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Hints & Tips Series

Educating and Informing Sugarcrafters Worldwide

Choosing your Basic Equipment

Getting the right equipment is essential when starting out working with Sugarpaste, we have put together a list of handy tips to help you select your basic equipment.

1. Select a smoother that has both straight and curved edges to cover your cakes
2. Choose a non-stick nylon rolling pin that allows you to roll your Sugarpaste very finely, especially important when making sugar flowers
3. A good quality turntable makes it easy to decorate all sides of your cake
4. Bone tools for frilling and shaping are essential components of your tool kit
5. Use flute and vein tool for delicate frilling and for veining and shaping flowers
6. Use a Firm Foam Firmer pad to place your Sugarpaste when frilling veining and shaping
7. A flower drying stand is really useful for allowing delicate flowers to dry without being damaged
8. Make sure that you choose the right size cake boards and cake boxes for the cakes you are making
9. Choose a selection of good quality, durable cake tins
10. Select a good quality water brush with bristles firmly attached that don't splay out
11. Finally, an apron to protect the Sugarpaste from the fibres on your clothes that are easily transferrable to the strip of Sugarpaste you are working on



Increase your confidence to try new projects by following our easy step-by-step guides that accompany all our products.

Gain access to our amazing range of tools designed to make beautiful cake decorations with minimal effort.

Enhance a huge range of cakes and bakes with FMM Sugarcraft tools and equipment.

Improve your cake decorating skills with quality products that you can trust.

Visit our website to watch the latest video demonstrations and be inspired by the results that can be achieved.

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