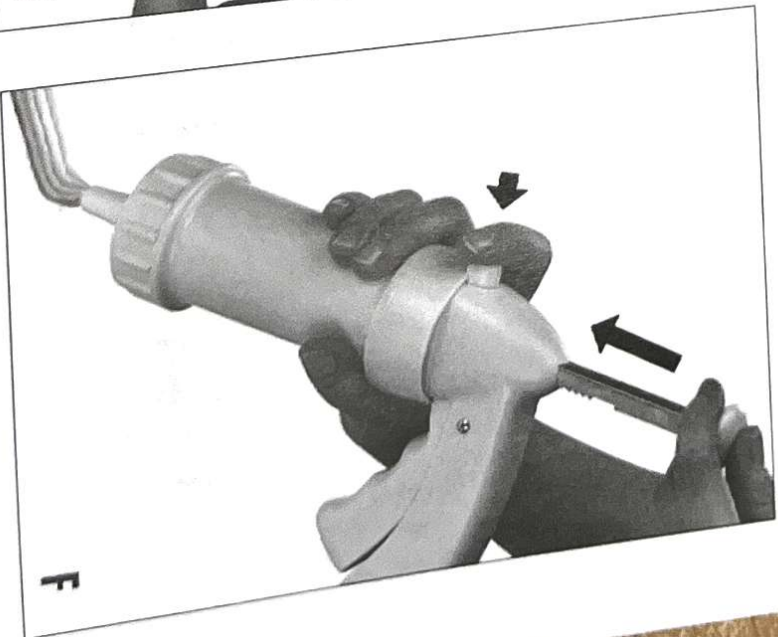
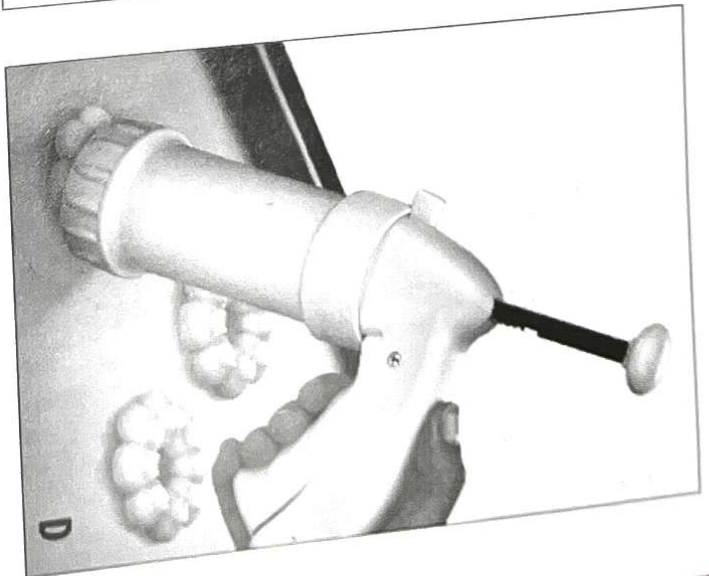
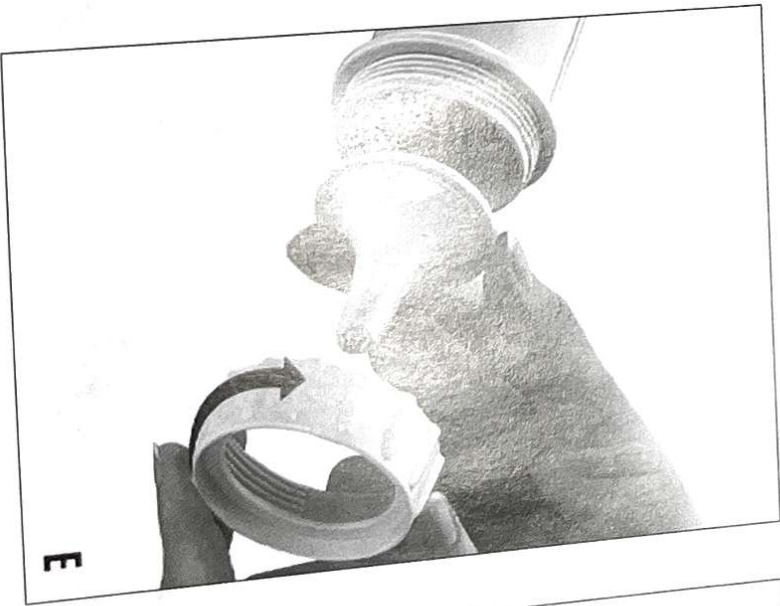
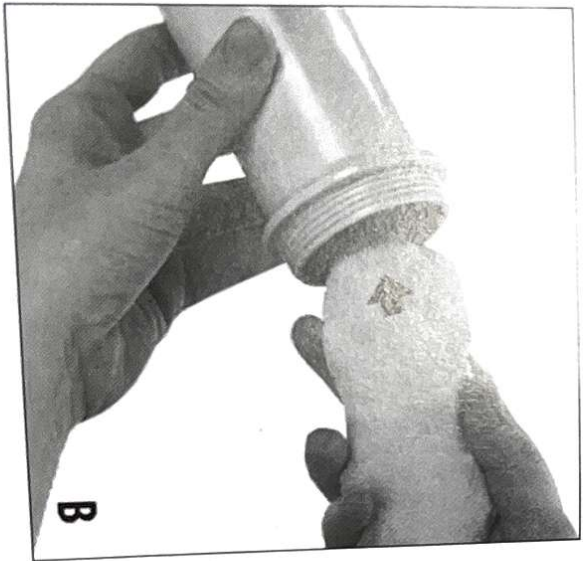
