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Skater CSM1-A

Skater Sanrio CSM1-A Hello Kitty Cookie Mold and Bread Cutter Set

Instruction Manual

1. INTRODUCTION

Thank you for purchasing the Skater Sanrio CSM1-A Hello Kitty Cookie Mold and Bread Cutter Set. This set allows you to easily create charming Hello Kitty-themed cookies and bread snacks. Please read this manual carefully before use to ensure safe and proper operation, and retain it for future reference.



Image: The Skater Sanrio Hello Kitty Cookie Mold and Bread Cutter Set packaging, showing the four different cutters and press molds, alongside a display of freshly baked Hello Kitty cookies on a cooling rack.

2. SAFETY INFORMATION

To prevent injury or damage to the product, please observe the following precautions:

- Do not use this product for purposes other than its intended use (cookie and bread cutting).
- Before first use, wash the molds thoroughly with dish soap.
- Do not use scrubbing brushes or abrasive powders, as this may cause scratches or damage to the molds.
- Do not use in dishwashers or dish dryers, as this may cause deformation or damage to the product. Hand washing is recommended.
- Do not use in microwave ovens, conventional ovens, or toasters, as this may cause deformation or damage. The molds are for shaping dough, not for baking.
- Do not place the molds near open flames or high heat sources, as this may cause deformation or damage.
- Discontinue use immediately if the product becomes damaged or deformed.

- Keep out of reach of small children to prevent accidental injury.
- Exercise caution when using and washing the molds to avoid cutting your hands or fingers on the edges.
- Prolonged exposure to high temperatures may cause product deformation.

3. PRODUCT OVERVIEW

This set includes four distinct Hello Kitty-themed cookie cutters and their corresponding press molds, designed to create detailed shapes and imprints on your dough.

Components

- Hello Kitty Face Cutter and Press Mold
- Hello Kitty Bow Cutter and Press Mold
- Hello Kitty Full Body Cutter and Press Mold (sitting)
- Hello Kitty Bear Friend Cutter and Press Mold



Image: A top-down view of the four red plastic cookie cutters and their matching press molds, featuring Hello Kitty's

face, bow, full body, and her bear friend.

4. SETUP

Before using your new cookie mold set for the first time, please follow these steps:

1. Unpack all four cookie cutters and press molds from their packaging.
2. Wash each piece thoroughly with warm water and mild dish soap.
3. Rinse completely and allow to air dry, or dry with a clean cloth, before storage or use.

5. OPERATING INSTRUCTIONS

Basic Use for Cookies or Bread

Follow these steps to create perfectly shaped and detailed cookies or bread snacks:

1. Prepare your cookie or bread dough according to your recipe. Ensure the dough is chilled and firm enough to handle.
2. Lightly flour your work surface and the dough to prevent sticking.
3. Roll out the dough to your desired thickness, typically around 5mm (0.2 inches).
4. Place the desired cutter onto the rolled dough and press down firmly to cut out the shape.
5. Carefully remove the excess dough around the cut shape.
6. Take the corresponding press mold and gently press it onto the cut dough shape to imprint the character's facial features or details.
7. Carefully transfer the shaped and imprinted dough to a baking sheet.
8. Bake according to your recipe's instructions.

