



**QUICK POP™ MAKER**

**INSTRUCTION MANUAL**

[www.zokuhome.com](http://www.zokuhome.com)

# Welcome

The patented Zoku<sup>®</sup> Quick Pop<sup>™</sup> Maker revolutionizes the way ice pops are made. Watch pops magically freeze before your eyes in minutes. The Quick Pop<sup>™</sup> Maker works with almost any type of juice. Other ingredient ideas include yogurt (mixed with milk so it is easier to pour), sweetened coffee, chocolate milk, fruit smoothies, striped pops, flavored core pops - the possibilities are endless!

Juices that contain artificial sweeteners (aspartame, saccharin, etc.) may be difficult or impossible to remove from The Quick Pop<sup>™</sup> Maker and are not recommended.

Soft ingredients such as ice cream and pudding may also be difficult to remove since they are too soft, and the stick may slip out during the removal process.

For Zoku<sup>®</sup> recipes and techniques visit our website [www.zokuhome.com](http://www.zokuhome.com)

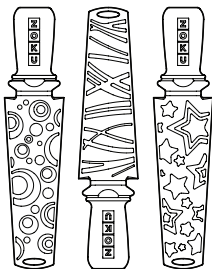
# Included Items



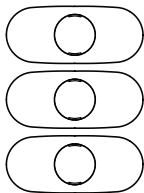
x1



x1



x3



x3

# Important Safeguards

Please read all instructions before using. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

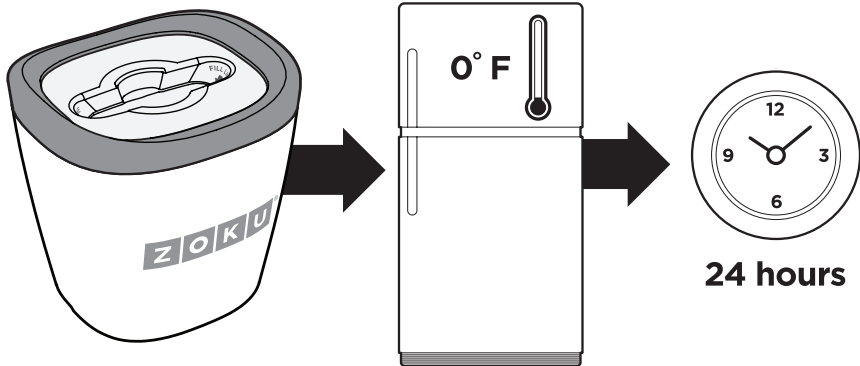
**⚠ WARNING: THIS PRODUCT IS NOT A TOY. TO AVOID INJURY, CLOSE ADULT SUPERVISION IS NECESSARY AT ALL TIMES WHEN ANY APPLIANCE IS USED BY OR NEAR CHILDREN.**

- Do not use plain water or sugar-free beverages in The Quick Pop™ Maker; the resulting pop will be extremely difficult to remove, and the pop sticks and the Super Tool may break as a result.
- ⚠ WARNING: CHOKING HAZARD- Breakage of the pop sticks or Super Tool could result in a choking hazard for small children. Keep small parts away from children under 3 years of age.**
- Do not touch the cold Quick Pop™ mold with your bare fingers. If your fingers get stuck to the Quick Pop™ Maker run your fingers under warm water.

- Do not use sharp objects or utensils inside the Quick Pop™ mold.
- Do not use The Quick Pop™ Maker over flames, hot plates or stoves, or expose to a heat source.
- **DO NOT WASH THE QUICK POP™ MAKER IN THE DISHWASHER.**
- Wash with mild soap only and never clean with scouring powders or hard implements.
- Defrost the unit COMPLETELY before washing to prevent water from freezing in the mold. Even residual frozen water in the mold may cause pops to get stuck.
- After washing, dry The Quick Pop™ Maker thoroughly before placing it in the freezer.
- Do not use tools or pop sticks that are not provided by Zoku®.
- Do not drop The Quick Pop™ Maker.
- This product is intended for household use only.

