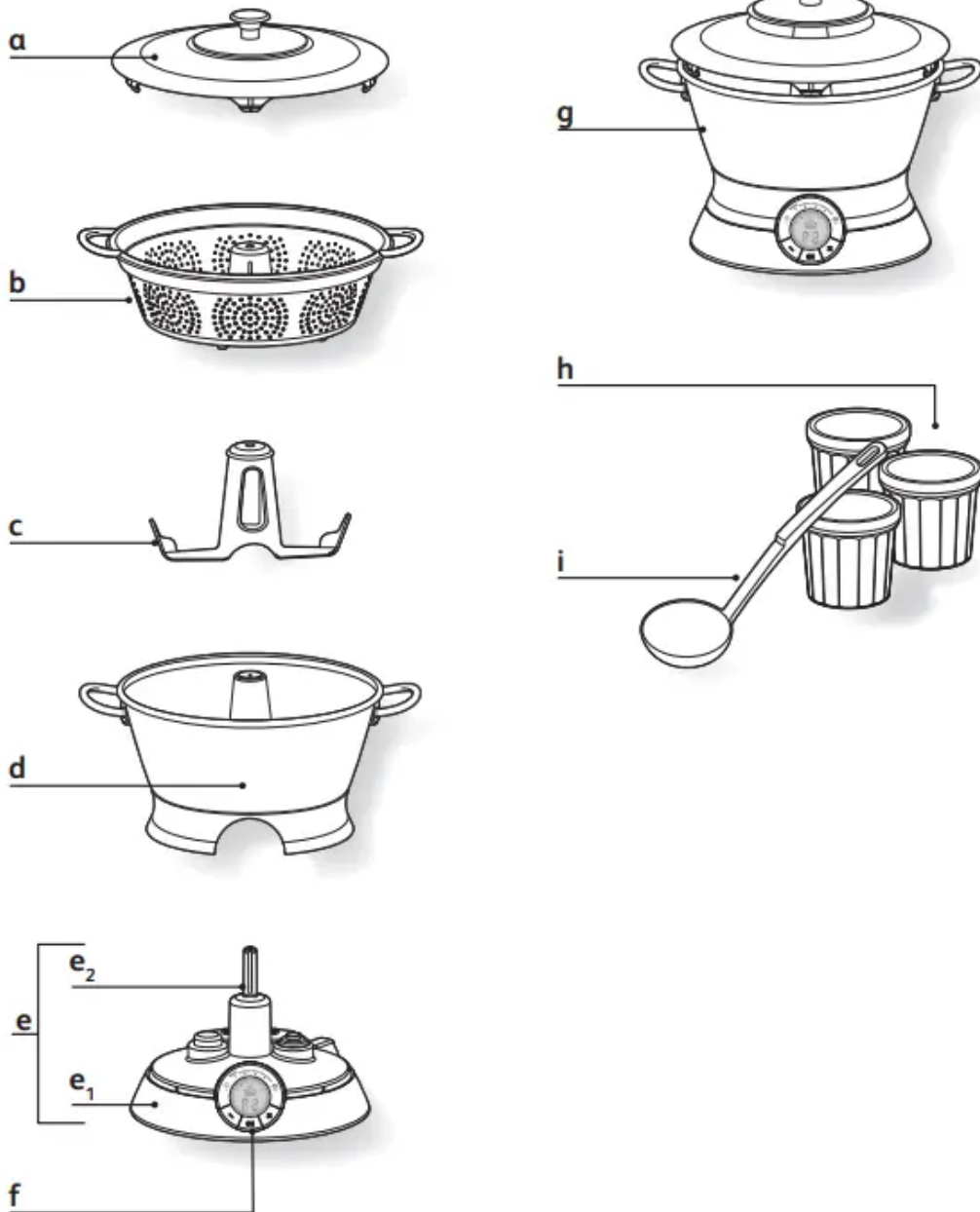


Description



- a** Lid with steam diffuser knob (dual position)
Open -to release steam when lid resting on paddle
Closed -to retain steam when lid resting on strainer)
- b** Strainer
- c** Paddle
- d** Non-stick bowl with maximum filling level mark
- e** Motor unit (e|1) with drive spindle (e|2)
- f** Control panel
- g** Lid in steam release position

