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Curtis Stone 834-173

Curtis Stone Dura-Pan+ 2-in-1 Baker/Griddle Pan with Silicone Mat

Model: 834-173

INTRODUCTION

The Curtis Stone Dura-Pan+ 2-in-1 Baker/Griddle Pan with Silicone Mat is designed for versatile cooking, allowing you to prepare both sweet and savory dishes on your stovetop or in your oven. This pan is constructed from cast aluminum with a stainless steel rectangular base, ensuring even heat distribution across all cooking surfaces. Its balanced weight facilitates easy handling during use.

The accompanying Chef Curtis' Silicone Workstation Mat is a durable accessory that helps reduce the need for parchment paper and aluminum foil. It features convenient measurement marks for precise pastry work and offers an easy-release surface for simple cleanup. The mat can also function as a rest station or trivet to protect kitchen surfaces.

SETUP AND FIRST USE

- 1. Unpacking:** Carefully remove all packaging materials and labels from the pan and silicone mat.
- 2. Initial Cleaning:** Before first use, wash the pan and silicone mat thoroughly with warm, soapy water. Rinse completely and dry with a soft cloth.
- 3. Inspection:** Inspect the pan and mat for any signs of damage. If any damage is found, do not use the product and contact customer support.



Image: Curtis Stone Silicone Workstation Mat with measurement grid. This mat is designed for precise measurements and easy release.

OPERATING INSTRUCTIONS

Using the Baker/Griddle Pan

- **Stovetop Use:** The pan is compatible with all stovetops, including induction. Ensure the pan is centered on the burner for optimal heat distribution. Use appropriate heat settings for your cooking needs; medium heat is often sufficient for most tasks due to the pan's efficient heat transfer.
- **Oven Use:** The pan is oven safe. Always use oven mitts when handling the hot pan.
- **Non-Stick Surface:** The Dura-Pan+ coating provides a non-stick surface. While not strictly necessary, a small amount of cooking oil or butter can be used for flavor or to enhance browning. Avoid using metal utensils that can scratch the non-stick surface; use silicone, wood, or plastic utensils.

