

ZC001A1 - Rolled Lab - Recipe book

297x210mm folded

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EN (Kmart)

Folding Line

Folding Line

Unicorn Ice Cream

Enjoy a magical unicorn ice cream cone! Nothing better for a hot day than a cool ice cream covered in stars and glitter!

1. Prepare your ice cream base in a bowl, add some vanilla and mix well.
2. Separate the ice cream into as many bowls as you have colours, and add 2 to 4 drops of colouring to each bowl.
3. Mix each bowl until the ice cream is fully coloured. Add more colouring if you need the ice cream to have more colour.
4. Mix all the colours in the Ice Cream Tray. Add the colours carefully, one by one, in thin layers and in separate strips – we don't want them to mix! With a toothpick stir in a zig zag movement; we don't want to mix the colours all together, we want to create spots of colour.
5. With the spatula, scoop up the ice cream and move it to one side. Continue the process by pouring the colours little by little and in thin layers, pile it up and continue until you end up with a ball similar to the one created using the jug.
6. Flatten the ball and spread it evenly across the tray.
7. Using a spatula, divide the ice cream lengthwise into 3 equal portions. Create the ice cream rolls very carefully with the help of the spatulas. Start with the middle strip and then continue with the side strip, you will have 3 ice cream rolls!
8. To serve, add the most colourful toppings you can find on top: sprinkles, stars... Magic!

Peanut butter ice cream with marmalade

1. Prepare your ice cream base and add some peanut butter that has melted a little in the microwave. Mix well.

2. With the help of the jug pour some into the Ice Cream Tray. Remember, pour in a thin layer in a zig-zag movement. Spread with the spatulas.

3. Pour in a few trickles of jam. Make small mounds well separated and then mix with a toothpick into the cream. We don't want to mix it all together, we want the two colours to be visible and distinct! Once you have ice cream, put it to one side of the tray.

4. Continue to do this until you have finished all the liquid in the jug.

5. Crush some peanuts in the topping area of the base with the stick and drop them on top.

6. Now flatten all the ice cream and create an even layer on the tray. Let it cool down well.

7. With a spatula divide the ice cream into 3 equal portions. Create the ice cream rolls very carefully with the help of the spatulas. Start with the middle strip and then continue with the side strip and pour them into the fanciest glass you have with a nice drizzle of strawberry on top!

Vanilla Ice Cream

Prepare this basic ice cream to learn how to use RolledLab and make ice cream rolls. It's very easy and it's so yummy!

1. Prepare your ice cream base in the cup.
2. Add a few drops of vanilla and mix well.
3. Pour a little of the liquid from the jug into the Ice Cream Tray with a zig zag movement, and with the help of the spatula spread it well all over the cold tray. Leave it for a while to cool down well.
4. Stir well until the ice cream is formed. Set it aside on the side of the tray, repeat the process until you have finished all the liquid in the cup.
5. Once you have a scoop of ice cream, squash it until it covers the entire Ice Cream Tray. With a spatula divide the ice cream lengthwise into 3 equal portions.
6. With the spatulas, from one side of the tray start making ice cream rolls, you will have to use the other spatula or your hand to get the right shape. Start with the middle strip and then continue with the one on the sides, you will have 3 ice cream rolls!
7. Find a cool little cup, assemble the rolls in a cute way and invite your friends over for ice cream!

Zap Chef RolledLab



Cream cookie Ice Cream

1. Prepare your ice cream base in the cup.
2. Open the cream cookies packet and separate the cream from 2-3 biscuits. Crumble the cream with your hands and mix it into the ice cream base.
3. Pour some of the liquid from the jug into the Ice Cream Tray with a zig zag movement, and with the help of the spatula spread it well all over the cold tray. Leave it for a while to cool down well.
4. Stir well until the ice cream is formed. Set it aside on the side of the tray, repeat the process until you have finished all the liquid in the cup.
5. Meanwhile, take the leftover biscuits to the topping area of the base and break them up using the stick.
6. Add the larger pieces of cookies to the ice cream mixture and continue stirring and letting it cool for a couple more minutes.
7. Once you have a scoop of ice cream, flatten it to cover the whole tray. With a spatula divide the ice cream lengthwise into 3 equal portions.
8. With the help of the spatulas create your ice cream rolls very carefully, from one side of the tray, you will have to use the other spatula or your hand to get the right shape. Start with the middle strip and then continue with the one on the sides, you will have 3 ice cream rolls!
9. Pour the ice cream into a fancy glass, and top it with the toppings that are left over. Add a couple of whole cream cookies, a drizzle of condensed milk on top to decorate and serve before it melts!

