

Healthy

Frozen Dessert Maker

**giles &
posner®**

INSTRUCTION MANUAL

Please read all of the instructions carefully and retain for future reference.

Safety Instructions

When using electrical appliances, basic safety precautions should always be followed.

Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply.

Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.

Children should be supervised to ensure that they do not play with the appliance.

Unless they are older than 8 and supervised, children should not perform cleaning or user maintenance.

This appliance is not a toy.

This appliance contains no user serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm.

Keep the appliance and its power supply cord out of the reach of children.

Keep the appliance out of the reach of children when it is switched on or cooling down.

Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage.

Keep the appliance away from other heat emitting appliances.

Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance.

Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Frozen Dessert Maker from the mains power supply and check that it has fully cooled.

STEP 1: Wipe the Frozen Dessert Maker main unit with a soft, damp cloth and dry thoroughly.

STEP 2: Clean the plastic grinder in warm, soapy water, then rinse and dry thoroughly. Use a nonabrasive scourer if the food is difficult to remove. Do not immerse the Frozen Dessert Maker in water or any other liquid. Never use harsh or abrasive cleaning detergents or scourers to clean the Frozen Dessert Maker or its accessories, as this could damage the surface.

Note: The Frozen Dessert Maker should be cleaned after each use. The accessories are not suitable for dishwasher use.

Description of Parts



- | | |
|-----------------------------------|------------------|
| 1. Frozen Dessert Maker main unit | 5. Chute |
| 2. Tray | 6. Plunger |
| 3. Dispenser | 7. On/off switch |
| 4. Plastic grinder | |

Instructions for Use

Before First Use

STEP 1: Check that the Frozen Dessert Maker is switched off and unplugged from the mains power supply.

STEP 2: Wipe the Frozen Dessert Maker main unit with a soft, damp cloth and dry thoroughly. Do not immerse the Frozen Dessert Maker main unit in water or any other liquid.

Note: When using the Frozen Dessert Maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Frozen Dessert Maker.

Assembling the Frozen Dessert Maker

The Frozen Dessert Maker comes preassembled in two parts.

If disassembled due to cleaning, check that the Frozen Dessert Maker is dry, switched off and unplugged from the mains power supply before reassembling.

STEP 1: Insert the plastic grinder into the opening at the top of the chute so that the plastic grinder spindle sticks out of the chute.

STEP 2: Place the dispenser over the opening at the top of the chute, making sure the locking tabs on the dispenser are aligned with the locking tabs on the chute. Twist the dispenser in an anticlockwise direction to lock into place.

STEP 3: To attach the chute to the Frozen Dessert Maker main unit, align the locking tabs on the smaller end of the chute with the tabs on the Frozen Dessert Maker main unit and slide into position. Twist the chute anti clockwise to secure into position.

STEP 4: Slide the tray onto the opening at the top of the chute.

Using the Frozen Dessert Maker

STEP 1: Approx. 12 hours before making a frozen dessert, chop the ingredients into small pieces and place into the freezer to chill. Remove the ingredients from the freezer and allow to chill for 15 minutes before use.

STEP 2: Drop the frozen ingredients into chute, using the plunger to compress if necessary. Place a suitable vessel underneath the dispenser opening.

STEP 3: Plug in and switch on the Frozen Dessert Maker at the mains power supply. Switch on the Frozen Dessert Maker by pressing the on/off switch.

STEP 4: During the grinding process ingredients can be added via the chute, using the plunger to compress if necessary.

STEP 5: Once grinding is complete, turn off the Frozen Dessert Maker by pressing the on/off switch and then switch off and unplug from the mains power supply.

Warning: Max. continuous operation time is 2 minutes. Allow to cool for 4 minutes before using the Frozen Dessert Maker again.

Note: Do not operate the Frozen Dessert Maker without food in the chute.

Hints and Tips

1. Once frozen ingredients have been ground, place them back into the freezer until ready to serve.
2. Refrigerate any ice creams or sorbets beforehand to aid the grinding process.
3. Do not shake, puncture or heat the Frozen Fruit Maker, as this could cause damage.

Storage

Check that the Frozen Dessert Maker power unit is cool, clean and dry before storing in a cool, dry place.

