

**12 MONTH WARRANTY** **KAMBROOK 12 MONTH REPLACEMENT WARRANTY**

Kambrook warrants the purchaser against defects in workmanship and material for a period of 12 months from the date of purchase (3 months commercial use).

Guarantee and purchase receipt for this product are to be retained as proof of purchase and must be presented if making a claim under the Kambrook guarantee.

Kambrook reserves the right to replace or repair the appliance within the warranty period.

Warranty does not apply to any defect, deterioration, loss, injury or damage occasioned by, or as a result of the misuse or abuse, negligent handling or if the product has not been used in accordance with the instructions. The guarantee excludes breakages and consumable items such as kneading blades.

This warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories only the defective accessory or product will be replaced. In the event of Kambrook choosing to replace the appliance, the guarantee will expire at the original date, i.e. 12 months from the original date of purchase.

In Australia, this KAMBROOK Guarantee is additional to the conditions and guarantees which are mandatory as implied by the Trade Practises Act 1974 and State and Territory legislation.

For service, spare parts or product information in Australia, please call KAMBROOK on the Customer Service Line; 1300 139 798.

For service, spare parts or product information in New Zealand, please call KAMBROOK New Zealand; 0800 273 845. For spare parts phone 0800 273 845.

If claiming this guarantee the product must be returned freight prepaid.

**KAMBROOK 12 MONTH REPLACEMENT WARRANTY**

YOUR PURCHASE RECORD (Please complete)

Attach a copy of the purchase receipt here.

DATE OF PURCHASE .....

MODEL NUMBER .....

SERIAL NUMBER .....

PURCHASED FROM .....

(Please don't return purchase record until you are making a claim.)

**Register your warranty at [www.kambrook.com.au/service.asp](http://www.kambrook.com.au/service.asp)**

**KAMBROOK**  
GET MORE THAN YOU PAY FOR™

**Kambrook - Australia**

461 Plummer Street, Port Melbourne, 3207, Australia  
Customer Service Line 1300 139 798  
Customer Service Fax 1800 621337

**Kambrook - New Zealand**

Private Bag 94411, Greenmount, Auckland, New Zealand  
Customer Service Line/Spare Parts 09 271 3980  
Customer Service Fax 0800 288 513

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue 1/08

**KAMBROOK**

GET MORE THAN YOU PAY FOR™

# Cookie Factory



**KCP100**

**Issue 1/08**

## KAMBROOK SAFETY

Welcome to Kambrook and your new Cookie Factory.

At Kambrook we believe that the safe performance of our products is the first priority in any consumer product so that you, our valued customer, can confidently use and trust our products.

We ask that any electrical appliance you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions:

### IMPORTANT SAFEGUARDS FOR YOUR COOKIE FACTORY

Carefully read all instructions thoroughly before operating the Cookie Factory and retain them for future reference.

The Cookie Factory is for household use only.

Remove and safely discard any packaging material and promotional labels before using the Cookie Factory for the first time.

Do not place the Cookie Factory on or near a hot gas or electric burner, or where it could touch a heated oven. Do not place it in direct sunlight.

Always ensure 3 x AA alkaline batteries are properly inserted into the Cookie Factory before use. The appliance will not operate unless properly assembled.

Do not use new batteries with old batteries; change all batteries at the same time when they run out of power.

Always remove the batteries if the Cookie Factory will not be used for an extended period of time.

Ensure batteries are disposed of correctly.

Keep the appliance clean. Refer to care and cleaning (page 8).

Do not use harsh abrasives or caustic cleaners when cleaning this appliance.

This appliance is not intended for use by person (including children) with reduced physical, sensory or mental capabilities, or lack of experience

and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children should be supervised to ensure that they do not play with the appliance.

Close supervision is required at all times when operating the Cookie Factory near children.

Any maintenance other than cleaning should be performed at an authorised Kambrook Service Centre.

