


CakeSafe Flying Instructions

- Make sure the size box you have will fit through the baggage compartment door. The Small & Small/Tall CakeSafes will fit on almost any of the planes, even the small commuter planes. Beyond that, you should check first with your particular airline about what size plane you're booked on, and the dimensions of the baggage compartment door opening. You can give them the outside measurements if they ask, but do not tell them what you're flying. They won't understand. We have several customers who regularly fly with their Medium and Medium/Tall CakeSafes so it is "doable", it's just good to make sure in advance. Do Not ASK them if you can check the CakeSafe with a cake. I've had customers do this, and because the Airlines don't have any idea of what a CakeSafe is, sometimes they just say NO, we can't do that. Not once have I or a customer flying a cake in a CakeSafe been turned away at the airport! Just show up with it ready to go, and act like you've been doing this all your life!
- Set your cake up the way you normally would for a regular delivery by car. We do not recommend freezing your cake or using ice/dry ice in the CakeSafe. This will cause condensation and possible damage to your cake. Refrigerate your cake overnight before putting it in the CakeSafe. If the filling you're using is buttercream or ganache the cake will be fine with only regular refrigeration before flying.
- When you turn the corner rod tabs towards the middle of the box to secure the top, put clear packing tape over the tabs to keep them from moving or vibrating loose. Also put clear packing tape over the black top knob of the CakeSafe to discourage anyone from removing the rod.
- *Do Not cover up the CakeSafe or put it in a cardboard box.* You want the flight people and baggage handlers to SEE the cake inside. They have always been amazingly careful and respectful of the fact that "this is somebody's wedding cake!"
- We tape signs on 2 sides of the Cakesafe saying "This Side Up  Wedding Cake Inside". We also put a couple smaller signs that say "Yes, this is a REAL CAKE! Thank you for taking care of it for us!" or something like that.
- When you check in, the ticket agent will usually offer to have the CakeSafe delivered to the gate on a cart. We think this is a good idea.
- After landing, the CakeSafe should definitely be brought to the baggage claim area on a cart. Upon arrival, it will most likely be delivered to the airline's office near the baggage claim area or wherever the oversized baggage is delivered. There is an exception - if the conveyor belts are all completely flat and don't rise up or slope down in any places your CakeSafe may arrive on the regular luggage carousel.
- Finally, be prepared for a lot of attention! It's always fun to see the reactions of everyone who notices what you're doing. Don't be scared when they say things like, "You must be crazy!" and "In 30 years of working for the airlines, I've never seen anyone flying a cake!" and "Are you REALLY going to just check that?" The answer to all that is yes, we are kinda crazy, and, as long as the baggage handlers don't *drop* the CakeSafe, it will all work out just fine!
- Bon Voyage and Good Luck! Call or email if you have any questions. Scott and Juli Chapin

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