



Cake Airbrushing Kit Instructions

Any item returned unwashed will be charged a \$10.00 cleaning fee.

Getting Started

Learning to create colorful cakes and desserts with your Cake Boss™ Airbrushing Kit can be fun, and getting started is easy. Your guide includes instructions for general safety, proper assembly, cleaning, maintenance, use and care. You will also find tips and techniques to design creative cakes. Before you begin, be sure to cover your work area with newspaper or plastic to protect the surrounding area from being sprayed by airbrush color. Your Cake Boss Airbrushing Kit does not require oil, which makes it non-polluting and ideal for quality cake decorating.

Putting it Together: To use your Cake Boss Airbrushing Kit, place the compressor on a sturdy, level surface.

- ① **Attach** one end of the hose to the hose connector on the bottom of the airbrush.
- ② **Connect** the opposite end of the hose to the port on the side of the compressor.
- ③ **Insert** the AC adaptor cord into the port on the back of the compressor, and plug the two-pronged adaptor into a standard 120 volt electrical outlet.



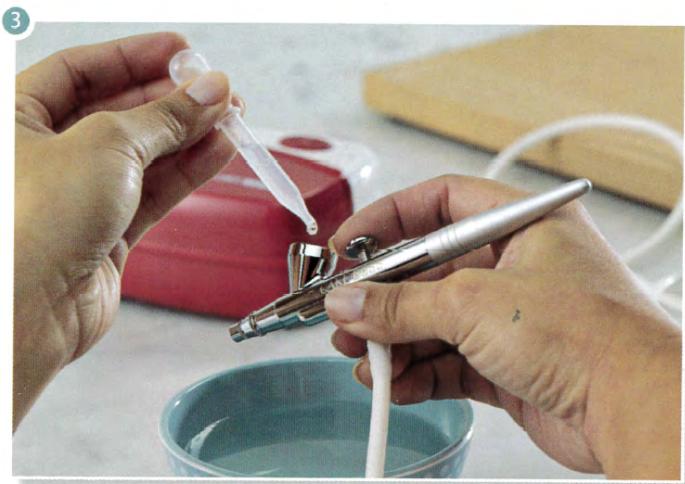


Operating Instructions

The compressor has three pressure settings – low, medium, and high. Use the high setting to cover large areas or when using pearlescent colors. Use the medium setting for basic airbrushing, and the low setting for fine details. Once you select a mode, wait a few seconds before changing to a different mode to avoid damaging the motor.

Give it a Test: Before you begin, test your airbrush on a surface other than your cake.

- ① **Power On:** Turn on the compressor by pressing the on/off switch on the top of the compressor. Air will begin flowing through the airbrush. Press the mode button on the right side of the power button to set the pressure to low.
- ② **Air Flow:** Pull the trigger on the top of the airbrush to increase and decrease the flow of air through the airbrush. Test the higher pressure settings by pressing the mode button to switch the mode to medium, then high.
- ③ **Water Test:** Next, place water in the reservoir on the top of the airbrush. With the compressor set to low, and the airbrush pointed toward a practice surface, pull the trigger to test the flow of water through the airbrush. Water should spray freely.



Color Test: Next, test your airbrush with a few drops of color.

- 1 Empty the water from the reservoir and add a few drops of color. To keep your airbrush suitable for decorating cakes, use only airbrush food coloring.
- 2 Point the airbrush toward your practice surface and pull the trigger to release color. Make sure the compressor is set on low.



Keep it Clean: It is very important to clean the airbrush between color changes and at the end of each use to keep it working properly. Never allow color to dry inside the airbrush. See pages eight and nine of this guide for complete instructions on cleaning your airbrush.

3 Empty the color from the reservoir into a bowl of water.

4 Turn off the compressor and rinse the airbrush in warm water.



Airbrushing Tips & Tricks

Learning is Fun: Learning how to add airbrush color to your cakes, cupcakes and cookies is easy. Creating advanced airbrush color designs will come with practice. Start with simple ideas and test your airbrush strokes on a practice cake or paper to get comfortable with your airbrush and master the basic techniques.

