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Fat Daddio's PSF-93

Fat Daddio's PSF-93 Round Springform Pan Instruction Manual

Model: PSF-93 | Brand: Fat Daddio's

Product Overview

The Fat Daddio's ProSeries Springform Pan (Model PSF-93) is designed for baking a variety of cheesecakes, specialty desserts, and no-bake confections. This versatile pan is suitable for thick batters and various homemade recipes including quiches, pastries, brownies, lasagnas, deep-dish pizzas, and frozen desserts. Its 3-inch depth is ideal for creating graham cracker crumb crusts or incorporating layers of caramel, chocolate chips, cream cheese, or fresh fruit.

The pan is constructed from 17-gauge, anodized aluminum, ensuring even heating and durability. It is temperature-rated up to 550°F (285°C). The seamless, straight-sided design with a rolled rim offers easy handling. Unlike dark non-stick coated bakeware, the silver matte anodized aluminum finish heats faster and cools quicker, which helps prevent overbaking once removed from the oven. It is safe and non-reactive with citrus-based recipes and will not rust, peel, or flake. The pan is free from extra metals, chemical additives, dyes, CFC’s, PFAS, PTFE’s, or PFOA’s.



Image: The Fat Daddio's PSF-93 Round Springform Pan, showcasing its two-piece design with a latch.

Features

- **Anodized Aluminum Construction:** Provides even heating and cooling, preventing hot spots and ensuring consistent baking.
- **Rust-Proof Finish:** Durable matte finish resists rust, peeling, and flaking.
- **Springform Latch:** Allows for effortless release of baked goods, preserving their shape.
- **Raised Base with Overflow Tray:** The base features a raised edge to help contain minor leaks, keeping your oven cleaner.
- **Seamless Design:** Straight sides and a rolled rim for easy handling and professional results.
- **Safe Materials:** Free from harmful chemicals like PFOA, PTFE, and PFAS.

