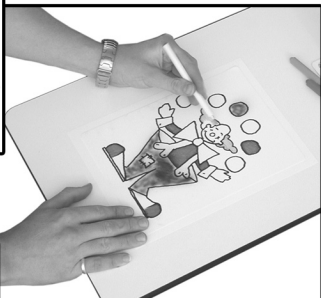


MANY WAYS TO USE YOUR FROSTING SHEETS

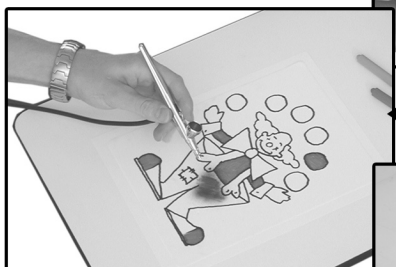
Kopykake Frosting Sheets are a versatile way of decorating your cakes. You can airbrush your design onto the Frosting Sheet; you can use Edible Ink pens and draw your design onto the Frosting Sheet; you can stamp your designs onto a Frosting Sheet; and you can use the Kwik-Kopy or KopyJet computerized cake decorating systems to create Picture Perfect Party Cakes.



Printing your designs with Computerized Cake Decorating systems



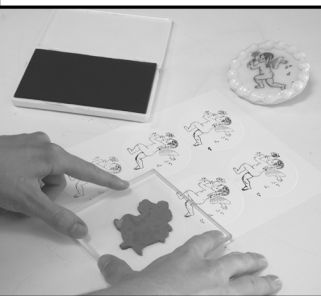
Coloring & Drawing your design with Edible Pens



Airbrushing your design onto a Frosting Sheet prevents mistakes ruining your cake!



Stamp your designs onto Frosting Sheets



when decorated placing Frosting Sheet onto cake - center first, then edges

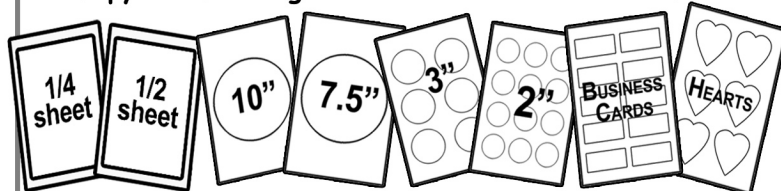


1. Always reseal the Zip-Lock bag after removing a Frosting Sheet
2. If you intend to create a computerized cake decoration place the Frosting Sheet in your printer, frosted side to the front. If you intend to airbrush or draw your design onto the Frosting Sheet simply remove it from the Zip-Lock bag and begin decorating (**hint:** you can use a Kopykake projector to project a design onto the Frosting Sheet too, then simply outline it).
3. Once your Frosting Sheet is decorated you can either put it in a Zip-Lock bag for safekeeping until your cake is ready, or simply place it on your cake
4. Have your plain iced cake ready. Buttercream icing is best, but just about any can be used - even frozen Ice Cream cakes.
5. Your frosting / icing should not be dry or have a skin. If frosting becomes dry, airbrush a fine mist of water over it before applying your Frosting Sheet.
6. If you have printed a design onto your Frosting Sheet leave it in normal room conditions for about 5-15 minutes to dry (this makes it easier to peel from the backing sheet). To dry faster you could use a hair-dryer.
7. Frosting Sheet should peel easily from the backing sheet. If you have difficulty, pull backing sheet over the edge of a table to help it peel away from the Frosting Sheet.
8. Lay printed Frosting Sheet on top of your cake, by holding the ends and applying the middle first and then the ends. Gently pat to remove any wrinkles
9. Add border or text to your design as required. **Kopykake Kolor Jels** are ideal.

HELPFUL HINTS FOR FROSTING SHEETS

1. Prepare your Frosting Sheets in advance to save time. Once decorated just place them back in the Zip-Loc bag. **NOTE:** After removing from the bag, again allow for drying before peeling from backing sheet.
2. In dry climates, you may want to keep un-used Frosting Sheets in the Zip-Loc bag in the refrigerator.
3. Various frostings can be used, however, a very wet whipped cream or some non-dairy topping can cause image to fade if left in refrigerator. Try filling these cakes with whipped cream but the top frosting should be buttercream.
4. **For round cakes** - use our **Round Frosting Sheets** available in 10", 8", 3" and 2" circles. Also available are Hearts and Business Cards!
5. **Download our Templates** (from www.kopykake.com) to make your computerized cake decorating easy. Templates can be used with Photo Express (Item # KJSPE) only.

Kopykake Frosting Sheets Available in These Sizes:

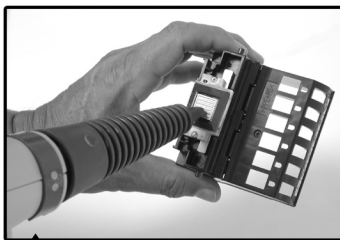


Turnover to learn how to make best use of them...

PRINT-HEAD & KOLOR KARTRIDGE HINTS

From time to time you may experience the colors not printing as expected, or you may notice horizontal lines, streaking, banding etc. This is nothing to be alarmed about.

