

Pyrex 1147782

Pyrex Deep 5.2-Qt 2-in-1 Glass Baking Dish with Glass Lid Instruction Manual

Model: 1147782 | Brand: Pyrex

1. INTRODUCTION AND OVERVIEW

The Pyrex Deep 5.2-Qt 2-in-1 Glass Baking Dish is a versatile kitchen essential designed for a wide range of culinary tasks. This innovative set includes a deep 9x13 inch baking dish and a glass lid that ingeniously doubles as a shallow baking dish. Crafted from durable tempered glass, this bakeware ensures even heating and consistent results for all your recipes. Its thoughtful design aims to simplify your cooking, serving, and storage needs.



The Pyrex Deep 5.2-Qt 2-in-1 Glass Baking Dish with its accompanying glass lid, showcasing its clear design and handles.

2. PRODUCT FEATURES

- **Deep 5.2-Qt Capacity:** At 9x13 inches with a 3-inch depth, this baking dish offers 50% more depth than standard

Pyrex 9x13 dishes, perfect for layered recipes like lasagna and roasted meats, preventing overflow.

- **2-in-1 Glass Lid:** The 1.7-inch deep glass lid can be flipped and used as a separate shallow baking dish, ideal for items such as lemon bars, brownies, tarts, and quiches.
- **Tempered Glass Construction:** Made from tempered Pyrex glass, it can go directly from room temperature into a preheated oven, ensuring even heating and consistent cooking. It resists stains and does not absorb food odors or flavors.
- **Multi-Safe Design:** This baking dish set is entirely dishwasher safe, freezer safe, microwave safe, and pre-heated oven safe, offering maximum convenience and durability.

DEEP BAKING DISH FITS MORE LAYERS

Perfect for dishes like lasagna
& roasted meats



50% DEEPER*



***Compared to standard Pyrex® 9x13 baking dish.**

This image illustrates the generous depth of the Pyrex baking dish, ideal for layered dishes like lasagna or large roasts, preventing overflow.

2-IN-1 GLASS LID DOUBLES AS A SHALLOW BAKING DISH

Ideal for lemon bars, brownies, tarts & quiches



pyrex
AMERICA'S
#1
Glass Prepware,
Bakeware,
& Storage Brand

Demonstrates the versatility of the glass lid, which can be inverted and used as a separate shallow baking dish for items such as tarts or brownies, while the main dish holds a larger preparation.



An infographic highlighting the multi-functional safety features of Pyrex glass, confirming its suitability for use in freezers, dishwashers, microwaves, and pre-heated ovens.

3. SETUP AND FIRST USE

1. **Unpacking:** Carefully remove the baking dish and lid from their packaging. Inspect both pieces for any signs of damage.
2. **Initial Cleaning:** Before first use, wash the baking dish and lid thoroughly with warm, soapy water. Rinse completely

and dry with a soft cloth.

3. **Pre-heating:** While the Pyrex glass is designed to withstand temperature changes, it is recommended to place the dish in a pre-heating oven rather than a cold oven to avoid extreme thermal shock.

4. OPERATING INSTRUCTIONS (USAGE)

- **Using the Deep Dish:** The 5.2-quart deep dish is ideal for recipes requiring significant volume, such as multi-layered lasagnas, large casseroles, or roasting whole chickens and briskets. Its depth helps contain liquids and prevents bubbling over in the oven.
- **Using the Glass Lid as a Shallow Dish:** Invert the glass lid and use it as a separate shallow baking dish for smaller preparations. This is perfect for baking items like lemon bars, brownies, or small tarts.
- **Using the Lid for Covering:** Place the lid directly on top of the deep baking dish to cover food during baking. This helps retain moisture, promotes even cooking, and prevents splatters in your oven.
- **Even Heating:** Pyrex glass heats evenly, ensuring your food cooks uniformly. Adjust cooking times as needed based on your recipe and oven.



A visual representation of the Pyrex Deep Baking Dish in use with roasted vegetables, alongside its versatile glass lid serving as a shallow dish for lemon bars, demonstrating its practical application for different culinary needs.

5. CARE AND MAINTENANCE

- **Dishwasher Safe:** Both the baking dish and the lid are safe for cleaning in an automatic dishwasher.
- **Hand Washing:** For hand washing, use warm, soapy water and a non-abrasive sponge or cloth. Avoid using harsh scouring pads or abrasive cleaners that could scratch the glass surface.
- **Avoiding Thermal Shock:** To prevent breakage, avoid sudden and extreme temperature changes. Do not place a hot dish directly on a cold surface or add cold liquids to a hot dish. Similarly, do not place a frozen dish directly into a hot oven; allow it to come to room temperature first.
- **Stain Resistance:** The glass material naturally resists stains and does not absorb food odors or flavors, making cleanup easy.

