

FOOD GENIE

DESSERT *Station*



OWNER'S GUIDE

THANK YOU
for purchasing the



SCAN ME

REGISTER YOUR PURCHASE


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IMPORTANT REMINDERS

MODEL: DE92 • OWNER'S GUIDE

READ MANUAL BEFORE USE • FOR HOME USE ONLY

 Read and evaluate directions for service and usage.

 Take caution to prevent encounters with hot surface.
Do use hand cover to prevent burns.

 For indoor and home use only

Read all instructions before using the Food Genie DESSERT Station

When using electrical equipment, specific safety precautions should always be kept in mind, including the following:

IMPORTANT SAFEGUARDS

- 1** Prior to using the appliance and its accessories, read all instructions thoroughly.

Avant d'utiliser l'appareil et ses accessoires, lisez attentivement toutes les instructions.

- 2** Take note of all warnings and instructions and proceed with caution as this unit contains electrical connections and moving parts that may pose a potential risk to the user.

Prenez note de toutes les mises en garde et instructions et procédez avec prudence car cette unité contient des connexions électriques et des pièces mobiles qui peuvent présenter un risque potentiel pour l'utilisateur.

- 3** Verify that all necessary parts are included and in proper condition before using the appliance.

Vérifiez que toutes les pièces nécessaires sont incluses et en bon état avant d'utiliser l'appareil.

- 4** Always turn off and unplug the appliance from the outlet when not in use, prior to assembling or disassembling parts, and before cleaning. Never unplug the appliance by pulling the flexible cord. Grasp the plug by the body and pull from the outlet.

Éteignez toujours l'appareil et débranchez-le de la prise lorsque vous ne l'utilisez pas, avant d'assembler ou de désassembler des pièces et avant de le nettoyer. Ne débranchez jamais l'appareil en tirant sur le cordon flexible. Saisissez la fiche par le corps et tirez-la de la prise.

- 5** Wash all parts that may come into contact with food prior to use. Follow the washing instructions provided in the manual.

Lavez toutes les pièces qui peuvent entrer en

contact avec des aliments avant utilisation. Suivez les instructions de lavage fournies dans le manuel.

- 6** Prior to each use, check the blade if there's any damage. If the blade is bent or damaged, do not use it.

Avant chaque utilisation, vérifiez si la lame est endommagée. Si la lame est pliée ou endommagée, ne l'utilisez pas.

- 7** Do not use this appliance outdoors. It is designed solely for indoor household use.

N'utilisez pas cet appareil à l'extérieur. Il est conçu uniquement pour une utilisation domestique en intérieur.

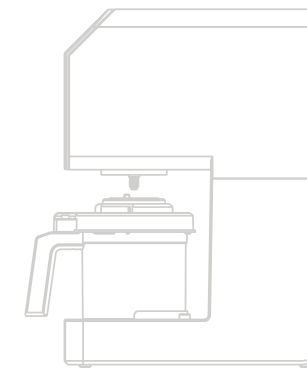
- 8** This appliance has a polarized plug. To reduce the risk of electric shock, the plug will fit in a polarized outlet only one way. If the plug does not fit completely in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Cet appareil est équipé d'une fiche polarisée. Pour réduire le risque de choc électrique, la fiche ne s'insérera que dans une prise polarisée d'une seule manière. Si la fiche ne s'adapte pas complètement dans la prise, inversez-la. Si elle ne s'adapte toujours pas, contactez un électricien qualifié. Ne modifiez en aucun cas la fiche.

- 9** Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or is dropped or damaged in any way. This appliance does not contain user-serviceable parts. Contact the manufacturer at their customer service email address for information

IMPORTANT : Keep Instruction Manual

WARNING: DO NOT place the DESSERT Station on range top, stove top or any cooking surface.



on examination, repair, or adjustment. Any servicing should be performed by an authorized service representative.

N'utilisez pas l'appareil avec un cordon ou une fiche endommagée, ou après un dysfonctionnement de l'appareil, ou s'il est tombé ou endommagé de quelque manière que ce soit. Cet appareil ne contient pas de pièces réparables par l'utilisateur.

- 10** This appliance contains important markings on the plug. The entire supply cord is not suitable for replacement.

Cet appareil comporte des marquages importants sur la fiche. L'intégralité du cordon d'alimentation n'est pas adaptée au remplacement.

- 11** Extension cords should not be used with this appliance.

Les cordons d'extension ne doivent pas être utilisés avec cet appareil.

- 12** Do not submerge the appliance or allow the power cord to come into contact with any form of liquid to protect against the risk of electric shock.

Il est impératif de ne pas immerger l'appareil ni de permettre au cordon d'alimentation d'entrer en contact avec tout type de liquide, afin de prévenir tout risque de choc électrique.

- 13** Do not allow the cord to hang over the edges of tables or counters as it may become snagged and pull the appliance off the work surface.

Il est important de ne pas laisser le cordon pendre par-dessus les bords de tables ou de

comptoirs, car il pourrait s'accrocher et entraîner la chute de l'appareil depuis la surface de travail.

- 14** Avoid allowing the unit or the cord to come into contact with hot surfaces, including stoves and other heating appliances.

Il convient d'éviter tout contact de l'unité ou du cordon avec des surfaces chaudes, telles que les cuisinières et autres appareils de chauffage.

- 15** Only use the appliance on a dry and level surface.

Utilisez exclusivement l'appareil sur une surface sèche et plane.

- 16** This appliance is not intended for use by children or as a toy. Close supervision is required when using any appliance around children.

Cet appareil n'est pas destiné à être utilisé par des enfants ni comme un jouet. Une surveillance étroite est nécessaire lors de l'utilisation de tout appareil en présence d'enfants.

- 17** This appliance is not intended for use by individuals with reduced physical, sensory, or mental capabilities, or those without experience and knowledge, unless they have received supervision or instruction on its proper use by a person responsible for their safety.

Cet appareil n'est pas destiné à être utilisé par des personnes ayant des capacités physiques, sensorielles ou mentales réduites, ou par des personnes dépourvues d'expérience et de connaissances, à moins qu'elles ne bénéficient d'une surveillance ou d'une instruction appropriée sur son utilisation par une personne responsable de leur sécurité.

IMPORTANT SAFEGUARDS

18 Only use attachments and accessories provided with the product. Using non-recommended attachments may cause fire, electric shock, or injury.

Utilisez uniquement les accessoires fournis avec le produit. L'utilisation d'accessoires non recommandés peut entraîner un incendie, un choc électrique ou des blessures.

19 Always attach the blade to the outer bowl lid and the lid to the outer bowl before placing it on the motor base.

Attachez toujours la lame au couvercle du bol extérieur et le couvercle au bol extérieur avant de le placer sur la base du moteur.

20 Keep hands, hair, and clothing away from the container while loading and operating.

Gardez les mains, les cheveux et les vêtements loin du conteneur pendant le chargement et l'utilisation.

21 During operation and handling of the appliance, avoid contact with moving parts.

Pendant le fonctionnement et la manipulation de l'appareil, évitez tout contact avec les pièces mobiles.

22 Do not fill containers past the MAX FILL lines.

Ne remplissez pas les contenants au-delà des lignes MAX FILL.

23 Do not operate the appliance with an empty container.

N'utilisez pas l'appareil avec un contenant vide.

24 Do not microwave the containers or accessories provided with the appliance, except for the Pint. The pint can be microwaved.

Ne pas mettre les contenants ou accessoires fournis avec l'appareil au micro-ondes, sauf pour le Pint. Le Pint peut être chauffé au micro-ondes.

