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› Fackelmann Set of 6 Professional Steel Cake Rings Instruction Manual

Fackelmann 48175

Fackelmann Set of 6 Professional Steel Cake Rings Instruction Manual

Model: 48175

1. INTRODUCTION

This manual provides instructions for the proper use and care of your Fackelmann Set of 6 Professional Steel Cake Rings. These versatile rings are designed for baking, molding, and plating various culinary creations, including cakes, desserts, and appetizers. Made from durable stainless steel, they offer reliability and ease of use in your kitchen.



Image 1: The six professional steel cake rings nested for storage, showcasing their varying diameters.

2. SAFETY INSTRUCTIONS

- **Sharp Edges:** The edges of the cake rings, while finished, can be sharp. Handle with care to prevent cuts.
- **Heat:** If used in an oven, the rings will become hot. Always use oven mitts or heat-resistant gloves when handling hot rings.
- **Children:** Keep out of reach of children when not in use. Adult supervision is recommended if children are assisting with baking.
- **Intended Use:** Use these rings only for their intended purpose in food preparation.

3. SETUP

3.1 Unpacking

Carefully remove the cake rings from their packaging. Inspect each ring for any signs of damage. If any rings are damaged, do not use them and contact customer support.



Image 2: The Fackelmann cake rings displayed in their original retail packaging, showing the brand and product details.

3.2 Initial Cleaning

Before first use, wash all cake rings thoroughly with warm, soapy water. Rinse them completely and dry immediately to prevent water spots and ensure hygiene. Refer to the Maintenance section for detailed cleaning instructions.

4. OPERATING INSTRUCTIONS

The Fackelmann cake rings can be used for various culinary applications:

4.1 Baking

1. **Preparation:** Place the desired cake ring(s) on a flat baking sheet lined with parchment paper or a silicone mat. For easier release, lightly grease the inside of the ring with butter or cooking spray, and dust with flour, or line with parchment paper.
2. **Filling:** Pour your cake batter or dough into the prepared ring. Ensure the batter does not exceed the height of the ring to prevent overflow during baking.
3. **Baking:** Bake according to your recipe's instructions. The stainless steel material ensures even heat distribution.
4. **Cooling and Release:** Once baked, allow the cake to cool slightly before attempting to remove the ring. For best results, run a thin, flexible knife or offset spatula around the inside edge of the ring before gently pushing the cake out.

4.2 Molding and Plating

1. **Placement:** Place the cake ring directly onto the serving plate or a flat surface.
2. **Filling:** Carefully spoon or press your desired food item (e.g., rice, mashed potatoes, layered desserts, tartare) into the ring. Gently compact the food to ensure it holds its shape.
3. **Chilling (for desserts):** For cold desserts, chill the molded item in the refrigerator for the recommended time to help it set before unmolding.
4. **Unmolding:** Slowly and carefully lift the ring straight up to release the molded food. For delicate items, a slight twist may help.

