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Caution: Electric Toy

Immersing this toy in water can cause an electric shock. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

AGES 8+
65774



Cookerator™

Look for Queasy Bake™ Cookerator™
refill packs!

If you have any questions, comments, or need additional information concerning this product or its parts, please call our Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern Time).

Thank you for purchasing the Queasy Bake™ Cookerator™ Set!

For maximum enjoyment of this product, be sure to follow all instructions carefully.

Phillips screwdriver required for assembly.

100 watt light bulb required -- frosted or standard (not included). (Do not use soft white or long life.)



To make the recipes, you will need:

- flour
- nonstick cooking spray or margarine
- cake plate
- 1/4 cup milk
- dessert dish
- roller
- small mixing bowl

This set includes:

- Chocolate Crud Cake Mix
- Mucky Mud Mix
- Bugs 'n Worms Mix
- Delicious Dirt Mix
- Magic Surprise Gravel
- Crunchy Dog Bones Mix
- Cool Drool Mix
- Foaming Drool Eruptor Mix A
- Foaming Drool Eruptor Mix B
- 1 baking pan
- 2 cooking utensils
- 1 cookie cutter
- 1 mixing bowl
- 1 bug/worm mold
- 1 warmer cover
- 1 pan pusher



Product and colors may vary.
Mixes manufactured for Hasbro, Inc.
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® denotes Reg. U.S. Pat. & TM Office.
65774 P/N 6124250000

QUEASYBAKE.COM
FOR NEW PRODUCTS AND OFFERS

ADULT SUPERVISION RECOMMENDED

HOT pans and food. Handle carefully.

HOT oven interior, oven top and oven back. Do not touch.

WARNING: Shock hazard. Pull plug out of receptacle before removing back and changing light bulb. Do not use light bulbs larger than 100 watts.

ALWAYS: Unplug oven when not baking. Use pan pusher to move pans through baking chamber. Allow oven, pans and food to cool before handling. Wash all pans and utensils before using for the first time.

NEVER: Use plugged-in oven around water at any time. Never leave plugged-in oven unattended or unassembled. Never push pans through oven with your fingers. Do not leave empty pans or pan pusher in oven.

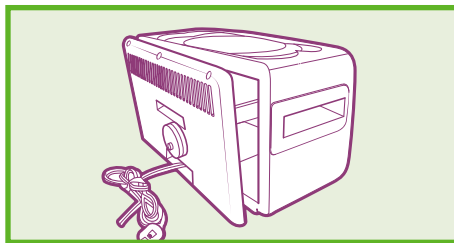
DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

DO NOT use bulbs of higher wattage, long life or soft white type bulbs.
120 Volts AC only - 60 Hz 100 watts.

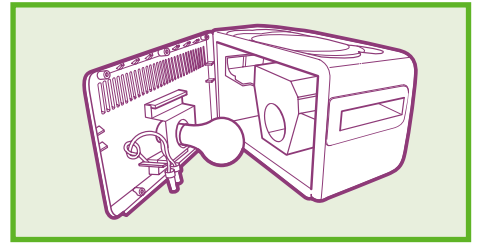
CAUTION: Adult supervision recommended. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required for assembly.

PROTECTIVE COATING: • The pans and metal parts in your oven are coated with a food-grade oil for protection during transit. • Wash pans with soap and water and dry thoroughly before first baking. Coating is nontoxic, but for the first few bakings it may detract from the taste of the food if not washed. • The "new" smell the oven gives off the first few minutes is the protective oil evaporating from the metal parts in the oven. You may also see a vapor. It is nontoxic and evaporates quickly.

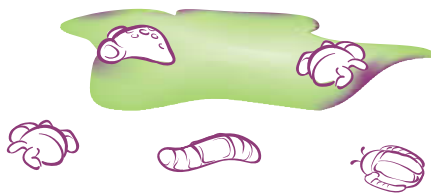
ASSEMBLY



1. Remove Back of Oven
 - Using a Phillips screwdriver, remove the 6 screws from the back panel. Lift the panel out.



2. Install Light Bulb
 - Install one standard 100-watt bulb (regular or frosted) into the socket in the panel.
 - DO NOT use long life, soft white or high efficiency bulbs, or bulbs of higher or lower wattage, which will cause oven to work improperly.
 - Replace the panel and 6 screws.

