



User Guide



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1 Bacon Pro™ User Guide

Thank you for purchasing a Bacon Pro™. Enjoy up to 20 slices of perfectly cooked bacon in just one cooking cycle. Reading this documentation will help you make the most of your purchase and enjoy the benefits of the product. Please read and follow all safety instructions before using our microwave oven cookware. Save this User Guide for future reference. Go to www.baconpro.com for more information.

Safety Instructions

Before using your Bacon Pro for the first time, check and make sure that there is no visible damage to the product. Wash the cookware in the dishwasher or with hot soapy water, rinse and dry thoroughly (see care instructions).



Caution: Follow your microwave oven's instructions.

Refer to your microwave safety instructions and read them carefully to insure its proper use.

BACON PRO COOKWARE IS FOR MICROWAVE OVEN USE ONLY. DO NOT PLACE IT ON ANY OTHER HEAT SOURCE. IF YOUR MICROWAVE OVEN IS EQUIPPED WITH OTHER HEATING OPTIONS, DO NOT USE ANY OTHER HEATING OPTIONS THAT YOUR MICROWAVE MAY HAVE WHILE USING THIS COOKWARE. FAILURE TO FOLLOW THESE INSTRUCTIONS CAN LEAD TO SCALDING, IS A POTENTIAL FIRE HAZARD, AND MAY DAMAGE THE COOKER:

- ◆ This cookware is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given instruction concerning its' use by a person responsible for their safety.
- ◆ Make sure the microwave oven's interior is clean before using.
- ◆ DO NOT use this cookware for any unstated purpose.
- ◆ DO NOT place empty cookware inside the microwave and operate the mi-

croware. Load bacon on the cooker before operating the microwave oven.

- ◆ DO NOT allow others, especially children, near the microwave oven when removing the cookware after a cooking cycle.



- ◆ Always cover the cookware with the paper towels prior to cooking (see cooking instructions).
 - ◆ Always allow the cookware to cool in the microwave oven after a cooking cycle before attempting to remove it.
 - ◆ Place the cookware on a stable heat resistant surface. The cookware, grease, and bacon is extremely hot, so use caution before removing the paper towels, bacon and when disposing of the grease.
- ◆ Always dispose of the grease after each cooking cycle.

Microwave Ovens & Bacon

Microwave Ovens Affect Cook Times

It's important to recognize that differences among microwave ovens will effect the cooking time.

The wattage of your microwave oven is the most influential characteristic that effects cooking time. The higher the wattage of a microwave oven, the faster food will cook. Generally, a 1200 watt microwave oven will cook twice as fast as a 600 watt oven. You should check multiple resources if you are not certain of the wattage of your microwave oven.

- Consult the instruction manual that came with your microwave.
- Look inside the door for a label that will indicate the wattage.
- Check the manufacturers' website for the model and wattage.
- The model number is usually listed on the back of the microwave.

Model # _____ Watts _____

Make other notes on the last page of this guide.

Bacon - Perfect For The Microwave Oven

You have probably witnessed that many foods do not turn brown or crispy when cooked in a microwave oven. Bacon, because of its unique characteristics, will cook perfectly crisp and brown in a microwave oven.

Microwave energy is generated by magnetron in the microwave oven and this energy is absorbed by water and fats in the bacon. This causes polarized molecules in bacon to rotate and build up thermal energy in a process known as dielectric heating. Since microwaves only penetrate to a depth of an inch or so, bacon will cook efficiently.

The Bacon Pro is made from an expensive copolymer that has a non-polar structure and is virtually transparent to microwaves so it will cook bacon evenly and crisp to the level of your specific preference.

Number Of Slices & Thickness Will Affect Cook Times

Since sliced bacon is approximately 2" in width, so you will be able to load up to a total of 20 slices on the two cooking racks. That's more than any other cookware or method.

Before cooking, it is always best to under estimate cooking times to begin with and until you become familiar with just how your microwave performs with various amounts of bacon on the cookware.