h 3 jam jars with 3 lids

i Ladle



fig. 1

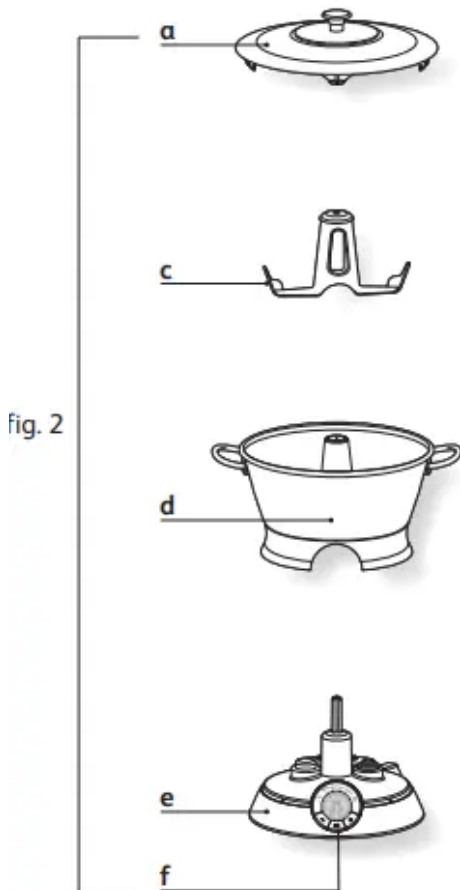


fig. 2

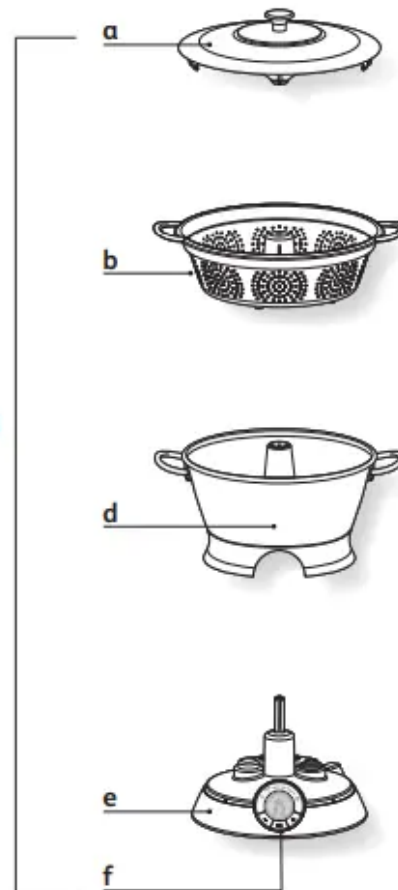


fig. 3

Figure 1: maximum filling level of bowl

Figure 2: assembly when making preserves or desserts (programmes P2, P3, P4, P5)

Figure 3: assembly when extracting juice (programme P1) and making jelly (programme P1)



Use

Fitting the knob onto the lid

- Remove the screw from the knob, fit the knob onto the lid and tighten the screw into the knob from the underside of the lid.

Fitting the bowl

- Place the bowl on the motor unit. The bowl must be positioned correctly on the motor unit so that it can operate.

Positioning the paddle and the lid

- Fit the paddle on the central tube in the non-stick bowl, checking that it is completely lowered.
- Put the lid on the bowl. To prepare preserves/desserts (fig.g), the steam diffuser must be up in the open position.

Do not fill above the maximum level mark in the bowl (two raised lines) to avoid any overflows during cooking, as certain fruits swell up and froth significantly during cooking.

Important to Note

- The appliance is designed to detect boiling: it only starts the countdown when boiling point is reached.
- The lid has two steam outlets under the knob. When operating, do not place your hand above these outlets.
- The longest cooking cycle is one and a half hours. This is considerably longer than the time required for any cooking preparations.
- Take extreme care when removing the lid as hot steam escapes from the jam and hot condensed water may form under the lid which can cause scalds.
- If an error message is displayed on the screen (E2, E3, E4), the appliance has detected a problem:
 - **E2** : no ingredients in the bowl.
 - **E3** or **E4**: internal problem in the appliance.
- To clear the error message, unplug the appliance for at least 30 seconds and then plug it in again. If the problem continues contact an Authorised Service Centre.
- If the bowl symbol flashes on the screen and you cannot move onto the next step, this means that the motor unit has not detected the bowl. Try refitting the bowl. If the fault persists, your appliance has a defect. Contact an Authorised Service Centre. • Your appliance is fitted with a device to protect against overheating in the event of a problem occurring during use (preparation that is too dry, etc.). In this case, the appliance will

stop operating and sound an alarm. Unplug it, discard the ingredients and clean it, and your appliance will be ready to use again.