# 1 Freeze the Quick Pop™ Maker

Make sure the mold is COMPLETELY DRY and place it in the freezer for 24 hours. Make sure the freezer temperature is set to 0°F (-18°C) or less. **PLACE THE QUICK POP™ MAKER LEVEL AND UPRIGHT IN YOUR FREEZER.**



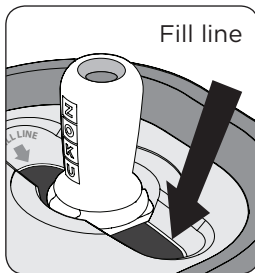
## 2 Insert Stick

Remove The Quick Pop™ Maker from the freezer after approximately 24 hours. Insert stick and make sure the tabs are lined up with the notch as shown.



## 3 Pour Juice

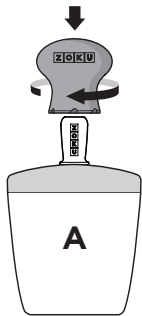
Slowly pour **chilled** juice into the molds and stop just before the fill line as shown. Chilled juice will result in faster Quick Pops™. Watch It Freeze!™



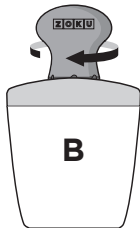
# 4 Remove and Enjoy!

When the Quick Pop™ is frozen, place the Super Tool over the stick and rotate clockwise (fig. A). Keep turning the Super Tool until the Quick Pop™ loosens from the mold and starts to rise slightly (fig B). Once the pop is loosened, unscrew the Super Tool counter-clockwise to remove it from the stick. (fig C). Attach the optional drip guard to the stick and lift the Quick Pop™ out of the molds. (fig D).

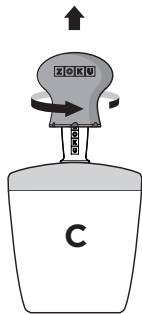
Screw Super Tool onto the Stick



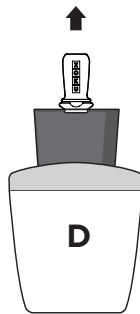
Continue to turn until Super Tool spins freely and Pop loosens



Unscrew Super Tool



Remove Quick Pop



If the Quick Pop™ Maker is properly frozen and your juice is chilled, the Quick Pops™ should freeze in 7-9 minutes.\* Each additional batch will take longer to freeze. The Quick Pop™ Maker can make up to 3 pops (3 batches). Multi-layered & core pops will take longer to freeze, and will reduce the number of batches.\* Individual results will vary.

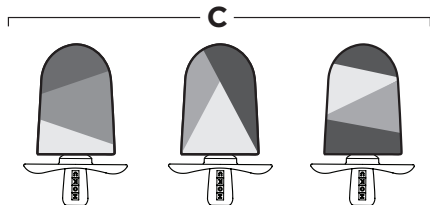
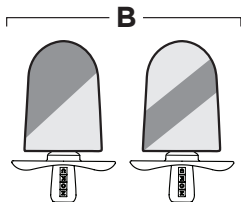
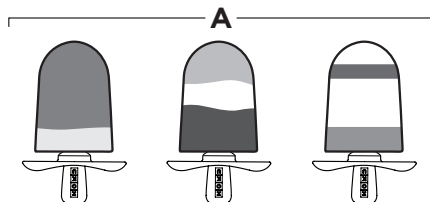
# Making Unique Quick Pops™

**NOTE:** Unique Quick Pops™ take a bit longer to make than single flavored pops, but they are worth the wait. Also, the number of batches may be reduced when making unique Quick Pops.™

## Zebra Pop

This method produces a pop with multiple layers (fig A). Follow the instructions up until Step 3 (on page 4). Then partially fill the mold cavity with juice. Wait until that portion is frozen and pour a different flavor. Repeat this process until the juice reaches the fill line. Then, continue with Step 4 (on page 5).

