Inkedibles ™ cartridges are designed to work with the printer that they are designated for. To get the best performance out of your edible ink cartridges and printer, make sure that you use only Inkedibles ™ brand edible inks as mixing of edible inks from different sources can cause clogs. And of course, make sure that you designate your edible printer ONLY for edible ink printing, do not use the same printer with regular inks as contamination can occur.

When your Inkedibles™ cartridge is used up, you can replace it with a new one, or you can refill it.
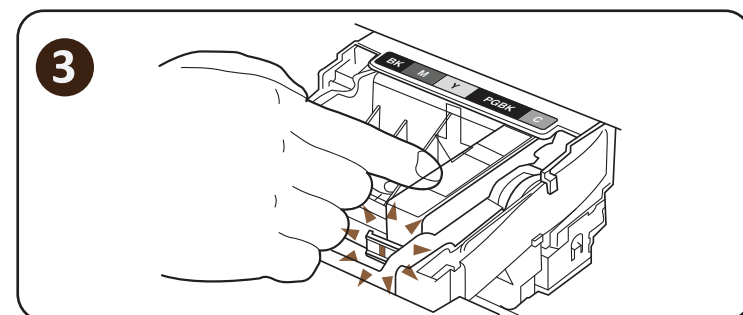
How to install your Inkedibles cartridges
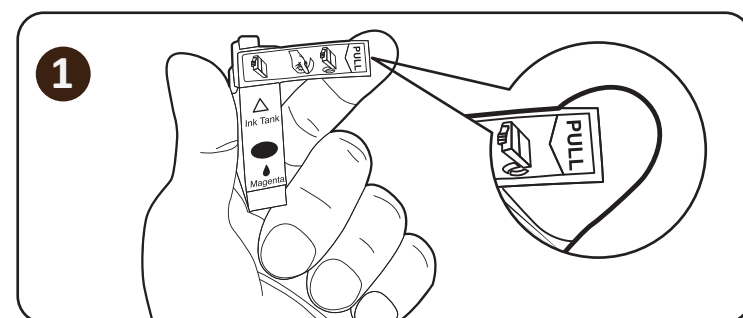
1. Remove the pull-tab on the top of the cartridge that says "PULL". This exposes a small breathing hole that the cartridge needs in order to print.
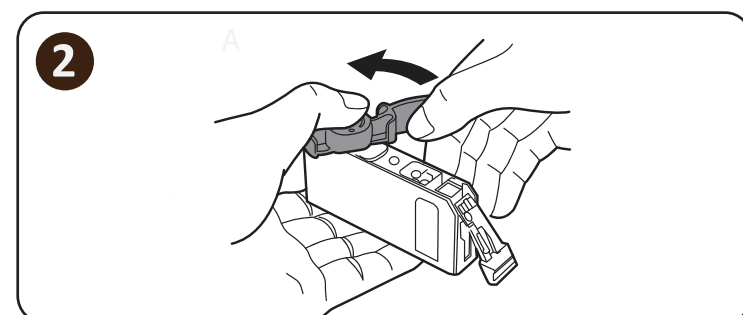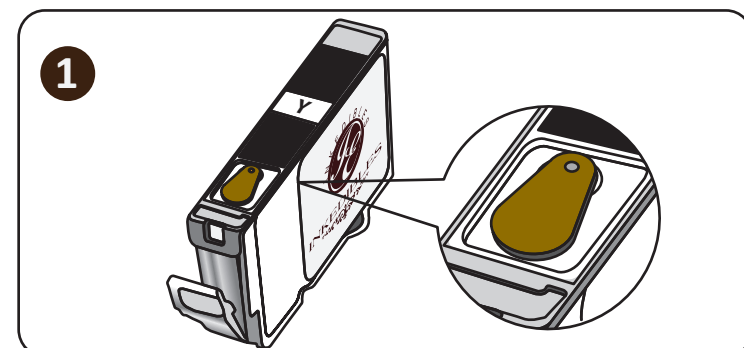

2. Twist the orange cap off the bottom of the cartridge to expose the outlet port for the ink.
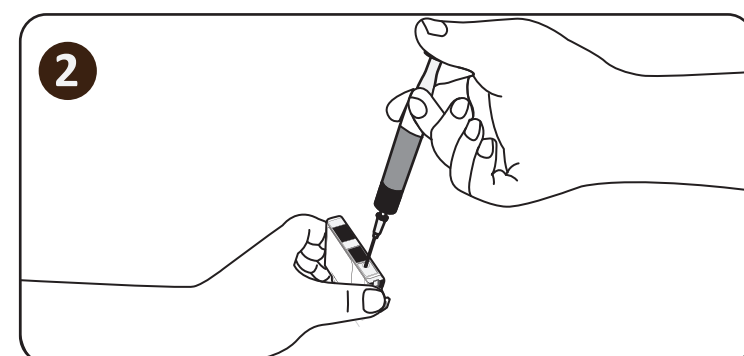

3. The cartridge is now ready to be installed into your printer. Make sure the cartridge "clicks" into place by pushing it down into its corresponding slot.

How to refill your Inkedibles cartridges

Before you refill your Inkedibles™ cartridge, you need to remove the sealing plug which covers the refill port.


Fill the cartridge using a clean syringe and the corresponding color of Inkedibles Edible Ink through the refill port, and then replace the plug.

Inkedibles ™ cartridges can be easily filled. Filling of the cartridge is done through the refill port, which is covered by the plug shown in #1 above. The smaller cartridges should be filled with 5ml and the larger cartridges filled with 10ml of ink. The cartridges can hold a greater capacity, but it's better to underfill rather than to over-fill, to avoid leaking. Inkedibles cartridges come with auto-resettable chips (allowing unlimited refills). However, it is recommended to refill these cartridges for a maximum of 3-4 times to maintain the highest quality (the cartridge outlet may wear out with more refills).

