

John Adams®

# Golden coin maker

AGES  
6+  
AGES

**Now the secret is revealed of how to make your very own  
chocolate coins and medals wrapped in golden foil!**

**Choose from a selection of eleven messages and designs to emboss your  
coins with, or make your own design on the blank disc with the  
scribing tool provided. Have fun and don't eat them all at once!**

## What's in the box..

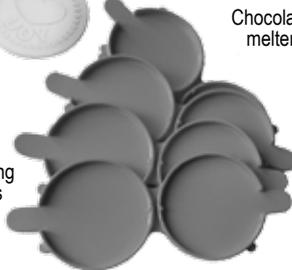
- Golden coin and medal factory
- Chocolate melter
- Coin/medal moulds and rings (moulding bases, moulding lids & moulding rings)
- Spread and scribe tool
- 6 double sided coin/medal embossing discs (11 designs + 1 blank face)
- Golden net bags and golden elastic
- Golden foil sheets

Golden foil sheets  
& net bags



Embossing  
discs

Moulding  
bases



Spread  
& scribe  
tool



Chocolate  
melter



Foil cutter



Foiling knob

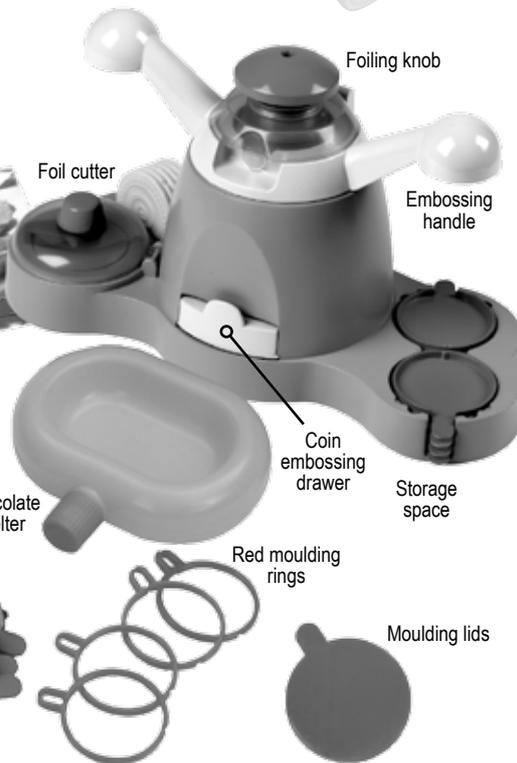
Embossing  
handle

Coin  
embossing  
drawer

Storage  
space

Red moulding  
rings

Moulding lids



**What else do you need..** • Chocolate chips or you can use any leading brand of chocolate buttons • A clean work surface • A clean damp cloth • An apron to protect your clothes • A freezer / ice making compartment or a refrigerator (for best results, use a freezer) • Access to warm tap water • Safety scissors.

**Before you begin...** Protect the floor beneath your workspace in case any chocolate spills onto it. Read through the instructions before starting to make your coins and medals.

**Let's do it - For use under adult supervision.** To ensure complete success with your Golden Coin maker read instructions before use, follow them and keep them for reference. Store this kit out of reach of children under 6 years of age. Wash hands before and after each activity. The area around the activity should be kept clean.



1 Place the unit on a clean, flat surface (ideally a kitchen work surface or a table with a wipe-clean cloth).

**IMPORTANT - when using your Golden Coin maker for the first time hand wash the melting unit, coin moulds and rings with washing up liquid and leave to air dry.**



2 Ask an adult to fill the melting unit with warm tap water (NOT BOILING WATER). Run the water until warm, and securely screw the cap back on to the unit after filling.



3 Place a few chocolate buttons or chocolate pieces into the melting unit. As the chocolate melts keep adding a few more pieces until the mould is nearly full.

**Remove lumps and trapped air by stirring gently.**

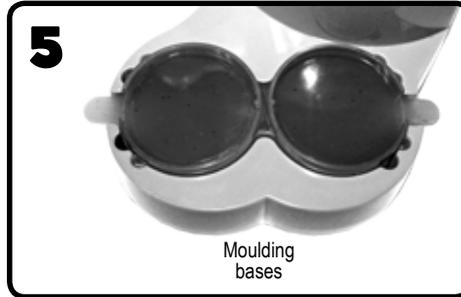
**4**

**IMPORTANT** - It takes around 10 minutes to melt the chocolate.

**WARNING! DO NOT USE A MICROWAVE.** The chocolate will become too warm.

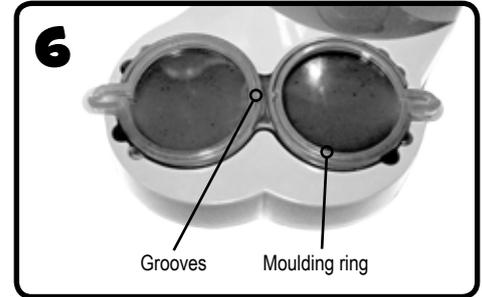
**IMPORTANT** - Take care to ensure that all the chocolate chips have melted to a smooth consistency before starting next three steps.