- Before using for the first time, wash all the parts in contact with food, as well as the lid.
- Do not use an abrasive scourer to clean the lid or non-stick interior to avoid damaging the surface.
- If you usually cut up the ingredients before making jam, do not chop, cut or use a hand blender inside the bowl as this will damage the non-stick interior.
- If you usually soak the fruit in alcohol or fruit syrup, such as grenadine, before making jams, do not use the Vitafruit bowl to do this.
- Before putting your jam, jelly or marmalade into jars, some fruits may need to be skimmed with a metal slotted spoon to remove any scum.
- After using your jam maker, wait for 30 minutes before making another preparation.
- After prolonged use fine hairline marks on the interior may be noticeable, caused by the sugar being stirred in the bowl. This is normal and does not affect the non-stick performance.

Auto clean (P6)

The lid, strainer and paddle are all dishwasher safe. Warning: On the Auto-clean programme water gets hot. Take care when handling the bowl to avoid scalds. The drive spindle (e2) is non-removable. If it becomes dirty, unplug the appliance and wipe the drive spindle with a damp cloth.

This programme is for pre-washing the bowl. Select the Auto clean programme using the + and - buttons.

- Fill the bowl to $\frac{3}{4}$ full with cold water and a little washing-up liquid.
- Select programme P6 then start the pre-washing by pressing the OK button.
- When the cycle is complete, the appliance will stop and beep. Press OK to stop the beeping sound.
- Using oven gloves to protect your hands, carefully remove the bowl and take to the sink. Loosen any sticky residue on the sides of the bowl and paddle with a long handled washing-up brush. Empty out the hot water.
- Rinse the bowl under the tap (do not use an abrasive scourer to clean the lid interior or exterior).

The programmes

Control panel



- **P1** Juice extraction
- **P2** Vital
- **P3** Tradition
- **P4** Quick
- **P5** Desserts (labelled in French as Entremets)
- **P6** Auto clean

YOUR APPLIANCE HAS 3 BUTTONS AND A DIGITAL DISPLAY SCREEN

- When you plug in your appliance, first select the programme you wish to use.
- To select a programme, press the and buttons to move the arrow so that it is aligned with the desired programme. Then validate the programme using the OK button.
- The appliance starts operating. If the screen flashes, this means that the appliance is waiting for information: programme the time using the + and - buttons. Validate by pressing the OK button.
- When the programme is running, you can stop the appliance at any time by pressing the OK button.
- If you have selected the wrong programme, or if you wish to exit a programme at the end of the cycle, press the OK button again and hold down for a few seconds to return to the "select programme" menu.

The different programmes

P1 - Juice extraction: your appliance allows you to extract the juice from fruits by steam cooking. (Maximum extraction time: 1 1/2 hours)

P2 - Vital: this programme allows you to make jams and jelly with a reduced sugar content. The jam is made in 2 stages; first sugar, water and lemon are made into a syrup and secondly the fruit is added and boiled until cooked. (Maximum cooking time: 1 1/2 hours)

P3 - Tradition : this programme allows you to make traditional jams, jelly and marmalade. (Maximum cooking time: 1 1/2 hours)

P4 - Quick : this programme allows you to make jams quickly with the addition of jam sugar which has added pectin. The Quick programme is not recommended for making jelly. (Maximum cooking time 1 hour)

P5 - Desserts labelled Entremets: this programme is especially for making desserts such as rice pudding. Also used for making chutney and precooking some fruit such as oranges for marmalade making. (Maximum cooking time: 1 1/2 hours)

P6 - Auto Clean: this programme allows you to pre-wash the bowl. (Auto Clean time: 12 min)

Jam with reduced sugar content

Vital programme (P2)

