

Happy kitchen



Hamburger-Making kit

ハッピーキッチン ハンバーガー

Only need water to make it!

For parents:

Due to age limitations, please help make this along with small children.

We use only all natural colorings and no preservatives. We only use safety-guaranteed ingredients.



Go to website to have more fun! <http://www.nerune.jp/>

How to Make a Hamburger

- First wash your hands well.
- Ready a cup filled with water.
- Open the sack and remove all the contents. Spread it out flat to make the hamburger sheet on which you will enjoy making the hamburger.
- Use scissors to cut the tray as shown in the photograph.



Read through the instructions before beginning to make the hamburger.

Hint for making the bread and hamburger!

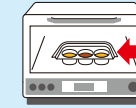
Run the knife along the edge of the mold as shown in the picture to remove the buns and patty.



Be careful where you place the hamburger mold.

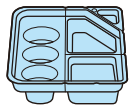


For ovens with a turntable
Place on the edge.

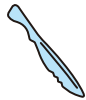


For ovens without a turntable,
Place in the middle.

Kit Contents



Tray



Knife



Cup



Spoon

- パンのもと Buns mix
- ハンバーグのもと Patty mix
- ポテトのもと French fries mix
- チーズのもと Cheese mix
- ケチャップのもと Ketchup mix
- コーラのもと Cola mix

★ You need to provide:
2 toothpicks

1 Make the French fries

Put the French fries mix into the tray with the corrugated bottom and pour in **2 triangle cups of water** and mix well. When the mix is mixed well, use your fingers to flatten out the mixture. Put this in the microwave oven to heat it. After it has sufficiently cooled, turn over the mold to remove the French fries and use the knife to cut along the corrugated valleys to make the fries.



2 Make the patty and buns

Place the patty mix into the "☆" tray. Pour in **2 triangle cups of water** and mix well. Use the spoon to mix it until it bunches up. Use your hands to form it into a ball and then place the ball into the **tray cup marked "ハンバーグ"** and use your fingers to press the mixture flat. Next, place the buns mix into the "☆" tray. Pour in **2 triangle cups of water** and mix well. *Stir it well until all the clumps are gone. Put this in the **two tray cups marked "パン"** and fill up to the line. Heat this in the microwave oven and then allow it to cool.



★ Guidelines for heating time based on microwave oven wattage		
	500W	600W
Bread/hamburger	About 40 sec.	About 30 sec.
French fries	About 40 sec.	About 30 sec.

★ The heating time will vary depending on the oven model and heating conditions, so please make the proper adjustments.



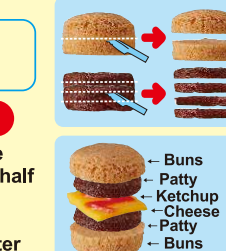
3 Make the cheese

Put the cheese mix into the tray with the corrugated bottom and pour in **1 triangle cup of water** and mix well. After kneading the mixture by hand, spread it out to make it thin and then use the knife and the cheese size guide on the hamburger sheet to cut out the 2 cheese slices.



4 Make the ketchup

Put the ketchup mix into the tray with the corrugated bottom and pour in **2 triangle cups of water** and mix well.



5 Now to complete the set!

Press the molds from the back to remove the buns and patty. Then cut the buns in half and the patty into 4 equal parts. Use the buns, 2 patties, cheese, and ketchup to make 2 hamburgers. Fill the cup with water up to **1 cm below the top edge**. Pour the cola mix into this and stir it well with the spoon. Place the French fries into the French fries cup.



Enjoy your delicious meal!

Kracie Foods, Ltd.

Make sure to wash your hands first!



Allergen indication based on the Japanese regulations

Milk, egg, wheat, soybeans, pork, chicken