**5**



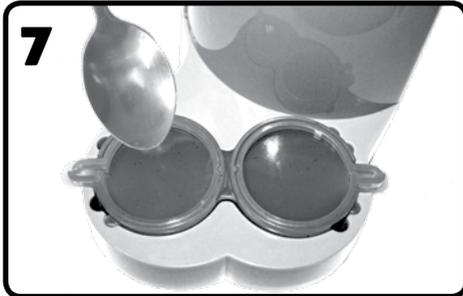
Place the two moulding bases into the mould holder as shown above.

**6**



Now locate a moulding ring into each moulding base groove.

**7**



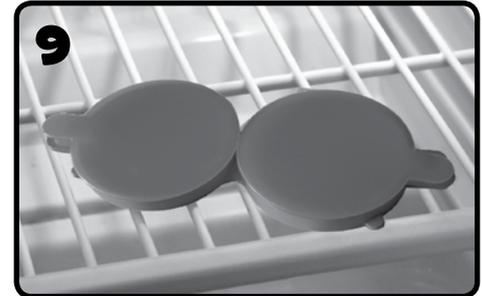
Use a spoon (not provided) to add the melted chocolate to the moulds. After each spoonful, tap the moulds gently to level the chocolate. Keep adding until the chocolate is level with the top of each mould.

**8**



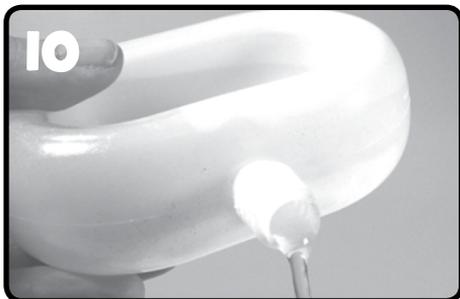
When the chocolate is at the top of each mould, place a moulding lid on top of the moulding ring and base then press firmly down, ensuring there are no trapped air bubbles. There should be very little or no overflow of excess chocolate.

**9**



Place them on a flat surface in the freezer. Leave them to set for 10-15 minutes, or if using a refrigerator, leave to set for approximately 20 minutes.

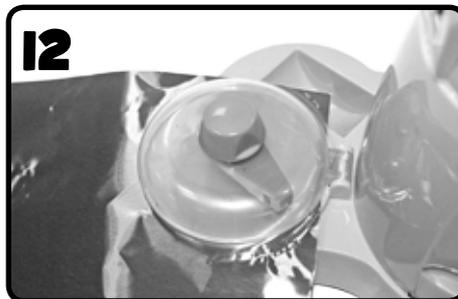
**IMPORTANT** - To ensure you can successfully stamp your chocolate coins, the chocolate must be freshly set. Do not leave them overnight as they will have set too hard.



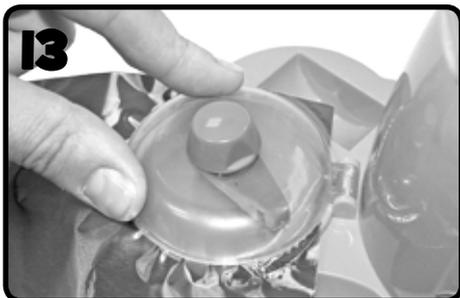
**10** Ask an adult to empty the water from the melting unit safely into a sink and wash the unit. Remember to refill it again with warm water if you are going to make more coins.

**11**

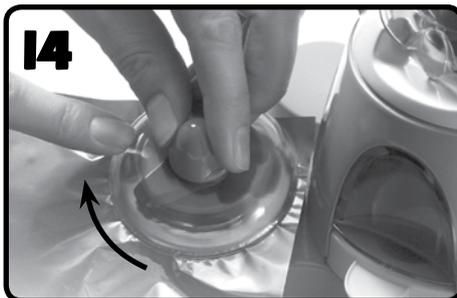
Use the remaining moulding bases, lids and rings to make more chocolate coins while the first ones are setting.



**12** Take a sheet of golden foil, making sure it is smooth and flat and place one corner into the cutter base as shown above.



**13** Close the lid and clamp the foil sheet into position.



**14** Hold the lid down firmly with one hand. To cut the foil push down on the knob and turn it slowly in a clockwise direction until the cutter has completed a full circle.

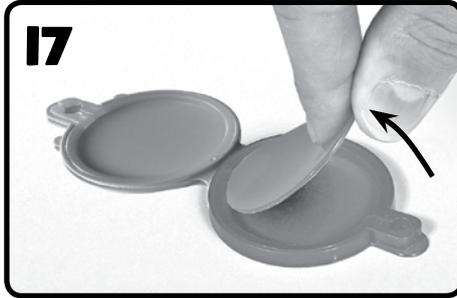


**15** Lift the lid and remove the foil disc. You need two discs for each chocolate coin.



**16**

Remove the coin units from the freezer when they have set (stage 9) and place them on your work surface.



