



freshTECH[®]



Automatic
Jam & Jelly Maker
Model FTJM-AU-15-01

User Manual /
Warranty Information

www.freshTECHJamMaker.co.uk

IMPORTANT SAFEGUARDS

Failure to follow these instructions and warnings may cause death, personal injury and/or property damage. Safety precautions should always be followed when using electrical appliances, including the following:

1. READ ALL INSTRUCTIONS, PRODUCT LABELS & WARNINGS BEFORE USE.
2. **Do not lift or move unit during operation.**
3. Do not leave appliance unattended.
4. Turn the appliance off and unplug the power cord from the power source when the appliance is not in use and before cleaning. Allow the appliance parts to cool before putting on or taking off parts and before cleaning the appliance.
5. Do not touch the appliance's hot surfaces. Use handles or knob.
6. The appliance gives off steam which can cause burns.
7. Do not let the power cord hang over the edge of table, counter, or allow it to come into contact with hot surfaces.
8. To protect against electrical shock, do not immerse the power cord, power plug or appliance Base in water or any other liquids.
9. The Base power supply cord must be removed before cleaning.
10. Following the cleaning, the appliance power cord inlet must be dried before using the appliance.
11. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
12. Children should not use or play with this appliance.
13. Keep the appliance and its cord out of reach of children.
14. Close adult supervision is necessary when this appliance is used near children.
15. This appliance can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge only if they have been given supervision or instruction concerning use of the appliance in a manner consistent with the instructions and understand the hazards involved.
16. Cleaning and user maintenance shall not be made by children.
17. Do not operate any appliance with a damaged power cord or power plug, or operate any appliance after it malfunctions or has been damaged in any manner. Contact FreshPreservingUK.co.uk for customer service.
18. Do not use attachments not recommended by the manufacturer; they may cause hazard or injury.
19. Do not use the appliance outdoors or for commercial purposes.
20. The appliance is not intended to be operated by means of an external timer or separate remote-control system.
21. Do not place this appliance on or near a hot gas stove or electric burner or in a heated oven.
22. Always attach plug to appliance first, then plug cord into the wall outlet.
23. To disconnect the appliance press "cancel" then remove the power plug from the power supply.
24. Place the appliance on a hard, flat level surface to avoid interruption of airflow underneath the appliance.
25. Always clean the Pot and Base surfaces before use to remove any debris to ensure efficient heat conduction.
26. Avoid contact with any moving parts. Keep utensils out of the Pot while the stirrer is moving to prevent personal injury or damage to the appliance.
27. Do not run the appliance without the Pot in place.
28. The metal Pot gets hot. Lift the Pot by the handles only and check to make sure the appliance is off before removing.

29. Do not pour liquids into the Pot without the Stirrer securely in place. See Recipe Book for details.
30. Do not dry heat the Pot.
31. Do not touch the heater located on the Base as it becomes very hot.
32. Avoid sudden temperature changes to the Glass Lid.
33. Do not pour jelly or jam from the Pot. Keep the Pot on the appliance Base and ladle into a suitable heat proof container.
34. Do not overfill the Pot. If overfilled, jam may spillover.
35. Do not use the appliance or individual parts for other than intended use.
36. Use only the Pot provided with the Base provided.
37. To avoid jam boil overs, always follow instructions from provided Recipe Book.
38. Users must wait 30 minutes between making batches of jam or jelly with this unit.
39. Save These Instructions.

Please read ALL of the instructions in this manual carefully before you begin to use this appliance. Proper care and maintenance will ensure a long life and trouble free operation for this appliance. Please save these instructions and refer to them for cleaning and care tips.



WARNING! To reduce the risk of fire or electric shock, do not remove any service covers. There are no user serviceable parts inside the jam maker. Only authorized personnel should repair the jam maker.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

INTRODUCTION

Congratulations on the purchase of your new freshTECH Automatic Jam & Jelly Maker. Your new Jam & Jelly Maker will provide you and your family with fresh, delicious homemade jams and jellies for toast, bagels, waffles, crêpes, or anything else you can cook up. Creating fresh jams and jellies has never been easier – how you enjoy them is up to you!

Electrical Specifications: 220 – 240 V ~, 50 Hz, 1000 W

SPECIAL CORD SET INSTRUCTIONS

1. A short power supply cord has been provided to reduce the risk resulting from a person or pet becoming entangled in or tripping over a longer cord.
2. Never use an extension cord.
3. Do not modify the plug in any way. Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect the appliance, press **cancel**. Remove the power plug from the power supply.
4. Always plug the appliance into an earthed socket.