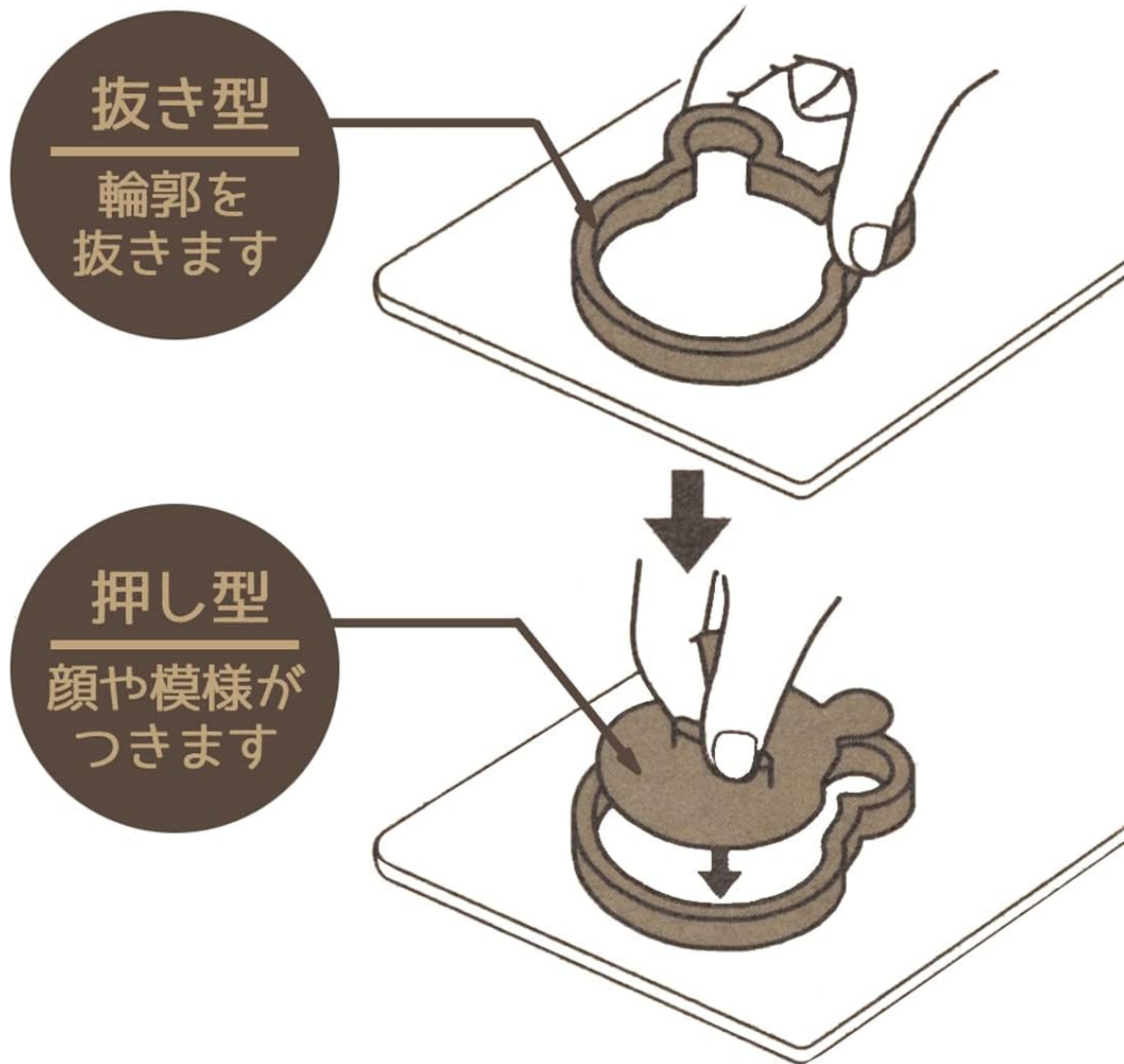


Image: A visual guide demonstrating how to first use the outer cutter to create the shape, and then use the inner press mold to add intricate details to the dough.

Example Cookie Recipe

The following recipe is provided as a reference. Adjustments may be necessary based on your oven and ingredients.

Ingredients (Approx. 18-20 cookies)

Ingredient	Quantity
Unsalted butter	100g
Sugar	60g
Egg yolk	1 pc
Cake flour	200g
Vanilla oil	2-3 drops

Preparation: Return unsalted butter to room temperature. Beat the egg yolk. Sift the cake flour.

Instructions

1. Put the softened butter in a bowl and mix with a whisk until it becomes creamy.

2. Once the butter is whitish and smooth, add the sugar in 3 batches, mixing well after each addition.
3. When the butter mixture is fluffy, gradually add the beaten egg yolk and vanilla oil, mixing carefully to prevent separation.
4. Add the sifted cake flour in 3 batches, gently cutting and folding with a rubber spatula until the ingredients are just combined into a single mass.
5. Take the dough out of the refrigerator and roll it out to approximately 5mm (0.2 inches) thick on parchment paper.
6. Use the cookie cutters to cut out shapes and the press molds to imprint patterns.
7. Bake in a preheated oven at approximately 170-180°C (338-356°F) for about 20 minutes.
8. *Note: Adjust baking temperature and time according to your specific oven.*



Image: A collection of freshly baked Hello Kitty shaped cookies, each with distinct imprinted details, arranged on a wire cooling rack.

6. MAINTENANCE AND CARE

Proper care will extend the life of your cookie mold set:

- **Cleaning:** Hand wash only with warm water and mild dish soap. Avoid abrasive cleaners or scrubbing pads that could scratch the plastic.
- **Drying:** Ensure all parts are completely dry before storing to prevent moisture buildup.
- **Storage:** Store in a clean, dry place away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

Here are some common issues and tips for using your cookie molds:

- **Dough sticking to molds:** Lightly flour the molds before each use. Ensure your dough is well-chilled and not too sticky.
- **Details not imprinting clearly:** Ensure the dough is rolled to an even thickness. Press the mold firmly and evenly. If the dough is too soft, chill it further.
- **Cookies losing shape after baking:** Some dough recipes may spread more than others. Consider using a recipe specifically designed for cut-out cookies that holds its shape well. You may also try re-cutting or re-imprinting while cookies are still warm, as suggested by some users.
- **Difficulty removing cut dough:** Use a thin spatula or knife to gently lift the cut dough from the surface.

8. SPECIFICATIONS

Feature	Detail
Brand	Skater
Model Number	CSM1-A
Material	Polypropylene (PP)
Color	Hello Kitty (Red)
Set Includes	4 cookie cutters and 4 press molds
Heat Resistance	Up to 120°C (282°F)
Approximate Dimensions (L x W x H)	6.8 x 5.0 x 1.4 cm (2.68 x 1.97 x 0.55 inches) <i>-Individual mold sizes vary slightly</i>
Item Weight	0.06 Kilograms (2.11 ounces)

9. WARRANTY AND SUPPORT

For product inquiries, support, or warranty information, please contact Skater Co., Ltd. Consumer Service directly.

- **Manufacturer:** Skater Co., Ltd.
- **Website:** <http://www.skater.co.jp/>
- **Phone:** 0742-63-2040
- **Service Hours:** 10:00-12:00 / 13:00-17:00 (Excluding weekends and holidays)

Please note that specific warranty terms may vary by region and retailer. Retain your proof of purchase for any warranty claims.