



Frozen Drink Maker

USER CARE AND INSTRUCTION MANUAL

Thank you for purchasing the **RICARDO** frozen drink maker. Before using this product, please read the user care and instruction manual carefully.

IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be followed to prevent fire, electric shock, serious personal injury and/or property damage, including the following.

READ ALL INSTRUCTIONS CAREFULLY BEFORE FIRST USE.

- ::: This appliance is not a toy and should not be used by children. Keep appliance and its cord out of the reach of children and pets. Close adult supervision is necessary when any appliance is used near children.
- ::: Always place the appliance on a flat, stable and dry surface. Do not move the frozen drink maker while it is in use
- ::: Do not place the appliance on or near a hot gas or electric burner or in a heated oven or microwave oven.
- ::: This appliance is intended for household use only. Do not use outdoors.
- ::: **CAUTION:** The blades are sharp. Handle with care when removing, inserting or cleaning.
- ::: Avoid contact with moving parts to prevent personal injury or damage to the appliance.
- ::: Do not use the appliance for anything other than its intended use. Do not use attachments or accessories that are not recommended or sold by the manufacturer.
- ::: Do not use as a coffee, spice or meat grinder.
- ::: Do not use as a food processor.
- ::: The pitcher can withstand temperatures of up to 200 °F (95 °C). Do not blend hot liquids or food above this temperature.
- ::: Do not operate the appliance if empty.
- ::: Check pitcher for presence of foreign objects before using.
- ::: Be certain the lid and pitcher are securely locked in place before operating appliance. Do not attempt to remove the pitcher from the appliance until the blades have stopped rotating.
- ::: Do not operate the appliance for more than 1 minute continuously. Allow the appliance to rest 1 minute between each use.
- ::: Unplug the appliance and ensure the blades have stopped rotating before handling or attempting to clean.
- ::: Do not let the power cord touch hot surfaces or hang (over the edge of a table or counter).
- ::: Do not operate the appliance with a damaged cord or plug, after the appliance malfunctions or has been damaged in any manner. Do not attempt to repair this product yourself. If there is a problem, please call 1-866-226-9222.
- ::: To protect against electrical shock, never immerse the power cord, the plug, the motor body in water or other liquid.
- ::: Do not plug or unplug the product into/from the electrical outlet with wet hands.
- ::: Use the provided plug only.
- ::: Connect the power plug to an easily accessible outlet so that the appliance can be unplugged immediately in the event of an emergency.
- ::: The cord for this appliance should be plugged into a 120 V AC electrical wall outlet.

::: Do not leave the appliance unattended. Always unplug appliance from the electrical outlet when not in use. To unplug, grasp the plug and pull it from the electrical outlet. Never pull the cord.

::: The device must not be operated via an external timer or remote control.

SAVE THESE INSTRUCTIONS - FOR HOUSEHOLD USE ONLY

NOTES ON THE PLUG

For safety reasons, this appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug can only be inserted one way into the electrical outlet. If the plug does not fit correctly into the outlet, reverse the plug and insert into the outlet. If it still does not fit, contact a qualified electrician for further assistance. Do not attempt to modify the plug in any way.

NOTES ON THE CORD

A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use.

IF AN EXTENSION CORD IS USED:

The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.

If the appliance is of the grounded type, the extension cord should be a grounding type 3-wire cord.

The longer cord should be arranged so that it will not drape over a countertop or tabletop where it can be pulled on.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, the appliance may not operate properly. It should be plugged into a separate electrical circuit.

