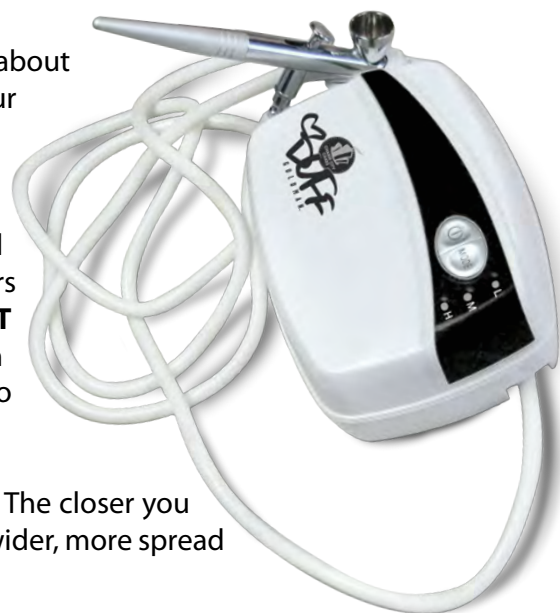


Duff™ Cake Decorating Airbrush Machine Tips & Tricks

Before You Begin....Practice!

Learning how to use an airbrush effectively is easy. The great thing about using an airbrush is that you will never stop learning. At first, keep your projects simple so you can master some of the basic techniques and be comfortable with the behavior of your machine while still having fun. When using an airbrush, the pressure, the speed, and the angle are all very important. Practice airbrushing on flat paper first, both vertical and horizontal, then try some complex shapes like cut out paper flowers or simple origami objects. **DON'T PRACTICE ON A CAKE YOU WANT TO PRESENT TO ANYBODY!** Make sure you are very comfortable with what you are doing before you bring out the cake so you don't have to re-ice it. That will take the wind out of your sails!

Learn how the airbrush responds at different distances from the cake. The closer you are, the finer the line. Think of your spray as a shotgun blast. You get a wider, more spread out pattern the further you are from the cake.



PREPARATION

Before you begin, cover the surrounding surfaces with newspapers, plastic, or paper bags to protect them from airbrush color that may be over-sprayed. This makes cleanup a breeze.

Assemble your airbrush machine according to the package instructions included in the kit. Prior to adding color to your machine, be sure to fully clean it, following the package instructions. After cleaning the airbrush machine, run clean, clear water through it to ensure it's working properly.

DESIGN AND COLOR

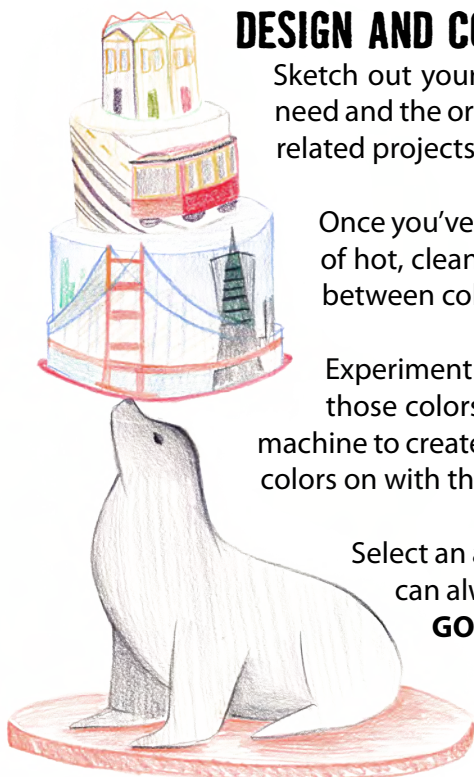
Sketch out your awesome cake design idea. This will help you decide which colors you will need and the order to spray them on your cake. Use your Duff Airbrush Machine only on food-related projects and only with food-safe **Duff Goldman by Gartner Studios Airbrush Colors**.

Once you've determined the design, gather your Duff Airbrush Colors and a squeeze bottle of hot, clean water for cleanup between colors. Unless you clean the machine with water between colors, the colors will get muddy and the airbrush could clog.

Experiment with mixing colors. Pick some of your favorite colors and learn how to recreate those colors by airbrushing. You can mix the colors before you add them to the airbrush machine to create your custom color. Or, to create depth in your color field, try layering different colors on with the airbrush to create a new color. The lightest colors should always go on first.

Select an airbrush color and add a few drops to the machine. Remember you can always add color to the cake, but you can almost never take it away,

GO SLOW! This will also prevent color from beading up.



