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© Electrical Cookie Gun KH 1190
Operating Instructions





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Read these operating instructions carefully before using the appliance for the first time and preserve this booklet for later reference. Hand over the manual to whomsoever you might pass the appliance on to.

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Electrical Cookie Gun KH 1190

Safety instructions

To avoid potentially fatal electric shocks:

- The voltage of the power source must match the details given on the plate affixed to the appliance.
- Do not operate the appliance if the power cable or plug is damaged. In the event of damage to the power cable or malfunction with the appliance arrange for them to be examined and repaired as soon as possible by Customer Services.
- Do not expose the appliance to rain and never use it in a humid or wet environment. Make sure that the cable never gets damp or wet while the appliance is in use.

To avoid risks of fire or injuries:

- **Caution!** Keep children away from the power cable and the appliance. Children frequently underestimate the dangers from electrical appliances.
- Ensure that the power plug is quickly accessible in case of danger, and that there is no danger of tripping over the cable.

Tips for safety:

- In cases of danger, immediately remove the electrical plug from the socket.
- Never use the appliance for purposes other than those for which it was designed.
- Do not use the appliance in the open.

- Always be attentive! Always pay attention to what you are doing and act with common sense. Never use the appliance when you are distracted or don't feel well.
- Ensure that the appliance is correctly and completely assembled before taking it into use.
- Remove the plug from the socket if the appliance is not being used, when removing components and for cleaning.


Proper use

The cookie gun KH 1190 is intended for the shaping of biscuits and for decorating cakes etc. It is intended exclusively for private, not commercial, purposes.

Package Contents

Electrical Cookie Gun KH1190
12 Motif discs
8 Nozzles
Operating instructions
Warranty card

Technical data

Mains voltage:	230 - 240 V / 50Hz
Power rating:	25 - 30 W
Continuous operating time:	1 minute
Protection class:	II 

Description of the appliance

- ① Power cable
- ② Start switch
- ③ Motor unit
- ④ Transmission disc
- ⑤ Threaded rod
- ⑥ Pusher
- ⑦ Container
- ⑧ Nozzle adapter
- ⑨ Nozzles
- ⑩ Adapter lock
- ⑪ Motif discs
- ⑫ Closing ring

Before the First Use

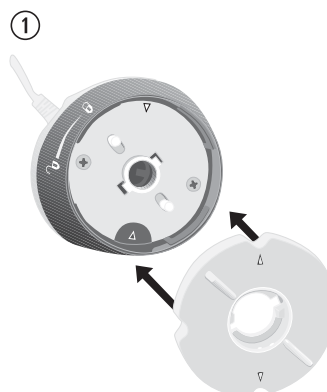
Remove the cookie gun and all accessories from the packaging and remove all packaging material.
Clean all of the components as described in the section „Cleaning and Maintenance“.

Assemble the Cookie Gun

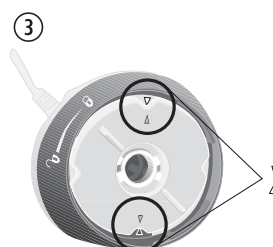
- i Note:** Remove the power plug from the wall socket before inserting accessories.

Inserting the transmission disc

1. Insert the transmission disc ④ into the motor unit so ③ that the pins in the motor unit engage with the recesses in the transmission disc ④ (See ill. ①)



2. With light pressure turn the transmission disc ④ clockwise, until the resistance yields. The arrows on the transmission disc ④ and in the motor unit ③ must point to each other (See ill. ② – ③).



Inserting the pusher

3. Place the threaded rod ⑤ with light pressure into the pusher ⑥ until it audibly engages.

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4. Place the other end of the threaded rod 5 in the motor unit 3. Ensure that the pins in the inside of the motor unit 3 engage with the guide rails in the threaded rod 5.
5. Push the threaded rod 5 with the pusher 6 into the motor unit 3 to the stop. The elevations on the transmission disc 4 must engage with the recesses on the rear of the pusher 6. The arrows in the motor unit 3 and on the pusher 6 must point towards each other ∇ .

Assembling the container

6. Place the container 7 on the motor unit 3 so that the arrow on the container 7 points at the opened lock \cup on the motor unit 3.

i **Note:** This is only possible if the pusher 6 is correctly assembled. If the container 7 does not fit onto the motor unit 3, repeat steps 1 to 5.

7. Turn the container 7 so far until the arrow points to the closed lock \cap on the motor unit 3 and an audible click is heard.

