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- MasterPro Shallow Casserole with Glass Lid (4.9L) User Manual

MasterPro MPUK-14029-BWN

MasterPro Shallow Casserole with Glass Lid (4.9L)

Model: MPUK-14029-BWN

INTRODUCTION

This manual provides essential information for the safe and efficient use of your MasterPro Shallow Casserole with Glass Lid. Please read these instructions carefully before first use and retain them for future reference. The MasterPro Gastro collection casserole is crafted from ultra-durable cast aluminium with a titanium non-stick coating, designed for versatile cooking on various stove types and in the oven.

PRODUCT FEATURES

- Material: Ultra-durable cast aluminium construction for even heat distribution.
- Coating: Titanium non-stick coating for effortless cooking and easy cleaning.
- Lid: Tempered glass lid with silicone rim for monitoring cooking progress and a secure fit.
- Handles: Rivetless ergonomic easy-grip handles for comfortable and safe handling.
- Versatility: Suitable for all stove types, including induction, gas, electric, and ceramic.
- Oven Safe: Oven safe up to 175°C (347°F), allowing for stovetop-to-oven cooking.
- Health Conscious: Free from PFOA, PTFE, lead, and cadmium.
- Capacity: 4.9 Litres.



Image 1: The MasterPro Shallow Casserole with its tempered glass lid and ergonomic handles.



Image 2: The casserole in use, showcasing its superior quality material, brown titanium non-stick coating, comfortable handles, and tempered glass lid with silicone rim.

SETUP AND FIRST USE

- 1. Unpacking: Carefully remove all packaging materials, labels, and stickers from the casserole and lid.
- 2. **Initial Cleaning:** Before first use, wash the casserole and lid thoroughly with warm soapy water. Rinse well and dry completely with a soft cloth.
- 3. **Seasoning (Optional for Non-Stick):** While not strictly necessary for non-stick, a light seasoning can enhance durability. Apply a thin layer of cooking oil to the non-stick surface with a paper towel. Heat the casserole over low heat for 1-2 minutes, then let it cool and wipe off any excess oil.
- 4. **Inspection:** Before each use, inspect the casserole for any damage or loose parts. Do not use if damaged.

OPERATING INSTRUCTIONS

- **Heat Source Compatibility:** This casserole is suitable for use on gas, electric, ceramic, halogen, and induction cooktops.
- **Heat Settings:** Use low to medium heat settings for most cooking tasks. High heat can damage the non-stick coating over time and is rarely necessary due to the casserole's efficient heat distribution.
- Oil/Fat Usage: While the non-stick coating allows for cooking with minimal oil, a small amount of cooking oil or butter is recommended for flavor and to further protect the surface. Avoid aerosol cooking sprays, as they can leave a residue that may affect non-stick performance.
- **Utensils:** Always use wooden, silicone, or plastic utensils to prevent scratching the non-stick surface. Avoid metal utensils.



Image 3: The casserole is compatible with various cooktop types, including induction, gas, electric, and glass-ceramic.

Oven Use

- Temperature Limit: The casserole is oven safe up to 175°C (347°F). Do not exceed this temperature.
- **Handle Caution:** The handles will become hot in the oven. Always use oven mitts or heat-resistant gloves when handling the casserole from the oven.
- Lid Use: The glass lid is also oven safe up to 175°C.

CARE AND MAINTENANCE

Cleaning

- **Cool Down:** Always allow the casserole to cool completely before washing. Submerging a hot pan in cold water can cause warping.
- **Hand Washing:** For best results and to prolong the life of the non-stick coating, hand washing with warm soapy water and a soft sponge or cloth is recommended.
- **Dishwasher Safe:** The casserole is dishwasher safe. However, frequent dishwasher use may dull the exterior finish over time.
- Stubborn Food: For stubborn food residues, fill the casserole with warm water and a small amount of dish soap, let it soak for 15-20 minutes, then clean with a soft sponge. Do not use abrasive cleaners, steel wool, or scouring pads, as these can damage the non-stick surface.
- Drying: Dry thoroughly after washing to prevent water spots and maintain appearance.

Storage

- Store the casserole in a dry place.
- When stacking with other cookware, place a soft cloth or pan protector between items to prevent scratching the non-stick surface.

TROUBLESHOOTING

Food Sticking to Non-Stick Surface:

Ensure you are using appropriate heat settings (low to medium). High heat can degrade the non-stick coating. Avoid using metal utensils that can scratch the surface. Ensure the pan is clean and free of residue from previous cooking or aerosol sprays.

Uneven Heating:

Ensure the casserole is centered on the heat source. For induction cooktops, ensure the burner size matches the base of the casserole. The cast aluminium construction is designed for even heat distribution, so significant uneven heating may indicate an issue with the heat source itself.

Handles Becoming Too Hot:

This is normal when using the casserole in the oven or on high stovetop heat. Always use oven mitts or heat-resistant gloves when handling. The handles are designed for ergonomic grip but do not provide thermal insulation for oven use.

SPECIFICATIONS

Feature	Detail
Model Number	MPUK-14029-BWN
Brand	MasterPro
Material	Cast Aluminium
Coating	Titanium Non-Stick

Feature	Detail
Capacity	4.9 Litres
Color	Brown
Product Dimensions	47.4 x 34.9 x 13.7 cm (including handles and lid knob)
Item Weight	3.16 kg
Oven Safe Temperature	Up to 175°C (347°F)
Dishwasher Safe	Yes
Compatibility	All stove types (Induction, Gas, Electric, Ceramic, Halogen)



Image 4: Key dimensions of the MasterPro Shallow Casserole, including its 4.9L capacity.

WARRANTY AND SUPPORT

For information regarding warranty coverage, product support, or to purchase replacement parts, please contact MasterPro customer service through their official website or the retailer from whom the product was purchased. Please have your model number (MPUK-14029-BWN) and purchase date available when contacting support.

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Related Documents - MPUK-14029-BWN



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Научете как да използвате вашия фритюрник с горещ въздух MasterPRO ROCKET DUO 900 (BGMP-9178-BK). Това ръководство предоставя основни инструкции за безопасност, употреба, почистване и съвети за готвене за здравословно приготвяне на храна.