Bacon is usually available in two thicknesses. Changing thicknesses may require some fine tuning on your part, so make small adjustments accordingly. A "Cook-time Calculator" is available for your use and can be found at the Bacon Pro website in the upper menu the right:

Bacon thickness and number of slices and microwave oven wattage:

http://www.baconpro.com/Cook-Time-Calculator_ep_42.html

- Regular-sliced bacon is 1/16" thick with 16-20 slices per pound.
- Thick-sliced bacon is 1/8" thick with 10-14 slices per pound.

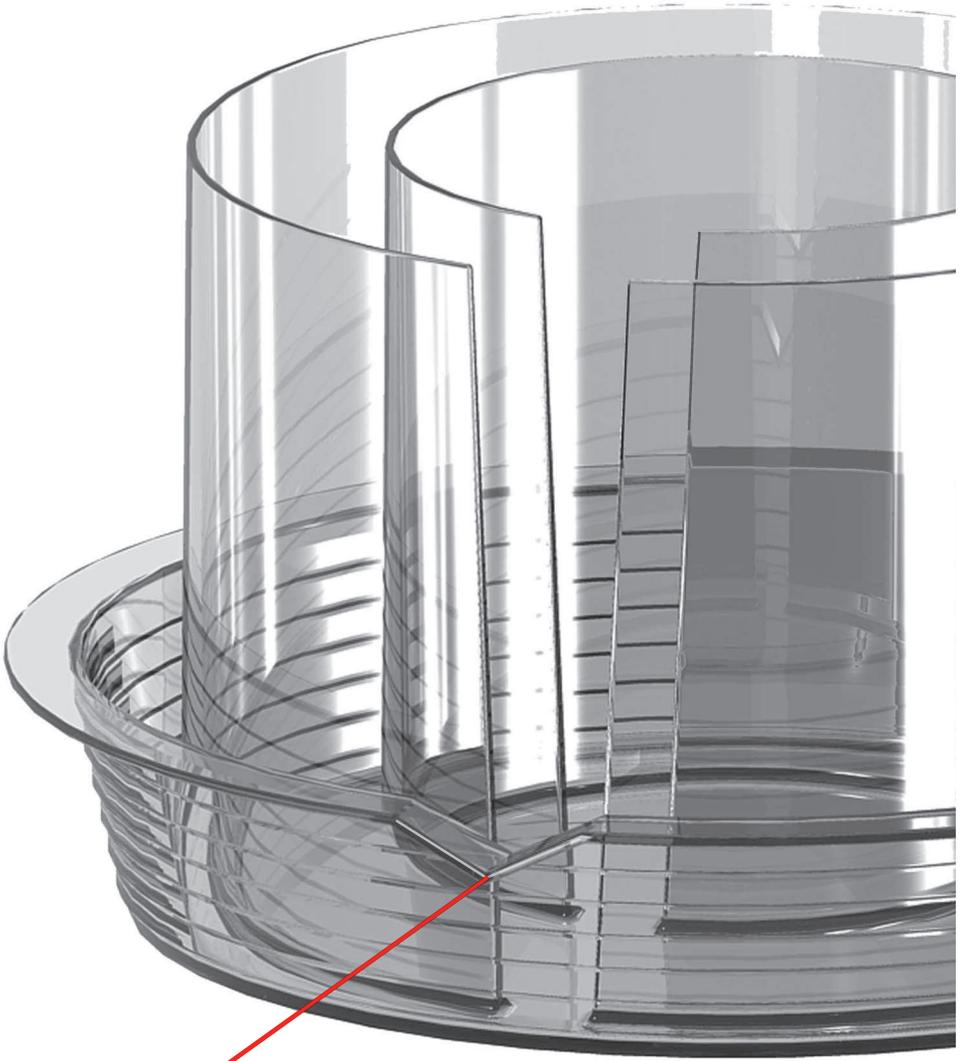
It is conceivable to load the Bacon Pro with approximately 23 (thick-sliced bacon is often more narrow in width) slices of thick-sliced bacon weighing almost 1-3/4 pounds. That would increase the cook time in contrast to regular-sliced bacon because it would be doubling the overall density of the bacon being cooked.