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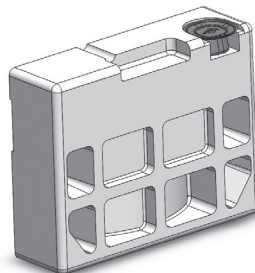


STOP! If you are missing a part, this is a simple fix. For missing parts, contact us online at FreshPreservingUK.co.uk/contact-us.



When unpacking your Jam & Jelly Maker from the box, please ensure to remove the knob from the upper right hand corner of the insert.

NOTE: Knob may be in another section of foam packaging.



PARTS DIAGRAM

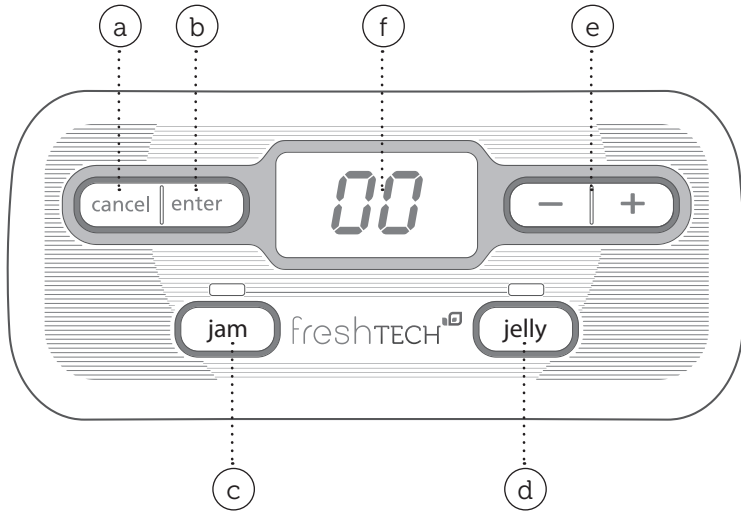


1. Glass Lid
2. Stirrer
3. Pot

4. Heating Surface
5. Base

6. Control Panel
7. Removable Cord

CONTROL PANEL DIAGRAM



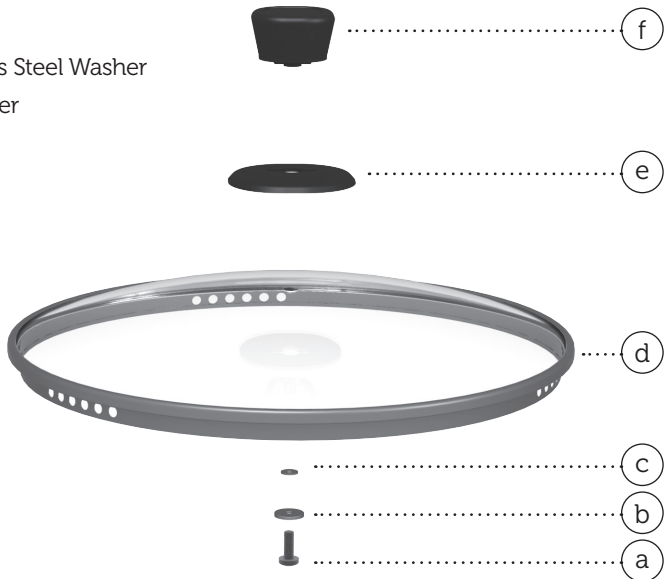
- a. Cancel button
- b. Enter button

- c. Jam button
- d. Jelly button

- e. Increase / Decrease Time
- f. LED Display

GLASS LID ASSEMBLY

- a. Screw
- b. Large Stainless Steel Washer
- c. Silicone Washer
- d. Glass Lid
- e. Knob Sleeve
- f. Knob



GLASS LID KNOB ASSEMBLY

YOU WILL NEED:

- Phillips head screwdriver
- Glass Lid (included in box)
- Bag containing Knob components (located on the side of the Styrofoam insert)

ASSEMBLY INSTRUCTIONS:

Be sure to follow these instructions to prevent glass from breaking.

1. **LAYOUT** Knob pieces included in bag.
2. **PLACE** large stainless steel washer (b) onto screw (a). Place silicone washer (c) on top of steel washer (b).
3. **INSERT** washer-assembled screw through bottom of the Glass Lid (d).
4. **PLACE** knob sleeve (e) onto top of Glass Lid, making sure the bottom of the knob sleeve sits flush with the glass and is centred over the screw.
5. **SCREW** knob (f) down onto Glass Lid until attached. Flip lid over and using your screwdriver, tighten screw down until resistance is met.