1. We recommend you have a Printhead Cleaning Kit, or Steam-Jet Cleaner to help keep your printhead in top condition.
2. Wiping the bottom of the printhead with the cleaning kit or a damp cloth often starts the colors flowing properly again. Use the Printhead Cleaning Kit once a week to clean the Printhead.
3. Removing the Kolor Kartridges from the printhead and tapping them firmly on a paper cloth also starts the color flowing properly again.



Using the Steam Jet Cleaner to clear stubborn print head clogs (Item # STEAM-2009)

4. If the color is low or out you will need to either refill the Kartridges (use our Refill Kit) or purchase a new set of Kolor Kartridges.
5. Replacing the Kolor Kartridges and running a Print Test on plain paper helps..
6. Use the Steam-Jet Cleaner to deep clean persistent Printhead clogs

Kopykake 3699 West 240th St, Torrance, CA 90505
Orders: 800-999-5253 or 310-373-8906
Tech Support: 800-997-7470 Fax: 310-375-5275
Email: support@kopykake.com www.kopykake.com

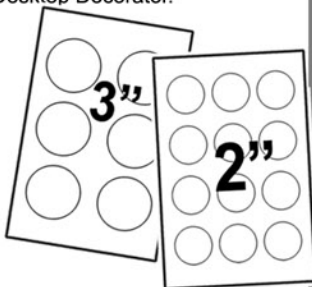
FREE TEMPLATES & SOFTWARE

FREE TEMPLATES AT WWW.KOPYKAKE.COM

For over 30 years, all our ideas have been aimed at making life easier for cake decorators. Our computerized cake decorating systems and accessories are no exception. You can use our FREE cake decorating Templates that suit our various styles of Frosting Sheets by downloading them from www.kopykake.com and using them with Ulead Photo Express v1.1 software. Alternatively download our FREE software - Desktop Decorator.

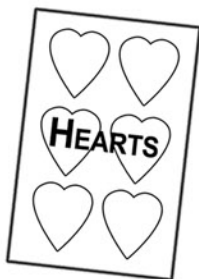
2" & 3" ROUNDS

Kopykake 2" and 3" Round Frosting Sheets (Item # KJFS2RND & KJFS3RND) are ideal for Cookies and Cupcakes. To successfully print onto them **download our Templates** from our web page http://www.kopykake.com/pc_tech-support.html and open them in Ulead Photo Express v1.1.



HEARTS

Make Picture Perfect Valentines cakes and cookies with our Frosting Sheet Hearts (Item # FSHEARTS). Also use them for Wedding favors or other romantic ideas. To get started, **download the template** from our web page: http://www.kopykake.com/pc_tech-support.html and use in Ulead Photo Express v1.1.



BUSINESS CARDS & FAVORS

Kopykake Business Card Frosting sheets (Item #KJFS35X1) give you the ability to make Picture Perfect chocolate business cards, wedding favors, rectangular cookies and other rectangular items. You can use them with our FREE software - **Desktop Decorator** - or download the Template from our website and use with Ulead Photo Express v1.1.



Download the templates

from http://www.kopykake.com/pc_tech-support.html

USING KOPYKAKE TEMPLATES IN ULEAD PHOTO EXPRESS:

1. "Open" the template in Ulead Photo Express v1.1
2. Click on the circle, heart or rectangle (depending on the template) into which you want to place an image. Click on the icon that appears and replace the yellow image by "Opening", "Scanning" or "Importing" the file you want to use. Note: Be sure to have selected your scanner by clicking on File, Acquire.
3. Determine how you want the image to 'fit' into the area by resizing it from the options presented (Fit by width and height etc).
4. To move the image within the rectangle, left click on the mouse and drag.
4. Repeat Step 2 to fill all the yellow areas or "Copy" and "Paste" the image.
5. When completed, go to "Finish", "Print", "Print" again to see the preview. Go to "Options" and choose "Center Horizontally" and "Center Vertically".
6. Place the Frosting Sheet in printer and "Print".

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FREE CAKE DECORATING SOFTWARE

To make it easier for you to create computerized cake decorations we have developed our own software that you can download FREE from www.kopykake.com. Configured to work with Kopykake Frosting Sheets, it is so simple to use you don't need any computer experience to create beautiful cake decorations. Just follow the simple steps to print out stunning picture perfect party cakes!

Desktop Decorator

Easily create beautiful picture perfect party cakes with our revolutionary **FREE cake decorating software** designed by cake decorators, for cake decorators. Get your free copy by downloading it from www.kopykake.com.



Download this
FREE software from
www.kopykake.com



Visit our website:
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- Hints, Tips and Ideas
- Download our Templates
- Buy supplies online
- Download our FREE software!

Kopykake

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Tech Support: 800-997-7470 Fax: 310-375-5275

Email: support@kopykake.com www.kopykake.com

Go to www.kopykake.com for Technical Support, Hints & Tips, updated Printer Drivers, Templates & more