Baked Right: The pan to perfection

Instruction Manual
Hello! What is this product

Baked Right is a pan that allows its user to make the perfect baked goods/meals in any conventional oven, while minimizing any cooking mishaps (such as undercooking/overcooking meals)!

Baked Right pans are paired with mobile app, so that it is easily accessible and affordable!

Purpose: To bake food, the way you want it!
How does it work? Science behind the product

**Sensors**
- The pan is created to have sensors along the interior and exterior of the pan.
- Interior sensors detect the heat of the actual substance you are baking. It calculates the thermodynamics transferred from the pan's environment to the substance in the pan.
- Exterior sensors detect the accurate heat of the environment (temp. in oven).
- Sensors are used to calculate the most accurate cooking time.
- Sensors prevent any meal from being overcooked or undercooked.

**Settings**
- There are different Settings for different baked goods! These include: cake, pies, brownies, lasagna, casserole, and many other options.
- Different Settings utilize sensors in different ways. For example, the pie Setting will use sensors to determine the desired texture for crust and filling, while cake Setting will use sensors to determine that cake is moist and that all ingredients are fully cooked.
- With Baked Right pans, overcooking and undercooking is almost impossible.
“Recalculating your route”

- The same way a GPS might recalculate your estimated arrival time, Baked Right pans are created to consistently check its data so that it gives users the most accurate baking time.
- Why? Because every oven is different and often, temperatures can vary. Sensors on the exterior of the pan, will know the exact temperature of surroundings and use it for data.
- In order to cook to perfection, Baked Right pans will check its data every 10 minutes. It will also notify users (through the app) when the meal is 5 minutes to completion, 3 minutes to completion, 1 minute to completion, and when the meal is completely finished.
- App will vigorously notify user when meal is finished, in order to prevent burning, overcooking, or fire hazard.
- Users can then make edits to their Baked Right app, which will change baking times according to the user’s liking
- Ex: if a user would like a more crispy pie, they might adjust their app settings so that the pie is just slightly overcooked.
Step 1

Download the Baked Right app and connect it to your Baked Right pans.
The Baked Right app is available on any smartphone device. This app will be used to notify you on the progress of your meal and allow you to make edits to your recipes.
Upon logging in, click the + in the top right corner and type in serial number that comes with the pan packaging. Serial number is 6 digits and it highlighted in yellow (inside packaging).
Step 2
Prepare your desired meal in Baked Right pan
Pan Diagrams

inside of pan

outside of pan

paired with app on phone

→ interior sensors

→ exterior sensors
Step 3
After preheating oven, insert pan into oven
Make sure to log into Baked Right App and click on the pan in use, which should appear on the home page. It should say that pan is “in use.” If this does not show up, take pan out of oven and call customer service.
Step 4

Monitor app and be aware of notifications on estimated cooking time.
User should receive updates, that communicate estimated cooking time for prepared meal.
Step 5

When alerted, take pan out of oven
Please handle all hot objects with care! Take pan out and place in a safe place away from children and animals. Wait for meal to cool before proceeding to consume meal.
Step 6
Try your meal, make edits to your desired cooking time on app.
After trying your meal, return to the Baked Right app. Rate your meal and make adjustments to estimated time, so that it fits your liking. The next time you cook your meal, these settings will be in place.
Baked Right pans are meant to be paired with app. Baked Right pan has an easy layout, available to ages 16 and up.
Recap: Why should I use Baked Right?

- Allows you to bake meals, the way YOU want
- It’s almost impossible to overcook or undercook baked goods with Baked Right’s sensor technology
- Human’s in the loop: Baked Right still allows you to make edits to your baking style
- Easy to use with mobile device application
Big concept: Sublime

We hope that user’s will find enjoyment in our product and use it to bake to perfection!