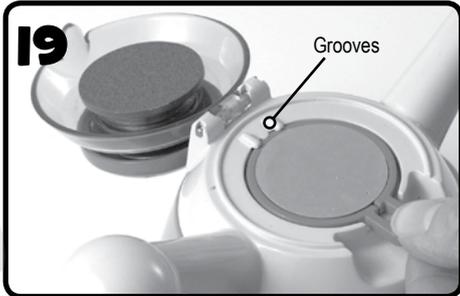
**17**

Very carefully peel back and remove the lids. Lift out the moulding rings, with the chocolate coins inside them and put them to one side.



**18**

To start foiling - Lift the foiling lid (location on top of the Coin Maker unit) and place one of the foil discs into the plunger area, golden side down, as shown above.



**19**

Grooves

Place one of the chocolate coins (still inside it's moulding ring) on top of the foil, carefully locating the ring in the grooves.



**20**

Close the lid. Press down firmly on the foiling knob once. You will hear a 'clunk clunk' sound!



**21**

Open the lid and remove the ring with the coin inside it. You will need to apply a little pressure so that the coin stays in the ring! The gold foil has now been wrapped around the base of the chocolate coin!



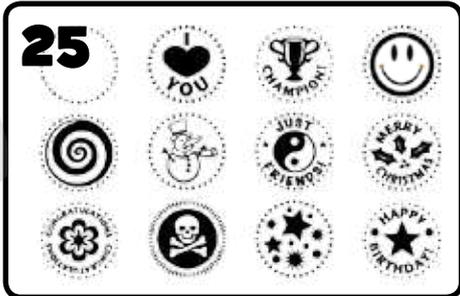
Repeat step 14 again and place another gold disc 'face down' as shown. Now place the chocolate coin (still inside its moulding ring) into the unit chocolate side down.



Close the lid and push down the foiling knob again.



Open the lid and pull out the ring and foil wrapped coin. You will see your first gold coin is completely wrapped on both sides. Keep the coin in the moulding ring and place to one side.



Look at these pictures to see the full selection of coin designs to choose from.



To start stamping - Choose two designs (one for each side) to stamp onto your first golden coin.



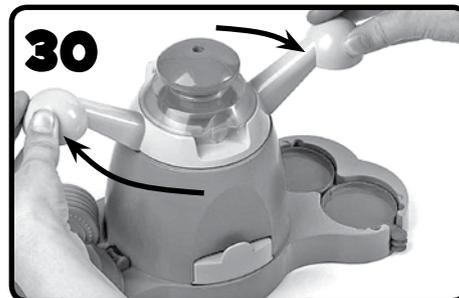
Open the yellow drawer at the bottom of the unit and place one of your chosen designs face up into the drawer. The design which is 'face up' will be magically transferred onto the coin or medal.



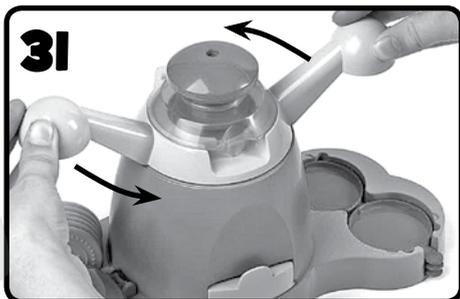
**28** Position your golden coin, still inside the moulding ring on top of the embossing disc, locating the ring in the grooves.



**29** Place the second embossing disc face down on top of the coin. The design which is 'face down' will be magically transferred onto your coin or medal. Close the drawer.



**30** Wind the yellow handle clockwise until it has clicked six times.



**31** Now unwind the yellow handle anti-clockwise at least three complete turns or until the drawer can be opened easily.

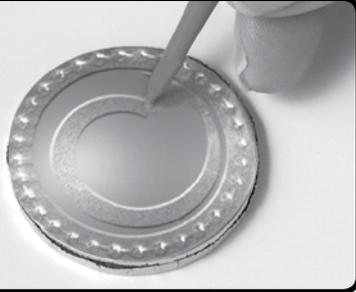


**32** Pull out the drawer and remove the top embossing disc. As if by magic you've now made your first golden coin or medal!



**33** Lift out the moulding ring and turn it over to see the other side of your coin.

**34**



You can also make your own designs by using the blank embossing disk included and the scribe tool to create a personalised picture or message, as shown above.

Use the net bags provided to store your golden medals and coins, or give them as gifts. Simply pop in some coins, cut a piece of golden elastic about 12cms in length, wrap it around the neck of the bag a few times and then tie in a knot.

When you've run out of golden foil you can use ordinary silver kitchen foil.

Approx. 6 gms of chocolate makes one coin.

If you need help or advice about any product in the John Adams range, please contact customer services on Tel: 01480 414361 or email [customerservices@johnadams.co.uk](mailto:customerservices@johnadams.co.uk)

**WARNING! Not suitable for children under 6 years of age. For use under adult supervision. Read the instructions before use. Follow them and keep them for reference. Keep this kit out of reach of children under 6 years old. Use protective clothing. Always clean the parts of the coin maker which come into contact with chocolate thoroughly, and the work surface to maintain a hygienic work area.**



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