

How-to:

Paper stock management with Fiery Paper Catalog



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Feature overview

Fiery® Paper Catalog is a tool in the Device Center view of Fiery Command WorkStation®. Paper Catalog gives users a centralized view of the paper warehouse database and makes it easy to associate paper trays with the loaded media stock at the print engine. This ensures that the operator uses the right media, with the right color profile for each print job.

Paper Catalog is integrated into the mixed-media settings in the Job Properties interface. The Mixed Media tool allows operators to easily define certain sections or chapters with different finishing options and media types in a multiple-page job.

Smart Media is designed for a specific customer workflow; one where the printer usually has the same paper in the trays for most of the time. Smart Media allows the Fiery server to remember these favorite papers, and perform an automatic tray association when any media with the same attributes is loaded in the tray.

Objectives

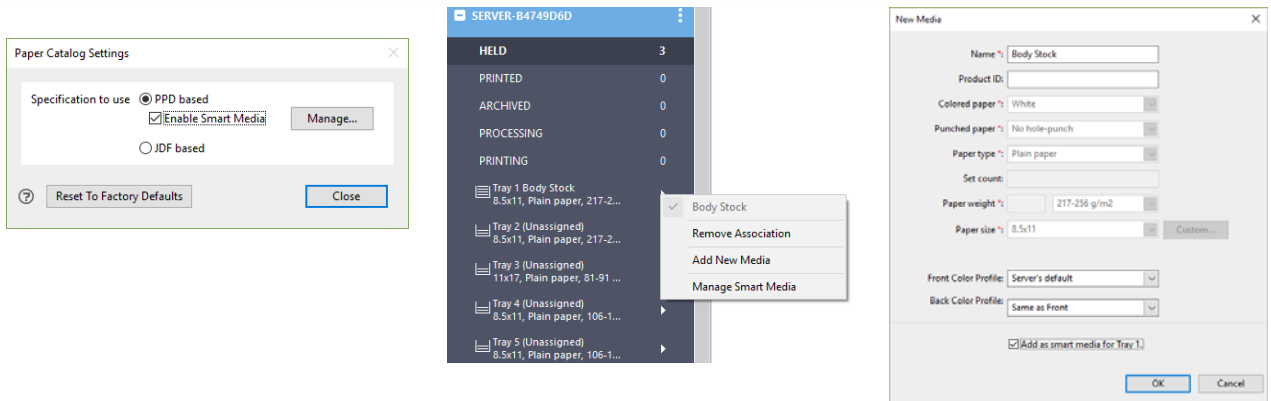
- Enable Smart Media and create a Paper Catalog
- Manage Smart Media
- Assign the paper catalogs to a document

Additional resources

For additional software downloads, training resources and more, go to [Fiery Online Resources](#).

Before you begin

- Open Fiery Command WorkStation® 6 or later and connected to at least one Fiery server running Fiery FS300 or FS300 Pro.
- Have Administrator access to Command WorkStation.
- Have available the following or equivalent media stocks.
 - Letter or A4 plain paper media
 - Letter or A4 Cover stock media
- If other media stocks are available adjust the settings in the steps below to match the settings of the actual media used.
- Place the sample file, **MnM_booklet_LTR_SAMPLE.pdf** or **MnM_booklet_A4_SAMPLE.pdf**, file in the Fiery server Hold queue. Drag the file to the Command WorkStation Held list or use the Command WorkStation Import menu option.



Enable Smart Media and create a Paper Catalog

1. Click the **Paper Catalog** icon In the Command WorkStation toolbar.
2. In the Paper Catalog window, click **Settings**.
3. Select the **Enable Smart Media** check box. Then click **Close** and exit Paper Catalog.

Paper Catalog can operate in two modes: Printer (PPD) Specifications and JDF Specifications.

The PPD-based mode is designed for users who are not familiar with a JDF workflow. Switching to PPD does not prevent integration with JDF.

