© CAKE MIT Cake
My
Day
by Jo JO ANDAN BY JO CAKEMI CAKE MY DAY caketransportguide

safely transporting a cake







TRANSPORT YOUR CAKE ON A FLAT SURFACE.

THE FRONT FLOOR WELL OR ON THE FLOOR WELL BEHIND THE FRONT PASSENGER SEAT. CAKES MUST BE TRANSPORTED FLAT TO AVOID SLIPPAGE.



BODY HEAT FROM YOU WILL CAUSE THE BUTTERCREAM HOLDING THE CAKE TO THE CAKE BOARD TO MELT AND CAUSE YOUR CAKE TO SLIDE/COLLAPSE.







DO NOT PLACE YOUR CAKE ON A CAR SEAT

CAR SEATS ARE NOT FLAT, THEY ARE ANGLED AND YOUR CAKE WILL SLIDE DURING TRANSPORT IF TRANSPORTED ON AN ANGLE.

FLAT FOLD REAR SEATS

REAR SEATS THAT FOLD FLAT ARE PERFECT.

IF YOUR REAR SEAT FOLDS AT AN ANGLE DO NOT TRANSPORT YOUR

CAKE THERE IT WILL CAUSE YOUR CAKE TO SLIDE/COLLAPSE.

safely transporting a cake

PLEASE BE AWARE THAT YOU ARE FULLY RESPONSIBLE FOR YOUR CAKE FROM THE MOMENT IT IS PLACED INTO YOUR CAR BY US.

(YOU HAVE PAID GOOD MONEY FOR YOUR CAKE, WE HAVE PUT A LOT OF TIME AND EFFORT INTO CREATING IT SO PLEASE MAKE SURE YOU OR THE PERSON COLLECTING YOUR CAKE HAS READ THE DETAILED TRANSPORTATION INSTRUCTIONS).

WHEN YOU ARRIVE TO COLLECT YOUR CAKE WE WILL PLACE THE CAKE IN THE SAFEST PLACE FOR TRANSPORT. THIS IS TO ENSURE
YOUR CAKE HAS THE BEST CHANCE OF MAKING IT TO THE DESTINATION IN 1 PIECE.

TRANSPORT YOUR CAKE ON A FLAT SURFACE.

WE RECOMMEND THE FRONT FLOOR WELL OR ON THE FLOOR WELL BEHIND THE FRONT PASSENGER SEAT.

CAKES MUST BE TRANSPORTED FLAT TO AVOID SLIPPAGE.

DO NOT HOLD THE CAKE ON YOUR LAP - BODY HEAT FROM YOU WILL CAUSE THE BUTTERCREAM HOLDING THE CAKE TO THE CAKE

BOARD TO MELT AND CAUSE YOUR CAKE TO SLIDE/COLLAPSE.

HAVE YOUR CAR'S AIR CONDITIONING VENTS TURNED TO THE FLOOR AND ON THE COLDEST SETTING TO ENSURE COOL AIR IS CIRCULATING AROUND YOUR CAKE DURING TRANSPORT.

DRIVE CAREFULLY - YOU DON'T HAVE TO DRIVE LIKE A LITTLE OLD LADY BUT DO TRY TO AVOID SHARP TURNS & SUDDEN STOPS AS

THIS WILL DISPLACE THE CAKE AND CAUSE IT TO SLIDE AROUND.

WHEN REMOVING THE CAKE FROM THE CAR ENSURE YOU PICK THE BOX UP & CARRY THE CAKE FROM THE BOTTOM ONLY. THE
BOXES WE USE ARE MILK CARD AND GRABBING YOUR CAKE FROM THE SIDES WILL CAUSE DAMAGE TO IT.

PLACE YOUR CAKE INTO THE FRIDGE ONCE YOU HAVE ARRIVED AT YOUR DESTINATION.

*REMEMBER YOUR CAKE IS MADE FROM BUTTERCREAM AND THEREFORE NEEDS TO BE KEPT COOL ESPECIALLY IN THE HOTTER
MONTHS IN QUEENSLAND.