

Wilton 191002450

Wilton Gold Premium DIY Cake Numbers and Letters Set Instruction Manual

Model: 191002450

INTRODUCTION

This instruction manual provides comprehensive guidance for using and maintaining your Wilton Gold Premium DIY Cake Numbers and Letters Set. This innovative bakeware is designed to help you create custom number and letter cakes with ease, perfect for various celebrations. Made from warp-resistant cold-rolled steel with a non-stick surface, it ensures reliable performance and simple cleanup.

PRODUCT OVERVIEW

The Wilton Gold Premium DIY Cake Numbers and Letters Set is engineered for durability and ease of use. Key features include:

- **Customizable Design:** Create various numbers and letters using the included inserts.
- **Premium Non-Stick Coating:** Ensures easy release and quick cleanup.
- **Warp-Resistant Construction:** Made from cold-rolled steel for long-lasting durability.
- **PFAS-Free:** Manufactured without harmful "forever chemicals" for safer baking.
- **Oven Safe:** Withstands temperatures up to 450°F.
- **Dishwasher Safe:** Designed for convenient cleaning, though hand washing is recommended for extended product life.



Image: The complete Wilton Gold Premium DIY Cake Numbers and Letters Set, including the rectangular pan, various inserts, and cutter, shown with its packaging.

SETUP AND PREPARATION

1. **Unpack:** Carefully remove all components from the packaging. The set includes one rectangular cake pan, eight inserts, and one cutter.
2. **Initial Cleaning:** Before first use, wash the pan and all inserts with warm, soapy water. Rinse thoroughly and dry completely.
3. **Positioning Inserts:** Refer to the included letter and number instructions to arrange the inserts within the rectangular pan to form your desired shape. The pan features a grid pattern to assist with precise placement.
4. **Greasing:** For best non-stick performance and easy cake release, lightly grease and flour the pan and the inner sides of the inserts before pouring batter.



Image: The Wilton cake pan with inserts placed inside, ready for baking, alongside baking ingredients on a kitchen counter.



LETTERS & NUMBERS CAKE PAN SET

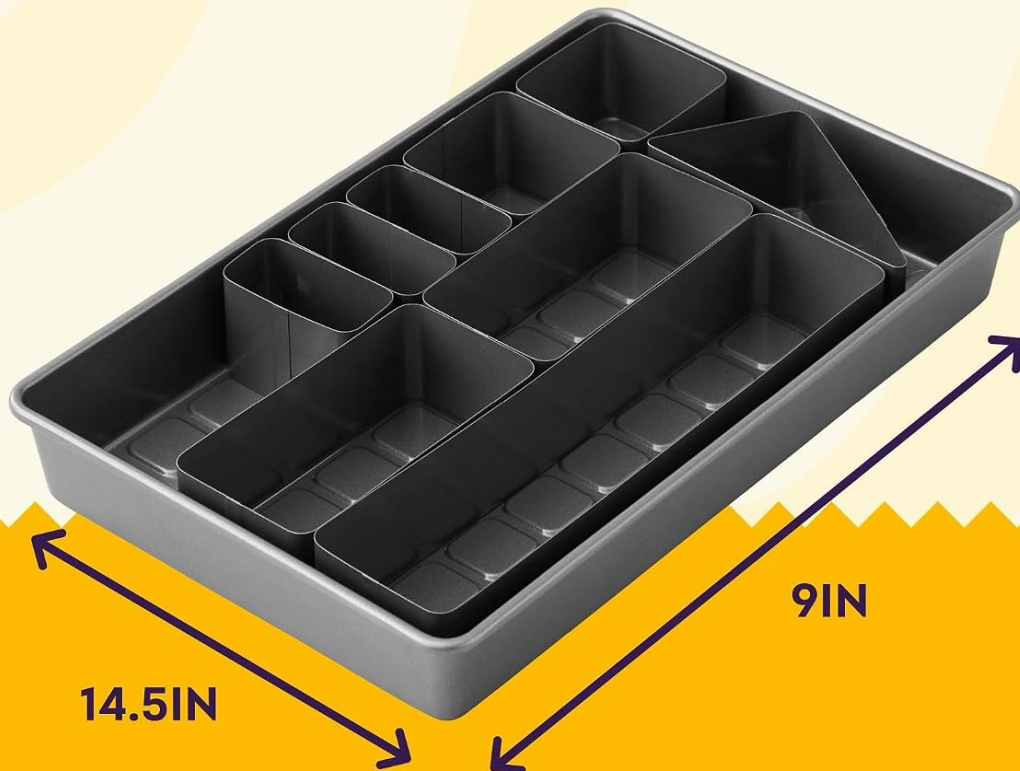


Image: A visual representation of the Wilton cake pan, highlighting its dimensions of 14.5 inches by 9 inches.

