



FROSTING SHEET - HELPFUL HINTS

**Please note that all our ingredients (including the Edible Inks) are Kosher Certified and FDA approved*

How to use Frosting Sheets:

After printing, and with dry hands, place the printed Frosting Sheet onto a freshly decorated butter-iced cake. Pat down to make sure that there are no air bubbles underneath the sheet. Leave for about 20 to 30 minutes to allow the printed image to absorb into your cake's icing and become a part of the cake.

Removal of Sheets that seem to stick to backing sheet:

Please understand there is **NO** single correct answer to this problem, since the climate conditions and humidity of each part of the country or even the world is different or changes seasonally.

**Remember while printing, you are adding a considerable amount of wet ink to the sheets*

IF IMAGES DO NOT PEEL EASILY FROM BACKING SHEETS:

After printing, leave the image out in normal room conditions for about 5 - 15 minutes. Drying time and methods depend on ambient humidity. In some cases the humidity may be so high that the frosting sheets will NOT easily release from the paper after the normal drying period, or come apart in small pieces. In these conditions we recommend the **following methods** that **have ALL worked successfully:**

1. **Use a blower type Hair dryer (or any other hot air supply) on the reverse side of the backing sheet on high hot for 30-40 seconds. This method is very reliable and should solve your release problems.**
2. Placing finished Frosting Sheet into a VERY COLD FREEZER will allow easy removal after about 10 to 15 seconds, (NOT LONGER), providing the freezer is a DRY freezer and not a WET freezer. (This really works the best). You should remove the sheet immediately.
3. Place in a warm dry oven at a low temperature, for about 1-2 minutes, or lay the sheet on a warm pan for a minute or two. You may also make use of a Salton™ "TYPE" hot tray at low heat to dry the icing sheet.
4. It also works well if left in an Air-Conditioned area for a short time.
5. Pull backing sheet over the Sharp edge of a tabletop.

Remember, the only reason the frosting sheets will not easily come off the backing sheet, is that the Frosting Sheet is **still wet**.

THEY **WILL** RELEASE WHEN THEY ARE **DRY**.

Also, in high humidity areas, we recommend taking the Frosting Sheet from the ZipLock bag for sometime prior to printing, which may also help the drying process.

This method is very reliable and will solve your release problems. The process may need to be repeated. The only reason the Frosting Sheets will not come off the backing paper is that the Frosting Sheet is still too wet! The darker the image or the higher the humidity the longer it will take the sheet to dry for a satisfactory release...

IF FROSTING SHEETS APPEAR TO BE DRY OR BRITTLE:

Do NOT place a “Dry or Brittle” Frosting Sheet into a printer. They may break off during printing and will cause blockages inside the printer.

The following usually causes this:

- Leaving the Frosting Sheets out of the Ziplock bag for an extended period of time
- Neglecting to re-seal the Ziplock bag completely
- Extremely dry climate conditions.

1. Keep unused Frosting Sheets in a **WET TYPE** refrigerator in the SEALED Ziplock bag until needed. **Do NOT keep in a Freezer**, as this also has low humidity, and will tend to dry even more.

2. Another tip is to **Spray the Sheets** with a **fine mist** of water, using an Airbrush, Steam Iron, or any other water-misting device. They will become moist again, and you may have to wait a few minutes for them to dry, back to a usable condition.

3. You can also bring moisture back into the Frosting Sheets by holding them over a **pot of steaming water** for a few seconds, or place them into a high humidity proofing area or proof box if available for a short time.

Bleeding Colors:

Usually there should be no problem while printing with the edible food color Kartridges onto the Frosting Sheets.

Bleeding or fading is usually caused by placing the printed Frosting on to a high moisture content frosting; such as a Whipped Cream type Frosting. The solutions for this is as follows:

1. Frosting sheets are best if placed on a butter-cream type frosting.
2. If you want to use a whipped cream cake, it is best if the cake is filled with whipped cream, but the top of the cake should still have a thin coating of butter-cream, where the image is to be placed.
3. Another way is to remove the image from the backing sheet, and coat the back of the image with a thin layer of butter-cream before laying it on top of the whipped cream surface.
4. Another way is to freeze the cake before applying the image, and keep frozen until the customer receives the cake.
5. We have thousands of Ice Cream stores using this method most successfully.

Basically it is just that any type of frosting that has very high moisture content will tend to cause bleeding.

****Never place an edible image cake into plastic bags and/or containers. This will create sweating allowing water droplets to fall on the image which causes holes to form in the paper or even let the ink run. Only place in cardboard box!***

**** Always use the Rear Tray Feed when Printing on Kopykake's Frosting Sheets**

Some printers have a bottom tray paper feed. Please do not use this when printing Frosting Sheets. This puts the sheets through a tight turn which can cause the Frosting Sheets to slip off the backing!