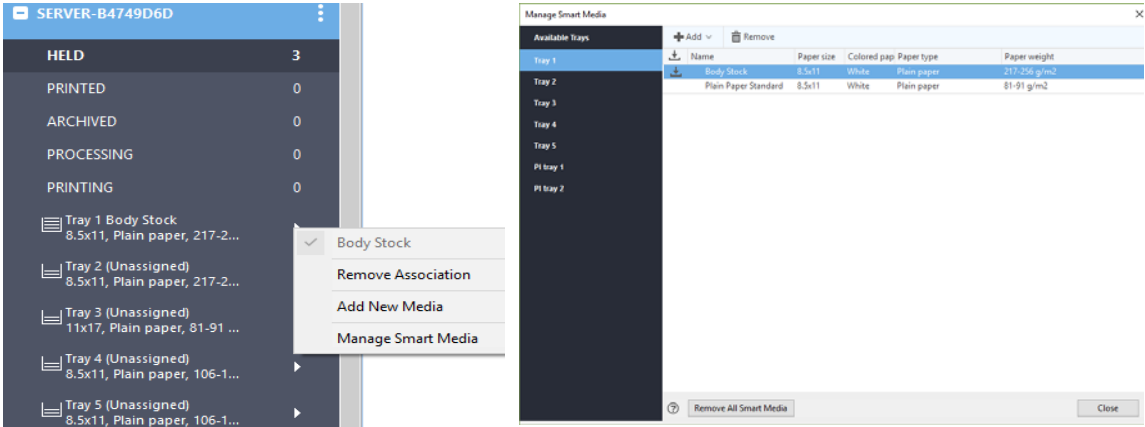
At the time they create a new Paper Catalog entry, the user will be prompted with only the media attributes that are exposed in the PPD mode (and in Job Properties).

The JDF-based mode is designed for users who are integrating with a JDF workflow, and exposes all of the JDF attributes which can be defined in a Paper Catalog entry.

4. Open a paper tray on your printer and place your preferred stock into the tray. For this example, put **Letter** or **A4 plain paper** into **Tray 1**.
5. In the Command WorkStation Consumables section, select the arrow to the right of Tray 1 and select **Add New Media**.
6. In the New Media window, enter a name for your media. For this example, enter **Body Stock**. The weight and all required attributes are automatically assigned.

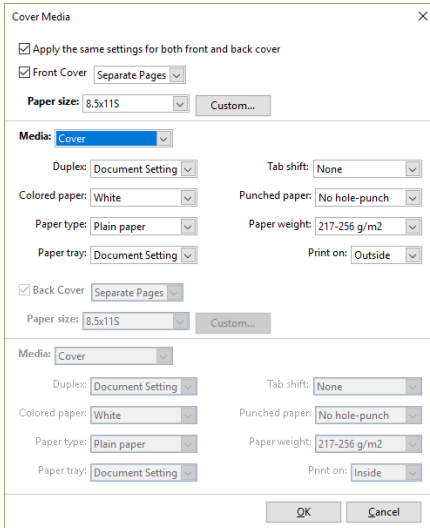
The Front and Back Color Profiles can also be assigned as needed.

7. Select the **Add as Smart Media for Tray 1** check box, and click **OK**.
8. In the Consumables section, select the arrow next to Tray 1 again to see a checkmark next to the Paper Catalog you created.
9. Repeat this procedure to add the **Cover stock** to **Tray 2**.
10. Now when you change the media in Tray 1 to another paper, and then remove the new media — replacing it with the Body Stock media — Smart Media will automatically map Tray 1 to the Body Stock Media.



Manage Smart Media

1. To access Manage Smart Media, select the arrow to the right of a paper tray in the Consumables section and select **Manage Smart Media**.
2. In the Manage Smart Media window, select a tray to display all the designated Smart Media Paper Catalogs associated with that tray.
3. In the example above, Tray 1 has two papers that have been designated as Smart Media.
4. The administrator can **Add** a Paper Catalog, or **Remove** the Smart Media designation from a Paper Catalog.



