

# **Fruit Dessert Maker**

## **INSTRUCTION MANUAL**



## IMPORTANT SAFEGUARDS

- Please read these instructions carefully before use.
- Keep present instructions for future references.
- Check that your mains voltage corresponds to that stated on the appliance.
- Only use the appliance for domestic purposes and household or similar applications such as:
  - staff kitchen areas, in shops, offices and other working environments;
  - By clients in hotels, motels and other residential type environments;
  - **Environment type like : • Farm Houses • Bed and Breakfast.**
- Only use the appliance in the way indicated in these instructions.
- Never use this unit near bathtub, shower, wash-hand basins or other containers with water.
- Never use this apparatus near water projections.
- Never use this apparatus with the wet hands.
- If, unfortunately the apparatus is wet, immediately withdraw the cord of the socket-outlet.
- Inform potential users of these instructions.
- Never leave the appliance unsupervised when in use.
- The appliance must be used only for its intended purpose. No responsibility can be taken for any possible damage caused by incorrect use or improper handling.
- Children and persons with disabilities are not always aware of the danger posed by the use of appliances.
- **Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.**

- ❑ **This appliance shall not be used by children. Keep the appliance and its cord out of reach of children.**
- ❑ **Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.**
- ❑ **Children shall not play with the appliance.**
- ❑ **Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.**
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- ❑ This device is not a toy, do not leave small children or people with disabilities to play with.
- ❑ In order to ensure your children's safety, please keep all packaging (plastic bags, boxes, polystyrene etc.) out of their reach.
- ❑ Caution ! Do not allow small children to play with the foil :  
**THERE IS A DANGER OF SUFFOCATION !**
- ❑ From time to time check the cord for damages. Never use the appliance if cord or appliance shows any signs of damage.
- ❑ Never immerse the appliance in water or any other liquid for any reason whatsoever.
- ❑ Never place it into the dishwasher.
- ❑ Never use the appliance near hot surfaces.
- ❑ Do not operate the appliance with a damaged cord or plug, or after the appliance has been damaged in any manner.
- ❑ If the supply cord or appliance is damaged,

- it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never use the appliance outside and always place it in a dry environment.
- Never use accessories, which are not recommended by the producer. They could constitute a danger to the user and risk to damage the appliance.
- Never use any other connector than the one provided.
- Never move the appliance by pulling the cord. Make sure the cord cannot get caught in any way.
- Never wind the cord around the appliance and do not bend it
- Ensure that the power cord does not come into contact with hot parts of this unit.
- Make sure the appliance has cooled down before cleaning and storing it.
- The temperature of accessible surfaces may be very high when the appliance is operating. Never touch these parts, of apparatus, to avoid burning itself.
- Make sure the appliance never comes into contact with flammable materials, such as curtains, cloth, etc...& the power cord and plug do not come in contact with water.
- Before cleaning, always unplug the appliance from the power supply and let it cool down.
- This appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Always place the unit on a flat surface. Ensure, also, not to cover the device and not to put anything on it.
- Always remove the plug from the wall socket when the appliance is not in use.

- ❑ When using an extension lead always make sure that the entire cable is unwound from the reel. Use solely CE approved extension leads. Input power must be at least 16A, 250V, 3000W.
- ❑ Incorrect operation and improper use can damage the appliance and cause injury to the user.
- ❑ Care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning
- ❑ This device, designed for home use, complies with standards relating to this type of product.
- ❑ The appliance must be used and rested on a table or flat & stable surface.
- ❑ The item must not be left unattended when it is connected to main supply.
- ❑ The item is not to be used, if it has been dropped or if there are visible signs of damage or if it is leaking.
- ❑ Regarding the instructions for cleaning, thanks to refer to the below paragraph of the manual.
- ❑ **Regarding the instructions for operating times, thanks to refer to the below paragraph of the manual.**
- ❑ This appliance is only intended for household use.

(\*) **Competent qualified person** : after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs.

- Do not operate the appliance continuously for more than 5 minutes.
- Allow engine to cool for 5 minutes before using again.
- After three cycles, let cool at least 30 minutes before using it again.
- Never place the fruits with their core in the device.



## GENERAL INFORMATION

The symbol "OPEN BOOK" means a recommendation to read important things contained in the record.

