

OXO 11340000

OXO Good Grips Insulated Casserole Carrier

Model: 11340000

INTRODUCTION

The OXO Good Grips Insulated Casserole Carrier is designed for convenient and secure transport of bakeware. It features insulation to maintain food temperature and durable construction for reliable use. This manual provides essential information for proper handling and care of your carrier.

FEATURES

- **Temperature Retention:** Foam insulation and aluminum fabric lining keep dishes hot or cold for extended periods.
- **Easy-to-Clean Interior:** The lining is designed for simple cleanup, protecting against spills and drips.
- **Convenient Storage:** An exterior front zippered pocket provides space for serving utensils, napkins, or other small items.
- **Generous Capacity:** Accommodates most 9x13 inch bakeware dishes.
- **Durable Construction:** Exterior fabric and pockets are made from 100% recycled materials.
- **Comfortable Transport:** Generous handles offer a comfortable grip, even when carrying heavy dishes.

SETUP AND OPERATING INSTRUCTIONS

1. Preparing for Use:

Ensure the interior of the carrier is clean and dry before placing any food items. For optimal temperature retention, pre-warm the carrier with hot water (then dry) or pre-chill with ice packs for cold items, if desired.



Keeps dishes hot or cold for hours

Image: The OXO Good Grips Insulated Casserole Carrier open, revealing a hot casserole dish with a golden-brown topping, illustrating its ability to keep dishes warm.

2. **Placing Bakeware:**

Carefully place your 9x13 inch bakeware dish into the main compartment of the carrier. Ensure the dish is securely seated and the lid is properly closed to prevent spills and maximize insulation.

**Fits most
9-in x 13-in
bakeware**



Image: The OXO Good Grips Insulated Casserole Carrier with a 9x13 inch bakeware dish containing a dessert of berries and cream, demonstrating its capacity.

3. Using the Zippered Pocket:

Utilize the exterior zippered pocket for storing serving utensils, napkins, or other small accessories needed for your meal.

Zippered pocket for utensils or napkins



Image: A hand inserting serving utensils into the zippered front pocket of the carrier, highlighting its convenient storage feature.

4. Carrying the Carrier:

Hold the carrier by its comfortable, generous handles. For added stability, ensure the handles are securely gripped, especially when carrying heavier dishes.



Image: The OXO Good Grips Insulated Casserole Carrier in oat color, ready for transport with its handles extended.

Official Product Video

Your browser does not support the video tag.

Video: An official product video from OXO demonstrating the features and use of the Good Grips Bakeware Carrier, including its insulation and ease of transport.

MAINTENANCE AND CARE

- **Cleaning the Interior:** Wipe the aluminum fabric lining with a damp cloth and mild soap. Rinse thoroughly and allow to air dry completely before storage.
- **Cleaning the Exterior:** Spot clean the exterior fabric with a damp cloth and mild detergent as needed. Do not machine wash or submerge the entire carrier in water.
- **Storage:** Store the carrier in a cool, dry place when not in use. Ensure it is completely dry to prevent mold or mildew.

Easy-to-clean aluminum fabric lining



Image: A close-up view of the easy-to-clean aluminum fabric lining inside the carrier, highlighting its textured surface.

SPECIFICATIONS

Attribute	Detail
Brand	OXO
Model Number	11340000
Product Dimensions	16.9 x 11.2 x 4.5 inches (43.0 x 28.4 x 11.4 cm)
Item Weight	1.23 pounds (0.56 kg)
Material	Durable exterior fabric (100% recycled materials), foam insulation, aluminum fabric lining
Fits Bakeware Size	Most 9x13 inch dishes

