

CHOCOMAKER.

Quick and Easy ChocoParty

The candy melter filled with your favorite flavor of delicious ChocoMaker Fondue 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 easier dipping.

Chocolate Delivery Systems

CHOCOMAKER®



CHOCOMAKER.

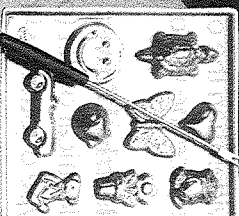
Instruction manual

Model 9830

Candy Melter



dipping fork & 2 candy molds included



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 and 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

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.

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.

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.

Warranty Information

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

Distributed by:

ChocoMaker, Inc.®
85 River Rock Dr, # 202
Buffalo, NY 14207
Email: info@chocomaker.com
www.chocomaker.com

ChocoMaker® Melter Warranty:

Your ChocoMaker® Melter is warranted for 90 days 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® at the address above, postage prepaid. 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, production code (4-digit number on the unit), purchase date, date of problem and any other relevant information. If the distributor decides to replace the unit, it will be shipped to you at no additional cost.

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.

Chocolate Peanut Butter Buddies

Ingredients

- 2 pounds candy wafers
- 2 cups peanut butter
- 2 cups chow mein noodles

Instructions

Melt candy wafers in melter according to instructions on page 3 of this manual. Stir peanut butter into the melted wafers until peanut butter is completely mixed in. Add chow mein noodles. Stir to coat chow mein. Drop melted candy mixture by teaspoonfuls onto waxed paper-lined cookie sheet. Chill 10-15 minutes.

Dipped Marshmallow Crispy Treats on a Stick

Ingredients

- 2 pounds milk chocolate flavored candy wafers
- 6 cups crisped rice cereal
- 4 cups miniature marshmallows
- 1/4 cup margarine
- Non-stick cooking spray
- Waxed paper-lined cookie sheet
- 6" x 10" baking dish
- About 30 Make'n Mold cookie sticks (5008)

Instructions

Melt candy wafers in melter according to instructions on page 3 of this manual, then turn control knob on the melter to warm.

Melt margarine in a large saucepan. Add marshmallows and stir on medium-low heat until melted. Remove from heat and stir in crisped rice cereal. Spoon mixture into baking dish sprayed with nonstick cooking spray. Press mixture firmly into the pan being sure to reach the corners. Set pan aside to cool for 10 minutes.

Cut finished treats into 1 1/2" squares. Insert cookie sticks into the squares and dip into the melted wafers. Place dipped treats on a waxed paper-lined cookie sheet. Chill 10-15 minutes.

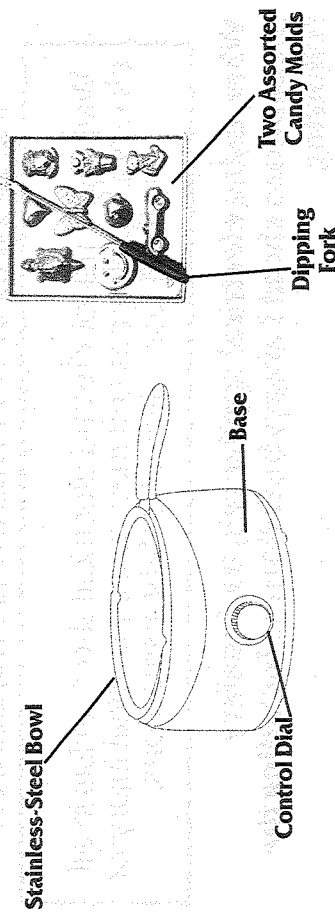
▲ IMPORTANT SAFEGUARDS ▲ READ AND SAVE THESE INSTRUCTIONS

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.

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

1. Read all instructions before using this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord or melter base in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate if melter is damaged in any way. See warranty information.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
8. The use of accessory attachments is not recommended by the appliance manufacturer. This may cause injuries.
9. 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 or 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 other than intended use.
15. To Reduce the risk of electric shock, cook only in removable container.
16. **SAVE THESE INSTRUCTIONS.**

Instructions for Use



Melting

1. Fill melter bowl with 2 pounds of candy wafers.
2. 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.)
3. Once wafers are completely melted, turn control dial to "WARM" setting. Candy wafers will remain melted up to 12 hours, stirring occasionally.
4. You are now ready to fill candy molds, dip fruit and other snacks or make candy clusters (see recipes on pages 7-9).
5. Once you are finished using candy melter, turn control dial to "OFF" and unplug.
6. 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

1. Melt 2 pounds of candy wafers in microwave-safe bowl, on half power for 45 seconds. Stir. Do not put melter bowl in microwave.
2. 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.
3. Transfer melted wafers to melter. Turn control dial to "WARM". Candy wafers will remain melted until unit is turned off.

