



All products are trademarks of Nostalgia Products Group, LLC.
Worldwide design & utility patented or patents pending.
© 2012 Nostalgia Products Group, LLC.

www.nostalgiaelectrics.com

(rev. 03/11/13)



FDM100

Frozen Dessert Maker

Instructions and Recipes



Make every day a party!
Visit www.nostalgiaelectrics.com for more fun products.

CONTENTS

IMPORTANT PRECAUTIONS	3
IMPORTANT SAFEGUARDS	3
INTRODUCTION	4
PARTS & ASSEMBLY	5
HOW TO OPERATE	7
HELPFUL TIPS	7
CLEANING & MAINTENANCE	8
RECIPES	9
RETURNS & WARRANTY	13

SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.

This is the safety alert symbol.



This symbol alerts you to potential hazards that can hurt or kill you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Nostalgia Products Group, LLC
Mix n Twist Frozen Dessert Maker
Model No: FDM100
220-240V 50/60Hz 120W
MADE IN CHINA



IMPORTANT PRECAUTIONS

1. NEVER immerse base in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the appliance.
4. NEVER use a scouring pad on the appliance.
5. NEVER leave appliance unattended while in use.
6. Unplug unit from outlet when not in use and during cleaning.
7. DO NOT operate this appliance with a damaged cord or plug, nor if the appliance ever malfunctions.
8. DO NOT put in a dishwasher.
9. This appliance is for use with food and liquids only.
10. Keep out of reach of children.
11. This appliance is NOT A TOY.
12. Unsupervised young children and cognitively challenged individuals should never operate this appliance.
13. This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge of how to operate this appliance.
14. Young children should be supervised while in proximity of the appliance to ensure that they do not play with it.

IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. **Read all instructions before operating this appliance.**
2. DO NOT touch moving parts.
3. To protect against electrical shock, do not immerse cord, plug or any part of this appliance in water or other liquids.
4. To avoid fire or shock hazard, or damage to the unit, this unit should be plugged into a polarized 120 Volt AC outlet ONLY.
5. Close supervision is necessary when any appliance is used near children.
6. Unplug from outlet when not in use, before removing parts and before cleaning.
7. DO NOT operate any appliance with a damaged cord or plug, nor if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
8. DO NOT operate the unit continuously for more than 15 minutes. Allow it to rest for 5 minutes before using again. After three cycles, allow the unit to cool completely before using again.
9. The manufacturer does not recommend the use of accessory attachments. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.

10. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
11. Make sure the Chute, Grinder and Dispenser are securely locked in place before operating.
12. Use the Plunger to force ingredients into the Shaft. NEVER use your hands to force ingredients into the unit.
13. DO NOT use fingers to scrape food away from Dispenser while unit is operating. This may result in injury.
14. DO NOT let cord hang over edge of table or countertop. Position the appliance as close to the outlet as possible to prevent injury due to tripping over cord.
15. DO NOT place on or near a hot gas or electric burner, nor in a heated oven.
16. Check unit for presence of foreign objects prior to use.
17. DO NOT use the appliance for other than its intended use.
18. An appliance that is plugged into an outlet should not be left unattended while in operation.
19. A short power-supply cord is provided to reduce the risk of becoming entangled or tripping over a long cord.
20. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use. **Exception:** An extension cord or longer detachable cord is not recommended for use with this appliance.
21. If a long detachable power-supply cord or extension cord is used: 1) The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance 2) If the appliance is of the grounded type, the extension cord should be a grounding 3-wire cord and 3) The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.
22. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. **If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**

SAVE THESE INSTRUCTIONS!

INTRODUCTION

With the FROZEN DESSERT MAKER, you can create delicious frozen fruit desserts or ice cream treats at home, at any time. The FROZEN DESSERT MAKER works with a variety of frozen fruits including:

- Strawberries, Bananas, Blueberries, Raspberries

You can also use store-bought ice cream and your favorite toppings, such as:

- Candies, Cereal, Cookies, Fruit, Nuts

Make nutrient-rich frozen fruit as a guilt-free snack, or indulge in a frozen ice cream treat with your favorites nuts or candies. The Recipes section offers a variety of tasty options, or you can create your own recipes. The options are virtually endless, so be creative and enjoy your FROZEN DESSERT MAKER!

