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› Pampered Chef Brownie Pan 1544 User Manual

Pampered Chef 1544

Pampered Chef Brownie Pan

MODEL 1544

Your guide to perfect individual baked goods.

Introduction

The Pampered Chef Brownie Pan 1544 is designed for baking individual portions of brownies, cornbread, mini appetizer pizzas, and more. Constructed from aluminized steel, this pan ensures excellent heat distribution for consistent baking results. Its nonstick coating facilitates easy food release and simplifies cleanup. The pan features extended edges for a secure grip, making it convenient to handle.

This pan includes 12 individual wells, each with a capacity of approximately $\frac{1}{4}$ -cup (50 ml) and dimensions of $2\frac{1}{2}$ inches by $2\frac{1}{2}$ inches by 1 inch.



Image: The Pampered Chef Brownie Pan 1544 shown with individual mini pizzas baking in the wells, and one finished mini pizza on a separate plate, highlighting the pan's utility for savory snacks.

Setup

1. **Unpacking:** Carefully remove the brownie pan from its packaging. Inspect for any damage during transit.
2. **Initial Cleaning:** Before first use, wash the pan thoroughly by hand with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots. Do not use abrasive cleaners or scouring pads, as these can damage the nonstick coating.

Operating Instructions

1. **Preparation:** For best results and to prolong the life of the nonstick coating, lightly grease each well with butter, shortening, or a nonstick baking spray, even though the pan is nonstick. This is especially recommended for the first few uses.
2. **Filling the Wells:** Pour or spoon your batter into each of the 12 individual wells. Each well holds approximately 1/4-cup (50 ml). Avoid overfilling to prevent overflow during baking.
3. **Baking:** Place the filled pan into a preheated oven. The pan is oven safe. Follow your recipe's recommended baking temperature and time. The aluminized steel construction ensures even heat distribution for consistent baking.
4. **Cooling:** Once baking is complete, carefully remove the pan from the oven using oven mitts. Allow the baked goods to cool in the pan for a few minutes before attempting to remove them. This helps them firm up and prevents breakage.
5. **Removal:** Gently loosen the edges of each baked item with a non-abrasive utensil (e.g., silicone spatula) if necessary, then invert the pan or carefully lift out the individual portions. The nonstick coating should allow for easy release.



Image: The Pampered Chef Brownie Pan 1544 shown filled with baked egg bites, demonstrating its versatility for breakfast or brunch items. One egg bite is on a plate with a fork.

Maintenance and Care

- **Hand Wash Only:** This pan is **not dishwasher safe**. To maintain the integrity of the nonstick coating and the pan's finish, always wash by hand with warm, soapy water.
- **Avoid Abrasives:** Do not use metal scouring pads, abrasive cleaners, or harsh chemicals, as these can scratch and damage the nonstick surface. Use a soft sponge or cloth.
- **Drying:** Dry the pan completely immediately after washing to prevent water spots and potential rust, especially in crevices.
- **Utensils:** Use only silicone, plastic, or wooden utensils when working with the pan to avoid scratching the nonstick coating.
- **Storage:** Store the pan in a dry place. If stacking with other bakeware, place a soft cloth or paper towel between pans to protect the nonstick surface from scratches.

Troubleshooting

Food Sticking to Pan:

Ensure you are lightly greasing the wells before each use, especially for recipes prone to sticking. Allow baked goods to cool slightly in the pan before attempting removal. Avoid using metal utensils that can scratch the nonstick surface, as damage to the coating can lead to sticking.

Uneven Baking:

Verify that your oven is preheated to the correct temperature. Ensure the pan is placed in the center of the oven rack for optimal heat circulation. Overfilling wells can also lead to uneven baking.

Pan Discoloration:

Minor discoloration over time is normal for bakeware. This does not affect the pan's performance. Avoid using harsh

chemical cleaners or abrasive scrubbing, which can exacerbate discoloration or damage the finish.

Specifications

Model Number	1544
Brand	Pampered Chef
Material	Aluminized Steel
Special Feature	Nonstick Coating
Number of Wells	12
Individual Well Dimensions (L x W x H)	2.5 inches x 2.5 inches x 1 inch
Individual Well Capacity	Approximately ¼-cup (50 ml)
Oven Safe	Yes
Dishwasher Safe	No (Hand Wash Recommended)
Item Weight	703 Grams

Warranty Information

Pampered Chef products are designed for quality and durability. Specific warranty details for the Brownie Pan 1544 are typically provided with your purchase documentation or can be found on the official Pampered Chef website. Please retain your proof of purchase for any warranty claims.

For the most current and detailed warranty information, please visit the [Pampered Chef official website](#) or contact their customer service directly.

Customer Support

Should you have any questions, concerns, or require assistance with your Pampered Chef Brownie Pan 1544, please contact Pampered Chef Customer Service.

- Online Support:** Visit the official Pampered Chef website for FAQs, product information, and contact forms: www.pamperedchef.com
- Consultant Support:** If you purchased through a Pampered Chef consultant, they can often provide personalized assistance and guidance.

ASK A QUESTION ABOUT THIS MANUAL

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