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› Wilton Orange Candy Melts 1911-1515 Instruction Manual

**Wilton 1911-1515**

# Wilton Orange Candy Melts Instruction Manual

Model: 1911-1515

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## 1. INTRODUCTION

The Wilton Orange Candy Melts are versatile, creamy, and easy-to-melt wafers designed for various confectionery applications. This manual provides instructions for proper melting, usage, and care to ensure optimal results for molding, dipping, and coating.



Image 1.1: Wilton Orange Candy Melts, 12-ounce bag. These wafers are designed for easy melting and consistent results in confectionery.

## 2. PRODUCT FEATURES

- **Brand Confectionery Coating:** High-quality coating for various treats.
- **Quantity:** 12 ounce (340 gram) bag.
- **Dietary Information:** Kosher dairy.
- **Flavor Versatility:** Can be flavored with Wilton's candy flavors.
- **Melt Consistency:** Designed for smooth melting and consistent application.

## 3. USAGE INSTRUCTIONS

### 3.1. Melting Candy Melts

Wilton Candy Melts can be melted using a microwave or a double boiler. Avoid direct heat or overheating to prevent scorching or thickening.

#### **Microwave Method:**

1. Place desired amount of Candy Melts in a microwave-safe bowl.
2. Microwave on 50% power for 30 seconds.
3. Stir thoroughly.
4. Continue microwaving at 50% power in 15-second intervals, stirring after each, until smooth and melted. Do not overheat.

### Double Boiler Method:

1. Fill a saucepan with 1-2 inches of water and bring to a simmer.
2. Place a heat-safe bowl containing Candy Melts over the simmering water, ensuring the bottom of the bowl does not touch the water.
3. Stir continuously until the Candy Melts are smooth and fully melted.
4. Remove from heat immediately once melted.

## 3.2. Application

Once melted, the Candy Melts are ready for use in various applications:

- **Dipping:** Dip fruits, pretzels, cookies, or cake pops into the melted candy. Allow excess to drip off.
- **Coating:** Use a spoon or spatula to coat items evenly.
- **Molding:** Pour melted candy into silicone or plastic candy molds. Tap molds gently to release air bubbles.
- **Decorating:** Use in a piping bag for drizzling or creating intricate designs.



Image 3.1: Example of dipping application, showing strawberries coated with candy melts.



Image 3.2: Example of molding application, showing a spoon-shaped candy mold being filled.

### 3.3. Color Mixing Guide

Wilton Candy Melts can be combined to create custom colors. Refer to the following charts for common color combinations.

