



INTERNATIONAL CAKE BAKING GUIDE

ROUND CAKE PANS (165° C/325° F)

5 CENTIMETERS DEEP				8 CENTIMETERS DEEP				10 CENTIMETERS DEEP			
PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)	PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)	PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PRD-32	10 x 5	118	19-21	PRD-33	10 x 8	177	35-40	PRD-44	13 x 10	414	45-50 Ĩ
PRD-42	13 x 5	207	20-25	PRD-43	13 x 8	355	40-45	PRD-54	15 x 10	710	48-53 Ĩ
PRD-52	15 x 5	325	25-30	PRD-53	15 x 8	473	45-50	PRD-64	18 x 10	1124	50-55 Ĩ
PRD-62	18 x 5	473	30-35	PRD-63	18 x 8	710	45-55	PRD-74	20 x 10	1360	60-65 Ĩ
PRD-72	20 x 5	621	33-37	PRD-73	20 x 8	946	50-55	PRD-84	23 x 10	1538	70-75 Ĩ
PRD-82	23 x 5	828	37-40	PRD-83	23 x 8	1183	60-65	PRD-94	25 x 10	1893	75-80 Ĩ
PRD-92	25 x 5	1035	40-48	PRD-93	25 x 8	1538	65-70	PRD-104	28 x 10	2307	78-83 Ĩ
PRD-102	28 x 5	1301	40-48	PRD-103	28 x 8	1893	70-75 Ĩ	PRD-114	31 x 10	2662	83-88 Ĩ
PRD-112	31 x 5	1567	45-50	PRD-113	31 x 8	2248	75-80 Ĩ	PRD-124	33 x 10	3076	85-90 Ĩ
PRD-122	33 x 5	1893	45-53	PRD-123	33 x 8	2602	75-85 Ĩ	PRD-144	38 x 10	4377	90-95 ĨĨ
PRD-132	36 x 5	2188	47-53	PRD-133	36 x 8	3194	75-85 ĨĨ	-	-	-	-
PRD-142	38 x 5	2602	50-55	PRD-143	38 x 8	3549	80-85 ĨĨ	-	-	-	-
PRD-152	41 x 5	2898	50-55	PRD-153	41 x 8	3904	85-90 ĨĨĨ	-	-	-	-
PRD-162	43 x 5	3312	55-60	PRD-163	43 x 8	4259	90-95 ĨĨĨ	-	-	-	-

SQUARE CAKE PANS (165° C/325° F)

5 CENTIMETERS DEEP				8 CENTIMETERS DEEP				10 CENTIMETERS DEEP			
PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)	PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)	PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PSQ-332	10 x 5	148	18-23	PSQ-443	13 x 8	355	40-45	PSQ-444	13 x 10	473	47-53
PSQ-442	13 x 5	266	30-37	PSQ-553	15 x 8	532	45-50	PSQ-664	18 x 10	1301	55-60 Ĩ
PSQ-552	15 x 5	414	32-37	PSQ-663	18 x 8	946	50-55	PSQ-884	23 x 10	1656	65-70 Ĩ
PSQ-662	18 x 5	710	35-42	PSQ-773	20 x 8	1301	55-60	PSQ-10104	28 x 10	2957	80-85 Ĩ
PSQ-772	20 x 5	799	35-45	PSQ-883	23 x 8	1538	60-70	PSQ-12124	33 x 10	4377	85-90 ĨĨ
PSQ-882	23 x 5	1183	35-53	PSQ-993	25 x 8	1952	60-70 Ĩ	-	-	-	-
PSQ-992	25 x 5	1331	45-55	PSQ-10103	28 x 8	2129	70-75 Ĩ	-	-	-	-
PSQ-10102	28 x 5	1893	50-58	PSQ-11113	31 x 8	2869	70-75 Ĩ	-	-	-	-
PSQ-12122	33 x 5	2543	55-60	PSQ-12123	33 x 8	3431	75-85 ĨĨ	-	-	-	-
PSQ-14142	38 x 5	3431	55-60	PSQ-14143	38 x 8	4495	80-90 ĨĨ	-	-	-	-
PSQ-16162	43 x 5	4199	60-70	PSQ-16163	43 x 8	5323	95-110 ĨĨĨ	-	-	-	-

SHEET CAKE PANS (165° C/325° F)

5 CENTIMETERS DEEP

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
POB-7112	20 x 31 x 5	1301	45-53
POB-8122	23 x 33 x 5	1656	47-55
POB-9132	25 x 36 x 5	2248	45-53
POB-10152	28 x 41 x 5	2484	50-55
POB-11152	31 x 41 x 5	2721	55-60
POB-12162	31 x 43 x 5	3135	60-65
POB-12182	33 x 48 x 5	3667	60-65
POB-16242	43 x 64 x 5	5560	75-80

8 CENTIMETERS DEEP

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
POB-7113	20 x 31 x 8	1893	60-65 Ĩ
POB-8123	23 x 33 x 8	2366	70-75 Ĩ
POB-9133	25 x 36 x 8	2839	70-75 Ĩ
POB-10153	28 x 41 x 8	3608	70-75 ĨĨ
POB-11153	31 x 41 x 8	3845	75-80 ĨĨ
POB-12163	31 x 43 x 8	4495	75-85 ĨĨ
POB-12183	33 x 48 x 8	4850	80-85 ĨĨ
POB-16243	43 x 64 x 8	8990	100-110 ĨĨĨ

10 CENTIMETERS DEEP

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
POB-9134	24 x 36 x 10	4259	85-90 ĨĨ
POB-12184	33 x 48 x 10	7216	90-100 ĨĨ
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-

SHAPED CAKE PANS (165° C/325° F)

HEMISPHERE

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PHA-275	8 x 4	30	17-20
PHA-35	10 x 4	118	20-23
PHA-4	11 x 6	177	25-30
PHA-5	14 x 6	296	35-40
PHA-65	18 x 8	710	45-50
PHA-8	22 x 10	1065	55-60 Ĩ
PHA-9	25 x 11	1597	70-80 Ĩ
PHA-10	27 x 13	2129	80-85 Ĩ

HEART

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PHT-63	18 x 18 x 8	858	30-38
PHT-83	23 x 23 x 8	1508	50-48

DOLLY VARDEN

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PDV-05	15 x 11	473	35-40
PDV-07	20 x 14	1183	60-65 Ĩ

RING MOLD

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
RMP-5	14 x 6	177	30-35
RMP-7	19 x 6	591	35-37
RMP-9	23 x 8	828	35-40
RMP-10	27 x 10	1538	50-55
RMP-12	33 x 11	2484	65-70

ANGEL FOOD

PRODUCT #	SIZE (cm)	BATTER (ml)	BAKING TIME (est.)
PAF-8375	22 x 11	1183	35-40
PAF-10425	27 x 13	2129	45-50
-	-	-	-
-	-	-	-
-	-	-	-

Fat Daddio's Anodized Aluminum Bakeware heats faster and may require a temperature reduction for most recipes. For professional baking results, we recommend lowering the temperature to 165° C (325° F) and baking for a few minutes longer than most recipes instruct. Actual temperature reduction and time will vary depending on oven type, pan size, altitude, ingredients and how many times the oven was opened to admire your baking.

"Ĩ" denotes number of Heating Rods (HCR-425) recommended for use with cakes that exceed 23 cm in diameter or are 8-10 cm deep.

See the Fat Daddio's Serving Chart guide for party and wedding servings.