USING YOUR JAM & JELLY MAKER

CLEAN YOUR APPLIANCE BEFORE USING THE FIRST TIME

Carefully clean your freshTECH Automatic Jam & Jelly Maker before its first use. Just follow these simple steps:

1. Wash the Glass Lid, Stirrer and Pot in warm soapy water, rinse and dry thoroughly.
2. Base may be wiped down with a slightly damp cloth. Make certain it is not plugged in to the power supply before cleaning.
 - The connector must be removed before cleaning
 - The appliance inlet must be dried before the appliance is used again
 - The base must not be immersed
3. Your appliance is now ready for use. Enjoy using your new Jam & Jelly Maker!

ABOUT JAMS AND JELLIES

Jams are made by cooking crushed or finely chopped fruit combined with pectin and sugar. The end product is firm yet spreadable and contains fruit pieces.

Jellies are made by using fruit juice. This juice is used in place of crushed or finely chopped fruit which is then combined with pectin and sugar to make jelly. Jelly is a bit firmer than jam and does not contain fruit pieces.

Pectin is a natural gelling ingredient derived from apple and citrus fruits. When used in the preparation of homemade jams and jellies, pectin produces a more natural fresh fruit flavour. Using pectin also makes the process of preparing homemade jams and jellies easier because less cooking is required to achieve the proper set. We recommend Ball® Jam Setting Mix with Pectin for the most accurate results when using your Automatic Jam & Jelly Maker.

PREPARING FOR USE

Parts Needed:

- Base
 - Pot
 - Stirrer
 - Removable Cord
 - Glass Lid*
- *Glass Lid not required for the Rosemary Balsamic Jelly recipe.

ASSEMBLING THE UNIT FOR JAM & JELLY MAKING

For best results, the unit must be placed on a level cooking surface.

A. Place the Base on a level surface such as a countertop or sturdy table.

B. Hold the Pot by the handles. Place the Pot on the Base with the handles aligned with sides of Base, aligning the hole in the bottom of the Pot (Figure 1) with the metal prongs in the centre of the Base (Figure 2). Make certain that the Pot is firmly seated on the Base before proceeding.

Figure 1

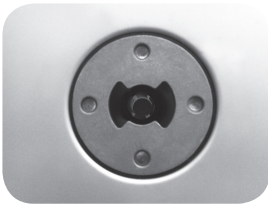
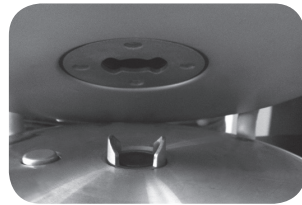


Figure 2



C. Insert the Stirrer into the Pot with the blades towards the bottom (Figure 3). The post in the centre of the Stirrer should align with the hole in the bottom of the Pot. Once the Stirrer locks into place, you will not be able to rotate it manually (Figure 4).

Figure 3

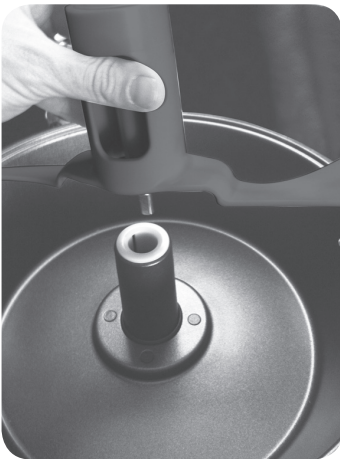


Figure 4



HOW TO MAKE JAM

The following steps are general directions for jam making – please refer to the Recipe Book for a variety of recipes. Recipes have been created specific to this machine, the size of the pot and the nature of the ingredients. Other recipes are not guaranteed to work with this appliance.

A. Prepare ingredients as described in the Recipe Book.

B. Insert the Stirrer into the Pot with the blades towards the bottom. The post in the centre of the Stirrer should align with the hole in the bottom of the Pot. Once the Stirrer locks into place, you will not be able to rotate it manually. (See Figures 3 & 4, page 8)



WARNING! To protect the internal motor, always be sure to insert the Stirrer before adding any liquids – this ensures that essential parts of the appliance are protected from damage.