25 Do not microwave the pint for more than 8 minutes at a time. Wait until cooled before microwaving again.

Ne chauffez pas le Pint au micro-ondes pendant plus de 8 minutes à la fois. Attendez qu'il refroidisse avant de le réchauffer au micro-ondes à nouveau.

26 Do not leave the appliance unattended while in use.

Ne laissez pas l'appareil sans surveillance pendant son utilisation.

27 Do not mix hot liquids as this may cause pressure buildup and steam exposure that can pose a risk of the user being burned.

Ne mélangez pas de liquides chauds car cela peut provoquer une accumulation de pression et une exposition à la vapeur, ce qui peut présenter un risque de brûlure pour l'utilisateur.

28 CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

ATTENTION : Afin d'éviter un danger dû à la réinitialisation involontaire du dispositif de coupure thermique, cet appareil ne doit pas être alimenté par l'intermédiaire d'un dispositif de commutation externe, tel qu'une minuterie, ou être connecté à un circuit régulièrement mis sous tension et hors tension par le fournisseur d'électricité.

29 When the machine shakes, hold the machine in place by holding it down with your hand.

Lorsque la machine tremble, maintenez-la en place en la maintenant avec votre main.

30 If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid hazard.

Si le cordon d'alimentation est endommagé, il doit être remplacé par le fabricant, son agent de service ou des personnes également qualifiées afin d'éviter tout danger.

31 WARNING: Potential injury from misuse.

AVERTISSEMENT : Risque de blessure en cas d'utilisation incorrecte.

32 Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.

Éteignez l'appareil et débranchez-le de la source

d'alimentation avant de changer les accessoires ou de vous approcher des pièces en mouvement pendant l'utilisation.

33 Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning.

Déconnectez toujours l'appareil de la source d'alimentation s'il est laissé sans surveillance et avant d'assembler, de désassembler ou de nettoyer.

34 This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Cet appareil peut être utilisé par des enfants âgés de 8 ans et plus s'ils ont reçu une supervision ou des instructions concernant l'utilisation de l'appareil de manière sécuritaire et s'ils comprennent les dangers impliqués.

35 Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.

Le nettoyage et l'entretien par l'utilisateur ne doivent pas être effectués par des enfants à moins qu'ils n'aient 8 ans ou plus et qu'ils soient supervisés.

36 Keep the appliance and its cord out of reach of children aged less than 8 years.

Gardez l'appareil et son cordon hors de la portée des enfants de moins de 8 ans.

37 Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.

Les appareils peuvent être utilisés par des personnes ayant des capacités physiques, sensorielles ou mentales réduites ou un manque d'expérience et de connaissance, si elles ont reçu une supervision ou des instructions concernant l'utilisation de l'appareil de manière sécuritaire et si elles comprennent les dangers impliqués.

38 Children shall not play with the appliance.

Les enfants ne doivent pas jouer avec l'appareil.

39 Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning.

Soyez prudent lors de la manipulation des lames coupantes, de la vidange du bol et lors du nettoyage.

40 Be careful if hot liquid is poured into the product as it can be ejected out of the appliance due to a sudden steaming.

Soyez prudent si un liquide chaud est versé dans le produit car il peut être éjecté de l'appareil en raison d'un dégagement de vapeur soudain.

41 This appliance shall not be used by children aged less than 8 years.

Cet appareil ne doit pas être utilisé par des enfants de moins de 8 ans.

42 Never place blade assembly on base unless assembled to jar.

Ne jamais placer l'ensemble des lames sur la base tant qu'il n'est pas assemblé au récipient.

43 Avoid contacting moving parts. Do not attempt to defeat any safety interlock mechanisms.

Évitez tout contact avec les pièces en mouvement. Ne tentez pas de désactiver les mécanismes de sécurité.

44 Do not place on or near a hot gas or electric burner or in a heated oven.

Ne pas placer près d'une source de chaleur telle qu'une plaque chauffante à gaz ou électrique, ou dans un four chaud.

45 SAVE THESE INSTRUCTIONS CONSERVEZ CES INSTRUCTIONS

PRODUCT PARTS



(A)



(B)



(C)



(D)

(A) Motor Base (attached power cord not shown)

(B) Outer Bowl Lid

(C) Paddle

(D) Outer Bowl

(E) Pint Lid

(F) 16 oz. Pint



(E)

(F)

NOTE Unit color as well as number of pints and lids may vary by model.

BEFORE First use

IMPORTANT: Review all warnings on first page before proceeding

NOTE All attachments are BPA-free and safe for the dishwasher (top rack only). Please make sure to separate the paddle, pint, outer bowl, and lids before putting them in the dishwasher.

Here are the steps to get started:

1. Remove all packaging materials from the unit.
2. Wash the containers, lids, and paddle with warm, soapy water. To clean the paddle, use a dishwashing utensil with a handle.
3. Rinse all parts thoroughly and let them air-dry.
4. Use a soft cloth to wipe the control panel.



CHECK TUTORIAL

USING FOR THE FIRST TIME



Use the Power button to turn the unit on or off.

INSTALL LIGHT

The install light will turn on if the unit is not completely assembled for operation. If the light is flashing, ensure that the bowl is correctly installed. If the light is steady, verify that the paddle is installed.

PRESET KEY

Enables you to scroll through the 10 popular Frozen Dessert and Beverage choices. Once selected, press START then the predetermined time and function begins.

SCOOPABLE

ICE CREAM	LITE ICE CREAM	SORBET	GELATO	FROZEN YOGURT	ITALIAN ICE
Is tailored for classic, indulgent recipes, easily transform both dairy and dairy-alternative ingredients into luxurious, creamy, and easily scoopable ice creams.	Ideal for health-conscious individuals who want to make ice creams that are low in sugar or fat, or use sugar substitutes. It's for processing keto, paleo, or vegan recipes.	Turns fruit-based recipes with high water and sugar content into creamy delights.	Creates creamy custard bases for authentic Italian-style ice cream.	Transform store-bought yogurts into healthy and creamy frozen treats with just a touch of a button using the Yogurt program.	Transform water and your preferred fruity flavors into refreshing scoops of Italian Ice.

DRINKABLE

COFFECCINO	FROZEN DRINK	SLUSHI	MILKSHAKE
Perfect for crafting coffeehouse-quality frozen coffee drinks using your preferred coffee, sugar, creamer, milk, or milk alternative.	Elevate your frozen beverage experience with thicker, smoother, and longer-lasting drinks that surpass resort-style quality.	Indulge in nostalgic delights by transforming water and powdered drink mixes or syrups into irresistibly silky and refreshing slushies.	Effortlessly whip up thick and creamy milkshakes in no time. Just blend together your preferred ice cream (store-bought or homemade), milk, and delicious mix-ins for a delightful treat.

USING DESSERT STATION

IMPORTANT: Review all warnings on first page before proceeding.



1. Add ingredients to the DESSERT Station Pint. **DO NOT** add ingredients past the MAX FILL line on the pint.



When select FROZEN Dessert's recipes, please do not add ingredient above the MAX FILL line on FROZEN Dessert's column (on the left)

When select BEVERAGE's recipes, please add ingredient below STEP 1 MAX FILL (FREEZE) line on the BEVERAGE column, after 24 hours freezing and before installing to the machine, pour liquid to below STEP 2 (POUR LIQUID) line before locking with the outer cup lid.

This is NOT a blender.



DO NOT process a solid block of ice or ice cubes.



DO NOT make a smoothie or process hard, loose ingredients.



To prepare for processing, the fruit needs to be either crushed to release its juice, or combined with other ingredients and frozen.