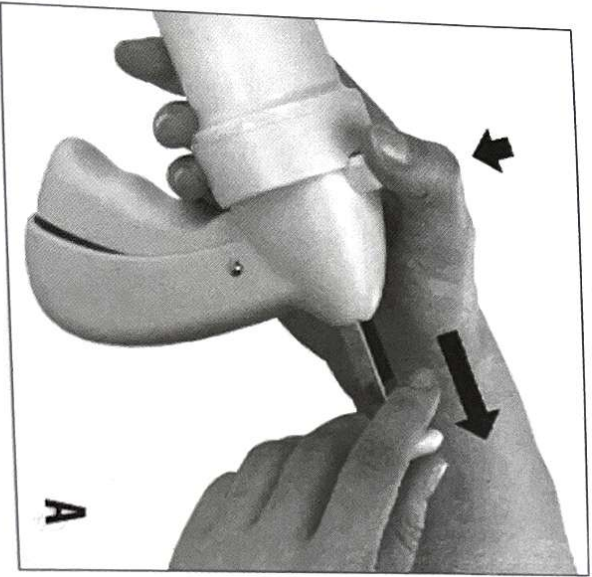
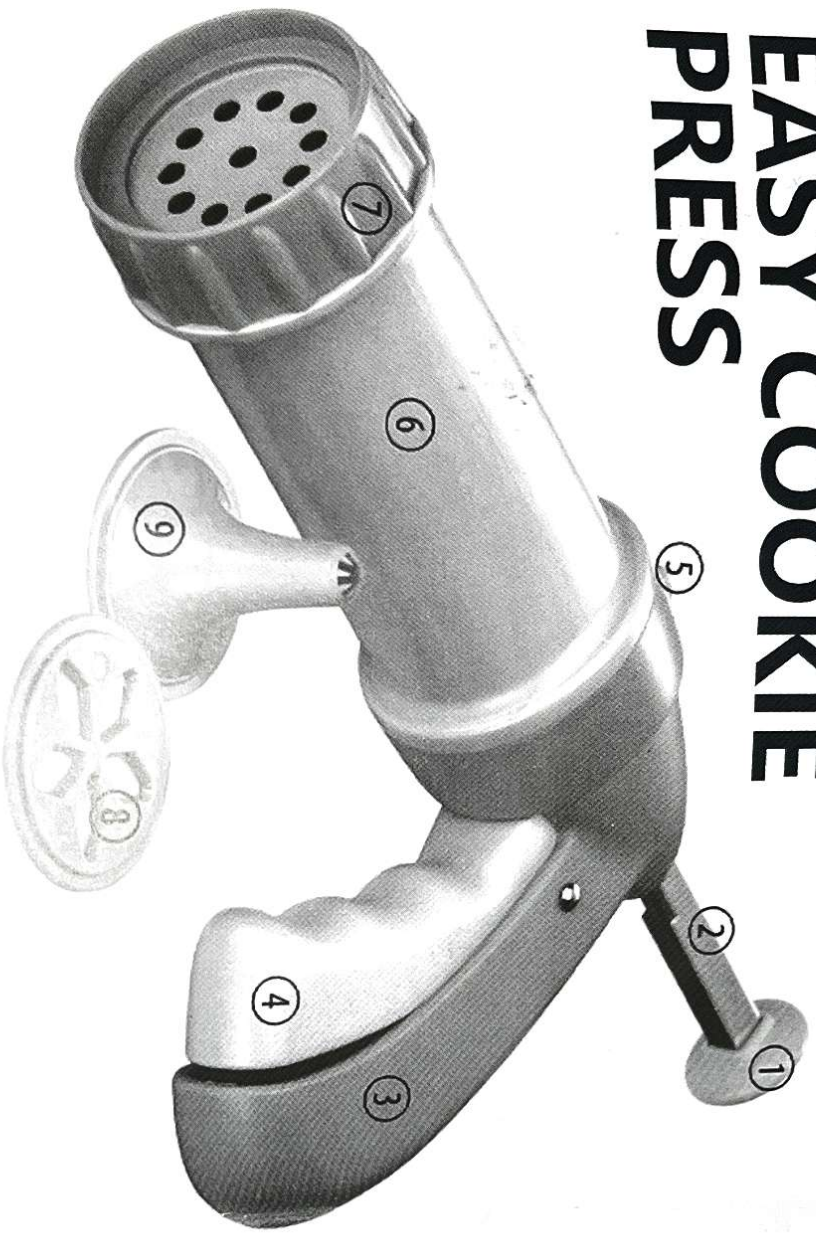
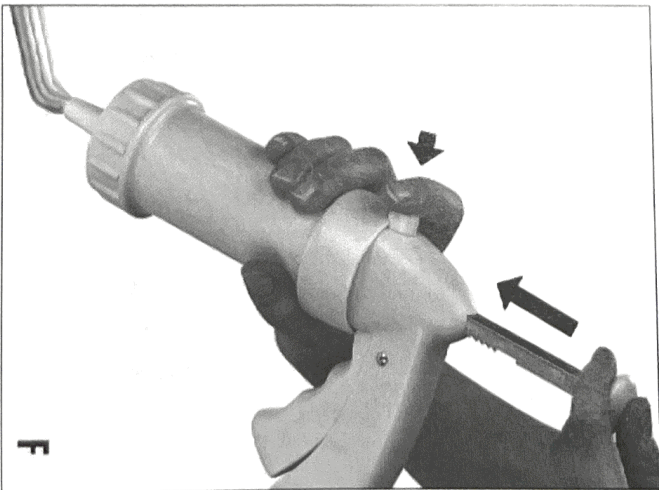