Assembling motif discs

When the pusher 6 and container 7 are assembled:

1. Select the desired motif disc 11.
2. Place the motif disc 11 in the closing ring 12 with the inscribed side to the bottom.
3. Place the closing ring 12 with the motif disc 11 on the container 7.
4. Turn the closing ring 12 in the direction of the arrow until it engages \cap .

Assembling the nozzles

When the pusher 6 and container 7 are assembled:

1. Select a nozzle 9.
2. Place the nozzle 9 on the nozzle adapter 8.
3. Screw the adapter closure 10 over the nozzle 9 on the nozzle adapter 8.
4. Place the nozzle adapter 8 in the closing ring 12. The nozzle must point outwards.
5. Place the closing ring 12 with the nozzle adapter 8 on the container 7.
6. Turn the closing ring 12 in the direction of the arrow until it engages \cap .

Filling the container

i Do not place the pastry to be processed in the refrigerator. There it will become too firm. The pastry must have a room temperature.

1. Turn the container 7 so that the arrow points to the opened lock \cup .
2. Remove the container 7 from the motor unit 3. Leave the pusher 6 and the threaded rod 5 in the motor unit 3.

i **Tip:** If need be, moisten the internal surfaces of the container 7 with water before filling it with pastry. Doing so helps avoid having the pastry stick to the inner surfaces of the container 7.

3. Shape the pastry / decorating mixture to a roll. This permits easier filling. Fill the container 7 with this pastry roll.

i Note: Fill the container **7** to the MAX marking at the most. Process the filled pastry straight away.

4. Place the container **7** on the motor unit **3** as described in the chapter „Assembling the container“.
5. Place the power plug in a wall socket. The Cookie Gun is now ready for use.

Shaping biscuits

i Note:

- Use exclusively the motif discs **11** for the shaping of biscuits.
 - Line the baking tray with baking paper. Do not use Teflon, fats or oil paper, as the biscuits then do not keep their shape.
 - Ensure that the closing ring **12** is firmly on the container **7**, and the container **7** correctly placed on the motor unit **3**, when you switch the appliance on.
1. Place the cookie gun with the motif disc **11** at the bottom on the baking paper.
 2. Hold the cookie gun in the hand so that you can comfortably reach the start switch **2** with your thumb.
 3. Press on the start switch **2** until the first biscuit has been formed.
 4. Release the start switch **2** and place the cookie gun in another position. How long you must press the start switch **2** is dependant on the desired size and shape of the biscuit. If you press the start switch **2** only shortly, you will form a small biscuit. The longer you press the start switch **2**, the larger the biscuit will be.
 5. Repeat the steps until you have shaped a sufficient number of biscuits.

i Note:

- Should the pastry be too sticky, place it in the refrigerator for 15 minutes.

Adding decorations

i Note:

- Use the nozzles **9** exclusively for shaping fluid-like substances, such as for example whipped cream.
- The decoration substance must have a soft and creamy consistency, otherwise it will block the nozzle **9**.
- Press the start switch **2** first of all only shortly, to see how the substance responds. It can happen that the substance may continue to flow out for a short time.

1. Hold the cookie gun at a slight angle.
2. Press the start switch **2**.
3. As soon as the decorative substance starts to flow from the nozzle **9**, move the cookie gun in accord with the decorative design you wish to create.

i Note: Should the pusher **6** block during use, it could be that the substance or the pastry is too firm. Remove all of the substance resp. the pastry and, if possible, blend some fluids into it.

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Refilling with pastry or decorative mixture

⚠ Danger!: Remove the plug from the wall socket before refilling the container.

1. Remove the container **7** and the pusher **6** and any pastry that might be remaining. If necessary, also remove any pastry that may have collected behind the pusher **6**.

⚠ Danger: The motor unit **3** may not be submerged in fluids. If required, this can be wiped clean with a moist cloth.

2. Clean the parts that may be covered with pastry and dry them well. (see chapter „Cleaning and maintenance“)
3. Fill the cookie gun with pastry or the decorative substance, reassemble the cookie gun as described and continue.

Disassembly of the cookie gun

⚠ Danger!: Remove the plug from the wall socket before disassembling the appliance.

1. Screw the closing ring **12** off.
2. Turn the container **7** so that the arrow points to the opened lock **11**.
3. Remove the container **7** from the motor unit **3**. The pusher **6** and the threaded rod **5** can now also be removed.
4. To remove the transmission disc **4**, turn this anti-clockwise, under light pressure.