2. Connect the unit to a power source and position it on a flat, dry, and clean surface, like a table or countertop.
3. In case the recipe calls for frozen ingredients, securely place the lid on the pint and freeze it for at least 24 hours.

FREEZING TIPS



To achieve optimal results, ensure that your freezer is set between 9°F and -7°F, as the DESSERT Station is designed to process bases within this temperature range. When frozen within this range, your pint should reach the appropriate temperature.



To avoid any issues, it is recommended to freeze the pint on a level surface in an upright freezer. Chest freezers are not recommended as they tend to reach extremely low temperatures.



It is essential to freeze the base for at least 24 hours, and even after it is frozen, it still needs to reach an even colder temperature before processing.



To save time, consider preparing multiple DESSERT Station pints at once and keep them in your freezer so you can enjoy them whenever you desire.

NOTE The unit must be plugged in before assembly. The unit will not run if the outer bowl is installed before the unit is plugged in.



4. After the base is prepared or frozen, take off the lid of the pint and put the pint inside the outer bowl.



5. To install the paddle, face the connector of the paddle to the bottom of the outer cup lid, press until you hear a click sound.



6. Align the lines on the lid with the handle of the outer bowl, positioning the tab of the lid slightly to the right of the handle. Then, rotate the lid in a clockwise direction to lock it in place.



7. Ensure that the appliance is connected to a power source. Next, center the outer bowl directly beneath the control panel on the motor base. Twist the handle to the right to elevate the platform and secure the bowl in position. A clicking sound indicates that the bowl is securely installed.



8. To power on the unit, press the "Power on the unit" button. The One-Touch Programs will light up if the outer bowl is correctly installed, indicating that the unit is ready for use. Choose the program that fits your recipe best, and it will automatically stop once done.

NOTE If the installation light is on, it means that the unit is not fully assembled and cannot be used. If the light is blinking, ensure that the bowl is properly installed. If the light is solid, verify that the paddle is properly installed. Remember to plug in the unit before installing the bowl.



9. After the program finishes, release the outer bowl by pressing the bowl release button located on the left side of the motor base. Then, twist the handle back to the center position. As you twist the handle, the platform will lower the bowl. Lift the bowl to remove it from the motor base.



10. Press the button to unlock the lid and twist it counterclockwise to remove it.

NOTE The One-Touch Programs cannot be run consecutively on the unit. After each program, it is necessary to lower the bowl and examine the results before proceeding to the next one.



11. To add mix-ins, use a spoon to create a hole in the center of the processed treat that reaches the bottom of the pint, making sure it is about 1 1/2 inches wide. Add chopped or broken mix-ins into the hole, and then repeat steps 6-10 to process the mix-ins again using the MIX-IN program.

MIX-IN TIPS

We recommend adding about 1/4 cup of your preferred crushed candies, chopped nuts, frozen fruits, chocolate pieces, or other mix-ins. If using multiple types of mix-ins, ensure that the total amount does not exceed 1/4 cup. You may adjust the amount of mix-ins to your preference, but ensure that the outer bowl lid can still be closed over the pint.

Mix-ins such as chocolate, candy, and nuts that are hard will not be broken down during the MIX-IN program and will remain intact. For this reason, it's recommended to use mini chocolate chips and candies or pre-chopped ingredients.

During the MIX-IN program, **soft mix-ins will be broken down** and end up smaller. Examples of soft mix-ins include cereal, cookies, and frozen fruit. To ensure bigger pieces of soft ingredients, we recommend using larger pieces when adding them to the pint.

For the best results when making ice cream or gelato, **it is not recommended to use fresh fruit, sauces, or spreads** as mix-ins. This is because adding fresh fruit, fudge, or caramel sauces can make your treat watery. Chocolate hazelnut spread and nut butters also do not mix well. Instead, we recommend using frozen fruit or chocolate/caramel shell toppings as mix-ins.

12. To make a crumbly or powdery pint more creamy, the RE-SPIN program can be used instead of adding mix-ins. This program is particularly useful for very cold bases. If the treat has a smooth, scoopable texture, proceed to step 12. However, if the base is still crumbly or powdery, repeat steps 6-10 and use the RE-SPIN program to process the treat again.

RE-SPIN

NOTE Do not RE-SPIN before using the MIX-IN program.



13. Lift the pint out of the outer bowl. Enjoy your treat!



14. To clean the outer bowl lid, rinse it thoroughly to eliminate any sticky residue or trapped particles from the CREAM Whizz Paddle. Then, disengage the paddle by pushing the latch located on the top of the outer bowl lid. For a hassle-free cleaning process, release the paddle directly into the sink.

15. To turn off the unit, press the power button and make sure to unplug it once you are done using it. You can find instructions for cleaning and storing the unit in the Care & Maintenance section.



16. If you have leftovers of your frozen treat, use a spoon or spatula to smooth out the top before putting it back in the freezer. If the treat is too hard after re-freezing, run it through the same program you used to make it. However, if it's still soft, you can simply scoop and enjoy it.

NOTE Reprocessing your treat that contains mix-ins can result in the further crushing of the mix-ins and produce a new flavor.

CLEANING

NOTE To begin the cleaning process, detach the CREAM Whizz Paddle from the outer bowl lid by pressing the button on top of the lid. Rinse the paddle and lid with warm water to remove any remaining ice cream or mix-ins. Avoid using abrasive sponges or cleaning agents as they may damage the unit.

HAND-WASHING

Clean the containers, lids, and paddle using warm, soapy water. To clean the paddle, use a dishwashing utensil with a handle. Rinse all the parts thoroughly with water and let them air-dry.

DISHWASHER

You can place the containers, lids, and paddle on the top rack of the dishwasher as they are dishwasher safe. However, make sure to separate the paddle, pint, outer bowl, and lids before placing them in the dishwasher.

NOTE For best results, use a dishwasher to remove stuck-on ingredients.

OUTER BOWL LID

Before cleaning the outer bowl lid, it's important to remove the paddle to ensure any ingredients stuck under it are removed. Next, run warm water through the paddle release lever and out of the drain holes on both sides. To drain the lid completely, place it with the lever side down.

The next step is to remove the dark grey rubber lip seal wrapped around the middle of the underside of the outer bowl lid. Then, either hand wash the lid and seal with warm, soapy water or put them in the dishwasher.

MOTOR BASE

Before cleaning, ensure that the motor base is unplugged. Use a clean, damp cloth to wipe the motor base. Do not use any cloths, pads, or brushes to clean the base. After each use, wipe the spindle located below the control panel with a damp cloth.



To clean trapped liquid between the motor base and the platform, first center the handle of the outer bowl below the control panel and place it onto the motor base. Then, twist the handle to the right to raise the platform. Use a damp cloth to clean the area between the base and the raised platform.

RESETTING THE MOTOR

To reset the unit after an overload, unplug the unit and wait at least 30 minutes for the motor to cool down. Once the motor has cooled, remove some of the mixture from the pint and reposition the pint onto the motor base. Plug the unit back in and turn it on. If the motor still does not start, repeat the reset procedure again. If the problem persists, contact customer service for assistance.

1. Unplug the unit from the electrical outlet.
2. Allow the unit to cool for approximately 15 minutes.
3. Remove the outer bowl lid and paddle. Ensure no ingredients are jamming the lid assembly.

DO NOT process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. Fruit must be crushed to release its juice or combined with other ingredients and frozen before processing.

