

WHAT ARE TRANSFER SHEETS?

Chef Rubber a la Minute



WHAT ARE THEY, HOW DO THEY WORK?

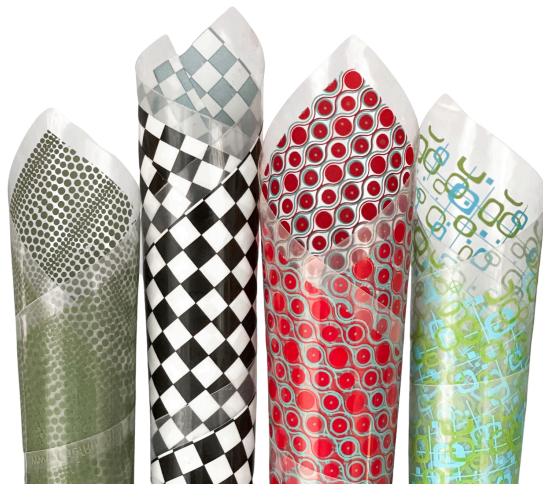
A quick intro guide to understanding and using chocolate transfer sheets.

What are transfer sheets you may ask? With so many other companies calling different products "transfer sheets" we are finally putting to rest all confusion. In the chocolate and pastry industry transfer sheets are beautiful designs and patterns that are applied to tempered chocolate to transfer the design like a magic trick! Chef Rubber transfer sheets are simply high quality designs crafted on plastic sheets (guitar sheets) made with the highest quality colored cocoa butter. Unlike others products **claiming to be, transfer sheets are** not made with oils and fillers and are usually not made with printers or inks. Products claiming to be a transfer sheet and are created in this manner, may not give you the results expected.

THINK ABOUT IT

When working with couverture, the two main ingredients are cocoa butter and cocoa solids.

It makes sense when working with couverture that your color and transfer sheets, must also contain cocoa butter content for maximum results.



WHAT ARE TRANSFER SHEETS USED ON?

Initially Transfer Sheets were made to work with couverture items like:

- Chocolate Bonbons ✓
- Chocolate Showpieces ✓
- Chocolate Dipped items ✓
- Chocolate Decorations ✓

However in recent years we have seen a shift in creativity! People are not afraid to try new things, and do things a bit out of the box. And in the process we have discovered that Chef Rubber Transfer Sheets CAN work with other products like cookies, shortbread, caramel, gummies and more!

The process will be different for everyone, and will depend on what you are making! For instance if making gummies, pour your mix into the moulds and as the gummies are starting to cool down a bit, you can apply the transfer sheets and place a sheet pan on top until they have completely cooled and set up. The process is similar for every product, the **KEY is you need heat for the transfer sheet to activate and actually transfer to the product.** Just keep in mind, transfer sheets are made with guitar sheets so **if applied to high heat they can melt.**

Don't be afraid to play around, try them on everything and see what works best for you!

COOKIES 🍪



SHORTBREAD 🍪



CARAMEL 🍬



CHOCOLATE 🍫



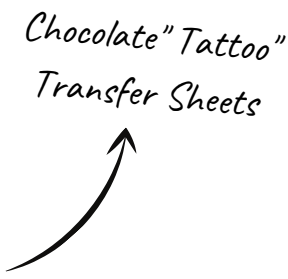
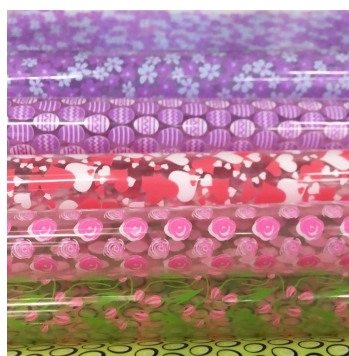
HOW DO TRANSFER SHEETS WORK??

