

CHOCOMAKER CANDY MELTER MANUAL



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ChocoMaker®



WELCOME TO CHOCOMAKER, INC.®

Congratulations on your purchase. We are pleased to welcome you to the ChocoMaker® line of products. We would like to help you get the most out of your melter by including instructions for melting candy in the melter, cleaning/care of the melter, and some of our favorite candy recipes.

READ AND SAVE THESE INSTRUCTIONS!

When making candy, we recommend using either ChocoMaker® Dipping Candy or Make'n Mold® Candy Wafers. Throughout this booklet we refer to candy wafers several times. You may always assume that we are referring to either one of those products.

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY

Any other servicing should be performed by an authorized service representative.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

01. Read all instructions before using this appliance.
02. Do not touch hot surfaces. Use handles or knobs.
03. To protect against electrical shock do not immerse cord or melter base in water or other liquid.
04. Close supervision is necessary when any appliance is used by or near children.
05. Unplug from outlet when not in use and before cleaning.
Allow to cool before putting on or taking off parts.
06. Do not operate if melter is damaged in any way. See warranty and return information on page 7.
07. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. See warranty and return information on page 7.
08. The use of accessory attachments is not recommended by the appliance manufacturer. This may cause injuries.
09. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place any part of the unit on or near a hot gas, electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. To disconnect, turn the melter to "off", then remove plug from wall outlet.
14. Do not use appliance for anything other than intended use.
15. To reduce the risk of electric shock, cook only in removable container.
16. Save these instructions.

WARNING

A risk of fire and electrical shock exists in all electrical appliances and may cause personal injury or death. Please follow all safety instructions.

CAUTION

POWER SUPPLY CORD

A short power supply cord is provided to reduce the risk of personal injury due to entanglement or tripping over the cord. Exercise care when using an extension cord with this appliance. Do not allow an extension cord to dangle over a counter or tabletop where it can be pulled or tripped over accidentally. If using an extension cord, it should be a grounding-type 3-wire cord.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other) that only fits into a wall socket one way, to reduce the risk of electric shock (only for the 2-wire attached polarized plug).

ELECTRICAL POWER

This appliance is designed for any 120 volt AC electrical outlet (ordinary household current). Do not use any other type of outlet with this appliance.

INSTRUCTIONS FOR USE

MELTING

01. Fill melter bowl with 2 pounds of candy wafers.
02. Turn the control dial on the front of the melter to the "MELT" setting. Melt wafers for approximately 18 minutes, stirring several times throughout melting. (Melting time will be longer if no stirring occurs.)
03. Once wafers are completely melted, turn control dial to "WARM" setting. Candy wafers will remain melted up to 12 hours, stirring occasionally.
04. You are now ready to fill candy molds, dip fruit and other snacks, or make candy clusters (see recipes on pages 4-6).
05. Once you are finished using the candy melter, turn control dial to "OFF" and unplug.
06. You may store unused wafers right inside the melter for a day or two. Simply cover the melter bowl with foil or plastic wrap.



MICROWAVE METHOD

01. Melt 2 pounds of candy wafers in microwave-safe bowl, on half power for 45 seconds. Stir. DO NOT PUT MELTER BOWL IN MICROWAVE.
02. Continue heating wafers on half power at 45 second intervals until wafers are completely melted.

Note: Stir candy wafers between each heating, as melted wafers will keep their shape and not appear to be melted until stirred.

03. Transfer melted wafers to melter. Turn control dial to "WARM". Candy wafers will remain melted up to 12 hours, stirring occasionally.

FOR HOUSEHOLD USE

SAVE THESE INSTRUCTIONS

Appliance not intended for use by persons (including children with reduced physical, sensory or mental capabilities), unless supervised by a responsible party. Children should be supervised to ensure that they do not play with the appliance.

HINTS AND TIPS ABOUT CANDYMAKING

WATER AND CANDY WAFERS DO NOT MIX! Never bring candy wafers or finished candy pieces into contact with water, moisture or water-based products.

- Store candy wafers and finished pieces in a cool, dry place. Never store in refrigerator or freezer.
- Be sure candy molds, spoons and other utensils are clean and dry before use with candy wafers.

Keep candy wafers and finished pieces away from strong odors (onions, smoke, etc.), as candy wafers will absorb nearby odors and taste will be reflected in the candy.

CLEANING THE MELTER

BE SURE MELTER IS UNPLUGGED BEFORE CLEANING.

01. Turn control dial to "OFF." Unplug melter from outlet. Allow melter to cool before cleaning. Do not touch melter until cool. Melter bowl will be hot to touch.
02. Remove bowl from melter. Empty excess candy wafers into a bowl with a lid for reuse later or empty into trash receptacle.
03. Wash bowl in warm, soapy water.
04. Wipe down melter base, inside and out, with a damp cloth.

Note: Do not submerge melter base in water, as the base houses the electrical unit.
Never dump chocolate from melter bowl down the drain of your sink. Place in waste basket.

05. Dry melter base and bowl thoroughly before next use, as water and candy wafers do not mix.
(If candy wafers come in contact with water the candy wafers will "seize" and become unusable).

Note: Never use abrasive cleaners on melter base or bowl.
Do not place melter bowl or base in dishwasher.

MAKING MOLDED CANDY PIECES

01. Melt candy wafers according to instructions on page 3 of this manual.
02. Holding the melter bowl by the handle (CAUTION: bowl and melted wafers will be hot), carefully pour melted wafers into each of the mold cavities. *See variations for filling the candy molds below.
03. Chill the filled mold for 10-15 minutes.
04. Once the candy pieces have hardened inside the mold (about 10-15 minutes), remove mold from refrigerator and invert onto a flat surface or counter top. Tap the mold gently until pieces fall out. If pieces do not remove easily from the mold, chill an additional 5 minutes.

