



Premier Baking Pan

Use & Care Guide

The premier baking pan has an exciting new porcelain coating that makes it very easy to clean. It's perfect for cooking any type of food, from meats to cookies. Please familiarize yourself with this use & care information for the best way to care for your new baking pan.

BAKING PAN USE

- Line the baking pan with parchment paper for easy cleanup.
- For best results, use CONVECTION mode and decrease the recipe temperature by 25°F.
- Do not use the baking pan with BROIL mode or at temperatures above 425°F.
- To prevent damage to the porcelain coating, do not cut directly on the baking pan.
- Fruit juices may cause permanent discoloration of the porcelain coating. Dull patches may also appear after roasting or grilling. These cannot be removed, but will not affect cooking performance.
- Do not use as a drip pan to collect drippings.

OVEN RACK POSITION

Your Wolf oven has a six-level rack guide. Position 1 is the lowest and position 6 is closest to the top of the oven.

- For one baking pan, use rack position 3 or 4.
- For two baking pans, use rack positions 2 and 5.
- For three baking pans, use rack positions 2, 4 and 6.
- For single rack baking, CONVECTION or CONVECTION ROAST mode can be used on rack position 3 or 4.
- For multiple rack baking, use only CONVECTION mode.
- For rack position 1 or 2, use only CONVECTION mode.

CARE RECOMMENDATIONS

- Wash the baking pan after each use with a dishcloth, soft sponge or a soft nylon brush and hot soapy water. Be certain to completely clean the pan within 8 hours of use.
- For stubborn soils, soak the pan for 30 minutes and use a non-scratch scrubbing pad to clean.
- The baking pan is dishwasher safe, but may be too large to fit most dishwashers.
- To prevent damage to the porcelain coating, do not use the following: cleaning agents for ceramic cooktops, scouring agents, pot scouring pads or heavy-duty wire wool or metal scouring pads.

