



3-IN-1 S'MORES AND CANDY MAKER User Guide

Item: 740544

*Recipes
Inside!*



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Thank you for purchasing a Ginny’s Brand 3-in-1 S’mores and Candy Maker! It’s easy to use and fun for the whole family. Everyone loves s’mores around the campfire — now you can have them indoors — no matter the weather! You can also make your own fruit snacks and avoid all the extra, unwanted ingredients found in store bought gummies. Last, but not least... FONDUE!

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IMPORTANT SAFEGUARDS

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!

- FOR HOUSEHOLD USE ONLY. Do not use this appliance for other than its intended use.
- REMOVE all packaging materials and labels before first use.
- WASH all removable parts before first use. See Cleaning & Care.
- A SHORT CORD is provided to reduce the hazards resulting from entanglement or tripping. Do not drape the cord over the counter or tabletop, where it can be pulled on or tripped over.
- We do not recommend using an extension cord with this appliance. However, IF AN EXTENSION CORD IS USED, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION is necessary when using this appliance near CHILDREN.
- A fire may occur if this appliance is used near FLAMMABLE MATERIALS, including curtains, towels, walls, etc. Do not place any paper, plastic, or other non-food items in the appliance. Do not place the appliance or its cord on or near a heated surface, or in a heated oven.
- This appliance should always be used on a STABLE, DRY, HEAT-RESISTANT SURFACE.
- Do not use an accessory or attachment not recommended by Ginny's, as this may cause injury, or damage the appliance.
- Always use OVEN MITTS when handling hot food or appliances. Do not attempt to move an appliance when it is hot, or has hot contents.
- Do not use outdoors.
- Turn OFF AND UNPLUG this appliance when not in use.
- NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS, OR HAS BEEN DAMAGED IN ANY MANNER.

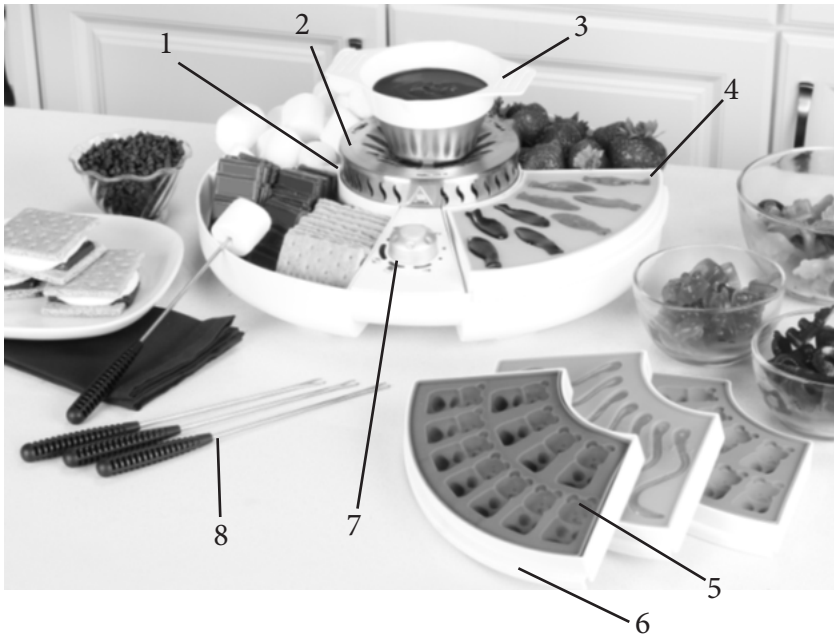
ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which one prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only one way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

SPECIFICATIONS

POWER RATING	120 V/ 60 Hz / 200 W
CORD LENGTH	36"
DIMENSIONS	13 1/2" diameter x 3 1/2" tall
MODEL	CYM42228
CAPACITY - BOWL	6 oz.

GET TO KNOW YOUR CANDY MAKER



1. Heater (Heating Element below Heater Cover, not shown)
2. Heater Cover
3. Melting Bowl (2)
4. Base (4 sections)
5. Silicone Candy Mold (4)
6. Candy Tray (4)
7. Power Dial (also see enlarged diagram below)
8. Fondue/S'mores Fork (4)
9. Power Indicator Light




Heat/Power Dial with ON/OFF Light

HOW TO OPERATE

Note: Always ensure the **heater cover** is in place before using the candy maker for any function. Turn it counterclockwise to lock in place, and clockwise to unlock to remove for cleaning.