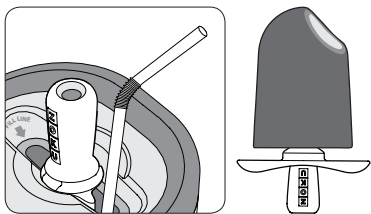
**TIP:** Try tipping the Quick Pop™ Maker by placing a book under one side while each layer freezes to get fun angles (fig. B). For insane Zoku® geometry (fig. C) use the Zoku® Tool Kit, sold separately.



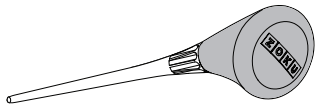
# Flavored Core Pop

Pour the shell flavor (follow steps 1-3, on pages 3-4). Wait until you see the outer shell freeze (the longer you wait, the thicker the shell will be). Remove the unfrozen liquid from the center of the pop by drinking it with a straw (fig. A) or use the siphon from the Zoku® Tool Kit, sold separately (fig. B). Next, pour in the core flavor and wait until it freezes. Continue with Step 4 (on page 5).

**A**



**B**



# Uh Oh, My Quick Pop is Stuck!

Don't sweat it, sometimes it happens. Here are some simple tips to ensure effortless pop removal:

1) **DO NOT USE BEVERAGES WITH ARTIFICIAL SWEETENERS** such as sucralose, aspartame, saccharin, etc. Plain water, carbonated beverages, or beverages that do not have enough sugar content may get stuck in the Quick Pop™ Maker.

2) Make sure the Quick Pop™ Maker is **COMPLETELY DRY** before putting it in the freezer. **ANY** water that remains in the Quick Pop™ maker's molds prior to freezing it may prevent the Quick Pops™ from being removed.

3) Do not fill past the fill line. If the molds are overfilled the pops may be impossible to remove (see the illustration on page 4 for fill line indication).

4) Make sure the sticks are in place **BEFORE** pouring liquid into the Quick Pop™ Maker.

5) If a pop is stuck, do not apply excessive force to the Super Tool or try



to pry the pop out. Simply defrost the pop maker by running it under warm water and try again with another type of juice (see cleaning instructions).

6) The stick may slip out of soft ingredients such as ice cream and pudding. Check and see if the stick is slipping out of the QuickPop™. If so, try other ingredients.

## Alternative Natural Sweeteners

Natural sweeteners such as honey, maple syrup, molasses, and fruit juice concentrates taste great and help make the Quick Pops™ easier to remove. Make sure the sweeteners are dissolved or incorporated completely into the liquid before pouring into the pop molds.

## Adding Other Ingredients

Other ingredients such as nuts, candy, and fruit can be used in your Quick Pops™. Just make sure they are small enough to fit into the molds and that the pop sticks are properly positioned **BEFORE** the dry ingredients are

added. Thinly sliced fruit can be placed on the walls of the molds prior to adding sticks and filling. Just make sure the sticks are inserted properly before filling with liquid. The resulting pop will have fruit lining the outside. In addition, fruit smoothies can be blended and poured into The Quick Pop™ Maker. The options are endless **BE CREATIVE!**™

**NOTE:** Some types of ice cream, yogurts and puddings may be difficult or impossible to remove from the pop maker. Since the consistency of these ingredients can be soft, the sticks may slip out of the pop even when they are frozen. If a pop is stuck, do not force the Super Tool or the sticks may break.

