

Edible Printing Maintenance Schedule

Every week

- Run at least one sheet through your printer in full colour. This helps to stop ink collecting and drying around the print heads.

Every month

- Give your printer heads a clean. This means, ideally with cleaning nozzles and food grade cleaning inks, but as a minimum in the printer settings ('cleaning' or 'clean print heads').

Every 6 months

- Replace ink tanks if you have refilled more than 3 or 4 times by this point.

Every 12 months

- Check your icing sheet packs - are they all in date? Manufacturers should have a use by date on the pack. If not, refer to the below.
- Replace ink tanks with new ones
- How is your printer performing & how many prints has it done? It may be time to invest in a new printer, or at least replace the printer head.



What is the shelf life of my equipment?*

- Edible Printers – Varies dependent on frequency of use and maintenance, generally 12 months plus.
- Icing Sheets – 12 months if kept in packaging in cool dry conditions
- Edible Inks – 12 months if kept away from sunlight and heat

*note: can vary by manufacturer and when date sold