The symbol "BIN" crossed out, abbreviation WEEE (Waste of Electrical and Electronic Equipment) means that at the end of life, it should not be discarded with household waste, but filed to the sorting of the locality. Waste recovery can help preserve our environment.

The symbol "CE" is the guarantee of compliance with harmonized European standards, voluntary, reflecting the essential requirements into technical specifications. These standards are not mandatory but are guarantees of compliance with essential requirements.

The symbol ROHS (Restriction of use of some Hazardous Substances) on the Environmental Protection, certifies that for each of the five hazardous substances • Lead • Mercury • (hexavalent) chromium • products for protection against flames PBB and PBDE, the peak concentration is equal to or less than 0.1% of the weight of homogeneous material, and 0.01% for the 6th • cadmium.

The symbol "DOUBLE SQUARE" means a double insulated. A basic insulation and supplementary insulation. This device requires no connection to the mass of a protective conductor grounded. The materials are said : double insulation class II.

The symbol "TUB / SHOWER" crossed out means to never use the unit in a bathroom, a shower in or near water spray. (IP20 Minimum distance 3M.)

The symbol "GLASS / FORK" means that the device is compatible and can come into contact with foodstuffs.

The symbol "TRIMAN" indicates that the consumer is invited to dispose the product as part of a separate collection (eg recycling bin, waste, voluntary intake point).

