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› Wilton Recipe Right Mini Loaf Pan (Set of 3) Instruction Manual

## Wilton 2105-989

# Wilton Recipe Right Mini Loaf Pan (Set of 3) Instruction Manual

Brand: Wilton | Model: 2105-989

## INTRODUCTION

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Thank you for choosing the Wilton Recipe Right Mini Loaf Pan set. This set includes three mini loaf pans designed for baking various items such as pound cakes, cornbread, and homemade breads. Constructed from heavy-gauge steel with a non-stick coating, these pans promote even heating and easy food release. This manual provides essential information for the proper use, care, and maintenance of your new bakeware.



Image: The Wilton Recipe Right Mini Loaf Pan set, showing three individual pans.

## PRODUCT FEATURES

- **Heavy-Gauge Steel Construction:** Ensures even heat distribution for consistent baking results and a perfectly browned finish.
- **Non-Stick Coating:** Facilitates effortless food release and simplifies cleanup.
- **Wide Handles:** Designed for a secure grip, even when using oven mitts.
- **Optimal Oven Space:** The mini size allows for efficient use of oven space, enabling baking multiple items simultaneously.
- **Versatile Use:** Suitable for baking mini loaves, pound cakes, cornbread, quiches, meatloaf, and more.
- **Dishwasher Safe:** Designed for convenient cleaning.



Image: Features of the Wilton Recipe Right pans, highlighting PFAS-free, USA design, and dishwasher safety.



Image: Mini loaves baked in the pans, illustrating the non-stick coating's effectiveness.

## SETUP AND FIRST USE

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1. **Unpack:** Remove all packaging materials and labels from the loaf pans.
2. **Wash:** Before first use, wash the pans thoroughly in warm, soapy water. Rinse and dry completely.
3. **Season (Optional but Recommended):** For enhanced non-stick performance and longevity, lightly grease the interior of the pans with cooking oil or baking spray before each use, even with the non-stick coating.

## OPERATING INSTRUCTIONS (BAKING GUIDELINES)

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1. **Preheat Oven:** Always preheat your oven to the temperature specified in your recipe. The pans are oven safe up to 450°F (232°C).
2. **Prepare Pans:** Lightly grease the interior of each mini loaf pan with butter, shortening, or non-stick baking spray. This helps ensure easy release and contributes to a golden crust.
3. **Fill Pans:** Pour or spoon your batter into the prepared pans. Avoid overfilling; typically, fill pans about two-thirds full to allow for rising.
4. **Bake:** Place the filled pans in the preheated oven. Baking times may vary slightly from standard loaf pan recipes due to the smaller size. Monitor your baked goods closely.
5. **Check for Doneness:** Insert a toothpick into the center of the loaf. If it comes out clean, the loaf is done.

6. **Cool:** Once baked, remove the pans from the oven and place them on a wire rack. Allow the loaves to cool in the pans for 10-15 minutes before inverting them onto the wire rack to cool completely. This prevents sticking and ensures proper cooling.



Image: Baked mini loaves arranged, illustrating how the pans optimize oven space.

Your browser does not support the video tag.

Video: A demonstration of the non-stick properties of the Wilton Mini Loaf Pans, showing easy release of baked goods.

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Video: A size comparison of mini loaves, highlighting the practical dimensions of the Wilton Mini Loaf Pans for individual servings.

## CARE AND MAINTENANCE

- **Cleaning:** The pans are dishwasher safe. For best results and to prolong the life of the non-stick coating, hand washing with warm, soapy water and a soft sponge is recommended. Avoid abrasive cleaners or scouring pads that can damage the non-stick surface.
- **Drying:** Dry thoroughly after washing to prevent water spots and rust.
- **Storage:** Store pans in a dry place. To prevent scratching the non-stick surface when stacking, place a paper towel or cloth between pans.
- **Avoid Metal Utensils:** Do not use metal spatulas or sharp objects directly on the pan surface, as this can scratch and damage the non-stick coating. Use silicone, plastic, or wooden utensils.

## TROUBLESHOOTING

- **Food Sticking:** Ensure pans are properly greased before adding batter. If using older pans, the non-stick coating may degrade over time. Ensure correct baking temperature and time.
- **Uneven Baking:** Verify your oven temperature with an oven thermometer. Ensure pans are placed in the center of the oven for optimal air circulation.
- **Darkening of Baked Goods:** If baked goods are browning too quickly, reduce oven temperature slightly or cover loosely with aluminum foil during the last portion of baking.

## SPECIFICATIONS

<b>Model Number</b>	2105-989
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<b>Material</b>	Heavy-Gauge Steel
<b>Color</b>	Black
<b>Shape</b>	Rectangular
<b>Size (each pan)</b>	5.75 x 3 inches (14.6 x 7.6 cm)
<b>Item Dimensions (D x W x H)</b>	3"D x 5.74"W x 2.12"H
<b>Weight (each pan)</b>	Approximately 3.36 ounces (95 grams)
<b>Oven Safe Temperature</b>	Up to 450°F (232°C)
<b>Dishwasher Safe</b>	Yes



Image: A visual representation of the mini loaf pan dimensions (5.75 inches length, 3 inches width).

## WARRANTY INFORMATION

Wilton provides a **5-year warranty** for this product. This warranty covers manufacturing defects under normal household use. Please retain your proof of purchase for any warranty claims. For specific details regarding the warranty, please refer to the official Wilton website or contact customer support.

## SUPPORT

For further assistance, product inquiries, or to report any issues, please visit the official Wilton website or contact their customer support department. Contact information can typically be found on the product packaging or the brand's website.