## Cleaning and Storage

**DO NOT WASH THE QUICK POP™ MAKER OR ACCESSORIES IN THE DISHWASHER. ALWAYS STORE THE UNIT LEVEL AND UPRIGHT.**

**We do not recommend washing The Quick Pop™ Maker after every use. Just toss it back in the freezer and it will always be ready to make more Quick Pops™!**

Cleaning The Quick Pop™ Maker is simple, but there are some important tips to follow:

It is important that the unit is **COMPLETELY DEFROSTED** before washing so water does not freeze in the molds. Even warm water can freeze quickly and make washing and drying difficult. If water is left in the molds and freezes, the next round of pops may be difficult or impossible to remove.

Clean The Quick Pop™ Maker and accessories with mild soap and warm water. Do not use scouring powders, pads, or hard implements. Dry The Quick Pop™ Maker completely before placing in the freezer. Failure to do so may make your next round of pops impossible to remove.

Storing The Quick Pop™ maker in the freezer is the best way to keep it ready for action. Do not store The Quick Pop™ Maker in the freezer with pops in it.

## Troubleshooting

**I can't pull the Quick Pop™ out of the mold.** If the sugar content is too

low, or if the ingredients are too soft (some types of ice cream, pudding, and yogurt) the pop may get stuck in the mold. Do not use extreme force or other tools to remove the pop. Simply defrost The Quick Pop™ Maker in warm water, remove the stick from the mold, and refreeze the unit.

If the mold is overfilled, if the sticks are not seated properly or if they are added after juice was poured, the Quick Pops™ may not come out. Be sure to place sticks in the mold before pouring juice into the molds.

**The Quick Pops™ take a very long time to freeze or won't freeze at all.** The Quick Pop™ Maker was not completely frozen. Be sure to freeze the unit for 24 hours.

The freezer temperature is not cold enough. In order to properly freeze The Quick Pop™ Maker, your freezer needs to be set to 0°F (-18°C) or below, which is also the ideal temperature for food storage.

Try placing the unit in a different part of the freezer; different parts of the freezer have different temperatures.

The ingredients are too warm.

**The pop stick came out and the pop stayed in the mold.** The ingredients were not completely frozen or they were too soft for making Quick Pops™ (some types of ice cream, puddings and yogurt may not work well). Try waiting longer before removing the Quick Pop™, or use different ingredients.

**The tip of the Quick Pop™ stayed in the mold.** The pop stick was not fully inserted into the mold cavity. Be sure the pop stick is fully seated in the mold cavity BEFORE pouring the juice.

**The second batch of pops doesn't freeze.** Multiple batches of Quick Pops™ are possible if done in quick succession. Too much time between batches will cause The Quick Pop™ Maker to defrost. It is also possible that the temperature of your freezer is not cold enough, or The Quick Pop™ Maker was not completely frozen. Lower the temperature of your freezer to 0°F (-18°C) or less, and let the unit freeze for at least 24 hours.

**The tabs on the stick will not sit**

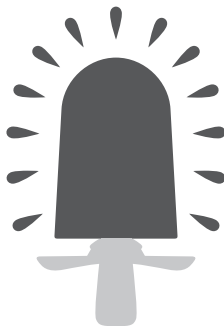
**properly in the mold.** Make sure that the sticks are inserted BEFORE POURING JUICE, and that there are no other ingredients at the bottom of the mold cavity (nuts, fruit etc.) If sticks are not seated properly, the Quick Pops™ will not pull out.

**My finger is stuck to the cavity.** If your fingers are stuck to The Quick Pop™ Maker, run your fingers under warm water. Do not touch the metal part of The Quick Pop™ Maker when it is frozen.

**The Quick Pop™ Maker container is broken, and the liquid inside is everywhere.** The refrigerant liquid is non-toxic, but do not try to use The Quick Pop™ Maker any longer. It should be discarded immediately.

**I lost my Super Tool/pop stick/drip cup.** Visit [www.zokuhome.com](http://www.zokuhome.com) to order replacement parts.

**My stick broke while removing the pop.** It is possible to break the stick with the Super Tool when used with excessive force. Visit [www.zokuhome.com](http://www.zokuhome.com) to order replacement parts.



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