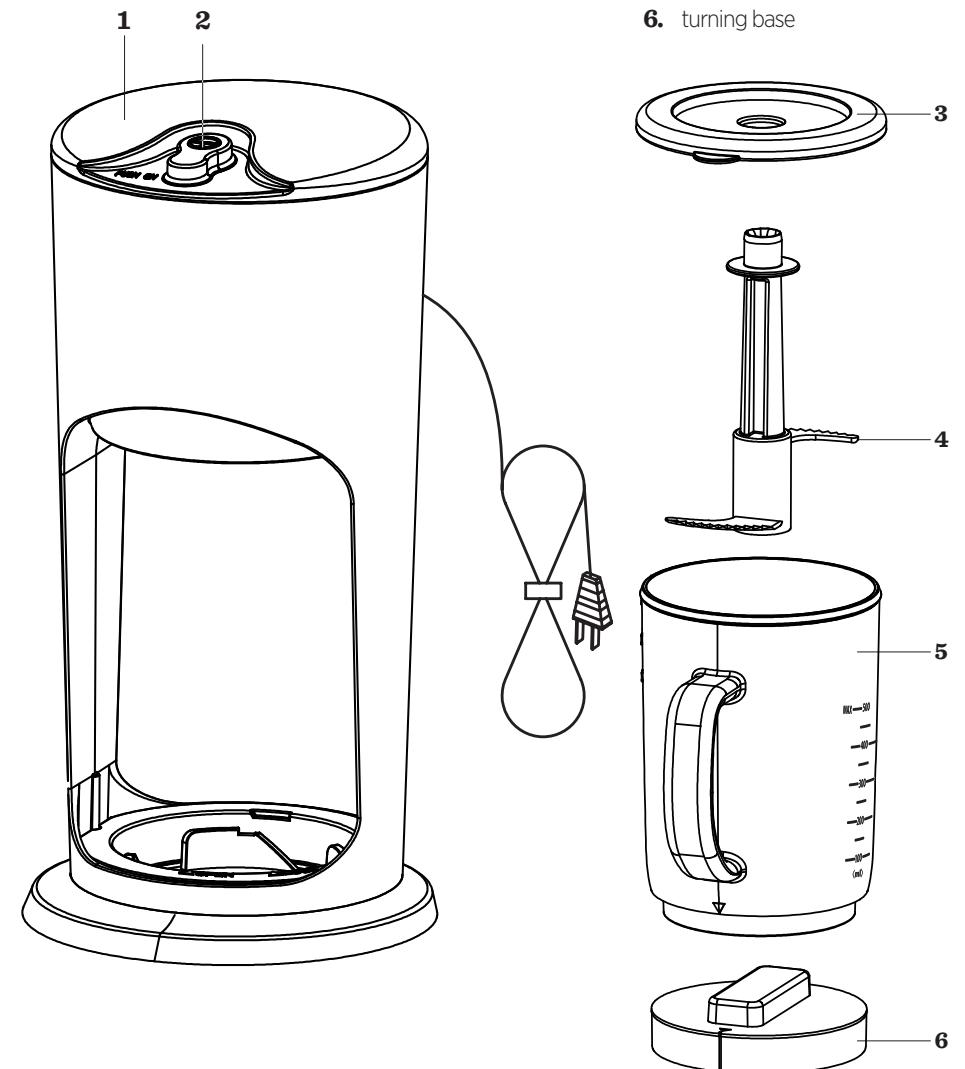
TECHNICAL DATA

Main voltage: 120V / Frequency: 60Hz / Power consumption: 260 watts

PARTS IDENTIFICATION

Product may vary slightly from diagram.

1. motor body
2. ON/OFF button
3. pitcher lid
4. stainless steel blades
5. Tritan pitcher
6. turning base

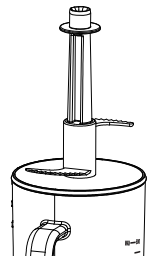


BEFORE FIRST USE

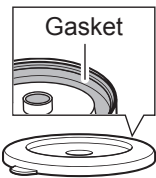
- 1- Read all instructions and important safeguards.
- 2- Remove all packaging materials and ensure that all items have been received in good condition.
- 3- Tear up all plastic bags as they can pose a risk to children.
- 4- Do not plug the appliance into an electrical outlet before it is ready to be used.
- 5- Wash all removable parts (lid, blades, pitcher and turning base) in hot soapy water or in the dishwasher and dry thoroughly.
- 6- Wipe the motor body with a soft damp cloth. Dry thoroughly. NEVER IMMERSE the motor body, the power cord, or the power plug in water or any liquid.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

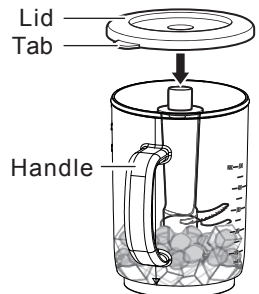
ASSEMBLING



- 1- Insert the blade onto the center piece of the Tritan pitcher.