MAKING S'MORES

1. Plug the appliance into an outlet.
2. Turn the dial to the S'MORES setting . The power indicator should light up. Preheat for 5 to 10 minutes.

Note: After a short while, the heating element will glow red hot.


3. Prepare to make “sandwiches” with a chocolate bar piece on one graham cracker.(Store the extra crackers, chocolate and marshmallows in the handy base sections!)
4. Pick a large marshmallow using one of the forks provided.
5. Holding the fork by the handle, place the marshmallow above the heater, taking care to not touch the heater cover.
6. Rotate the marshmallow frequently until it gets golden brown and starts to melt.

WARNING: Do not overcook the marshmallow, as it may melt and fall on the heater cover, causing smoke or fire. If ANYTHING falls on the cover, immediately turn OFF and unplug the unit. Always use an oven mitt when handling the heater or heater cover.

7. When your marshmallow is ready, place it on the waiting graham cracker with the chocolate, using a second graham cracker to help squeeze the marshmallow from the fork.
8. When you are finished making s'mores, turn the dial to OFF and unplug the appliance.

HOW TO OPERATE

MAKING GUMMY CANDY

1. Plug the appliance into an outlet
2. Turn the dial to the BEAR setting  . The power indicator should light up. Place the melting bowl on the heater cover above the heater. (Do not hesitate to adjust the heat if you see that the heating is too much or not enough. To decrease the temperature, turn the dial counter-clockwise, and to increase the temperature, turn the dial clockwise.)

Note: After a short while, the heating element will glow red hot.

3. Place the gummy mixture into the melting bowl (maximum 6 oz.). Stir occasionally with a teaspoon.
4. Place the silicone molds into the candy trays and place the candy trays into the sections in the base.


Note: Take the time to completely melt the gummy mixture - you will get clearer and more transparent candies (otherwise they could turn out cloudy). Stir well to avoid clumps.

5. The mixture is ready when it is completely melted and watery. Turn the dial to OFF and unplug the appliance.
6. Using an oven mitt, carefully lift the bowl by a handle, and use a teaspoon to help pour the melted mixture into the silicone molds.
7. Leave the silicone molds in the candy trays and place the trays in the refrigerator to cool down.
8. Let the gummies set fully before attempting to turn out of the molds (about 15 -20 minutes).
9. Store gummy candy in the refrigerator.

Tip: Try the above method to make molded candy with melted chocolate or caramel!

HOW TO OPERATE

MAKING FONDUE

1. Plug the appliance into an outlet.
2. Turn the dial to the CHOCOLATE BAR setting . The power indicator should light up. Place the melting bowl on the heater cover above the heater.
3. Place broken pieces of a chocolate bar, or chocolate chips (or butter scotch chips, or peanut butter chips, etc.) into the melting bowl (maximum 6 oz.). Stir continuously with a teaspoon. (Do not hesitate to adjust the heat as needed. To decrease the temperature, turn the dial counterclockwise, and to increase the temperature, turn the dial clockwise.) Thin the mixture with a little milk if needed.

Note: After a short while, the heating element will glow red hot.

4. Place your food for dipping in the handy base sections while your melting pot is at work:
 - fresh fruit (berries, cut-up apples, bananas, pineapple, etc.)
 - dried fruit (apricots, raisins, etc.)
 - marshmallows
 - chunks of brownies or cheesecake
5. **IF** you earlier turned the dial *beyond* the CHOCOLATE BAR setting, when the mixture is melted, reduce the heat *back* to the CHOCOLATE BAR setting (to prevent scorching).
6. Pick a piece of the food using one of the forks provided. Holding the fork by the handle, dip the food into your melted mixture - **remember it's HOT - let it cool before eating!**
7. When you are finished dipping, turn the dial to OFF and unplug the appliance.