To start out, a good rule of thumb would be to use the average cook time of **40 seconds per slice** for regular-sliced bacon and increase cook time to **50 seconds per slice** for thick-sliced bacon.

We encourage users to make notes specific to your own experience at first and you will become an expert in no time (see "notes page").

Bacon Pro™ Feature

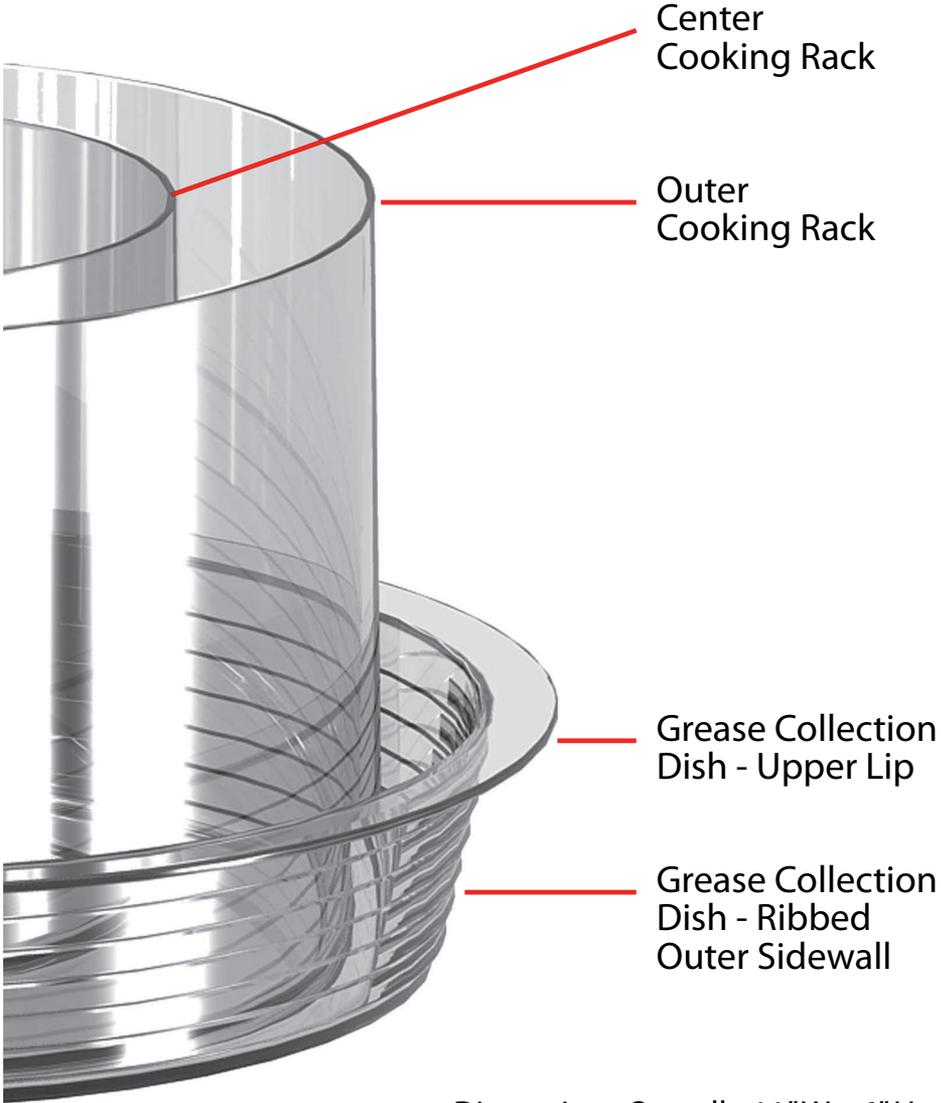
Microwave-safe • Dishwasher-safe • Easy-clean Surface



Dish-Grease Disposal Spout

ures

urface • BPA & Melamine-free



Dimensions Overall - 11" W x 6" H

2 Cooking Instructions

The Bacon Pro was specifically designed to cook bacon. It is not intended for any other use. Familiarize yourself with the various features of the cookware shown in the “Bacon Pro Features” illustration on page 5-6.