C. Plug in the unit.

D. Add ingredients based on your chosen recipe.

E. Press the **jam** button – the cook time will automatically default to 21 minutes. If necessary, use the + / - buttons to increase or decrease cooking time in one-minute intervals, depending on your chosen recipe. Press **enter** and the Jam & Jelly Maker will now start stirring.

F. Stay close to the appliance; at 4 minutes, the Jam & Jelly Maker will sound 4 short beeps indicating that it is time to add sugar. Gradually add sugar while the Stirrer continues running. Place the Glass Lid on the Pot after adding sugar. **Note:** Adding sugar at this specific time is important for yielding best results.



WARNING! To avoid the risk of serious burns and splattering the jam, the Glass Lid must be in place from the time the sugar is added until the unit shuts off.

G. The Jam & Jelly Maker will continue to automatically stir your ingredients while it cooks. Stay within earshot of the Jam & Jelly Maker so you can hear the beep that indicates the jam making process is complete.

H. At the end of the cooking process, the Jam & Jelly Maker will beep again to indicate the process is complete. After the beep, press the **cancel** button and unplug the power cord to turn off the unit.

I. Remove the Stirrer, taking care not to touch any metal parts or glass surfaces. Set aside either in the sink or on an oven-safe plate, as the metal rod inside the Stirrer will be hot.



WARNING! To reduce the risk of serious burns, use extreme caution when handling parts after use. As with any cooking appliance, metal parts, glass surfaces, and even certain plastic parts can become extremely hot to the touch. Oven mitts should be used when handling the appliance immediately after or during use.

J. If necessary, skim foam from top of jam and preserve, following the steps on Preserving Instructions in the Recipe Book. Never attempt to pour jam from the Pot into another container – always use a non-metal spoon or ladle (such as wood, bamboo, plastic or silicone) to remove the jam from the Pot.



You must wait 30 minutes between making batches of jam or jelly with this unit.

COOL TIME

The unit is programmed to cool for 30 minutes between batches. The display will show "CO" when in the cooling mode and is not ready for the next batch. When "--" appears in the display the appliance is ready for the next batch.

HOW TO MAKE JELLY

The following steps are general directions for jelly making – please refer to the Recipe Book for a variety of recipes. Recipes have been created specific to this machine, the size of the pot and the nature of the ingredients. Other recipes are not guaranteed to work with this appliance.

A. Prepare ingredients as described in the Recipe Book.

B. Insert the Stirrer into the Pot with the blades towards the bottom. The post in the centre of the Stirrer should align with the hole in the bottom of the Pot. Once the Stirrer locks into place, you will not be able to rotate it manually. (See Figures 3 & 4, page 8)



WARNING! *To protect the internal motor, always be sure to insert the Stirrer before adding any liquids – this ensures that essential parts of the appliance are protected from damage.*

C. Plug in the unit.

D. Add your ingredients into the Pot as instructed in the Recipe Book.



DO NOT place the Lid on the Jam & Jelly Maker if the recipe does not call for it; the Lid is not needed for every recipe and will produce unsatisfactory results if used incorrectly.

E. Press the **jelly** button – the cook time will automatically default to 25 minutes. If necessary, use the + / - buttons to increase or decrease cooking time in one-minute intervals, depending on your chosen recipe. Press **enter** and the Jam & Jelly Maker will now start stirring.

F. Stay close to the appliance; at 4 minutes, the Jam & Jelly Maker will sound 4 short beeps indicating that it is time to add sugar. Gradually add sugar while the Stirrer continues running. **Note:** Adding sugar at this specific time is important for yielding best results.

G. The Jam & Jelly Maker will continue to automatically stir your ingredients while it cooks. Stay within earshot of the Jam & Jelly Maker so you can hear the beep that indicates the jelly making process is complete.

H. At the end of the cooking process, the Jam & Jelly Maker will beep again to indicate the process is complete. After the beep, press the **cancel** button and unplug the power cord to turn off the unit.

I. Remove the Stirrer, taking care not to touch any metal parts or glass surfaces. Set aside either in the sink or on an oven-safe plate, as the metal rod inside the Stirrer will be hot.



WARNING! *To reduce the risk of serious burns, use extreme caution when handling parts after use. As with any cooking appliance, metal parts, glass surfaces, and even certain plastic parts can become extremely hot to the touch. Oven mitts should be used when handling the appliance immediately after or during use.*

K. If necessary, skim foam from top of jelly and preserve, following the steps on Preserving Instructions in the Recipe Book. Never attempt to pour jelly from the Pot into another container – always use a non-metal spoon or ladle (such as wood, bamboo, plastic or silicone) to remove the jelly from the Pot.



