

FUFRE XSACASX

FUFRE Electric Cookie Press and Decorating Gun User Manual

Model: XSACASX

1. PRODUCT OVERVIEW

The FUFRE Electric Cookie Press is an innovative kitchen tool designed to simplify the process of making cookies and decorating pastries. Its ergonomic handle ensures a comfortable grip, making it easy to operate. With its adjustable speed settings, you can quickly and efficiently press dough onto baking sheets, saving time and reducing waste. This versatile tool is perfect for creating a variety of desserts and is an excellent addition to any home baker's collection.



Image: The Electric Cookie Press with its full set of accessories, including cookie discs and icing tips.

2. KEY FEATURES

- **DIY Tools:** This cookie decorating maker includes 12 cookie discs and 4 icing tips. These accessories allow you to create exquisite and unique cookies, cakes, or other desserts, offering great versatility.
- **Safe and Non-Toxic:** The cookie press tool is constructed from food-grade ABS and PP materials, ensuring it is safe, non-toxic, and BPA-free for reliable use in food preparation.
- **Excellent Quality:** All components are meticulously crafted with smooth, rounded, and burr-free edges, providing a comfortable and pleasant user experience.
- **Adjustable Speed:** The top of the device features fast and slow speed buttons, allowing you to adjust the extrusion speed to suit various dough consistencies and decorating needs.
- **Ergonomic Design:** Features an ergonomic handle for comfortable and secure gripping during use.

Cookie Decoration Maker

This cookie decoration maker provides 12 CDs and 4 icing tips, all these accessories will help you make exquisite and special cookies, cakes or any other desserts, very practical.



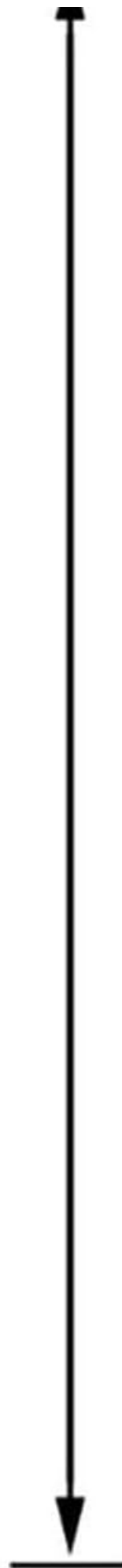
Image: The cookie press alongside its various cookie discs and icing tips, highlighting the range of creative possibilities.

3. PACKAGE CONTENTS

Please check the package to ensure all items are present and in good condition:

- 1 x Electric Cookie Decorating Device
- 12 x Cookie Discs (flower-shaped and various patterns)
- 4 x Icing Tips





31CM

Image: A complete view of the Electric Cookie Press and all included accessories: the main unit, 12 cookie discs,

and 4 icing tips.

4. SETUP

1. **Install Batteries:** Open the battery compartment (usually at the top or bottom of the handle) and insert 4 AAA batteries (not included), ensuring correct polarity.
2. **Assemble the Barrel:** Twist the clear barrel onto the main motor unit until secure.
3. **Select Disc/Tip:** Choose your desired cookie disc or icing tip and place it into the cap.
4. **Attach Cap:** Twist the cap with the selected disc/tip onto the end of the clear barrel.



Image: The Electric Cookie Press ready for use, surrounded by common baking ingredients like flour, eggs, and butter, illustrating preparation.

5. OPERATING INSTRUCTIONS

1. **Prepare Dough:** Ensure your cookie dough is at the correct consistency for pressing. It should be firm enough to hold its shape but soft enough to extrude.

2. **Fill Barrel:** Unscrew the barrel from the motor unit. Load the barrel with your prepared cookie dough. Do not overfill.
3. **Reassemble:** Reattach the barrel to the motor unit, ensuring it is securely twisted into place.
4. **Position:** Hold the cookie press vertically, with the disc/tip end touching a baking sheet (ungreased for best results with cookies).
5. **Extrude Dough:** Press the activation button. Use the speed control buttons (fast/slow) on the top of the tool to adjust the extrusion rate as needed.
6. **Form Cookies:** Press down firmly and evenly. Once the desired shape is formed, lift the press straight up. Repeat for more cookies.
7. **Decorating:** For decorating, fill the barrel with icing and use the appropriate icing tip. Apply pressure to extrude icing as desired.



Image: The Electric Cookie Press actively extruding cookie dough onto a baking sheet, demonstrating its ease of use.

6. MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your cookie press.

1. **Disassembly:** After each use, disassemble the cookie press by unscrewing the barrel and

removing the disc/tip and cap.

2. **Clean Components:** Wash the barrel, discs, and icing tips with warm, soapy water. Use a small brush if necessary to remove any stuck dough or icing.
3. **Clean Motor Unit:** The main motor unit should NOT be submerged in water. Wipe it clean with a damp cloth.
4. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing to prevent mold or damage.
5. **Storage:** Store the cookie press and its accessories in a clean, dry place.

7. TROUBLESHOOTING

- **Press Not Extruding Dough:**

- Check battery installation and ensure batteries are not depleted.
- Ensure the barrel is securely attached to the motor unit.
- Dough might be too stiff. Try softening it slightly or adding a small amount of liquid.

- **Cookies Not Forming Properly:**

- Ensure the baking sheet is ungreased.
- Dough might be too soft or too sticky. Chill the dough for a short period.
- Ensure you are pressing firmly and lifting straight up after extrusion.

- **Uneven Extrusion:**

- Ensure the barrel is filled evenly.
- Adjust the speed setting to a slower pace for more control.

8. SPECIFICATIONS

Attribute	Value
Brand	FUFRE
Model Number	XSACASX
Material	Plastic (ABS body)
Power Supply	4 x AAA Batteries (not included)
Dimensions	Approx. 6.9 cm (width) x 31 cm (height)
Manufacturer	FUFRE
Date First Available on Amazon.com.be	May 24, 2022



Image: Diagram showing the approximate dimensions of the Electric Cookie Press: 6.9 cm width and 31 cm height.

9. WARRANTY AND SUPPORT

For specific warranty information, please refer to the documentation provided with your purchase or contact your retailer. If you require technical support or have questions regarding the product, please reach out to the manufacturer's customer service through their official website or the contact information provided on the product packaging.

This product is designed for household use only. Any commercial or industrial use may void the warranty.