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Cecotec 03833

Cecotec Fun&Sugar Gummy Maker and Chocolate Fondue Machine

INSTRUCTION MANUAL - MODEL: 03833

1. Introduction

Thank you for choosing the Cecotec Fun&Sugar Gummy Maker and Chocolate Fondue Machine. This 2-in-1 appliance is designed to help you create delicious homemade gummies and delightful chocolate fondues. With its compact design and ease of use, it's perfect for various occasions. Please read this manual carefully before first use to ensure safe and optimal operation.

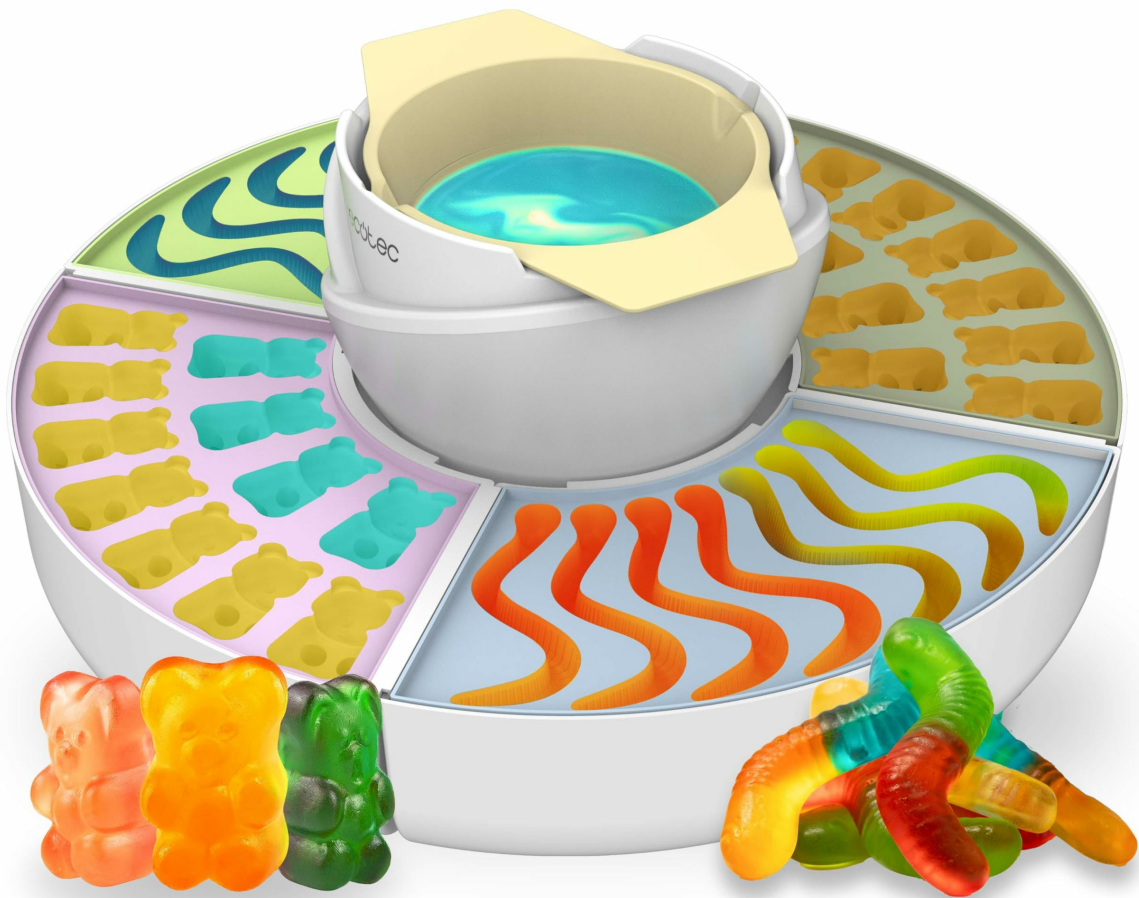


Image 1.1: The Cecotec Fun&Sugar Gummy Maker and Chocolate Fondue Machine set up with various ingredients.

2. Safety Instructions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs. The melting pot and surrounding areas become hot during operation.
- To protect against electrical hazards, do not immerse the main unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact customer support for assistance.
- Do not use attachments not recommended by the appliance manufacturer, as this may cause hazards.

- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach the plug to the appliance first, then plug the cord into the wall outlet. To disconnect, turn any control to “off,” then remove the plug from the wall outlet.
- Do not use the appliance for other than intended use.