PARTS & ASSEMBLY

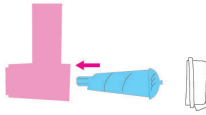
PARTS

- Before first use, wash Drip Tray, Chute, Grinders, Chute Cover, Plunger and Dispenser in warm, soapy water with a non-abrasive moist sponge or cloth. Dry thoroughly with a non-abrasive towel.
- Wipe the Base with a damp, non-abrasive cloth and dry thoroughly. DO NOT immerse the Base or cord in water or any other liquid.

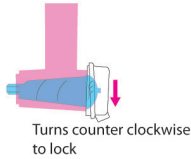


ASSEMBLY

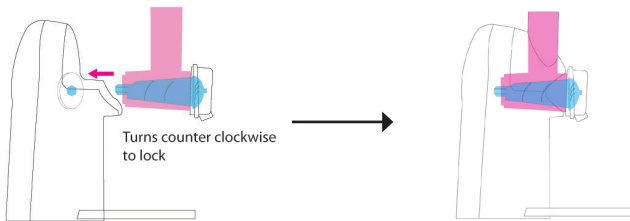
1. Insert the Toppings Grinder OR the Fruit Grinder into the Chute.



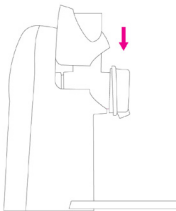
2. Be sure the gasket is properly placed inside the Dispenser. Then, screw the Dispenser to the Chute by placing on the front and turning counterclockwise until the opening faces down.



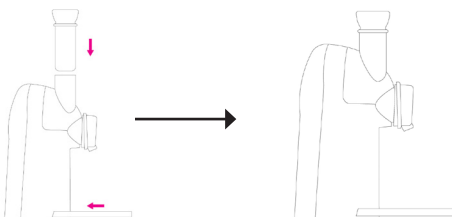
3. Insert the narrow end of the Grinder into the Base of the unit. Turn counterclockwise to lock the Chute assembly in place. Make sure the Chute, Grinder and Dispenser are properly assembled and affixed to the Base.



4. Place the Chute Cover over the Chute assembly.



5. Insert the Plunger into the Chute and place the Drip Tray under the Dispenser at the bottom of the Base.



HOW TO OPERATE

- Place the FROZEN DESSERT MAKER on a stable, waterproof surface near an electrical outlet before starting.
- Always make sure that the cord is away from a water source.
- For fruit sorbet, insert the Fruit Grinder. For ice cream treats, insert the Toppings Grinder.
- Plug in the unit.
- Place a small bowl or serving dish on top of the Drip Tray directly below the Dispenser.
- Remove the Plunger from the Chute and turn the unit ON.
- **For a fruit dessert**, freeze your desired fruit for 24 hours. Remove from freezer and allow to thaw slightly (approximately 15 minutes depending on the type of fruit). Insert frozen fruit slowly into the top of the Chute. DO NOT overfill the Chute. DO NOT place fruit with pits, honey or ice into the Chute.
- **For a soft-serve ice cream dessert**, place 1 scoop of ice cream into the Bowl at the top of the Chute. Add 1 tablespoon of the desired mix-in treats. Repeat until Chute is filled. DO NOT place fruits with pits, caramels, gummy candies or other sticky confections into the Chute.
- Apply steady pressure on the Plunger to slowly press the contents down through the Chute. DO NOT apply too much force to the Plunger. Slowly and gently push the ingredients through.
- The mixture will dispense into your bowl. If using more than one type of fruit, ice cream flavor or topping, alternate adding the different types to allow them to mix properly. You may also choose to stir the mixture before serving to ensure it is evenly mixed.
- Repeat the process until you have created the amount of frozen dessert desired.
- DO NOT operate the unit continuously for more than 15 minutes. Allow the motor to rest for 5 minutes before using again. After three cycles, allow the unit to cool completely before using again.
- If the mixture stops dispensing, the Chute may be clogged. Turn unit off IMMEDIATELY and unplug from electrical outlet. Remove the Dispenser by turning clockwise and take out the Grinder. Wipe clean and reassemble unit.
- NEVER try to force fruit through the Chute if it is not dispensing.
- Unplug unit from outlet when finished. Follow the directions in the Cleaning & Maintenance section to clean unit.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

BURNING ODOR

During first use, you may notice a slight burning odor; this is normal with most new appliances. The odor is caused by the residues burning off the motor. If the smell persists or smoke appears, turn the unit off immediately and discontinue use.