For a subtle touch, dilute your colors with small amounts of clear alcohol. Vodka is best because it leaves no taste and evaporates quickly. **DON'T USE WATER!** Water can make your colors run, bleed, and ruin your frosting. Using alcohol keeps the liquid off the cake because it evaporates. And if you are afraid the cake will be alcoholic, fear not. The alcohol will be completely gone when the paint is dry.

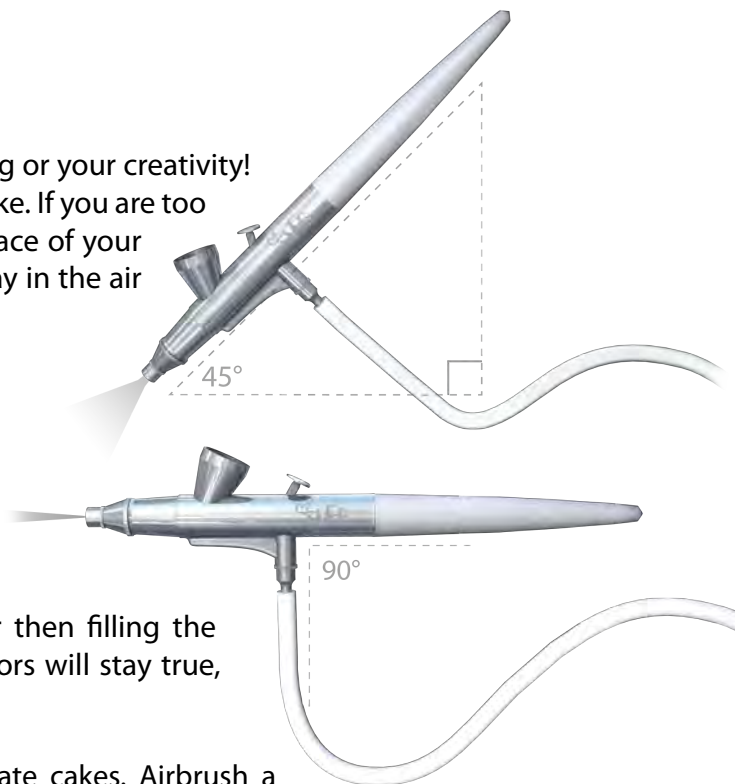
YOU'RE READY!

Grab your prebaked, frosted cake. It's a blank canvas just waiting for your creativity! Hold the airbrush nozzle 6 to 8 inches from the surface of the cake. If you are too close, the pressure of the air will create pockmarks on the surface of your cake. If your nozzle is further than 8 inches away, color will spray in the air and get on the surface surrounding your cake.

SPRAYING TIPS

- Hold the nozzle at a 45° angle to produce broad, soft lines.
- Hold the nozzle at a 90° angle for a sharp, defined line.
- Colors will get darker if you retrace them multiple times with the airbrush.

Clean the airbrush between colors by emptying the color then filling the reservoir using a squeeze from the bottle of hot water. Colors will stay true, and your needle will stay clear of build-up.

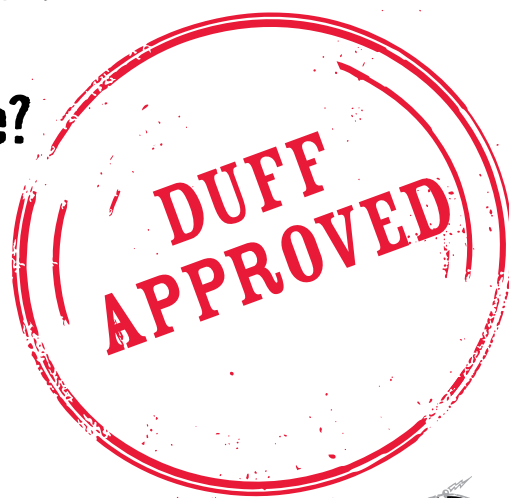


Airbrushing is a great way to decorate cakes. Airbrush a freehand design or use an airbrush to create dimension. Airbrushing also works great with stencil designs on either frosted or fondant-covered cakes.

ALL DONE? CLEANUP TIME!

Follow the use, care, and cleaning instructions provided in your Duff Airbrush Machine instruction manual to keep your machine running smoothly. It's important to clean your machine when finished with your project and **never, ever allow color to dry in the machine.**

Wasn't that awesome?



Duff's cake for the 2011 Fancy Food Show in San Francisco featuring airbrushed elements for added dimension and detail.