Caution:

Exercise caution when handling the cookware after a cooking cycle. The cookware, bacon and grease is hot.

Loading, Cooking and Removing Bacon—It’s Easy

Bacon Pro has two cooking racks, a center and outer rack, that support the bacon as it cooks. Sliced bacon is approximately 10” in length, so the bacon slices will fit perfectly over each 5-3/4” tall cooking racks.

1. To load either cooking rack, hold a bacon slice in the middle with 2 fingers underneath the bacon and lower the bacon down over a cooking rack. Repeat that action until you have load the desired amount. It’s easy and quick.
2. Roll out 3 regular size sheets of paper towels and tear off. If you have the smaller half sheet size paper towels, roll out 6 sheets. Leaving them connected to one another, place them just inside the grease collection dish wall and the outer cooking rack.
3. The paper towels should surround the en-



tire outside cooking rack. There will be about 5" of the paper towels standing up above the cookware. Gently fold the extra portion on top toward the center of the cookware. Fold the opposite side in the same way and repeat until the bacon is fully covered. It's easy and should be a perfectly neat fit to keep your microwave oven clean.



4. Place the cookware into the microwave oven cooking chamber and set the desired amount of cook time. Cook on your microwave oven highest cook setting. Refer to our website "Cook Time Calculator".

5. Allow the cookware to cool in the cooking chamber after the microwave oven is finished its cooking cycle.

6. Lift off and dispose of the paper towels. Lift each slice of bacon off of the cooking rack and place on a plate. Spread each slice out flat on the plate so that the bacon resumes its tradition flat shape.



7. Dispose of the bacon grease in a viable container by positioning the cookware's disposal spout in-line with the storage container. Slowly tilt the cookware toward the container until all of the grease has been poured away.



Bacon will layout flat if you use tongs to lift the bacon off while it's still warm. Use the tongs to gasp the bacon in the middle as you are lifting the bacon off. As you place it on a plate press down so that it lays flat.

Tip: Bacon grease has many good uses in the kitchen for preparing other foods, so carefully consider using a container that will provide safe hot to clod storage (stainless).

3 Care & Cleaning

General Care

The Bacon Pro is made with an expensive copolymer that was developed for high heat environments, so it will withstand rigors of hot bacon grease without problem. If the cookware ever warps slightly, it will return to its original shape after it cools.

Washing In The Dishwasher

The Bacon Pro was designed with an easy-clean™ surface so that bacon grease, particles, flavorings and sugars rinse off easily. It is also detergent and dishwasher-safe in the lower rack, so take the easy route when possible.

- Always dispose of the bacon grease prior to cleaning.
- Never use an abrasive cleaner to clean the Bacon Pro cookware.
- Turn on the hot water on your sink and allow it to flow hot.
- Give the cookware a quick rinse with an in-sink spray nozzle to remove any left-over bacon residue.
- Place the cookware upside down in the lower rack and wash it with your next dishwasher load as you might under normal conditions.

Tip: The bottom of the Bacon Pro is slightly concave, so if you will tilt it so that it rests at a bit of an angle, the rinse water will not build up on the bottom and it will come out completely dry when your dishwasher load is finished.

Washing By Hand

The molded copolymer material of the Bacon Pro is durable, but you should take care of the easy-clean surface. The surface is best maintained by avoiding the use of abrasive cleaners and scrub brushes.

- Always dispose of the bacon grease prior to cleaning.
- Never use an abrasive cleaner to clean the Bacon Pro cookware.
- Turn on the hot water on your sink and allow it to flow hot.
- Give the cookware a quick rinse with an in-sink spray nozzle to remove any left-over bacon residue.
- Spray a little hot water inside the dish and add some liquid detergent and swirl it around the inside of the dish.
- Take a clean sponge or dish cloth a wipe around all of the surface until it is all soapy and rinse. Dry using a soft cloth.

Microwave Oven Model # _____ Oven Watts _____

Cook Notes:

(Note example)

Slice Thickness _____, *Number of Slices* _____, *Cook Time* _____

Outcome:



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