

Wilton 2105-442

Wilton Excelle Elite 9-Inch Non-Stick Tart and Quiche Pan User Manual

Model: **2105-442** | Brand: **Wilton**

PRODUCT OVERVIEW

The Wilton Excelle Elite 9-Inch Non-Stick Tart and Quiche Pan is designed for baking delicious fruit tarts with fluted edges and savory quiches. This two-piece pan set features a removable bottom for easy serving and a non-stick surface for effortless release and minimal cleanup. Crafted from durable steel, it ensures consistent baking results and long-lasting performance.

Key Features:

- **Dual Delight:** Versatile design perfect for both sweet tarts and savory quiches.
- **Removable Bottom:** Facilitates easy removal of baked goods without damaging the delicate crust.
- **Non-Stick Coating:** Ensures quick release of food and simplifies the cleaning process.
- **Durable Steel Construction:** Provides even heat distribution for consistent baking and long-term durability.
- **Effortless Maintenance:** Designed for easy cleaning, including dishwasher safety.

SETUP

Before first use, wash the tart pan thoroughly with warm, soapy water. Rinse and dry completely. For optimal non-stick performance, it is recommended to lightly grease the pan before each use, especially for the first few uses.



Image: The Wilton Exceller Elite 9-Inch Tart and Quiche Pan, showcasing its two-piece design with a removable base.

OPERATING INSTRUCTIONS

This tart pan is designed for use in conventional ovens. The pan is oven safe up to 450°F (232°C).

General Baking Tips:

- **Pre-baking Crusts (Blind Baking):** For recipes requiring a crisp crust, especially with wet fillings like quiches, it is often recommended to pre-bake the crust. Place your dough into the pan, trim excess, and prick the bottom with a fork. You may use pie weights or dried beans on parchment paper to prevent the crust from bubbling. Bake according to your recipe's instructions, typically 10-15 minutes at 375°F (190°C), until lightly golden.
- **Adding Filling:** Once the crust is prepared (either pre-baked or raw, depending on the recipe), carefully pour or spread your tart or quiche filling into the pan.
- **Baking with Filling:** Return the pan to the oven and bake at the temperature and for the duration specified in your recipe. The non-stick coating ensures easy release once baked.
- **Cooling:** Allow the tart or quiche to cool slightly in the pan before attempting to remove it. This helps the structure set.

Removing Baked Goods:

The removable bottom feature makes serving simple. Once cooled, gently push up the bottom of the pan to release the tart or quiche from the fluted ring. You can then slide the baked item off the base onto a serving plate.



Image: A vibrant fruit tart, perfectly baked with fluted edges, demonstrating the ease of removal from the pan's base.



Image: Another view of a beautifully baked tart, highlighting the intact fluted crust after being released from the pan.

Proper care will extend the life of your Wilton Excelle Elite Tart and Quiche Pan.

- **Cleaning:** The pan is dishwasher safe for convenience. For best results and to preserve the non-stick coating, hand washing with warm, soapy water is recommended. Avoid abrasive cleaners or scouring pads that could scratch the surface.
- **Drying:** Ensure the pan is completely dry before storing to prevent rust.
- **Storage:** Store the pan in a dry place. If stacking with other bakeware, place a soft cloth or paper towel between pans to protect the non-stick surface.

Your browser does not support the video tag.

Video: An official Wilton video showcasing the brand's commitment to baking and decorating, highlighting the ease of use and quality of their products, including bakeware.

TROUBLESHOOTING

While the Wilton Excelle Elite pan is designed for optimal performance, here are some tips for common baking concerns:

- **Sticking:** If food begins to stick, ensure the pan was lightly greased before use. Over time, non-stick coatings can degrade; proper care (avoiding metal utensils, harsh cleaners) helps prolong its life.
- **Leaking (for wet fillings):** The removable bottom design is excellent for release but can sometimes allow very thin liquids to seep through if the crust is not properly sealed or pre-baked. Blind baking the crust as described in the "Operating Instructions" section is crucial for liquid-based fillings like quiches.
- **Uneven Baking:** Ensure your oven temperature is accurate and that the pan is placed in the center of the oven for even heat circulation.

SPECIFICATIONS

| Feature | Detail |
|-----------------------------|--|
| Brand | Wilton |
| Model Number | 2105-442 |
| Material | Steel |
| Color | Silver |
| Shape | Round |
| Special Feature | Nonstick, Removable Bottom |
| Included Components | 2-piece tart pan with removable bottom |
| Item Dimensions (D x W x H) | 9"D x 9"W x 1"H (22.8 cm diam. x 2.8 cm) |
| Item Diameter | 9 Inches |
| Oven Safe Temperature | Up to 450°F (232°C) |
| Dishwasher Safe | Yes |

WARRANTY AND SUPPORT

The Wilton Excelle Elite Non-Stick Tart and Quiche Pan comes with a **10-Year Manufacturer Warranty**.

For further assistance, product information, or warranty claims, please visit the official Wilton website or contact Wilton customer support.

For more information about the chemicals in this product, please visit [Wilton.com/california-ab-1200](https://www.wilton.com/california-ab-1200).