



# Cookie Press

USER MANUAL Model No: 4524

# Safety Instructions

## **Notice: Ensure you read and fully understand instructions before use**

While every attempt is made to ensure the highest degree of protection in all equipment, we cannot guarantee freedom from injury. The user assumes all risk of injury due to use. All merchandise is sold on this condition, which no representative of the company can waive or change.

- Make sure all fastenings are tightly in place and that everything is in order before using the product. This should be checked periodically by an adult.
- Do not discard any of the packaging until you have checked that you have all of the parts and fittings required.
- Use the correct fixings as indicated.
- Clean only with a damp cloth, do not use strong industrial cleaning substances.
- Do not carry out alterations or modifications to this product.
- This product contains small parts that can cause choking, please keep out of reach of children.
- This product is for domestic use only.
- Persons (including children) with reduced physical, sensory and mental capacities or lack of experience and knowledge do not intend this product for use, unless persons responsible for their safety have given them supervision or instruction concerning use of the product.
- If the product is damaged or has any defects, please contact [cservice@oypla.com](mailto:cservice@oypla.com)

# Operating Instructions

## Parts List:

Please check you have all parts below before attempting to assemble this product.

If you are missing any of the below parts, please contact Oypla customer services:

[cservice@oypla.com](mailto:cservice@oypla.com)



- 8 Stainless Steel Icing Nozzles
- 13 Stainless Steel Cookie Cutter Discs
- Stainless Steel Icing Gun
- Adjustable Trigger Action Nozzle
- Carry Case



1  
Unlock the cylinder by pressing the plunger release button located at the top and simultaneously pulling the plunger outwards.



2  
Unscrew the ring on the cylinder. Fill the cylinder of the gun by pressing in the dough, ensuring that you do not leave any air pockets. Choose one of the extrusion dies to shape the biscuits and insert it inside the ring. Firmly rescrew the ring onto the cylinder



3  
Hold gun vertically and very close to the tray, which should not be buttered or covered with baking paper, so as to allow the dough, once extruded, to stick to the tray and easily detach from the gun. Press the handle all the way down until you hear a click. Release the handle and shape the biscuit directly onto the tray. Repeat until all of the dough is used.



4  
Use the piping nozzle holder to mount the piping nozzle, filling the cylinder with royal icing, buttercream, whipped cream or various creams and custards. You can follow step 3 to make decorations or simply gently press down on the plunger to push the cream out.

### HAVE A QUESTION ABOUT YOUR PURCHASE?

OUR DEDICATED CUSTOMER SERVICES TEAM ARE HAPPY TO HELP  
CONTACT THEM VIA:

TELEPHONE: 020 3600 2255

EMAIL: [cservice@oypla.com](mailto:cservice@oypla.com)

LIVE CHAT: [www.oypla.com](http://www.oypla.com)

PLEASE RETAIN A COPY OF THESE INSTRUCTIONS FOR FUTURE CONSULTATION



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