1. Prepare the fruits according to the recipe chosen.
2. In the bowl (fitted with the paddle) place the sugar (refer to the recipe for the quantities required), 150 ml of water and $\frac{1}{4}$ of an unwaxed lemon with its peel on. Fit the lid.
3. Select the Vital programme P2 using the + and – buttons.
4. Press the OK button to start cooking the syrup (granulated sugar + water + lemon). The display shows "--". Do not add the fruit.
5. When the appliance beeps (after around 15 to 20 minutes), press OK. Add the fruit and any other ingredients from the recipe.
6. Programme the cooking time for the recipe using the + and – buttons and validate by pressing the OK button. When the contents reach boiling temperature, after about 10 minutes, the timer starts to countdown and the cooking time begins.
7. When cooking is complete, the jam maker stops and beeps. Press OK to stop it beeping.
8. Test to see if the jam is cooked (see page 19).
9. While the jam is still hot, put the jam in the sterilized jars (see the frequently asked questions in the recipe book about sterilizing jars) using the ladle supplied, then tighten the metal lid. Alternatively, seal with wax coated jam papers and cellophane covers straightaway. If using metal lids, immediately after filling invert the jar and leave to cool upside down for a better seal and to improve the storage time.
10. If the test is not OK, the jam needs to be cooked for longer. Increase the cooking time using the + and - buttons. Press OK to start cooking again. Return to step 7 and follow the instructions.

Traditional jam - Tradition programme (P3)

1. Prepare the fruits according to the recipe chosen.
2. In the bowl (fitted with the paddle) place the granulated sugar, fruit and other ingredients (refer to the recipe for the quantities required) and 200 ml of water. Fit the lid.
3. Select the Tradition programme P3 using the + and – buttons and validate by pressing the OK button.
4. Programme the cooking time for the recipe using the + and – buttons and validate by pressing the OK button.
5. When cooking is complete, the jam maker stops and beeps. Press OK to stop it beeping.
6. Test to see if the jam is cooked (see recipe book on how to sterilize jars).
7. If the test is OK, while the jam is still hot, ladle the jam into sterilized jars (see recipe book about how to sterilize jars) , then tighten the metal lid. Alternatively, seal with wax coated jam papers and cellophane covers straightaway. If using metal lids, immediately

after filling invert the jar and leave to cool upside down for a better seal and to improve the storage time.

8. If the test is not OK, the jam needs to be cooked for longer. Increase the cooking time using the + and – buttons. Press OK to start cooking again. Return to step 5 and follow the instructions.

Quick jam - Quick programme (P4)

1. Prepare the fruits according to the recipe chosen.
2. In the bowl (fitted with the paddle) place the fruit cut into pieces (refer to the recipe for the quantities required) and 200 ml of water. Fit the lid.
3. Select the Quick programme P4 using the + and – buttons and validate by pressing the OK button.
4. Programme the pre-cooking time for the recipe using the + and – buttons and validate by pressing the OK button.
5. When pre-cooking is complete, the jam maker stops and beeps. Press OK to stop it beeping.
6. Add the jam sugar to the bowl (refer to the recipe for the quantities required) and press the OK button.
7. The 7-minute cycle is programmed automatically and is displayed. You can increase or reduce this time using the + and – buttons. Start the cooking cycle using the OK button.
8. When cooking is complete, the jam maker stops and beeps. Press OK to stop it beeping.
9. Test to see if the jam is cooked.
10. If the test is OK, while the jam is still hot, ladle the jam into sterilized jars (see recipe book on how to sterilize jars) , then tighten the metal lid. Alternatively, seal with wax coated jam papers and cellophane covers straightaway. If using metal lids, immediately after filling invert the jar and leave to cool upside down for a better seal and to improve the storage time.
11. If the test is not OK, the jam needs to be cooked for longer. Increase the cooking time using the + and – buttons. Press OK to start cooking again. Return to step 8 and follow the instructions.

Jelly with reduced sugar content Juice extraction programme (P1) + Vital programme (P2)

IMPORTANT: the recommended quantity of sugar in the recipes is for 1 litre of extracted juice, therefore the amount of sugar needs to be adjusted in proportion to the quantity of juice extracted. For example if you have less than 1 litre, then use less sugar than stated in the recipe and conversely if you have more than 1 litre, use more sugar than stated in the recipe.