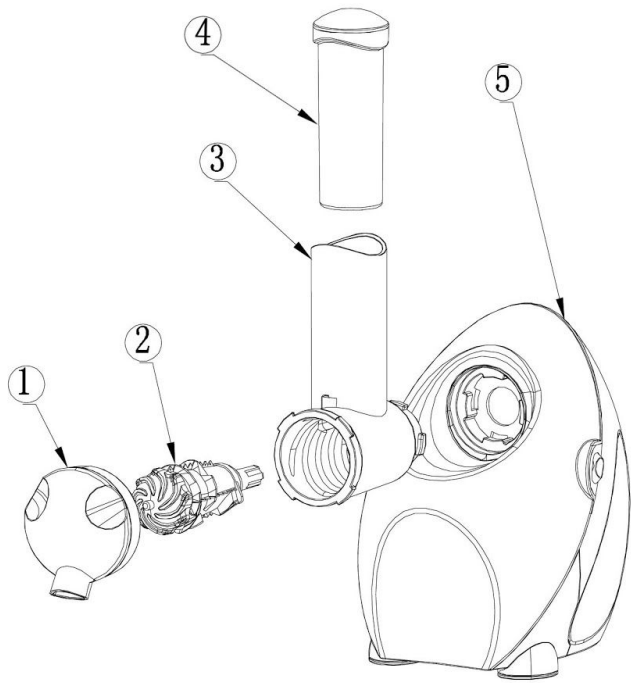


For more information : <http://www.quefairedemesdechets.fr>



## PARTS & ASSEMBLY

### PARTS



1. Dispenser

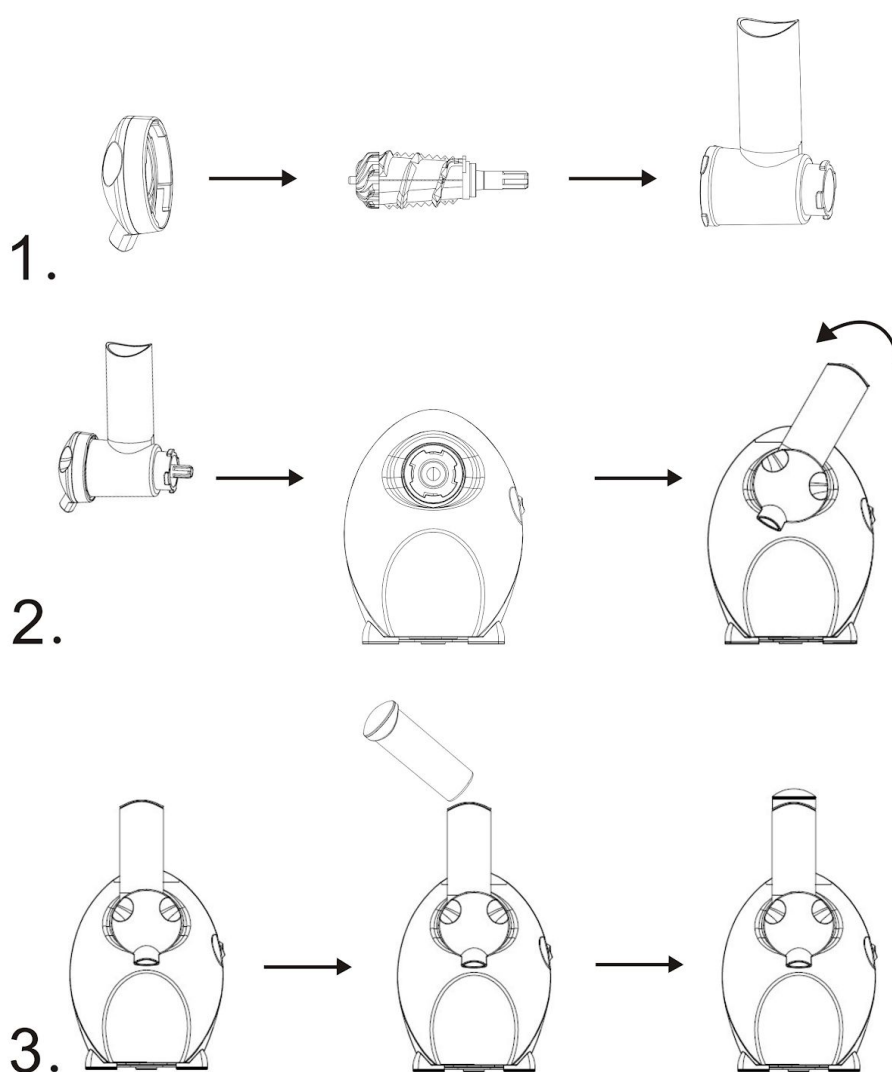
2. Grinder

3. Chute

4. Plunger

5. Base

## ASSEMBLY



1- Insert the Grinder into the Chute. Be sure the gasket is properly placed inside the Dispenser. Then, affix the Dispenser to the Chute by placing on the front and turning counterclockwise to lock.

2- Insert the tip of the Grinder into the base of the unit. Turn counterclockwise to lock the Chute assembly in place.

3- Insert the Plunger into the Chute.

## **FIRST USE**

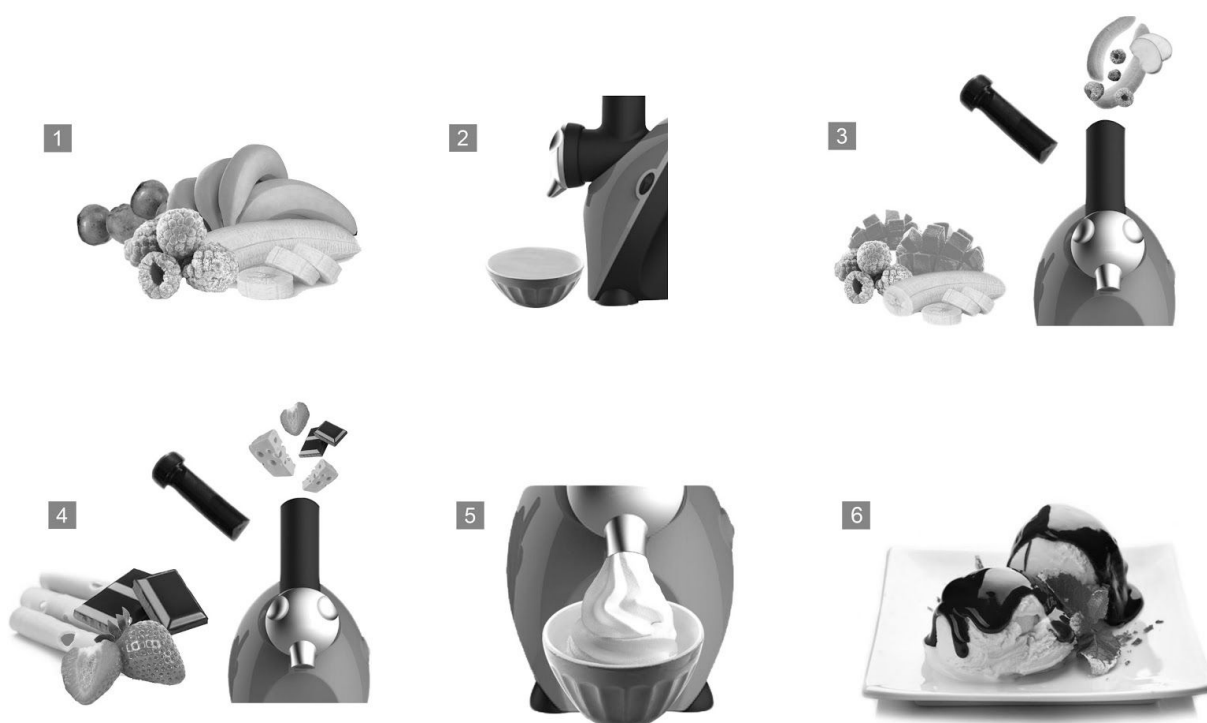
Before first use, remove the unit and all accessories carefully and paying attention to the sharp accessories.

