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Master Class KCMCCB54

MasterClass Crusty Bake Perforated Baking Tray (24 x 18cm) Instruction Manual

Model: KCMCCB54

1. PRODUCT OVERVIEW

The MasterClass Crusty Bake Perforated Baking Tray is designed to enhance baking results by promoting air circulation and moisture absorption, leading to crispier crusts and perfectly baked goods. Constructed from robust 1mm thick carbon steel with an electroplated finish, this tray offers durability and resistance to warping and rust. Its Quantum II non-stick coating ensures easy food release and simplified cleaning.



Image 1.1: The MasterClass Crusty Bake Perforated Baking Tray, showcasing its overall design.

Key Features:

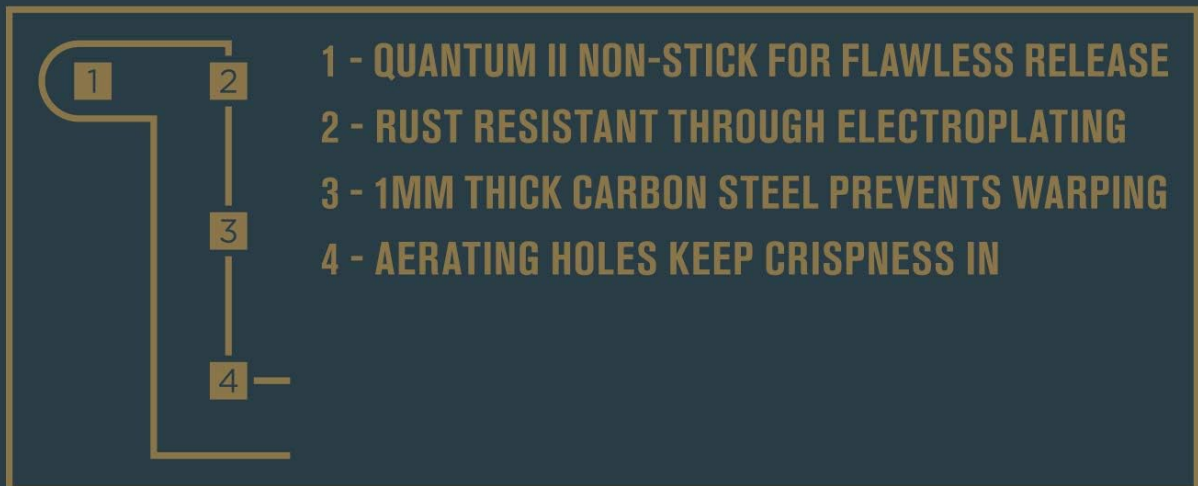
- **Perforated Design:** Allows heat to circulate evenly, absorbing moisture for crispier results.
- **Durable Construction:** Made from 1mm thick commercial-grade carbon steel with an electroplated finish for strength and rust resistance.
- **Advanced Non-Stick:** Features a double layer of Quantum II non-stick coating for easy food release, free from PFOA, PTFE, and BPA.
- **Versatile Use:** Suitable for various baked goods, including cookies, tarts, and oven chips.



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NO MORE SOGGY BOTTOMS



ALWAYS PFOA, PTFE AND BPA FREE

Image 1.2: Diagram illustrating the key construction features: Quantum II non-stick, rust-resistant electroplating, 1mm thick carbon steel, and aerating holes for crispness.

2. SETUP AND FIRST USE

Before using your MasterClass Crusty Bake Perforated Baking Tray for the first time, follow these steps:

1. **Wash Thoroughly:** Wash the tray in warm, soapy water using a soft cloth or sponge. Rinse thoroughly and dry completely.
2. **Seasoning (Optional but Recommended):** Although the tray features a non-stick coating, a light seasoning can further enhance its performance. Lightly coat the interior surface with a small amount of cooking oil (e.g., vegetable oil or shortening) and wipe off any excess.
3. **Pre-heating:** The tray is oven safe up to 220°C (428°F). Always pre-heat your oven to the desired temperature before placing the tray inside.



BPA, PTFE AND
PFOA FREE



FRIDGE AND
FREEZER SAFE



OVEN
SAFE



DISHWASHER
SAFE

Image 2.1: Icons indicating the tray is BPA, PTFE, PFOA free, fridge and freezer safe, oven safe, and dishwasher safe.

