

KOPYFORM – Choco Sheets processing instructions

3.3.2022

- Printing must be done on the laminated part of the Choco Sheet® in "mirror mode" (t-shirt printing).
- The print quality should be set to "high".
- Choco Sheets® should be placed in the front input tray of your printer.
- Printing on white chocolate is highly recommended as edible inks are not visible on dark chocolate.
- Allow the ink to dry sufficiently. Edible ink on Choco Sheets® should be completely dry before applying chocolate (30 - 60 minutes). Dark colors require longer drying time (especially black)
- Ideal working conditions: room temperature 20° C and humidity below 50%, if the humidity is too high, increase room temperature to 23°C. (the use of a hygrometer is strongly recommended)
- Tempered chocolate (31.5°C) can be applied to the Choco Sheets® when they are completely dry.
- When chocolate has cooled down, the Choco Sheets® can be removed and the design will have transferred to the chocolate.
- Chocolate should be handled on a wooden or plastic work surface (avoid using a metal or marble surface).