



# 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	7.6 x 5	118	19-21	PRD-33	7.6 x 8	177	35-40	PRD-44	10.2 x 10	414	45-50 Ĩ
PRD-42	10.2 x 5	207	20-25	PRD-43	10.2 x 8	355	40-45	PRD-54	12.7 x 10	710	48-53 Ĩ
PRD-52	12.7 x 5	325	25-30	PRD-53	12.7 x 8	473	45-50	PRD-64	15.2 x 10	1124	50-55 Ĩ
PRD-62	15.2 x 5	473	30-35	PRD-63	15.2 x 8	710	45-55	PRD-74	17.8 x 10	1360	60-65 Ĩ
PRD-72	17.8 x 5	621	33-37	PRD-73	17.8 x 8	946	50-55	PRD-84	20.3 x 10	1538	70-75 Ĩ
PRD-82	20.3 x 5	828	37-40	PRD-83	20.3 x 8	1183	60-65	PRD-94	22.9 x 10	1893	75-80 Ĩ
PRD-92	22.9 x 5	1035	40-48	PRD-93	22.9 x 8	1538	65-70	PRD-104	25.4 x 10	2307	78-83 Ĩ
PRD-102	25.4 x 5	1301	40-48	PRD-103	25.4 x 8	1893	70-75 Ĩ	PRD-114	27.9 x 10	2662	83-88 Ĩ
PRD-112	27.9 x 5	1567	45-50	PRD-113	27.9 x 8	2248	75-80 Ĩ	PRD-124	30.5 x 10	3076	85-90 Ĩ
PRD-122	30.5 x 5	1893	45-53	PRD-123	30.5 x 8	2602	75-85 Ĩ	PRD-144	35.6 x 10	4377	90-95 ĨĨ
PRD-132	33.02 x 5	2188	47-53	PRD-133	33.02 x 8	3194	75-85 ĨĨ	-	-	-	-
PRD-142	35.6 x 5	2602	50-55	PRD-143	35.6 x 8	3549	80-85 ĨĨ	-	-	-	-
PRD-152	38.1 x 5	2898	50-55	PRD-153	38.1 x 8	3904	85-90 ĨĨĨ	-	-	-	-
PRD-162	40.6 x 5	3312	55-60	PRD-163	40.6 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	7.6 x 5	148	18-23	PSQ-443	10.2 x 8	355	40-45	PSQ-444	10.2 x 10	473	47-53
PSQ-442	10.2 x 5	266	30-37	PSQ-553	12.7 x 8	532	45-50	PSQ-664	15.2 x 10	1301	55-60 Ĩ
PSQ-552	12.7 x 5	414	32-37	PSQ-663	15.2 x 8	946	50-55	PSQ-884	20.3 x 10	1656	65-70 Ĩ
PSQ-662	15.2 x 5	710	35-42	PSQ-773	17.8 x 8	1301	55-60	PSQ-10104	25.4 x 10	2957	80-85 Ĩ
PSQ-772	17.8 x 5	799	35-45	PSQ-883	20.3 x 8	1538	60-70	PSQ-12124	30.5 x 10	4377	85-90 ĨĨ
PSQ-882	20.3 x 5	1183	35-53	PSQ-993	22.9 x 8	1952	60-70 Ĩ	-	-	-	-
PSQ-992	22.9 x 5	1331	45-55	PSQ-10103	25.4 x 8	2129	70-75 Ĩ	-	-	-	-
PSQ-10102	25.4 x 5	1893	50-58	PSQ-11113	27.9 x 8	2869	70-75 Ĩ	-	-	-	-
PSQ-12122	30.5 x 5	2543	55-60	PSQ-12123	30.5 x 8	3431	75-85 ĨĨ	-	-	-	-
PSQ-14142	35.6 x 5	3431	55-60	PSQ-14143	35.6 x 8	4495	80-90 ĨĨ	-	-	-	-
PSQ-16162	40.6 x 5	4199	60-70	PSQ-16163	40.6 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
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-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-
-	-	-	-

## 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	50-80
PHT-103	25.4 x 5.4 x 8	2130	65-75

### 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

### 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

### 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.