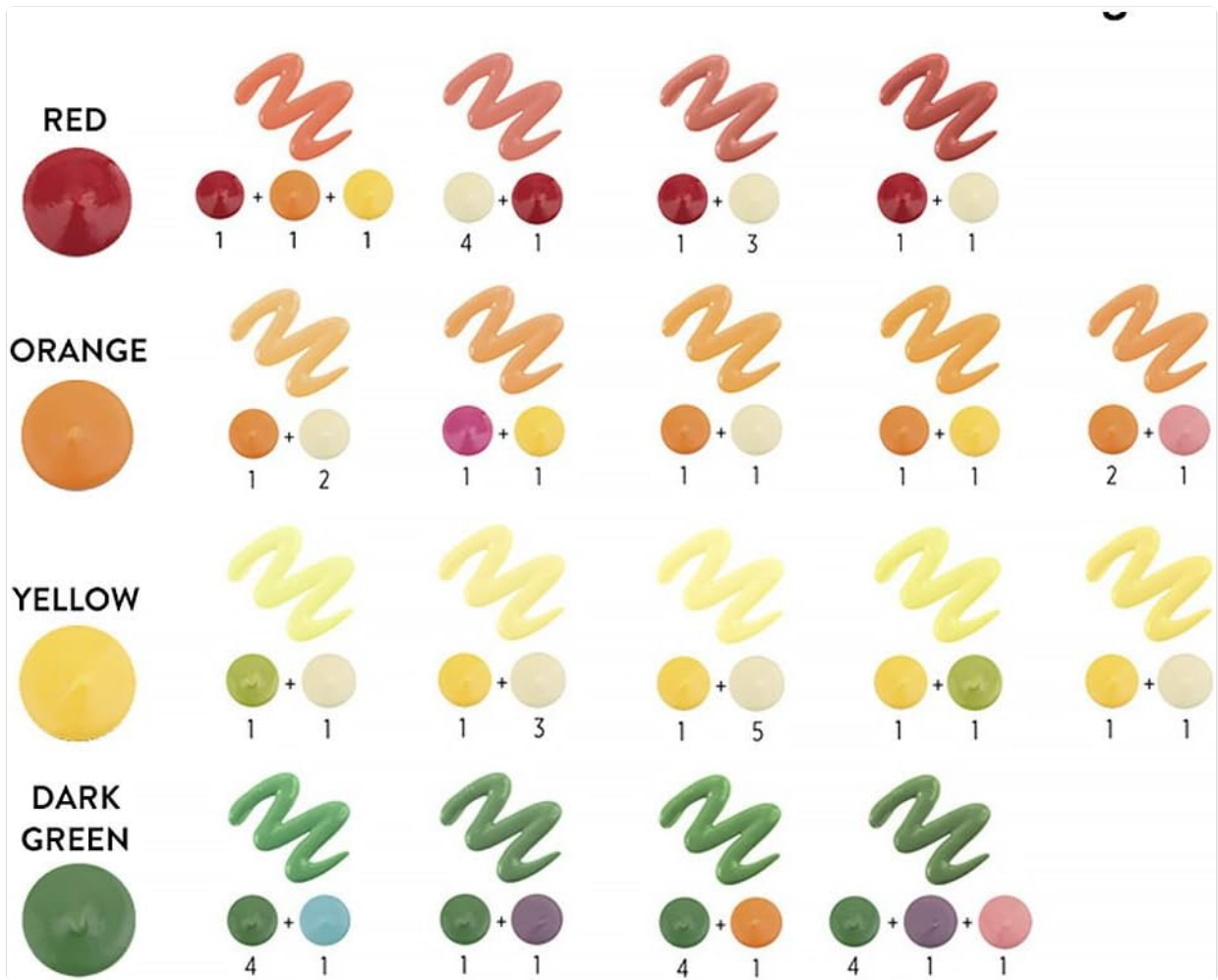


Image 3.3: Color mixing guide for red, orange, yellow, and dark green shades using various Candy Melts.