Troubleshooting Tips: To maintain the best quality and prevent print head clogging, we recommend turning your printer OFF and then back ON every day it is not in use. Edible inks are made with water-based food coloring. If you leave the printer idle for too long, the liquid from the cartridges may evaporate slightly, leaving behind sugar deposits which which can clog up your printer's print heads. By turning your printer OFF and then ON regularly, your printer is primed to do a cleaning cycle and keeps the inks flowing through the print-heads, preventing clogs.

If your print-heads clog up due to non-use, you can:
1. Run a print-head cleaning cycle in your printer (check your printer's menu settings), or for more severe clogging you can
2. Use Inkedibles ™ food safe edible print-head "cleaning cartridges". It is also recommended to leave the "cleaning cartridges" installed in the printer if you don't intend on using the printer for a while.
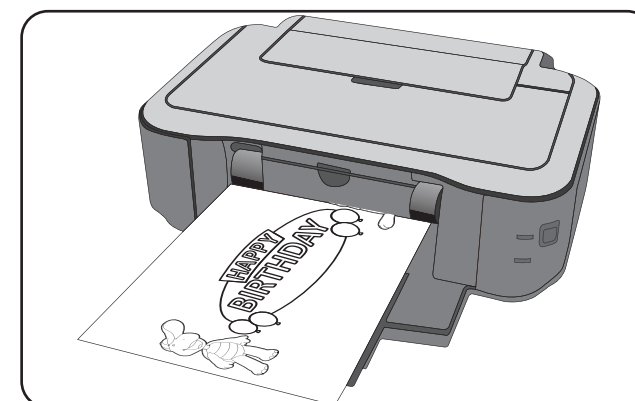

Printing to Inkedibles ™ Frosting Sheets (Edible Paper)
• Inkedibles™ Frosting Sheets are the preferred brand for printing digital images using Inkedibles™ edible inks and are backed with a flexible plastic sheet
• Handle the frosting sheets with clean hands and do not remove the plastic backing prior to printing
• Place the frosting sheet in the printer with the frosting side up (plastic on the back)
• Print to your frosting sheet keeping in mind the dimensions of the printable area (for example, the letter size frosting sheets have a 7.5" x 10" printable area)
• Once the image has been printed, allow 5-10 minutes for it to dry

Separating the Frosting Sheets from the plastic backing
• Gently roll the backing sheet over the edge of a table or counter (with image facing up) to loosen the image.
• If that does not work, place the frosting sheet in the freezer for 15 to 60 seconds, then gently roll the backing sheet over the edge of a table or counter (with image facing up). The image should pop off the backing sheet.
• **Note**: If cutting out an image, do that while the frosting sheet is still on the backing and while it is still flexible. Use a pair of sharp scissors or an exacto knife.
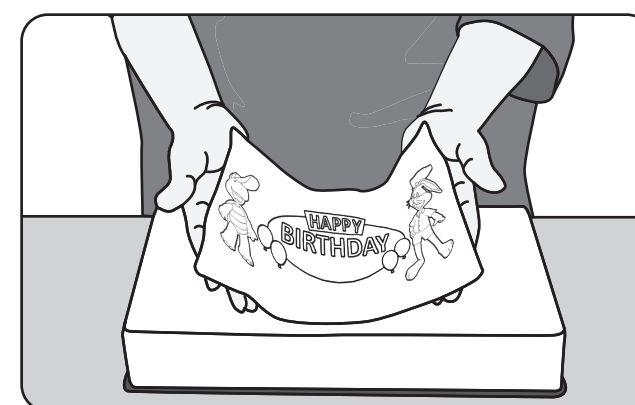
Apply the Frosting Sheets to your Frosted Cake
• Make sure your cake has frosting applied to its surface.
• Before the frosting on your cake has had time to form a skin or crust, lower the frosting sheet onto the cake from the middle outward, carefully and gently smoothing it out with either your hand or a small roller.
• Finish decorating your cake. You can pipe over frosting sheets but take care not to puncture the sheet with your decorating tip.
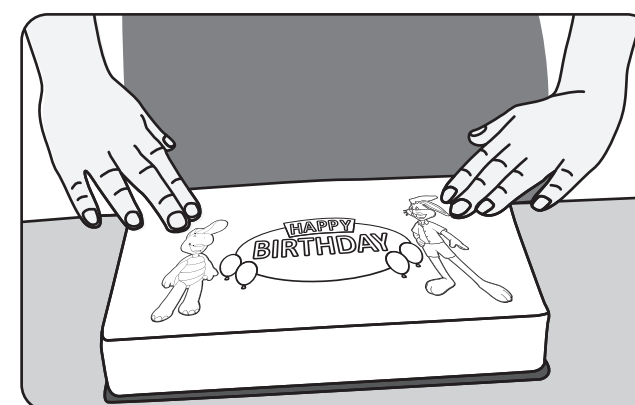
Troubleshooting Tips
• You can apply Inkedibles Frosting Sheets to a variety of frostings such as Fresh Buttercream or Non-Dairy topping, Fondant, Marzipan, even Ice Cream. Frosting sheets do not adhere well to a high moisture base, such as whipped creams. Hard frostings,such as Royal Icing, Fondant or Marzipan will work if you apply a thin coating of a buttercream, piping jelly or spray a fine mist of water below the sheet.
• If your frosting (such as buttercream) has formed a crust, spray with a fine mist of water before applying the printed frosting sheet.
• DO NOT add extra moisture to non-dairy whipped toppings.

INKEDIBLES™