Cover Media

☒ Apply the same settings for both front and back cover

☒ Front Cover **Separate Pages**

Paper size: 8.5x11S Custom...

Media: Cover

Duplex: Document Setting Tab shift: None

Colored paper: White Punched paper: No hole-punch

Paper type: Plain paper Paper weight: 217-256 g/m2

Paper tray: Document Setting Print on: Outside

☒ Back Cover **Separate Pages**

Paper size: 8.5x11S Custom...

Media: Cover

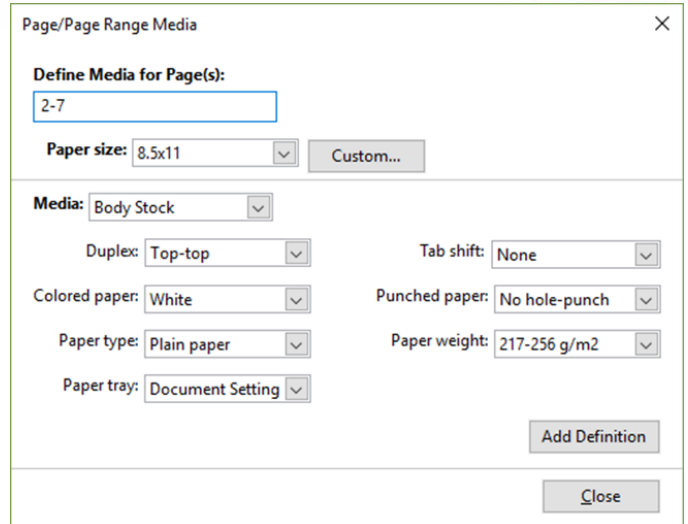
Duplex: Document Setting Tab shift: None

Colored paper: White Punched paper: No hole-punch

Paper type: Plain paper Paper weight: 217-256 g/m2

Paper tray: Document Setting Print on: Inside

OK Cancel



Page/Page Range Media

Define Media for Page(s):

2-7

Paper size: 8.5x11 Custom...

Media: Body Stock

Duplex: Top-top Tab shift: None

Colored paper: White Punched paper: No hole-punch

Paper type: Plain paper Paper weight: 217-256 g/m2

Paper tray: Document Setting

Add Definition

Close

Assign Paper Catalogs to a document

1. Select the **MnM_booklet_LTR_SAMPLE.pdf** or **MnM_booklet_A4_SAMPLE.pdf** file in the Command WorkStation Held list. Then right-click and select **Properties**.
2. Click the **Media** icon and scroll down to view the Mixed Media area.
3. Click **Define Cover**.
4. Select **Front Cover** and **Back Cover**, keep the default selection, **Separate Pages**.
5. For **Media** of both Front Cover and Back Cover, select the Paper Catalog you created using Smart Media for the cover stock. Notice the media attributes of the Paper Catalog are automatically selected.
6. For **Duplex** of both Front Cover and Back Cover, select **Top-Top**.
7. For **Print on** of both Front Cover and Back Cover, select **Outside**. Then click **OK**.
8. Click **New Page Range** and enter **2-7** in the Define Media for Page(s).
9. For Media, select the Paper Catalog you created using Smart Media for the body stock. Notice the media attributes of the Paper Catalog are automatically selected.
10. For Duplex, select **Top-Top**. The Duplex options will vary by printer.
11. Click **Add Definition**.

