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Zerodeko B0D83FYLSQ

Zerodeko Stainless Steel Cake Tester Needle User Manual

Model: B0D83FYLSQ

1. INTRODUCTION AND PRODUCT OVERVIEW

Thank you for choosing the Zerodeko Stainless Steel Cake Tester Needle. This manual provides essential information for the proper use, care, and maintenance of your new baking tool. Designed for ease of use and durability, this tester helps you determine the perfect doneness of your baked goods, such as cakes, muffins, and bread.



Figure 1.1: Zerodeko Stainless Steel Cake Tester Needles (Set of 4)

This image displays the complete set of four cake tester needles. Each needle features a stainless steel shaft and a charming cupcake-shaped handle with a rose design, making them both functional and aesthetically pleasing for any kitchen.

2. PRODUCT FEATURES

- **High-Quality Material:** Constructed from durable stainless steel, ensuring longevity and resistance to rust.
- **Easy to Clean:** The smooth stainless steel surface allows for quick and effortless cleaning.
- **Ergonomic Design:** Features a decorative cupcake-shaped handle that provides a comfortable and secure grip.
- **Optimal Length:** Approximately 17.5 cm (6.8 inches) in length, suitable for testing various sizes of baked goods.
- **Precise Testing:** The thin needle allows for accurate assessment of doneness without damaging the cake's structure.