3. OPERATING INSTRUCTIONS

This baking tray is designed for optimal crisping. Follow these guidelines for best results:

- **Food Placement:** Place food directly on the perforated surface. Avoid using parchment paper or foil if you desire maximum crispness, as these can block the perforations.
- **Even Cooking:** Arrange food in a single layer to ensure even heat distribution and air circulation. Do not overcrowd the tray.
- **Suitable Foods:** Ideal for items requiring a crispy base or exterior, such as:
 - Cookies and biscuits
 - Small tarts and pastries
 - Oven chips, potato wedges, and roasted vegetables
 - Pizzas and flatbreads
- **Temperature:** Always adhere to recipe-specific temperatures. The tray is safe for use up to 220°C (428°F).

- **Handling:** Always use oven mitts when handling the hot tray.



**PERFORATED
DESIGN KEEPS
CRISPNESS IN AND
ALLOWS MOISTURE
TO ESCAPE**



Image 3.1: Small tarts baking on the perforated surface of the tray, demonstrating its use for achieving crispy results.

4. MAINTENANCE AND CARE

Proper care will extend the life and performance of your non-stick baking tray.

- **Cleaning:**
 - The tray is dishwasher safe for convenience.
 - For hand washing, use warm, soapy water and a soft cloth or sponge. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the non-stick coating.
 - Ensure all food residues are removed, especially from the perforations, to maintain optimal performance.

- **Non-Stick Coating:** The Quantum II non-stick coating is designed for durability. To preserve it:
 - Avoid cutting food directly on the tray with sharp knives.
 - Use only wooden, silicone, or plastic utensils.
- **Storage:** Store the tray in a dry place. If stacking with other bakeware, place a soft cloth or paper towel between items to prevent scratching the non-stick surface.
- **Temperature Extremes:** The tray is fridge and freezer safe, allowing for versatile food preparation and storage.



Image 4.1: Close-up view of the Quantum II non-stick coating on the baking tray, demonstrating its smooth, easy-release surface.

5. TROUBLESHOOTING

If you encounter issues with your baking tray, consider the following:

- **Food Sticking:**

- Ensure the tray was properly cleaned and dried before use.
- Apply a light coating of cooking oil or butter, even with non-stick, for certain recipes or if the coating shows signs of wear over time.
- Avoid using metal utensils that can scratch and damage the non-stick surface.

- **Uneven Baking/Lack of Crispness:**

- Check that the oven temperature is accurate and pre-heated correctly.
- Ensure food is arranged in a single layer and the tray is not overcrowded, allowing air to circulate through the perforations.
- Avoid using parchment paper or foil, which can negate the effect of the perforated design.

- **Discoloration:** Over time, some discoloration may occur due to high heat. This is normal and does not affect the tray's performance or safety.

6. SPECIFICATIONS

Model Number:	KCMCCB54
Dimensions:	24 x 18 cm (9.45" L x 7.09" W x 0.59" H)
Material:	1mm Thick Carbon Steel with Electroplated Finish
Coating:	Quantum II Non-Stick (PFOA, PTFE, BPA Free)
Oven Safe Temperature:	Up to 220°C (428°F)
Dishwasher Safe:	Yes
Fridge & Freezer Safe:	Yes
Item Weight:	0.27 Kilograms (9.5 ounces)



Image 6.1: Visual representation of the baking tray's dimensions: 24cm (9½") length, 18cm (7") width, and 1.5cm (½") height.

7. WARRANTY AND SUPPORT

Your MasterClass Crusty Bake Perforated Baking Tray comes with a comprehensive warranty to ensure your satisfaction.

- **Warranty Period:** This product is covered by a **20-year guarantee**. The non-stick coating specifically carries a **5-year guarantee**. This warranty covers manufacturing defects and material faults under normal household use.
- **Claiming Warranty:** For warranty claims or product support, please retain your proof of purchase and contact MasterClass customer service through their official website or the retailer from whom the product was purchased.
- **Online Resources:** For additional information, tips, and frequently asked questions, please visit the official MasterClass website.



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20

YEAR
GUARANTEE

Image 7.1: Graphic indicating the MasterClass 20-year guarantee.

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