*Continue to create additional page ranges. Select **Add Definition** after completing each page range and click **OK** when done.*

12. Click **Close** to exit the Mixed media window.
13. Click **Print**.

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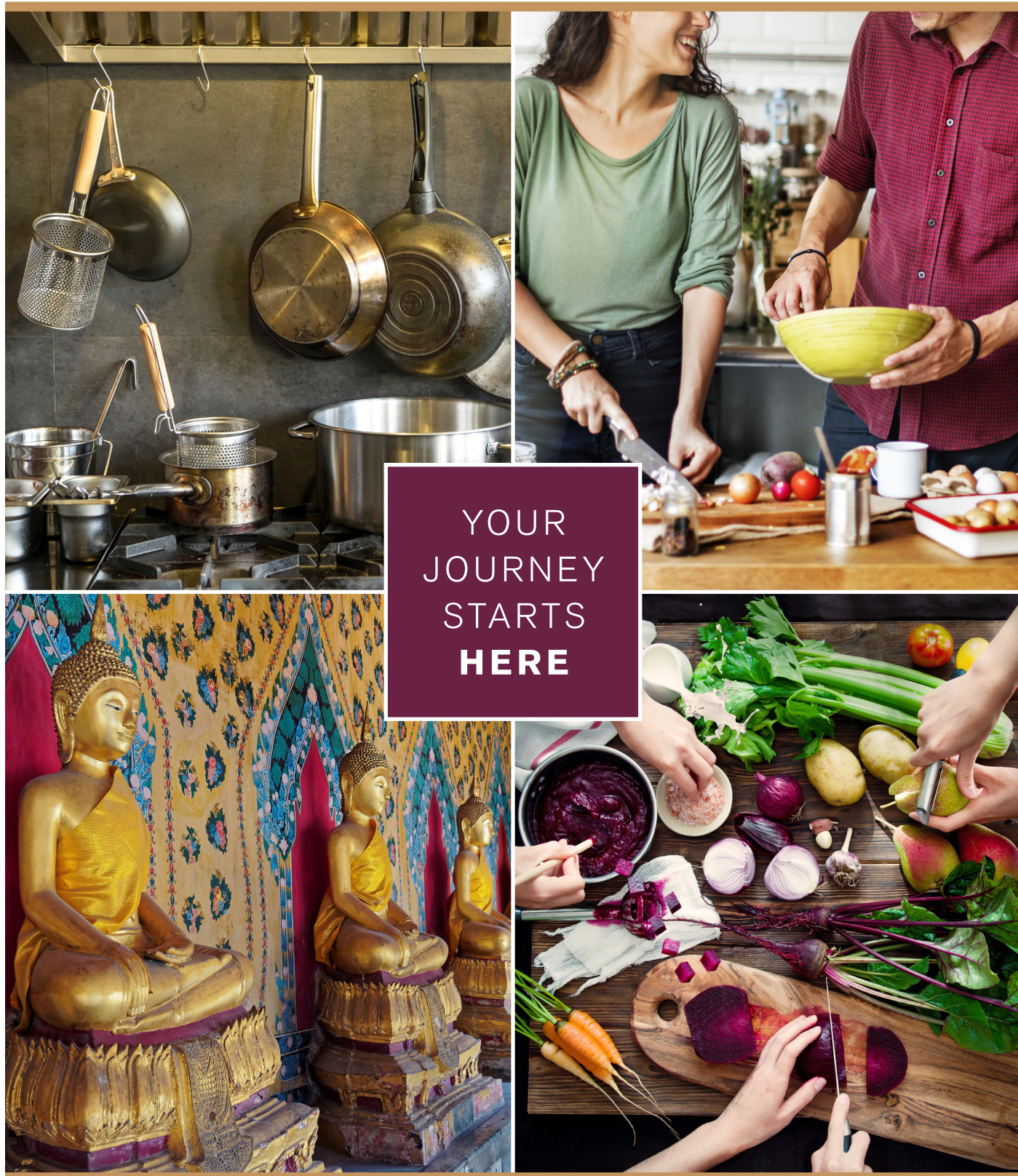
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Starting as a small store opened by two inspired gastronomes, Manor & Mason has expanded to include hundreds of exclusive products from around the world, more than 250 stores worldwide, an award-winning culinary arts program, and has become one of the world's most unique culinary travel companies.

