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Model: 77-703

INTRODUCTION

This manual provides instructions for the proper use, storage, and maintenance of CK Products 77-703 Chocolate Buttercream Icing. This ready-to-use, fluffy buttercream icing is designed for various cake decorating applications.

Key Features:

- Ready-to-use formulation.
- Fluffy texture suitable for decorating.
- Certified Kosher.
- Compatible with CK flavoring and CK Gel Coloring.

SAFETY INFORMATION

Please read and understand all safety information before using this product.

- **Allergen Information:** This product is prepared and packaged using machines that may come into contact with wheat/gluten, eggs, dairy or dairy products, peanuts, soy, and tree nuts. Individuals with allergies to these ingredients should exercise caution.
- **Food Safety:** Always use clean utensils and containers when handling the icing to prevent contamination.
- **Consumption:** This product is intended for edible decorative purposes on cakes and other baked goods.

PREPARATION AND SETUP

The CK Products Chocolate Buttercream Icing is ready-to-use directly from the tub. For optimal consistency and fluffiness, follow these steps:

1. Open the tub of buttercream icing.
2. Using a mixer, mix the icing on a low speed for a few minutes. This process helps to aerate the icing and achieve a smoother, fluffier texture, making it easier to spread and pipe.
3. Alternatively, the icing can be used straight from the tub without mixing, depending on desired consistency.



Image of the CK Products 77-703 Chocolate Buttercream Icing in its original tub packaging. This shows the product as it appears when purchased.

OPERATING AND APPLICATION

Once prepared, the buttercream icing can be used for various decorating techniques:

- **Spreading:** Use an offset spatula or knife to spread the icing evenly over cakes, cupcakes, or cookies.
- **Piping:** Transfer the icing to a piping bag fitted with your desired nozzle. Apply pressure to pipe decorative borders, flowers, or other designs.
- **Coloring:** If desired, add CK Gel Coloring to achieve different shades. Mix thoroughly until the color is uniform.
- **Flavoring:** Enhance the flavor by incorporating CK flavoring. Add small amounts and mix to taste.

MAINTENANCE AND STORAGE

Proper storage ensures the longevity and quality of your buttercream icing.

- **Storage Conditions:** Store the icing in a cool environment. Avoid direct sunlight and extreme temperatures.
- **Container:** Keep the icing in its original tub with the lid tightly sealed to prevent drying out and

contamination.

- **Shelf Life:** When stored correctly, the buttercream icing has a shelf life of 15-18 months.
- **After Opening:** For best quality, consume within a reasonable timeframe after opening, keeping it sealed and refrigerated if necessary, though a cool pantry is generally sufficient.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Icing is too stiff/hard.	Cold temperature, prolonged storage without mixing.	Allow icing to come to room temperature. Mix on low speed for a few minutes to soften and aerate.
Icing appears oily or separated.	Temperature fluctuations, improper storage.	Mix the icing thoroughly on low speed. This often re-emulsifies the ingredients. Ensure consistent cool storage.
Icing is too soft/runny.	Warm temperature.	Refrigerate the icing for a short period (15-30 minutes) to firm it up, then mix if necessary.

SPECIFICATIONS

Model Number	77-703
Brand	CK Products
Flavor	Chocolate
Color	Chocolate
Item Form	Gel
Size	15 oz
Item Weight	11.2 ounces
Product Dimensions	3.25 x 2 x 7.5 inches
Package Information	Tub
Specialty/Diet Type	Kosher
UPC	745367321596
Manufacturer	CK Products

WARRANTY INFORMATION

CK Products guarantees the quality of its buttercream icing when stored and used according to the instructions provided. For specific warranty details or concerns regarding product quality, please refer to the manufacturer's official website or contact customer support directly.

CUSTOMER SUPPORT

For further assistance, questions, or to report any issues with your CK Products 77-703 Chocolate Buttercream Icing, please contact CK Products customer service.

- **Manufacturer:** CK Products
- **Website:** www.ckproducts.com *(Note: This is a placeholder URL as no specific support link was provided in the product data.)*
- **Contact Information:** Please visit the official CK Products website for the most current contact details, including phone numbers and email addresses.