Tips

- If need be, remove the substance from the cookie gun with a knife, pastry scraper or similar.
- The consistency of the pastry or the decorative substance should be such that it easily flows from the motif discs or nozzles and remains stuck onto the baking paper or the item being decorated.
- Should the appliance refuse to switch on, it could be that the pastry or the decorative substance is too firm or that the container **7** is not correctly affixed to the motor unit **3**.
- If the pastry is too firm to be processed, knead in some egg yolk or mix in some fluids.
- Biscuit pastry that has lain in the refrigerator can become too firm for processing.
- Should the pastry to be processed be too soft, lay it in the refrigerator for ca. 15 minutes or knead in a little more flour.
- If the biscuit pastry contains finely ground constituents (e.g. nuts or almonds), select a motif disc with larger openings.
- With some pastries and motif discs it is better to work quickly, with others, better to work slowly.
- Simply use trial and error until you can produce biscuits that match with your expectations.
- If you want to use various motif discs and nozzles, first of all use all of the currently filled pastry or decorative substance. Change the motif discs and nozzles when you refill the cookie gun.

Cleaning and Maintenance

⚠ Danger!: Remove the plug from the wall socket before cleaning the appliance.

As it is difficult to remove dried-on pastry remains, always clean the cookie gun and the accessories employed directly after use.

⚠ Danger!: The motor unit **3** may not be submerged in water. If required, this can be wiped clean with a moist cloth.

Do not use pointed or abrasive objects for cleaning. Do not use aggressive or chemical cleaning agents.

Dismantle the cookie gun completely. Rinse all parts, except the motor unit **3**, in a mild detergent.

i Note: Do not clean any parts in a dishwasher! They are not suitable for dishwashers. The material could be irreparably damaged!

Disposal



Do not dispose of the appliance in your normal domestic waste.

Observe the currently applicable regulations. In case of doubt, please contact your waste disposal centre.

Warranty & Service

The warranty conditions and the service address can be found in the warranty booklet.

Kompernaß GmbH
Burgstrasse 21
D-44867 Bochum
www.kompernass.com

i Note: The manufacturer is constantly working on the further development of all types and models. Therefore please accept that changes are possible to the actual items supplied (equipment, shape, technology).

Recipes

You can process commercial ready-made pastry with the cookie gun.

Biscuits 1

150 g butter
100 g powdered sugar
1 Pkt vanilla sugar
1 egg white
200 g plain flour (Type 405)
1 pinch salt

- Whip the butter until foamy, blend in the sugar, vanilla sugar, the salt and the unbeaten egg white, then stir the mixture with a hand mixer for about 8 minutes.
- Blend in the flour, then fill the pastry into the cookie gun.
- Cover a baking tray with baking paper. Make small biscuits on the tray with the cookie gun.

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- Bake in a convection oven for 12-15 minutes at 175-190 °C.
- The edges should be golden brown. Allow the biscuits to cool on the baking tray.

Tip: Melt some plain cooking chocolate in a bain-marie. Spread a teaspoonful of chocolate onto the cooled biscuits and decorate them with a half of a walnut.

- ⓘ Depending on the size of the biscuits, the baking times can vary.

Biscuits 2

Ingredients:

125 g butter
 125 g powdered sugar
 1 Pkt vanilla sugar
 1 egg
 1 egg white
 250 g plain flour (Type 405)
 1 pinch salt

- Whip the butter, sugar, vanilla sugar, salt, egg and egg white until foamy, blend in the flour.
- Cover a baking tray with baking paper. Make small biscuits on the tray with the cookie gun.
- Bake in a convection oven for 12-15 minutes at 175-190 °C.
- Dip the biscuits in molten cooking chocolate.

Tip: For darker biscuits, substitute 30 gr of cocoa for the vanilla sugar. Dispense with the salt and add 1 dessertspoon of water instead.

- ⓘ Depending on the size of the biscuits, the baking times can vary.

Biscuits 3

75 g butter
 1 Egg, 1 Egg yolk
 125 g powdered sugar
 Scraped peel of half a lemon
 250 g plain flour (Type 405)

- Whip the butter until foamy, slowly blend in the egg yolk, egg and sugar, finally the lemon peel and the flour.
- Cover a baking tray with baking paper. Make small biscuits on the tray with the cookie gun.
- Brush with egg yolk and sprinkle with sugar.
- Bake in a convection oven for 12-15 minutes at 175-190 °C.

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