1. Prepare the fruits according to the recipe chosen.
2. Add 750 ml of cold water to the bowl (without the paddle).

3. Fit the strainer with the fruit inside into the bowl (refer to the recipe for the quantities required) then fit the lid.
4. Select the Juice Extraction programme P1 using the + and – buttons and validate by pressing the OK button.
5. Programme the extraction time for the recipe using the + and – buttons and validate by pressing the OK button.
6. When the extraction time is complete, the jam maker stops and beeps. Press OK to stop it beeping.
7. If you wish to continue the extraction, you can add time using the + and – buttons and validate by pressing the OK button.
8. During extraction and when you consider that the extraction is complete, you can stir and press the fruit with the ladle to extract the maximum amount of the juice. Discard the fruit in the strainer unless being used in the recipe.
9. Pour the juice into a measuring jug and retain.
10. Measure or weigh the quantity of juice extracted in order to use the correct quantity of granulated sugar in the recipe.
11. In the bowl (fitted with the paddle) add the sugar (refer to the recipe for the quantities required), 150 ml of water and $\frac{1}{4}$ of an unwaxed lemon with its peel on. Do not fit the lid to increase evaporation.
12. Select the Vital programme P2 using the + and – buttons.
13. Press the OK button to start cooking. The display shows "– –". Do not add the extracted juice.
14. When the appliance beeps (after about 15 - 20 minutes), press OK. Add the juice for the extraction and any other ingredients from the recipe.
15. Programme the cooking time for the recipe using the + and – buttons and validate by pressing the OK button.
16. When the extraction time has finished, the jam maker stops and beeps. Press OK to stop it beeping.
17. Test to see if the jam is cooked
18. If the test is OK, while the jelly is still hot, ladle the jelly into sterilized jars (see recipe book on how to sterilize jars) , then tighten the metal lid. Alternatively, seal with wax coated jam papers and cellophane covers straightaway. If using metal lids, immediately after filling invert the jar and leave to cool upside down for a better seal and to improve the storage time.
19. If the test is not OK, the jelly needs to be cooked for longer. Increase the cooking time using the + and – buttons. Press OK to start cooking again. Return to step 16 and follow the instructions

Traditional jelly Juice extraction programme (P1) + Tradition programme (P3)

IMPORTANT: the recommended quantity of sugar in the recipes is for 1 litre of extracted juice, therefore the amount of sugar needs to be adjusted in proportion to the quantity of juice extracted. For example if you have less than 1 litre, then use less sugar than stated in the recipe and conversely if you have more than 1 litre, use more sugar than stated in the recipe.

1. Prepare the fruits according to the recipe chosen.
2. Add 750 ml of cold water to the bowl (without the paddle).
3. Fit the strainer with the fruit inside into the bowl (refer to the recipe for the quantities required) then fit the lid.
4. Select the Juice Extraction programme P1 using the + and – buttons and validate by pressing the OK button.
5. Programme the extraction time for the recipe using the + and – buttons and validate by pressing the OK button.
6. When the extraction time is complete, the jam maker stops and beeps. Press OK to stop it beeping.
7. If you wish to continue the extraction, you can add time using the + and – buttons and validate by pressing the OK button.
8. During extraction and when you consider that the extraction is complete, you can stir and press the fruit with the ladle to extract the maximum amount of the juice. Remove the fruits from the strainer.
9. Pour the juice into a measuring jug and retain.
10. Measure or weigh the quantity of juice extracted in order to use the correct quantity of granulated sugar in the recipe.
11. in the bowl (fitted with the paddle) add the sugar (refer to the recipe for the quantities required) and the juice. Do not fit the lid to increase evaporation.
12. Select the Tradition programme P3 using the + and – buttons and validate by pressing the OK button.
13. Programme the cooking time for the recipe using the + and – buttons and validate by pressing the OK button.
14. When the cooking time has finished, the jam maker stops and beeps. Press OK to stop it beeping.
15. Test to see if the jelly is cooked
16. If the test is OK, while the jelly is still hot, ladle the jelly into sterilized jars (see recipe book on how to sterilize jars) , then tighten the metal lid. Alternatively, seal with wax coated jam papers and cellophane covers straightaway. If using metal lids, immediately

after filling invert the jar and leave to cool upside down for a better seal and to improve the storage time.

17. If the test is not OK, the jelly needs to be cooked for longer. Increase the cooking time using the + and – buttons. Press OK to start cooking again. Return to step 14 and follow the instructions.

Desserts - Desserts programme (P5) (labelled Entremets)

1. Place the ingredients into the bowl fitted with the paddle (refer to the recipe for the quantities required) then fit the lid.
2. Select the Desserts programme P5 (labelled Entremets) using the + and – buttons and validate by pressing the OK button.
3. Programme the cooking time for the recipe using the + and – buttons and validate by pressing the OK button.
4. When the cooking time is complete, the jam maker stops and beeps. Press OK to stop it beeping.
5. If you wish to continue the cooking, you can add time using the + and – buttons and validate by pressing the OK button. Return then to step 4.

Testing for a set for jam/jelly/marmalade

This test allows you to determine how the jam, jelly or marmalade will set and its final consistency.