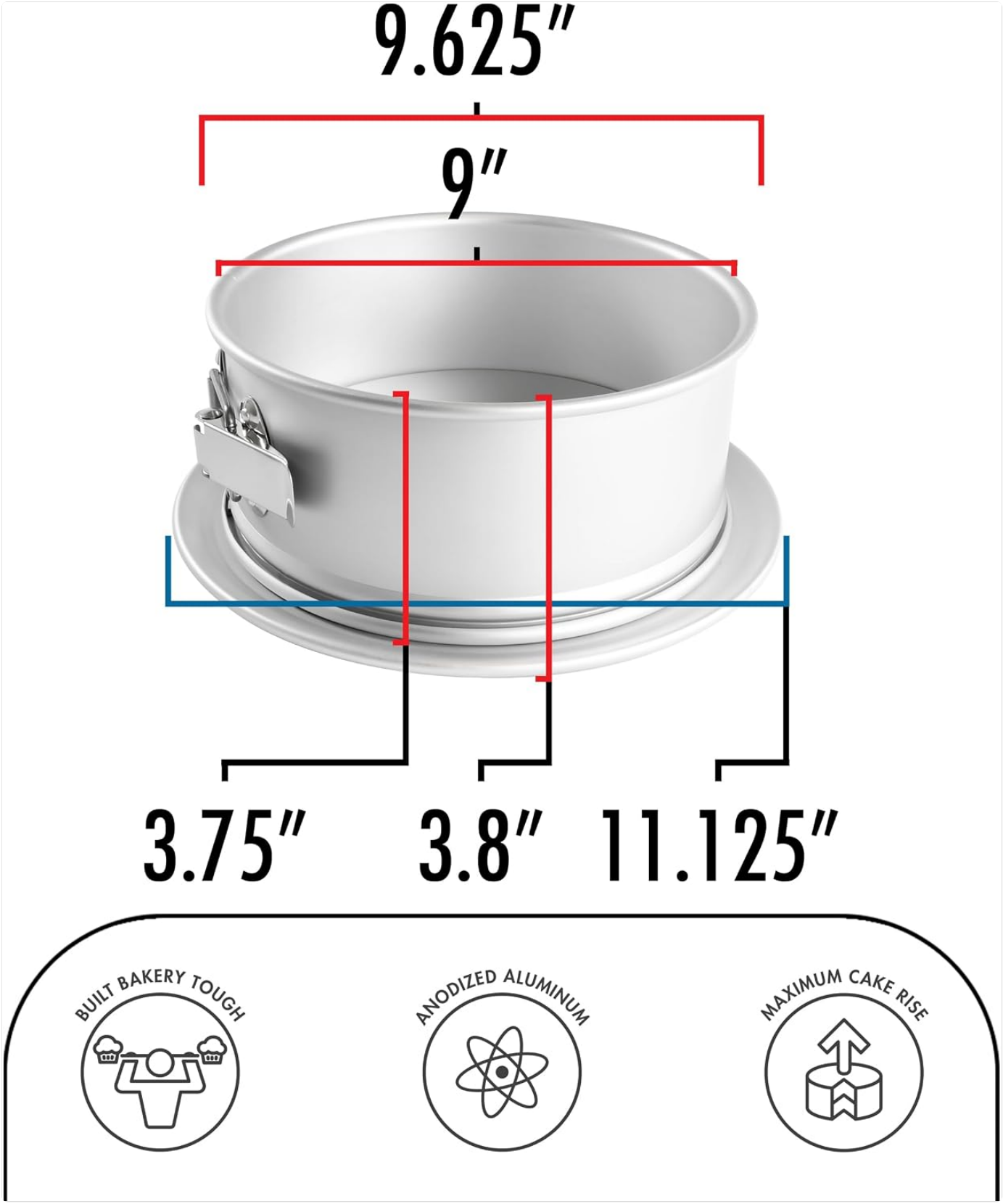


Image: Diagram illustrating the dimensions of the Fat Daddio's Springform Pan, showing a 9-inch diameter and 3-inch height.

Setup and Assembly

Initial Use

1. Before first use, wash the pan thoroughly with warm, soapy water.

2. Ensure all parts are completely dry before assembly.

Assembling the Springform Pan

- Place the round base onto a flat surface.
- Expand the outer ring by opening the latch.
- Position the outer ring around the base, ensuring the base fits snugly into the groove at the bottom of the ring.
- Close the latch firmly to secure the ring around the base. The pan is designed to create a tight seal when properly assembled.

Important: Align the top and bottom arrows (next to the buckle) to ensure a proper seal. The pan is not designed for thin batters. For particularly sticky or delicate cakes, consider lining the bottom with parchment paper.

Video: A demonstration of assembling and using the Fat Daddio's Springform Pan, including preparing it for baking and releasing a cake. This video is provided by a seller.

Operating Instructions (Baking Tips)

Preparing the Pan for Baking

- Prepare the pan according to your recipe. This may involve a traditional flour and grease method or using baking spray.
- For cheesecakes or delicate items, lining the bottom with parchment paper is recommended for easier removal.

Baking

- The anodized aluminum ensures even heat distribution for consistent baking.
- The pan is oven safe up to 550°F (285°C).
- Suitable for use with toaster ovens, air fryers, and pressure cookers.

Cooling and Release

- Allow cakes and cheesecakes to cool at room temperature before attempting to release.
- Refrigerate cheesecakes for several hours or overnight for best results before releasing.
- To release, simply open the springform latch and lift the outer ring away from the base.



Image: A perfectly baked cake still inside the Fat Daddio's Springform Pan, demonstrating its capacity.

Video: An official video from Fat Daddio's showcasing the features and ease of use of their springform pans for various baked goods.

Care and Maintenance

Cleaning

- **Handwash Recommended:** To preserve the anodized finish, handwash the pan with warm, soapy water.
- Avoid abrasive cleaners, scouring pads, or harsh chemicals, as these can damage or discolor the aluminum.
- The pan is **NOT** dishwasher safe. Dishwasher detergents can cause discoloration and damage to the anodized finish.
- Ensure all parts are thoroughly dried after washing to prevent water spots.

Storage

- Store the pan in a dry place.
- To prevent scratches, avoid stacking other metal items directly inside the pan without a protective layer.

Troubleshooting

Leaking Batter

- **Check Assembly:** Ensure the outer ring is correctly seated in the base's groove and the latch is firmly closed.
- **Batter Consistency:** This pan is not designed for very thin, liquid-like batters. For such batters, consider using a water bath or a different pan type.
- **Parchment Paper:** For added security, especially with delicate recipes, line the bottom of the pan with parchment paper.

Specifications

Model Number	PSF-93
Brand	Fat Daddio's
Material	Anodized Aluminum
Color	Silver
Shape	Round
Item Diameter	9 Inches
Item Dimensions (D x W x H)	11.13"D x 11.13"W x 3.8"H
Item Weight	1 Pound
Capacity	1538 Milliliters
Oven Safe	Yes
Upper Temperature Rating	550°F (285°C)
Dishwasher Safe	No (Handwash Recommended)

Warranty and Support

The Fat Daddio's PSF-93 Round Springform Pan comes with a **Lifetime Warranty** from the manufacturer. For warranty claims or product support, please contact Fat Daddio's customer service directly or visit their official website.
For additional information, tips, and recipes, visit the Fat Daddio's Store on Amazon.

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