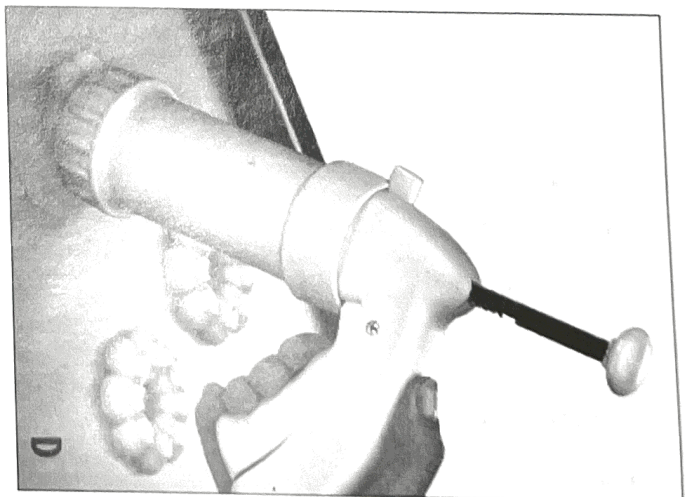
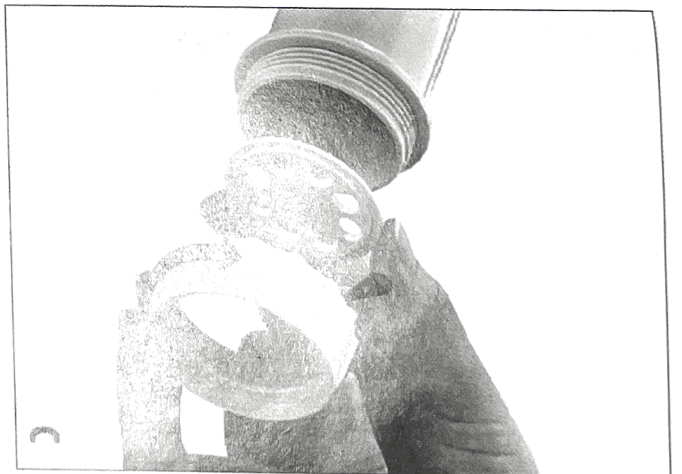
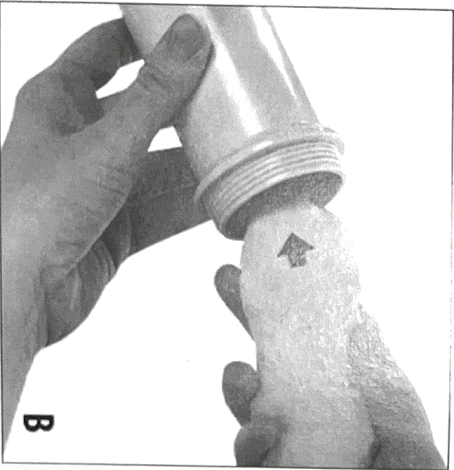
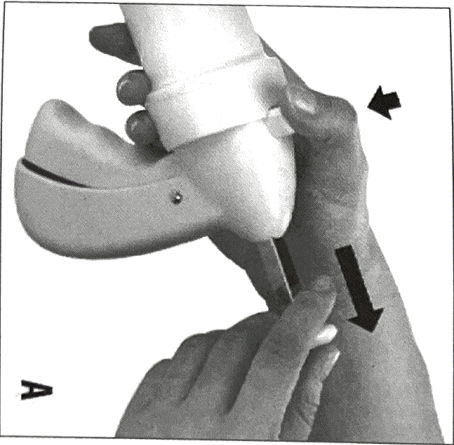