- Place 1 teaspoon of hot mixture onto a cold saucer and allow to cool for 2 minutes.
- Push the surface with your fingertip, and if the surface wrinkles, setting point is reached. If not, cook for an extra 5 minute and re-test.
- Alternatively, remove some hot mixture with a wooden spoon, then after 2 seconds tilt it so that the jam drips. If the jam is set, the drops run together to form large flakes which break off sharply.

Tips when making preserves

- When preparing fruit, cut them into quite small pieces.
- When making jam and jelly, taste the fruit to assess its sweetness and adjust the quantity of sugar if necessary.
- When programming the cooking time of the preserve, programme the recommended time and then add extra time if the preserve is too runny after the setting test. We advise retesting in 5-minute intervals.
- You can find answers to questions frequently asked by consumers, in the recipe book supplied with the Vitafruit jam maker in the section “Frequently Asked Questions”.

Frequently Asked Questions

If I don't have fresh fruit, can I use frozen fruit instead?

You can use frozen fruit but it is preferable to defrost it first before putting it into the jam maker. If you do not defrost them beforehand, this will increase the length of the cooking cycle by about 5 to 10 minutes, but check for a set after the normal cooking time to see if the preserve is ready. It is normal when using frozen fruits for the paddle to stop turning for a while, but as the fruit thaws it will soon turn freely.

In compliance with European regulations, good quality, ripe frozen fruit is frozen the day it is picked.

Current freezing techniques allow the vitamins and flavours to be conserved.

What are the maximum and the minimum quantities of fruit I can cook in the jam maker?

1kg of fruit is the maximum quantity of fruit recommended to avoid overflows.

Also, you must never exceed the maximum filling level mark (see the ridged line marked on the inside of the bowl).

For the minimum quantity, we recommend not less than 500 g of fruit. The recipes for 1 kg of fruit can be reduced by half, but the cooking time should be reduced by about 5 to 10 minutes.

After setting the cooking time it does not count down?

This is normal. The cooking time does not count down until the contents of the bowl reach the required boiling temperature. This can take up to 15 minutes.

If I press the wrong button on the control panel, how can I return to the previous step?

You can clear the system by pressing the OK button for 3 seconds and then selecting the correct programme.

If I press the wrong button during the Vital programme, what can I do?

If you have made a mistake when making the syrup, you can clear the system by pressing the OK button for 3 seconds and then start preparing the syrup again.

If you have made a mistake during the second step of the programme, which is to say when cooking the jam (once you have already added the fruits or the juice), clear the system by pressing the OK button for 3 seconds. Start the cooking time again but with the Tradition programme P3 (if you set the Vital programme, when you clear this it returns to the start of the programme, which is to say cooking the syrup, the step which has already been completed).

Which types of sugar can I use?

White caster, granulated or jam sugars can be used. Do not use brown sugar (as it will cause the jam to ferment), diet sugar, low-calorie sugar or artificial sweeteners.

Why does rice pudding burn and stick to the bottom of the bowl?

Follow the recipe and only add the sugar at the end when cooking is complete. It is normal for thin, brown skin to caramelize on the base of the bowl. To avoid cooking the rice for too long use Arborio risotto rice instead of pudding rice.

How does the lid of the jam maker work?

It has been specially designed to remain in the raised position to allow the water to evaporate while the jam cooks (the centre of the lid rests on the rotor blade).

However, it is hermetically sealed during the Juice Extraction programme (when it is placed on the strainer).

Do not use the lid when cooking jelly in order to help the evaporation of the water.

When using the Vital programme, why does the syrup crystallise?

You have forgotten to add the quarter of fresh lemon. If you do not have a lemon, you can use 1 tablespoonful of fresh lemon juice instead.

Why does the paddle not turn when making jam?

If the preparation is too stiff, the paddle cannot turn but this does not damage the appliance. After cooking for awhile, the preparation will soften and the paddle will start turning.

Can I soak the fruit in alcohol or fruit syrups such as Grenadine, before making the jam?

Soaking fruit before making jam is not detrimental but only use the Tradition programme. Soaking fruit increases the quantity of water in the preparation and the Tradition programme (longer heating time than the other programmes) will allow this surplus water to evaporate.

Should I pre-cook the fruits when making jam?

Pre-cooking is only usually necessary for the Quick programme and is integrated into the programme cycle. However, some fruits such as gooseberries, rhubarb, dried apricots and apple & blackberry jam do need a short pre-cooking time and this is explained in the recipe.