Freeze and then **whizz** to go



Adjust your freezer's temp

To achieve optimal results, it is recommended to maintain your freezer temperature within the range of 9°F and -7°F as the DESSERT Station Pint requires the ingredients to be frozen to a certain level before processing. If your freezer temperature falls within this range, your pint is likely to attain the appropriate temperature needed for processing.



Place the pint on a level surface

To achieve the best results, it is recommended that you do not process a pint if the ingredients have been frozen at an angle or scooped out and refrozen unevenly. In case a pint is frozen unevenly, it should be melted, whisked, and then re-frozen on a level surface before processing.



Upright freezers work best

It is recommended not to use a chest freezer as it may reach excessively low temperatures.



Freeze for 24 hours

Before processing, the DESSERT Station Pint should be allowed to reach an even colder temperature than simply being frozen.

Maximize your time by preparing multiple DESSERT Station pints in advance and storing them in your freezer. This way, you can easily enjoy them on demand whenever you have a craving.



Tips for the **creamiest** results

Pre-frozen ingredients taste sweeter

Concerned that your base mixture may be overly sweet? Rest assured, the sweetness will be less pronounced once you freeze and process it into a frozen treat.

What to do about leftovers

For **SCOOPABLES**

If you have leftovers in your DESSERT STATION Pint, flatten the top before refreezing. If it becomes too hard, process it again. If it's soft, simply scoop and enjoy.

For **DRINKABLES**

When re-processing DRINKABLE outputs such as Coffeiccino, Slushi, Frozen Drink, or Milkshake, you will need to add a pour-in liquid to the top of the frozen base before starting the re-processing.

NOTE

If your frozen treat includes mix-ins, processing it again will result in the mix-ins being further crushed, which can create a new flavor experience.

Making an ice bath

For recipes that require cooking the base, it is recommended to use an ice bath to quickly cool the base before freezing. To prepare an ice bath, fill a large bowl with ice and water, then place your Deluxe Pint in the ice water. Once the base has cooled below 40°F (4°C), transfer the Deluxe Pint to the freezer for further freezing.

General ingredient substitutes

Whether you're dairy-free, vegan, or following a low-carb diet, you can still enjoy tasty frozen treats that align with your lifestyle. To ensure success, be sure to measure your ingredients carefully, follow instructions closely, and use the following tips when making substitutions.

MAKE IT DAIRY-FREE



Dairy Substitutes

- MILK** → Unsweetened oat milk
- HEAVY CREAM** → Unsweetened coconut cream
- CREAM CHEESE** → Vegan cream cheese

MAKE IT LITE



Sugar Substitutes

For recipe specific substitutes, please refer to the recipes in the following pages.

- LIGHT CREAM SYRUP** → Raw agave nectar

NOTE If using sugar substitutes, use the LITE ICE CREAM program to process.

NOTE Make sure to use unsweetened substitutes and to whisk coconut cream by itself as the first step.

Mix-ins




Hard mix-ins

Mix-ins such as hard candies, nuts, and chocolate chunks will not be broken down during the MIX-IN program, and will remain intact. To ensure the best results, we recommend using mini chocolate chips and candies, or pre-chopped mix-ins.

Soft mix-ins

Soft mix-ins like cereal, cookies, and frozen fruit will be broken down into smaller pieces during the MIX-IN program. To ensure larger pieces, we recommend using bigger pieces of soft ingredients.



For ICE CREAMS & GELATO only

Adding fresh fruit, sauces, and spreads as mix-ins may not yield the desired result as they can water down the treat. Nut butters and chocolate hazelnut spreads also do not mix well. It is better to use frozen fruit or toppings like chocolate or caramel shells instead.

Customize ice cream & gelato with extracts & mix-ins



1. Make a base

Begin by creating a base using any of the recipes provided in this inspiration guide, which includes options for dairy-free and low-calorie bases.

2. Freeze

After covering the pint with a lid, freeze it for 24 hours. It's a good idea to have multiple prepared pints in your freezer so you can easily process them with the CREAM Whizz whenever you want.

3. Process

Select TOP, BOTTOM, or FULL, then use the dial to select the program that matches your base: ICE CREAM • LITE ICE CREAM GELATO • FROZEN YOGURT Press the dial to begin processing.

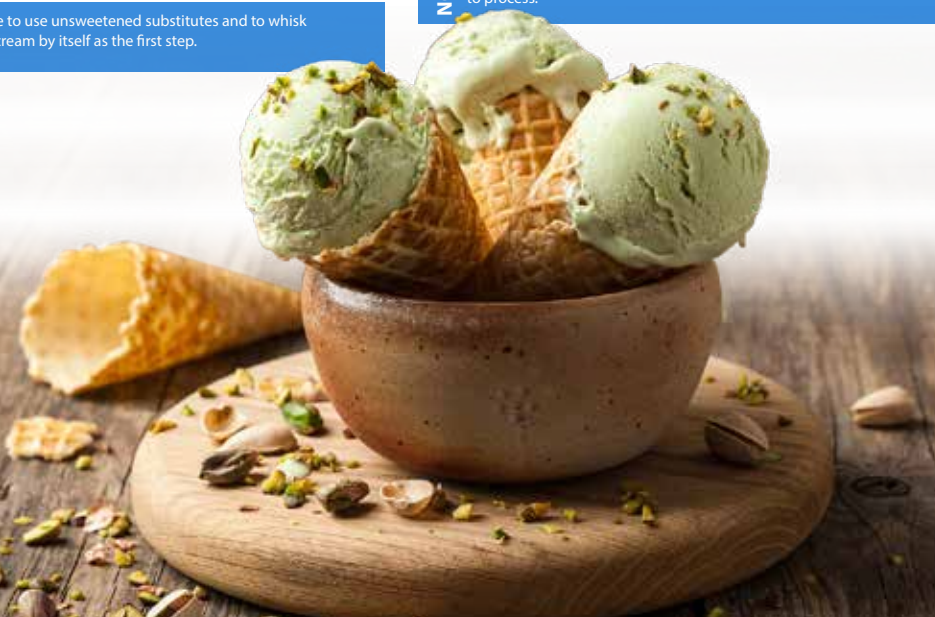
4. Add MIX-INS

Using a spoon, create a hole that is 1 1/2 inches wide and reaches the bottom of the pint. Then, add your desired mix-ins to the hole in the pint.

+MIX-IN

5. Process

Press MIX-IN program.



Let's make a drink.



Step 1 Freeze

To prepare drinkable frozen treats, fill the base of the DESSERT Station Pint up to the BEVERAGES MAX FILL (FREEZE) line, then place it in the freezer for 24 hours.

To achieve optimal results with base recipes using powdered mixes, it is recommended to heat the liquid before adding the powder. Stir the mixture until the powder is completely dissolved, then allow it to cool before freezing.

Step 2 Pour-In

To achieve the desired sippable texture for BEVERAGES programs, it is important to add the liquid to the DESSERT Station Pint before processing. This ensures that the frozen drink will have the ideal consistency for enjoyable sipping.

After taking out your base from the freezer, you can enhance it by adding your preferred pour-in ingredient until it reaches the MAX FILL line. Once added, proceed to process the mixture using the appropriate drinkable program for optimal results.