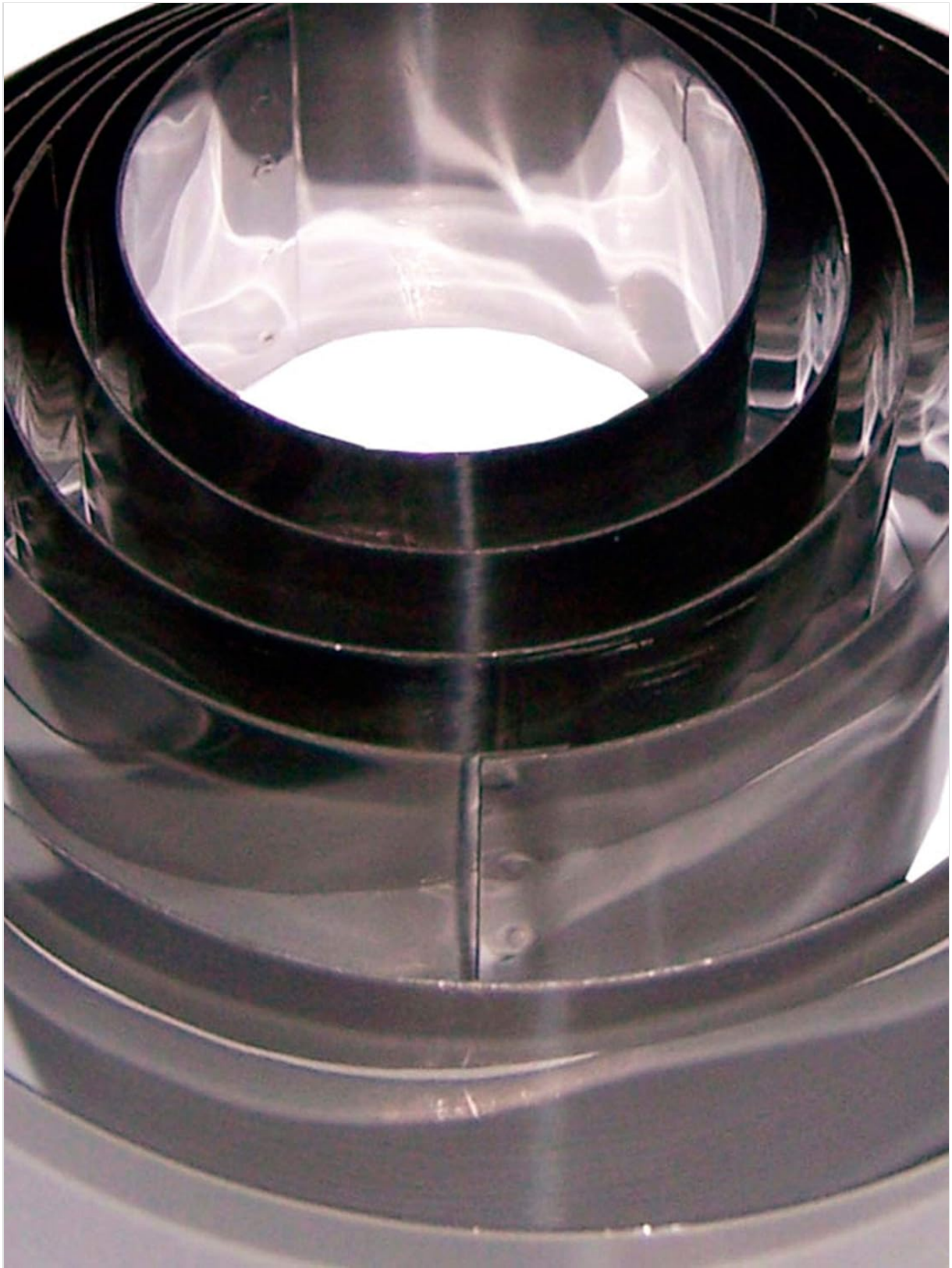


Image 3: A detailed close-up of the Fackelmann steel cake rings, highlighting the brushed finish and the sturdy construction of the stainless steel material.

5. MAINTENANCE AND CARE

- **Cleaning:** The Fackelmann cake rings are designed for **Hand Wash Only**. Wash immediately after each use with warm, soapy water. Avoid abrasive cleaners or scouring pads, which can scratch the surface.
- **Drying:** Dry the rings thoroughly with a soft cloth immediately after washing. This prevents water spots and maintains the finish of the stainless steel.

- **Storage:** Store the rings in a dry place. They can be nested together to save space.
- **Dishwasher Use:** Do not wash in a dishwasher. Dishwasher detergents and high heat can damage the finish and potentially cause discoloration.

6. TROUBLESHOOTING

- **Food Sticking:** If food sticks to the rings, ensure you have adequately greased and floured them, or lined them with parchment paper before use. For baked goods, allow sufficient cooling time before unmolding. For molded items, ensure they are firm enough before lifting the ring.
- **Rings Not Stable:** Ensure the surface you are working on is flat and level. For baking, a sturdy baking sheet is essential.
- **Discoloration:** Discoloration can occur if rings are left wet or exposed to harsh chemicals. Always hand wash and dry immediately.

7. SPECIFICATIONS

Feature	Detail
Brand	Fackelmann
Model Number	48175
Material	Alloy Steel
Color	Silver
Number of Items	6
Product Dimensions (L x W x H)	9.06 x 6.1 x 1.97 inches (overall packaging)
Item Weight	7.1 ounces (200 Grams)
Product Care Instructions	Hand Wash Only
Finish Type	Brushed

Note: Individual ring dimensions are approximately 4.5cm high, with diameters of 5cm, 6cm, 7cm, 8cm, 10cm, and 12cm.

8. WARRANTY AND SUPPORT

For any questions, concerns, or support regarding your Fackelmann Set of 6 Professional Steel Cake Rings, please contact Fackelmann customer service. Keep your purchase receipt as proof of purchase. For more information, visit the official Fackelmann website or contact your retailer.