DISPENSER

Make sure the clear gasket is properly affixed inside the Dispenser. This will prevent fruit from leaking out of the Dispenser.

CLOGGING

Certain types of ingredients may clog the Chute and Dispenser. DO NOT put toppings in first; this may cause clogging. If mixture stops flowing, turn the unit off IMMEDIATELY and unplug from electrical outlet. Remove the Dispenser by turning clockwise and take out the Grinder. Rinse or wipe clean and reassemble unit. Soft-serve mixtures may also not flow if the ice cream is too soft. DO NOT put soft or melting ice cream in the FROZEN DESSERT MAKER.

FRUIT INGREDIENTS

When making sorbet, fruit should be frozen for a minimum of 24 hours before placing in the FROZEN DESSERT MAKER. Allow fruit to thaw for approximately 15 minutes (time may vary depending on the type of fruit).

The following frozen fruits work best:

- **Berries, Peaches, Pears, Apples, Mangos, Melons, Bananas** (should be over-ripe and peeled before freezing; DO NOT freeze un-peeled bananas), **Pineapple** (peeled, cored and cut into long, thin slices)

If using a variety of fruits or berries per batch, alternate adding the different fruits to allow them to mix properly and ensure proper consistency.

DO NOT place fruit with pits, honey or ice in the FROZEN DESSERT MAKER.

MIX-IN INGREDIENTS

For best results, chop the mix-ins before placing in the Chute.

- **Candies, Cereal, Cookies, Fruit, Nuts**

DO NOT USE:

- Caramel candies, gummies or other sticky ingredients, ice, dried fruits, or fruits with pits

CLEANING & MAINTENANCE

1. Make sure the unit is unplugged before cleaning.
2. Before first use and continuing after each use, wipe off unit with a damp cloth and dry thoroughly.
3. Remove the Plunger and Chute Cover.
4. Turn the Chute clockwise to remove from the Base.
5. Turn the Dispenser clockwise to unscrew from the Chute. Remove the Grinder.
6. Wash Drip Tray, Chute, Grinder, Chute Cover, Plunger and Dispenser in warm, soapy water with a non-abrasive moist sponge or cloth. Dry thoroughly with a non-abrasive towel.
7. Wipe the Base with a damp, non-abrasive cloth and dry thoroughly. DO NOT immerse the Base or cord in water or any other liquid.
8. To prolong the life of your FROZEN DESSERT MAKER, hand-washing parts is advised. Dishwasher use is not recommended. NEVER place the Base in a dishwasher.
9. Reassemble the unit and insert the cord into the storage area in the Base.

NOTE: Any other servicing should be performed by an authorized service representative.

RECIPES

Whether you keep it simple with just a few ingredients or combine an assortment of your favorite fruits or candies, your FROZEN DESSERT MAKER can create a variety of delicious fruit sorbets and ice cream treats that the whole family will love.

The FROZEN DESSERT MAKER produces a sweet, creamy soft-serve that is delicious on its own. Add your favorite spices—like cinnamon, ground espresso or cocoa powder—to enhance the flavor. You may also mix in honey, sugar or artificial sweeteners with the prepared mixture for a sweeter snack. Or, freeze yogurt and add alternately with your choice of fruit. These recipes are just a starting point; the varieties are practically endless!

To make your own sorbet, use the following recipes and the Fruit Grinder to make two servings. **For ice cream or frozen yogurt treats**, use the recipes on pages 11-12, the Toppings Grinder and ½ cup ice cream + 1 tbsp. topping(s) per serving.

PINEAPPLE STRAWBERRY SORBET

- ½ Cup Strawberries, frozen
Allow the strawberries and pineapple to thaw for approximately 15 minutes.
- ½ Cup Pineapple, frozen
Following the directions in the HOW TO OPERATE section, place ¼ cup strawberries into the chute.

Add ¼ cup pineapple. Repeat.

