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Pyrex 1452073

Pyrex MG30RR6 Metal Roasting Pan User Manual

INTRODUCTION

Thank you for choosing the Pyrex MG30RR6 Metal Roasting Pan. This manual provides essential information for the safe and effective use, care, and maintenance of your new roasting pan. Please read these instructions carefully before first use and retain them for future reference.

The Pyrex MG30RR6 is a rectangular metal roasting pan designed for various culinary preparations in the oven. Its non-stick finish ensures easy food release and simplifies cleaning.

PRODUCT OVERVIEW



Image: Top-down view of the empty Pyrex MG30RR6 Metal Roasting Pan, highlighting its non-stick interior.



Image: Pyrex MG30RR6 Metal Roasting Pan in use, containing a roasted ham and vegetables.

SETUP

1. **Unpacking:** Carefully remove the roasting pan from its packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash the roasting pan thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Seasoning (Optional):** While the pan features a non-stick finish, some users prefer to lightly season metal bakeware. To do this, apply a thin layer of cooking oil to the interior surface and bake at a low temperature (e.g., 150°C / 300°F) for about 15-30 minutes. Allow to cool completely before wiping off any excess oil.

OPERATING INSTRUCTIONS

1. **Oven Use:** The Pyrex MG30RR6 roasting pan is designed for oven use. It is oven-safe up to 240°C (464°F). Always ensure the pan fits comfortably within your oven, allowing for proper air circulation.
2. **Food Preparation:** Place your food directly into the roasting pan. For best non-stick performance and to prevent scratching, use wooden, silicone, or plastic utensils. Avoid metal utensils that can damage the non-stick coating.

3. **Temperature Guidelines:** Follow recipe-specific temperature and cooking time guidelines. The pan distributes heat evenly for consistent cooking results.
4. **Handling:** Always use oven mitts or heat-resistant gloves when handling the hot roasting pan. The metal will become very hot during oven use.
5. **Cooling:** Allow the pan to cool down before cleaning or immersing in water to prevent thermal shock, which can warp metal bakeware over time.

MAINTENANCE AND CARE

Proper care will extend the life and performance of your Pyrex MG30RR6 Metal Roasting Pan.

- **Cleaning:** The roasting pan is dishwasher safe. For hand washing, use warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the non-stick coating.
- **Stubborn Residues:** If food residues are difficult to remove, soak the pan in warm, soapy water for a period before cleaning.
- **Drying:** Ensure the pan is completely dry before storing to prevent water spots or potential corrosion.
- **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 non-stick surface from scratches.

TROUBLESHOOTING

- **Food Sticking:** Ensure the non-stick coating is not damaged. Always use a small amount of oil or cooking spray, even with non-stick surfaces, for optimal results. Avoid overheating an empty pan.
- **Warping:** Rapid temperature changes can cause metal bakeware to warp. Always allow the pan to cool gradually before washing. Avoid placing a hot pan directly into cold water.
- **Scratches on Non-Stick Surface:** This is typically caused by using metal utensils. Always use non-abrasive utensils (wood, silicone, plastic) to preserve the non-stick coating.

SPECIFICATIONS



Image: Dimensions of the Pyrex MG30RR6 Metal Roasting Pan.

Feature	Detail
Model Number	1452073
Material	Metal
Color	Black

Feature	Detail
Shape	Rectangular
Product Dimensions (L x W x H)	34.1 cm x 26.3 cm x 6.4 cm
Special Features	Oven-safe
Finish	Non-stick
Care Instructions	Dishwasher safe
Number of Pieces	1
Maximum Oven Temperature	240°C (464°F)

WARRANTY AND SUPPORT

For information regarding warranty coverage or customer support, please refer to the official Pyrex website or contact your retailer. Keep your proof of purchase for any warranty claims.