The first thing that comes to mind when trying to explain how a transfer sheet works is those cool temporary tattoos we all used as kids. You place the tattoo face down on your skin and use a damp cloth to apply pressure on the back side and get it wet enough so when you peel it it will have transferred to your skin.

Well this is how in a sense, transfer sheets work. Minus the skin, minus the water 💧 What you DO need to work with transfer sheets is a warmed up surface to apply it to .

The medium most commonly used is chocolate, so we will move forward with explaining how to use a transfer sheet on chocolate.

There are many methods to applying the transfer sheet, so let's join Silitrix and jump down the rabbit hole!



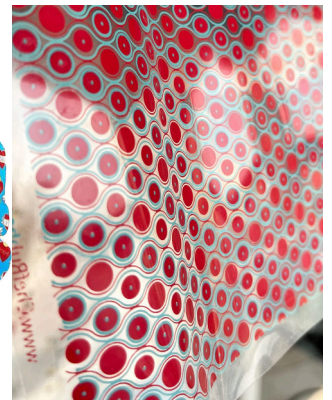
HOW REPEATING PATTERN TRANSFER SHEETS ARE USED



HALF SHEETS are the most common sheet type when it comes to transfer sheets. A 12 x 16 sheet is made to be the same size as a half sheet pan, making storing and transferring easier. **In this sheet type, continuous patterns are the most common design option.** Because of the repeating patterns application is the most versatile, you can cut them, shape them, mold them, you can get so creative!

If you want to stand out, brand your edible creations using a repeating pattern! It is the most versatile way of branding EVERYTHING. You can use them to cap your bonbons, apply on the backs of bark or chocolate bars, use to place on pastries, to identify ice cream flavors, the list can literally go on forever.

*custom sheet sizes available



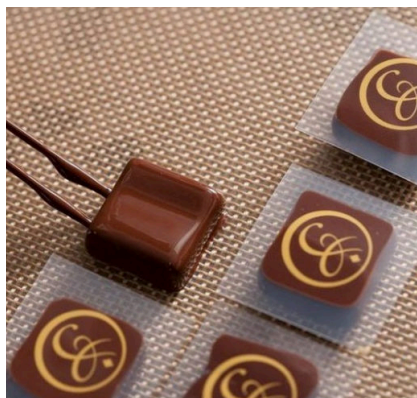
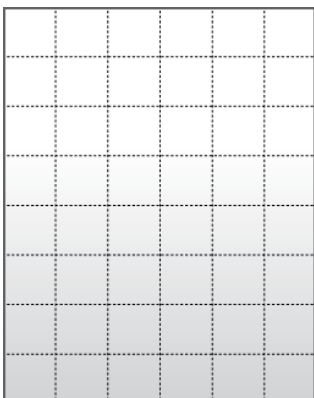
HOW SQUARE TRANSFER SHEETS ARE USED



The most commonly asked question is: What could can I use with square transfer sheets??
The answer is: NONE

This sheet type was created after realizing transfer sheets were being cut by many people in the industry to apply to their enrobed chocolates. This inspired the idea to create a sheet where you no longer have to spend time cutting away. Now you can easily tear the design and apply them as your chocolate pieces are coming off the enrobing machine. Don't use an enrober, but hand dip? No worries, these are still the perfect option. We will note! Some people have gotten really creative and use these designs on the back of their capped bonbons, or have even managed to place them in their magnetic mould cavities. SO don't be afraid to try something new!

The square size is 1.75" however the design is printed in a 1"x1" centered space, average size for an enrobed chocolate.



HOW MAGNETIC TRANSFER SHEETS ARE USED



Magnetic Transfer Sheets. WHAT are they and WHY do you need these?

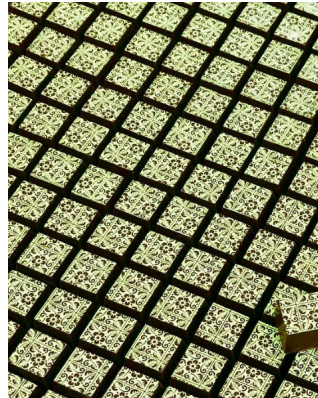
Magnetic moulds are the industries best kept secret, as they rise in popularity so do options for adding really neat designs to your finished chocolate pieces. Why are these so cool?

