovens.

- **Preheating:** Place the baking tray in a preheated oven according to your recipe's instructions. The carbon steel construction ensures even heat distribution for consistent baking results.
- **Food Release:** The non-stick coating facilitates easy removal of baked goods such as cookies, cakes, flapjacks, and Swiss rolls.
- **Utensil Use:** To preserve the non-stick surface, avoid using sharp metal utensils. Silicone, wooden, or plastic utensils are recommended for handling food on the tray.
- **Temperature Stability:** The tray is designed to withstand standard oven temperatures. While durable, rapid temperature changes (e.g., placing a very hot tray directly into cold water) should be avoided to prevent potential warping over time.

DURABILITY

More resistant to warping at high temperatures than thinner, lower-gauge bakeware.

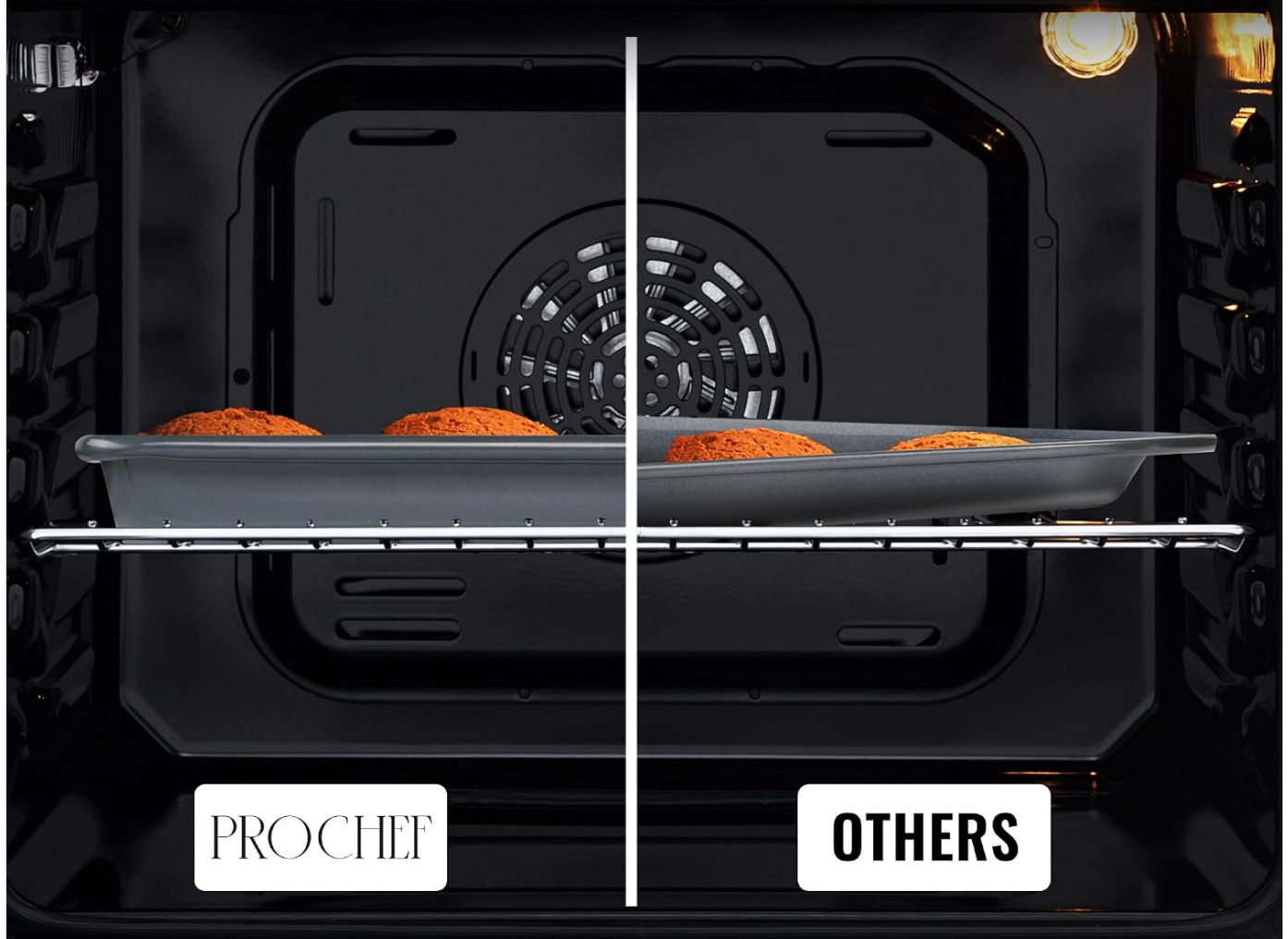


Image 4.1: The baking tray inside an oven, demonstrating its heat retention capabilities for even cooking of cookies.