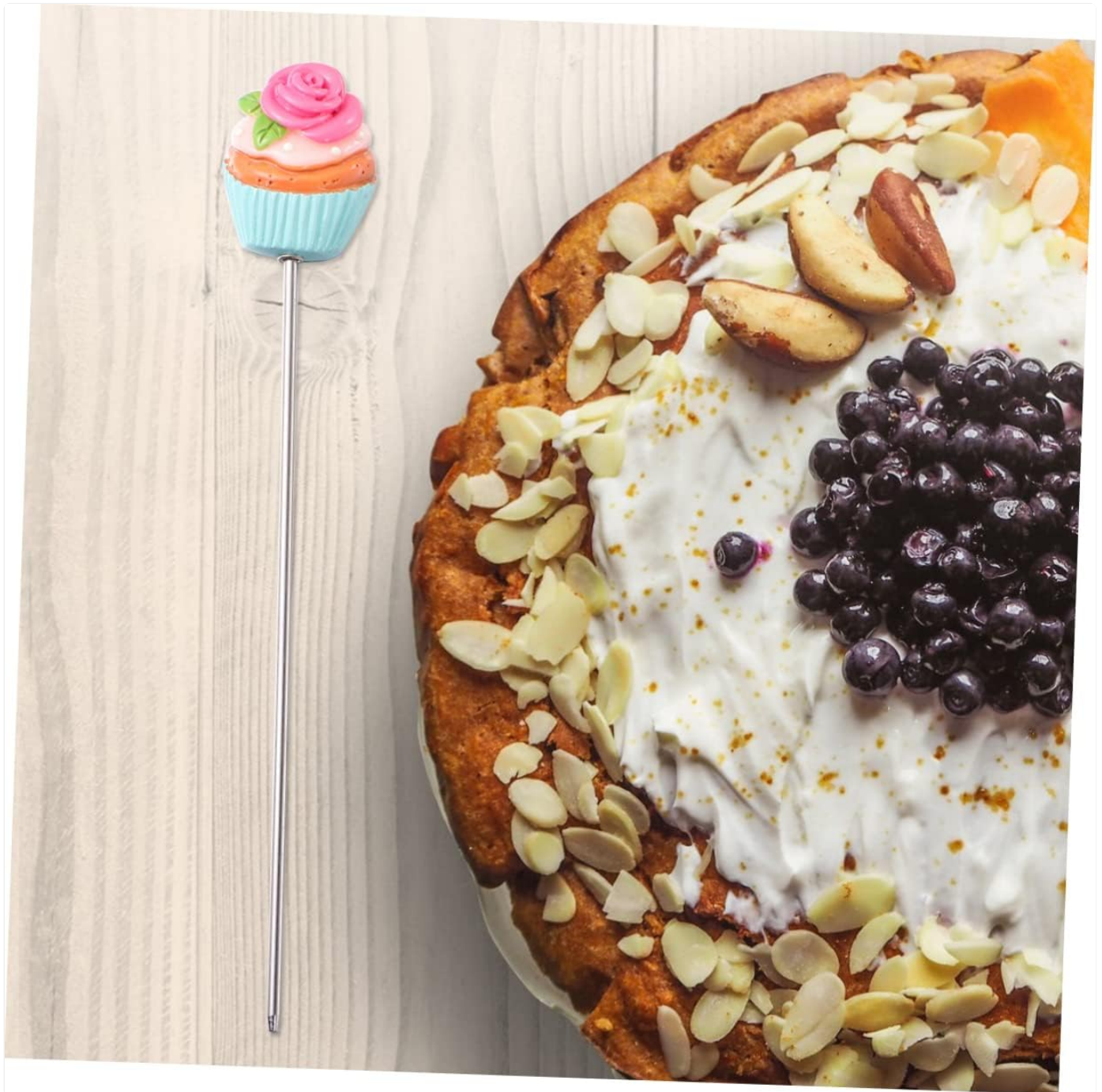


Figure 2.1: Product Dimensions

This image illustrates the approximate length of the cake tester needle, which is 6.8 inches (17.5 cm), highlighting its practical size for baking applications.

3. SETUP AND PREPARATION

The Zerodeko Cake Tester Needle requires no complex setup. It is ready for use straight out of the package. Before first use, it is recommended to wash the tester thoroughly with warm, soapy water and rinse it clean.

Unpacking:

1. Carefully remove the cake tester needles from their packaging.
2. Inspect each needle for any signs of damage. If any damage is found, do not use the product and contact customer support.

4. OPERATING INSTRUCTIONS

Using the Zerodeko Cake Tester Needle is simple and effective for checking the doneness of your baked goods.

How to Test Doneness:

1. Once your cake, muffin, or bread has reached its approximate baking time and appears golden brown, carefully remove it from the oven.
2. Insert the stainless steel needle into the center of the baked good. For larger items, you may test in multiple spots.
3. Gently pull the needle out.
4. **Interpretation of Results:**
 - If the needle comes out clean with no wet batter or crumbs sticking to it, your baked good is likely done.
 - If wet batter or moist crumbs cling to the needle, the baked good needs more time in the oven. Return it to the oven for a few more minutes and retest.
5. Allow the baked good to cool as per your recipe instructions.



Figure 4.1: Testing a Cake for Doneness

This image demonstrates the practical application of the cake tester needle, showing it inserted into a piece of cake to check if it is fully baked.

5. MAINTENANCE AND CARE

Proper care will ensure the longevity and hygiene of your Zerodeko Cake Tester Needles.

Cleaning:

- After each use, wash the tester needle immediately to prevent food residue from drying on it.
- Hand wash with warm water and a mild dish soap. Use a soft sponge or cloth.
- Rinse thoroughly under running water.
- Dry completely with a clean towel before storing to prevent water spots or potential rust, although stainless steel is highly resistant.
- Avoid abrasive cleaners or scouring pads, as these can scratch the surface.

Storage:

- Store the needles in a dry place, such as a utensil drawer or a utensil holder.
- Keep away from sharp objects that could damage the decorative handle.

6. TROUBLESHOOTING

This section addresses common questions or minor issues you might encounter.

Problem	Possible Cause / Solution
Needle comes out wet, but baking time is complete.	The oven temperature might be too low, or the baked good needs more time. Ensure your oven is preheated correctly and give the item a few more minutes before retesting.
Residue sticks to the needle after washing.	Ensure you are washing the needle immediately after use. If residue is dried on, soak the needle in warm, soapy water for a few minutes before scrubbing gently.
Decorative top feels loose.	While rare, if the decorative top feels loose, avoid excessive force when inserting the needle. Ensure it is not exposed to extreme temperatures (e.g., direct flame) which could affect the adhesive.

7. SPECIFICATIONS

- **Product Name:** Zerodeko Stainless Steel Cake Tester Needle
- **Model Number (ASIN):** B0D83FYLSQ
- **Manufacturer Reference:** QA8QN0517E8H014T3L6K1
- **Material:** Stainless Steel, Resin (for decorative top)
- **Dimensions:** Approximately 17.5 cm (6.8 inches) in length, 0.3 cm in diameter
- **Color:** As shown (Green Leaf Rose Pattern)
- **Quantity:** 4 pieces per set (for this specific variant)
- **Country of Origin:** China
- **First Available Date:** June 26, 2024

8. WARRANTY AND SUPPORT

Zerodeko products are designed for quality and durability. For specific warranty information, please refer to the product packaging or contact the seller directly. If you encounter any issues or have questions regarding your Zerodeko Cake Tester Needle, please reach out to the seller or manufacturer for assistance.

Seller: tracy Zhong

For further support, you may visit the seller's page on Amazon: [Seller Information](#)