## FEATURES OF YOUR KAMBROOK COOKIE FACTORY



1. Hanging loop
2. Battery Compartment (3 x AA batteries)
3. 'ON' Button
4. Main Body
5. Press Disc
6. Dough Barrel

7. Disk/Tip Adapter
8. Locking Disk
9. Cookie Discs
10. Decoration Tips
11. Shaft (not shown)
12. Dough Barrel Cover (not shown)

## OPERATING YOUR KAMBROOK COOKIE FACTORY

### Before first use

Remove and safely discard any packaging material and promotional labels.

Wipe the outside of the cookie factory main body with a soft, damp cloth and dry thoroughly.

Wash all of the attachments (Locking Disc, Shaft, Press Disc, Dough Barrel, 10 x Cookie Discs, 4 x Decoration Tips, Disc/Tip Adapter and Dough Barrel Cover) in warm, soapy water. Rinse and dry thoroughly.

*NOTE: Never immerse the Main Body or Battery Compartment of the Cookie Factory in water or any other liquid. Do not place any part of the Cookie Factory in the dishwasher.*

### To assemble the Cookie Factory

- Slide the Battery Compartment open and remove from the Main Body. Insert 3 x AA batteries, ensure the polarity of each battery is correctly aligned according to graphics. Insert the Battery Compartment back into the Main Body, push in fully until 'clicks' into place.



- Insert and align the Locking Disc with the tabs in the assembly area.



- Insert the Shaft fully into the Main Body until the Press Disc sits flush against the Locking Disc.



- Insert the Dough Barrel into the assembly area, aligning the tabs of the Dough Barrel with the grooves of the Locking Disc and Press Disc.



- Turn the Dough Barrel clockwise until it locks into position.
- Insert the Disc/Tip Adapter, turn clockwise into the lock position.
- Insert the Dough Barrel Cover.

The Cookie Factory is now ready to use.

### Using the Cookie Factory

- Select one of the Cookie Discs.
- Remove the Dough Barrel Cover. Turn the Disc/Tip Adapter anti-clockwise to remove.
- Place the Cookie Disc, ridged side facing downwards, into the Disc/Tip Adapter.



- Re-insert the Disc/Tip Adapter back on to the Dough Barrel and turn clockwise into the lock position.

- Turn the Dough Barrel anti-clockwise to unlock and remove from Main Body.
- Fill the dough barrel with freshly made cookie dough (see recipes, page 10) using a spatula.
- Re-attach the Dough Barrel into the assembly area, aligning the tabs of the Dough Barrel with the grooves of the Locking Disc and Press Disc. Turn the Dough Barrel clockwise until it locks into position.
- Hold the main body firmly in an upright position. Press and hold the 'ON' Button for approximately 10 seconds (depending on the thickness of the dough and the fullness of the Dough Barrel) until Press Disc compresses dough towards the bottom of the Dough Barrel and it begins to extrude through the cut-out of the Cookie Disc.



- When ready to commence making cookies hold the Main Body in an upright position with the base of the Disc/Tip Adapter in firm contact with an un-greased baking tray. Press and hold the 'ON' Button until your desired cookie thickness and shape is formed (approximately 4-6 seconds). Release the 'ON' Button and wait 1-2 seconds before lifting up the Cookie Factory and moving to a new position on the baking sheet. Repeat this process, leaving approximately 2cm space between each cookie.

*Note: Practice makes perfect with the Kambrook Cookie Factory. It may take a few attempts until you achieve the results you desire.*



- Continue making cookies with the same Cookie Disc, or to change shapes select a different Cookie Disc. If a new Cookie Disc is to be inserted and dough remains in the Dough Barrel, repeat steps 2-4 of 'Using the Cookie Factory' (page 4) and proceed making cookies with the new shape Cookie Disc.
- To refill the Dough Barrel when it becomes empty it is necessary to remove the Dough Barrel and return the Shaft and Press Disc back to the original position before adding more dough, refer to steps 3-4 of (page 4) 'Before first use'. Follow steps 5-7 of 'Using the Cookie Factory' to fill Dough Barrel. Continue making cookies.

