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› Nordic Ware Donut Hole and Cake Pop Pan Instruction Manual, Model 43622

Nordic Ware 43622

Nordic Ware Donut Hole and Cake Pop Pan Instruction Manual

Model: 43622

PRODUCT OVERVIEW

The Nordic Ware Donut Hole and Cake Pop Pan is designed for baking donut holes or cake pops. This two-piece aluminum pan features 12 cavities, allowing you to create perfectly rounded treats. The pan includes locking tabs to secure the two halves during baking. It is constructed from aluminum for even heat distribution and features a premium non-stick interior.

Included Components:

- 2 baking pans (top and bottom halves)
- 2 metal fasteners (locking tabs)
- 24 sticks (for cake pops)
- Recipe booklet



Image: The Nordic Ware Donut Hole and Cake Pop Pan, showing the two halves secured together.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash the pan halves and metal fasteners in warm, soapy water. Rinse thoroughly and dry completely.
3. **Season (Optional but Recommended):** For optimal non-stick performance, especially with aluminum bakeware, a light seasoning may be beneficial. Apply a thin layer of cooking oil to the interior surfaces of both pan halves.
4. **Assemble:** Place the bottom pan half on a flat surface. Position the top pan half over the bottom, aligning the cavities. Secure the two halves using the provided metal fasteners by sliding them into the designated slots on the sides of the pan.



Image: Top view of the Nordic Ware Donut Hole and Cake Pop Pan, showing the open cavities and locking tab slots.

OPERATING INSTRUCTIONS (BAKING)

This pan is designed for baking donut holes or cake pops. Follow these steps for best results:

1. **Preheat Oven:** Preheat your oven to the temperature specified in your recipe, typically up to 400°F (204°C).
2. **Prepare Pan:** Lightly grease the interior of both pan halves with butter, shortening, or a non-stick baking spray. For some recipes, a light dusting of flour after greasing may be beneficial.
3. **Fill Cavities:** Pour or spoon your batter into the bottom cavities. Fill each cavity approximately two-thirds full, or as directed by your recipe. Avoid overfilling, as the batter will expand during baking.
4. **Close Pan:** Carefully place the top pan half over the bottom, aligning the cavities. Secure the two halves with the metal fasteners.
5. **Bake:** Place the secured pan in the preheated oven. Bake for the time specified in your recipe. Baking times may vary depending on the recipe and oven.
6. **Check Doneness:** To check for doneness, carefully open the pan (use oven mitts) and insert a toothpick into a cake pop or donut hole. If it comes out clean, they are done.
7. **Cool:** Once baked, remove the pan from the oven. Allow the pan to cool for 5-10 minutes before attempting to open it. This helps prevent sticking and breakage.
8. **Remove Treats:** Carefully unlatch the metal fasteners and separate the pan halves. Gently remove the donut holes or cake pops. If making cake pops, insert the provided sticks into the cooled cake balls.



Image: Freshly baked donut holes in a pan, ready for removal and serving.



Image: Assorted decorated cake pops on white sticks, showcasing potential finished products.

Your browser does not support the video tag.

Video: An official demonstration of using a Nordic Ware pan for baking, showing the process and results. (Duration: 2:37)

CARE AND MAINTENANCE

Proper care will extend the life of your Nordic Ware pan:

- **Hand Wash Only:** Hand wash with warm, soapy water. Use a soft cloth or sponge.
- **Avoid Abrasives:** Do not use abrasive cleaners, metal scouring pads, or harsh detergents, as these can damage the non-stick coating.
- **Dishwasher Use:** Dishwasher use is not recommended as it may shorten the life of the non-stick coating and dull the pan's finish.
- **Drying:** Dry thoroughly with a soft cloth immediately after washing to prevent water spots and maintain the pan's appearance.
- **Storage:** Store the pan in a dry place. To prevent scratching the non-stick surface, avoid stacking other metal items directly on top of the pan without a protective layer.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Donut holes/cake pops stick to the pan.	Insufficient greasing; pan not seasoned; pan opened too soon; batter too sticky.	Ensure thorough greasing of both pan halves. Consider seasoning the pan before use. Allow the pan to cool for 5-10 minutes after baking before opening. Adjust recipe if batter is excessively sticky.
Treats are not perfectly round.	Underfilling or overfilling cavities; uneven batter distribution.	Fill cavities approximately two-thirds full. Ensure batter is evenly distributed in each cavity.
Pan is difficult to clean.	Baked-on residue; not cleaned immediately after use.	Soak the pan in warm, soapy water for a short period to loosen residue. Use a soft brush or sponge. Avoid abrasive cleaners.