VARIATION'S FOR FILLING CANDY MOLDS

Use a teaspoon to fill each mold cavity with melted wafers; or fill a Make'n Mold® or ChocoMaker® decorating bottle with melted wafers. Apply cap and squeeze melted wafers into each mold cavity.

DIPPING

01. Melt candy wafers according to instructions on page 3 of this manual.
02. Dip desired items, such as fruit, cookies, pretzels and marshmallows into the melted wafers.
(For soft items such as fruit, insert a wooden or plastic skewer into the item first for easier handling).
03. Place dipped items on waxed paper-lined cookie sheet.
Chill 10-15 minutes to allow candy to harden before serving.

S'MORES BARK

01. Melt milk chocolate flavored candy wafers according to instructions on page 3 of this manual.
02. Add crushed graham crackers and mini marshmallows. Stir.
03. Pour melted mixture from melter bowl onto a waxed paper-lined cookie sheet. If desired, garnish with crushed graham crackers and mini marshmallows. Chill 10-15 minutes.
04. Once bark is finished, break up into large pieces.

DIPPED & DRIZZLED SANDWICH COOKIES

01. Melt candy wafers according to instructions on page 3 of this manual.
02. Use a fork to dip cookies into melted wafers.
03. Place on waxed paper-lined cookie sheet and chill 10-15 minutes.
04. Melt additional color of candy wafers in decorating bottle according to package instructions.
Use filled decorating bottle to drizzle additional colors of wafers onto dipped cookies.
05. Try drawing flowers, swirls, polka dots or other creative designs or patterns using the decorating bottle. Chill 10-15 minutes.

PEANUT BUTTER BALLS

INGREDIENTS

2 pounds milk chocolate flavored candy wafers
1 cup margarine
4 cups confectioners sugar
14oz. creamy peanut butter
Waxed paper-lined cookie sheet

INSTRUCTIONS

01. Melt milk chocolate flavored candy wafers in melter according to instructions on page 3 of this manual.
02. Mix together margarine, sugar and peanut butter with a hand beater until smooth and blended.
03. Roll peanut butter mixture into 1" balls.
04. Insert a wooden or plastic skewer into a peanut butter ball.
05. Dip the peanut butter ball into the melted candy wafers and place on a waxed paper-lined cookie sheet.
(You may want to use the back of a spoon against the skewer to place the peanut butter ball "cleanly" onto the waxed paper).
06. Chill 10-15 minutes.

CHOCOLATE PEANUT BUTTER BUDDIES

INGREDIENTS

2 pounds milk chocolate flavored candy wafers
2 cups peanut butter
2 cups chow mein noodles

INSTRUCTIONS

01. Melt milk chocolate flavored candy wafers in melter according to instructions on page 3 of this manual.
02. Stir peanut butter into the melted wafers until completely blended. Add chow mein noodles and stir to coat chow mein.
03. Drop melted candy mixture by teaspoonfuls onto waxed paper-lined cookie sheet. Chill 10-15 minutes.

QUICK AND EASY CHOCOPARTY

The candy melter filled with your favorite flavor of delicious ChocoMaker® Dipping Candy and a generous side platter of Dip-Ins provides an elegant or impromptu ChocoParty.

1. About two hours ahead of time, cut apples, bananas, and pears into bite-size chunks or slices. Dip the cut fruit into lemon, orange or pineapple juice or lemon-lime soda. Chill.
2. About 15 minutes before serving, use a damp paper towel to very gently wipe fresh strawberries with the stems on (so you have something to hold on to), cherries with the stems on and grapes. Arrange the cleaned fruit on a platter.
3. At serving time, cut pineapple into chunks and dab with a dry paper towel to soak up any juice before adding to the platter.
4. Arrange the fruit from step 1 on the platter.
5. Add marshmallows, cookies (sandwich, biscotti, shortbread), or angel food cake (cubed) to the platter.
6. Provide toothpicks or skewers in decorative vases alongside the platter for easy dipping.

WARRANTY & RETURN INFORMATION

Should your unit not work or you find that it is damaged upon removing it from the box, please immediately return it to the store where it was purchased. For questions regarding the unit, please contact ChocoMaker® directly.

CHOCOMAKER® CANDY MELTER WARRANTY:

Your ChocoMaker® Candy Melter is warranted for 90 days from date of purchase by the manufacturer from defects in material or workmanship. This warranty does not apply to damages due to shipping, mishandling or dropping the unit. A product deemed damaged or mishandled is entirely up to the distributor's discretion.

To obtain service under this warranty, return this unit to ChocoMaker®. After repairing or replacing the product, the distributor will pay for return postage. A copy of the original receipt must be included along with your name, address and telephone number. Please include a description of the problem, julian date (located on bottom of unit), purchase date, date of problem and any other relevant information.

Note: Misuse or failure to comply with all instructions will invalidate this pledge to you and is being made in place of all other expressed warranties.



CREATE EXCITEMENT!

ChocoMaker® expands traditional candymaking activities through creative, exciting and indulgent products to be shared with family and friends.

The ChocoMaker® Chocolate Candy Melter is a stunning centerpiece and has become a staple at parties for dipping fruits, cookies and salty treats. You name it, you can dip it!

Everything tastes better with chocolate!

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