

Chocolate

Refill Kit Instructions

Contents:

3 Confectionery Candy Pouch

3 Pen Tips

3 Caps

3 Clamps

1 Mold Tray

Instruction Sheet

Tools for Assembly:

- Scissors
- Assembly Tube (Included with Chocolate Pen™ - Sold Separately.)
- Large Bowl
- 4 Mugs or Cups (for hot water)
- Wax or parchment paper

For Video Instructions & Baking Tips Visit: RealCookingKids.com

Ultimate Baking Set

Starter Set

The Ultimate Baking Starter Set is the perfect complement to the Chocolate Pen™. Handy tools like the Suction Base Bowls and the one-touch Egg Cracker make Real Cooking fun!



IMPORTANT INFORMATION:

- Use Chocolate Pen™ as instructed.
- · Wash hands before use.
- Wash all parts by hand thoroughly before use, refer to cleaning information.
- Do not let water touch the confectionery candy, as water will prevent hardening.
- Adult should supervise melting and pen use.
- Have adult check the temperature of water before melting confectionery candy.
- Do not heat confectionery candy in microwave or the oven.
- Do not heat any components in microwave or the oven.
- Melted confectionery candy will be HOT. Avoid contact with skin.
- Avoid getting confectionery candy in eyes. Rinse eyes with water and seek medical attention if necessary.
- Confectionery candy might stain clothing, furniture, or carpeting, please use caution when using the pen.
- Store in cool dry place.
- Store homemade pen "treats" in a sealed container, or re-sealable plastic bag.

CLEANING INFORMATION:

- DO NOT SUBMERGE PEN. PEN DOOR OR LOCKING RING IN WATER.
- Wash all parts with damp sponge and mild soap before use.
- Do not use harsh chemicals to clean pen.
- Do not wash in dishwasher.







@RealCookingKids www.RealCookingKids.com

- Make sure pen and all components are completely dry before using.
- Remove locking ring and open door. Remove and discard pouch, tip, cap, and clamp after use. These are not meant to be re-used.

NOTE: Please do not use if packaging or candy is damaged. Please contact customer service for replacement.

- Please retain all packaging & instructions for future reference. They contain valuable product information.
- Remove all packaging before giving this product to a child.
- An adult should check toy to ensure there is no damage.
- Results will vary from product images depending on age and skill level.
- Confectionery Candy Pouches inside not labeled for retail sale.
- Toy parts made and assembled in China.
- Confectionery candy is made in the USA.

The information presented in these instructions are believed to be currently accurate and reliable; however no warranty, either express or implied, is made. Any recommendations or suggestions are made without warranty or guarantee, since among other reasons, the conditions of storage and use are beyond our control.

CHOKING HAZARD-Small parts. Not for children under 3 years.

Contains: Milk & Soy

Conforms to product safety standards ASTM F963. Not suitable for children under 3 years due to small parts. **SKYROCKET®**

Questions or comments? Please call 888-674-5650 or email support@skyrockettoys.com

@2017 Skyrocket Toys LLC, Los Angeles, CA 90066 USA. All rights reserved. Real Cooking, Chocolate Pen and Skyrocket and their respective logos are trademarks and/or registered trademarks of Skyrocket Toys LLC. All other trademarks, logos and copyrights are the property of their respective owners, and there is no relationship express or implied with Skyrocket Toys LLC. MADE IN CHINA

01758

How to Prepare Chocolate Pen™ Pouches



Have an ADULT place all pouches you intend to use in a large bowl of HOT water. Let pouches sit long enough for candy to

sit long enough for candy to melt completely (start checking pouch consistency after 3 minutes by kneading candy, Candy will be completely liquid when ready). Once pouch is COMPLETELY liquid, pat it dry with a towel.

NOTE: Do not heat in microwave. Make sure water temperature will not burn.





Cut the top off plastic pouch in a STRAIGHT line, about 1" above candy.



Grasping seam of pouch in one hand, place pen tip just inside the pouch. Pinching the seam of the pouch, fold over the excess plastic onto itself so plastic is pulled tight around the tip.

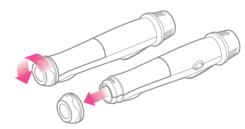


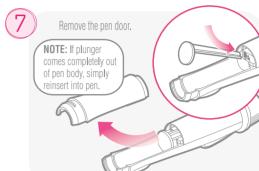


Match back seam of clamp to the plastic seam of pouch where you just folded it over and close clamp. It's secure when you hear a click.

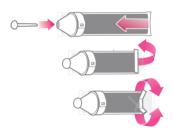


6 Unscrew and remove the locking ring from Chocolate Pen™.





To ensure proper candy flow, squeeze contents up toward top of pouch to remove excess air. Insert pen cap into pen tip, roll excess pouch up and fold corners in as shown.

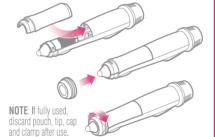


Insert the pouch into the pen.

NOTE: Clamp edge should fit into the grooves inside the front

of the pen as shown.

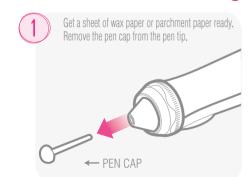
Replace the pen door and tighten the locking ring as shown. Be careful not to pinch sides of pouch when closing door.



IMPORTANT KEEP CANDY MELTED!

Pen will not properly function if candy is not thoroughly melted. If candy hardens in tip, it must be melted before it can be re-used. Keep the unused pouches upright in hot water, submerged to the top of tip to prevent hardening. Be sure to seal tip with cap before submerging into water. Do not let water touch the candy. Contact with water will prevent finished treats from hardening.

Drawing with Chocolate Pen™

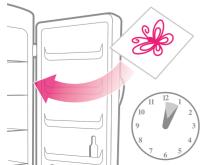


Press the button until the confectionery candy starts to flow (this could take a few seconds). Create a design.

NOTE: For best results hold pen ½ inch above paper when designing.











STORING AND RE-USING POUCHES

Partially used pouches can be stored and re-used between sessions. Insert the cap into the tip to seal. No refrigeration is required. When re-using, be sure to thoroughly melt the candy, including any hardened candy in the pen tip. Place pouch in HOT water and submerge to the top of the tip to ensure all candy is melted. Be sure to seal tip with cap before submerging into water.