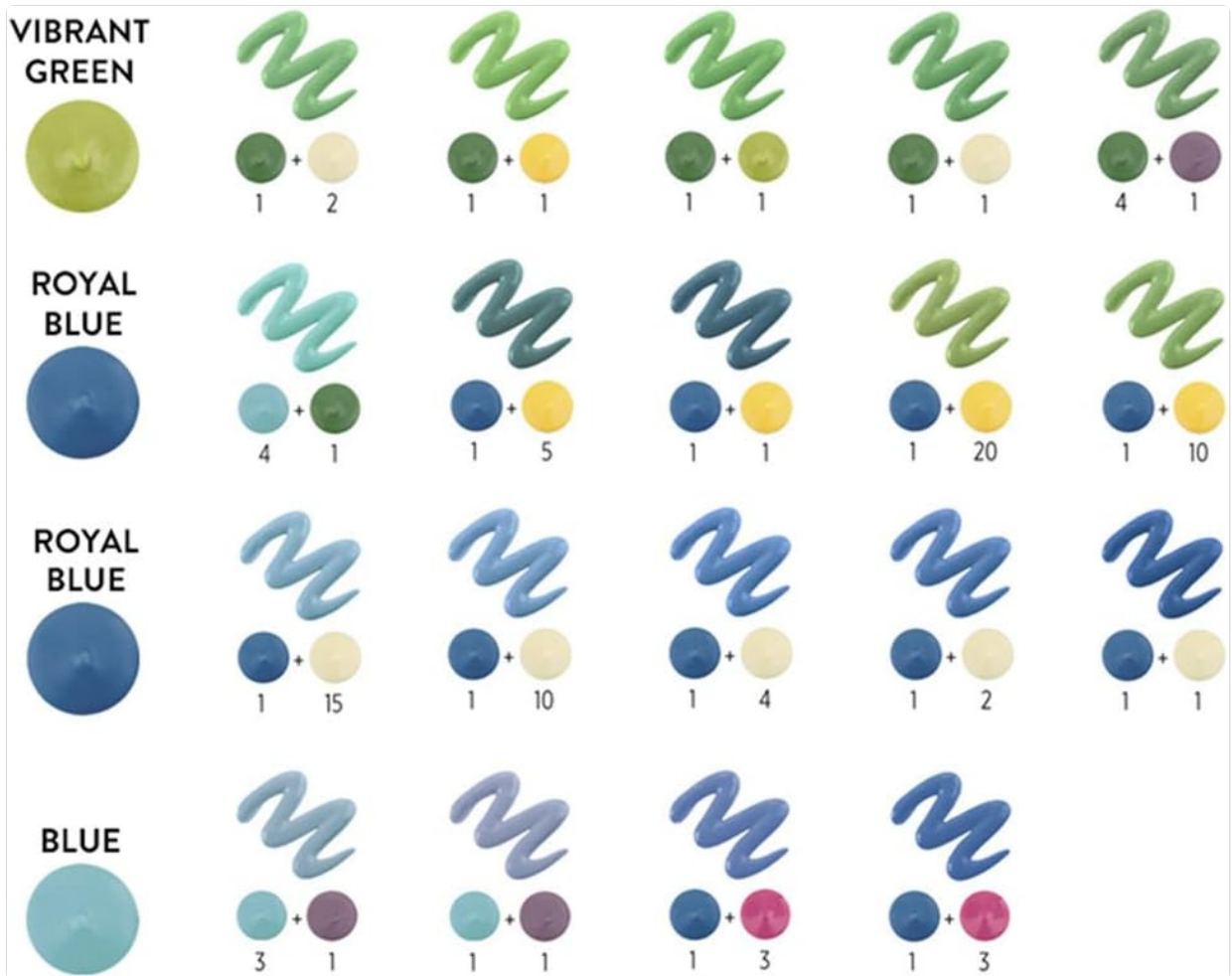


Image 3.4: Color mixing guide for vibrant green, royal blue, and other blue shades using various Candy Melts.



Image 3.5: Color mixing guide for bright pink, pink, lavender, light cocoa, and black shades using various Candy Melts.

## 4. TIPS FOR BEST RESULTS

- **Avoid Water:** Ensure no water comes into contact with the Candy Melts during melting, as this can cause them to seize and become unusable.
- **Temperature Control:** Melt slowly and stir frequently to prevent overheating. Overheated candy melts can become thick or grainy.
- **Thinning:** If the melted candy is too thick, add a small amount of Wilton EZ Thin Dipping Aid or vegetable shortening (not water or oil) to achieve desired consistency.
- **Cooling:** Allow dipped or molded items to cool completely at room temperature or in the refrigerator until firm.

## 5. STORAGE AND CARE

Store Wilton Candy Melts in a cool, dry place, away from direct sunlight and strong odors. High temperatures can cause the wafers to melt or bloom (develop a white film), though they are still usable.

If wafers have melted together during transit due to warm temperatures, they can still be used. Simply break them apart and melt as instructed.

## 6. TROUBLESHOOTING

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- **Candy Melts are too thick/grainy:** This usually indicates overheating or exposure to water. Try adding Wilton EZ Thin Dipping Aid or a small amount of vegetable shortening. If water exposure is suspected, the candy may be seized and unusable.
- **Candy Melts not melting smoothly:** Ensure you are melting at 50% power in the microwave or using a proper double boiler setup without direct heat. Stir frequently.
- **Color appears dull:** Ensure the candy is fully melted and stirred well. Overheating can sometimes affect color.

## 7. SPECIFICATIONS

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Attribute	Detail
Product Dimensions	1.03 x 4.42 x 7.89 inches
Item Weight	8.4 ounces
Manufacturer	Wilton
Item Model Number	1911-1515
Brand	Wilton
Flavor	Orange
Diet Type	Kosher
Item Form	Wafer
Unit Count	12.0 Ounce

## 8. SAFETY INFORMATION

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- **Allergen Information:** Contains milk and soy. May contain peanuts, tree nuts, and wheat.
- **Choking Hazard:** Small wafers may pose a choking hazard for young children.
- **Hot Product:** Melted candy will be hot. Handle with care to avoid burns.

## 9. WARRANTY AND SUPPORT

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For product support or inquiries, please visit the official Wilton website or contact their customer service. Specific warranty details are not provided in this manual.

You can visit the Wilton Store for more information:[Wilton Store on Amazon](#)