



SILICONE INSERT Instructions For Use

MELTING

1. Remove stainless steel bowl from ChocoMaker® Candy Melter
2. Place Silicone Insert directly into melter cavity, ensuring edges of silicone insert are fitted around melter.
3. Fill each cavity with up to 8oz of desired candy wafers.
4. Turn the control dial on the front of the melter to "MELT" setting. Melt wafers for approximately 18-20 minutes, stirring several times throughout melting. (Melting time will be longer if no stirring occurs.)
5. Once wafers are completely melted, turn control dial on melter to "WARM"
6. You are now ready to dip, mold and decorate.
7. Once you are finished using the Silicone Insert, turn control dial on Candy Melter to "OFF" and unplug.
8. Allow contents to cool completely. Remove insert then simply pop out the remaining candy by turning the silicone cavities inside out.

CARE

1. Be sure Silicone Insert is clean and dry before use. (If necessary, use a mild odorless dish soap, rinse and dry thoroughly.)
2. Do not place Silicone Insert in Microwave.
3. Do not use sharp objects with Silicone Insert.
4. Silicone Insert may be used with other melted craft mediums, if the required temperature is less than 500°.
4. Refer to Candy Melter instruction sheet for Candy Melter care.