



CAKE DECORATING AIRBRUSH KIT

USER'S GUIDE MANUAL

Your kit contains everything you need to start creating edible masterpieces using your own personal touch!

Learning how to airbrush colors on your cakes and desserts is fun, safe and easy. The key to mastering the use of an airbrush is application practice. By following tips and techniques presented in this users guide, you'll soon be comfortable using the airbrush. You can then unleash your imagination to create your own amazing designs on dozens of colorful cakes, cupcakes, cookies and desserts.

Kit Set-Up:

- Take one end of the air hose and connect it to the compressor by pushing it all the way onto the compressors air outlet port
- Take the other end of the hose and connect it to the airbrush by pushing it all the way onto the airbrushes air inlet
- Plug the AC adapter end of the cord into the connection port of the compressor, then plug the two-prong adapter plug into a standard 120 volt electrical outlet
- Place the airbrush into the compressors holder and you're ready to go

Operating Instructions:

- Our specially designed air compressor includes 3 air pressure control setting modes. This allows you adjust the airflow depending on your spraying needs
 - High Setting - Backgrounds, creative color layering, pearls and metallic's
 - Medium Setting - Basic airbrushing and trendy stencil designs
 - Low Setting - Fun details, cute accents and script
- When first powering on the compressor it will automatically set itself to the medium setting and air will start flowing through the airbrush

- Toggle the button next to the power button to select between the low, medium and high air flow pressure setting modes. An LED indicator will display the current air pressure setting mode.
- The airbrush operates very simply, as a pull of the trigger is all that is needed to start spraying and applying colors. The single-action style airbrush provides a continuous steady flow of air through the tip of the airbrush, regardless if the trigger is pulled or not. This continuous air flow enables you to simply pull the trigger to start applying color.

Preparation:

- Prior to beginning it's best to sketch out your cake design so that you know what colors are needed, where they go and the order in which to spray them onto the cake
- Be sure to keep the airbrush compressor on a stable surface, but close enough to the your project, so that you can airbrush comfortably without over extending the air hose
- Cover surrounding surfaces before you begin airbrushing to protect them from being over sprayed. This will make cleanup much easier.

Fundamental Airbrushing Techniques:

Experiment by practicing with your airbrush using the following fundamental airbrushing techniques until you're comfortable using your airbrush.

- **Holding Airbrush:**
 - Hold the airbrush like you would hold a pen with a loose wrist and your index finger on the trigger
- **Triggering Airbrush:**
 - For the best even results when triggering the airbrush gently pull the airbrush trigger about a 1/4 to 1/2 way back for a light feathered and soft spray.
 - The further you pull the trigger back, the larger the airbrush spray pattern will be, and it will also increase the flow of color.
 - It's best to spray multiple light layers to achieve even full coverage and to darken colors.
 - Remember that less is best, as you can always add more color to a cake, but you can rarely take the color away.
- **Spraying Distance:**
 - For best coverage hold the airbrush approximately 6 to 8 inches away from the cake as this will allow you to spray light soft layers.
 - The airbrush spray pattern size depends on the distance the airbrush is away from the cake surface.

- The pattern will be smaller when the airbrush is closer to the surface, which is good for finer details.
- The pattern will get wider the further away the airbrush is from the surface, which good for broader and lighter coverage.
- **Keep Airbrush in Motion:**
 - To keep the coloring consistent, always keep your hand in motion while spraying until you release the trigger.
 - It is best to move your hand in a circular motion while spraying to achieve smooth even coverage.
 - Avoid abruptly starting or stopping the spray to prevent blotchiness and uneven coverage.
 - Always trigger the airbrush before starting a stroke and only release the trigger after you finish the stroke, as this will prevent puddles or balls at the beginning or the end of each stroke.
- **Application Speed:**
 - Your pace of spray across the surface will dictate how much color coverage is achieved.
 - The faster you spray a stroke across the surface the lighter the coverage will be, and a slower stroke will provide heavier coverage.
 - Practice with a slow pace and then gradually increase your pace to see how speed affects the coverage. Repeat this process using each of the three air flow setting modes to see how air pressure will also affect your speed of your spray strokes.
- **Airbrush Angles for Spraying:**
 - Hold the airbrush nozzle at a 45° angle for broad and soft lines. The air flow setting and the distance from the surface will affect the color coverage. For fuller coverage set the compressor at the medium or high air flow setting mode. You can also adjust your spray distance from the surface or do both.
 - Hold the airbrush nozzle at a 90° angle to produce sharp and defined lines. For sharper lines keep your spraying distance close to the surface, so the pattern size is small, then just barely pull back on the trigger so you only release a low flow of coloring. Minimal air flow is required, so keep the compressor the low air flow setting mode.
 - Once you get comfortable using the airbrush, you'll understand how to adjust the angles depending on your own spraying style.
 - Retrace your strokes several times to darken colors and to achieve even full coverage.
- **Air Pressure:**
 - The compressors 3 air pressure control setting modes allow you adjust the airflow depending on your spraying needs.

