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› Nordic Ware 6-Cup Formed Bundt Pan Instruction Manual

Nordic Ware 51322

Nordic Ware 6-Cup Formed Bundt Pan Instruction Manual

Model: 51322

INTRODUCTION

This manual provides essential instructions for the proper use and care of your Nordic Ware 6-Cup Formed Bundt Pan. Designed for home baking, this pan features a PFOA-free nonstick coating for easy release and cleanup. It is constructed from strong, lightweight aluminum and is proudly made in the USA.

- **Capacity:** 6 cups / 1.4 liters
- **Dimensions:** 8 inches x 2-3/4 inches high
- **Material:** Lightweight aluminum (not cast aluminum)
- **Features:** Even baking, quick release, PFOA-free nonstick coating



Image: Nordic Ware 6-Cup Navy Blue Formed Bundt Pan, showing the product in its retail packaging.

SETUP AND INITIAL USE

Before using your new Bundt pan for the first time, follow these steps:

1. **Cleaning:** Hand wash the pan thoroughly with warm, soapy water.
2. **Drying:** Dry completely with a soft cloth. Extended soaking is not recommended as it can affect the pan's finish.

OPERATING INSTRUCTIONS

For optimal baking results and to ensure easy cake release:

1. **Preparation:** Before each use, generously brush the interior of the pan with butter or shortening. Then, dust with flour or cocoa powder to create a non-stick layer.
2. **Alternative Spray:** Baking sprays specifically designed with flour may also be used. **Do not use regular cooking**

spray as it can leave a sticky residue that is difficult to remove and may damage the nonstick surface over time.

3. **Filling:** Mixes and recipes vary in volume. To prevent overflow during baking, fill the pan no more than 3/4 full.
4. **Baking:** Follow your recipe's specific baking time and temperature. The lightweight aluminum construction promotes even baking.
5. **Cooling and Release:** Allow the cake to cool in the pan for the time specified in your recipe, typically 10-15 minutes, before inverting onto a cooling rack. This allows the cake to firm up and release cleanly.



Image: A perfectly baked Bundt cake, showcasing the pan's ability to create intricate designs and ensure easy release.

MAINTENANCE AND CARE

Proper care will extend the life of your Bundt pan:

- **Hand Washing Only:** Dishwasher use is not recommended. Always hand wash the pan with warm, soapy water after each use.
- **Avoid Soaking:** Do not allow the pan to soak for extended periods.

- **Gentle Cleaning:** Use a soft sponge or cloth for cleaning.
- **Protect Nonstick Surface:** To prevent scratching or damage to the nonstick coating, avoid using metal utensils, scouring pads, or abrasive cleaners.
- **Storage:** Store the pan in a dry place to prevent moisture buildup.

TROUBLESHOOTING

If you encounter issues with your Bundt pan, consider the following:

- **Cake Sticking:** Ensure the pan is thoroughly greased and floured before adding batter. Avoid using regular cooking sprays, which can leave a residue that causes sticking. Allow adequate cooling time before attempting to invert the cake.
- **Uneven Baking:** Verify your oven temperature with an oven thermometer. Ensure the pan is placed in the center of the oven for even heat distribution.
- **Residue on Nonstick Surface:** If a sticky residue builds up, it may be due to using regular cooking spray. Try cleaning with a paste of baking soda and water, gently scrubbing with a soft cloth.

SPECIFICATIONS

Product Dimensions	8.4 x 8.4 x 2.9 inches
Item Weight	5.6 ounces
Capacity	6 cups / 1.4 liters
Material	Lightweight Aluminum with PFOA-free Nonstick Coating
Model Number	51322
Manufacturer	Nordic Ware
Country of Origin	USA

WARRANTY AND SUPPORT

For information regarding product warranty, returns, or customer support, please refer to the official Nordic Ware website or contact their customer service directly. Keep your purchase receipt for any warranty claims.

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.

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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