### Helpful tips

- Practice makes perfect with the Cookie Factory. It may take a few attempts until you achieve the results you desire.
- For best results, only use freshly made dough. For best results follow the recipes provided in this instruction booklet (page 10). Using store-bought refrigerated cookie dough is not recommended for the Cookie Factory.
- Refrigerate the dough for 10-15 minutes if it is too sticky. Refrigerating cookie dough overnight is not recommended.
- Each barrel of dough makes approximately 25 cookies. This may vary depending on the recipe used, thickness and shape of the cookies being made.

## Using the decorating tips

Use the Decorating Tips to decorate cookies and other desserts.

Follow the steps for 'Using the Cookie Factory' and insert your chosen Decorating Tip into the Disc/Tip Adapter.

Fill the Dough Barrel with freshly made icing (see recipes, page 8).

A steady hand and some patience are required when decorating cookies and cakes. Practice makes perfect.

## CARE AND CLEANING

It is essential that the Cookie Factory is cleaned after every use to maintain optimal performance. Follow these simple steps for cleaning.

1. Turn the Disc/Tip Adapter anti-clockwise and remove from Dough Barrel.
2. Remove Cookie Disc or Decorating Tip from the Disc/Tip Adapter.
3. Turn the Dough Barrel anti-clockwise to remove from the Main Body.
4. Hold onto the Press Disc and gently pull to remove the Shaft from the Main Body.
5. Turn the Locking Disc anti-clockwise and remove it from the Main Body.
6. Remove batteries from Battery Compartment before cleaning Main Body.
7. Use a damp cloth to wipe the exterior of the Main Body and dry thoroughly. Ensure to clean around the assembly area of the main body to remove any dough that may have become lodged. Be careful that water does not get into the internals of the Cookie Factory.
8. Wash all the attachments (Locking Disc, Shaft, Press Disc, Dough Barrel, Cookie Discs and/or Decoration Tips, Disc/Tip Adapter and Dough Barrel Cover in warm, soapy water. It may be necessary to use a soft brush to remove dough lodged in crevices of the attachments.
9. Rinse well and dry thoroughly.

*NOTE: Never immerse the Main Body or Battery Compartment in water or any other liquid.*

*NOTE: Do not wash any parts or accessories of the Cookie Factory in dishwasher.*

*NOTE: Clean the Cookie Factory immediately after use. It is difficult to clean if dough has dried and hardened.*

## Storage

Always remove the batteries before storing if the Cookie Factory will not be used for an extended period of time.

Store the Cookie Factory out of direct sunlight.

*Note: The Hanging Loop makes storing the Cookie Factory easy and convenient. Hang on a hook in a safe place such as a kitchen cupboard.*

## HINTS FOR WEIGHING AND MEASURING

Care should be taken when weighing and measuring ingredients to achieve accuracy and consistency.

Recipes in this instruction book have been developed using Australian metric weights and measurements.

AUSTRALIAN METRIC MEASUREMENTS	MLS
1 TEASPOON	5
1 TABLESPOON	20
1 CUP	250

The New Zealand tablespoon is 5ml less than the Australian tablespoon, so care should be taken when measuring ingredients to compensate for the variance. For example, 1 Australian tablespoon = 1 New Zealand tablespoon + 1 New Zealand teaspoon.

NZ METRIC MEASUREMENTS	MLS
1 TEASPOON	5
1 TABLESPOON	15
1 CUP	250

## Metric weighing scales

For consistent results it is recommended that a set of metric weighing scales be used to weigh larger quantities as they provide greater accuracy than measuring cups.

Tare (zero) the scales with the container in position then spoon or pour ingredients in until the desired weight is achieved.