Add Color: Add a few drops of color into the reservoir on the top of the airbrush and turn the compressor on. Hold the airbrush nozzle 6-8 inches from the surface of your cake. If you spray too close to the cake the colors will run, and the air pressure may dent the surface. If you are further than eight inches away the color will spray the surrounding surfaces.

The pressure, speed and angle you use to apply color will affect the look of your airbrushed cake. It is best to start moving your hand in a fluid direction before spraying. Lightly pull the trigger to start the flow of color, and move your hand back and forth above the surface. For a smooth, even application keep your hand moving while spraying and until you release the trigger.

- For broad, soft lines hold the nozzle at a 45 degree angle
- For sharper, more defined lines hold the nozzle at 90 degrees
- To get solid, saturated color retrace your strokes several times

Practice: Try this several times with your hand at different distances from the surface of your cake. The pattern will spread wider the further you are from the cake. Lines will be finer and darker as you move your hand closer. Practice with horizontal, vertical and circular airbrush strokes. Experiment with the mode set to high to cover large surfaces with color, then medium to airbrush your design and low to add fine details.

Use your Airbrushing Kit to give cookies and cupcakes extra pizzazz. Add layers of color or write special messages. Or, put the finishing touch on gum paste flowers.



Airbrush Techniques

You can create endless themes and decorations with your Airbrushing Kit. Let your imagination and creativity flow! Try different combinations for exciting effects. You can spray right on the surface of the cake itself, or add color and fine details to fondant shapes and cut-outs, then apply them to your cake. Try the following airbrushing techniques for different looks:

Flat, Even Tones: With the compressor set to high, hold the airbrush about six inches away from the surface of your cake and airbrush from left to right, overlapping your strokes to gradually build the tone until it is as solid as you want it.

Shading / Gradient Tones: With the compressor set to medium, hold the airbrush about six inches away from your cake and begin airbrushing at the bottom. Airbrush from left to right and gradually move up the surface, releasing pressure on the trigger as you move upward and as the color intensity fades.

Stencils / Templates: To create a repeating design or pattern, use stencils or create one of your own out of paper or fondant. Use cookie cutters for the shapes, then spray through the holes in the paper or fondant. Spray around the edges of the cut-out shapes for a negative effect.

Fine Details: With the compressor set to the lowest setting, hold the airbrush about two inches from the surface, pull the trigger back slightly, and move your hand in short strokes to create lines. To create dot effects, set the compressor to low, hold the airbrush in one place and pull back once on the trigger.



Cleaning

To keep your colors defined and prevent them from mixing on your cake, we recommend cleaning your airbrush between color changes. And to keep your airbrush working properly for years of enjoyment, be sure to clean it thoroughly after each use and allow it to dry completely. To avoid clogging, never allow color to dry inside of the airbrush.

To keep your airbrush food-safe, do not use any household cleansers to clean your airbrush. If necessary, we recommend using vinegar and then rinsing thoroughly.

Cleaning Between Color Changes:

- 1 Empty any remaining color from the reservoir into a cup filled with warm water.
- 2 Turn off the compressor, and dip the airbrush into the water and rinse the reservoir cup.
- 3 Remove the airbrush from the water and use your dropper to fill the reservoir with clean warm water.
- 4 Spray onto your test surface until the airbrush sprays clear.

Clearing Between Uses:

Follow steps 1-4 from cleaning between color changes. Turn off the compressor and detach the hose from the airbrush.



- 5** Remove the handle from the airbrush. See page ten for parts details.
- 6** Unscrew the needle chucking net, then gently remove the needle. Run warm water throughout the entire airbrush body and carefully rinse all removed parts. Allow to dry thoroughly before assembling.



Clogging:

It's recommended to do a full cleaning every 3-5 uses to keep your airbrush functioning properly. If it clogs, increase the pressure of the airbrush, and spray warm water through it until it runs clear. If it is still clogged you will need to do a deep clean.

