



For use with  
**CHOCOLATE PEN™**  
sold separately.



6+

## SWEET BEATS TREAT KIT

**NOTE: If packaging or candy is damaged, please do not use. Please call 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.

### 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.

#### Contents:

4 Pouches of Confectionery Candy,  
4 Pen Tips, 4 Clamps  
4 Pen Caps & 1 Mold

#### 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

### CLEANING

- 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.
- 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.

- 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.



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



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

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**Contains Milk and Soy.**

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

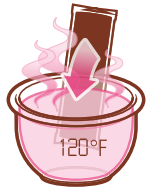


## INSTRUCTIONS

ADULT SUPERVISION IS REQUIRED

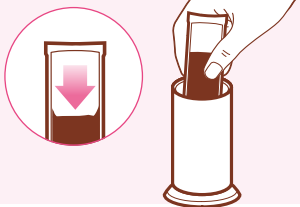
### PREPARATION

- 1** 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 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.

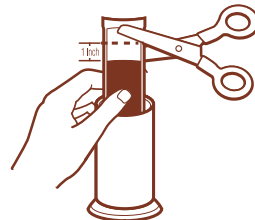


**NOTE:** Do not heat in microwave. Make sure water temperature will not burn.

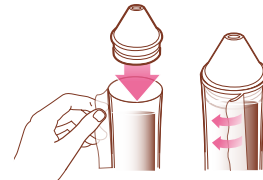
- 2** Insert pouch upright into assembly tube. Grasp the top of the plastic pouch in one hand while you slide the melted candy down from top with the other hand.



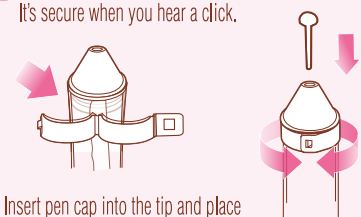
- 3** Cut the top off plastic pouch in a STRAIGHT line, about 1" above candy.



- 4** 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.

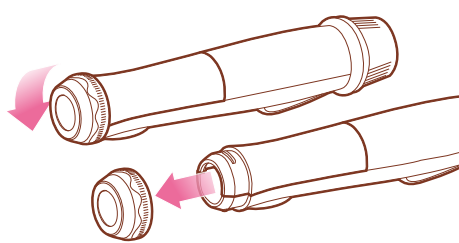


- 5** Match back seam of clamp to the plastic seam of pouch where you just folded it over and close clamp. It's secure when you hear a click.



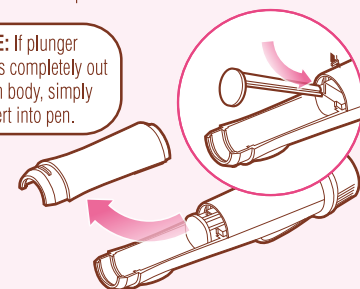
Insert pen cap into the tip and place pouch upright in a mug of hot water.

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

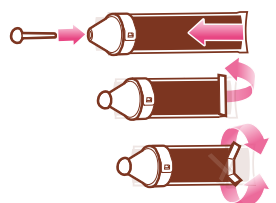


- 7** Remove the pen door.

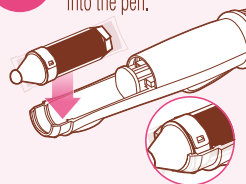
**NOTE:** If plunger comes completely out of pen body, simply reinsert into pen.



- 8** 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.

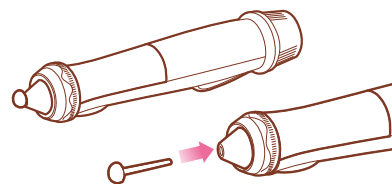


- 9** Insert the pouch into the pen.



**NOTE:** Clamp edge should fit into the grooves inside the front of the pen as shown.

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



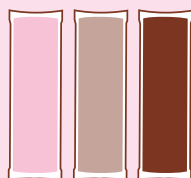
**NOTE:** If fully used, discard pouch, tip, cap and clamp after use.

### 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.

### MOLDING WITH CHOCOLATE PEN™

- 1** Select the pouch colors you wish to use and follow steps 1-10 in Preparation.

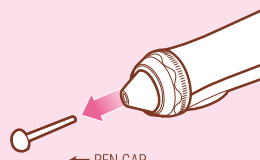


- 2** Select a mold tray.

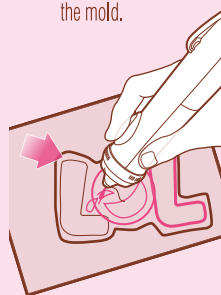


**NOTE:** Make sure to wash and dry mold trays thoroughly before use.

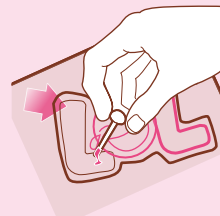
- 3** Remove the pen cap from the pen tip.



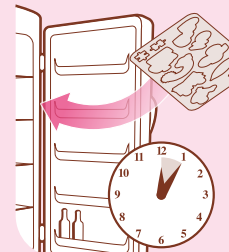
- 4** Press the button to fill the first level of the mold.



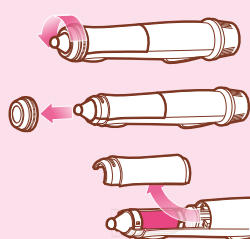
- 5** Use the pen cap to help distribute the confectionery candy evenly in the mold and add fine details.



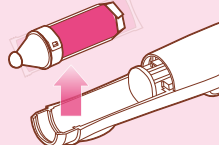
- 6** Place chocolate design in freezer and allow it to harden for about 5 minutes.



- 7** Unscrew the locking ring and remove the pen door.



- 8** Remove the pouch from the pen.

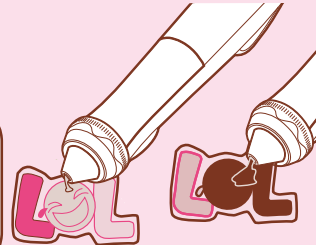


**NOTE:** You can store partially used candy for later use. When ready to re-use, place the pouch in HOT water until candy is thoroughly melted!

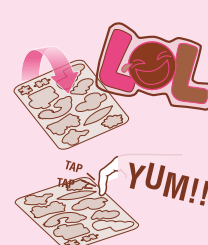
- 9** Repeat the process for each color until mold is full. Be sure to place mold in freezer for about 5 minutes between applications and when design is complete.



**NOTE:** Gently tap mold tray on counter and design will settle and become level.



- 10** When treat has hardened turn tray over and tap gently to remove treat.



### IMPORTANT STORING AND RE-USING POUCHES

Partially used pouches can be stored and re-used. 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.