## Metric measuring cups and spoons

If using graduated metric measuring cups, it is important to spoon the dry ingredients loosely into the required cup. Do not tap the cup on the bench or pack the ingredients into the cup unless otherwise directed. Level the top of the cup with a knife. When using graduated metric measuring spoons, level the top of the spoon with a straight edged knife or spatula.

## Metric liquid measuring jugs

If using a graduated, metric measuring jug, place jug on a flat surface and check for accuracy at eye level.

## RECIPES

### BASIC ALMOND COOKIE

Makes 60 (approx)

50g butter, softened  
50g margarine  
½ cup (70g) icing sugar  
1 x 60g egg  
1 cup (100g) almond meal  
¼ cups (190g) plain flour

1. Pre-heat oven to 180°C.
2. Cream butter, margarine and icing sugar until light and fluffy. Add in egg and beat well.
3. Sift together almond meal and flour. Fold in flour and almond meal mixture one spoonful at a time until smooth dough is formed.
4. Assemble Cookie Factory with desired Cookie Disc and fill Dough Barrel with dough mixture.
5. Hold the cookie factory upright in contact with an ungreased baking tray. Press 'ON' button and hold until cookie forms desired shape and thickness.
6. Bake for 10-12 minutes until lightly golden. Remove from baking tray and allow to cool before decorating.

#### Variations:

##### VANILLA:

Add 1 teaspoon of vanilla extract, during step 2.

##### CHOCOLATE:

Add ½ teaspoon of vanilla extract during step 2.

Add 2 tablespoons cocoa powder, during step 3.

##### SPICE:

Add ½ teaspoon vanilla extract, during step 2.

Add 1 teaspoon cocoa powder, 1 teaspoon cinnamon, ½ teaspoon ground ginger, ¼ teaspoon ground cloves and ¼ teaspoon nutmeg, during step 3.

#### Decorating idea:

Dust cookies with icing sugar before serving.

### VANILLA CUSTARD CREAMS

Makes 25 (approx)

125g butter, softened  
¼ cup (35g) icing sugar  
½ cup (75g) plain flour  
¼ cup (35g) corn flour  
¼ cup (35g) custard powder

#### Filling:

1 cup (140g) icing sugar  
1 teaspoon vanilla extract  
1 tablespoon hot water

1. Pre-heat oven to 180°C.
2. Cream butter and icing sugar until light and fluffy.
3. Sift together plain flour, corn flour and custard powder. Gradually fold through dry ingredients until mixture is just combined.
4. Assemble Cookie Factory with desired Cookie Disc and fill Dough Barrel with dough mixture.
5. Hold Cookie Factory upright in contact with an ungreased baking tray. Press 'ON' button and hold until cookie forms desired shape and thickness.
6. Bake for 10-12 minutes until lightly golden. Remove from baking tray and allow to cool completely.
7. To make filling, combine icing sugar, vanilla extract and water in small bowl. Mix until smooth.
8. Place a small dollop of filling on to the base of one biscuit and sandwich together with another. Allow to set.

## RECIPES

### CITRUS DELIGHTS

Makes 50 (approx)

125g butter, softened  
⅓ cup (45g) icing sugar  
1 teaspoon finely grated lemon rind  
2 teaspoons lemon juice  
½ cup (75g) plain flour  
½ cup (75g) self raising flour  
1 tablespoon corn flour  
¼ cup (25g) almond meal

1. Pre-heat oven to 180°C.
2. Cream butter and icing sugar until light and fluffy. Add lemon rind and juice, beat well.
3. Sift together plain flour, self raising flour, corn flour and almond meal. Gradually fold through dry ingredients until mixture is just combined.
4. Assemble Cookie Factory with desired Cookie Disc and fill Dough Barrel with dough mixture.
5. Hold Cookie Factory upright in contact with ungreased baking tray. Press 'ON' button and hold until cookie forms desired shape and thickness.
6. Bake for 10-12 minutes or until lightly golden. Remove from baking tray and allow to cool completely.

