



Product Use and Care

#1525 Cookie Press

Press out 16 different assorted shaped cookies to create homemade cookies all year-round. Features a stainless steel ratchet, large 2-cup capacity clear acrylic barrel and a Santoprene® trigger for comfort during use.

Important Safeguards

- Avoid gripping metal ratchet; mechanism is sharp and may cause injury during use or cleaning.
- Carefully read and follow all use and care instructions prior to first use.

How to Use

- Wash prior to first use.
1. Press release pin and hold. Pull top knob up all the way raising ratchet to starting position.
 2. Unscrew bottom ring from barrel and fill three-fourths full with cookie dough.
 3. Drop selected disk into bottom ring, numbered side facing away from dough; screw onto bottom of barrel.
 4. Turn Cookie Press upright and depress release pin while lowering ratchet until plunger contacts and compresses dough.
 5. To begin pressing cookie dough, squeeze lower trigger twice; ratchet will click twice. Dough should begin extruding through disk, if not repeat. Clean disk free of extruded dough and place Cookie Press upright on flat Baking Stone.
 6. Squeeze lower trigger once and pull Cookie Press straight up. Re-position Cookie Press about 1 inch from previous cookie and squeeze trigger again; pull Cookie Press straight up. Repeat the one squeeze method until Baking Stone is full. Bake according to directions.
 7. To make flat ribbon cookies, (disk #8) tip cookie press 45 degrees off the surface of the Baking Stone (right for right-handed users; left for left-handed users). While squeezing lower trigger, slowly drag Cookie Press across entire length of baking stone to form a row. Cut dough away from disk. Cut row of cookie dough into 2-inch lengths, separating cookies about 1 inch apart. Repeat until Baking Stone is full. Bake according to directions.

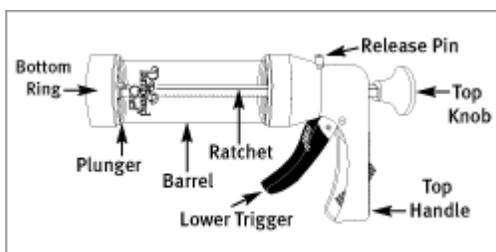
NOTE: If pressure builds and trigger becomes difficult to squeeze, depress release pin to release pressure in barrel. To begin again, repeat step 5 above .

Tips for success with the Cookie Press:

- For best results, soft 'spritz' type cookie dough is recommended.
- Do not chill dough prior to using in the Cookie Press.
- Press cookie dough onto cool Baking Stone; cookie dough may not adhere to warm Baking Stones.
- Consistent size and shape of cookies are achieved by allowing an even amount of time between each press (each cookie disk may require a different amount of time between each press).
- If cookie dough has an uneven surface where it has separated from the disk, simply pat top surface of dough lightly before baking.
- Replacement barrel and disks available for sale through a Pampered Chef Kitchen Consultant. Disks are sold in one set of 16.

Product Diagram

Parts of Cookie Press



Cookie Discs

Discs and cookies not shown to actual size



How to Clean

- Hand wash; rinse and towel dry.

Guarantee

- One-year guarantee.