

Squeezing:

Feeling thirsty? No problem! it's time to make some of your favourite "make believe" juice.

Put a small ball of dough into the squisher jar on the fast food multi utility base. Push the squisher such that the dough comes out and flows into the can. Now your juice is ready. What a refreshing drink!



Take the baked dough items, garnish and serve them in plates along with your drink. Place the French fries in the paper cup and place all the food items in the paper tray for self service. Add some sauce, salt and pepper and your favourite fast food items are all ready for you to eat.

EXTRA:

Have some fun like imprinting various shapes on the dough with imprints provided on the multi utility base, squisher, oven pan bottom and plate bottom.

YOUR FAST FOOD JOINT IS NOW READY

Once finished, you can clean and store your items neatly in the tray provided. It's so easy.

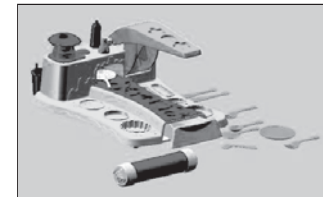
FUNSKOOL

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FAST FOOD

FUN Dough

Welcome to the world of Fun Dough "Fast Food". In this creative world, you can make so many scrumptious and delicious fast food dishes, garnish them and serve them delightfully to your guests.



CONTENTS

Fast food multi utility base	1 no.	Fundough Knife	2 nos.	Paper tray	2 nos.
Storage tray	1 no.	Oven pan	1 no.	French fries	
Extruder handle	1 no.	Spatula	1 no.	paper cup	2 nos.
Roller	1 no.	Salt & pepper	1 no. each	Menu sticker	1 no.
Stampers	2 nos.	Sauce container	1 no.	Fundough tubs	6 nos.
Cold drink cans	2 nos.	Bones	2 nos.	(25g each)	
Squisher	1 no.	Pizza cutter	1 no.		
Plates	2 nos.	Extruder strip	1 no.		
Spoons	2 nos.	Barbeque rod	1 no.		
Fork	2 nos.	Rubber feet	4 nos.		

SETTING UP THE PLAY SET BOX

1. Detach the rubber feet and insert in all four holes provided on the base of Fast Food Utility Base (Fig. 1).
2. Stick the menu sticker onto the main body of the Fast Food Multi Utility Base as shown in the picture on the box pack.
3. Insert the squisher in the squeezer jar on the Fast Food Multi Utility Base (Fig. 2).
4. Snap fit the extruder handle onto the Fast Food Multi Utility Base and check the free rotation of the handle (Fig. 3) (parental assistance required).
5. Fit the two stampers onto the either side of the roller (Fig. 4).
6. Slip in the extruder strip into the strip guide located on the Fast Food Multi Utility Base (Fig. 5).

7. Form the Paper Serving Trays by forming the box and tucking in the ends (Fig. 6).
8. Form the "French Fries" paper cups by pressing in the three sides as shown in figure (Fig. 7).
9. Detach the small items like spoons, forks etc. from the runner frame with the help of scissors (parental assistance required). Store all these small items in the storage tray. They can be taken out whenever required by sliding the drawer out (Fig. 8). Drawer lock can be forced open or closed.

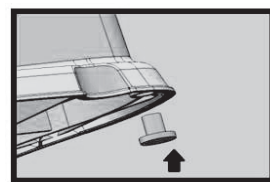


Fig. 1

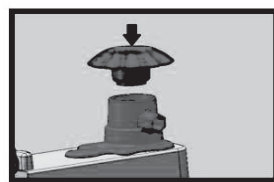


Fig. 2

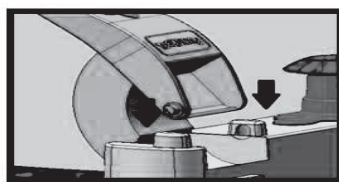


Fig. 3

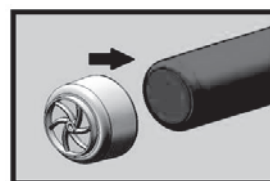


Fig. 4

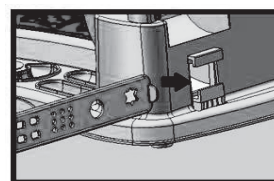


Fig. 5

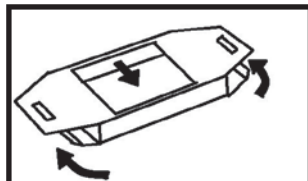


Fig. 6

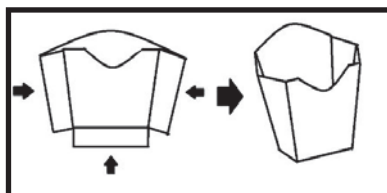


Fig. 7

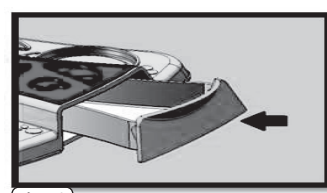


Fig. 8

LET'S PLAY

Moulding:

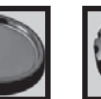
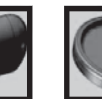
The Fast Food Multi Utility Base has moulds for making the following:

- Pizza base, Croissant, Burger bread halves, Hot dog bread halves, Pies.

To make any of the above, roll a ball of dough of any colour and press the dough into any of the moulding forms on the main base unit.

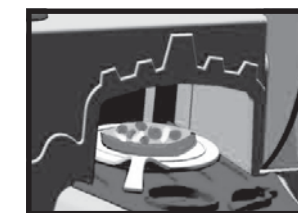


Fill the mould till the brim and take off the excess dough. To take the dough out, make another small ball of dough and stick it on top of dough already pressed in the moulds. Slowly lift off the moulded dough from the main base unit. Remove the small ball of dough and you will have the designed shape (pizza base, burger, base etc.). You can make some biscuits/cookies (in the shape of flower, moon and star) from the forms provided on the extruder handle.



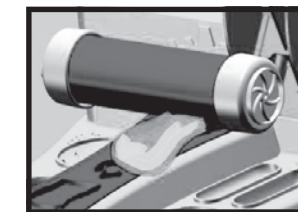
Baking:

After moulding, it is now your turn to bake these items. Choose between the pizza base, croissant, burger, pie or hot dog. Bake these items by placing them on the oven pan. Place the oven pan in the mock baking pan using the spatula.



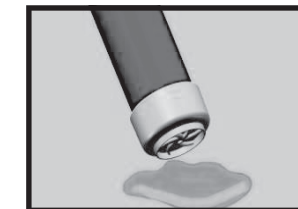
Rolling:

After baking, it's now time to make some more condiments. Take some dough and spread over the centre piece/platform of the main base unit (consisting of citrus, chilli, orange slice, cheese slice, olive, mushroom, strawberry etc.). Using the roller, flatten the dough and cut off the excess dough outside the shapes. Lift the dough using a small ball of dough.



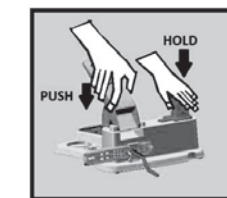
Stamping:

Make small balls of dough and roll the same on a table top (thickness of about 3-4mm.) With the help of the stampers provided on the roller, you can stamp out some lovely cookie/biscuit shapes.



Extruding:

Now, have fun making some more food items. Take a ball of dough and put it into the extruder. Align the extruder strip to the desired shape. Force the dough out of the extruder strip by firmly pushing down the extruder handle. Make long shapes of French fries, noodles, flat cheese, doughnut, star shaped garnishing etc. What more can you ask for?



CAUTION:

Do not put impact or excess force on the extruder handle to prevent damage.