3. Product Components

Your Cecotec Fun&Sugar Gummy Maker and Chocolate Fondue Machine comes with the following components:

- Main Gummy Maker Unit (with heating element)
- Removable Melting Pot
- 4 Silicone Molds (various shapes)
- 4 Removable Serving Trays
- Instruction Manual



Image 3.1: Top-down view showing the main unit, melting pot, silicone molds, and serving trays.

4. Setup

Before first use, ensure all packaging materials are removed and clean all removable parts as described in the 'Cleaning and Maintenance' section.

1. **Placement:** Place the main unit on a stable, flat, and heat-resistant surface, away from water sources and flammable materials.
2. **Insert Melting Pot:** Place the removable melting pot into the central heating cavity of the main unit. Ensure it is seated correctly.
3. **Position Molds and Trays:** Arrange the silicone molds and removable serving trays around the central unit as desired. The trays are designed to hold the molds or serve finished treats.
4. **Power Connection:** Plug the power cord into a standard electrical outlet. The appliance is now ready for use.



Image 4.1: The removable melting pot being lifted from the main unit.

5. Operating Instructions

This appliance offers two main functions: making gummies and serving chocolate fondue.

5.1. Making Gummies

1. **Prepare Gummy Mixture:** Follow your preferred gummy recipe to prepare the liquid mixture. This typically involves gelatin, juice, sugar, and flavorings.
2. **Heat Mixture:** Pour the prepared gummy mixture into the melting pot. Plug in the appliance. The 40W heating element will gently warm the mixture, keeping it liquid and ready for pouring.
3. **Pour into Molds:** Carefully pour the warm gummy mixture into the silicone molds. Use a spoon or dropper for precision if needed.
4. **Cool and Set:** Allow the gummies to cool and set. For faster setting, you can place the filled silicone molds in a refrigerator.
5. **Demold and Serve:** Once set, gently remove the gummies from the silicone molds. Serve them on the removable trays.



Image 5.1: Various finished gummy candies alongside the silicone molds.

5.2. Chocolate Fondue

1. **Prepare Chocolate:** Break chocolate bars or chips into small pieces and place them into the melting pot.
2. **Melt Chocolate:** Plug in the appliance. The heating element will gently melt the chocolate, keeping it at an ideal dipping temperature. Stir occasionally to ensure even melting.
3. **Serve:** Arrange fruits, marshmallows, cookies, or other dippables on the removable trays around the

unit. Use fondue forks or skewers to dip items into the melted chocolate.



Image 5.2: A close-up view of chocolate pieces melting in the central pot.

6. Cleaning and Maintenance

Proper cleaning and maintenance will extend the life of your appliance.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Remove Removable Parts:** Carefully remove the melting pot, silicone molds, and serving trays from the main unit.
3. **Wash Removable Parts:** Wash the melting pot, silicone molds, and serving trays in warm, soapy water. Rinse thoroughly and dry completely before storing or reassembling. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid. Do not use abrasive cleaners or scouring pads, as they may damage the surface.
5. **Storage:** Store the clean and dry appliance in a cool, dry place.

7. Troubleshooting

If you encounter any issues with your appliance, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not heat up.	Not plugged in correctly. Power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Test the outlet with another appliance.
Gummies are not setting properly.	Incorrect recipe proportions. Not enough cooling time.	Review your gummy recipe for correct gelatin-to-liquid ratio. Allow more time for cooling, or refrigerate the molds.
Chocolate is not melting evenly.	Chocolate pieces are too large. Not stirred frequently.	Break chocolate into smaller, uniform pieces. Stir the chocolate periodically while it melts.
Difficulty cleaning the melting pot.	Residue has hardened.	Fill the pot with warm, soapy water and let it soak for a few minutes to loosen residue before washing.

8. Specifications

Technical details for the Cecotec Fun&Sugar Gummy Maker and Chocolate Fondue Machine:

Feature	Detail
Brand	Cecotec
Model Number	03833
Product Dimensions (L x W x H)	1 x 1 x 1 cm (0.39 x 0.39 x 0.39 inches)
Voltage	40 Volts
Material	Plastic, Iron
Item Weight	1.3 Kilograms (2.87 lbs)
Spare Parts Availability	10 Years
Country of Origin	Spain

9. Warranty and Support

Cecotec products are manufactured to high-quality standards. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your product or visit the official Cecotec website. Keep your purchase receipt as proof of purchase.

For technical support, spare parts, or any inquiries regarding your Cecotec Fun&Sugar Gummy Maker, please contact Cecotec customer service through their official channels. Information on spare parts availability is provided for 10 years from the date of purchase.

You can find more information and contact details on the official Cecotec website: www.cecotec.com