Ortale EASY COOKIE PRESS



artale

EASY COOKIE PRESS



INSTRUCTIONS FOR USE

We congratulate you on the purchase of this artale product. Thank you for buying artale. If need, please email to artale@foxmail.com

The biscuit maker/ cake decorator is excellent for the preparation of sweet and savoury biscuits, for decorating tarts, desserts, sandwiches, canapes, etc.

PRODUCT DESCRIPTION

①Piston end, ②Piston, ③Butt, ④Trigger, ⑤Piston lock,
⑥Cylinder, ⑦Nut, ⑧Pressing circle, ⑨Decorating nozzle

BISCUIT MAKER - INSTRUCTIONS FOR USE

Press the lock(5), seize the piston end(1) and pull the piston to the back position (Fig. A). Unscrew the nut (7) and fill the cylinder (6) with mixture - process the mixture beforehand into a cylindrical shape (Fig. B). Insert a pressing circle of your choice into the nut (8) and screw the nut together with the ring back onto the cylinder (Fig. C). Warning! The pressing circle must be seated into the nut so as to make sure that the skewed edges of the holes face outwards from the biscuit maker. Press the trigger (4) several times until the piston applies pressure on the mixture. Take away the first batch of mixture that comes out and clean the pressing circle. Place the biscuit maker just above the backing sheet and push the trigger once; cut off the pressed mixture by slightly shifting the biscuit maker to the side(Fig. D). Continue in the same way.