- Common uses for each air flow setting mode: High - Backgrounds, creative color layering, pearls and metallic's; Medium - Basic airbrushing and trendy stencil designs; Low - Fun details, cute accents and script.
- It's best to practice spraying while adjusting through the compressors air flow setting modes, low, medium and high to understand how the airbrush responds to the different air pressures.
- **Airbrush Cup:**
 - A little food color goes a long way, only a few drops of coloring is needed for a small area, but coloring backgrounds may require the cup to be filled half way or more.
 - When the airbrush is not in use it's best to keep it in the airbrush holder to prevent the food coloring from pouring out of the cup.
 - To avoid spilling color out of the airbrush cup, don't over fill the cup or tilt the airbrush too far from side to side or from back to front while spraying.
- **Always Remember the Importance of Distance, Speed, Angle and Air Pressure:**
 - These are the key airbrushing principles to learn and follow to achieve the best results with your cake design. To get comfortable using the airbrush, practice spraying with it at different distances and spray angles, while also adjusting your speed of application and levels of air flow.

Beginners Tips:

- **If you're new to airbrushing**, we recommend that you practice using the airbrush with water first to get an idea of how the water sprays and mists out of the airbrush.
- You may want to keep your projects simple at first, while you're learning the basic airbrush techniques, then tackle larger projects after you're comfortable with your techniques.
- Be careful if you are spraying on a soft icing like butter cream. Spraying to close to the cake or having the air pressure set to high, may result in denting or creating pockmarks on the cakes surface.
- Always clean the airbrush between colors. Adding a new color without cleaning will lead to color buildup in the nozzle and the old color mixing with the new one, creating a muddy color.
- When you are done using a color, empty the left over color into a sink, water bowl or spray it out onto a paper towel, then clean the airbrush before using another color.
- For additional information on usage techniques, refer back to the fundamental airbrushing techniques section in this users guide.

Airbrush Tips & Tricks:

- **Mixing Colors:**

- It's easy and fun to create your own awesome colors, as few drops of blue mixed with a few drops of yellow will give you a nice green and a little bit of red and yellow makes orange. Create your desired colors by mixing them in a small container or by mixing them directly into the airbrush cup.
- If mixing colors straight into the airbrush cup, you can use back bubbling to mix the colors by holding your finger over the front air cap of the airbrush while pulling the trigger, so it bubbles inside the cup to mix the colors together.

- **Coloring Concepts and Even Tones:**

- The lightest colors should always go on first. It's best to spray multiple light layers to achieve even full coverage and to darken colors.
- Remember that less is best, as you can always add more color to a cake, but you can rarely take the color away. The more color layers, the darker and more opaque the color looks.
- To produce consistent even color tones, airbrush using the medium to high air pressure with the airbrush 6" to 8" away from the surface. Overlap your airbrush strokes as you move up the surface to build an even color tone.

- **Gradients, Blending and Shading Colors:**

- To create smooth gradients reduce the trigger pull as you move up a surface while spraying. Increasing the spraying distance will work too, but the gradient won't look as smooth.
- Color blending and gradients can also be created by layering one color over another.
- It's best to spray multiple light layers to achieve even full coverage and to darken colors.
- You'll soon be able to create beautiful daytime scenes with blue skies, clouds and the sun, after a little shading and blending practice.

- **Add Accents, Fine Lines, Details and Script:**

- Write messages like "Happy Birthday" and "Congratulations". Add accent details to cakes, cupcakes and cookies like dots, lines and swirls.
- When you want to produce sharp and defined lines hold the airbrush nozzle at a 90° angle and keep the compressor set to low air flow setting as minimal pressure is needed. Also keep your spraying distance close to the surface, so the pattern size is small, and then just barely pull back on the trigger so you only release a low flow of coloring.

- To prevent puddles or balls at the beginning or the end of each line, barely pull back airbrush trigger when starting a stroke and only release the trigger after you finish the stroke.
- Dots and Circles: To create dots, hold the airbrush close and with low air flow and then just barely pull back the trigger, but release it quickly. To make larger dots or circles, adjust your spray distance and the pull back and speed of the triggering.
- **Stencils and Templates:**
 - Simply airbrush around or through stencils and objects placed on the cake to create all sorts of colorful design effects.
 - Create your own stencil out of paper by cutting it into desired shapes or tear the paper in half, then airbrush over the torn edge to make clouds and mountains.
 - Use of a cookie cutter makes repeatable designs and patterns easy.
 - When using a stencil always remember to hold the airbrush at a 90 degree angle over the stencil to achieve a good, clean sharp edge. If you hold the airbrush at a 45 degree angle color will bleed or seep under the stencil making the design look hazy or over sprayed.

