

NIERBO HM0017

NIERBO Transparent Cake Collar Film User Manual

Model: HM0017

1. INTRODUCTION

The NIERBO Transparent Cake Collar Film is an essential baking accessory designed to assist in the creation and decoration of various desserts, including cakes, mousse, chocolate, and pastries. Made from food-grade polypropylene, this film provides a flexible and easy-to-use solution for shaping and protecting your culinary creations. Its transparent nature ensures the aesthetic appeal of your desserts is maintained.



Image 1.1: A roll of NIERBO Transparent Cake Collar Film, showing its clear material and flexible nature.

2. SAFETY INFORMATION

Please read and understand the following safety guidelines before using the product:

- **Material Safety:** This cake collar film is made from food-grade polypropylene (PP), which is safe for direct contact with food.
- **Heat Resistance:** This film is **NOT** heat resistant. Do not expose it to high temperatures, direct flames, ovens, or microwaves. Keep it away from heat sources to prevent melting or deformation.
- **Storage:** Store the film in a cool, dry place, away from direct sunlight and extreme temperatures.
- **Children:** Keep out of reach of small children to prevent accidental ingestion or misuse.

SAFE MATERIAL

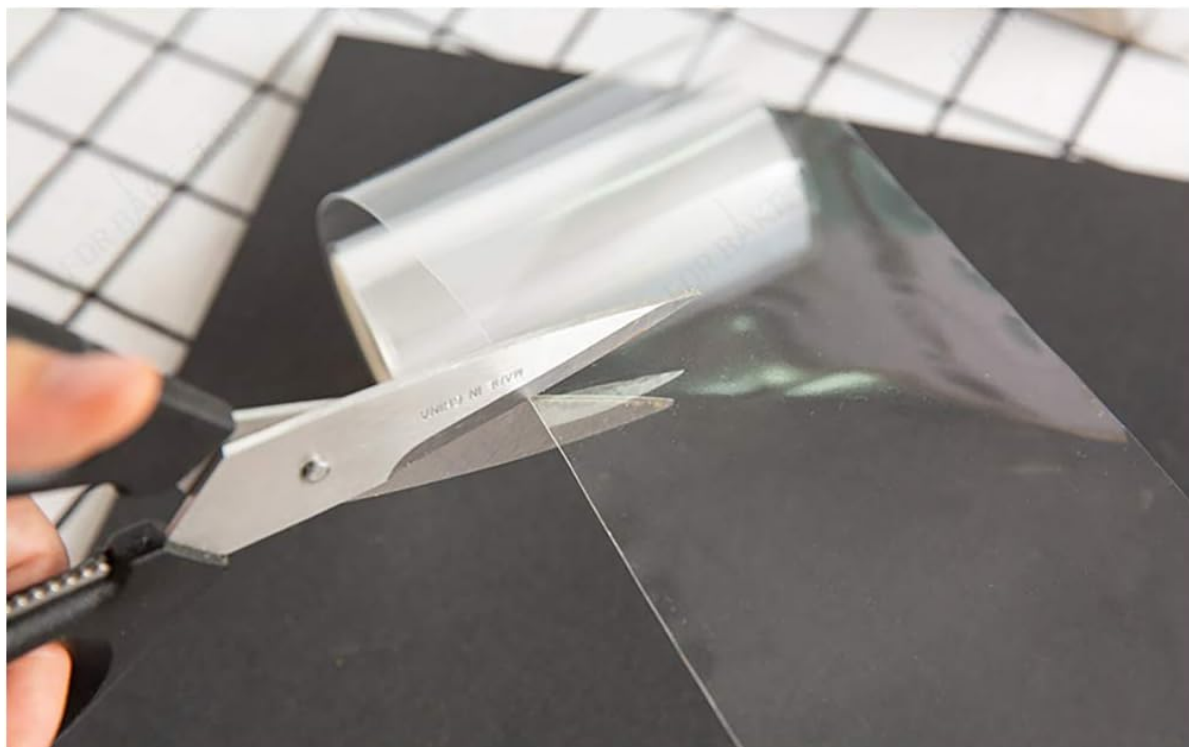


Image 2.1: The cake collar film displayed in a kitchen setting, emphasizing its safe material.

