

CAKE CARE

instructions



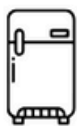
Pickup and carry the cake box from the bottom only.



Keep the cake level at all times including transport and refrigeration



Transport the cake in an air-conditioned vehicle away from loose objects.



Store cake in the box in a refrigerator.



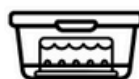
Keep away from direct sunlight, moisture and heat when not in fridge



Take the cake out of the fridge 1 hours before serving and serve at room temperature



Use a sturdy cake stand at least an inch larger than the cake board



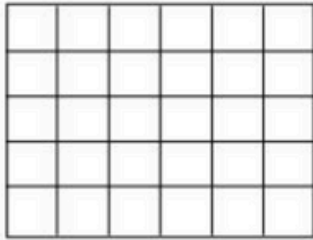
Store the leftover cake in the fridge in an airtight container

EST. 2004

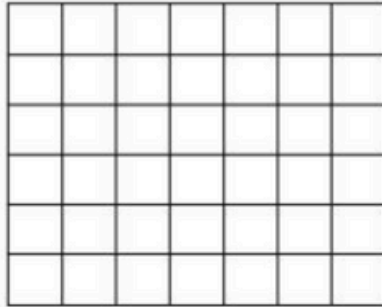
Main Street
BAKERY

CAKE CARE & CUTTING Instructions

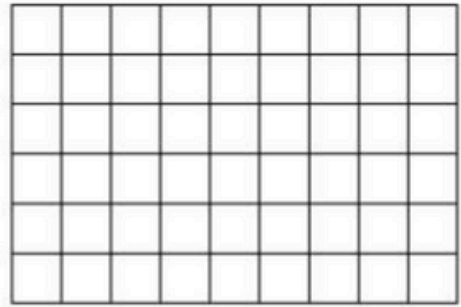
CAKE CUTTING INSTRUCTIONS



Quarter Sheet
24 Servings



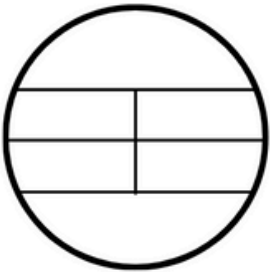
Half Sheet
42 Servings



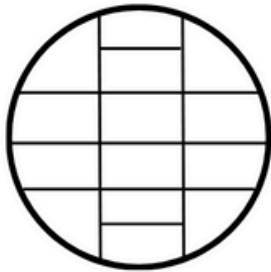
Full Sheet
54 Servings

CAKE CARE INSTRUCTIONS

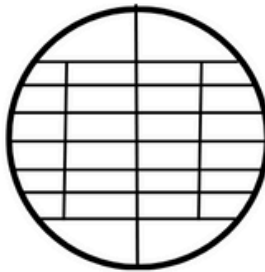
- Carry box from the bottom & not from the sides or top.
- Carry in a air conditioner vehicle.
- Drive slowly and don't brake suddenly.
- Keep the cake on the balance level during transport, refrigerator and display.
- Store in a refrigerator & keep cake away from sunlight & moisture.
- Take the cake out 1 or 2 hours before serving.



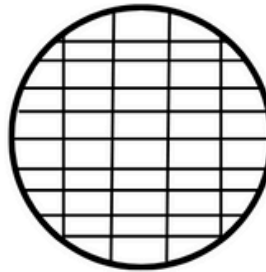
4" Cake
6 Servings



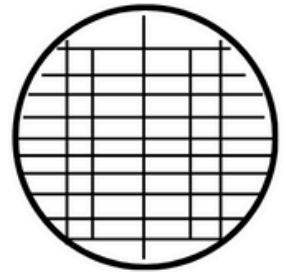
6" Cake
12 Servings



8" Cake
24 Servings



10" Cake
38 Servings



12" Cake
56 Servings

CAKE CARE INSTRUCTIONS

- Carry box from the bottom & not from the sides or top.
- Carry in a air conditioner vehicle.
- Drive slowly and don't brake suddenly.
- Keep the cake on the balance level during transport, refrigerator and display.
- Store in a refrigerator & keep cake away from sunlight & moisture.
- Take the cake out 1 or 2 hours before serving.