Cleaning the Airbrush Between Colors:

- Empty the left over color from the airbrush cup into a sink, water bowl or spray it out onto a paper towel, then rinse out the airbrush cup with clean warm water from the sink or from a squeeze bottle filled clean warm water. Refill the airbrush cup with clean warm water then spray the airbrush until the fluid runs clear, now you are ready for the next color.
- Always clean the airbrush between colors. Adding a new color without cleaning will lead to color buildup in the nozzle and the old color mixing with the new one, creating a muddy color.
- The airbrush can clog if you allow color to dry inside of it.

Airbrush Food Colors:

- Achieve an endless spectrum of magnificent colors with these inter mixable colors. Perfect to use on cakes, fondant, gum paste, pastries, sugar paste, icing, and more.
- Our colors are made in the USA with high quality FDA approved ingredients, and are Certified Kosher.

Specifications:

Compressor

- Type: 12V DC with 120V AC plug in adaptor
- Max. Air Pressure: 15 PSI
- Air Delivery: Up to 13 liters/minute
- 3 Airflow Settings: Low, Medium & High
- Built in Airbrush Holder, 6 Foot Air Hose
- Weight: 1.3 lbs, Dimensions: 2" h x 3.5" w x 4.5" l

Airbrush

- Precision Single-Action Gravity Feed Airbrush
- 0.4 mm Fluid Tip; Fluid Cup Capacity: 2 cc

Safety Warnings:

Follow these basic safety precautions before operating your equipment.

- Read all instructions before operating your equipment.
- Only operate equipment if it has been assembled in accordance with the included instructions.
- When equipment is used by or near children, supervision is necessary.
- Use equipment in well ventilated areas, and avoid use at high temperatures.
- To avoid overheating the compressor, do not run it longer than 20 minutes at a time without turning it off to cool.
- To protect yourself against the risk of fire or electric shock, do not allow cords or plugs to be immersed in water or other liquids.
- If the compressor malfunctions or is damaged in any way, do not operate it or attempt to repair it by opening its' case.
- The compressor is designed to only work with a single-action airbrush.
- When equipment is not in use, it should be turned off and unplugged.
- Do not use ammonia or any ammonia based products in or on the airbrush, as they will cause the internal parts and chrome from the airbrush to corrode.
- Do not use airbrush with other materials, only use with food safe colors.
- Avoid getting food coloring on your clothing, as it may cause staining.

Warranty:

- We are confident that your equipment components will perform well and therefore warrant to you, as the original purchaser, for a period of one year from the date of original purchase, that your equipment will be free of mechanical and electrical defects in material and workmanship.
- Our warranty for your product will not cover normal wear of parts, damage resulting from negligent use or misuse of the product, use of improper voltage or

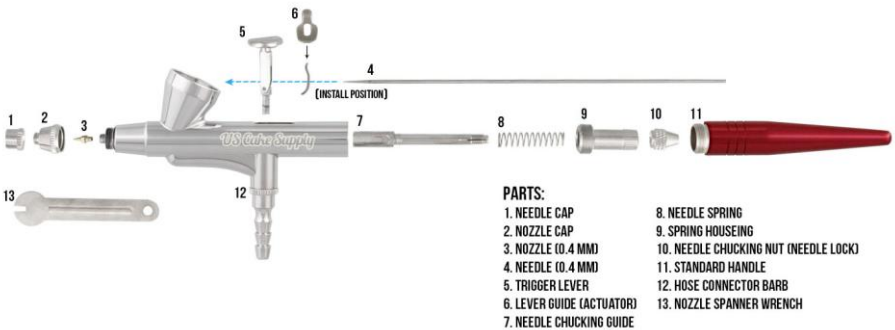
current, use contrary to operating instructions, or disassembly, repair or alteration by any person other than our service personnel. It also does not cover consumables. Any implied warranty of merchantability or fitness for a particular purpose on your system is limited to the duration of this written warranty. We shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on your system.

Technical Support and Return Policy:

- Technical support is available at 858-909-2110 from 7:00 am to 5 pm, Monday through Friday, Pacific Time. U.S. Cake Supply is a division of the TCP Global Corporation.
- If your system is covered during the warranty period, we will repair or replace (at our option) the necessary component(s) of your system without cost to you, which will be your exclusive remedy under this warranty. Please call technical support (858-909-2110) for an “RGA” (returns goods authorization), so your return can be properly identified. Then, simply send the system or components postage prepaid and insured, with proof of purchase and a short description of the problem directly to our service center at the following address: U.S. Cake Supply - 6695 Rasha Street - San Diego, CA 92121.

Parts and Maintenance:

- Airbrush Diagram and Parts Listing



For tutorials and informational videos, go to www.uscakesupply.com!

Have fun using the U.S. Cake Supply Airbrush System to create your edible works of art!