3. SETUP AND PREPARATION

Before using the cake collar film, ensure your workspace is clean and dry.

1. **Unroll the Film:** Carefully unroll the desired length of film from the roll.
2. **Measure and Cut:** Measure the circumference of your cake or dessert mold. Using a pair of clean scissors, cut the film to the appropriate length. You can also cut it to the desired height (8cm or 10cm options are available, or cut to a custom height if needed).
3. **Clean the Film:** Although the film is food-grade, it is recommended to gently wipe it with a clean, damp cloth before use, especially if it has been stored for a long time.



CUTABLE DESIGN

Can be cut at will, suitable for cakes of various sizes.

Image 3.1: Demonstrating the ease of cutting the film to custom sizes for various cake dimensions.

4. OPERATING INSTRUCTIONS

The NIERBO Cake Collar Film is versatile and can be used for various baking applications:

4.1 For Mousse Cakes and Layered Desserts

1. Place your cake base (e.g., sponge cake, biscuit crust) on your serving plate or cake board.
2. Wrap the cut cake collar film around the base, ensuring it fits snugly. Secure the ends with a small piece of tape if necessary, or overlap them slightly.
3. Pour your mousse mixture or layer your dessert components inside the film-lined mold.
4. Refrigerate until set. The film will help maintain the shape and provide a clean edge.
5. Once set, gently peel away the film. The dessert will release easily, leaving a smooth, professional finish.

4.2 For Chocolate Decoration and Tempering

- Spread tempered chocolate thinly onto the film.
- Allow it to set slightly, then shape it as desired (e.g., wrap around a cylindrical object for chocolate curls, or cut into shapes).
- Once fully set, the chocolate will easily peel off the non-stick surface of the film.

4.3 General Use and Protection

- Use the film to protect the edges of finished cakes during transport or storage.
- It can be molded into various shapes (triangular, round, square) to accommodate different cake designs.



Image 4.1: An example of a layered dessert beautifully contained and shaped by the transparent film.



Image 4.2: Multiple desserts showcasing the film's ability to maintain perfect shape and presentation.

5. MAINTENANCE AND CARE

Proper care will extend the life of your cake collar film:

- **Cleaning:** After use, gently wipe the film with a soft, damp cloth and mild soap if necessary. Rinse thoroughly with clean water.
- **Drying:** Allow the film to air dry completely before rolling it back up or storing it.
- **Storage:** Roll the film back onto its original core or store it flat to prevent creases. Keep it in a clean, dry place away from direct sunlight and heat.
- **Reuse:** The film is designed for multiple uses if cleaned and stored properly.

6. TROUBLESHOOTING

Here are some common issues and their solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Film not holding shape around cake.	Not cut to correct length; not secured properly.	Ensure film length matches circumference. Overlap ends and secure with a small piece of food-safe tape if needed.
Dessert sticking to the film.	Dessert not fully set; film not clean.	Ensure dessert is completely chilled and set before attempting to remove the film. Clean film thoroughly before use.
Film melting or deforming.	Exposure to heat.	This film is not heat resistant. Keep away from ovens, microwaves, hot liquids, and direct flames.

7. SPECIFICATIONS

Feature	Detail
Brand	NIERBO
Model Number	HM0017
Material	Food-grade Polypropylene (Plastic)
Color	Transparent
Dimensions (Height x Length)	8 cm x 10 m or 10 cm x 10 m (as per variant)
Item Weight	80 grams
Heat Resistance	Not heat resistant

8. WARRANTY AND SUPPORT

For specific warranty information or product support, please refer to the product packaging or contact the retailer from whom you purchased the NIERBO Cake Collar Film. General product inquiries can often be directed to the manufacturer's official website or customer service channels.

Please retain your proof of purchase for any warranty claims.