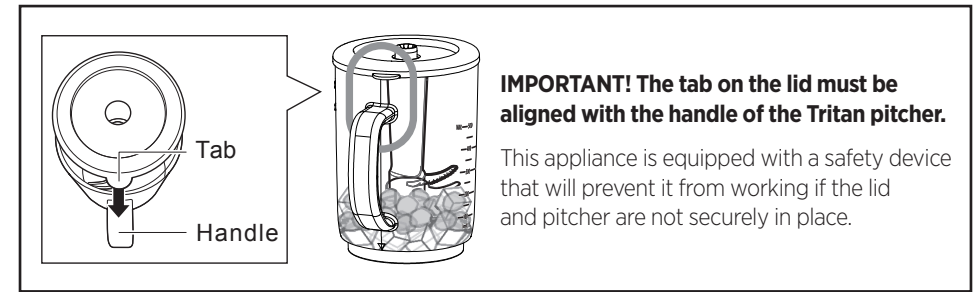


- 2- Before each use, always ensure the gasket is fully inserted into the groove on the lid.



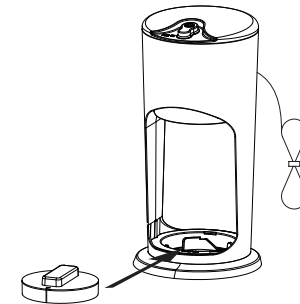
- 3- Place the lid onto the pitcher and press down firmly. You should feel and hear the lid click.

NOTE: The pitcher lid is not sealed. Tilting it will cause ingredients to spill.

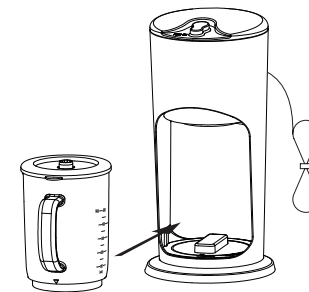


IMPORTANT! The tab on the lid must be aligned with the handle of the Tritan pitcher.

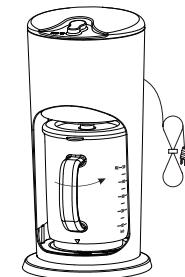
This appliance is equipped with a safety device that will prevent it from working if the lid and pitcher are not securely in place.



- 4- Place the turning base onto the motor body. Align the ▼ icon on the turning base with the “▲ OPEN” engraved on the motor body. Ensure the turning base is fully inserted.



- 5- Slide the pitcher onto the turning base..



- 6- Rotate the pitcher counterclockwise to lock in place aligning the handle with the “▲ LOCK” icon on the motor body.

NOTE: If you are not able to rotate the pitcher, check to ensure the tab on the lid is aligned with the pitcher handle.

To remove the pitcher, turn it clockwise to the “▲ OPEN” icon and pull out.

USING THE FROZEN DRINK MAKER

During first use of the appliance, smoke and/or a slight odour may occur from the appliance because of the initial warming process of the materials. This is normal and will quickly disappear. It will not recur after appliance has been used a few more times.

IMPORTANT!

