

[Manuals.plus](#) /

› [BAKE](#) /

› BAKE BWB 3 Part Mold 9997 Large Skull Instruction Manual

BAKE 9997

BAKE BWB 3 Part Mold 9997 Large Skull Instruction Manual

PRODUCT OVERVIEW

The BAKE BWB 3 Part Mold 9997 Large Skull is designed for creating intricate, filled chocolate skulls. This mold consists of three parts: a rigid outer shell, a flexible inner mold, and a second rigid outer shell. This innovative design allows for easy creation of hollow chocolate shells that can then be filled with various confections such as cake, candies, or other delicious fillings. It is ideal for crafting unique edible centerpieces for Halloween dessert tables or as decorative cake toppers.



Image: The BAKE BWB 3 Part Mold 9997 Large Skull, showcasing its three distinct components.

PREPARATION BEFORE USE

1. **Unpack:** Carefully remove all components of the BWB 3 Part Mold from its packaging.
2. **Clean:** Before first use, wash all three parts of the mold thoroughly with warm, soapy water. Rinse completely to remove any soap residue.
3. **Dry:** Ensure all mold parts are completely dry before use. Any moisture can cause chocolate to seize or stick. Use a soft, lint-free cloth or allow to air dry completely.
4. **Inspect:** Check the mold for any damage or debris. Do not use if the mold is cracked or broken.

OPERATING INSTRUCTIONS

Follow these steps to create perfect filled chocolate skulls using your BWB 3 Part Mold:

1. **Temper Chocolate:** Properly temper your chosen chocolate according to its specific instructions. This ensures a smooth, shiny finish and proper setting.
2. **Assemble Mold (Initial):** Place the flexible inner mold (the middle part) into one of the rigid outer shells. Ensure it fits snugly.
3. **Fill with Chocolate:** Pour tempered chocolate into the cavity of the assembled mold, filling it completely to the top.
4. **Insert Second Outer Shell:** Immediately place the second rigid outer shell on top, pressing down firmly but gently. This action will push the chocolate into all crevices and create a hollow shell. Excess chocolate will overflow; this is normal.
5. **Chill:** Place the assembled mold into a refrigerator or freezer for approximately 10-15 minutes, or until the chocolate has fully set and the mold appears frosty. Do not over-chill, as this can cause condensation.
6. **Demold:** Once set, carefully remove the mold from the refrigerator/freezer. Gently separate the three parts of the mold. The chocolate skull shell should release easily. If it doesn't, return it to the cold for a few more minutes.
7. **Fill Cavity:** Once demolded, the hollow chocolate skull is ready to be filled. Use cake crumbs, candies, ganache, or other desired fillings.
8. **Seal (Optional):** If creating a fully enclosed skull, melt a small amount of chocolate and use it to seal the two halves of the skull together, or to attach a base.

CARE AND MAINTENANCE

- **Cleaning:** Hand wash the mold parts with warm, soapy water after each use. Avoid using abrasive sponges or harsh detergents, as these can scratch the mold surface and affect future demolding.
- **Drying:** Ensure the mold is completely dry before storing. Air drying is recommended, or use a soft, lint-free cloth.
- **Storage:** Store the mold in a clean, dry place away from direct sunlight and extreme temperatures. Keep it protected from dust and scratches.
- **Dishwasher Safety:** This mold is **not** dishwasher safe. High temperatures and harsh detergents in dishwashers can warp or damage the plastic.

TROUBLESHOOTING

- **Chocolate Sticking:** Ensure the mold is perfectly clean and dry. Proper chocolate tempering is crucial for easy release. Do not over-chill the chocolate.
- **Dull Finish:** A dull finish usually indicates improper chocolate tempering or condensation on the mold. Ensure chocolate is tempered correctly and the mold is completely dry.
- **Air Bubbles:** After pouring chocolate, gently tap the mold on a counter several times to release any trapped air bubbles before inserting the second outer shell.
- **Cracked Chocolate:** This can occur if the chocolate is too cold or if the mold is forced open. Allow the chocolate to set fully but avoid excessive chilling. Demold gently.

SPECIFICATIONS

- **Product Name:** BWB 3 Part Mold: 9997 Large Skull
- **Brand:** BAKE
- **Model Number:** 9997
- **Cavity Size:** 95.5 x 93.5 x 34.5 mm (approximately 3.76 x 3.68 x 1.36 inches)

- **Number of Cavities:** 1 per mold
- **Material:** Food-grade plastic (typically PET or similar for BWB molds)
- **UPC/GTIN:** 381643744873

WARRANTY AND SUPPORT

BAKE products are manufactured to high-quality standards. While specific warranty details are not provided, we recommend inspecting your mold upon receipt for any manufacturing defects. For any questions, concerns, or support regarding your BWB 3 Part Mold 9997 Large Skull, please contact the retailer or manufacturer directly through their official customer service channels. Always refer to the original packaging for the most current support information.

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

Anonymous

Email

you@example.com

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

Open the live page

<https://manuals.plus/asin/B09Z1Z3JW1>

More documents and user manuals: <https://manuals.plus/>