

[Manuals.plus](#) /

› [Pampered Chef](#) /

› Pampered Chef Nonstick Cake Pan Set with Bonus Checkerboard Insert Instruction Manual

Pampered Chef 9611

Pampered Chef Nonstick Cake Pan Set with Bonus Checkerboard Insert Instruction Manual

Model: 9611

INTRODUCTION

This manual provides instructions for the proper use and care of your Pampered Chef Nonstick Cake Pan Set with Bonus Checkerboard Insert. Please read these instructions thoroughly before first use to ensure optimal performance and longevity of your product.

COMPONENTS

Your Pampered Chef Nonstick Cake Pan Set includes the following items:

- Three (3) 9-inch Nonstick Cake Pans
- One (1) Checkerboard Insert
- Instruction and Use & Care Guide (this document)



Image: The Pampered Chef Nonstick Cake Pan Set, showing three round cake pans and the checkerboard insert.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Initial Cleaning:** Before first use, wash all cake pans and the checkerboard insert thoroughly with warm, soapy water. Rinse completely and dry immediately. This removes any manufacturing residues.
3. **Seasoning (Optional):** While the pans are nonstick, a light coating of baking spray or shortening on the interior surface before each use can further enhance release and protect the nonstick coating.



Image: A close-up view of the interior of a Pampered Chef nonstick cake pan, highlighting the nonstick surface.

OPERATING INSTRUCTIONS

General Baking

- Always preheat your oven to the temperature specified in your recipe.
- For best results, grease and flour pans or use baking spray, even with nonstick surfaces, especially for delicate cakes.
- Fill pans no more than two-thirds full to allow for rising.
- Place pans on a center oven rack for even baking.
- Allow cakes to cool in the pans for 10-15 minutes before inverting onto a wire rack to cool completely.

Creating a Checkerboard Cake

The bonus checkerboard insert allows you to create visually appealing cakes with alternating colors. Follow these steps:

1. **Prepare Batters:** Prepare two or three different colored cake batters according to your recipe. Ensure batters are of similar consistency.
2. **Position Insert:** Place the checkerboard insert into one of the 9-inch cake pans.
3. **Fill Sections:** Carefully spoon alternating colors of batter into the concentric rings of the insert. For example, fill the outer ring with color A, the middle ring with color B, and the inner ring with color A.
4. **Remove Insert:** Gently lift the checkerboard insert straight up and out of the pan, leaving the batter in its distinct rings.

- 5. **Repeat:** Repeat this process for the remaining two cake pans, alternating the color patterns to ensure a checkerboard effect when stacked. For example, if the first pan has A-B-A, the second could have B-A-B, and the third A-B-A again.
- 6. **Bake:** Bake the cakes according to your recipe's instructions.
- 7. **Assemble:** Once cooled, stack the cake layers, aligning the patterns to create the checkerboard design.

Recipe Suggestion: The included Use and Care guide often features a recipe for Fantasy Fudge Brownie Cake, which can be adapted for the checkerboard design.

CARE AND MAINTENANCE

- **Hand Washing Only:** To preserve the nonstick coating, **hand wash** all pans and the checkerboard insert with warm, soapy water. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the nonstick surface.
- **Drying:** Dry thoroughly immediately after washing to prevent water spots and maintain the pan's finish.
- **Storage:** Store pans carefully to prevent scratching the nonstick surface. If stacking, place a paper towel or soft cloth between pans.
- **Heat Resistance:** These pans are designed for oven use. Avoid using them on stovetops or under broiler elements.

TROUBLESHOOTING

Cake sticks to pan:
Ensure pans were properly greased and floured (or sprayed) before adding batter. Allow cakes to cool sufficiently in the pan before attempting to remove them. Over-baking can also cause sticking.

Uneven baking:
Verify your oven temperature with an oven thermometer. Ensure pans are placed on a center rack and not overcrowded in the oven, which can restrict air circulation.

Nonstick coating appears damaged:
Avoid using metal utensils, sharp objects, or abrasive cleaners. Always use silicone, plastic, or wooden utensils with nonstick bakeware.

SPECIFICATIONS

Brand	Pampered Chef
Model Number	9611
Material	Steel
Special Feature	Nonstick
Color	Black
Shape	Round
Number of Items	3 (Pans) + 1 (Insert)
Capacity	9 inches (diameter)
Item Dimensions (D x W x H)	2"D x 12"W x 11.99"H (approximate for one pan)

Item Weight	703 g (approximate total)
Product Care Instructions	Hand Wash
UPC	099901096113

WARRANTY AND SUPPORT

Specific warranty information for this product is not provided in the available data. For warranty details or customer support, please refer to the official Pampered Chef website or contact their customer service directly. Keep your purchase receipt as proof of purchase.

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