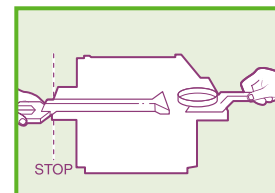


HOW TO USE YOUR QUEASY BAKE™ COOKERATOR™

For best results, oven must be level.



1. Using the pan pusher, slide pan into baking chamber until arrow lines up with edge of chute.

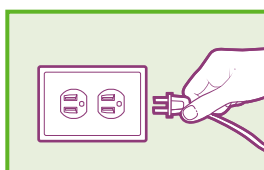


2. After baking, push pan into cooling chamber with other end of pan pusher. Push all the way up to the "stop" on the pan pusher.

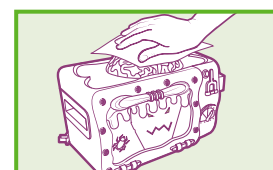


3. Cool for 10 minutes in cooling chamber, then use the pan pusher to remove from oven. **DO NOT LEAVE PAN PUSHER IN OVEN.**

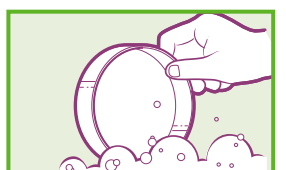
WHEN YOU'RE FINISHED USING THE OVEN...



- When you are finished baking, unplug the oven.



- Wipe to clean. Do not immerse in water.



- Wash all Queasy Bake™ parts in warm, soapy water. Rinse and dry thoroughly.

QUEASY BAKE™ RECIPES

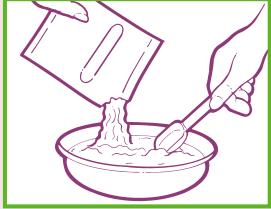
Before making the recipes below...

1. Wash all utensils, pans - and your hands.
2. Preheat Queasy Bake™ Cookerator™ unit for 15 minutes.
3. Spray the baking pan with nonstick cooking spray, or grease and flour pan.

MUD 'N CRUD™

CAKE

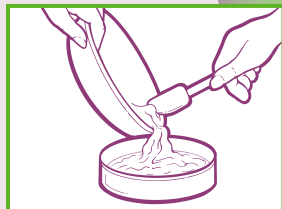
Bake a Cake...



1. Pour contents of Chocolate Crud Cake Mix envelope into mixing bowl. Add 3 teaspoons of water and mix with a spoon until smooth.



3. Use pan pusher to insert pan into Queasy Bake™ Cookerator unit. Be sure to insert pan far enough so that metal door closes. Bake for 10-12 minutes.



2. Slowly pour batter into baking pan and spread evenly.



4. When baking time is complete, use pan pusher to push baking pan all the way through to cooling chamber. Allow cake to cool in cooling chamber for 10 minutes, then carefully remove pan from oven with pan pusher. When cool, remove cake from pan and place it on a cake plate.

Make the "Mud" Pudding...

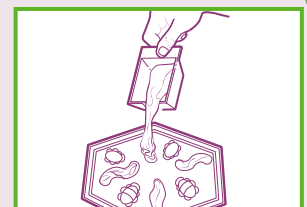
1. Measure 1/4 cup of cold milk. Pour milk into a small bowl or the Queasy Bake™ Mixerator™ unit (not included).
2. Pour contents of Mucky Mud Mix envelope into milk. If mixing by hand, stir vigorously with a spoon until lumps are gone and mixture thickens to consistency of pudding. If using Mixerator unit, cover and blend for 20 seconds.
3. Pour "mud" pudding into dessert dish. Chill in refrigerator for 10 minutes.

Create Bugs 'n Worms...

1. Pour contents of Bugs 'n Worms Mix envelope into a mixing bowl or the Queasy Bake™ Mixerator™ unit.
2. Add 4 1/2 teaspoons of warm water. Mix thoroughly.