But through the years, some things have stayed the same: we're still the place for an unsurpassed selection of exclusive and premium-quality goods for the kitchen, table, and home. And we're still passionate about the incredible art of cooking, eager to share all we know. That is why for over 50 years, we have been dedicated to bringing flavor to your palate, your travel, and your life.

Learn more at
www.manor-mason.com





Culinary Tours

Taste, culture, and travel come to life in Manor & Mason's culinary tours offered in cities across the globe. Come sip Chianti wine and taste the olive oil Homer once coined, "liquid gold" on a guided tour through the vineyards and renaissance towns of Tuscany. Or grab your spices and travel with us to the epicurean paradise of Delhi, India to try anything from delicious market sweets to soft, naan bread. Perhaps you're even looking to explore the culinary depths and innovation of American cuisine in the heart of New York City. Whatever your interests are, Manor

& Mason is here to make it the best culinary exploration possible. With everything included from guided tours by local experts to premiere accommodations, mastering the tastes of the world has never been easier. In today's world, a city's culinary scene is the most significant and accessible repository of local culture. Eating locally and authentically has become the easiest—and tastiest—route to getting a sense of a place's real traditions. Manor & Mason will lead you on an exploration of the history, roots, and seasons of the world's food.



Cooking Classes

At Manor & Mason, we're cooking, tasting, and sharing techniques every day. Each cooking class includes a cooking demonstration, samples, creation of your own meal, and recipe of the dish to take home. Classes allow you to taste flavors while never having to leave our store. Our chefs and culinary experts know these dishes like the back of their knives and are waiting to teach you.

Our promise to you: a top quality, authentic, intimate cooking experience, with lots of laughter and friendship and memories to last a lifetime. Classes have limited availability and reservations must be made at least one week in advance to ensure our instructors are able to give customers the best experience possible. Large parties can be accommodated upon request. Take advantage of this unique opportunity and sign up online for a class at your nearest Manor & Mason location today.



Cooking Tools

We make it our priority to stay on top of the latest trends in cookware and tools to provide our customers with only the best the culinary world has to offer. However, one essential factor remains unchanged: Manor & Mason's enduring commitment to quality and equipment that will last a lifetime. Our team of culinary experts looks at industry ratings to import the best equipment from all over the world. Whether it's our top-rated stainless steel pan set or our edge-grain maple cutting board, we have everything fit for the most seasoned chefs to even the most basic of cooks. Our selection has cooking equipment for everyone, and every recipe. These top-grade products are available in-store at all of our locations or online through our website. We always offer limited edition series at our stores, so visit your nearest Manor & Mason for demonstrations of the latest and most unique cooking products.





Spices

Manor & Mason is a merchant of the highest quality, hand-selected and hand-prepared spices and herbs. For almost half a century, we've been gathering premium quality spices directly from farmers and growers around the world. Through the years, we have offered a vast assortment of herbs and spices available in bulk form or prepackaged. We are confident that our customers will always find superb quality and freshness in our products.

Manor & Mason also crafts both traditional and ethnic spice blends that will add natural, delicious flavor to your favorite recipes. Taste the difference in our premium spices, which are free from additives or preservatives. We grind and blend our stock as needed, so it's always fresh—and fresh spices make all the difference in any dish. Truly fresh spices and exciting new flavors will bring your cooking to a new level.



Coffee & Tea

Savor hand-selected coffees and teas from Manor & Mason. Our company is committed to bringing customers some of the finest examples of our coffee masters' art. Our Direct Trade policy also guarantees the growers price—far above international fair-trade standards—ensures ever-expanding economic opportunity as well as sustainable, artisan-quality coffee.

Manor & Mason representatives meet tasters, buyers and indigenous farmers in remote tea- and coffee-growing regions to bring only the best to our customers. Through these direct-trade relationships, we are able to pay our growers a premium price for superior coffee and tea. It is this commitment to quality that comes through in every cup.

Because we work with small, family-owned coffee farms and tea estates, our selections vary based on the season and availability. These selections are hand-picked in small batches to ensure our coffee and tea enthusiasts are getting the freshest product.