You must wait 30 minutes between making batches of jam or jelly with this unit.

COOL TIME

The unit is programmed to cool for 30 minutes between batches. The display will show "CO" when in the cooling mode and is not ready for the next batch. When "--" appears in the display the appliance is ready for the next batch.



HELPFUL HINTS

Here are a few simple tips to help you get the most of your new Jam & Jelly Maker:

1. If a mistake is made in programming or if you need to stop the entire **jam** or **jelly** process, pressing the **cancel** button allows you to clear the recipe program and to restart from 00.
2. As with most kitchen tools, hand washing the parts of this appliance with hot soapy water and non-abrasive cleaning materials will help the longevity of the product life.
3. In practicing best care of the Pot, do not immerse the underside of the Pot in liquid.



NOTE: This manual does not contain full information for recipes on jam and jelly making. For full details and information on preserving jams and jellies, please consult your Recipe Book.

CLEANING YOUR JAM & JELLY MAKER AFTER USE

Note: It is recommended that you clean the appliance in between uses.



WARNING! *As with any cooking appliance, metal parts – and even some plastic parts – can become extremely hot to the touch. Always let the appliance cool completely – usually 20-30 minutes – before cleaning.*

1. ALWAYS turn your Jam & Jelly Maker off by pressing the **cancel** button and unplugging the power cord from the power source; allow to cool completely before cleaning.
2. The Glass Lid, Stirrer and Pot can all be washed in the dishwasher or with hot soapy water.
3. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge or rubber spatula will usually remove more stubborn residue.
4. The Glass Lid will not withstand sudden temperature changes. DO NOT wash a hot lid in cold water.
5. The appliance Base may be cleaned with a soft cloth and warm soapy water. Wipe dry. Do not use abrasive cleaners.



CAUTION! *Never immerse the appliance Base in water, in other liquids or place in the dishwasher.*

DISPOSAL



In the European Union, the symbol of a crossed-out wheeled bin means that the product must be disposed of at a separate waste collection point. This applies to this product and to all accessories marked with this symbol. Products labelled in this way must not be disposed of with normal household waste, but should be taken to a collection point for recycling electric and electronic equipment.

SERVICE AND MAINTENANCE

Replacement Parts

Replaceable parts for the freshTECH Jam & Jelly Maker include: Glass Lid, knob assembly, Stirrer, Pot, power cord, Recipe Book, and user manual/warranty information. Please have the freshTECH Jam & Jelly Maker model number and date of purchase available when you call for a replacement part. The model number is located on the bottom of the appliance base.



STOP! If you are missing a part, this is a simple fix. For missing parts, contact us online at FreshPreservingUK.co.uk/contact-us.



WARNING! *freshTECH replacement parts are intended for use only on specific freshTECH products. Any other use of freshTECH parts is strictly prohibited. Use of freshTECH parts on the wrong freshTECH product, or for non-approved applications, may cause poor product performance and can cause serious personal injury, property damage or death.*

WARRANTY REGISTRATION

Register your freshTECH Jam & Jelly Maker for warranty coverage online at FreshPreservingUK.co.uk. You will need proof of purchase along with the product ID found on the bottom of the appliance in order to register.

WARRANTY INFORMATION

1-YEAR LIMITED WARRANTY

Hearthmark, LLC doing business as Jarden Home Brands warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. Jarden Home Brands, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. DO NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void its warranty.

The warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than Jarden Home Brands or an authorized Jarden Home Brands service centre. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on Jarden Home Brands' Liability?

Jarden Home Brands shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Jarden Home Brands disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Jarden Home Brands shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

How to Obtain Warranty Service

In United Kingdom

The product must be under warranty to obtain warranty service. If you have any issues with your freshTECH product, please take the product back to the place of purchase along with proof of purchase. The retailer will be able to assess the product for you and will contact Jarden Home Brands as required. The cost of transporting the product to the retailer for warranty service is the responsibility of the purchaser. If you still have a question about the warranty, visit FreshPreservingUK.co.uk.

Distributed by: Mapa Spontex UK Limited, Berkeley Business Park, Wainwright Road, Worcester, WR4 9ZS, UK.