Step 3 Process

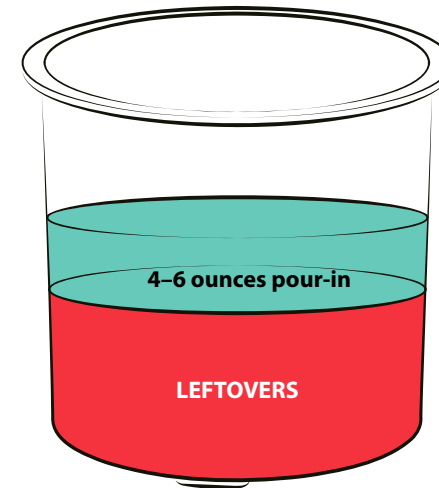
Once the pour-in has been added, it's time to begin the processing. If the base is extremely cold, it might require multiple processing cycles to achieve the desired texture. For those who prefer thinner frozen drinks, we suggest allowing the base to warm up for a few minutes before initiating the processing phase.

To achieve a thinner consistency for your frozen drink after processing, you can add an additional 2–4 tablespoons of your preferred pour-in. Once added, select the "RE-SPIN" option to incorporate the extra liquid and adjust the texture according to your preference.



Have drinkable leftovers? No problem.

Leftover Frozen Drink, Slushi, or Coffeiccino? No worries. Freeze the DESSERT Station Pint. To process the leftovers, add 1/2–3/4 cup (4–6 ounces) of your preferred pour-in, then select the matching program for your base. Enjoy your refreshed treat!



Add desired
pour-in for:
**Frozen Drink,
Slushi &
Coffeiccino**

NOTE

To find suitable pour-in options for drinkable recipes, refer to the "For processing" section of the ingredients list. There you will find recommendations for the desired liquid to add to your recipe.

NOTE

Please avoid using the RE-SPIN program with leftovers. It is not recommended for processing already prepared frozen drinks or treats.



Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS | PROGRAM TIME: 1 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 1 tablespoon (1/2 ounce) Cream Cheese
- 1/3 cup granulated sugar
- 1 teaspoon vanilla extract
- 3/4 cup heavy cream
- 1 cup whole milk
- 1/4 cup mini chocolate chips, for mix-in

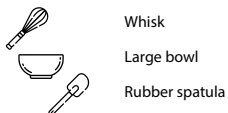
MAKE IT DAIRY-FREE: Use vegan cream cheese for cream cheese, unsweetened coconut cream for heavy cream, and unsweetened oat milk for whole milk. Whisk the coconut cream until smooth, then add the remaining ingredients.

- Heat the cream cheese in a microwave-safe bowl for 10 seconds. Then, add the sugar and vanilla extract, and use a whisk or rubber spatula to combine the ingredients until the mixture reaches a frosting-like consistency, for about 60 seconds.

TIP To make a larger batch, you can double or triple the ingredients by using two or three times the amount of each ingredient. This will allow you to prepare multiple DESSERT Station pints at once, which is convenient for keeping your freezer stocked with frozen treats that can be whipped up in minutes. For instructions on how to use multiple pints at once, please refer to the user guide.

- Gradually incorporate the heavy cream and milk into the mixture until thoroughly blended and the sugar has dissolved.
- Pour base into an empty CREAM Whizz Pint. Place storage lid on pint and freeze for 24 hours.
- After removing the pint from the freezer and taking off the lid, please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

TOOLS NEEDED



MAKE IT LITE: Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar for granulated sugar. Process on the LITE ICE CREAM program.

ICE CREAM

- Select ICE CREAM.
- Using a spoon, make a hole in the pint that is about 1 1/2 inches wide and reaches the bottom of the pint. Once the hole is made, add mini chocolate chips into the hole. Then, run the MIX-IN program again to mix in the chocolate chips.

TIP The MIX-IN program is not designed to break down harder ingredients, therefore we suggest using mini chocolate chips, as they are the ideal size to be mixed in without causing any issues.

- After processing, you use a spoon or a spatula to remove the ice cream from the pint and transfer it to a bowl or dish for serving. It is recommended to serve the ice cream immediately, while it is still at its optimal consistency.



Strawberry Ice Cream

PREP: 15 MINUTES | FREEZE TIME: 24 HOURS | MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 1/2 cups fresh ripe strawberries, trimmed, cut in quarters
- 1/2 cup granulated sugar
- 1 teaspoon light corn syrup
- 1 teaspoon lemon juice
- 1 cup heavy cream

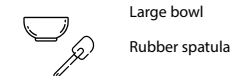
MAKE IT DAIRY-FREE: To replace heavy cream, you can use unsweetened coconut cream. Start by whisking the coconut cream until it becomes smooth, and then add the other required ingredients.

- In a large bowl, combine strawberries, sugar, corn syrup, and lemon juice. Using a fork, mash the strawberries. Let the mixture sit for 10 minutes, stirring occasionally.
- Pour heavy cream into the bowl with the strawberry mixture and mix thoroughly until all ingredients are well combined.
- After mixing the base, pour it into an empty CREAM Whizz Pint, then cover the pint with the storage lid. Place it in the freezer and allow it to freeze for 24 hours.

TIP To make black raspberry ice cream, you can replace the 1 1/2 cups of fresh strawberries in the recipe with 3/4 cup of fresh raspberries and 3/4 cup of fresh blackberries. Follow the rest of the recipe as usual.

TIP Adding mini white chocolate chips or frozen strawberry slices to the black raspberry ice cream would definitely enhance its flavor and texture.

TOOLS NEEDED



MAKE IT LITE: For a healthier option, you can use 1/4 cup of stevia cane sugar blend as a substitute for granulated sugar and 1 teaspoon of raw agave nectar as a substitute for light corn syrup. Process the mixture on the LITE ICE CREAM program for a lighter version.

- To get started, take out the pint from the freezer and remove the lid. For instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

ICE CREAM

- Select ICE CREAM.
- After the processing is done, you can either add mix-ins or take out the ice cream from the pint and serve it right away.

NOTE If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.



Limoncello Ice Cream

PREP: 5–10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

2 tablespoons granulated sugar
1/4 cup store-bought lemon curd
2 tablespoons limoncello
1 cup heavy cream
3/4 cup whole milk
Zest of 1 lemon

TOOLS NEEDED



MAKE IT DAIRY-FREE: For this recipe, you can use unsweetened coconut cream as a substitute for heavy cream, and unsweetened oat milk as a substitute for whole milk. Start by whisking the coconut cream until it's smooth, then add in the remaining ingredients.

- Whisk together the sugar, lemon curd, and limoncello in a large bowl until the sugar is dissolved and the ingredients are well combined. Next, add in the heavy cream, milk, and lemon zest and whisk everything together until it is fully combined.
- Pour the lemon ice cream base into an empty DESSERT Station Pint. Cover the pint with the storage lid and place it in the freezer. Let it freeze for 24 hours.
- Take the pint out of the freezer and remove the lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.

ICE CREAM

- Select ICE CREAM.

- After the processing is complete, you can either add mix-ins or remove the ice cream from the pint and serve it immediately.

NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Lite Mint Cookies & Cream Ice Cream

PREP: 5–10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

3/4 cup unsweetened coconut cream
1/4 cup monk fruit sweetener with erythritol
2 tablespoons raw agave nectar
5–6 drops green food coloring
1/2 teaspoon mint extract
1 cup unsweetened oat milk
3 chocolate sandwich cookies, cut in quarters, for mix-in

TOOLS NEEDED



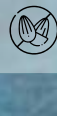
MAKE IT DAIRY-FREE: Use plant-based vanilla creamer instead of regular dairy-based coffee creamer.

- Whisk the unsweetened coconut cream until smooth in a large bowl. Combine the monk fruit sweetener, raw agave nectar, food coloring, and mint extract in the same bowl and whisk until the monk fruit sweetener is dissolved and well combined. Add oat milk to the mixture and whisk until everything is well combined.
- Pour the ice cream mixture into an empty DESSERT Station Pint and cover it with the storage lid. Then, place it in the freezer and let it freeze for 24 hours.
- Take the pint out of the freezer and remove its lid. For instructions on how to assemble the bowl and operate the unit, please consult the quick start guide.

