

Wilton 2105-6713

Wilton Barney Full-body Waving Cake Pan Instruction Manual (Model 2105-6713)

INTRODUCTION

This instruction manual provides essential information for the proper use, care, and maintenance of your Wilton Barney Full-body Waving Cake Pan, Model 2105-6713. Please read these instructions thoroughly before first use to ensure optimal baking results and to prolong the life of your bakeware.

PRODUCT OVERVIEW

The Wilton Barney Full-body Waving Cake Pan is designed to create a detailed cake in the shape of the beloved character, Barney. Crafted from quality aluminum, this bakeware promotes even heat distribution, ensuring cakes bake thoroughly with moist interiors and gently browned surfaces. Its lightweight yet durable construction helps retain the pan's shape and transfers intricate detailing clearly to the cake surface.



Image 1: Front view of the Wilton Barney Full-body Waving Cake Pan, showcasing the character's full body and waving pose.

Key Features:

- Contoured cake pan featuring the Barney character.

- Constructed from quality aluminum for even heat distribution and durability.
- Designed to produce realistic and recognizable detailing.
- Accommodates a standard 2-layer cake mix.
- Includes baking and decorating instructions (typically found on product packaging or accompanying recipe card).

SETUP AND PREPARATION

Before using your Wilton Barney cake pan for the first time, and for each subsequent use, proper preparation is crucial to prevent sticking and ensure easy release of your cake.

1. **Wash Thoroughly:** Wash the pan in warm, soapy water using a soft sponge. Rinse completely and dry immediately to prevent water spots.
2. **Grease and Flour:** For best results, generously grease the interior of the pan with solid vegetable shortening or a non-stick baking spray. Ensure all crevices and details are coated. Then, lightly flour the pan, tapping out any excess flour. For chocolate cakes, use cocoa powder instead of flour for a better finish.
3. **Preheat Oven:** Preheat your oven to the temperature specified in your cake recipe.

OPERATING INSTRUCTIONS

Follow these steps to bake a cake using your Wilton Barney cake pan:

1. **Prepare Cake Mix:** Prepare your favorite 2-layer cake mix according to package directions.
2. **Fill Pan:** Pour the prepared cake batter into the greased and floured pan. Fill the pan approximately two-thirds full to allow for rising.
3. **Bake:** Place the pan on a baking sheet for easier handling and to catch any potential overflow. Bake in the preheated oven according to your recipe's instructions. Baking times may vary slightly due to the pan's unique shape and material. To check for doneness, insert a wooden pick into the center of the cake; if it comes out clean, the cake is ready.
4. **Cool:** Once baked, remove the pan from the oven and let it cool on a wire rack for 10-15 minutes. This allows the cake to set and makes it easier to remove.
5. **Invert and Release:** Carefully invert the pan onto a wire rack. Gently lift the pan away from the cake. If the cake does not release easily, allow it to cool for a few more minutes before trying again.

