



**Instructions:**

- 1) Ink Pad (Approx 5ml) and let the ink soak in for about 5 min.  
You will need to top up pad as you use and should Gross Approx. 15000 prints per 50ml bottle.

**(DON'T OVER FILL PAD. YOU CAN ALWAYS ADD MORE INK)**

- 2) Prepare dough and stamp with your inked stamp.

**Biscuit dough:**

Best results with fresh dough.

(If dough is drying out and print is not perfectly clear. Cover dough with damp cloth)

**Bread dough:**

Can be printed before, after or during proving, but the best result is when the dough is at about 75% Proof.

**(Please insure that dough surface is NOT DRY, BUT MOIST)**

**Puff Pastry:**

Spray with pastry glaze and once the glaze has started to dry then print. If you do not use glaze then lightly spray with water for same result.



- 1) Bake as normal



You can print Doughnuts, Breads, Pastries and Biscuits.  
Also prints some fondants, plastic icings and candies.

Tronmist Pty Ltd. T/A

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