

Farberware 57026

Farberware Bakeware Nonstick Steel Roaster with Flat Rack Instruction Manual

Model: 57026

1. PRODUCT OVERVIEW

The Farberware Bakeware Nonstick Steel Roaster with Flat Rack is designed for versatile roasting tasks. It features heavy-duty steel construction for durability and even heating, reducing hot spots. The nonstick interior and exterior ensure easy food release and quick cleanup. A removable chrome-plated flat rack elevates food, allowing fats to drip away for healthier cooking and easy gravy preparation. The pan is oven safe up to 450 degrees F and includes sturdy handles for secure handling.



Image 1: The Farberware Nonstick Steel Roaster with its removable flat rack.

2. SAFETY INSTRUCTIONS

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- Always use oven mitts or pot holders when handling the hot roasting pan and rack.
 - Do not use abrasive cleaners, steel wool, or metal scouring pads, as these can damage the nonstick coating.
 - Avoid cutting food directly in the pan with sharp utensils, which can scratch the nonstick surface. Use plastic, nylon, or wooden utensils.
 - Ensure the pan is placed on a stable, heat-resistant surface when removed from the oven.
 - Do not exceed the maximum oven temperature of 450 degrees F (232 degrees C).
 - Keep out of reach of children when hot.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the roasting pan and rack from its packaging.
2. **Initial Cleaning:** Before first use, wash the pan and rack thoroughly with warm, soapy water. Rinse completely and dry immediately to prevent water spots.
3. **Rack Placement:** Place the chrome-plated rack inside the roasting pan. Ensure it sits securely on the pan's interior supports.



Image 2: The roasting pan and its removable rack, shown separately.

4. OPERATING INSTRUCTIONS

4.1. Roasting Meats and Poultry

1. Preheat your oven to the desired temperature, up to 450°F (232°C).
2. Place the removable rack inside the roasting pan.
3. Position your meat, poultry, or vegetables directly on the rack. The rack allows air circulation and fat drainage.
4. For gravies, you may add liquids (broth, wine, water) and vegetables to the bottom of the pan, beneath the rack.
5. Carefully place the pan into the preheated oven.
6. Monitor cooking progress and internal temperatures as per your recipe.
7. Once cooking is complete, use oven mitts to carefully remove the pan from the oven.
8. Allow the pan and contents to cool slightly before handling the rack. The rack's handles facilitate easy removal of the

roasted item.

REMOVABLE NONSTICK RACK

**KEEPS FOOD OFF BOTTOM
OF PAN SO FATS DRIP AWAY**

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Image 3: A large ham roasting in the pan, demonstrating the use of the removable rack to elevate food.

4.2. Using Without the Rack

The pan can also be used without the rack for baking casseroles, lasagna, or other dishes that do not require elevation or fat drainage. Simply prepare your dish directly in the pan and bake as usual.

DROP-DOWN HANDLES

UP FOR EASY HANDLING,
DOWN FOR COMPACT STORAGE

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Image 4: Roasted vegetables and garlic prepared directly in the pan, showcasing its versatility without the rack.

5. MAINTENANCE AND CARE

5.1. Cleaning

- **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand wash the pan and rack with warm, soapy water using a soft sponge or cloth.
- **Dishwasher Safe:** The pan is dishwasher safe, but hand washing is recommended for extended durability of the nonstick surface.
- **Stubborn Food:** For baked-on food, soak the pan in hot, soapy water for 15-20 minutes before cleaning.
- **Drying:** Dry thoroughly immediately after washing to prevent water spots and maintain appearance.

EASY-RELEASE NONSTICK

**INSIDE AND OUT
FOR QUICK CLEANUP**

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Image 5: Demonstrating the easy cleaning of the nonstick surface with a soft sponge.

5.2. Storage

Store the pan and rack in a dry place. To protect the nonstick surface, place a paper towel or soft cloth between the pan and rack, or between stacked pans, if storing them nested.



