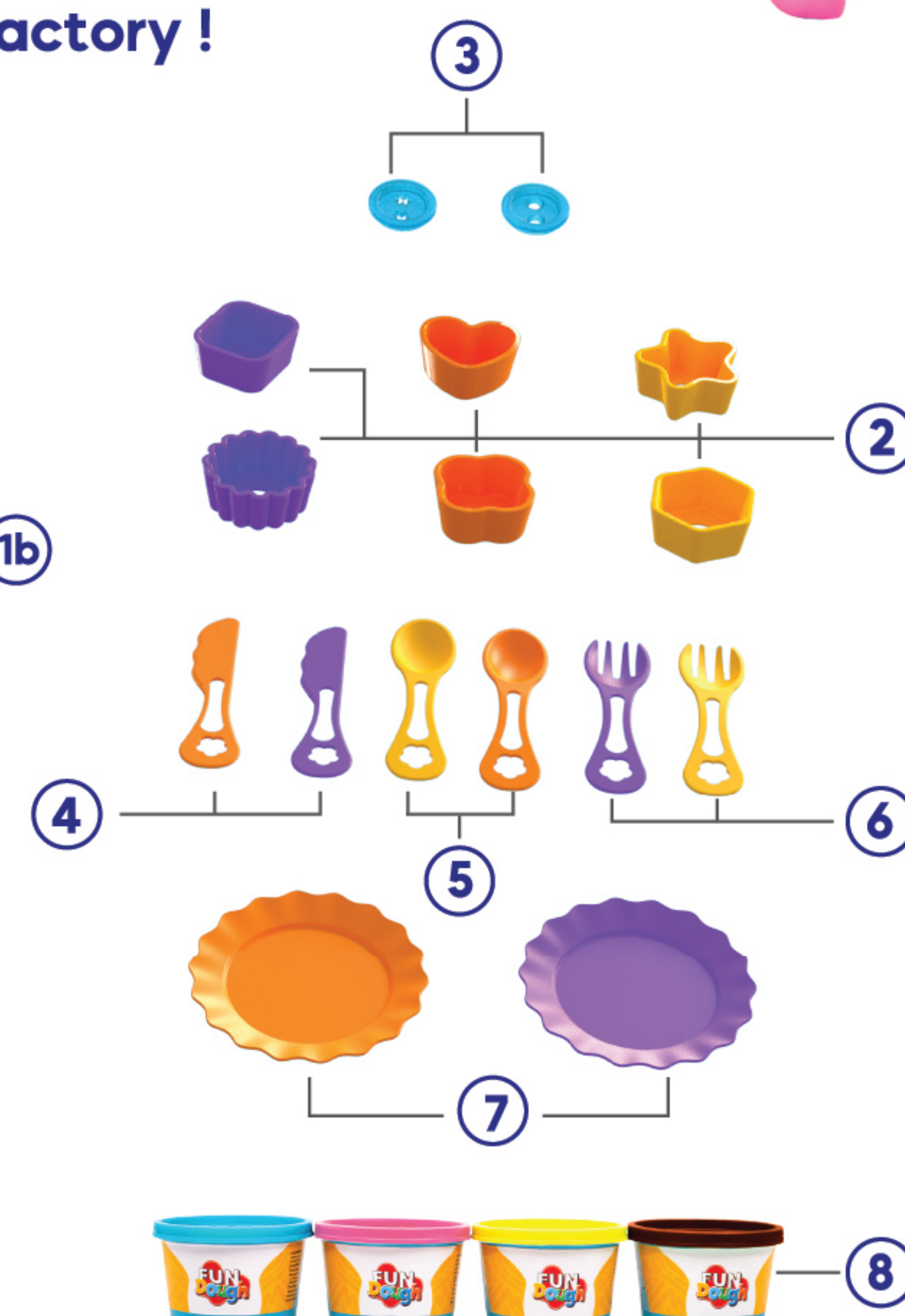
