Wilton 402-1274

Wilton No. 127D Giant Rose Petal Decorating Tip Instruction Manual

Model: 402-1274

Introduction

The Wilton No. 127D Giant Rose Petal Decorating Tip is designed for creating large, realistic flower petals, dramatic ruffles, elegant drapes, swags, and bows on cakes and other baked goods. This tip is constructed from durable stainless steel and is intended for use with standard decorating bags.

Product Overview

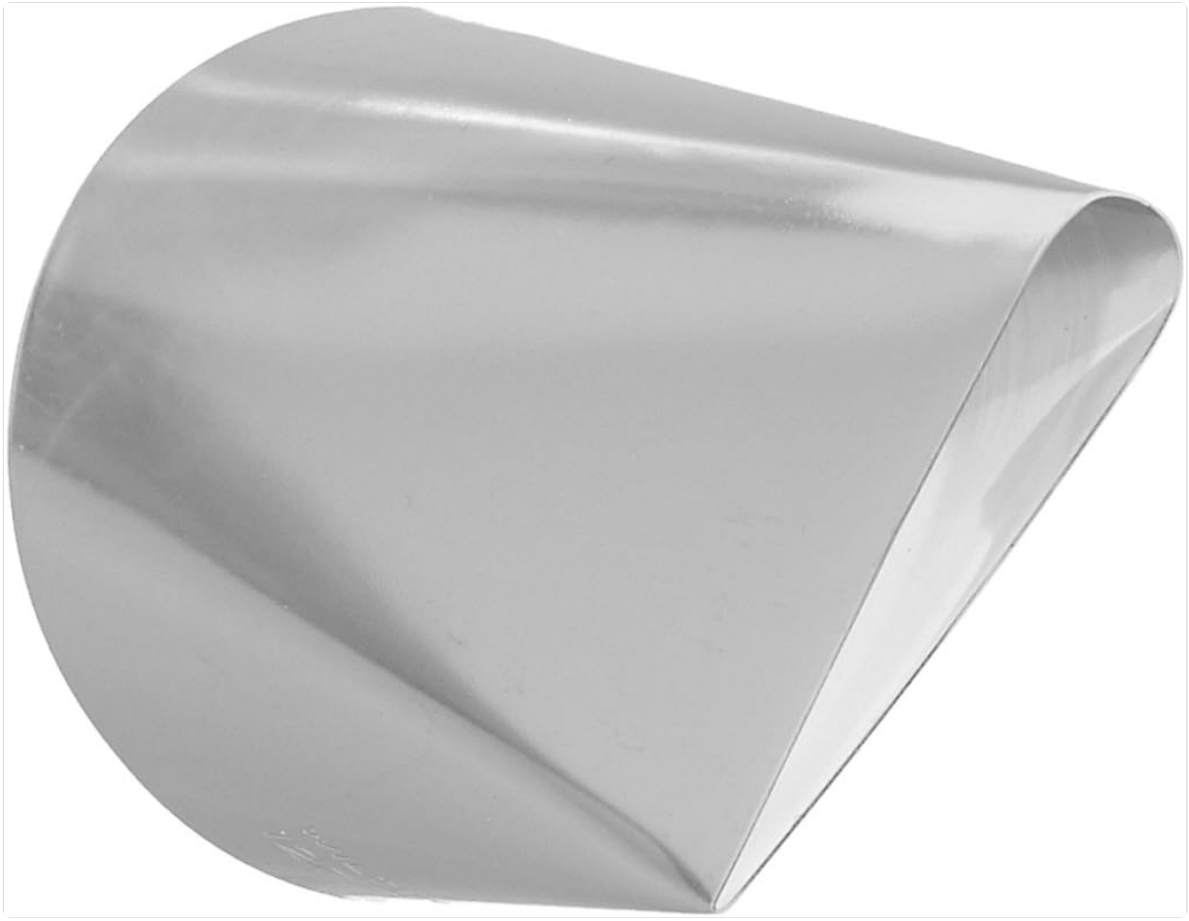


Image 1: The Wilton No. 127D Giant Rose Petal Decorating Tip. This image displays the stainless steel tip with its characteristic curved opening, designed for creating wide, flat icing patterns.