SPECIFICATIONS

- **Model Number:** 43622
- **Material:** Aluminum
- **Color:** Red (Note: Product color may vary)
- **Shape:** Round
- **Cavities:** 12 (each 1-1/2 inches)
- **Capacity:** 24 cups (total)
- **Dimensions (D x W x H):** 8.19" x 10.5" x 1.63"
- **Item Weight:** 12.8 ounces
- **Maximum Temperature Rating:** 400°F (204°C)
- **Special Feature:** Oven Safe
- **Care Instructions:** Hand Wash
- **Specific Uses:** Cake, Donut

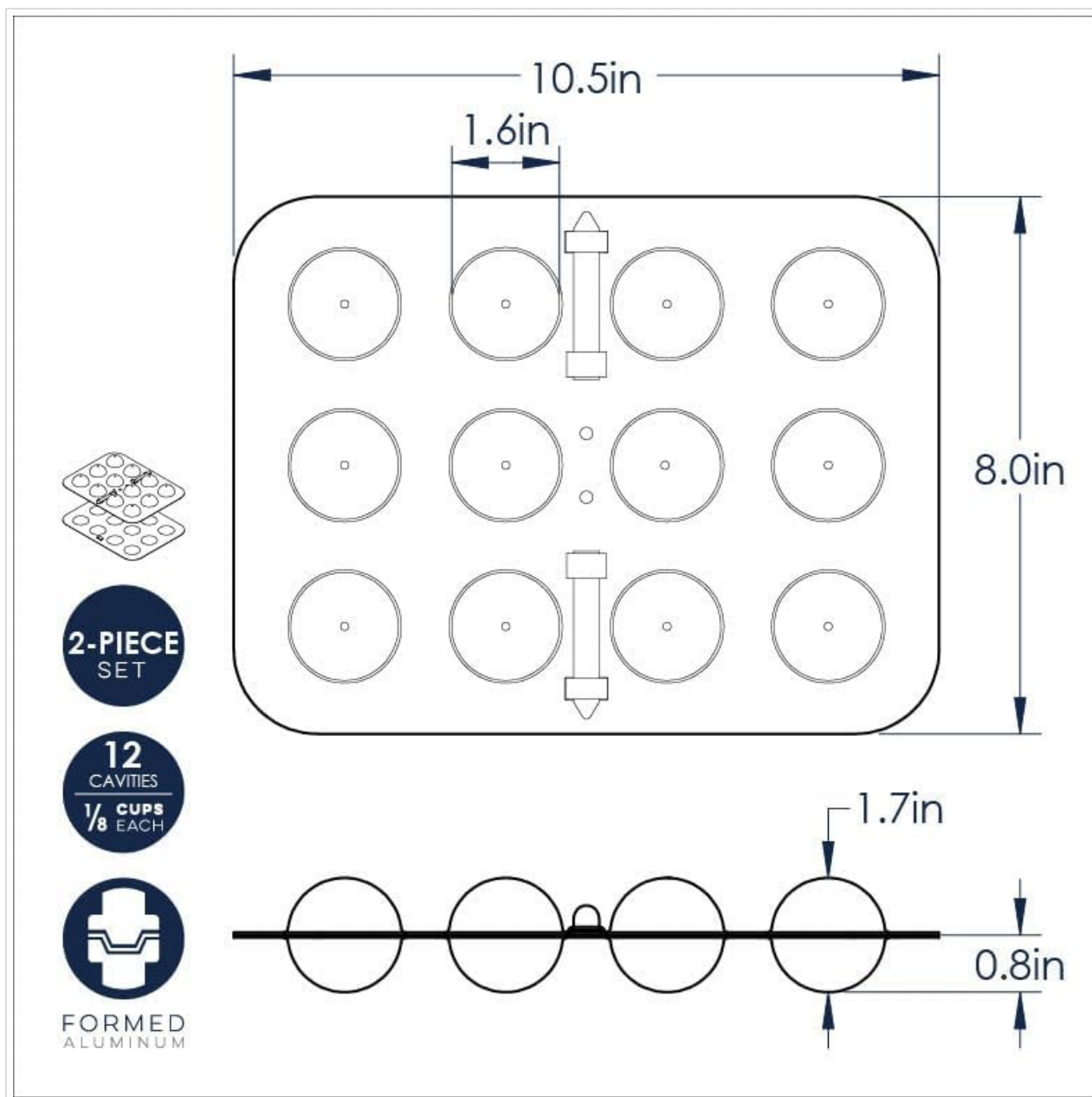


Image: Technical diagram illustrating the dimensions of the Nordic Ware Donut Hole and Cake Pop Pan.

WARRANTY AND SUPPORT

This Nordic Ware product comes with a **5 Year Warranty** from the manufacturer. For warranty claims or product support, please contact Nordic Ware customer service directly. Refer to the official Nordic Ware website for contact information and detailed warranty terms.

Manufacturer: Nordic Ware

Website: www.nordicware.com

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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