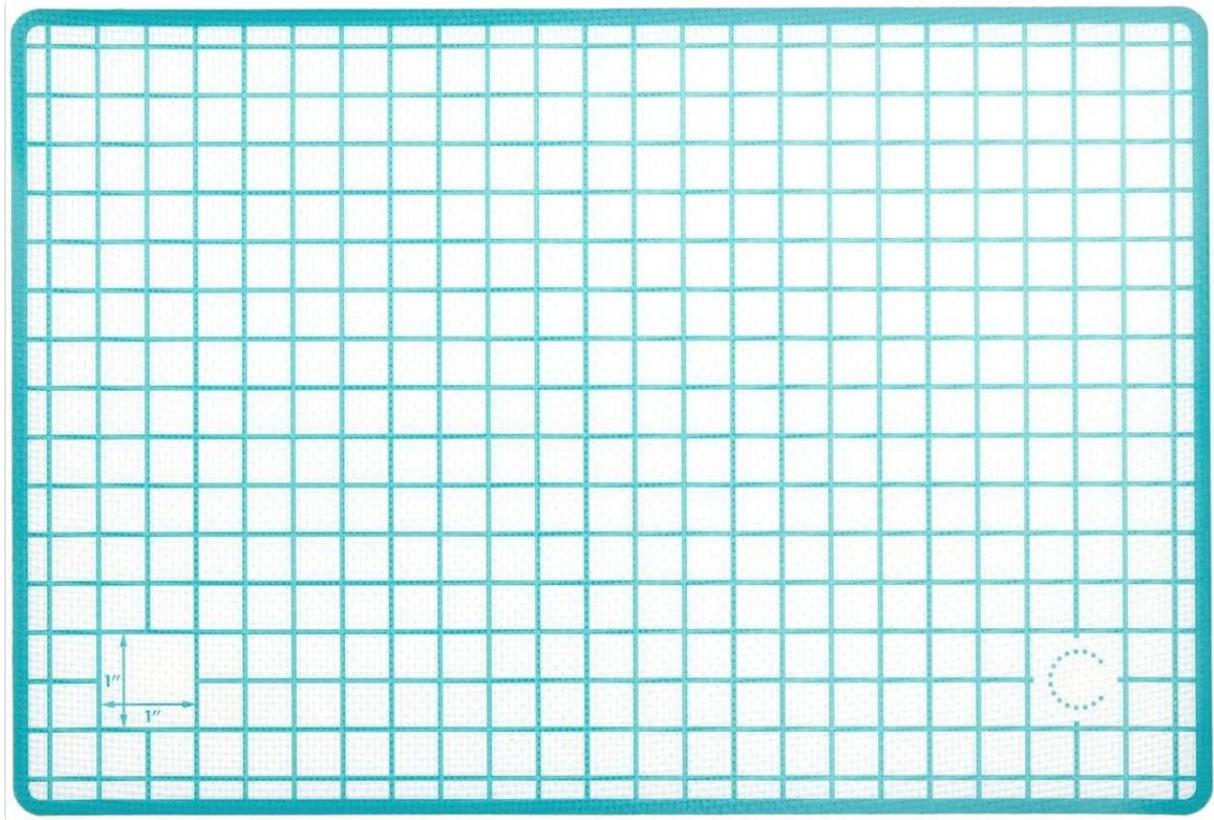


Image: The Dura-Pan+ Baker/Griddle Pan in an oven, demonstrating its oven-safe capability for baking desserts.

Using the Silicone Workstation Mat

- **Baking Surface:** Place the silicone mat directly into the baker/griddle pan or onto a standard baking sheet. It provides a non-stick surface for baking, reducing the need for parchment paper or foil.
- **Measurement Guide:** Utilize the integrated measurement marks for accurately rolling out dough or portioning ingredients.
- **Surface Protection:** The mat can be used as a heat-resistant trivet or a protective surface for your countertops when preparing food or resting hot cookware.



Image: The Dura-Pan+ Baker/Griddle Pan with the silicone mat, used for cooking salmon fillets.

MAINTENANCE AND CARE

- **Cleaning:** Both the Dura-Pan+ Baker/Griddle Pan and the Silicone Workstation Mat are dishwasher safe. For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended.
- **Stubborn Food:** If food residue is stubborn, soak the pan in warm, soapy water for a short period before cleaning. Avoid abrasive cleaners, scouring pads, or steel wool, as these can damage the non-stick surface.
- **Storage:** Store the pan and mat in a dry place. When stacking pans, place a soft cloth or the silicone mat between them to prevent scratching the non-stick surface.
- **Heat:** Avoid extreme temperature changes, such as placing a hot pan directly into cold water, as this can cause warping over time.

TROUBLESHOOTING

Food is sticking to the pan:

Ensure you are using a small amount of oil or butter, especially for foods prone to sticking. Avoid cooking at excessively high temperatures, which can degrade non-stick coatings over time. Ensure the pan surface is clean and free of residue from previous cooking.

Pan is not heating evenly on induction stovetop:

Verify that the pan is properly centered on the induction burner. The stainless steel base is designed for even heat transfer, but improper placement can affect performance. Ensure your induction burner is compatible with the pan's base size.

Silicone mat is difficult to clean:

For baked-on residue, soak the mat in warm, soapy water. A soft brush can be used to gently scrub away food particles. The mat is dishwasher safe for convenience.

SPECIFICATIONS

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| Model Number: | 834-173 |
| Material: | Cast Aluminum, Silicone, Stainless Steel |
| Color: | Gray |
| Shape: | Rectangular |
| Product Dimensions: | 17.55 x 9.55 x 2 inches |
| Item Weight: | 6 Pounds |
| Oven Safe: | Yes |
| Dishwasher Safe: | Yes |
| Stovetop Compatibility: | All stovetops, including induction |
| UPC: | 606582501784 |

WARRANTY AND SUPPORT

This Curtis Stone Dura-Pan+ 2-in-1 Baker/Griddle Pan with Silicone Mat is offered as an Amazon Renewed product and comes with a **1-Year Refurbished Warranty**. This warranty covers defects in materials and workmanship under normal use.

For warranty claims, technical support, or any questions regarding your renewed product, please refer to the Amazon Renewed program's support channels or contact the seller directly through your Amazon order history. Please have your purchase details and model number (834-173) available when contacting support.

For general product inquiries or additional information about Curtis Stone products, please visit the official Curtis Stone website.