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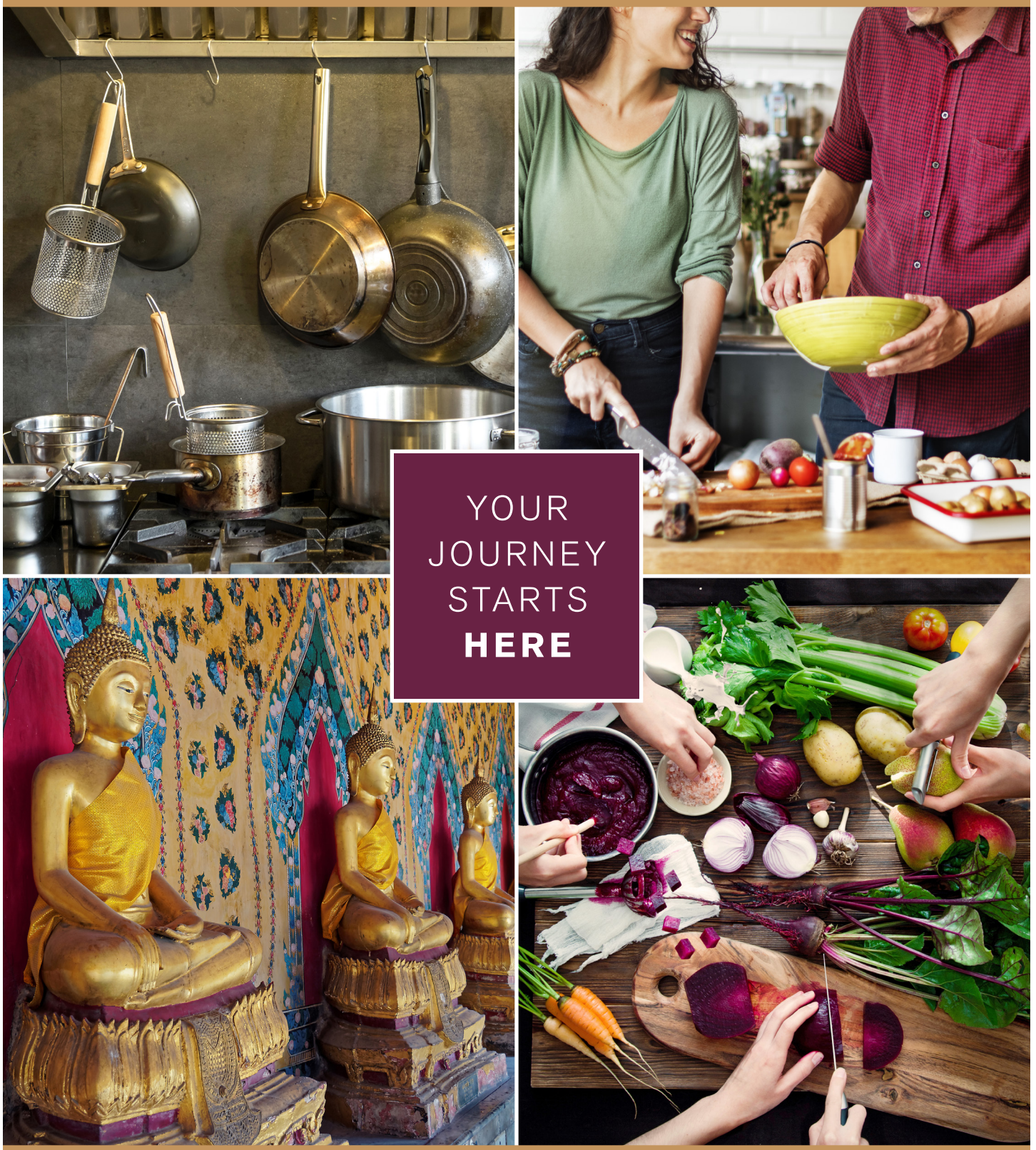
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