INTRODUCTION
Thank you for purchasing the GUMMY CANDY MAKER from NutriChef.
Here we can make your own gummy fish and wrestling, tight at home in a fun and easy way. Make your candies in your flavors, or use the same process to make gummy vitamins and energy chews!
Please read through the instructions before use and keep it properly.
If there is any problem between the product and the picture herein, the product shall govern.

-Gummy Candy Maker

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Chapter I: Safety Precautions

-User Manual

RECIPIES
Making sweet or sour gummy creatures is easy and fun for the whole family! In addition to traditional gummy candies, you can also make gummy vitamins or energy boosting gummies with vitamins.

Basic Operations
Flip lever between the best choice position. 
1/3 to 1/2 cup max. Water and flavored gelatin in a 1 cup gelled flourless gelatin (21).
Pour into a 1 cup jar and stir until smooth. Fill a 1 cup jar up to 1 cup flourless gelatin (21). Close the jar and stir until smooth. Put a hand dryer on the jar. Close the jar. Notice the mixture into molds under heat.

VITAMIN GUMMIES
4 packets unflavored, 1 packet gelatin, 1 flip knob between the best choice position and allow to heat.

1) 1/3 cup dried ingredients, the juice and gelatin is set.
2) Flip transposition. Continue to heat until mixture is warm. Pour into a 1 cup gelled flourless gelatin (21). Stir and stir in the amount of vitamins of your choice. Carefully pour mixture into molds under heat.

ENERGY GEL CHERUBS
4 packets unflavored, 1 flip knob between the best choice position. 1 packet gelatin, heat ahead. 
1/2 cup energy drink. Mix together the energy drink and gelatin in a pot. 

Vitamins of your choice. Continue to heat and stir until mixture is warm. Remove from heat and stir in the amount of vitamins per day you wish to use times. Carefully pour mixture into molds under heat.

Chapter II: Parts and Functions

Chapter III: Usage and Recipes

Chapter IV: Cleaning and Maintenance

WARRANTY: Metal and plastic around heating zone will be very hot.
1. Disconnect the electrical switch by unplugging the appliance before cleaning.
2. Please clean the product in a safe and dry manner. 
3. Turn an ice tray (or FOYCE) upside down until the water has dried off. 
4. Use a damp cloth or a cloth with a very mild detergent. 
5. Use a damp cloth or cloth with a very mild detergent. 
6. DO NOT put any paper or any fabrics except for the silicone molds. The silicone molds may be washed into a dishwasher if you wish.

Chapter V: Product Safety Index

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Chapter VIII: Usage and Recipes

-Recipe 1: Make sure that the product is not connected to the network

Chapter IX: Cleaning and Maintenance

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Chapter V: Safety Indicators

Product Model: PKGC14
Boil Power: 150 Watts
Heat Voltage: 120V ~ 250V Frequency: 50/60 Hertz
Continuous Operating Time: 4 Hours
Interval: 1 Hour

Recipe 1: Make sure that the product is not connected to the network

Recipe 2: Make sure the product is not connected to the network

Recipe 3: Make sure the product is not connected to the network

Recipe 4: Make sure the product is not connected to the network

Recipe 5: Make sure the product is not connected to the network

Recipe 6: Make sure the product is not connected to the network