Practical hints :

Leave the mixture in a refrigerator before filling the cylinder; use the backing sheet at room temperature - the mixture has specific properties and it is necessary to test what temperature is the most suitable for dividing portions as well as to test the most suitable temperature of the baking sheet.

CAKE DECORATOR - INSTRUCTIONS FOR USE

To fill the cake decorator, proceed identically as with the biscuit maker. Fill the cylinder with cream, custard, spread, pate or processed cheese. Use the decorating nozzle instead of the pressing circle(Fig. E).

Food can be decorated in two different ways:

- 1.Press the trigger repeatedly - the filling comes out of the decorating nozzles.
- 2.Press the lock and push the piston forwards - the filling comes out of the decorating nozzle (Fig. F).

Practical hints:

Fill the decorator with an amount that you immediately need for decorating. Otherwise the filling warms up, softens and is more difficult to process.

...duct. Thank you for buying
...preparation of sweet and
...wiches, canapes, etc.
...ck,
...zzle
...iston to the back position
...with mixture - process the
...Insert a pressing circle of
...er with the ring back onto
...t be seated into the nut so
...face outwards from the
...ne piston applies pressure
...t comes out and clean the
...backing sheet and push the
...ifting the biscuit maker to

...nd; use the backing
...roperties and it is
...ble for dividing portions
...aking sheet.
...
...he biscuit maker. Fill the
...ed cheese. Use the
...s:
...he decorating nozzles.
...g comes out of the
...need for decorating.
...fficult to process.

...ctive the first and after each subsequent use, wash all parts of the biscuit maker/
cake decorator including accessories and wipe them dry. Wash with normal
detergents, avoid using aggressive chemical substance, sharp objects and sand-
based agents. The biscuit maker/ cake decorator and the pressing circles and
decorating nozzles are dishwasher safe.

1 - YEAR WARRANTY

A 1-year warranty period applies to this product from the date of purchase.

The warranty never covers defects:

- due to improper use incompatible with the Instructions for use
- resulting from an impact, fall or mishandling
- due to unauthorized repairs of, of alterations to, the product

In case of a justified complaint please email to artale@foxmail.com

BASIC RECIPES

SWEET BISCUIT

*350g plain flour, 120g butter or plant fat, 140g icing sugar, 1 egg, 1 teaspoon of
baking powder, 1-2 dcl milk*

Blend the loose ingredients, add egg, softened butter and milk. Knead the mixture well and leave 10 to 20 minutes in refrigerator. Shape the mixture on a dry baking sheet using the biscuit maker and bake 7 to 9 minutes at 338°F (set gas oven to 2). The biscuits are finished when they turn light pink at the edges. Remove the biscuit from the baking sheet when still warm. You can season the basic biscuit mixture with a teaspoon of cinnamon, a handful of fine groundnuts or 2 spoon of cocoa.

CHEESE STICKS

*100g plain flour, 100g butter or plant fat, 100g processed cheese or fine grated
cheese, 1 egg, salt, caraway*

Blend flour, butter and cheese and proceed well. Fill the biscuit maker with mixture and attach the pressing circle with the "caterpillar" holes. Press strips on a dry backing sheet, divide them using table knife or other suitable tool. Spread the cheese sticks with egg and sprinkle with salt and caraway. Bake 10 to 20 minutes at 347°F until golden brown.

MERINGUES

300g icing sugar, 250g grated coconut, 5 egg whites

Whisk the whites well while adding sugar; when finished, stir in grated coconut. Fill the cylinder of the decorator with the mixture and attach the decorating nozzle. Grease the backing sheet with butter or plant fat (or use backing paper) and make small circles on the backing sheet by pressing on the decorator with the lock down. Bake at max. 248°F (gas ovens set to 1) for 15 to 20 minutes.