- ::: Do not fill the pitcher over the MAX line. Overloading can strain the motor and cause irreversible damages.
 - ::: Use ice cubes of 1-inch (2 cm) or less.
 - ::: Do not blend more than 1 cup (250 ml) of ice cubes at a time.
 - ::: Cut fruits and vegetables into small pieces.
 - ::: Always add liquid to blend.
 - ::: Always place ingredients into pitcher in the following order: frozen ingredients (ice cubes, frozen fruits), fresh ingredients and liquids.
 - ::: If the blades stop spinning, unplug the appliance immediately. The content is too thick. Remove the pitcher and lid, add thin liquid to recipe.
 - ::: **Do not operate the appliance for more than 1 minute continuously.** Allow the appliance to rest 1 minute between each use.
 - ::: The appliance is equipped with a self protecting system which prevents damage to the motor in case of accidental overload and/or blockages. In those cases, the unit will automatically stop. If this occurs, unplug the cord and allow the appliance to cool down for 5 minutes before using it again.
- 1- Place the appliance on a flat, dry and stable surface.
 - 2- Insert the blade onto the center piece of the Tritan pitcher as described in the ASSEMBLING section.
 - 3- Add ice cubes then desired ingredients then liquids into the pitcher without exceeding the maximum (MAX) line.
 - 4- Close the lid and slide the pitcher onto the turning base. Turn the pitcher counterclockwise to securely lock in place aligning the handle with the "▲ LOCK" icon on the motor body.
 - 5- Plug the power cord into a 120V wall outlet.
 - 6- Press the ON/OFF button to start blending. When using ice or frozen fruits, do not blend continuously. Pulse the ON/OFF button a few times for shorts bursts.
 - 7- Once desired consistency is obtained, unplug the appliance from electrical outlet.
 - 8- Wait for the blades to stop rotating, then turn the pitcher clockwise to remove it from the motor base. Open the lid, carefully remove the blade, and pour out contents.

CLEANING

IMPORTANT: Unplug the appliance and ensure the motor has stopped completely before handling or attempting to clean.

- ::: DO NOT IMMERSE the motor body, the power cord or the power plug in water or any liquid.
- ::: Wipe motor body with a soft damp cloth. Dry thoroughly.
- ::: Wash all the detachable parts (pitcher, lid, blades and turning base) in warm, soapy water. Rinse and dry thoroughly. The detachable parts are dishwasher safe.
- ::: **CAUTION:** The blades are sharp, handle with care when cleaning.

NOTE: Do not use abrasive cleaners or scouring pads or any other object that could scratch.

STORAGE

Ensure all pieces are clean and dry before storing. Store appliance in a dry, clean place. Never wrap the cord tightly as this could place undue stress on the cord where it connects to the appliance, causing it to fray and break. Keep it loosely coiled.

2-YEAR LIMITED WARRANTY

This warranty covers any defects in materials and workmanship for a period of two (2) years from the date of the original purchase. Please retain your original receipt as a proof of the purchase date. Any complaints must be registered within the warranty period. The product will be repaired, replaced (parts or entire appliance) or refunded at our sole discretion. Shipping charges may apply.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product including failure to clean the product regularly, use for commercial purposes, accident, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than a **RICARDO** authorized service agent. Stains, discoloration and minor scratches on the outside of the appliance constitute normal use, do not affect performance and are not covered by this warranty.

For assistance or general information regarding this product and the warranty, please contact our customer service:

- ::: by e-mail: kitchenproducts@ricardocuisine.com
- ::: by phone: 1-866-226-9222



rainbow slush

PREPARATION 20 minutes
COOKING 4 minutes
COOLING 1 hour
SERVINGS 4

simple syrup

½ cup (105 g) sugar
 ½ cup (125 ml) water

slush

3 cups (750 ml) ice cubes
 1 cup (185 g) fresh mango, cut into pieces
 (about 1 large mango)
 1 cup (170 g) fresh strawberries, cut into pieces
 1 cup (175 g) green seedless grapes

simple syrup

1 In a small pot, heat the sugar and water just until the sugar has dissolved. Transfer into an airtight container and let cool. Cover and refrigerate for 1 hour or until completely chilled. The syrup will keep for 1 month in the refrigerator.

slush

2 In the frozen drink maker, crush 1 cup (250 ml) of the ice cubes with the mango and 2 tbsp (30 ml) of the simple syrup, pulsing a few times until the mixture is smooth. Pour into 4 glasses, each with at least 1 ¼-cup (310 ml) capacity. Refrigerate.