OPERATING INSTRUCTIONS

1. **Preheat Oven:** Preheat your oven to the temperature specified in your cake recipe, up to a maximum of 450°F (232°C).
2. **Prepare Batter:** Prepare your cake batter according to your chosen recipe.
3. **Pour Batter:** Carefully pour the cake batter into the prepared pan, ensuring it fills the cavities created by the inserts evenly. Do not overfill.
4. **Bake:** Place the pan in the preheated oven and bake for the duration specified in your recipe. Baking times may vary slightly depending on the shape and thickness of the cake.
5. **Check Doneness:** Insert a toothpick into the center of the cake. If it comes out clean, the cake is done.
6. **Cooling:** Allow the cake to cool in the pan on a wire rack for 10-15 minutes before carefully removing it. Once removed, let it cool completely on the wire rack before decorating.

EST. 1929
Wilton™

Premium Non-Stick Coating



Image: A beautifully decorated cake shaped like the letter 'H', showcasing the pan's versatility for personalized creations.

CUSTOMIZABLE SET FOR:

- Sports Parties
- Graduations
- Milestones
- Birthdays



Image: A vibrant cake shaped like the number '5', demonstrating the pan's ability to create numerical designs for celebrations.

MAINTENANCE AND CARE

- **Cleaning:** The pan and inserts are dishwasher safe. However, for prolonged life and to maintain the non-stick coating, hand washing with warm, soapy water is recommended. Avoid abrasive cleaners or scouring pads.
- **Drying:** Ensure all parts are thoroughly dried before storing to prevent rust.
- **Storage:** Store the pan and inserts in a dry place. Stacking items inside the pan should be done carefully to avoid scratching the non-stick surface.
- **Avoid Metal Utensils:** To protect the non-stick coating, use only nylon, silicone, or wooden utensils when working with the pan.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cake sticks to pan/inserts	Insufficient greasing/flouring; pan not cooled enough before removal.	Ensure thorough greasing and flouring. Allow cake to cool longer in the pan before attempting to remove.
Inserts shift during baking	Inserts not properly seated in the grid; batter too thin.	Ensure inserts are firmly pressed into the pan's grid. Use a batter consistency appropriate for cake baking.
Uneven baking	Oven temperature inconsistencies; uneven batter distribution.	Verify oven temperature with an oven thermometer. Distribute batter evenly in the pan.

SPECIFICATIONS

Feature	Detail
Material	Alloy Steel
Brand	Wilton
Shape	Rectangular
Special Features	Heat Resistant, Nonstick, Oven Safe, Rust Resistant, Scratch Resistant
Product Dimensions	9.56"D x 15.25"W x 2.27"H
Capacity	261 Cubic Inches
Included Components	1 rectangular cake pan (14.5 x 9 x 2 Inch), 8 inserts, 1 cutter, letter and number instructions.
Product Care Instructions	Dishwasher Safe (hand wash recommended)
Oven Safe Temperature	Up to 450°F (232°C)
Item Weight	0.16 ounces
Model Number	191002450
First Available	March 24, 2016

WARRANTY AND SUPPORT

Wilton bakeware products are designed for quality and durability. For specific warranty information regarding your Wilton Gold Premium DIY Cake Numbers and Letters Set, please refer to the product packaging or visit the official Wilton website.

Should you require technical assistance, have questions about product use, or need to report an issue, please contact Wilton Customer Service through their official channels.

Online Support: Visit the [Wilton Store on Amazon](#) for product information and resources.

Manufacturer Website: For the most up-to-date support information, visit the official Wilton website.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Email

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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