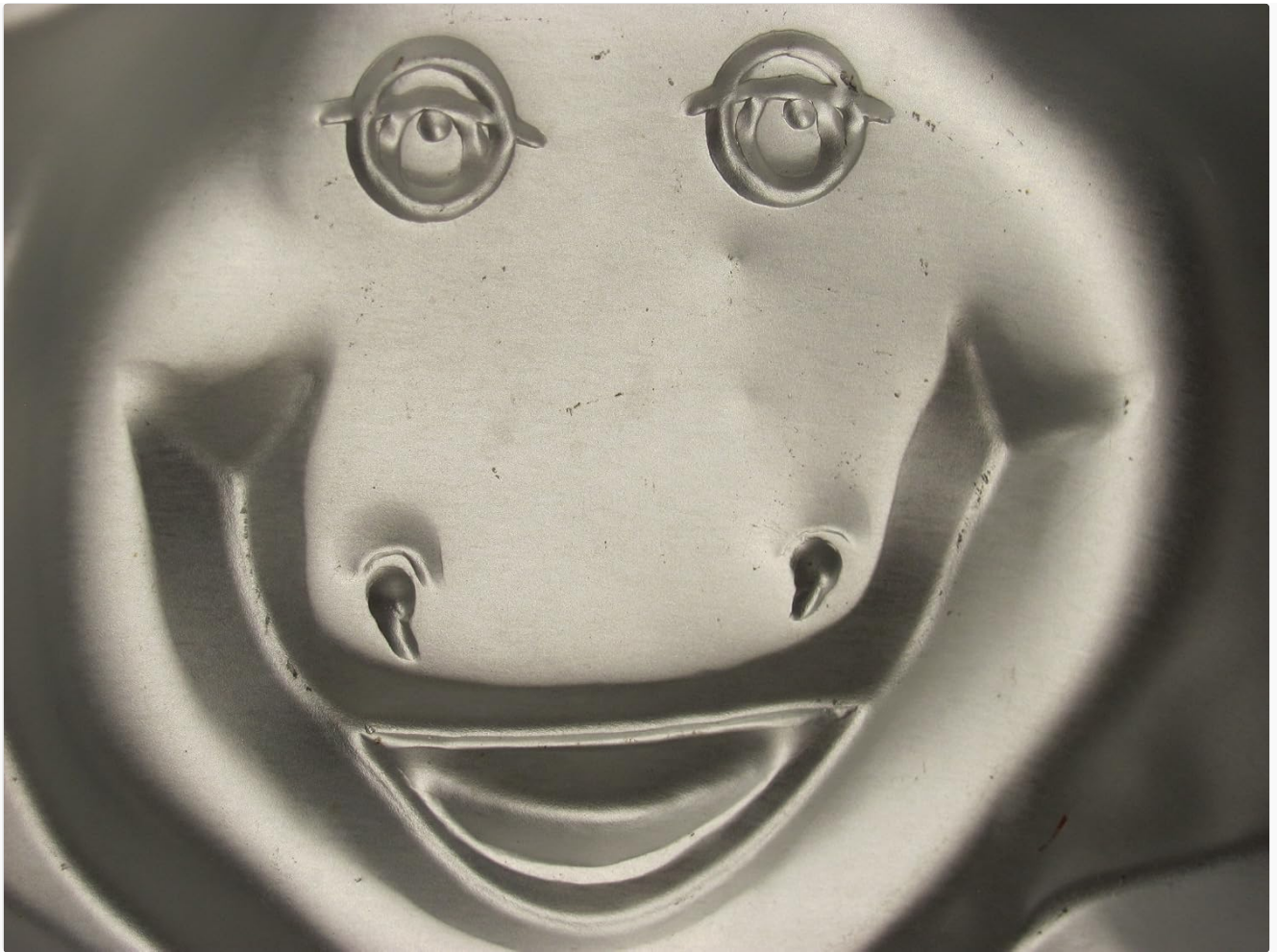


Image 2: Close-up view of the pan's surface, highlighting the detailed facial features of the Barney character.



Image 3: Close-up view of the pan's surface, showing the intricate details of Barney's hand and foot.

Once the cake is fully cooled, it is ready for decorating. Refer to the decorating instructions that came with your pan for specific design ideas.

CARE AND MAINTENANCE

Proper care will ensure your Wilton Barney cake pan remains in excellent condition for many uses.

- **Hand Wash Recommended:** Although aluminum bakeware can sometimes be listed as dishwasher safe, hand washing is strongly recommended. Dishwasher detergents can be corrosive and may dull the finish, discolor the aluminum, or reduce the effectiveness of any non-stick properties over time. Wash in warm, soapy water with a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or metal utensils, as these can scratch the pan's surface.
- **Rinse and Dry Immediately:** After washing, rinse thoroughly and dry the pan completely with a soft towel to prevent water spots and mineral buildup.
- **Storage:** Store the pan in a dry place. To prevent scratches, avoid stacking other heavy bakeware directly inside the pan without a protective layer (e.g., a paper towel or cloth).

TROUBLESHOOTING

Most common issues with cake pans relate to cake release. Follow these tips if you encounter problems:

- **Cake Sticking:** Ensure the pan is thoroughly greased and floured, paying extra attention to all intricate details. Allow the cake to cool in the pan for the recommended 10-15 minutes before attempting to invert it. If it still

sticks, gently tap the pan on a counter or use a thin, flexible spatula around the edges.

- **Uneven Baking:** Ensure your oven is preheated correctly and that the pan is placed on a level rack in the center of the oven. Aluminum pans conduct heat efficiently, but oven hot spots can still cause uneven baking.
- **Dull Finish/Discoloration:** This is often caused by dishwasher detergents or harsh cleaners. Hand washing with mild soap and immediate drying will help maintain the pan's appearance.