ICE CREAM

- Select ICE CREAM.

- Using a spoon, make a 1 1/2-inch wide hole that goes all the way to the bottom of the pint. Add cookie pieces to the hole, and then use the MIX-IN program to process again.
- After the processing is finished, take out the ice cream from the pint and serve it immediately.



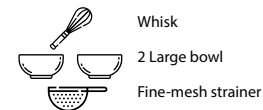
Fruity Cereal Ice Cream

PREP: 20–35 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1 1/4 cups whole milk
1 1/2 cups fruity cereal, divided
1 tablespoon (1/2 ounce) Cream Cheese
1/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup heavy cream

TOOLS NEEDED



MAKE IT LITE: To make a lighter version of the ice cream recipe, replace the granulated sugar with 1/2 teaspoon stevia and 2 1/2 tablespoons of raw agave nectar. Process the mixture on the LITE ICE CREAM program.

MAKE IT DAIRY-FREE: To replace heavy cream, you can use unsweetened coconut cream. Start by whisking the coconut cream until it becomes smooth, and then add the other required ingredients.

- In a large bowl, combine whole milk with 1 cup of fruity cereal. Let the mixture sit for 15-30 minutes, stirring occasionally to ensure that the milk absorbs the fruity flavor from the cereal.
- Microwave the cream cheese in a second large microwave-safe bowl for 10 seconds. Then, add the sugar and vanilla extract and use a whisk or rubber spatula to combine the ingredients until the mixture has a frosting-like consistency. This should take about 60 seconds.
- After the 15-30 minutes have passed, pour the milk and cereal mixture through a fine-mesh strainer into the bowl containing the cream cheese mixture. Press on the cereal with a spoon to release more milk, then discard the cereal. Add the heavy cream and mix until all the ingredients are well combined.
- Transfer the mixture into a DESSERT Station Pint that is empty, making sure not to overfill it. Securely place the storage lid on the pint and put it in the freezer. Allow it to freeze for 24 hours or until it reaches your desired consistency.

- Take the pint out of the freezer and remove its lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.

ICE CREAM

- Select ICE CREAM.

- Using a spoon, make a 1 1/2-inch wide hole that goes all the way to the bottom of the pint. Add the remaining 1/2 cup of fruity cereal into the hole and then process again using the MIX-IN program.
- Once the processing is finished, take out the ice cream from the pint and serve right away.



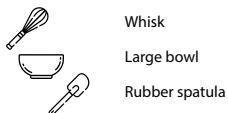
Chocolate Ice Cream

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS |
PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

1 tablespoon (1/2 ounce) Cream Cheese
2 tablespoons cocoa powder
1/3 cup granulated sugar
1 teaspoon vanilla extract
3/4 cup heavy cream
1 cup whole milk

TOOLS NEEDED



MAKE IT DAIRY-FREE: Replace cream cheese with vegan cream cheese, whole milk with unsweetened oat milk, and heavy cream with unsweetened coconut cream. Whisk the coconut cream until smooth and mix in the remaining ingredients.

MAKE IT LITE: Instead of granulated sugar, use 1/2 teaspoon of stevia and 2 1/2 tablespoons of raw agave nectar. Process the ice cream mixture using the LITE ICE CREAM program.

- In a large microwave-safe bowl, microwave the cream cheese for 10 seconds. Add the cocoa powder, sugar, and vanilla extract. Using a whisk or rubber spatula, stir the mixture together until it looks like frosting, which should take about 60 seconds.
- Slowly incorporate the heavy cream and milk into the mixture, stirring until fully combined and the sugar is dissolved.
- Transfer the mixture to an empty Dessert Station Pint, ensuring it is filled to the MAX FILL line. Cover the pint with the storage lid and freeze it for 24 hours.

- Once the pint has been removed from the freezer and the lid has been taken off, please follow the instructions provided in the quick start guide for assembling the bowl and interacting with the unit.

ICE CREAM

- Select ICE CREAM.

- Consider adding chopped nuts, chocolate chips, or a drizzle of chocolate syrup as mix-ins for this chocolate ice cream. Enjoy!

NOTE If the ice cream appears crumbly, it might be due to a very cold temperature setting in your freezer. In such cases, select the RE-SPIN option to process the mixture further, unless you plan to add mix-ins.

TIP You can elevate the flavor of your chocolate ice cream by adding some edible cookie dough chunks and mini chocolate chips as mix-ins.



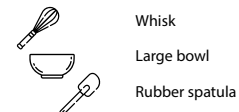
Cinnamon Bun Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1 tablespoon (1/2 ounce) Cream Cheese
1/3 cup light brown sugar
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
3/4 cup heavy cream
1 cup whole milk

TOOLS NEEDED



MAKE IT DAIRY-FREE: Whisk the unsweetened coconut cream until smooth and combine it with vegan cream cheese and unsweetened oat milk, replacing heavy cream and whole milk respectively. Mix the ingredients until well incorporated.

MAKE IT LITE: Use 1/2 teaspoon stevia and 2 1/2 tablespoons raw agave nectar instead of light brown sugar. Process on the LITE ICE CREAM program.

- In a large microwave-safe bowl, heat the cream cheese for 10 seconds in the microwave. Then, add the stevia, raw agave nectar, vanilla extract, and ground cinnamon to the bowl. Use a whisk or rubber spatula to combine the ingredients until the mixture resembles frosting, which should take around 1 minute.
- Gradually pour the heavy cream and milk into the bowl with the cream cheese mixture, stirring slowly and continuously until the sugar has dissolved and everything is fully combined.
- After pouring the ice cream base into an empty DESSERT Station Pint, cover the pint with the storage lid and place it in the freezer for 24 hours.

- Take out the pint from the freezer and open the lid of the pint. Consult the quick start guide for information on how to assemble the bowl and interact with the unit.

ICE CREAM

- Select ICE CREAM.

- Once the processing is finished, you can choose to add mix-ins to the ice cream or remove it from the pint and serve it right away.

NOTE If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.

TIP You can adjust the amount of cinnamon according to your preference. We recommend starting with 1 teaspoon and adding more as desired.



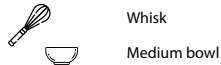
Coconut Vanilla Dairy-Free Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1 can (14 ounces) full-fat unsweetened coconut milk
1/2 cup granulated sugar
1 teaspoon vanilla extract

TOOLS NEEDED



MAKE IT LITE: To make a low-calorie version of this ice cream, use 1/4 cup of stevia cane sugar blend instead of granulated sugar. Process the mixture on the LITE ICE CREAM program.

- 1 Begin by whisking the coconut milk in a medium-sized bowl until it becomes smooth. Next, add the other ingredients and whisk until everything is well combined and the sugar has fully dissolved.
- 2 Transfer the prepared ice cream mixture to an empty DESSERT Station Pint. Cover the pint with the storage lid and place it in the freezer for 24 hours to allow the mixture to freeze and set.
- 3 Take the pint out of the freezer and remove the lid. Consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

TIP You can experiment with different flavors by incorporating 2 tablespoons of cocoa powder to create a chocolate coconut ice cream, 2 tablespoons of instant coffee to make a coffee coconut ice cream, or replacing the vanilla extract with lemon extract for a lemon coconut ice cream.

ICE CREAM

- 4 Select ICE CREAM.

- 5 Once the ice cream is done processing, you can either add mix-ins or serve it immediately.

