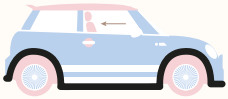
CAKE CARE GUIDE

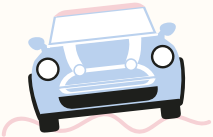
WHEN YOU PICK UP YOUR CAKE, MAKE SURE YOU CARRY THE BOX FROM THE BOTTOM ONLY. NEVER CARRY FROM THE TOP OR SIDES AS THIS WILL DAMAGE YOUR CAKE.

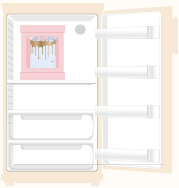
BEFORE YOU ARRIVE, MAKE SURE YOUR AIR CONDITIONING IS TURNED ON AND REMAINS ON DURING TRANSPORTATION.



THE SAFEST PLACE FOR YOUR CAKE IS IN THE PASSENGER SIDE FOOTWELL AS THIS IS FLAT AND WILL AVOID ANY MOVEMENT. MAKE SURE YOUR PASSENGER SEAT IS PUSHED ALL THE WAY BACK IF YOU HAVE SOMEONE WITH YOU.

PLEASE TRY TO DRIVE CAREFULLY. PLEASE AVOID SUDDEN STOPS, TURNS AND BUMPS ON THE ROAD. MAKE SURE YOUR CAKE IS LEVEL AT ALL TIMES DURING TRANSPORT.





ONCE HOME, MAKE SURE YOU STORE YOUR CAKE IN THE BOX IN THE REFRIGERATOR. KEEP AWAY FROM DIRECT SUNLIGHT AND HEAT WHEN OUT ON DISPLAY.

WHEN YOU WANT TO SERVE YOUR CAKE, MAKE SURE YOU TAKE IT OUT 1-2 HOURS BEFORE. DEPENDING ON THE TEMPERATURE, CAKES WILL LAST AROUND 30-45 MINUTES BEFORE THEY START TO MELT.

REMOVE ALL CAKE DECORATIONS BEFORE CUTTING. LEFTOVER CAKE CAN BE WRAPPED IN CLING FILM AND STORED AT ROOM TEMPERATURE IN A COOL ROOM OR CAN BE FROZEN FOR A MAXIMUM OF 3 MONTHS. ON WARMER DAYS, KEEP REFRIGERATED.

ONCE CAKES HAVE BEEN COLLECTED/DELIVERED, LET THEM EAT CAKE CANNOT BE HELD RESPONSIBLE FOR THE SAFETY AND CARE.

LET THEM EAT CAKE