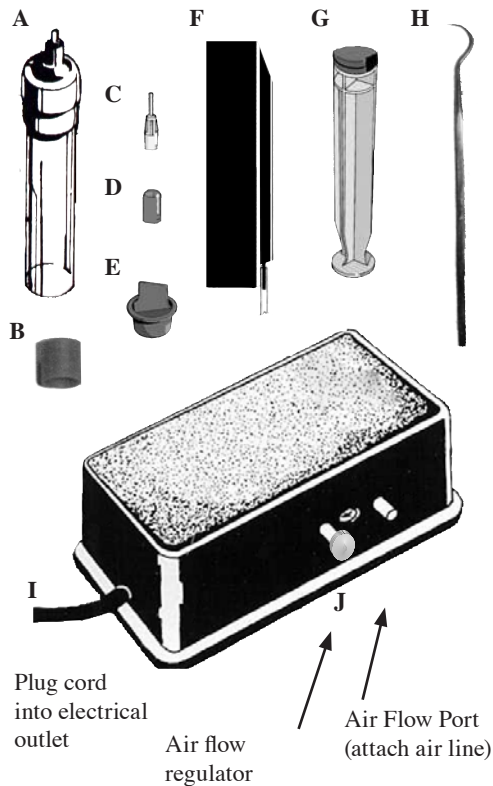


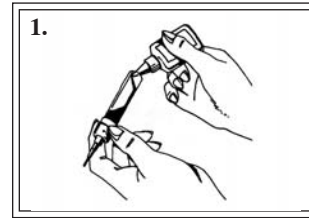
**SUGARVEIL®**  
ICING DISPENSER

The following items are included:

- 8 cartridges (A)
- 8 anti-gravity "followers" (B)
- 14 assorted pen tips (C)
- 8 storage tips (D)
- 8 storage plugs (E)
- Dispenser (F)
- 8 cleaning plungers (G)
- Puller tool (H)
- Air pump (I)
- 1 air line (not shown)
- **SugarVeil® Confectionery Icing** (not shown)
- Durable plastic dual-opening case (not shown)



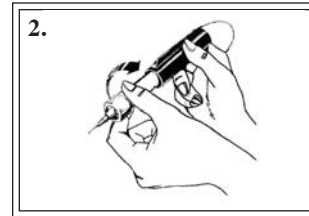
### To Fill and Operate



1. Wash all parts prior to initial use. Cartridges may be washed in top rack of dishwasher. Place a storage tip (D) onto the end of cartridge (A).

The storage tip keeps the contents intact until the cartridge is inserted into the dispenser. The suction from the SugarVeil® Icing Dispenser prevents the cartridge from dripping when changing tips.

Pipe desired contents into cartridge to about 2/3 full. Insert a "follower" (B), solid end first, into cartridge. Use the puller tool (H) to gently compress contents into the cartridge.

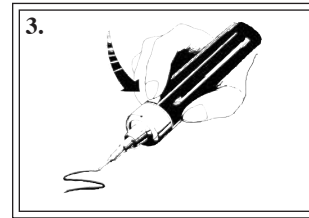


2. Grip the cartridge by the Quick-Change™ seal and insert the filled cartridge into the dispenser (F) using a twisting motion to ensure an airtight fit.

Attach air line to air line connector of dispenser (diagram below). Plug in and switch on the air pump (I). Remove the storage tip and twist on a dispensing tip (C).

The SugarVeil® Icing Dispenser is now ready to use and should be held with the tip pointing downward so contents do not flow back into air passages.

When changing cartridges, temporarily place the filled cartridges in a cup with tips resting in a moist paper towel.



3. To begin the flow, touch the dispensing tip onto the desired surface. Lightly cover the entire area of the flow control hole with forefinger. Lift finger to stop flow.

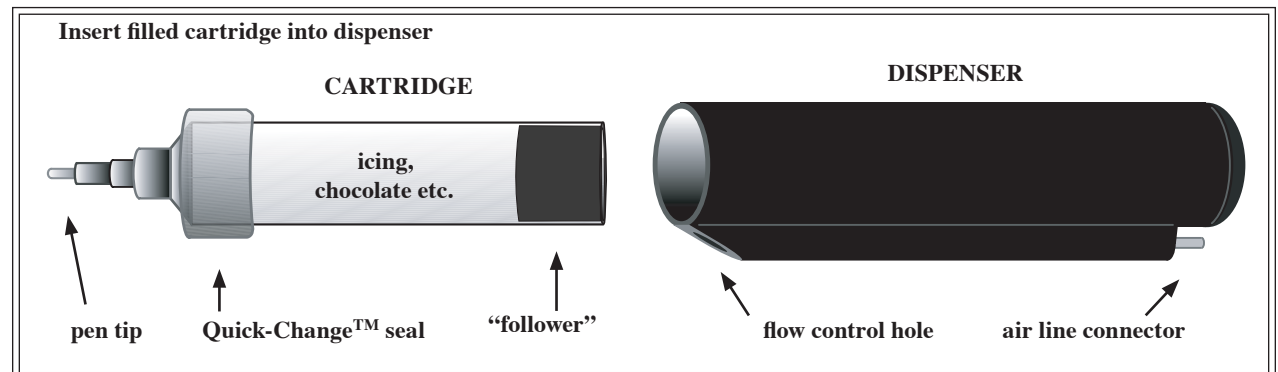
The flow speed is increased/decreased by varying fingertip pressure over the hole, or by changing the tip size. Use the Air Flow regulator (J) to regulate the flow of very thin liquids. Turn adjustment screw clockwise to decrease or stop air flow. The air flow increases as the screw is turned counter-clockwise (two screw turns maximum).