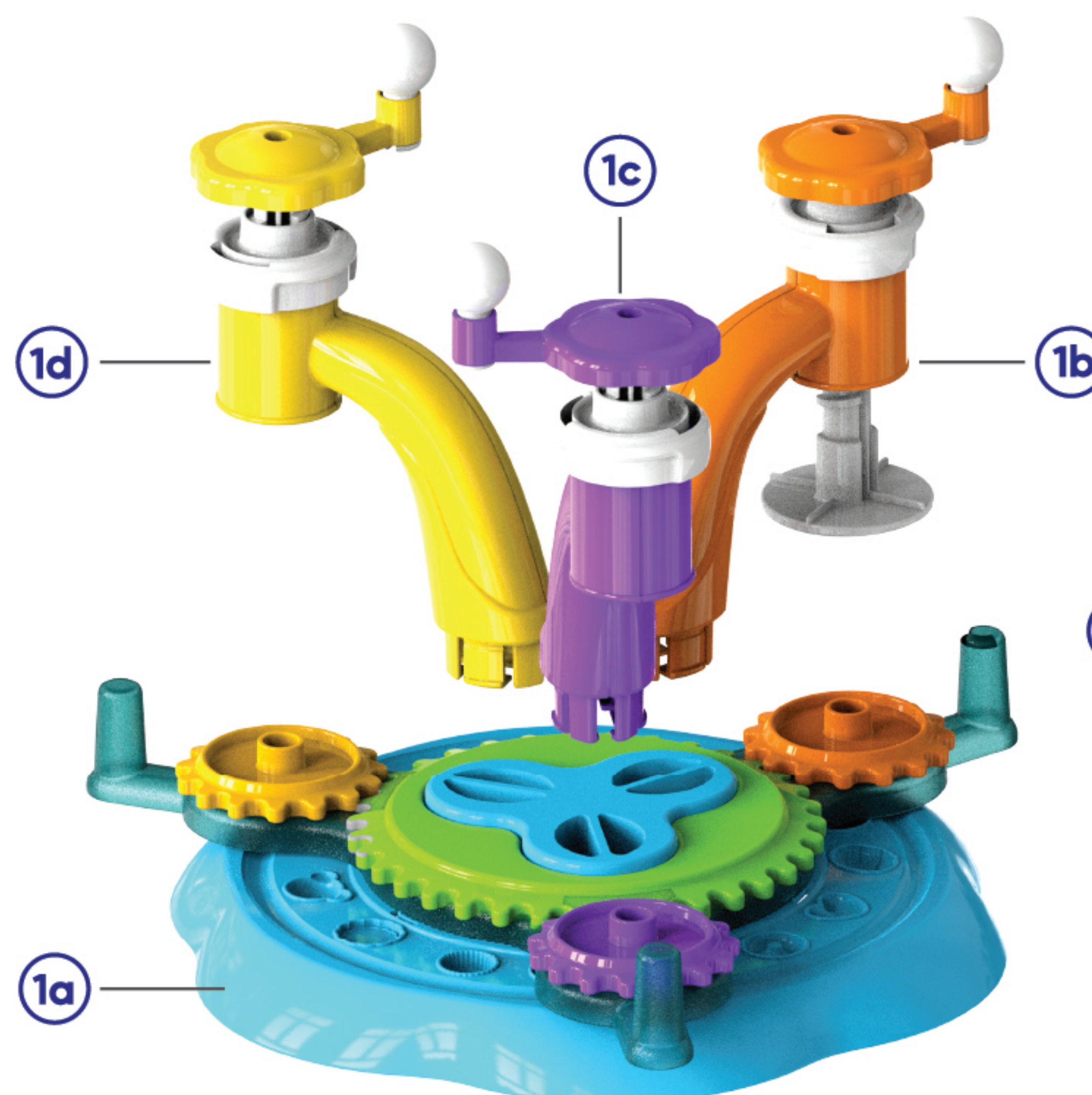


