INTRODUCTION

Thank you for purchasing the S’Mores Maker from NutriChef! Now you can make your own s’mores right at home in a fun and easy way.

Please read through the instructions before use and keep it properly.

If there is any difference between the product and the pictures herein, the product shall govern.

(The technical specifications in the instructions are subject to change without notice)

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CHAPTER IV CLEANING AND MAINTENANCE

WARNING: Metal and plastic around heating zone will be very hot.
1. Disconnect from the electrical outlet by unplugging the appliance before cleaning.
2. Please clean the product in time after using.
3. Turn control dial to “OFF” (O), Unplug the appliance from the outlet. Allow to cool for 30 minutes at least before cleaning. DO NOT touch until cool.
4. Remove all parts from heatead.
5. Dispose of any remaining mixture by emptying into a bag or trash receptacle.
6. It is not recommended that you pour the leftover mixture down the sink.
7. Soap with a non-abrasive cloth.
8. Dry parts thoroughly with a soft, non-abrasive cloth.
9. DO NOT put any parts in a dishwasher, except for the silicone molds. The silicone molds may be washed in the dishwasher if you wish.
10. Never immerse heated base or cord in water.
11. This product should be stored in a dry place and avoid direct exposure to ultraviolet light.
12. Make sure that product is clean and dry before storage.
13. This warranty is good for one year after the date of purchase of the product.
14. Guarantee only for the purchase of a product to buy the signature and seal of the guarantee card.
15. Do not disassemble or repair yourself. It may cause the invalidation of product guarantee.

CHAPTER V SAFETY INDICATORS

Product Model: PKSMGM26
Rated Power: 200W
Rated Voltage: 120V-120V/60Hz
Reference Standards: GB/T4706.1-2004
Continuous Operating Time: 418h
Interval: 1 Hour

CHAPTER VI FAILURE ANALYSIS AND TROUBLESHOOTING

MALFUNCTION CAUSE SOLUTION

DOES NOT WORK
Plugged out Planned Plug
Power Switch is off Power Switch On
Damaged cord or plug Return to maintenance center
INDICATOR LIGHT DOESN’T TURN ON/TURNING ON POWER SWITCH
Switch contact not made switch or indicator light broken Ask maintenance center for service

Note: Some of the above failures cannot be rectified by the user. If any other failure, please contact the maintenance personnel or distributor of your city. Any person other than the professionals shall not disassemble the product without permission.

CHAPTER VII COMPARISON AND FUNCTIONS

<table>
<thead>
<tr>
<th>NO.</th>
<th>COMPONENT</th>
<th>FUNCTION</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Plug</td>
<td>Plug For Plug</td>
</tr>
<tr>
<td>2</td>
<td>Tubing</td>
<td>Tubing For Sleeve Bracket</td>
</tr>
<tr>
<td>3</td>
<td>Thermostat Switch</td>
<td>Ask of Temperature</td>
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</tbody>
</table>

INSTALL: Make sure that the product is not connected to the power. RECIPES FOR MAKING S’MORES

1. For the original s’mores, look for your favorite “Graham crackers,” which are more like cookies than crackers.
2. Get the crackers and chocolate ready before you toast the marshmallows.
3. Marshmallows are ready when slightly brown outside and white inside.
4. Sandwich chocolate with a toasted marshmallow between a baked cracker and squeeze together gently.

You can also use variations on the traditional recipes:

- The Mexican s’mores cut a flour tortilla, spread with crunchy pan dulce in 1/1 inch-wide stripes, add chocolate chips and marshmallows, and raft.
- The banana s’mores spread peanut butter on the Graham cracker; add the chocolate, and a slice of banana with the toasted marshmallow.
- The cookie s’mores replace the crackers with chocolate chip cookies, and use large marshmallows.