There are overflows during the Juice Extraction programme, what should I do?

If there are overflows during the Juice Extraction programme, perhaps there is too much water in the bowl. Do not add more than 750 ml. During extraction regularly stir and press the fruit down to extract the juice to help prevent overflows

Why does the appliance stop during pre-cooking in the Quick programme or during cooking in the Tradition programme?

You have forgotten to add water (approximately 200 ml) to the fruits. The preparation is too dry and the appliance has switched to safety mode.

I have set the programme, but I cannot set the cooking time?

After selecting the programme required press OK and the timer display flashes, set the cooking time using the + and – buttons, press OK again and the display stops flashing.

The drive spindle has become sticky from spilled jam mixture. How do I clean it?

The drive spindle is not removeable. If it becomes dirty, unplug the appliance and wipe the drive spindle with a damp cloth

I have fitted the bowl on the base but the display on the Jam Maker is blank and I cannot programme it?

Check the bowl is correctly aligned. Remove the bowl and try re-fitting it again, checking it is firmly pushed onto the base.

On the auto clean function not all of the residue is cleaned from the bowl?

When the programme finishes, use a washing up brush to loosen any residue, then rinse out the bowl.

When making jam and marmalade there is a lot of white frothy scum. What did I do wrong and how can I remove it?

Scum is normal when making preserves. After testing if the jam is set, skim it off with a strainer. Alternatively, stir in a knob of butter or a few drops of glycerine with a wooden spoon.

My jam or jelly is too runny and not firmly set. What did I do wrong? Can I re-boil it?

Jam cooked on the Vital programme often has a softer, continental style set. If your jam or jelly is too runny re-boiling it will not help. Instead you can use it as a sauce over puddings and desserts.

When making marmalade why do you need to boil the fruit in a saucepan first ?

This is to soften the peel. Due to the smaller capacity of the Tefal Jam Maker it is not possible to make marmalade in the traditional UK way of simmering fruit for an hour or more in a large quantity of water. The method of preparation and the recipe quantities has been adapted for use in the Vitafruit Jam Maker.

Why do I have to put the jam jars in the oven to warm them?

This is important to sterilise the jars, to avoid any microbes causing food spoilage when storing the jam.

Can I use the waxed circles and cellophane wrappers to seal the jars?

Yes, buy jam pot covers to fit the size of jars used, usually 1 lb or 2 lb. 2 lb jam pot covers fit the wide necked jars supplied with your Vitafruit Jam Maker. While the preserve is still warm place the waxed circle, wax side down, onto the surface of the jam and smooth out

any bubbles. Then take a cellophane wrapper and dampen it with cold water on one side. Place the dampened side uppermost of the jar and secure with a rubber band.

If my jam goes mouldy, what is the cause?

- You probably sealed the jar when the jam was warm, instead of very hot or cold.
- The lid might be damaged.
- The jar was damp or had not been sterilized.
- You have not filled your jar completely.
- Storing in too warm a place. Remove the mould and a thick layer off the surface of the jam, store in the fridge and eat the jam quickly.

If my jam ferments, what is the cause?

- The fruit was not cooked enough.
- You have used brown sugar.
- Your jam did not contain enough sugar.
- Your fruit was damaged or over-ripe.
- The jar was not sealed properly. Remember jam made using Vital programme only keeps for about 3 to 4 weeks. Once opened it must be stored in the refrigerator and consumed within 1 week. There is no miracle solution for fermented jam, you just have to throw it away

How to better use my product

CAN I MAKE A SECOND BATCH OF JAM STRAIGHT AFTER THE FIRST?

Yes, however you do need to allow your jam maker time to cool down before starting a second batch of jam.

CAN I USE FROZEN FRUIT IN MY JAM MAKER?

The most convenient way to use frozen fruit is to thaw the fruit first. You can use any of the thawed liquid from the fruit instead of water in the recipe.

Alternatively, use frozen fruit but add an extra 150 ml water. Also increase the cooking time by about 5 to 10 minutes, but check after an additional 5 minutes cooking to see if the preserve is cooked enough. It is normal when preparing frozen fruits for the paddle to stop turning for a while, but the fruit soon thaws and the paddle will turn freely again.

CAN I USE UNREFINED SUGAR TO MAKE JAM?

Unrefined sugar is not usually used when making preserves such as jams, jellies or marmalades for two reasons:

- It can affect the colour of the final preserve
- It may not dissolve as quickly

WHAT IS THE MINIMUM QUANTITY OF FRUIT THAT CAN BE USED?

