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## Tupperware 30122

# Tupperware Easyplus 30122 Silicone Cake Mold User Manual

Model: 30122

Brand: Tupperware

## 1. INTRODUCTION

Welcome to the user manual for your new Tupperware Easyplus 30122 Silicone Cake Mold. This manual provides essential information on the proper use, care, and maintenance of your silicone mold to ensure optimal performance and longevity. Please read this manual thoroughly before first use and keep it for future reference.

## 2. PRODUCT OVERVIEW

The Tupperware Easyplus 30122 Silicone Cake Mold is designed for baking various cakes and loaves. Made from high-quality silicone, it offers excellent non-stick properties and is durable for repeated use.

- **Material:** Food-grade Silicone
- **Capacity:** 1.5 Liters
- **Dimensions:** Approximately 29 cm (length) x 11.5 cm (width) x 9.0 cm (height)
- **Shape:** Rectangular with a wave pattern
- **Color:** Mauve/Purple
- **Features:** Oven-safe, Dishwasher-safe



Figure 2.1: Front view of the Tupperware Easyplus 30122 Silicone Cake Mold, showcasing its rectangular shape and wave design.



Figure 2.2: Side view of the Tupperware Easyplus 30122 Silicone Cake Mold, highlighting its depth and handles.



Figure 2.3: Top-down angled view of the Tupperware Easyplus 30122 Silicone Cake Mold, showing the internal wave pattern.

### 3. SETUP

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- 1. Initial Cleaning:** Before first use, wash the silicone mold thoroughly with warm soapy water or place it in the dishwasher. Rinse well and dry completely.
- 2. Placement:** For stability, always place the silicone mold on a baking sheet or a sturdy oven rack before filling and placing it into the oven. This prevents spills and makes handling easier.

### 4. OPERATING INSTRUCTIONS

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Follow these steps for optimal baking results:

- 1. Preheat Oven:** Preheat your oven to the temperature specified in your recipe. Silicone molds can withstand a wide range of temperatures, typically from -25°C to 220°C (-13°F to 428°F).
- 2. Prepare Mold (Optional):** While silicone is naturally non-stick, for certain recipes or for extra assurance, you may lightly grease or flour the mold before adding batter.
- 3. Fill Mold:** Pour your cake batter into the mold. Do not overfill; leave sufficient space for the cake to rise.
- 4. Baking:** Carefully place the baking sheet with the filled mold into the preheated oven. Bake according to your recipe's instructions.
- 5. Cooling:** Once baked, remove the mold from the oven and let it cool on a wire rack for a few minutes. This allows the cake to set and makes demolding easier.
- 6. Demolding:** Gently invert the mold to release the cake. The flexible silicone material allows for easy

demolding without damaging the cake's shape.

## Safety Precautions:

- Always use oven mitts when handling the hot mold.
- Do not place the mold directly on a heat source (e.g., stovetop burner).
- Avoid using sharp objects or knives inside the mold, as this can damage the silicone.

## 5. MAINTENANCE AND CARE

Proper care will extend the life of your Tupperware silicone mold:

- Cleaning:** Wash the mold after each use. It is dishwasher safe, or you can wash it by hand with warm water and mild dish soap.
- Drying:** Ensure the mold is completely dry before storing to prevent water spots or residue buildup.
- Storage:** Store the mold in a clean, dry place. Its flexible nature allows for easy storage, even in small spaces.
- Avoid Abrasives:** Do not use abrasive cleaners or scouring pads, as they can damage the silicone surface.

## 6. TROUBLESHOOTING

Problem	Possible Cause	Solution
Cake sticks to the mold.	Mold not properly greased (for specific recipes) or cake not cooled sufficiently.	Lightly grease or flour the mold before use. Allow cake to cool for 10-15 minutes before demolding.
Mold is wobbly in the oven.	Not placed on a stable surface.	Always place the silicone mold on a baking sheet or sturdy oven rack before filling and baking.
Cake bakes unevenly.	Oven temperature fluctuations or uneven batter distribution.	Ensure oven is preheated correctly. Distribute batter evenly. Rotate the baking sheet halfway through baking if necessary.

## 7. SPECIFICATIONS

Attribute	Detail
Brand	Tupperware
Model Number	30122
Color	Purple
Material	Silicone
Capacity	1.5 Liters
Product Dimensions (approx.)	29 cm x 11.5 cm x 9.0 cm (L x W x H)

Attribute	Detail
Item Weight	180 grams
Special Features	Oven-safe, Dishwasher-safe

## 8. WARRANTY AND SUPPORT

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For information regarding warranty, returns, or product support, please refer to the official Tupperware website or contact your local Tupperware distributor. Keep your purchase receipt as proof of purchase. Tupperware products are known for their quality and durability. For any specific questions not covered in this manual, please reach out to Tupperware customer service.

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