3 Rinse out the pitcher. Repeat the same steps as above with the strawberries, and then with the grapes.

4 Pour the strawberry slush over the mango slush in the glasses. Top with the grape slush. Serve immediately.

| NOTE | This simple syrup recipe is extremely useful. It can be used in a variety of cocktails or other slush recipes. Simple syrup can also be used to replace store-bought cane syrup.

citrus slush

PREPARATION 10 minutes
COOKING 8 minutes
COOLING 1 hour
SERVING 1

citrus syrup

¾ cup (160 g) sugar
 ½ cup (125 ml) orange juice
 2 tbsp (30 ml) lemon juice (see note)
 2 tbsp (30 ml) lime juice

slush

1 cup (250 ml) ice cubes
 ¼ cup (60 ml) citrus syrup, cold
 2 tbsp (30 ml) water, cold

citrus syrup

1 In a small pot, bring all of the ingredients to a boil. Simmer for 3 minutes. Transfer into an airtight container and let cool. Cover and refrigerate for 1 hour or until completely chilled. The syrup will keep for 1 month in the refrigerator (see note).

slush

2 In the frozen drink maker, crush the ice cubes with the citrus syrup and water, pulsing a few times until the mixture is smooth. Serve immediately.

| NOTE | To make a lemonade slush, use ½ cup (125 ml) lemon juice for the citrus syrup and omit both the orange and lime juice.

You will obtain enough syrup to make 4 servings of slush.





fruit slush

PREPARATION 5 minutes

SERVING 1

- 1 cup (250 ml) ice cubes
- ½ cup (75 ml) pineapple juice
- 2 tbsp (30 ml) store-bought raspberry or blackcurrant syrup

In the frozen drink maker, crush the ice cubes with the juice and syrup, pulsing a few times until the mixture is smooth. Serve immediately.

| NOTE | Have fun with your flavours: try out different types of juice (apple, orange) and syrup (lime, lemon).

cosmo slush

PREPARATION 10 minutes

FREEZING 8 hours

COOKING 5 minutes

COOLING 1 hour

SERVING 1

cranberry ice cubes

- 3 cups (750 ml) cranberry juice

cosmo syrup

- ½ cup (125 ml) cranberry juice

- ½ cup (105 g) sugar

- ½ cup (125 ml) vodka

- ¼ cup (60 ml) Triple Sec

- 2 tbsp (30 ml) lime juice

cranberry ice cubes

1 Pour the cranberry juice into ice cube trays. Freeze for at least 8 hours (see note).

cosmo syrup

2 In a small pot, bring the cranberry juice and sugar to a boil just until the sugar has dissolved. Transfer into an airtight container and let cool. Cover and refrigerate for 1 hour or until completely chilled.

3 Add the vodka, Triple Sec and lime juice to the container of chilled syrup. Mix well. The syrup will keep for 1 month in the refrigerator (see note).

slush

4 In the frozen drink maker, crush one-quarter of the cranberry ice cubes with 6 tbsp (90 ml) of the cosmo syrup, pulsing a few times until the mixture is smooth. Serve immediately.

| NOTE | Once frozen, the cranberry ice cubes can be unmoulded and kept in an airtight container in the freezer.

You will obtain enough ice cubes and syrup to prepare 4 servings of slush.





sangria slush

PREPARATION 5 minutes

SERVING 1

1 cup (140 g) frozen strawberries (see note)

½ cup (75 ml) white or rosé wine

1 tbsp (15 ml) cane syrup

In the frozen drink maker, crush the strawberries with the wine and syrup, pulsing a few times until the mixture is smooth. Serve immediately.

[NOTE] The strawberries can be replaced with another frozen fruit of your choice or a mix of frozen fruits, such as raspberries, mangoes, cherries, etc.

FOR RECIPES AND ADVICE:

RICARDO
cuisine.com