Pretzels Gone Wild

Ingredients

- 2 pounds candy wafers
- 1 - 32 ounce package pretzel knots
- Sprinkles, Sugars, Nonpareils, Coconut, Crushed Candy Bars
- Waxed paper-lined cookie sheet

Instructions

Melt candy wafers in melter according to instructions on page 3 of this manual. Dip pretzels into melted wafers. Place on waxed paper-lined cookie sheet. Sprinkle with desired toppings. Chill pretzels 10-15 minutes.

Peanut Butter Balls

Ingredients

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

Instructions

Melt milk chocolate flavored candy wafers in melter according to instructions on page 3 of this manual. Mix together margarine, sugar and peanut butter with a hand beater until smooth and blended. Roll peanut butter mixture into 1" balls.

Insert the dipping fork (included with the melter) into a peanut butter ball. Dip the peanut butter ball into the melted candy wafers. Place the dipped peanut butter ball on a waxed paper-lined cookie sheet. (You may want to use the back of a spoon against the dipping fork to place the peanut butter ball "cleanly" onto the waxed paper).

Chill 10-15 minutes.

Peppermint Patties

Ingredients

- 2 pounds candy wafers
- Make'n Mold® painter's palette
- 4 tablespoons real butter, softened
- 2 1/2 cups confectioners' sugar
- 1 teaspoon peppermint extract
- 1/4 - 1/2 cup light corn syrup
- 4 Make'n Mold® 1/2 pound treat boxes

Instructions

Melt candy wafers in melter according to melting instructions on page 3. Use brush from painter's palette to coat bottom and sides of each cavity of Candy Patties mold with melted wafers. Chill 1-2 minutes.

Meanwhile, combine butter, confectioners' sugar, peppermint extract and 1/4 cup corn syrup together in medium-sized mixing bowl. Beat ingredients together. Add additional corn syrup by tablespoons and continue beating until peppermint mixture becomes a smooth dough that can be shaped into a ball. Roll peppermint mixture into 1/2" dough balls, then press each ball into the cavities of the candy mold, on top of the hardened wafers.

Top peppermint mixture with additional melted wafers, so that the mold cavity is filled to the top. Chill 10-15 minutes. Remove candy from mold by inverting mold onto a flat surface and tapping gently. Candy pieces will fall out of mold.

Variation: Peanut Butter Patties

Substitute peanut butter for the butter. Eliminate the peppermint extract.

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.**
 - 1. 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.
 - 2. Remove bowl from melter. Empty excess candy wafers into a bowl with a lid for reuse later or empty into trash receptacle.
 - 3. Wash bowl in warm, soapy water.
 - 4. 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.
 - 5. 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.)
- **Never** use abrasive cleaners on melter base or bowl.
 - Do not place melter bowl or base in dishwasher.

Making Molded Candy Pieces

1. Melt candy wafers according to instructions on page 3 of this manual.
2. 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.
3. Chill the filled mold for 10-15 minutes.
4. Once the candy pieces have hardened inside the mold (about 10-15 minutes), remove mold from refrigerator and invert onto a flat surface or countertop. Tap the mold gently until pieces fall out. If pieces do not remove easily from the mold, chill an additional 5 minutes.

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

Dipping

1. Melt candy wafers according to instructions on page 3 of this manual.
2. 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.)
3. Place dipped items on waxed paper-lined cookie sheet. Chill 10-15 minutes to allow candy to harden before serving.

Peanuts, Raisins, Coconut or Cereal

1. Melt 2 pounds candy wafers according to melting instructions on page 3 of this manual.
2. Add 2 cups of desired ingredients to the melted wafers.
3. Stir to completely cover ingredients with melted wafers.
4. Spoon the melted mixture into each mold cavity.
5. Chill 10-15 minutes.

Quick and Easy Candy Ideas

Coconut Truffle Balls

1. Melt 18 ounces of white chocolate chips and one 14 ounce can of sweetened condensed milk in a saucepan over medium-low heat. Stir in 2 teaspoons vanilla extract.
2. Allow the melted mixture to cool for 30 minutes, then chill 2 hours.
3. Roll mixture into 1" balls.
4. Melt 2 pounds vanilla candy wafers in candy melter according to instructions on page 3 of this manual.
5. Use the dipping fork (included) to dip the truffle balls into melted vanilla wafers, then dip into coconut.
6. Place on waxed paper-lined cookie sheet. Chill 10-15 minutes.

Peppermint Bark

1. Melt vanilla candy wafers according to instructions on page 3 of this manual.
2. Add crushed candy canes and 2-3 drops Make'n Mold® peppermint flavoring oil to melted vanilla wafers. Stir.
3. Pour melted mixture from melter bowl onto a waxed paper-lined cookie sheet. Chill 10-15 minutes.
4. Once bark is finished, break up into large pieces.

Brazil Nut Favors

1. Melt candy wafers according to instructions on page 3 of this manual.
2. Use Make'n Mold® dipping tools (5600) to dip Brazil nuts into melted wafers. Then dip nuts into pastel-colored nonpareils.
3. Place on waxed paper-lined cookie sheet. Chill 10-15 minutes.
4. Once nuts are finished and have reached room temperature, fill each treat box with a cup full of finished nuts for an easy and elegant party favor.