Image 6: The pan's drop-down handles allow for compact storage.

6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Food sticking to the pan.	Nonstick coating degradation due to high heat, abrasive cleaning, or metal utensils.	Ensure pan is not overheated (max 450°F). Use only soft utensils. Avoid abrasive cleaners.
Pan warping during use.	Sudden temperature changes or extreme heat.	Allow pan to cool gradually before washing. Do not exceed 450°F. The heavy-duty steel construction is designed to resist warping under normal use.
Difficulty cleaning baked-on residue.	Food left to dry on the surface.	Soak the pan in hot, soapy water for 15-20 minutes before attempting to clean.

7. SPECIFICATIONS

Model: 57026

Dimensions: 16"L x 11.25"W x 2.25"H

Color: Gray

Material: Alloy Steel (Pan), Chrome-plated (Rack)

Finish Type: Non-stick

Item Weight: 3 Pounds

Maximum Temperature: 450 Degrees Fahrenheit (232 Degrees Celsius)

Dishwasher Safe: Yes (Hand washing recommended)

Manufacturer: Meyer

Country of Origin: China



11x15 Roaster with Flat Rack

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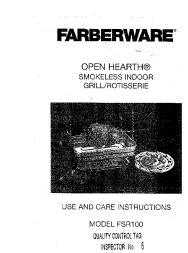

Image 7: Detailed dimensions of the Farberware Roaster and its rack.

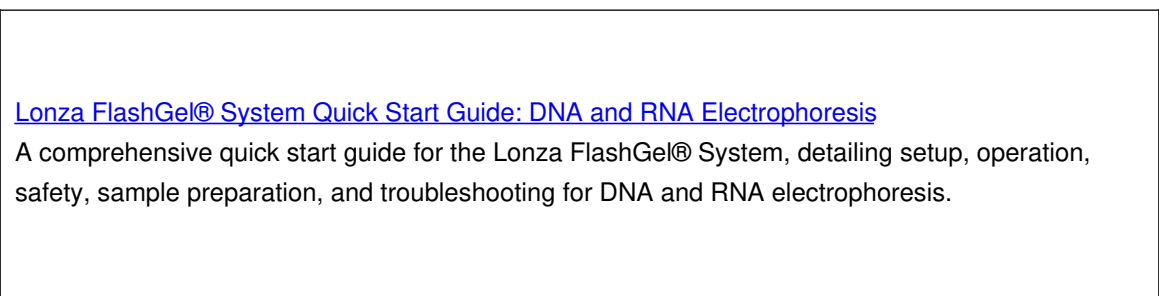
8. WARRANTY AND SUPPORT

For information regarding product warranty, please refer to the packaging or visit the official Farberware website. For customer support, inquiries, or to purchase replacement parts, please contact Farberware customer service directly. Contact details are typically available on the product packaging or the brand's official website. You can visit the [Farberware Store on Amazon](#) for more products and information.

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Related Documents - 57026

	<p>HYUNDAI Grasmaaier met Benzinemotor 57026 Handleiding</p> <p>Deze handleiding biedt gedetailleerde instructies voor de HYUNDAI Grasmaaier met Benzinemotor 57026, inclusief veiligheidsvoorschriften, montage, bediening en onderhoud.</p>
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	<p>Farberware FMO11WEIWH Microwave Oven Instruction Manual</p> <p>Comprehensive instruction manual for the Farberware FMO11WEIWH microwave oven. Includes safety precautions, specifications, operating instructions, cleaning tips, maintenance, and warranty information.</p>
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	<p>Farberware 7-in-1 Programmable Pressure Cooker WM-CS6004W User Manual</p> <p>This manual provides essential safety instructions, operating procedures, parts identification, cleaning and maintenance guidelines, and troubleshooting tips for the Farberware 7-in-1 Programmable Pressure Cooker, model WM-CS6004W.</p>



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