Magnetic moulds are made to showcase the transfer sheet design on the FRONT side of the chocolate piece. There are many shape options available, this is why we have several options when you are working with the magnetics.

Each sheet is perforated into 3 sections, each section fits 5" x 10.375" (a standard magnetic mould size)

this means in a pack of 10 sheets you are receiving a total of 30 sections.

The designs for this sheet type can be a continuous pattern, or we can print designs to fit each individual shape.



FULL SIZE TRANSFER SHEETS

Full Size Transfer Sheets are the same as the half sheet size transfer sheets just bigger! The size of this sheet is 24 x 16" the same size as a full sheet pan. These are great for large high volume productions and for fun projects!

Both continuous and custom designs can be printed on this size sheet.

Let's say you have added ice cream cakes to your menu but want to make them stand out! Transfer Sheets are a great way to personalize the cakes, but you need 100 of them!! Depending on how big your cake will be we can max out as many cakes as we can on one of these large sheets. For example the cakes are 8in round, we can comfortably fit 4 - 8in round designs meaning you would need a total of 5 sheets.

How creative will you get?



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How creative will you allow yourself to get?

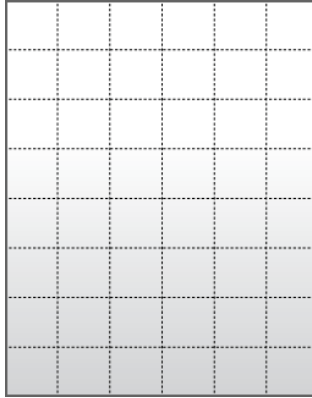
CHEF RUBBER TRANSFER SHEET SIZE OPTIONS

- Standard 12"x16" - repeating patterns
- 1.75" Squares - 48 perforated squares
- Magnetic - Sheet with 3 perforated sections
- Full Sheet - 24" x 16" Repeating Pattern

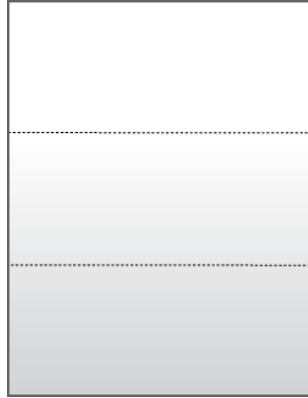
STANDARD 12"x16" -
REPEATING PATTERNS



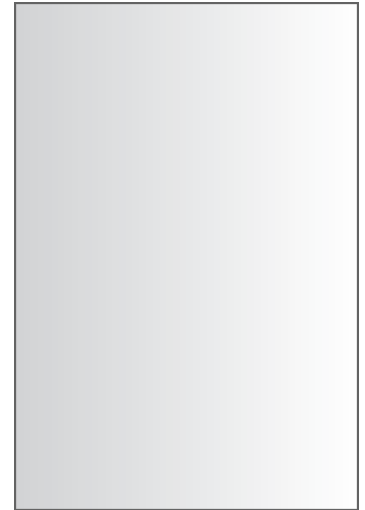
1.75" SQUARES



MAGNETIC SHEETS



FULL SHEETS



CLIFF NOTES

- *Half Sheet 12x16" - Continuous Patterns*
ex: capping bonbons, chocolate decor
- *Squares 1.75 x 1.75" - design printed*
in center of square.
ex: enrobed or hand dipped chocolate
- *Magnetic Sheet - continuous pattern*
or cavity layouts. ex: chocolates molded
in magnetic moulds
- *Full Sheet - continuous pattern or*
custom layouts.
ex: chocolates, cakes, larger projects