

Roasting Pans Usage and Care Guide

Thank you for choosing our roasting pan. To ensure safe cooking, optimal performance, and extended service life, please read and follow these instructions and care recommendations carefully.

1. Important Safety Instructions

- **Handle with Care:** Avoid dropping, hitting, or subjecting the pan to strong impacts, as this may damage the structure, non-stick coating (if applicable), or surface finish. When moving the pan—especially when hot or filled—use heat-resistant gloves and grip designated handles firmly to prevent spills, burns, or strain.
- **Placement:** Use the roasting pan on stable, heat-safe surfaces (e.g., stovetops, ovens) that can withstand high temperatures. Keep it away from sharp objects, flammable materials, and direct sunlight for prolonged periods when not in use to prevent material degradation or fire hazards. Ensure the pan is fully supported to avoid tipping.
- **Heat and Load Safety:** Do not exceed the recommended temperature limit for the pan's material. Avoid using the pan on high heat for extended periods unless specified as heat-resistant. Do not overload the pan with excessive food weight, as this may cause warping, damage to handles, or spills.
- **Child and Pet Safety:** Keep the hot roasting pan and its contents out of reach of unsupervised young children and pets. Prevent contact with hot surfaces to avoid burns, and ensure children/pets do not knock over the pan or touch cooking contents.

2. Usage Instructions

2.1 Preparing for Use

- **Initial Inspection and Cleaning:** Before first use, inspect the pan for any visible damage (e.g., dents, cracks, or coating defects). Wash the pan with warm, mild soapy water and a soft sponge to remove dust, debris, or manufacturing residues. Rinse thoroughly and dry completely.
- **Prepping for Cooking:** For better food release and to prevent sticking (especially for non-coated pans), lightly grease the pan with oil, butter, or cooking spray before adding ingredients. For marinated or saucy foods, ensure excess liquid is drained appropriately to avoid overflow during cooking.

2.2 Using the Roasting Pan

- **Loading Ingredients:** Place food evenly inside the pan, ensuring there is sufficient space for heat circulation—avoid overcrowding, which may affect cooking results and cause spills. Do not place sharp utensils (e.g., metal forks, knives) directly on non-stick surfaces, as they may scratch the coating.
- **Cooking Guidelines:** Follow recommended cooking temperatures and times for your recipe. Avoid sudden temperature changes (e.g., placing a hot pan on a cold surface), as this may cause warping or cracking. Use oven mitts or heat-resistant tools when adjusting the pan in the oven or on the stovetop.

2.3 Post-Cooking Care

- **Cooling Down:** Allow the pan to cool completely before cleaning or storing. Do not immerse a hot pan in cold water, as rapid temperature change can damage the material.

- **Immediate Cleaning:** Remove food residues promptly after cooling to prevent staining or sticking. Wipe excess grease with a paper towel before washing to simplify cleaning.

3. Cleaning and Care Tips

3.1 Material-Specific Care

- **Non-Stick Coated Pans:** Wash with warm, soapy water and a soft sponge or cloth. Avoid abrasive cleaners, steel wool, or scouring pads that can scratch the coating. For tough residues, soak the pan in warm, soapy water for 15-20 minutes before gently scrubbing.
- **Metal (Stainless Steel, Aluminum, etc.):** Clean with warm, soapy water and a non-abrasive sponge. For burnt-on food, use a paste of baking soda and water to gently scrub, then rinse thoroughly. Dry immediately after cleaning to prevent water spots or rust (if not rust-resistant). Avoid harsh chemicals or bleach.
- **Enamel-Coated Pans:** Wash with warm, soapy water and a soft cloth. For stubborn stains, soak in soapy water or use a gentle enamel cleaner. Do not use abrasive tools that can chip the enamel coating.
- **Cast Iron (if applicable):** Clean with hot water and a stiff brush—avoid soap if preserving seasoning. Dry thoroughly and apply a thin layer of cooking oil to the surface to prevent rust and maintain seasoning.

3.2 Stain and Odor Removal

- **Stains:** For burnt food stains or discoloration, use a baking soda and water paste to scrub gently. For metal pans, a mixture of vinegar and water can help remove mineral deposits or tough stains—boil the solution in the pan for a few minutes, then rinse and dry.
- **Odors:** If the pan retains cooking odors, fill it with warm water, add a few tablespoons of baking soda and vinegar, and simmer for 10-15 minutes. Empty, rinse thoroughly, and dry to eliminate unwanted smells.

3.3 Storage

- **Pre-Storage Preparation:** Ensure the pan is completely clean and dry to prevent mold, mildew, or rust. For nested storage, place a soft cloth or paper towel between pans to avoid scratches on surfaces or coatings.
- **Protective Storage:** Store in a cool, dry place. Hang the pan (if designed with hanging holes) or place it in a cabinet with enough space to avoid crushing or damaging handles. For pans with removable parts (e.g., racks), store parts separately or secure them to the pan to prevent loss.

4. Troubleshooting

- **Food Sticking:** If food sticks to the pan, ensure the pan was properly greased before use. For non-stick pans, check for coating damage—if scratched, discontinue use as the coating may peel off into food. Soak the pan in warm, soapy water to loosen stuck food instead of scraping.
- **Warping:** If the pan warps, avoid using it on uneven heat sources. Do not expose it to sudden temperature changes. For minor warping that does not affect cooking, monitor for further damage—for severe warping, discontinue use as it may not cook evenly or could tip.

- **Rust (Metal Pans):** Gently scrub rust spots with a baking soda and water paste or steel wool (for uncoated metal). Rinse and dry thoroughly, then apply a protective layer of oil (for cast iron) or check if the pan is still safe for use. Extensive rust indicates structural damage—replace the pan.
- **Coating Damage (Non-Stick/Enamel):** If the non-stick coating peels or enamel chips, stop using the pan immediately, as damaged coatings can be harmful if ingested. Dispose of the pan and replace it with a new one.

5. Disposal

- **Recycling:** Dispose of the roasting pan according to local recycling regulations. Metal components (stainless steel, aluminum) are typically recyclable at designated facilities. Remove non-recyclable parts (e.g., plastic handles, damaged coatings) and dispose of as general waste.
- **Donation:** If the pan is still in safe, usable condition (no coating damage, rust, or severe warping), consider donating it to a charity, food bank, or secondhand store instead of discarding.

Thank you for choosing our product. We hope it brings convenience and delicious results to your cooking experiences. If you have any further questions or need assistance, please do not hesitate to contact our customer service team.