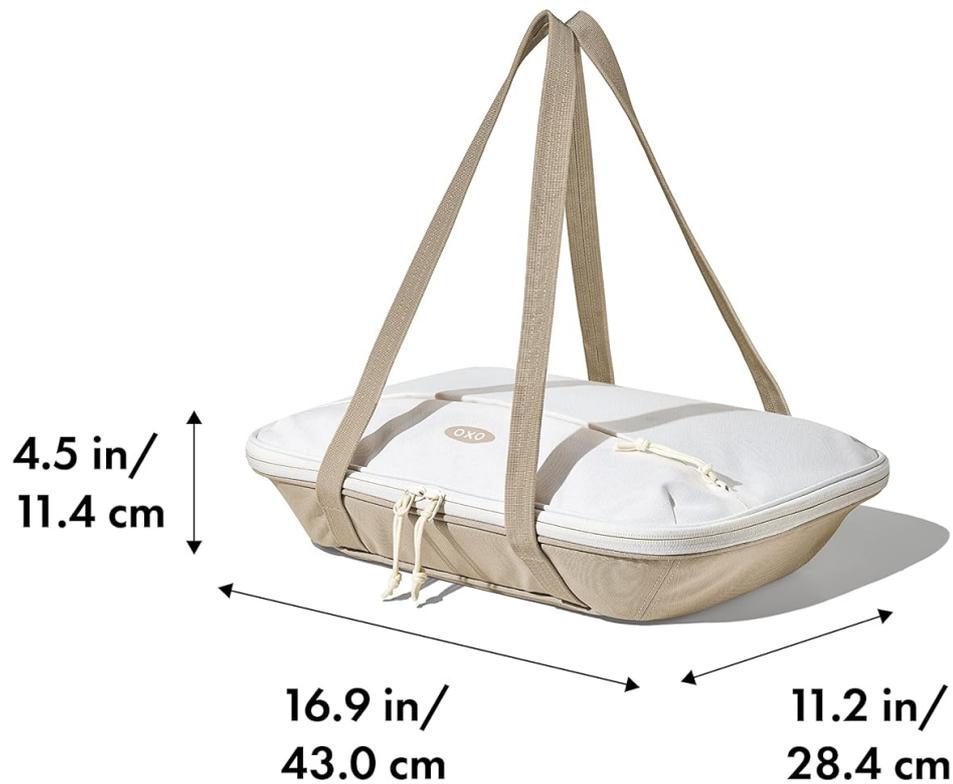


Image: The OXO Good Grips Insulated Casserole Carrier with its key dimensions clearly marked for reference.

TROUBLESHOOTING

This product is designed for simplicity and durability. Should you encounter any issues, please consider the following:

- **Food not staying hot/cold:** Ensure the carrier is fully zipped and the bakeware lid is secure. For best results, pre-warm or pre-chill the carrier.
- **Difficulty cleaning:** For stubborn stains, a gentle scrub with a soft brush and mild soap may be used on the lining. Always ensure thorough drying.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the official OXO website or contact OXO customer service directly. Keep your purchase receipt for any warranty claims.

Visit the official OXO Store: [OXO Store on Amazon](#)



[OXO Good Grips Cold Brew Coffee Maker User Manual and Guide](#)

Learn how to make smooth, low-acid coffee and tea concentrates with the OXO Good Grips Cold Brew Coffee Maker. This guide covers product features, getting started, brewing, dilution, care, and tips.



[OXO Good Grips Vegetable Chopper: Preparation, Use, and Cleaning Guide](#)

Learn how to prepare, use, and clean your OXO Good Grips Vegetable Chopper. Includes safety warnings and care instructions for this kitchen tool.



[OXO Good Grips Cold Brew Coffee Maker User Manual and Guide](#)

Comprehensive guide to using the OXO Good Grips Cold Brew Coffee Maker for making smooth, low-acid coffee and tea concentrates. Includes setup, brewing instructions, recipes, tips, and care information.



[OXO Good Grips Cold Brew Coffee Maker - User Guide](#)

Detailed instructions and tips for using the OXO Good Grips Cold Brew Coffee Maker to create smooth, low-acid coffee and tea concentrates. Learn about product features, brewing, dilution, care, and storage.



[OXO Good Grips Cold Brew Coffee Maker User Manual and Guide](#)

Learn how to make smooth, low-acid coffee and tea concentrates with the OXO Good Grips Cold Brew Coffee Maker. This guide covers setup, brewing, care, and tips for enjoying your beverages.



[OXO Good Grips Cold Brew Coffee Maker - User Guide and Instructions](#)

Learn how to make delicious cold brew coffee and tea concentrates with the OXO Good Grips Cold Brew Coffee Maker. Includes setup, usage, care, and recipe tips.