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› Pampered Chef Scalloped Bread Tube Model 1565 Instruction Manual

## Pampered Chef 1565

# Pampered Chef Scalloped Bread Tube Model 1565 Instruction Manual

Model: 1565 | Brand: Pampered Chef

## PRODUCT OVERVIEW

The Pampered Chef Scalloped Bread Tube Model 1565 is designed to shape refrigerated bread dough into decorative forms. Its tinned steel construction ensures even heat distribution for consistent baking results. This product includes the main tube and two lids, one of which features a vent hole for steam release during baking.



Image: Pampered Chef Scalloped Bread Tube, illustrating the cylindrical tube with a scalloped interior and its two end caps.

## COMPONENTS

- **Scalloped Bread Tube:** The main body, constructed from tinned steel for optimal heat conduction.
- **Bottom Lid:** A solid lid to seal one end of the tube.
- **Top Lid:** A lid with a vent hole to allow steam to escape during the baking process.

## SETUP

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1. **Preparation:** Before first use, wash the bread tube and lids thoroughly with warm, soapy water. Rinse and dry completely.
2. **Greasing:** Lightly grease the interior of the bread tube and the inside surfaces of both lids to prevent dough from sticking. A non-stick cooking spray or shortening can be used.
3. **Assemble Bottom Lid:** Place the solid bottom lid securely onto one end of the bread tube.

## OPERATING INSTRUCTIONS

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1. **Dough Placement:** Prepare your refrigerated bread dough according to its package directions. Carefully place the dough into the greased bread tube, ensuring it fills the tube evenly. Do not overfill, as dough will expand during baking.
2. **Secure Top Lid:** Place the top lid (with the vent hole) securely onto the open end of the bread tube.
3. **Baking:** Place the assembled bread tube on a baking sheet in a preheated oven. Follow the baking temperature and time specified by your dough recipe. The tinned steel construction promotes even baking.
4. **Cooling:** Once baked, carefully remove the bread tube from the oven. Allow it to cool for a few minutes before attempting to remove the bread.
5. **Removing Bread:** Once slightly cooled, carefully remove both lids. Gently push the bread out of the tube. If the bread sticks, allow it to cool further or gently tap the tube.
6. **Serving:** Slice the scalloped bread and serve as desired for breadbaskets, snacks, appetizers, or desserts.

## MAINTENANCE AND CARE

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- **Cleaning:** Wash the bread tube and lids by hand with warm, soapy water immediately after each use. Avoid abrasive cleaners or scouring pads, which can damage the tinned steel finish.
- **Drying:** Dry all components thoroughly to prevent rust.
- **Storage:** Store the bread tube and lids in a dry place.
- **Dishwasher Use:** Hand washing is recommended to prolong the life of the product.

## TROUBLESHOOTING

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- **Dough Sticking:**
  - Ensure the tube and lids are thoroughly greased before adding dough.
  - Allow the baked bread to cool slightly in the tube before attempting to remove it.
  - If sticking persists, try lining the tube with parchment paper before adding dough.
- **Uneven Baking:**
  - Verify oven temperature with an oven thermometer.
  - Ensure dough is evenly distributed within the tube.
  - Avoid opening the oven door frequently during baking.
- **Lids Difficult to Remove:**
  - Allow the tube to cool completely. Metal expands when hot and contracts when cool.
  - Ensure the lids were not forced on crookedly.

## SPECIFICATIONS

Feature	Detail
Product Dimensions	9.4 x 3.4 x 3.4 inches
Item Weight	4 ounces
Material	Tinned Steel
Model Number	1565
ASIN	B00O71RIRG
Manufacturer	The Pampered Chef

## WARRANTY AND SUPPORT

For warranty information or product support, please contact Pampered Chef customer service directly. Refer to the original product packaging or the official Pampered Chef website for current contact details and warranty terms.

**Manufacturer:** The Pampered Chef

**Address:** One Pampered Chef Lane, Addison, Illinois 60101-5630 USA

**Website:** [www.pamperedchef.com](http://www.pamperedchef.com)