Stamp, Swirl, and Sprinkle - A World of Cake-Making Fun!

Let's make colourful Fundough cakes and much more with the Fundough Mega Cake Factory !

Contents :

- | | |
|--|--------|
| 1. Cake factory unit | 1 no. |
| a) Base unit | 1 no. |
| b) Cake base making (Stamping) station | 1 no. |
| c) Cream making (Extruding) station | 1 no. |
| d) Sprinkling station | 1 no. |
| 2. Cake cup | 6 nos. |
| 3. Extruder insert (Star & Circle) | 2 nos. |
| 4. Fundough knife | 2 nos. |
| 5. Spoon | 2 nos. |
| 6. Fork | 2 nos. |
| 7. Plate | 2 nos. |
| 8. Fundough tub (75g each) | 4 nos. |



Setup:

Upon opening the box, you will get a preassembled cake factory base unit and 3 individual stations.

1. Insert the 3 stations - Cake base making (stamping) station, Cream making (Extruding) station and Sprinkling station onto the 3 slots in the base of the cake factory unit (Fig.1).
2. Your Mega Cake Factory is now ready to function (Fig.2).



Fig.1



Fig.2



Make your cake in 3 easy steps:

Step 1: Making the Cake Base - Choose from 6 cake cup designs for making your personal cake base.

Step 2: Making Cream - Insert any one of the two inserts in the Cream making (Extruding) station to make cream.

Step 3: Making Sprinkle Toppings - Now, garnish your cream filled cakes with colourful sprinkles.



Step 1: Station 1 (Cake base making stamping Station) - Make the Cake Base:

1. You can now, choose from the 6 different shaped cake cups.
2. Choose any one of the Fundough colours and roll it into a small ball and place the dough ball onto one of the 6 cake cups (Fig.3).
3. Place the dough filled cake cup onto one of the 'small wheels' on the base unit, holding the respective handle, ensure that it is aligned under the cake base station.
4. Crank the lever of the cake base making station gradually to flatten the dough in the cake cup (Fig.4).
5. Voila! You have now successfully created your cake base.
6. Now, get ready to personalise your cake base with cream. Move the handle to shift the cake to the next station (Cream making extruding station)(Fig.5).



Fig.3



Fig.4



Fig.5

Step 2: Station 2 (Cream making extruding Station) Add the Cream:

1. Pick another dough colour to make the pretend cream on your cake base.
2. Select any one of the two coin-shaped cream extruding inserts to personalize your cream (star or circle). Open the cap on the cream making station and place your chosen insert into the slot provided in the cream barrel (Fig.6).
3. Now, fill the chosen dough in the barrel (Fig.7).
4. Close the cap (Fig 8) and crank the lever to gently squeeze cream onto the cake base (Fig.9).
5. The cream slowly flows on to the cake base filled with dough.
6. Move the handle to shift the cake with cream to the next station (Sprinkling station).



Fig.6



Fig.7



Fig.8



Fig.9

Step 3: Station 3 (Sprinkling Station) Sprinkle Toppings:

1. Choose a different Fundough colour for garnishing your cream filled cake with sprinkles.
2. Open the cap of the sprinkling station.
3. Add dough into the barrel (Fig.10).
4. Close the cap.
5. Crank the lever and you will see toppings sprinkling on the cream filled cake (Fig.11).



Fig.10



Fig.11

Additional Features:

1. On the base unit, there are several fun shaped mould impressions like, heart, candy, teddy bear etc. Gently fill the moulds with dough (Fig.12) and even the surface out. Your impression of the fun shapes will be formed. To remove the fun shapes, roll a small ball of dough and place the same on the impression to remove it (Fig.12a). Your funshaped toppings are now ready (Fig.12b).
2. You can remove your decorated cake from the cake cup by gently pressing your finger through the hole at the base of the cup (Fig.13).



Fig.12



Fig.12a



Fig.12b



Fig.13

Impression area

Press here to take the cake out

3. For extra fun, use the given, plates, spoons, forks and knives to serve your colourful cakes to family and friends (Fig.14).



Fig.14

Ready for More Cakes?

1. Move your cup back to the cake base making station and repeat all the steps.
2. Have fun using different shapes, colours and designs.

Clean-up Instructions:

1. After play, remove leftover dough from all stations and cake cups.
2. Use a damp cloth to clean all the surfaces.
3. Keep Fundough in airtight containers for it to stay fresh.

Troubleshooting Tips:

1. Stuck lever: Check for any dough blockages and crank gently.
2. Cream not extruding: Ensure the barrel is properly loaded with dough and try cranking the lever again.

Now, you are ready to become a cake making master! Have fun and let your imagination run wild!