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Wilton 2105-2500

Wilton Nascar Cake Pan Instruction Manual

Model: 2105-2500

Brand: Wilton

INTRODUCTION

This manual provides instructions for the proper use and care of your Wilton Nascar Cake Pan. Designed for creating fun, race car-themed cakes, this aluminum pan ensures even heat distribution for optimal baking results. Follow these guidelines to achieve the best performance and longevity from your bakeware.



Image: The Wilton Nascar Cake Pan, showcasing its detailed race car shape, ready for baking.

SAFETY INFORMATION

- Always use oven mitts or heat-resistant gloves when handling hot bakeware to prevent burns.
- Do not place the hot pan directly on heat-sensitive surfaces. Use a trivet or cooling rack.
- Ensure the pan is clean and dry before each use to prevent sticking and ensure food safety.
- This pan is oven safe. Do not use on stovetops, in microwaves, or under broiler elements, as this can damage the pan and pose a safety risk.

SETUP AND FIRST USE

Unpacking

Carefully remove the cake pan from its packaging. Inspect the pan for any damage, such as dents or scratches, that may have occurred during shipping. If damage is found, contact Wilton customer support.

Before First Use

Wash the pan thoroughly with warm, soapy water. Rinse completely and dry immediately with a soft cloth to prevent water spots or corrosion. For optimal non-stick performance and to ensure easy release, condition the pan by lightly greasing and flouring the entire interior surface before its first baking use, even if using a non-stick spray.

OPERATING INSTRUCTIONS

Baking Your Cake

1. **Prepare Batter:** Prepare your favorite cake batter according to recipe instructions. This pan is designed to hold one standard cake mix.
2. **Prepare Pan:** Thoroughly grease and flour the interior of the Nascar cake pan. Ensure all intricate details of the race car design are coated to prevent sticking. Alternatively, use a baking spray with flour.
3. **Fill Pan:** Pour the cake batter evenly into the pan. Do not overfill; leave approximately 1 inch from the top edge to allow for the cake to rise during baking.
4. **Bake:** Bake according to your recipe's temperature and time guidelines. Due to the pan's unique shape and aluminum material, baking times may vary slightly. Monitor the cake closely.
5. **Check Doneness:** To check for doneness, insert a wooden skewer or toothpick into the center of the cake. If it comes out clean, the cake is ready.
6. **Cooling:** Allow the cake to cool in the pan on a wire rack for 10-15 minutes. This allows the cake to firm up before removal.
7. **Remove Cake:** Carefully invert the pan onto the wire rack to release the cake. Allow the cake to cool completely on the rack before decorating.

Decorating Your Nascar Cake

The Wilton Nascar Cake Pan typically comes with a recipe and decorating instructions to help you create an authentic race car design. Use frosting, edible colors, and other decorations to bring your Nascar cake to life. Refer to the included decorating guide for specific tips and techniques to highlight the details of the pan's design.

MAINTENANCE AND CARE

Cleaning

This Wilton Nascar Cake Pan is **not dishwasher safe**. Hand wash the pan immediately after each use with warm, soapy water. Use a soft sponge or cloth to avoid scratching the aluminum surface. For stubborn residue, soak the pan in warm water for a short period before cleaning. Avoid abrasive cleaners or scouring pads, as these can damage the pan's finish.

Drying

Dry the pan completely with a soft towel immediately after washing. This prevents water spots and helps

maintain the pan's finish and integrity.

Storage

Store the pan in a dry place. To prevent scratches and preserve the pan's shape, avoid stacking other heavy bakeware directly on top of the pan without a protective layer, such as a paper towel or cloth, in between.

TROUBLESHOOTING

Cake Sticking to Pan

- **Solution:** Ensure thorough greasing and flouring of the pan, especially in detailed areas, before adding batter. Allow the cake to cool sufficiently in the pan (10-15 minutes) before attempting to remove it.

Uneven Baking

- **Solution:** Verify your oven temperature with an oven thermometer. Ensure the pan is placed in the center of the oven for even heat circulation. Avoid opening the oven door frequently during baking.

Dents or Scratches

- **Prevention:** Handle the aluminum pan with care. Avoid using metal utensils that can scratch the surface. Store properly to prevent accidental damage from other kitchen items.

SPECIFICATIONS

Feature	Detail
Brand	Wilton
Model Number	2105-2500
Material	Aluminum
Dimensions	15-3/4 inches (L) x 8-3/4 inches (W) x 2 inches (H)
Capacity	Holds one standard cake mix
Oven Safe	Yes
Dishwasher Safe	No
Care Instructions	Hand Wash Recommended
UPC	070896899491

WARRANTY AND SUPPORT

For specific warranty information or product support, please refer to the official Wilton website or contact Wilton customer service directly. Keep your purchase receipt for any warranty claims. Wilton is committed

to providing quality products and support.

Wilton Official Website: www.wilton.com

Wilton Customer Service: Refer to the website for contact details.