HEARTHMARK, LLC DOING BUSINESS AS JARDEN HOME BRANDS PRODUCT WARRANTY

Hearthmark, LLC doing business as Jarden Home Brands product has a limited warranty of 1-year from the date of original retail purchase, this product will be free from defects in material and workmanship. Jarden Home Brands, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or re-manufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty and is to be read together with any benefits that Jarden Home Brands may provide to a consumer under statute.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Please keep the original sales receipt. Proof of purchase is required to obtain warranty performance. Jarden Home Brands service representatives or retail stores selling Jarden Home Brands products do not have the right to alter, modify or in any way change the terms and conditions of this warranty. The warranty is valid only for products that are purchased new and unused in United Kingdom, from Jarden Home Brands or Jarden Home Brands dealers or retailers.

ADDITIONAL GUARANTEES

Jarden Home Brands products supplied in United Kingdom come with guarantees that cannot be excluded under the United Kingdom Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the products repaired or replaced if the products fail to be of acceptable quality and the failure does not amount to a major failure.

Jarden Home Brands products are supplied with a limited warranty that, from the date of original retail purchase, the product will be free from defects in material and workmanship. The benefits provided under this warranty are in addition to and do not affect purchaser's statutory rights under the United Kingdom Consumer Law or other rights at law.

GENERAL EXCLUSIONS AND LIMITATIONS

This warranty does not cover normal wear of product and/or parts, parts that are not genuine freshTECH parts, consumables, lost parts and accessories, or damage resulting from any of the following: negligent use or misuse of the product; commercial use of the product; use contrary to the operating instructions; disassemble, repair or alteration by anyone other than Jarden Home Brands or Jarden Home Brands authorized service centre. Further, the warranty does not cover Acts of God, such as fire, flood, hurricane and tornado. Warranty void if damage to the product results from the use of a part other than a genuine freshTECH part.

THE BENEFITS CONFERRED BY THIS WARRANTY ARE IN ADDITION TO ALL NON-EXCLUDABLE RIGHTS AND REMEDIES IN RESPECT OF THE PRODUCT THAT THE PURCHASER HAS UNDER THE COMPETITION AND CONSUMER ACT 2010 AND SIMILAR STATE AND TERRITORY LAWS. TO THE EXTENT THAT LIABILITY UNDER THE COMPETITION AND CONSUMER ACT 2010 OR SUCH OTHER STATE OR TERRITORY LAWS MAY BE LIMITED, THE LIABILITY OF JARDEN HOME BRANDS IS LIMITED, AT THE SOLE OPTION OF JARDEN HOME BRANDS, TO REPLACEMENT OR REPAIR OF JARDEN HOME BRANDS PRODUCTS OR COMPONENTS. TO THE EXTENT PERMITTED BY LAW ALL OTHER WARRANTIES, CONDITIONS AND LIABILITY IMPLIED BY STATUTE AND BY RULE OF LAW ARE EXPRESSLY EXCLUDED AND NEGATED. JARDEN HOME BRANDS SHALL NOT BE LIABLE FOR ANY OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES CAUSED BY THE BREACH OF ANY EXPRESS OR IMPLIED WARRANTY OR CONDITIONS, EXCEPT TO THE EXTENT PROHIBITED BY APPLICABLE LAW, ALL STATUTORY WARRANTIES AND CONDITIONS, INCLUDING, BUT NOT LIMITED TO, MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, IS LIMITED IN DURATION TO THE DURATION OF THE ABOVE WARRANTY OR CONDITIONS. JARDEN HOME BRANDS SHALL NOT BE LIABLE FOR DEFECTS THAT ARE CAUSED BY USE OF UNAUTHORISED PARTS OR SERVICE. MAKING A WARRANTY CLAIM – RETURN TO JARDEN HOME BRANDS FOR REPAIR.

Take the product to the place of purchase as soon as the warranty claim arises. You may locate the nearest authorized Jarden Home Brands service centre by visiting FreshPreservingUK.co.uk. Please ensure that you provide a written description of the problem with the product, together with your contact name, address and telephone number and original proof of purchase.

Subject to applicable consumer laws in your jurisdiction, you must pay for the costs of transporting the product, including packaging, freight and insurance costs, to an authorized Jarden Home Brands service centre for warranty service. If the warranty claim is substantiated and accepted by Jarden Home Brands, Jarden Home Brands will at its cost, repair or replace any product or parts and return the product to you. Jarden Home Brands reserves the right to seek reimbursement for any costs and expenses incurred for a warranty claim if the product is found to be in good working order.

If you have any questions regarding this warranty please visit FreshPreservingUK.co.uk.



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Visit us online at www.freshTECHJamMaker.co.uk
for more exciting ideas and delicious recipes!