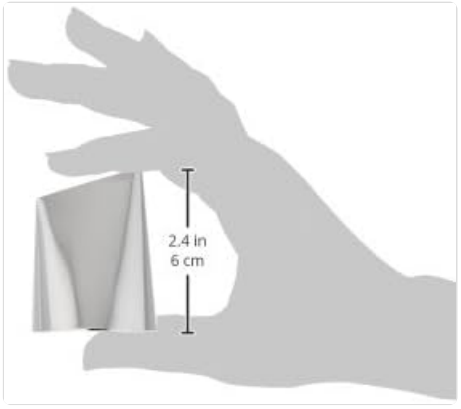


Image 2: Size comparison of the Wilton No. 127D Giant Rose Petal Decorating Tip. This image shows the tip held in a hand, indicating its substantial size, approximately 2.4 inches (6 cm) in height.

Setup

1. **Prepare Decorating Bag:** This tip is designed for use with standard decorating bags. It fits large couplers. Alternatively, it can be used with parchment or uncut decorating bags.
2. **Insert Tip:** If using a coupler, insert the narrow end of the tip into the coupler base, then secure with the coupler ring. If using an uncut bag, push the tip through the opening of the bag until it is snug.
3. **Fill Bag:** Fill the decorating bag with your desired icing or frosting. Ensure the icing is of a consistent texture for optimal results.

Operating Instructions

The No. 127D tip is versatile for various decorating techniques:

- **Realistic Flower Petals:** Hold the tip with the wider end against the surface and the narrower end slightly lifted. Apply consistent pressure while moving the tip to create individual petals for large roses or other flowers.
- **Dramatic Ruffles:** Position the tip with the wide opening flat against the surface. Apply pressure and move the tip in a wavy or zigzag motion to create ruffled borders or textures.
- **Drapes and Swags:** For drapes, hold the tip at an angle and pipe a continuous line, allowing the icing to fall naturally. For swags, pipe a series of connected curves.
- **Bows:** Create loops and ribbons by piping flat strips of icing and arranging them into bow shapes.

Tip: Practice on parchment paper before decorating your final product to achieve desired consistency and technique.

Maintenance

1. **Immediate Cleaning:** After each use, remove any excess icing from the tip.
2. **Washing:** Wash the tip thoroughly with warm, soapy water. Use a small brush if necessary to clean inside the tip's opening.
3. **Rinsing:** Rinse completely with clean water.
4. **Drying:** Dry the tip completely before storing to prevent rust or corrosion.
5. **Storage:** Store in a clean, dry place, preferably in a tip organizer to protect its shape.

Troubleshooting

- **Tip does not fit coupler:** The No. 127D is a giant tip and requires a large coupler. If your coupler is too small, consider using the tip directly with an uncut decorating bag or a larger coupler specifically designed for giant tips.
- **Icing not flowing smoothly:** Ensure your icing is at the correct consistency. If it's too stiff, add a small amount of liquid (water, milk, or flavoring). If it's too thin, add more powdered sugar.
- **Tip appears bent or damaged:** While made of stainless steel, excessive force or improper storage can cause damage. Handle with care and store properly. If the tip is significantly bent, it may affect decorating results.

Specifications

Feature	Detail
Brand	Wilton
Model Number	402-1274
Material	Stainless Steel
Opening Shape	Flower (Petal)
Product Dimensions	2.25 x 1.75 x 1.75 inches
Item Weight	0.32 ounces

UPC	070896612748

Warranty and Support

Specific warranty information for the Wilton No. 127D Giant Rose Petal Decorating Tip is not provided in this manual. For details regarding product warranty, returns, or additional support, please refer to the official Wilton website or contact Wilton customer service directly.
You can visit the Wilton website for more information:www.wilton.com