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> Wilton 2105-0-0220 Perfect Results Premium Non-Stick 6in Round Cake Pan Set Instruction Manual

Wilton 2105-0-0220

Wilton Perfect Results 6-inch Round Cake Pan Set (2-Piece) Instruction Manual

Model: 2105-0-0220

INTRODUCTION

This manual provides essential instructions for the proper use and care of your Wilton Perfect Results Premium Non-Stick 6-inch Round Cake Pan Set. Designed for durability and ease of use, these pans are ideal for creating layered cakes and various baked goods. Please read these instructions thoroughly before first use to ensure optimal performance and longevity of your product.

EST. 1929
WiltonTM

PERFECT RESULTS



Image: A single Wilton Perfect Results 6-inch round cake pan, illustrating its 6-inch diameter and 2-inch depth. This pan is part of a two-piece set designed for baking.

SETUP AND FIRST USE

1. **Unpack:** Carefully remove the cake pans from their packaging.
2. **Wash Before First Use:** Before using for the first time, wash the pans thoroughly in warm, soapy water. Rinse completely and dry with a soft cloth. This removes any manufacturing residues.
3. **Seasoning (Optional but Recommended):** For enhanced non-stick performance, lightly grease the interior surface of the pans with a small amount of cooking oil or baking spray before each use, even with the non-stick coating.



Designed for better grip
and easy handling in
and out of the oven



Image: Two Wilton Perfect Results 6-inch round cake pans, viewed from above. The image highlights key features such as being oven safe up to 450°F, dishwasher safe, and designed for easy handling.

OPERATING INSTRUCTIONS

Baking

- Preparation:** Ensure pans are clean and lightly greased (if desired) before adding batter.
- Filling:** Fill pans with your desired cake batter according to your recipe. Avoid overfilling to prevent overflow during baking.
- Oven Temperature:** These pans are oven safe up to 450°F (232°C). Always preheat your oven to the temperature specified in your recipe.
- Baking Time:** Bake for the duration recommended by your recipe. Baking times may vary based on oven calibration and recipe.
- Cooling:** Once baked, allow cakes to cool in the pans on a wire rack for 10-15 minutes before inverting to remove. This helps prevent sticking and breakage.



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**Bake single or
multi-layered
cakes!**

Image: A golden-brown baked cake resting in a Wilton Perfect Results 6-inch round cake pan, illustrating the pan's utility for baking single or multi-layered cakes.

Tips for Best Results

- For consistent baking, ensure your oven temperature is accurate.
- Always use oven mitts when handling hot pans.
- Avoid using metal utensils on the non-stick surface to prevent scratches. Use silicone, plastic, or wooden utensils.

CARE AND MAINTENANCE

Cleaning

- **Dishwasher Safe:** The Wilton Perfect Results cake pans are dishwasher safe for convenience.
- **Hand Washing Recommended:** For best results and to prolong the life of the non-stick coating, hand washing in warm, soapy water is recommended. Use a soft sponge or cloth.
- **Avoid Abrasives:** Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the non-stick surface.

- **Drying:** Dry thoroughly after washing to prevent water spots and maintain the pan's finish.



Image: A close-up of a Wilton Perfect Results cake pan, emphasizing its premium non-stick coating. The image also highlights its resistance to warping and scratch-resistant features, ensuring durability.

Storage

Store pans in a dry place. To protect the non-stick surface, avoid stacking other heavy bakeware directly inside the pans without a protective layer (e.g., a paper towel or cloth) to prevent scratches.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Cake sticks to pan	Insufficient greasing; cake not cooled enough before removal; damaged non-stick coating.	Ensure pans are lightly greased before use. Allow cake to cool for 10-15 minutes before inverting. Avoid using metal utensils that can scratch the coating.

Problem	Possible Cause	Solution
Pan appears warped	Sudden temperature changes (thermal shock).	Avoid placing hot pans directly into cold water. Allow pans to cool gradually. The pans are designed to resist warping under normal baking conditions.
Non-stick coating degradation	Use of abrasive cleaners or metal utensils.	Use only soft sponges and mild detergents for cleaning. Avoid metal utensils; opt for silicone, plastic, or wood.

PRODUCT SPECIFICATIONS

Model Number	2105-0-0220
Brand	Wilton
Material	Alloy Steel (Cold-rolled steel)
Coating	Premium Non-Stick
Shape	Round
Size (Diameter)	6 inches (15.2 cm)
Depth	2 inches (5.08 cm)
Unit Count	2 Count (2-Piece Set)
Color	Grey
Oven Safe Temperature	Up to 450°F (232°C)
Dishwasher Safe	Yes
Item Weight	567 g
Product Dimensions (D x W x H)	5.5D x 19.8W x 16.7H centimetres (approximate outer dimensions)

WARRANTY INFORMATION

This Wilton Perfect Results cake pan set comes with a **Limited 10-Year Warranty**. This warranty covers defects in materials and workmanship under normal household use. For specific terms, conditions, and to make a warranty claim, please refer to the official Wilton website or contact customer support.

CUSTOMER SUPPORT

For further assistance, product information, or to address any concerns not covered in this manual, please visit the official Wilton website or contact their customer service department.

Wilton Official Website: www.wilton.com

For information regarding chemicals in this product, please visit: [Wilton.com/california-ab-1200](https://www.wilton.com/california-ab-1200)