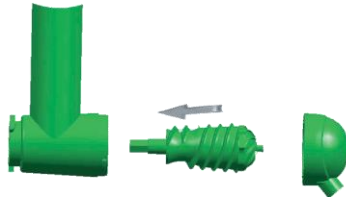


Assembly

1. Insert the Grinder into the Chute.



2. Be sure the gasket is properly placed inside the Dispenser. Then, fix the Dispenser to the Chute by placing it on the front and turning it counterclockwise to lock.

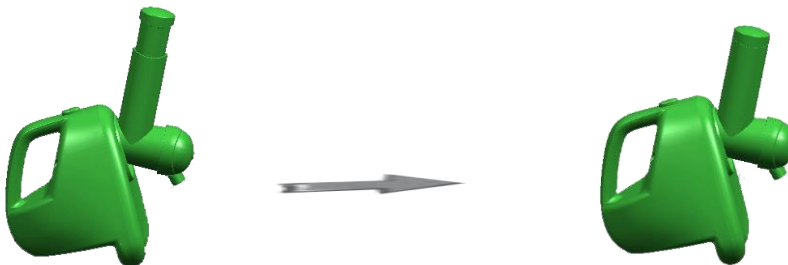


Turns counter clockwise to lock.

3. Insert the tip of the Grinder into the Base of the unit Turn counterclockwise to lock the Chute assembly in place. Make sure the Chute, Grinder and Dispenser are properly assembled and fixed to the Base.



4. Insert the Plunger into the Chute.



How to Operate

1. Freeze your desired fruit for 24 hours. Remove from freezer and allow to thaw slightly (approximately 15 minutes depending on the type of fruit).
2. Place a small bowl or serving dish on top of the Drip Tray directly below the Dispenser.
3. Remove the Plunger from the Chute and turn the unit ON.
4. Insert frozen fruit slowly into the top of the Chute. DO NOT overfill the Chute.
5. DO NOT place fruit with pits, honey or ice into the frozen fruit dessert maker
6. 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.
7. The creamy frozen fruit mixture will dispense into your bowl. If using more than one type of fruit per serving, add the different fruits alternately to allow them to mix properly. You may also choose to stir the frozen fruit before serving to ensure it is evenly mixed.
8. Repeat the process until you have created the amount of frozen fruit desired. If using spices, sugar or sugar substitute, you may add with the fruit
9. If the 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 the frozen fruit dessert maker.
10. NEVER try to force ingredients through the Chute if ingredients are not dispensing.
11. If a variety of fruits are used in one batch, stir the mixture to combine thoroughly. You may also mix honey into the prepared frozen fruit after it has dispensed into the bowl
12. Unplug unit from outlet when finished. Follow the directions in the Cleaning & Maintenance section to clean the machine.

Tips for good results:

The ingredients you use must be firm to get satisfactory results and avoid accumulation of food in the holder.

Do not use the appliance to grate or slice food that is too hard such as sugar or pieces of meat. Cut the food to make it easier to feed through the feeder tube.

Cleaning the Appliance

1. Always unplug the appliance before clearing the motor unit(A)
2. Do not immerse the unit, do not run it under water. Wipe the motor unit down with a damp cloth. dry it carefully
3. The holder(D),the cones(E) and can go in the dishwasher basket at the top using the “eco” or “LIGHT SOLT” programmer
4. Handle the cones with care because their blades are extremely sharp.
5. Should the plastic parts become stained with foodstuffs as carrots, rub them with a cloth dipped in a little cooking oil and then clean as usual.

Cleaning and Storing

Always unplug the appliance from the power supply before cleaning.
Simply wipe the motor unit clean with a moist cloth. Do not immerse the motor unit into water. Wash the feeder, plunger/pusher, cones in warm water.
Before storing, dry thoroughly all the parts.

CAUTION: The blades are sharp and therefore dangerous. Handle with caution.

Recycling

Your appliance is designed to operate for many years.

However, the day you plan to replace it, do not throw it away with normal household rubbish or in a landfill; take it to a suitable collection point.

Environment protection is always first!

Your appliance contains a lot of recoverable or recyclable material

Leave it at a local civic waste collection so that it can be recycled.

Technical Data:

Voltage: 120V~60Hz

Power: 150W