To end operation, remove dispensing tip and replace with a storage tip (D). Remove cartridge from dispenser. Insert storage plug (E) at open end of cartridge or clean as noted below.

### To Clean

Clean parts thoroughly after every use. Soak dispensing tips and "followers" (B) in water after each use and prior to cleaning. Important! Never soak or submerge electric pump in water.

1. Remove cartridge from dispenser, remove dispensing tip, and remove "follower" with puller tool (H).
2. Use plunger (G) to empty cartridge. Tip: a bit of water will enable plunger to slide easily through cartridge.
3. Use plunger to pull water into cartridge and flush thoroughly. Dispensing tips may be cleaned in a similar manner by attaching the pen tip to the cartridge and flushing with water. Note: Cartridges may be washed in the top rack of a dishwasher.



## SugarVeil® Confectionery Icing

Add boiling water (as directed on enclosed instructions) to SugarVeil® Confectionery Icing for an icing specially formulated for the SugarVeil® Icing Dispenser.

Work “off the cake” (on parchment paper) and trace intricate patterns or monograms directly with the icing. When “set”, the decorations are flexible and may be peeled and placed around the sides of a cake or atop a plated dessert.

Visit the Gallery section of our Web site at SugarVeil.com for decorating ideas and downloadable line designs.

## Mixture Notes

Sift dry ingredients before mixing for use in dispenser. For inconsistent mixtures, strain through double layers of cheesecloth or nylon mesh.

### Royal Icing

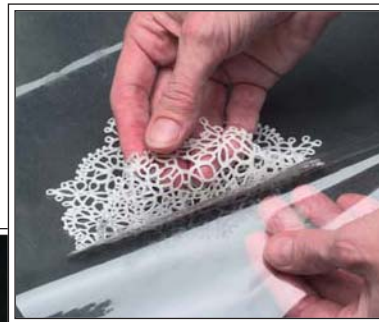
Use “flow” consistency (when streamed from a spoon, stream disappears into mixture at the end of 10 seconds).

### Compound Chocolate

Melt 1/4 tsp. shortening into each 1/4 cup compound chocolate pieces. Pour into cartridges and place within a folded heating pad (medium heat) with tips in place at end of cartridges. When chocolate begins to thicken (cool), return it to the heating pad and replace with a warm cartridge.

### Buttercream and fat-based Icings

Warm slightly to dispense into cartridges. When mixture begins to thicken, tuck cartridges into a folded heating pad to return to flow consistency.



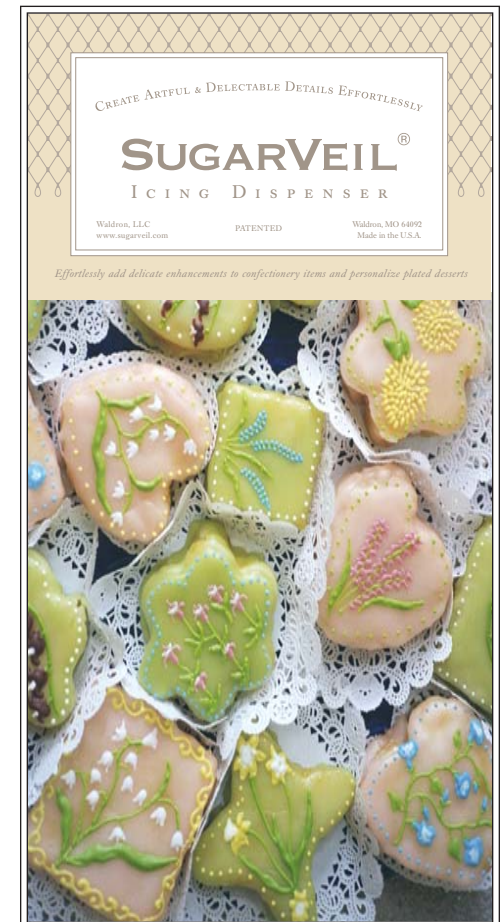
Visit us online at  
**SugarVeil.com**

Patent No. 5579960

The **SugarVeil® Icing Dispenser** is fully warranted against defects in material and workmanship for a period of one year from the date of purchase. Include a copy of invoice receipt and send to:

Waldron LLC  
18220 Waldron Drive • Waldron, MO 64092  
Telephone: (800) 563-0074 • (816) 891-7774  
Fax: (816) 891-7775

Email: [art@sugarveil.com](mailto:art@sugarveil.com)



The **SugarVeil® Icing Dispenser** is a hand-held, air-powered tool for drawing fine decorative details with icing, sauces, chocolate, and light batters. Pastry decorations and plated dessert garnishes are effortlessly created by placing a finger over the flow control hole of the dispenser. Contents are easily dispensed to create delicate lines, dots, and intricacies without hand fatigue. Anti-gravity piston “followers” allow you to work on a vertical surface.

The patented **SugarVeil® Icing Dispenser** is drip-free and supplied with all accessories, including an air pump. All components are organized in a handy dual-opening carry case and includes a bag of our patent-pending **SugarVeil® Confectionery Icing**.



Pick up beads and intricate SugarVeil pieces too small for fingertips with our new **Vacuum Pick-up Tool**.

Visit [SugarVeil.com](http://SugarVeil.com) for more information.