CHOCOLATE BANANA SWIRL SORBET

- 2 Over-ripe Peeled Bananas, frozen
Allow bananas to thaw for approximately 15 minutes.
- 1 oz. Semi-sweet Chocolate, shaved
Following the directions in the HOW TO OPERATE section, insert 1 banana into the chute.

Add 1 ounce semi-sweet chocolate shavings.

Insert remaining frozen banana.

Stir to combine.

VERY BERRY SORBET

- 1 Cup Mixed Berries, frozen (raspberries, blueberries, strawberries, blackberries)
Allow berries to thaw for approximately 15 minutes.

Following the directions in the HOW TO OPERATE section, place berries into the chute.

Stir to combine.

CINNAMON BANANA GRANOLA CRUNCH SORBET

- 2 Over-ripe Peeled Bananas, frozen
 - 1 Tsp. Cinnamon
 - ¼ Cup Granola
- Allow bananas to thaw for approximately 15 minutes.
- Sprinkle with 1 teaspoon of cinnamon.
- Following the directions in the HOW TO OPERATE section, insert bananas into the chute one at a time.
- Stir to combine. Garnish with granola.

MANGOLICIOUS SORBET

- 1 Cup Mango, chopped and frozen
 - 2 Tsp. Honey
- Allow mango to thaw for approximately 15 minutes.
- Following the directions in the HOW TO OPERATE section, place mango into the chute.
- Divide mango sorbet into two serving bowls.
- Stir 1 teaspoon of honey into each.

MELON-BERRY SORBET

- 1 Cup Watermelon, chopped and frozen
 - ¼ Cup Blueberries
- Allow watermelon to thaw for approximately 15 minutes.
- Following the directions in the HOW TO OPERATE section, place watermelon into the chute.
- Garnish with blueberries.

HAWAIIAN SORBET

- ½ Cup Mango, chopped and frozen
 - ½ Cup Fresh Pineapple, cored, chopped and frozen
- Allow mango and pineapple to thaw for approximately 15 minutes.
- Following the directions in the HOW TO OPERATE section, place ¼ cup mango into the chute.
- Add ¼ cup pineapple. Repeat.

CHOCOLATE COVERED STRAWBERRY ICE CREAM

- Vanilla ice cream or frozen yogurt
- Fresh strawberries
- Mini semi-sweet or milk chocolate chips

MEGA MINT ICE CREAM

- Mint chocolate chip ice cream
- Chocolate mint candies
- Drizzle with mint syrup and chocolate sauce

CREAMY CAMPFIRE S'MORES ICE CREAM

- Chocolate or vanilla ice cream
- Chopped milk chocolate bars
- Crushed graham cracker pieces
- Mini marshmallows

PEANUT BUTTER PRETZEL ICE CREAM

- Vanilla or chocolate ice cream
- Pretzel sticks
- Candy-coated peanut butter pieces

SWEET PECAN FROZEN YOGURT

- Vanilla frozen yogurt
- Crushed pecans
- Drizzle with honey

CINNAMON BUN ICE CREAM

- Vanilla ice cream
- Chopped
cinnamon buns
- Chopped pecans
- Additional
cinnamon to taste

CHERRY CHEESECAKE FROZEN YOGURT

- Vanilla frozen yogurt
- Refrigerated
cream cheese
- Chopped, pitted
cherries or canned
cherry pie filling
- Crushed graham
cracker pieces

RAZZLE DAZZLE BERRY FROZEN YOGURT

- Raspberry
frozen yogurt
- Fresh raspberries
- Orange zest

RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX, PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

FROZEN DESSERT MAKER / FDM100

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

Distributed by:

Nostalgia Products Group, LLC
1471 Partnership Dr.
Green Bay, WI 54304-5685
Customer Service
Phone: (920) 347-9122
Web: www.nostalgielectrics.com

Customer Service Inquiry

To submit a Customer Service inquiry, go to www.nostalgielectrics.com, fill out the Customer Service Inquiry Form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgielectrics.com.

This product is not recommended for use outside of North America. The warranty is void if products are exported outside of the USA, Canada or Mexico.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

For more information, visit us online at www.nostalgielectrics.com.

Like us on Facebook at www.facebook.com/NostalgiaElectrics.