3. Warm mix in the warming chamber (under the brain) for 10 minutes. Stir mix again.

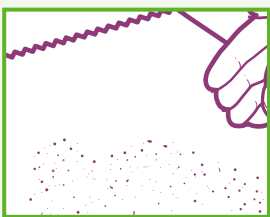


4. Spray bug/worm mold with nonstick cooking spray or grease and flour mold. Pour mix into mold. Chill 10 minutes in freezer. Remove bugs and worms from mold and repeat process to make more bugs and worms.

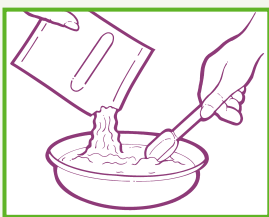
DIP 'N DROOL™

DOG BONE

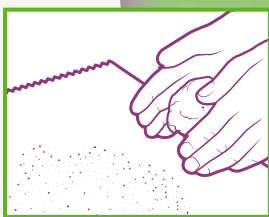
Bake a Dog Bone...



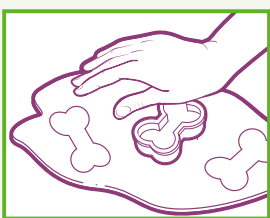
1. Prepare a clean surface for making the dog bone. Open Crunchy Dog Bones Mix envelope and remove 1/2 teaspoon of mix. Sprinkle mix onto clean surface.



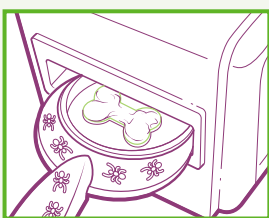
2. Pour remaining contents of envelope into a mixing bowl. Add 1 teaspoon of water, and stir with a spoon until mixed thoroughly.



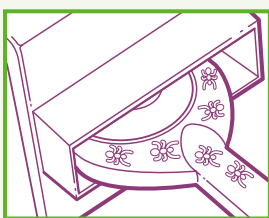
3. Lightly flour clean hands and form dough into a ball with your hands. Flatten dough on the clean, cookie dusted surface. Use a roller to roll dough flat to about 1/4" thickness.



4. Sprinkle a small amount of flour into a cookie cutter, then firmly press dog bone cutter into dough



5. Place dog bone cookie in a baking pan. Use pan pusher to insert pan into Queasy Bake™ Cookerator™ unit. Be sure to insert pan far enough so that metal door closes. Bake for 8-9 minutes.

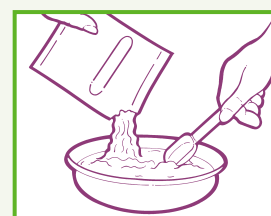


6. When baking time is complete, use pan pusher to push baking pan all the way through to cooling chamber. Allow dog bone to cool in cooling chamber for 10 minutes. Then, remove pan with pan pusher. When cool, remove dog bone from pan.

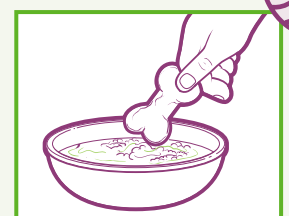
Complete Your Creation!

1. Tear cake into pieces and place them on a cake plate or in the mixing bowl.
2. Spoon on the mud mixture.
3. Open Delicious Dirt Mix envelope and sprinkle "dirt" over your creation.
4. Top with bugs 'n worms.
5. Add the Magic Surprise Gravel. Take a bite of cake...SURPRISE...your tongue changes color!

Make the Dog Drool...



1. Pour contents of Cool Drool Mix envelope into mixing bowl. Add 1/3 cup of water and stir with spoon.
2. Pour contents of Foaming Drool Eruptor Mix A and B envelopes in a small, dry mixing bowl and stir to mix. Pour mixture onto drool...watch it foam!



3. Dip the dog bone into the foaming drool and take a bite...it's gross looking and great tasting!

Enjoy Your Treats...They're a Disgusting Delight!