Clean with soap and water, bowls and all accessories. Rinse and dry thoroughly. Clean the outside and inside of the machine cabinet with a damp cloth and wipe dry.

## USE

- Unroll the power cord completely.
- Check that the tension in force in the country where you are corresponds to that indicated on the apparatus.
- Connect the apparatus in a correct socket-outlet, (and connected to the ground if the unit is Class I), to avoid any danger.
- Disconnect the power source cable before any operation of cleaning of maintenance and accessories assembly.
- Never modify the appliance in anyway.

## HOW TO OPERATE



- 1- Freeze your desired fruit for 24 hours.
- 2- Plug in the unit and place a small bowl below the dispenser.
- 3- Remove the plunger from the Chute and insert frozen fruit, slowly into the top of the Chute. DO NOT overfill the Chute and turn the unit ON.
- 4- Repeat frozen chocolate or ice cube milk or frozen creamy.
- 5- Apply steady pressure on the Plunger to slowly press the contents down through the Chute. DO NOT apply too much force to the Plunger. Slowly and gently push the ingredients through.
- 6- The creamy frozen fruit mixture will dispense into your bowl. You may also choose to stir the frozen fruit before serving to ensure it is evenly mixed

7- For hard ice cream, please put into freezer for a period of time ( more than 1 hour). Then it will perfect to serve.

**DO NOT operate the unit continuously for more than 5 minutes. Allow the motor to rest for 5 minutes before using again. After three cycles, allow the unit to cool completely before using again.**

## INGREDIENTS

Fruit should be frozen for a minimum of 12 hours.

The following frozen fruits work best:

- **Berries:** strawberries, blueberries, blackberries, raspberries, cranberries
- **Bananas:** should be over-ripe and peeled before freezing;  
DO NOT freeze un-peeled bananas
- **Melon:** honeydew, cantaloupe, watermelon
- **Pineapple:** peeled, cored and cut into long, thin slices
- **Peaches, Pears, Apples, Mango**

If using a variety of fruits or berries per batch, add the different fruits alternately to allow them to mix properly and ensure proper consistency.

**DO NOT** place fruit with pits in the FRUIT DESSERT MAKER.

## CLEANING AND MAINTENANCE

Before cleaning, Always : switch off the appliance, disconnect the apparatus and let it cool.

Clean the outside of the apparatus with a sponge or slightly wet linen.

The parts (removable) in contact with food like plate, bowl, forks, Spatula etc. can be washed in hot water with sponge and soft detergent or put in the dishwasher.

Never plunge the apparatus in water or all other liquid !

Do not use abrasive cleaners, gritting, or metal brush or another cutting object.

## STORAGE

-Ensure the unit is completely cool and dry.

-Do not wrap the cord around the appliance, as this will cause damage.

-Keep the appliance in a cool, dry place and out of reach from children.

## GUARANTEE

Before being delivered, all our products are subjected to a rigorous control. This apparatus is guaranteed 24 months starting from the date of purchase by the consumer.

The documents in proof of guarantee are :

- The invoice and
- The filled and stamped warrantee plate (located on side or bottom of the gift box). Without these documents in proof, no free replacement, nor no free repair, can be carried out.