6. STORAGE

The Pyrex Deep 5.2-Qt Baking Dish and its lid are designed for efficient storage. The lid can be nested inside the deep dish, allowing for compact storage in your kitchen cabinets or pantry, saving valuable space.



This image shows how the deep baking dish and its lid can be nested together, optimizing space for easy and compact storage in kitchen cabinets.

7. TROUBLESHOOTING

While Pyrex glass is highly durable, proper handling is key to its longevity. Most issues related to glass bakeware can be avoided by following the care instructions, particularly regarding thermal shock.

- **Cracking/Breakage:** This is almost always due to thermal shock. Ensure the dish is at room temperature before placing it in a pre-heated oven or adding hot liquids to a cold dish, or vice-versa. Avoid placing hot bakeware directly on cold or wet surfaces.
- **Food Sticking:** While glass is generally non-stick, some foods may adhere. Ensure proper greasing or lining of the dish as per recipe instructions. Soaking the dish in warm, soapy water after use can help loosen stubborn residue.
- **Cloudiness/Stains:** Regular cleaning with non-abrasive cleaners should prevent cloudiness. For stubborn mineral deposits from hard water, a solution of vinegar and water can be used.



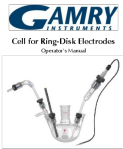

8. SPECIFICATIONS

Attribute	Value
Brand	Pyrex
Model Number	1147782
Material	Glass
Color	Clear
Capacity (Deep Dish)	5.2 Quarts
Dimensions (Deep Dish)	17.97"D x 6.37"W x 12.37"H (approx. 9x13 inch baking surface)
Lid Depth (Shallow Dish)	1.7 inches
Item Weight	3.38 Pounds
Oven Safe	Yes
Microwave Safe	Yes
Freezer Safe	Yes
Dishwasher Safe	Yes
Country of Origin	USA
UPC	071160152830

9. WARRANTY AND SUPPORT

For specific warranty information regarding your Pyrex Deep 5.2-Qt 2-in-1 Glass Baking Dish, please refer to the documentation included with your purchase or visit the official Pyrex website. For product support, questions, or concerns, please contact Pyrex customer service directly through their official channels.

Related Documents - 1147782

	<p>Pyrex Smart Essentials Mixing Bowl Set Size Guide</p> <p>Detailed size guide for the Pyrex Smart Essentials 3-Piece Prepware Mixing Bowl Set, including dimensions and capacities for each bowl.</p>
	<p>Ôcuisine & Pyrex Cookware: Comprehensive Care, Usage & Warranty Guide</p> <p>Explore detailed care, usage, and warranty information for Ôcuisine and Pyrex kitchenware, including glass, ceramic, cast iron, and stainless steel products. Learn maintenance tips for optimal performance and longevity.</p>
<p>Product Manual</p>	<p>Round Bottom Flask Product Manual</p> <p>A comprehensive guide to the round bottom flask, detailing its uses in laboratory settings, materials, and operational procedures for heating and distillation.</p>
	<p>Gamry Instruments Cell for Ring-Disk Electrodes Operator's Manual</p> <p>Operator's manual for the Gamry Instruments Cell for Ring-Disk Electrodes, detailing its assembly, usage, chemical compatibility, troubleshooting, and specifications for electrochemical experiments.</p>
	<p>Izzy IZ-7007 Floral Kitchen Scale: User Manual and Instructions</p> <p>Comprehensive user manual for the Izzy IZ-7007 Floral Kitchen Scale, detailing operation, safety guidelines, battery replacement, care, technical specifications, disposal, and warranty information.</p>



Standard Operating Procedure 001 | Terpenes Formulation | Revision Date: May 10, 2024

PURPOSE

This document is a standard operating procedure (SOP) intended for all Abstrax Tech's related customers. This SOP is meant to establish the proper guidelines for mixing & formulating terpenes into cannabinoid solutions or general vape solutions. Keep in mind this SOP is a guideline and the exact percentages of terpenes responsible for your particular product can vary from 0.5% to 1%. This protocol is intended to be carried out by trained personnel in a clinical facility that is properly trained for this SOP. This document is not intended to be a step-by-step manual, it is the intended laboratory. All the personnel and facility safety requirements described in standard safety procedures apply. It is the responsibility of the staff before, during, and after the use of this SOP. It is the primary responsibility of the facility to ensure that all personnel responsible for the formulation adhere to safety the SOP is followed accurately, precisely, and under a quality control with regulated doses and sample sizes for quality control (QC) testing. This document is not to be shared.

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[Abstrax Tech Terpene Formulation Standard Operating Procedure](#)

A comprehensive guide from Abstrax Tech on the standard operating procedure for mixing terpene formulations into cannabinoid or general vape solutions. Includes detailed steps for calculation, preparation, and filling, along with safety requirements and formulation data.