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> [OXO Good Grips 14-Piece Cookie Press Set Instruction Manual](#)

OXO 1257580

OXO Good Grips 14-Piece Cookie Press Set Instruction Manual

Model: 1257580

INTRODUCTION

The OXO Good Grips 14-Piece Cookie Press Set is designed to simplify the process of creating uniformly shaped cookies. This manual provides detailed instructions for the proper use, care, and maintenance of your cookie press to ensure optimal performance and longevity.

WHAT'S INCLUDED

- 1 x OXO Good Grips Cookie Press
- 1 x Storage Case
- 12 x Stainless Steel Cookie Press Disks



Image: The complete OXO Good Grips 14-Piece Cookie Press Set, showcasing the press, various stainless steel disks, and the clear storage case.

SETUP

1. **Disassemble the Press:** Unscrew the bottom ring and remove the plunger assembly from the top.
2. **Select a Disk:** Choose one of the 12 stainless steel disks for your desired cookie shape.
3. **Insert the Disk:** Place the selected disk into the bottom ring of the press.
4. **Reattach the Bottom Ring:** Screw the bottom ring, with the disk inserted, securely onto the clear barrel of the press.



Simple to take apart

Disassembles for quick refills and easy cleanup

Image: An exploded view of the cookie press, illustrating how the plunger, clear barrel, and base separate for assembly and cleaning.



Festive shapes for any occasion

From daisy to snowflake, disks make baking fun and easy

Image: A selection of the 12 stainless steel cookie disks, displaying various festive shapes like snowflakes, trees, and flowers.

OPERATING INSTRUCTIONS

1. **Prepare Dough:** Ensure your cookie dough is at the correct consistency (typically room temperature for spritz cookies).
2. **Fill the Barrel:** Load the cookie dough into the clear barrel of the press. The clear body allows you to monitor the dough level.
3. **Prime the Press:** Press the lever a few times until dough begins to emerge from the disk.
4. **Press Cookies:** Place the base of the press firmly against an ungreased, unlined baking sheet. Press the comfortable, non-slip lever once to dispense a single cookie. Lift the press straight up.
5. **Repeat:** Continue pressing cookies onto the baking sheet, leaving adequate space between each.
6. **Refill:** When the barrel is empty, push the release button on the top of the plunger to retract it, then refill the barrel with more dough.



Easy to load and clean

Clear cylinder shows exactly how much dough is left

Image: A hand filling the clear barrel of the cookie press with dough, demonstrating the ease of loading and visibility of dough levels.



Comfortable, easy press

Ergonomic non-slip lever designed for big batches

Image: A hand operating the OXO cookie press, dispensing perfectly formed cookies onto a baking sheet, highlighting the ergonomic lever.

Video: This video demonstrates the assembly, filling, and pressing action of the cookie press to create various cookie shapes.

Video: A brief animation demonstrating the simple action of pressing the lever to dispense a cookie.

MAINTENANCE AND CLEANING

For thorough cleaning, the cookie press disassembles quickly. Many parts are dishwasher-safe, simplifying cleanup. For best results, hand wash the plunger assembly and ensure all parts are completely dry before reassembly and storage.

**Comes apart
for thorough
cleaning**



Image: The cookie press fully disassembled, illustrating its components for easy and thorough cleaning.

STORAGE

The set includes a convenient storage case designed to keep all 12 durable stainless steel disks organized and together. Store the disks in their case to prevent loss and damage. The main cookie press unit can be stored disassembled or assembled in a dry place.



Storage case included

Holds 12 stainless steel disks neatly in one place

Image: The clear storage case neatly organizing the 12 stainless steel cookie disks.

TROUBLESHOOTING

- **Cookies not releasing cleanly:** Ensure the baking sheet is ungreased and unlined. The dough may be too warm; try chilling it slightly.
- **Dough not extruding:** Check that the disk is properly seated and the bottom ring is tightly screwed. The dough might be too cold or too stiff; allow it to warm up slightly. Ensure there are no air pockets in the barrel.
- **Inconsistent cookie shapes:** Apply firm, even pressure when pressing the lever. Ensure the press is held perpendicular to the baking sheet.

SPECIFICATIONS

Brand	OXO
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Model Number	1257580
Material	Plastic, Stainless Steel
Item Dimensions (L x W x H)	7.5 x 2.75 x 12.38 inches
Item Weight	1.6 Pounds
Included Components	1 cookie press; 1 storage case; 12 Stainless steel cookie press discs
Product Care Instructions	Hand Wash Only (many parts are dishwasher safe)
Special Feature	Durable, BPA free

WARRANTY AND SUPPORT

The OXO Better Guarantee: If you experience an issue with your OXO product, contact OXO for a repair or replacement. OXO values customer experience and aims to improve based on feedback.

For further assistance or inquiries, please visit the official OXO website or contact their customer support directly.

