



*DIY your flavoured  
gummies! Easy as pie!*

# QNUBU GUMMY MIXER

Manuals and Recipes



LOW CARB | HEALTHY  
HOMEMADE EXTRA CHEWY GUMMY

### Tips:

Thank you for your trust and purchase. Please read this user manual before use and keep it for future reference.

### Attention

- This gummy mixer can't be immersed in water or other liquids, and can't be washed directly in the dishwasher to avoid short circuit of the gummy mixer.
- Do not operate damaged gummy mixer (including damaged power cord).
- Do not touch the live parts of the gummy mixer.
- Operation of this gummy mixer can only supply the correct voltage through a professionally installed socket.
- Do not let the main cable hang loosely, or touch/move the plug with wet hands, and do not place the plug on the surface of a heating object. Do not let the plug contact the temperature class.
- After each use, unplug the appliance and only clean the appliance when no power is running to it.
- When the gummy mixer is working, please do not touch the metal parts, filter bracket and cover of the gummy mixer to avoid burns.
- If the power cord or the plug has become damaged, do not operate the appliance and avoid picking it up.
- This appliance should only be used by adults. It should not be used by anyone with reduced mental or physical capacity. At all times, the use of the appliance should be supervised by someone with full experience and knowledge of using electrical apparatuses.
- Children should not be allowed to play with or near the gummy mixer.
- Do not operate the gummy mixer outdoors or on uneven surfaces.

- The liquid volume cannot exceed the volume scale in the cup, otherwise it will overflow.
- Do not touch the rotating mixer.
- Do not insert any objects or fingers into the gap of the gummy mixer.
- The gummy mixer can only be used with the provided power socket.
- Because the aerator and agitator are small in size, please put them in a safe place to avoid loss or accidental ingestion by children.
- This gummy mixer suitable for household use, and it's not recommended for commercial and industrial use.

### Preparation before use

- Carefully open the packaging box, save all the packaging materials inside. take out the gummy mixer and connect it to the power supply to check if the gummy mixer is not working properly, read the instructions carefully to check whether the accessories are complete.
- Please clean the accessories of the gummy mixer before using it for the first time, and remove dust or residues from production according to the contents of the cleaning and maintenance regulations.

### Specification

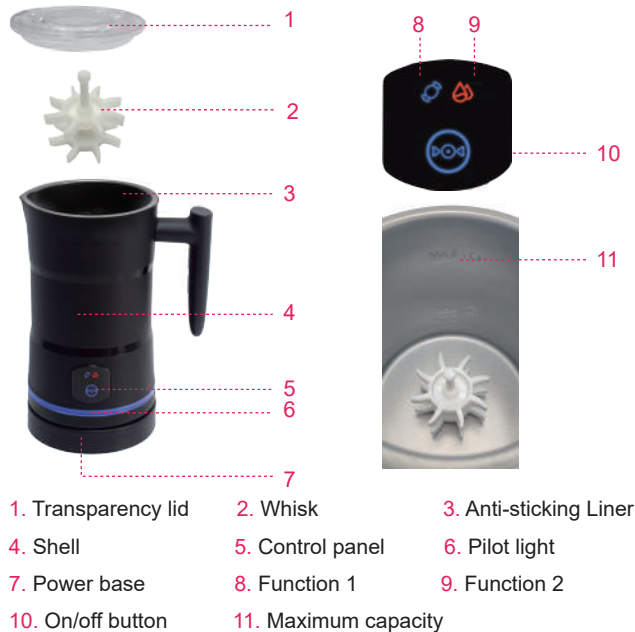
**Model:** S3901

**Power:** 400W

**Voltage:** 220-240V 50Hz

**Max Capacity:** 400ml

## Know your gummy mixer



## Operating instructions

There are 2 steps to make infused gummies in the Gummy Mixer.

### Function 1: PREPARE THE MIX WITH WATER/JUICE

- 1.Plug the base power module into an outlet and place on a sturdy surface.
- 2.Place the magnetic stirrer inside the Gummy Mixer on to the center pole.

3.Well mix the gelatine powder and sugar in a bowl and then pour the dry mixture into gummy mixer

4.Add in the specified amount of water into the Gummy Mixer and gently stir to combine the water with the dry mix.

5.Cover the lid and seat it on the base power module.

6.Touch the "⊗" , select the function 1 "⊗", the function indicator and bottom light shows blue color.

a. The cycle will heat up for 7 mins to, before beginning to stir.

b. This cycle will last 14 minutes total.

7. When the cycle is complete it will make a "beep" sound and turn off all Light.

8. If you want pure gummy, just pour the mixture into your molds of choice. If you would like to add infused oil please follow the next steps.

### Function 2(optional): ADD INFUSED OIL

1. Remove the top lid and add in the specified amount of infused oil into the hot mix.

2. Place the lid back on the Gummy Mixer.

3.Touch the "⊗" for 2 time to select function 2 "⊗". The function indicator and bottom light shows red color.

4.The cycle will heat and stir for 3 minutes total.

5. When the cycle is complete it will make a " beep" sound and turn off all light.

6. Now you can carefully transfer the prepared gummy mixture into your molds of choice.

(Caution: the gummy mixture will be hot!)