#### Variation:

Replace lemon with the same quantity of orange or lime rind and juice.

### SWEET MAPLE TREATS (GLUTEN, NUT & EGG FREE)

Makes 50 (approx)

125g butter, softened  
1 teaspoon vanilla extract  
⅓ cup maple syrup  
1½ cups (270g) rice flour (gluten free)  
½ cup (70g) corn flour (gluten free)

1. Pre-heat oven to 180°C.
2. Cream butter, vanilla and maple syrup until light and fluffy.
3. Sift together rice flour and corn flour. Fold in dry ingredients until mixture is just combined.
4. Assemble Cookie Factory with desired Cookie Disc and fill Dough Barrel with dough mixture.
5. Hold Cookie Factory upright in contact with ungreased baking tray. Press 'ON' button and hold until cookie forms desired shape and thickness.
6. Bake for 8-10 minutes or until lightly golden. Remove from baking tray and allow to cool completely.

## RECIPES

### CHOC – PEPPERMINT CRISPS (GLUTEN FREE)

Makes 50 (approx)

125g butter, softened  
¾ cup (105g) icing sugar (gluten free)  
1 x 60g egg  
½ teaspoon peppermint essence  
½ teaspoon vanilla extract  
1 cup (180g) rice flour (gluten free)  
1 cup (140g) corn flour (gluten free)  
¼ cup (35g) cocoa

1. Pre-heat oven to 180°C.
2. Cream butter and icing sugar until light and fluffy. Add in egg, peppermint and vanilla essence. Beat well.
3. Sift together rice flour, corn flour and cocoa. Fold in dry ingredients until mixture is just combined.
4. Assemble Cookie Factory with desired Cookie Disc and fill Dough Barrel with dough mixture.
5. Hold Cookie Factory upright with in contact with ungreased baking tray. Press 'ON' button and hold until cookie forms desired shape and thickness.
6. Bake for 8-10 minutes. Remove from baking tray and allow to cool completely.

#### **Decorating idea:**

Melt 250g good quality dark eating chocolate. Dip half of each biscuit into chocolate, place on non-stick baking paper or aluminium foil and allow chocolate to set.

### ROYAL ICING

1 egg white  
1½ cups (210g) icing sugar, sifted  
¼ teaspoon lemon juice  
Food colouring (optional)

1. Beat egg whites until just foamy. Gradually add icing sugar, beating well after each addition. Continue to beat until desired consistency, then add lemon juice and combine.
2. To make different colours separate icing mixture into small bowls. Add 1-2 drops of the desired food colouring to and stir through.
3. Assemble Cookie Factory with desired Decorating Tip and fill Dough Barrel with icing mixture.
4. Press 'ON' button to extrude icing.

*Note: Cover royal icing with plastic wrap if not in use, this prevents the icing hardening and forming a crust.*

## RECIPES

### BUTTER CREAM ICING

125g butter, softened  
1½ cups (210g) icing sugar, sifted  
1 tablespoon milk

1. Cream butter until light and fluffy. Continue to beat and gradually add in icing sugar and milk.
2. Assemble Cookie Factory with desired Decorating Tip and fill Dough Barrel with icing mixture.
3. Press 'ON' button to extrude icing.

#### **Variations:**

##### **VANILLA:**

Add ½ teaspoon vanilla extract to creamed mixture.

##### **CHOCOLATE:**

Add 2 tablespoons cocoa to creamed mixture.

### CREAM CHEESE FROSTING

125g cream cheese, softened  
1 cup (140g) icing sugar, sifted

1. Beat cream cheese until light and fluffy. Continue to beat and gradually add in icing sugar.
2. Assemble Cookie Factory with desired Decorating Tip and fill Dough Barrel with icing mixture.
3. Press 'ON' button to extrude icing.

#### **Variation:**

Add finely grated zest of one lemon, lime or orange.