The minimum quantity of fruit that can be prepared is 500g, otherwise the contents could burn. In the recipe book most recipes use 1 kg of fruit, and can be reduced by half, the cooking time would need to be reduced by about 5 to 10 minutes.

Maintenance and cleaning

THE DRIVE SPINDLE HAS BECOME STICKY FROM SPILLED JAM MIXTURE. HOW DO I CLEAN IT?

The drive spindle is not removeable. If it becomes dirty, unplug the appliance and wipe the drive spindle with a damp cloth.

Technical support

WHAT SHOULD I DO IF MY APPLIANCE IS NOT WORKING?

After following the instructions in the user manual for starting the appliance, make sure that your electrical socket is working by plugging another appliance. If it still does not work, do not try to dismantle or repair the appliance yourself, instead, take it to an approved repair centre

WHAT SHOULD I DO IF THE POWER CORD OF MY APPLIANCE IS DAMAGED?

Do not use your appliance. To avoid any danger, have it replaced by an approved repair centre.

Others

WHEN DOES THE TIMER START COUNTING DOWN?

The timer starts to countdown when boiling point is reached.

WHICH TYPES OF SUGAR CAN I USE?

White caster, granulated or jam sugars can be used. Do not use brown sugar (as it will cause the jam to ferment), diet sugar, low calorie sugar or artificial sweeteners.

WHEN MAKING JAM AND MARMALADE THERE IS A LOT OF WHITE FROTHY SCUM.

WHAT DID I DO WRONG AND HOW CAN I REMOVE IT?

Scum is normal when making preserves. After testing if the jam is set, skim it off with a strainer. Alternatively, stir in a knob of butter or a few drops of glycerine with a wooden spoon.

WHY DO I HAVE TO PUT THE JAM JARS IN THE OVEN TO WARM THEM?

This is important to sterilise the jars, to avoid any microbes causing food spoilage when storing the jam.

WHERE CAN I DISPOSE OF MY APPLIANCE AT THE END OF ITS LIFE SPAN?

Your appliance contains valuable materials which can be recovered or recycled. Leave it at a local civic waste collection point.

Problem solving

Problem	Cause
Fruit or peel floating on the top	Potted too soon. Leave to cool for 15 minutes, then stir it well and pour into jars
Fruit or peel floating on the top	Caused by leaving the jelly too long before potting in jars. Scum that has not been removed prior to potting
Mould forming on the surface	Often caused by using unsterilised jars or storing in too warm a place. Also can occur if potted while warm, instead of cold or very hot.
Crystallised jam	Using too much sugar

Safety instructions

- Your appliance is an electrical appliance that must be used in accordance with these instructions of use. This product has been designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Read the instructions carefully before using your appliance. The manufacturer cannot be held responsible for any use that does not comply with the instructions.
- An electrical appliance is not a toy, use it out of the reach of children and do not allow the power cord to dangle over the edge of the work surface.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- The appliance must only be put away when it has cooled down.

- The appliance must be unplugged and have cooled down before it is cleaned or serviced.
- When operating, certain parts of this appliance become very hot and can cause burns. Hold the appliance by the non-metallic parts (such as the plastic body and handles). We recommend the use of oven gloves..
- Your appliance gives off steam which can cause burns.
- Always fit the lid during juice extraction and cooking to avoid any scalding due to splashes. However, it is preferable not to fit the lid during the cooking time when making jelly to increase evaporation (when to remove the lid is explained in detail in the instructions for the programmes in question).
- Do not immerse the motor unit of the appliance in water.
- Always use on a flat, stable, heat resistant work surface away from water splashes and any sources of heat.
- An electrical appliance should not be used if:
 - the power cord has been damaged or altered,
 - the appliance has been dropped or has been visibly damaged. In this case, the appliance must be checked by an Authorised Service Centre.
- TEFAL cannot be held responsible for any use that is not covered by these instructions.
- The safety of the appliances complies with the technical standards and regulations in force.
- Only use AC voltages. Check that the voltage of your electrical system matches that indicated on the rating plate of the appliance.
- Plug the appliance into a socket with an earth connection. If you use an extension lead, check that the socket has an earth connection.
- Do not unplug the appliance by pulling on the power cord.
- If the power cord has been damaged, it must be replaced by an Authorised Service Centre to avoid any danger.
- Do not leave unattended whilst plugged in and switched on.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.