## Cleaning and maintenance

Please separate the cup body from the power base before cleaning, take out the lid of the cup body, do not soak the cup body and power base in water, and all parts of the gummy mixer (including the cup body) cannot be cleaned in the dishwasher .

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- Cup body liner:

Method a. Add warm water with an appropriate amount of detergent into cup liner, select function 2 and let it stir automatically; Pour out the mixture, rinse the liner with water, and clean with a sponge brush.

Method b. Use warm water to add an appropriate amount of detergent to wet a soft towel to clean the liner without sticking, and then dry it with a dry towel.

- Lid: Take the lid out of the cup, wash it directly with water, and dry it.

- Body shell: Wipe the surface with a damp towel (cleaning agent can be added), and then let it dry or dry it with a dry towel.

- Whisk: Take it out of the inner container of the cup, rinse it directly with clean water, dry it and put it in a safe place.

## Notes

- Dry boil or over-temperature protection:

a. Does not add hot water to make gummy

b. If the recipe uses milk, do not work with function 1, operating function 1 may cause the inner tank of the machine to overheat or dry burning.







【If judged as dry burning, then the built-in program will perform dry-burning protection, the machine will sound di alarm, stop working, and

shut down. To start again, wait for the temperature to cool down before operation.】

- Correct connect before use

Turn on the power, put the milk-filled body on the power socket; If the function light does not turn on and there is no response. It maybe that the power socket and the body have poor contact. Rotate the fuselage appropriately to see if the fuselage and the power socket are correctly connected in place.

## WARNING

|   |   |  |
|---|---|--|
| <p>① Please stir gelatine powder and sugar.</p>                         | <p>② After pouring water &amp; powder into the machine, pls stir again.</p>  | <p>③ Please add water do not exceed the MAX water level.</p>  |
| <p>④ Please select the second function use 60℃ hot water to clean.</p>  | <p>⑤ Do not allow any liquid to leak into the base.</p>                      | <p>⑥ Do not clean it in dishwasher.</p>                       |

## Homemade Extra Chewy GUMMY



# Pure Gummy

## Ingredients

40g Gelatine powder

90ml Juice or water

138g White sugar(caster sugar)

## Steps

1. Mix the gelatine powder and sugar in a bowl;
2. Pour the dry mixture into gummy mixer;
3. Pour 90ml of juice or water into gummy mixer;
4. Stir it with a mixing stick(to help heat the liquid and powder mixture more evenly);
5. Cover the lid and select the function 1"⌚", wait for the machine to finish 1st cycle automatically;
6. Pour the mixture into gummy tray, then let cool or put in the refrigerator.(You can use a dropper to drop into small gummy molds)



**Tips:** If using Freshly squeezed juice, be sure to strain it before adding into machine.

## Homemade Milk Pudding

# Milk Pudding

### Ingredients

5g Gelatine powder

25ml water

10g-25g White sugar(caster sugar)

200ml milk

### Steps

1. Mix the gelatine powder and sugar in a bowl;
2. Pour the dry mixture into gummy mixer;
3. Pour 25ml water into gummy mixer;
4. Stir it with a mixing stick(to help heat the liquid and powder mixture more evenly);
5. Cover the lid and select the function 1"🌀", wait for the machine to finish 1st circle automatically;
6. Pour 200ml milk into gummy maker, cover the lid and then select function 2"🌀", wait for the machine to finish 1st circle automatically;
7. Pour the mixture into your molds of choice, put it in the refrigerator for 3-4 hours.



**Tips:** According to the taste, you can add cocoa powder or instant coffee after adding milk then work.





## Homemade Chocolate pudding

# Chocolate pudding

### Ingredients

|                                   |                      |            |
|-----------------------------------|----------------------|------------|
| 5g Gelatine powder                | 10g Chocolate powder | 25ml water |
| 10g-25g White sugar(castor sugar) |                      | 200ml milk |

### Steps

1. Mix the gelatine powder and sugar in a bowl;  
Pour the dry mixture into gummy mixer;
2. Pour 25ml water into gummy mixer;
3. Stir it with a mixing stick(to help heat the
4. liquid and powder mixture more evenly);  
Cover the lid and select the function 1" ⚙️",
5. wait for the machine to finish 1st circle automatically;
6. Pour 200ml milk and 10g Chocolate powder into gummy maker, cover the lid and then select function 2" ⚙️", wait for the machine to finish 1st circle automatically;
7. Pour the mixture into your molds of choice, put it in the refrigerator for 3-4 hours.



# Fruit Jelly



## Fruit Jelly

### Ingredients

10g Gelatine powder

200ml Juice

40g-70g White sugar(castor sugar)

### Steps

1. Mix the gelatine powder and sugar in a bowl;
2. Pour the dry mixture into gummy mixer;
3. Pour 200ml of juice into gummy mixer;
4. Stir it with a mixing stick(to help heat the liquid and powder mixture more evenly);
5. Cover the lid and select the function 1" ⚙️", wait for the machine to finish 1st circle automatically;
6. Pour the mixture into your molds of choice, put it in the refrigerator for 2-3 hours.
7. Create a jelly and yoghurt parfait by serving layers of jelly with yoghurt and fruit of choice.



**Tips:** If using Freshly squeezed juice, be sure to strain it before adding into machine.