



Stainless Steel Wine Cups Stemless

SUBLIMATION

Printing

When using SubliJet refer to the PowerDriver Manual or if using ArTainium or another brand of ink use the instruction manual provided from the vendor you purchased your ink from. All images should be MIRRORED unless specified below.

Important

When the image is printed, it may look dull on the paper—this is normal. Trim the image to make it easier to position on your item. Secure your image to the object with heat tape to keep it from slipping or shifting.

When pressing is done, Open the press slowly and gently remove the object and remove the paper (be careful not to let the paper shift across the surface of the object, or you may create a "ghost" image).

Printing Notes

The curved parts of the stemless winecup cannot be printed as the paper tends to crease there.

In order to print all the way around the cup, you will need to print onto a 8.5"x14" sheet as the image may become too big to print onto a 8.5"x11" sheet. However logo are fine to print onto the mug with an 8.5"x11" sheet

Do not use excessive pressure. Doing so will damage your mug press and damage your item.

Oven Pressing

OVERVIEW

Convection Oven Temperature: 375F for 330 secs (5:30)

Light Pressure, hot peel

Please download our template for maximum print area

- 1.) Set the convection oven at **375F** for **330** seconds.
- 2.) Ensure convection oven has reached the set temperature
- 3.) Tape imaged sublimation paper onto your wine cup. Image facing the cup.
- 4.) Place shrink wrap (5.9" x 7.1") around wine cup. Use dryer/heatgun to heat the shrink wrap which will tighten the shrink wrap around the wine cup.
- 5.) Place wine cup in convection oven. Ensure that it is not touching other object in the oven
- 6.) Once the timer counts to zero, open convection oven, and take cup out.
Use gloves or heat resistant cloth to handle the hot cup.
- 6.) Rip off the shrink wrap, then peel sublimation paper off.
- 7.) Leave on table to cool. **Do not dunk in water.**

Caution: Wine Cup is extremely hot when in the oven, do not handle with bare hands

Note: Temperature and time settings are only a guide/starting point, some convection ovens may require some fine tweaking of the temperature and time. Only use an convection oven, do not use a conventional oven.

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