TIP An alternative option is to replace the full-fat unsweetened coconut milk with 1 3/4 cup (14 ounces) of full-fat oat milk.

NOTE If your ice cream appears crumbly due to a very cold freezer temperature, you can select the RE-SPIN option to process the mixture a bit more. This will help achieve a smoother texture, especially if you're not adding any mix-ins to the ice cream.



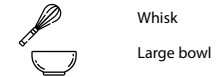
Coffee Dairy-Free Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

3/4 cup unsweetened coconut cream
1/2 cup granulated sugar
1 1/2 tablespoon instant coffee
1 cup rice milk
1 teaspoon vanilla extract

TOOLS NEEDED



MAKE IT LITE: To make a lower-sugar version of the peach ice cream recipe, use 1/4 cup of monk fruit sweetener with erythritol and 1/2 teaspoon of stevia instead of granulated sugar. Process the mixture on the LITE ICE CREAM program.

- 1 Start by whisking the unsweetened coconut cream in a large bowl until it becomes smooth. Next, add the remaining ingredients to the bowl and continue whisking until the mixture is well combined and the sugar has dissolved.
- 2 After mixing, pour the coconut ice cream base into an empty DESSERT Station Pint. Cover the pint with the storage lid and place it in the freezer. Allow it to freeze for at least 24 hours before serving.
- 3 After removing the pint from the freezer and taking off the lid, please refer to the quick start guide for information on how to assemble the bowl and interact with the unit.

ICE CREAM

- 4 Select ICE CREAM.

- 5 You can add mix-ins such as chopped nuts, chocolate chips, or fruit to the ice cream right after processing is complete, or you can remove the ice cream from the pint and store it in an airtight container in the freezer for later. Just be aware that the longer the ice cream sits in the freezer, the more likely it is to develop ice crystals and lose its smooth texture.

TIP Make sure to add the crushed pretzels after the ice cream has been processed and is still soft enough to stir in the mix-ins.

TIP If you prefer, you can use cashew milk instead of rice milk as a substitute in this recipe.

NOTE If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Peach Dairy-Free Ice Cream



PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1/2 jar (12 ounces) sliced peaches, drained
- 1/3 cup sweetened almond milk creamer
- 2 tablespoons raw agave nectar
- 1 teaspoon vanilla extract

MAKE IT DAIRY-FREE: You can substitute regular vanilla coffee creamer for almond milk creamer.

TOOLS NEEDED

-  Whisk
-  Medium bowl

- Begin by whisking the coconut milk in a medium-sized bowl until it becomes smooth. Next, add the other ingredients and whisk until everything is well combined and the sugar has fully dissolved.
- Whisk the remaining ingredients in a large bowl until they are well combined. Fill an empty CREAM Whizz Pint with sliced peaches up to the MAX FILL line. Pour the mixture into the pint to cover the peaches up to the same line, and stir to combine. If needed, add more creamer to reach the MAX FILL line. Place the storage lid on the pint and freeze it for 24 hours.

TIP You can experiment with different flavors by incorporating 2 tablespoons of cocoa powder to create a chocolate coconut ice cream, 2 tablespoons of instant coffee to make a coffee coconut ice cream, or replacing the vanilla extract with lemon extract for a lemon coconut ice cream.

TIP An alternative option is to replace the full-fat unsweetened coconut milk with 1 3/4 cup (14 ounces) of full-fat oat milk.

- When taking the pint out of the freezer, remove its lid and consult the quick start guide for information on how to assemble the bowl and interact with the unit.
- Select ICE CREAM.
- Once the processing is finished, you can either add mix-ins to the ice cream or remove it from the pint and serve it right away.

ICE CREAM

NOTE

In case the ice cream looks crumbly due to the freezer's low temperature, you can choose the RE-SPIN option to process the mixture a little longer, but only if you're not adding any mix-ins.





Cherry Chip Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 2 cups canned red tart cherries in water, drained
- 1/2 cup sweetened French vanilla coffee creamer
- 2 tablespoons raw agave nectar
- 1 teaspoon almond extract
- 1/4 cup mini dark chocolate chips, for mix-in

TOOLS NEEDED

-  Whisk
-  Large bowl

MAKE IT DAIRY-FREE: Use plant-based vanilla creamer instead of regular dairy-based coffee creamer.

- Fill an empty DESSERT Station Pint to the MAX FILL line with pitted cherries.
- Combine the remaining ingredients in a large bowl and whisk until fully incorporated. Pour the mixture over the cherries in the pint until it reaches the MAX FILL line. Stir well to combine, and if needed, add more creamer until it reaches the line. Cover with the storage lid and freeze for 24 hours.
- After removing the pint from the freezer, take off the lid from the pint. Refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit.

ICE CREAM

- Select ICE CREAM.
- Create a hole in the ice cream by using a spoon to dig a 1 1/2 -inch wide cavity that goes all the way to the bottom of the pint. Pour dark chocolate chips into the hole, then use the MIX-IN program to process the ice cream again.
- When the processing is complete, you can remove the ice cream from the pint and serve it immediately. Enjoy your delicious homemade cherry chocolate chip ice cream!





Blue Raspberry Lite Ice Cream

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 2 tablespoons monk fruit sweetener with erythritol
- 2 tablespoons raw agave nectar
- 3/4 cup heavy cream
- 1 cup whole milk
- 1/2 teaspoon vanilla extract
- 1/2 teaspoon raspberry extract
- 1/4 teaspoon lemon extract
- 5-6 drops blue food coloring

TOOLS NEEDED

-  Whisk
-  Large bowl

MAKE IT DAIRY-FREE: For a dairy-free alternative, whisk unsweetened coconut cream until smooth and use it as a substitute for heavy cream. Replace whole milk with unsweetened oat milk. Add the remaining ingredients and whisk until fully combined.

- Whisk all the ingredients together in a large bowl until they are well combined and the monk fruit sweetener is fully dissolved.
- Combine the remaining ingredients in a large bowl and whisk until fully incorporated. Pour the mixture over the cherries in the pint until it reaches the MAX FILL line. Stir well to combine, and if needed, add more creamer until it reaches the line. Cover with the storage lid and freeze for 24 hours.
- After removing the pint from the freezer, take off the lid from the pint. Refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit.

LITE ICE CREAM

- Select LITE ICE CREAM.
- After the processing is complete, you can choose to add mix-ins or remove the ice cream from the pint and serve it immediately.

NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Chocolate Ice Cream Lite

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES |
MAKES: 1-2 SERVINGS

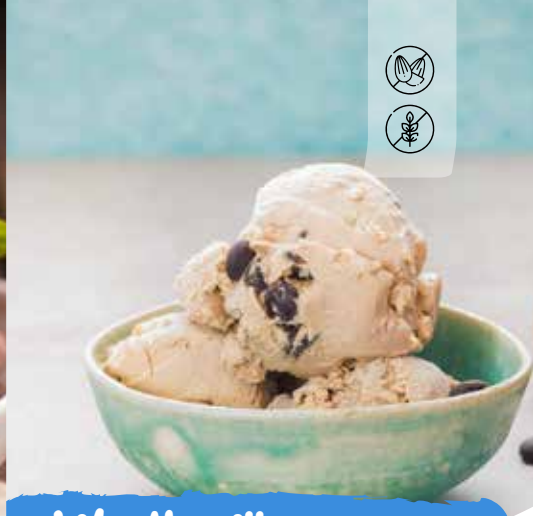
INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

MAKE IT DAIRY-FREE: Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

- Whisk the unsweetened coconut cream in a large bowl until it becomes smooth.
- Whisk the unsweetened coconut cream in a large bowl until it becomes smooth. Then add monk fruit sweetener, dark cocoa powder, raw agave nectar, and vanilla extract to the bowl. Whisk the ingredients until they are well combined and the monk fruit sweetener has dissolved. Add chocolate oat milk to the bowl and whisk the mixture until it is well combined.
- After preparing the base, pour it into an empty Dessert Station Pint and cover it with the storage lid. Place the pint in the freezer and allow it to freeze for 24 hours.
- To begin, take the pint out of the freezer and remove its lid. If needed, consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.
- LITE ICE CREAM** Select LITE ICE CREAM.
- When processing is complete, either add mix-ins directly to the ice cream in the pint or remove the ice cream from the pint and add mix-ins before serving immediately.