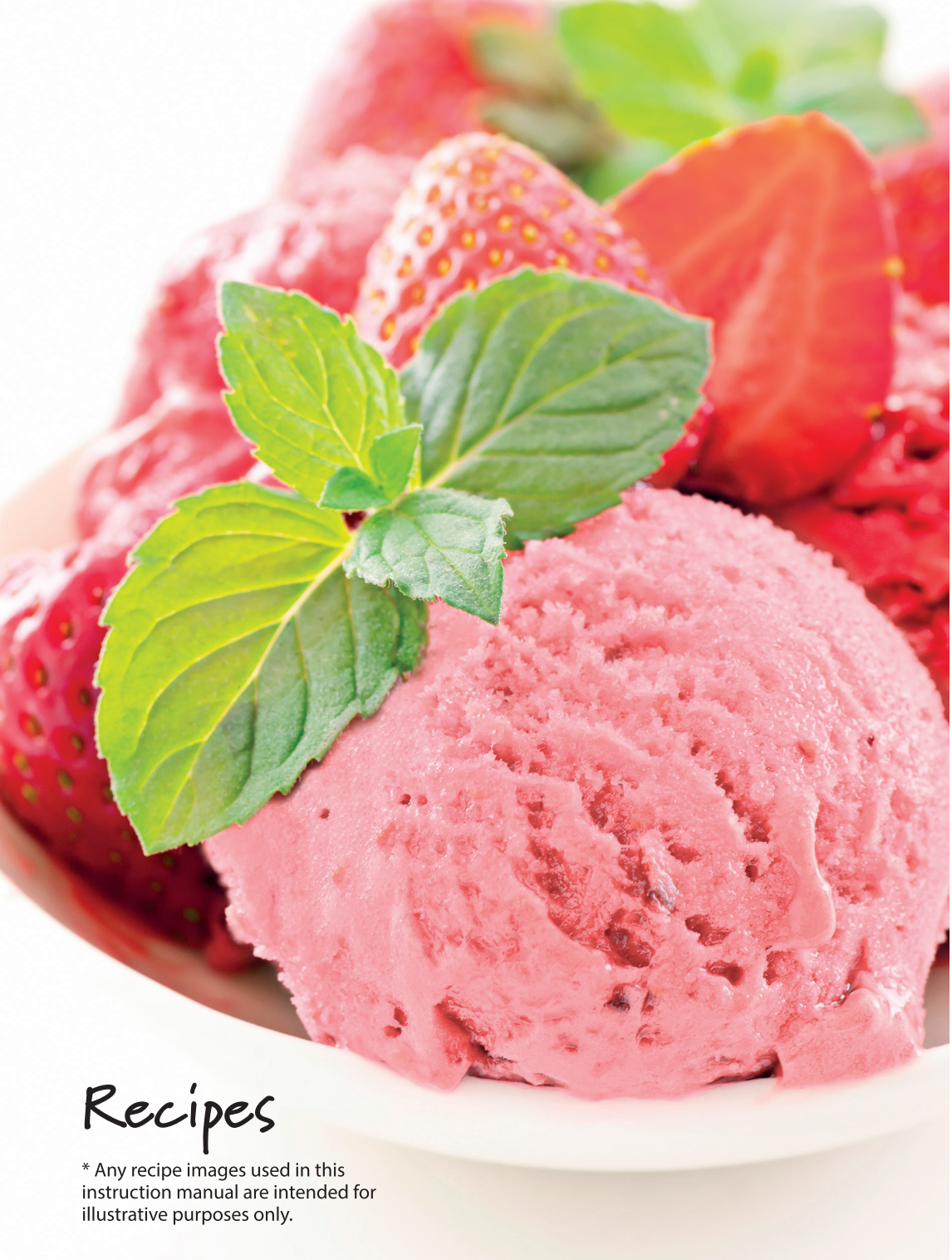
Never wrap the cord tightly around the Frozen Fruit Maker; wrap it loosely to avoid causing damage.

Specifications

Product code: EK4002G

Output: 250 W

Input: 220–240 V ~ 50/60 Hz



Recipes

* Any recipe images used in this instruction manual are intended for illustrative purposes only.

Berry Blast

Ingredients

2 strawberries
½ cup blueberries

¼ cup raspberries

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

Cranberry Pomegranates Slush

Ingredients

2 oranges (peeled and diced)
Seeds of 1 pomegranate

½ cup cranberries
2 tbsp sugar (optional)

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit and sugar (if using) into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Stir the mixture before and place in the freezer for approx. 20 minutes before serving.

Mint Chocolate Chip

Ingredients

1 ½ ripe bananas,
1 oz white chocolate

2 tbsp fresh mint

Method

Cut the bananas into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the frozen bananas, white chocolate and mint into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

Chocolate Hazelnut Dream

Ingredients

1 ½ ripe bananas	Chocolate sprinkles
2 tbsp chocolate hazelnut spread	

Method

Cut the bananas into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the frozen bananas and chocolate hazelnut spread into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Top with chocolate sprinkles and serve immediately.

Peach Melba Supreme

Ingredients

2 ripe bananas	¼ cup strawberries
1 peach	

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

Banana Cream Pie

Ingredients

2 ripe bananas	1 tsp vanilla extract
2 tbsp vanilla yoghurt	

Method

Cut the bananas into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the bananas, vanilla yoghurt and vanilla extract into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.



The Refresher

Ingredients

1 kiwi
1 cup green grapes

3 mint leaves

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit and mint leaves into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

Balsamic Strawberry Supreme

Ingredients

1 pint strawberries

1 tbsp balsamic reduction.

Method

Cut the strawberries into small pieces and place in the freezer for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit and balsamic reduction into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

Tropical Tease

Ingredients

½ cup pineapple
½ cup mango

¼ cup cream
¼ cup shredded coconut

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Also freeze the cream for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Place a suitable vessel underneath the dispenser opening then place the fruit and cream into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Sprinkle with shredded coconut and serve immediately.

Blackberry Vanilla Bean

Ingredients

2 vanilla beans
¾ cup blackberries

¼ cup pistachios
¼ cup cream

Method

Cut the fruit into small pieces and place in the freezer for approx. 12 hours. Also freeze the cream for approx. 12 hours. Once frozen, remove from the freezer and defrost for approx. 10–15 mins. Split the vanilla beans lengthways and scrape out the seeds. Using a knife, spread the vanilla bean seeds over the blackberries. Place a suitable vessel underneath the dispenser opening then put the vanilla blackberries, pistachios and cream into the Frozen Dessert Maker via the chute. Turn the Frozen Dessert Maker on using the on/off switch; the dessert will be dispensed. Serve immediately.

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at **www.gilesandposner.com**

Please have your delivery note to hand as details from it will be required.

If you wish to return this product please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

Guarantee

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Giles and Posner will provide a standard 12 month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc.

Please note that the above terms and conditions may be updated from time to time and we therefore recommend that you check these each time you revisit the website.

Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed out wheelie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.





Manufactured by:
UP Global Sourcing UK Ltd.,
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