SPECIFICATIONS

Detailed specifications for the Wilton Barney Full-body Waving Cake Pan, Model 2105-6713:

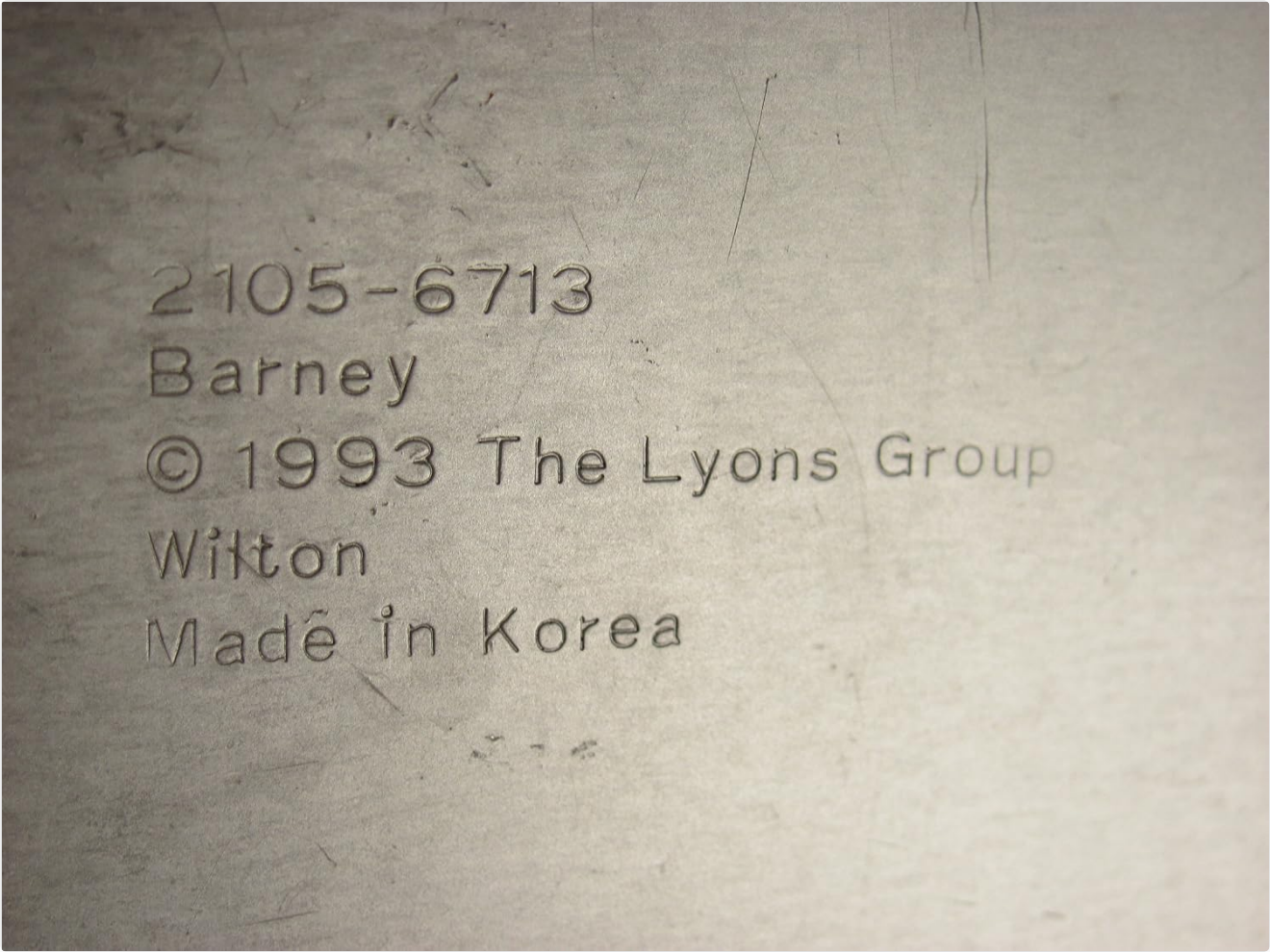


Image 4: Underside of the cake pan, displaying the model number (2105-6713), brand, and copyright information.

Attribute	Detail
Model Number	2105-6713
Brand	Wilton
Material	Aluminum
Color	Silver
Shape	Cartoon (Barney Full-body Waving)
Capacity (Depth)	2 Inches
Product Dimensions	11.7 x 1.7 x 16 inches

Item Weight	7.2 ounces
Oven Safe	Yes
Upper Temperature Rating	250 Degrees Celsius (482 Degrees Fahrenheit)
Product Care Instructions	Hand Wash

WARRANTY AND SUPPORT

Wilton products are manufactured to high-quality standards. For specific warranty information or product support, please refer to the original product packaging or visit the official Wilton website. You may also contact Wilton customer service directly for assistance with your cake pan.

Wilton Customer Service: For inquiries, please visit [Wilton's Contact Us page](#).

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question