CLEANING & CARE

1. Turn off and unplug the appliance.
2. Always allow the appliance to cool completely before cleaning.
3. Do not use abrasive brushes or pads, or harsh cleaning solutions.
4. Use a soft cloth, sponge or rubber spatula to remove any stuck-on food or residue. Wash the forks, bowl and heater cover in warm, soapy water. Rinse well.
5. The candy trays and silicone molds can be washed with warm, soapy water and rinsed. These parts are also dishwasher safe (top rack only).
6. Wipe the base with a damp cloth and dry.
7. Do not immerse any electrical appliance, its cord or plug, into water.
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.
9. Wrap the cord underneath the candy maker when storing.

Classic S'more

Layer in this order: graham cracker, piece of chocolate, toasted marshmallow, and graham cracker.

Variations:

- *Fruit S'more:* graham cracker, a slice of banana or a slice of strawberry, toasted marshmallow, and graham cracker.
- *Cookie S'more:* replace the graham crackers with chocolate chip cookies.
- *Peanut Butter Cup S'more:* replace the piece of chocolate with a peanut butter cup.
- *PB & J S'more:* spread peanut butter and jelly on one of the graham crackers.

RECIPES

Gummy Berry Snacks

¼ c. berries, pureed (strawberries, blueberries, etc.)

¼ c. any fruit juice (grape, apple, etc.)

1 T. lemon juice

2-3 T. honey (or to taste, depending on how much sugar is in your juice)

3 packets unflavored gelatin (4 packets come in a 1 oz. box)

1. Heat the first 4 ingredients in the melting bowl. When heated through, add the gelatin, 1 packet at a time, while stirring the mixture.
2. Continue to stir until completely melted and watery.
3. Turn off the heater, remove the bowl, and carefully pour the melted mixture into the molds.
4. Let set in the refrigerator for about 15 minutes before turning candy out of molds.
5. Store gummy candy in the refrigerator.

Fruit Juice Gummies

½ c. any fruit juice (grape, apple, etc.)

1 T. lemon juice

2-3 T. honey (or to taste, depending on how much sugar is in your juice)

3 packets unflavored gelatin (4 packets come in a 1 oz. box)

1. Heat the first 3 ingredients in the melting bowl. When heated through, add the gelatin, 1 packet at a time, while stirring the mixture.
2. Continue to stir until completely melted and watery.
3. Turn off the heater, remove the bowl, and carefully pour the melted mixture into the molds.
4. Let set in the refrigerator for about 15 minutes before turning candy out of molds.
5. Store gummy candy in the refrigerator.

Tip: If you're having trouble filling the molds neatly, try pouring the melted mixture into a small measuring cup with a spout (or beaker) - you may have better control.

Sour Gummies

- ½ c. any fruit juice (grape, apple, etc.)
- 3 oz. flavored gelatin (with sugar or other sweetener)
- 1-2 T. lemon juice
- 2 packets unflavored gelatin (4 packets come in a 1 oz. box)

1. Heat the first 3 ingredients in the melting bowl. When heated through, add the unflavored gelatin, 1 packet at a time, while stirring the mixture.
2. Continue to stir until completely melted and watery.
3. Turn off the heater, remove the bowl, and carefully pour the melted mixture into the molds.
4. Let set in the refrigerator for about 15 minutes before turning candy out of molds.
5. Store gummy candy in the refrigerator.

Note: if you desire *MORE* sour, try adding half a packet of flavored drink mix without sweetener (like Kool-Aid®) to step 1.

RECIPES

Applesauce Gummies

½ c. apple sauce

3 oz. flavored gelatin (with sugar or other sweetener)

1-2 T. honey (or to taste depending on the sugar in the applesauce)

2 packets unflavored gelatin (4 packets come in a 1 oz. box)

1. Heat the first 3 ingredients in the melting bowl. When heated through, add the gelatin, 1 packet at a time, while stirring the mixture.
2. Continue to stir until completely melted (this recipe will not be as watery as the others listed in this manual).
3. Turn off the heater, remove the bowl, and carefully pour the melted mixture into the molds.
4. Let set in the refrigerator for about 30 minutes before turning candy out of molds.
5. Store gummy candy in the refrigerator.

Tip: Flavored gelatin will stain clothing, tablecloths, napkins, etc. Be careful when using!

NOTES

WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase to Ginny's. Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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