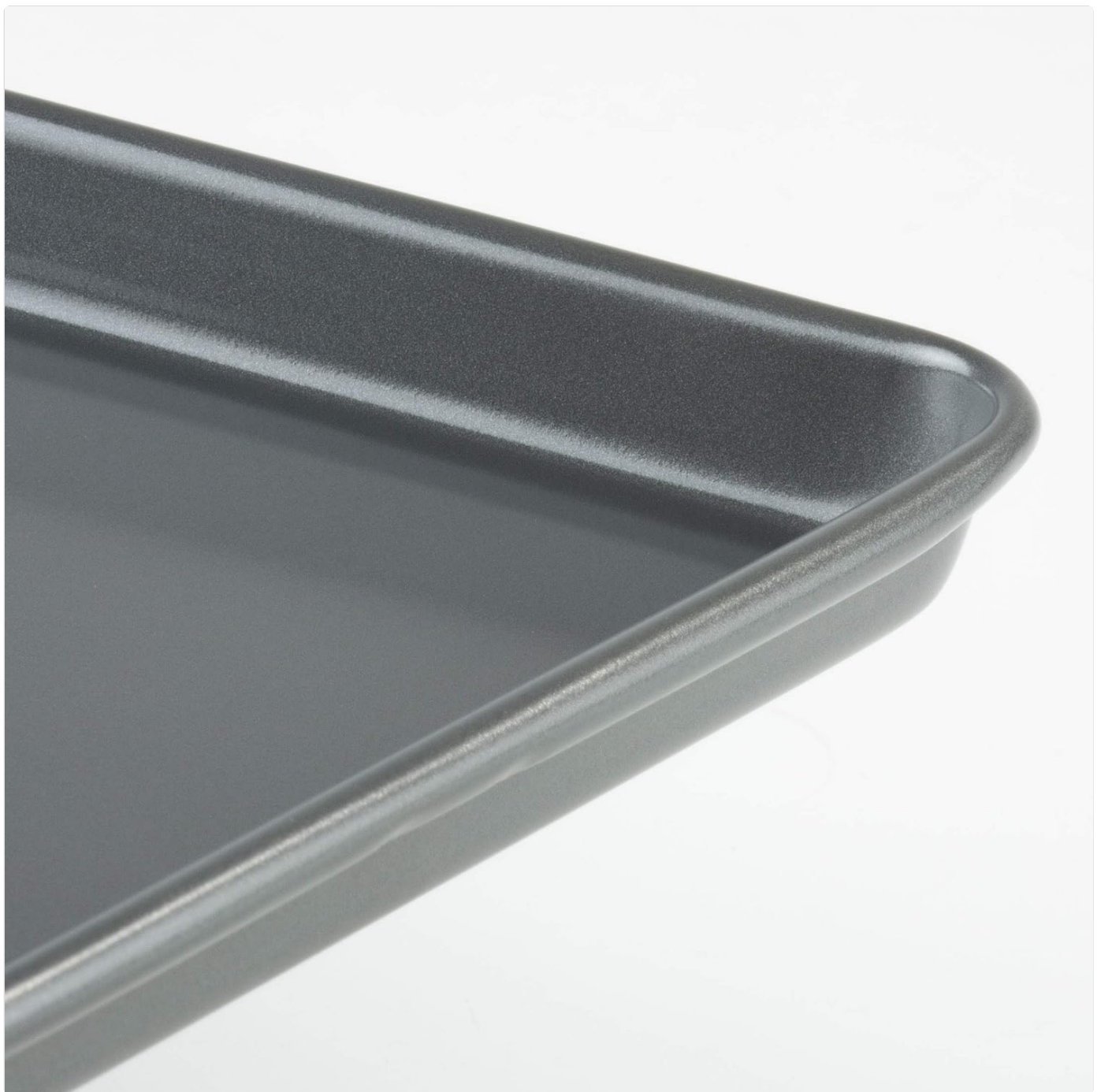


Image 4.2: A visual comparison highlighting the Prochef tray's resistance to warping at high temperatures compared to thinner bakeware.

HEAT RETENTION

Ensures even heat distribution, reducing hot spots for perfectly cooked food.



Image 4.3: The baking tray on a wooden surface, surrounded by freshly baked cookies, illustrating its practical use.

5. MAINTENANCE (CLEANING AND STORAGE)

Proper care will extend the life and performance of your Prochef baking tray.

- **Cooling:** Always allow the tray to cool completely after use before attempting to clean it.
- **Cleaning:** The tray is dishwasher safe. However, for best results and to prolong the life of the non-stick coating, hand washing with warm soapy water and a soft sponge is recommended. Avoid abrasive cleaners, scouring pads, or harsh chemicals that can damage the non-stick surface.
- **Drying:** Ensure the tray is thoroughly dry before storing. Pay particular attention to the rolled edges, as water trapped here can lead to rust over time.
- **Storage:** Store the tray in a dry place, away from excessive moisture.



Image 5.1: A close-up view of the tray's rolled edge, emphasizing the importance of thorough drying in this area to prevent water accumulation.

6. TROUBLESHOOTING

- **Warping During Baking:** If the tray exhibits slight warping or a 'popping' sound during high-temperature baking, this is often due to the rapid expansion and contraction of the metal. This is a common characteristic of bakeware and the tray typically returns to its original shape upon cooling. To minimize this, avoid extreme temperature shocks (e.g., placing a cold tray into a very hot oven or vice versa).
- **Food Sticking:** If food begins to stick, ensure the non-stick surface has not been damaged by sharp utensils or abrasive cleaning. Always use recommended utensils and cleaning methods.
- **Rust Spots:** Rust can occur if water is trapped in the rolled edges and not dried properly after washing. Always ensure the tray is completely dry, especially around the edges, before storage.

7. SPECIFICATIONS

Attribute	Detail
Model Number	KB1004
Brand	Prochef
Material	Carbon Steel
Coating	Teflon Innovations Non-Stick Silicone Coating
Color	Grey
Dimensions (L x W x H)	Approx. 15.55" x 10.98" x 0.79" (40 cm x 27.9 cm x 2 cm)
Item Weight	Approx. 1.76 lbs (0.8 kg)
Dishwasher Safe	Yes



Image 7.1: Diagram showing the approximate dimensions of the baking tray: 40cm length, 27.9cm width, and 2cm depth.

8. WARRANTY AND SUPPORT

This Prochef baking tray comes with **alifetime guarantee**, reflecting its quality and durability. This guarantee covers

manufacturing defects under normal household use.

For any questions, concerns, or support regarding your product, please refer to the retailer's or manufacturer's contact information provided at the point of purchase. Please retain your proof of purchase for warranty claims.

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