Deep Clean:

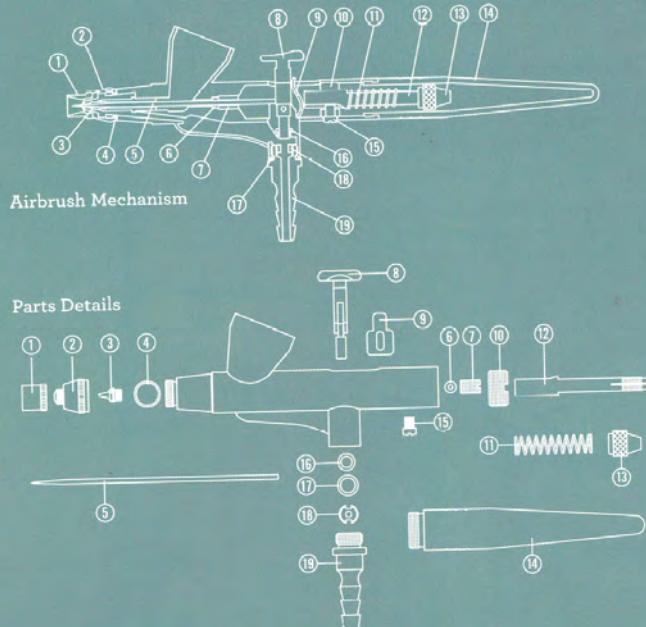
Follow steps 1-4 in the cleaning between color changes and steps 5-6 in the cleaning between uses section. Unscrew the needle chucking guide and remove the spring and stopper. Then run warm water throughout the entire airbrush body. Allow to dry thoroughly before assembling.

Use caution when disassembling the airbrush. Once the needle and nozzle caps have been removed a sharp point on the nozzle will be exposed.

Parts & Maintenance

Parts Name

1. Needle cap
2. Nozzle cap
3. Nozzle
4. O-ring for nozzle cap
5. Needle
6. O-ring for needle guide
7. Needle guide
8. Operation lever
9. Lever guide
10. Stopper
11. Spring
12. Needle chucking guide
13. Needle chucking net
14. Standard-handle adjustment
15. Guide screw
16. Lever guide o-ring
17. Valve o-ring
18. Valve Screw
19. Hose connector



Warnings

WHEN USING ELECTRICAL APPLIANCES, BASIC SAFETY PRECAUTIONS SHOULD BE FOLLOWED, INCLUDING THE FOLLOWING: Before each use, inspect the general condition of the Airbrushing Kit. Check for loose connections, cracked, or broken parts, excessively worn hose, and any other condition that may affect the safe and proper operation of the airbrush. If a problem occurs, have the problem corrected before further use. Do not use damaged equipment.

1. Read all instructions before using.
2. This appliance must be properly assembled and located in accordance with these instructions before it is used.
3. Close supervision is necessary when any appliance is used by or near children.
4. Do not use the appliance for any reason other than its intended use.
5. The use of accessory attachments not recommended by the appliance manufacturer, may result in fire, electrical shock or injury to persons.
6. To protect against fire, electric shock and injury, do not immerse cords, plugs or the appliance in water or any other liquid.
7. To avoid electrical shock, do not attempt to open or repair the compressor.
8. Turn off and unplug the compressor when not in use.
9. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is damaged in any manner. Contact the Consumer Relations Department to arrange for replacement or repair.
10. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
11. To disconnect, turn the Power Button on the top of the compressor off and then remove the plug from the wall outlet.

frequency energy and, if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation. If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

Warning:

Use only shielded cables to connect I/O devices to this equipment. You are cautioned that changes or modifications not expressly approved by the party responsible for compliance could void your authority to operate this equipment.

This device complies with Part 15 FCC Rules.

Operation is subject to the following two conditions:

1. This device may not cause harmful interference.
2. This device must accept any interference received including interference that may cause undesired operation.

Federal Communication (FCC) Statement

This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC rules. These limits are designed to provide reasonable protection against radio