Banana and caramel ice cream

1. Prepare your ice cream base by adding a dash of caramel syrup. Mix well.
2. With the knife, go to the board and cut the banana into small pieces.
3. Pour some of the liquid from the jug into the Ice Cream Tray in a zig zag movement, and with the help of the spatula spread it well all over the cold tray. Leave it for a while to cool down well.
4. Stir well until the ice cream is formed. Set aside on the side of the tray, repeat the process until you have finished all the liquid in the jug. Add the banana chunks and a couple of broken biscuits.
5. With the two spatulas, mash the ingredients well and mix with the ice cream base until you get a uniform paste. Leave it for a while to cool well.
6. Once you have a scoop of ice cream, crush it until it covers the whole tray. With a spatula divide the ice cream lengthwise into 3 equal portions.
7. With the spatulas, from one side of the tray start making ice cream rolls, you will have to use the other spatula or your hand to get the right shape. Start with the middle strip and then continue with the one on the sides, you will have 3 ice cream rolls!
8. Once you have it, spread it well on the Ice Cream Tray.
9. Create the rolls with the spatula and present the ice cream in a tall glass.
10. On top, add a few pieces of banana, half a biscuit and a drizzle of caramel syrup on top.

Strawberry and cheesecake ice cream

1. Prepare your ice cream base, have it at hand.
2. With the knife, go to the board and cut the strawberries into small pieces.
3. Pour some of the liquid from the jug into the Ice Cream Tray in a zig zag movement, and with the help of the spatula spread it well all over the cold tray. Leave it for a while to cool down well.
4. With the two spatulas, mash the ingredients (strawberries, spreadable cheese and biscuits) well and mix with the ice cream base until you get a uniform paste. Leave it for a while to cool down well.
5. Stir well until the ice cream is formed. Set it aside on the side of the tray, repeat the process until you have finished all the liquid in the jug.
6. Flatten it until it covers the whole tray. With a spatula, divide the ice cream into 3 equal portions.
7. With the spatulas, from one side of the tray start making ice cream rolls, you will have to use the other spatula or your hand to get the right shape. Start with the middle strip and then continue with the one on the sides, you will have 3 ice cream rolls!
8. Create the rolls with the spatula and put them in a glass (or wherever you prefer).
9. As toppings, add a few pieces of strawberry and half a biscuit to decorate the ice cream.

Zap Chef RolledLab



Outside

Inside

ZC001A1 - Rolled Lab Instructions Manual

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ENG



6+ years

CONTENTS



WARNING! CHOKING HAZARD. Contains small parts. Not suitable for children under 3 years of age. The tray is dangerous because of some sharp edges. Do not touch the frozen tray with wet hands, hands may stick to it. Do not use dry ice as the tray could burst.

CAUTION: Always use under adult supervision. Do not use near fire. It may cause deformation of the unit or parts or fire. To avoid the risk of unexpected accidents, keep the product, including the main unit and food out of the reach of children under 3 years of age after use. When washing this product, pay attention to the edges and be careful not to cut your fingers. When using a knife, make sure that an adult does it. Do not wash the tray in the dishwasher as it may become deformed.

TIPS:

- When using the product, use it in a place that you can easily clean and with clothes that can get dirty.
- Wash before and after use with dishwashing detergent and dry thoroughly. Moisture, materials, etc. adhering to the product may cause mould and odours.
- Do not use rough scouring pads as they may scratch the surface.
- Do not wash the parts in the dishwasher as they may become deformed.
- Do not sterilise by boiling.
- Do not place near fire.
- Do not use in microwave.
- Eat the ice cream as soon as possible.
- Some ice creams or ingredients may contain wheat, eggs or dairy products. Please note if you are allergic to these products.

If the ice cream does not harden:

- Check that the Ice Cream Tray is properly frozen.
- The room is warm, lower the room temperature or prepare it in a cooler room.
- Make sure the fridge is not too full. The cold air may not circulate sufficiently and it may not cool down properly.
- Try to open the freezer door as little as possible once you put the tray in.

Trouble Shooting

The tray may underperform in the following cases:
- The freezing solution has not been mixed or the quantities mixed are not correct.
- If, when removed from the freezer, you can feel that the tray is not frozen solid, lower the temperature of your freezer and leave it to freeze overnight.
- If the room where you are playing is very warm it may decrease the performance of your tray.

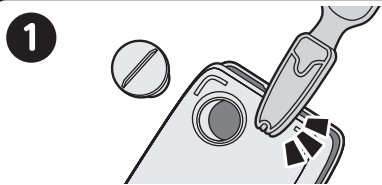
Cleaning & Care

If you intend to use the tray again in the short-term, clean, wash and rinse the tray with luke warm water. Dry the tray and put it back into the freezer with the metal part facing upwards.
For long term storage let the tray defrost completely, unscrew the plug and empty the solution from the tray. Rinse out thoroughly and leave to dry before putting into storage.
Wash thoroughly before and after use.

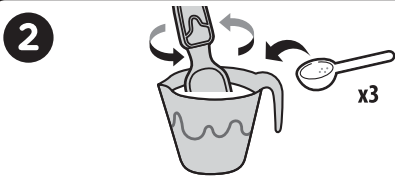
China Patent 201620010417.0, AU Design 366674 and 366641. Various international patents pending. Contents may vary slightly in colour and shape shown on the packaging or in advertising. Ice cream mixture shown is for demonstration purposes only and not included as part of the ZAP CHEF Rolled Lab.

