

UltraPro™



Microwave



Revolutionary ovenware.

Innovative, versatile and ideal for serving. UltraPro™ products are designed for the oven, microwave, refrigerator and freezer. Let your imagination run wild with cooking and storage possibilities.



Benefits

- All pieces of UltraPro™ ovenware can stack to form larger containers with levels for cooking multiple dishes at the same time. For example, cook or reheat two side dishes, a side dish and a main course, or a main course and dessert.
- Save time and energy when you cook or reheat quick and delicious meals in both conventional and microwave ovens. For small- and medium-sized meals, conventional ovens use less energy than the stove top, and microwave ovens consume even less energy to prepare the same food.
- Healthy foods are made easier thanks to the nonstick qualities of UltraPro™ ovenware. Less butter or oil is needed for cooking.



Benefits

- Ideal for small households and single servings. Base and cover nest together for storage to save space.
- Sophisticated design makes them perfect for serving at the table.
- Save clean-up time by using one dish to cook, store and serve.



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Key Features



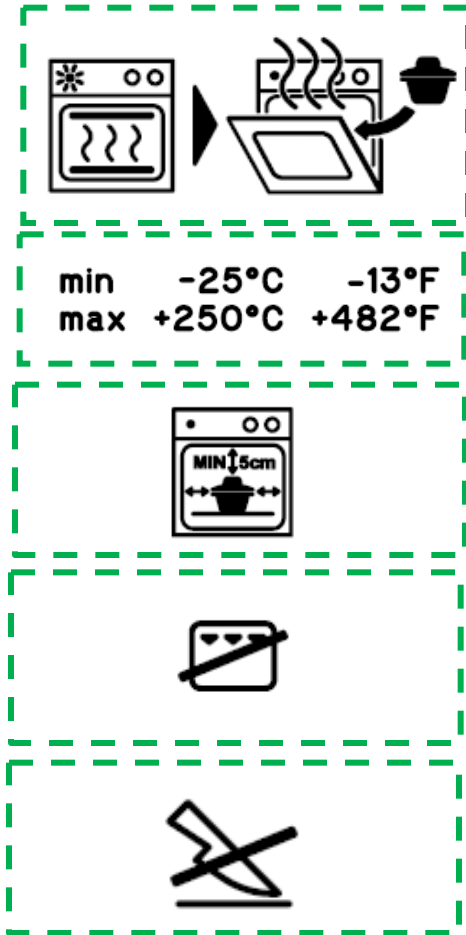
- Made of a sturdy, lightweight material that can resist temperatures up to 482° F/250° C and as low as -13° F/-25° C.
- When used together either in the oven or the microwave, the rounded shape of the base and the domed cover optimize cooking and heat distribution. The cover also helps prevent splatters.
- Steam release vents on the sides of the base help prevent steam build-up and direct steam away from your hands.
- Notches in the corners of the base can be used as a spout to pour liquid from the dishes.

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Pictograms

Pictograms on Base and Cover serve as guidelines for proper use.



Preheat oven before placing UltraPro™ Container inside.



Product can withstand temperatures from -13°F/- 25°C to 482°F/250°C.



Place product at least 2 inches from oven walls.



The grilling function of the oven should not be used.



Sharp utensils should not be used to cut in the product.



How to Use

- Before use, carefully wipe UltraPro™ ovenware to remove any residue.
- Always preheat the oven to desired temperature (max 482° F/250° C) before placing the product in the oven as automatic programming may include the grill.
- Follow recipe instructions for setting the temperature.
- **When stacking, covers can be inverted to create shallow dishes. For example, to prepare a side dish at the same time as a taller poultry or meat dish, begin with the 3.7-Qt./3.5 L Casserole Pan filled with your poultry or meat, invert cover to create a shallow dish for your side and invert 2.1-Qt./2 L Casserole Pan on top as a cover.**
- Place pieces at least 2 inches away from oven walls avoiding contact with heat sources and always ensuring that the grill feature on the oven is turned off.
- Wear oven mitts if you open the cover during cooking, and lift by the corners with the cover angled toward you so that steam is directed away from you.
- To remove hot dishes from the oven, lift the ovenware by the handles with oven mitts, and use both hands to ensure a stable grip.
- Use non-metallic utensils to stir food inside the container or lift out contents for serving. If you wish to serve directly from the UltraPro™ ovenware, let cool for 5 minutes after cooking and before serving at the table.
- Soak items in hot soapy water immediately after use.



Care

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- Dishwasher safe, wash before use.
- Avoid abrasives and use warm soapy water to gently wash.
- **Should fat burn onto UltraPro™ ovenware while cooking at high temperatures, leaving brown patches, soak the piece in dishwasher detergent diluted in hot water, or bleach diluted in tepid water, for at least 2 hours.**
- The material can withstand oven temperature up to 482° F/250° C. Do not use in temperatures over 482° F/250° C.
- Not for use in mini-ovens or on stove tops. If using UltraPro™ products in a microwave oven with a turning plate, ensure the table turns so contents are evenly heated.

Use a low temperature program on your dishwasher to save energy and protect the environment.