During the warranty period, we deal for free, the defects of the apparatus or the accessories, rising from a defect of materials or manufacture by repair or, replacement. The services within the framework of the guarantee do not involve any extension of the warranty period and does not give right to a new guarantee ! In the event of recourse to the guarantee, bring back the complete apparatus to your retailer, in its original packing, accompanied by the proofs of purchase.

The breakage of parts out of glass or plastic is, in all the cases, not warranted. Defects on the accessories or the wearing parts (for example: coals of engines, hooks, drive belts, remote control of replacement, teeth brushes of replacement, webs etc) as well as cleaning, maintenance or it replacement of wearing parts are not guaranteed and are thus to pay !

In the event of foreign intervention, the guarantee becomes null and void.

After flow of the warranty period, repairs can be carried out, against payment, by a specialized trade or a repair service.

## SPECIFICATIONS

Power supply	220-240V~ 50/60Hz
Power	150W
Norm	Class II

*The characteristics can change without preliminary preventing*

Always unplug the appliance before any cleaning or maintenance operation and accessories assembly.

in order to avoid any danger. In order to minimize the risks of electric shock, In the event of breakdown, not to open the case but to call upon a qualified technician for repairs.

This apparatus satisfied EC directives, it was controlled according to all the European current directives, like: electromagnetic compatibility (EMC) and low

tension (LVD). This apparatus was designed and manufactured in respect of the last safety regulations and technical specifications.

## RECIPES

<p><b>MINT CHOCOLATE CHIP</b>          Ingredients: 2 frozen ripe banana, 1 oz mint dark chocolate          1- Insert one frozen banana          2- Add 1 oz dark mint chocolate          3- Insert second frozen banana          4- Stir in bowl to combine</p>	<p><b>LEMON RASPBERRY</b>          Ingredient: 2 frozen ripe bananas, 1 tbsp lemon ( zest of one lemon), 1/2 cup frozen raspberries          1- Insert one frozen banana          2- Add 1 tbsp lemon zest          3- Add 1/2 cup frozen raspberries          4- Insert second frozen banana          5- Stir in bowl to combine</p>
<p><b>PERFECTLY PEACH</b>          Ingredients: 1/2 cup peaches, 1/4 cup frozen cantaloupe, 1/4 cup frozen cream          1- Insert 1/4 cup frozen cantaloupe          2- Add 1/8 frozen cream          3- Insert 1/2 cup peaches          4- Add 1/8 cup frozen cream</p>	<p><b>STRAWBERRY</b>          Ingredient: 2 cups frozen strawberry, 1/2 cup frozen cream, 1/2 cup ice cube milk          1- Insert one frozen strawberry          2- Add frozen creamy          3- Insert second strawberry          4- Add ice cube milk</p>
<p><b>BLACKBERRY VANILLA BEAN</b>          Ingredients: 2 vanilla beans, 3/4 cup frozen blackberries, 1/4 cup of pistachios (crushed), 1/4 cup frozen cream          1- Split 2 vanilla bean lengthwise and scrape seeds from vanilla bean          2- With a knife spread the vanilla seeds over blackberry          3- Insert half frozen blackberry          4- Add 1/4 cream          5- Insert remain half frozen blackberry          6- Add 1/4 cup pistachios</p>	<p><b>TROPICAL TEASE</b>          Ingredients: 1/2 cup frozen pineapple chunks, 1/2 cup frozen mango chunks, 1/4 cup shredded coconut, 1/4 cup frozen cream          1- Add 1/2 cup frozen pineapple          2- <b>Add 1/8 cup frozen cream</b>          3- Add 1/2 cup frozen mango chunks          4- Sprinkle shredded coconut on top of fruit dessert</p>



## TROUBLE SHOOTING

<b>Problem</b>	<b>Cause/Solution</b>
Soft-serve fruit mixture stops dispensing	The Chute may be clogged. Turn unit off IMMEDIATELY and unplug from electrical outlet. Remove the Dispenser by turning clockwise and take out the Grinder. Wipe clean and reassemble your fruit dessert maker
Fruit leak out of the Dispenser	Make sure the clear gasket is properly affixed inside the Dispenser
Ice cream come out is too soft	The fruit is not frozen enough, put in freezer for several hours

(BPA) Bisphenol A is used primarily as a monomer of epoxy resins (Polyepoxides lining inside certain tins, cans (main sources of exposure to humans) and polycarbonates.

**Imported by Sotech International  
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