Caution: Adult supervision required. Do not lick the frozen metal plate. Avoid direct hand contact as tongues and skin may stick to the surface! Warning: Not suitable for children under 36 months. Small parts. Choking hazard.
Wash thoroughly before and after use. Please keep this package/instruction since it contains important information. MADE IN CHINA.
INGREDIENTS NOT INCLUDED.

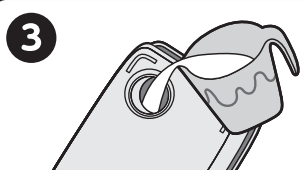
PREPARING THE ICE CREAM TRAY



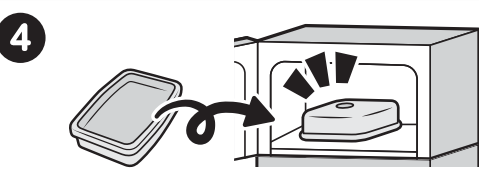
Using the back of one of the toy's spatulas, open the back lid of the Ice Cream Tray.



Fill the jug with warm water up to the marked line and add 3 teaspoons of salt (18g). Stir well to dissolve the salt.



While tilting the tray, add the salt water made in step 2. Repeat steps 2 and 3, adding a total of 3 cups of salt water. Close the cap and shake gently to mix well.



Place the tray upside down in the freezer and chill for at least 6 hours. Depending on your freezer, it may take more than half a day. The salt water in the tray may not all solidify.

Warning: DO NOT touch the tray once frozen with wet hands. Your hands could stick to it.

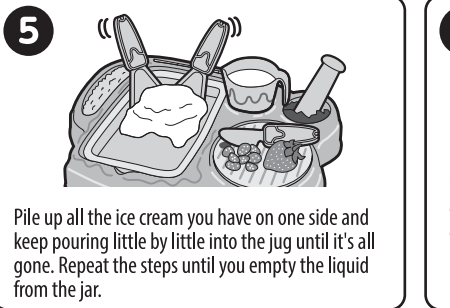
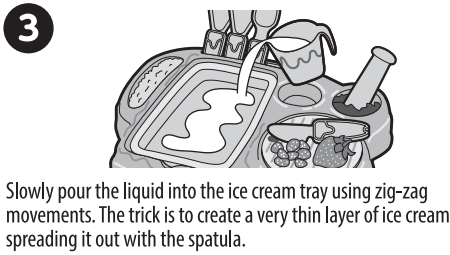
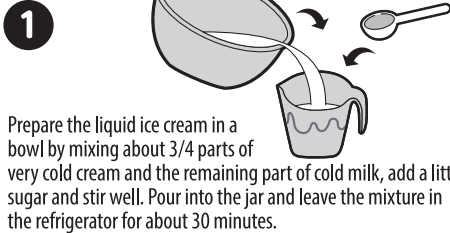


Manufacturer: TigerHead Toys Ltd.
Unit 811, 8/F, Shun Fat Industrial Building, 17 Wang Hoi Road, Kowloon Bay, Kowloon, Hong Kong
info@tigerhead.es www.tigerheadtoys.com

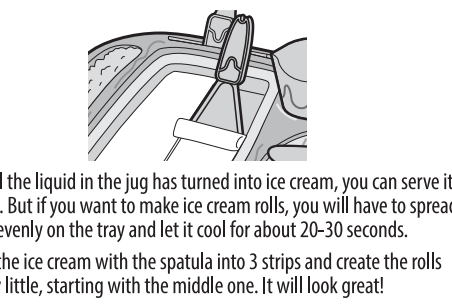
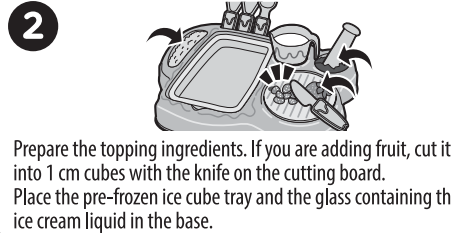


TO MAKE THE ICE CREAM BASE

The tray should be refrigerated for at least 6 hours and take out just before use.



IMPORTANT: This ice cream will serve as a base for ALL the recipes presented here and also for all the ones you invent, so make sure you learn it well!



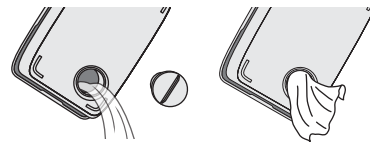
Tips:

The longer the cream remains on the tray, the thicker it will become.
Under normal conditions, you can prepare at least 1-2 ice cream jugs in the Ice Cream Tray.
The ice cream melts easily, so prepare the ingredients and toppings you are going to add before you start making the ice cream.

HOW TO WASH THE TRAY



Tray surface: The tray surface is easily scratched and should be washed thoroughly with dishwashing detergent using a soft sponge. When using dairy products, unwashed surfaces may develop odours and mould.



Back of Ice Cream Tray: Remove the back cover of the tray, discard the salt water inside and rinse the inside thoroughly with lukewarm water. After washing, place a piece of kitchen paper in the hole to absorb the water completely and dry it before storing.