NOTE If your ice cream appears crumbly due to a very cold freezer temperature, you can choose to process the mixture a little longer by selecting RE-SPIN, especially if you're not adding any mix-ins.



Lite Vanilla Ice Cream with Chocolate Chips

PREP: 5-10 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

- 1 3/4 cup fat-free half and half
- 1/4 cup stevia cane sugar blend
- 1 teaspoon vanilla extract
- 1/4 cup mini sugar-free chocolate chips, for mix-in

TOOLS NEEDED

- Whisk
- Medium bowl

MAKE IT DAIRY-FREE: Replace fat-free half and half with unsweetened oat milk and use vegan mini chocolate chips instead of sugar-free chocolate chips.

- Whisk all the ingredients in a medium bowl until they are well combined and the stevia cane sugar blend has dissolved. Allow the mixture to rest for 5 minutes until the foam settles. If the sugar has not yet dissolved, whisk the mixture again.
- Transfer the mixture into a DESSERT Station Pint that is empty, making sure not to overfill it. Securely place the storage lid on the pint and put it in the freezer. Allow it to freeze for 24 hours or until it reaches your desired consistency.
- Take the pint out of the freezer and remove its lid. Consult the quick start guide for instructions on assembling the bowl and interacting with the unit.
- LITE ICE CREAM** Select LITE ICE CREAM.
- Using a spoon, make a 1 1/2-inch wide hole that goes all the way to the bottom of the pint. Add the remaining 1/2 cup of fruity cereal into the hole and then process again using the MIX-IN program.
- Once the processing is finished, take out the ice cream from the pint and serve right away.



FOOD GENIE DESSERT Station





Fruit Sorbet One-Ingredient

PREP: 1 MINUTE | FREEZE TIME: 24 HOURS |
PROGRAM TIME: 2 1/2 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

1 can (8–20 ounces) of canned fruit

1 To make a fruit sorbet, fill a CREAM Whizz Pint with fruit chunks up to the MAX FILL line, then pour the liquid from the can until it reaches the same level. If you want to make a smaller amount, you can use a smaller can and fill below the MAX FILL line. Cover the pint with the storage lid and freeze it for 24 hours.

2 After taking the pint out of the freezer, remove the lid. For instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

SORBET

3 Select SORBET.

4 Once the processing is finished, take out the sorbet from the CREAM Whizz and serve it right away.

NOTE In case your freezer is set to an extremely cold temperature, the sorbet may appear crumbly. If this happens, choose the RE-SPIN option to process the mixture a bit more.



Lemon Sorbet

PREP: 5 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1/2 cup granulated sugar
1 tablespoon light corn syrup
1 cup warm water
1/2 cup lemon juice

TOOLS NEEDED



Whisk
Large bowl

MAKE IT LITE: You can use 1/4 cup of monk fruit sweetener with erythritol instead of granulated sugar, and 1 tablespoon of raw agave nectar instead of light corn syrup. After adding all ingredients, process the mixture using the LITE ICE CREAM program.

1 Whisk the sugar, corn syrup, and warm water together in a large bowl until the sugar has dissolved. Then, add the lemon juice and continue whisking until all the ingredients are fully combined.

2 Transfer the mixture into an empty Dessert Station Pint and cover it with the storage lid. Put the pint in the freezer and let it freeze for 24 hours.

3 Please refer to the quick start guide for instructions on how to assemble the bowl and interact with the unit. Remove the pint from the freezer and take off the lid.

SORBET

4 Select SORBET.

5 Once processing is complete, scoop out the sorbet from the pint and serve immediately.

NOTE If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Blueberry Pomegranate sorbet

PREP: 2 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 3 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1 can (12 ounces) blueberries in light syrup
1/2 cup pomegranate juice

1 Fill a DESSERT Station Pint with blueberries up to the MAX FILL line. Pour the liquid from the can over the fruit, ensuring it is fully covered. Add pomegranate juice to reach the MAX FILL line and stir thoroughly to mix. Cover the pint with the storage lid and freeze for 24 hours.

2 Take the pint out of the freezer and remove the lid from the pint. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

SORBET

3 Select SORBET.

4 After the processing is finished, take out the sorbet from the pint and serve it immediately.

NOTE If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Thick White Russian Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

2 cups vanilla ice cream
2 tablespoons coffee liqueur
2 tablespoons vodka

1 Arrange all the listed ingredients in the given order inside an empty DESSERT Station Pint.

2 For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided. It will provide you with the necessary information for bowl assembly and guidance on how to use the unit effectively.

MILKSHAKE

3 Select MILKSHAKE.

4 Once the processing is complete, remove the milkshake from the pint and serve it immediately. Enjoy your refreshing treat!

TIP Elevate this boozy milkshake by adding broken chocolate sandwich cookies as mix-ins.

TIP For the thickest consistency, it is recommended to process the ice cream immediately after removing it from the freezer.

NOTE If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



Thick Chocolate Milkshake

PREP: 2 MINUTES | PROGRAM TIME: 1 1/2 MINUTES |
MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/2 cups chocolate ice cream
- 1/2 cup whole milk

MAKE IT DAIRY-FREE: Use vegan ice cream for ice cream and oat milk or vegan coffee creamer for whole milk.

- Place all ingredients in an empty DESSERT Station Pint in the order listed.
- The quick start guide contains information about how to assemble the bowl and interact with the unit. Please consult it for guidance.

MILKSHAKE ③ Select MILKSHAKE.

- Once processing is finished, take out the milkshake from the pint and serve right away.

TIP Transform any ice cream recipe from the inspiration guide into a milkshake by following these steps: First, process your frozen base on the ICE CREAM program. Once complete, create a hole in the pint and add milk and any desired mix-ins. Finally, process the mixture again using the MILKSHAKE program, and your milkshake is ready to enjoy!

TIP If you prefer a thinner consistency for your milkshake, you can add 1-2 tablespoons of milk and select the RE-SPIN program. Process until the desired texture is achieved.

Mix up the flavor

Great idea to shake things up! Before processing, use a spoon to create a 1 1/2-inch wide hole that reaches the bottom of the pint. Pour in your milk and mix-ins into the hole, then select the MILKSHAKE program to process. Enjoy your custom milkshake!



For mix-ins, we suggest using mini chocolate chips and candies or chopping nuts and other hard ingredients.



For softer mix-ins like cookies and cereal, it is recommended to use bigger pieces to prevent them from getting broken down too much during the MIX-IN program.



Mocha Banana Dairy-Free Milkshake

PREP: 5 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/5 cups vegan chocolate ice cream
- 2/5 cup cashew milk
- 2/5 cup fresh ripe banana, cut in 1/2-inch pieces
- 1 tablespoon instant coffee powder

- Transfer the ice cream into an empty DESSERT Station Pint.
- Using a spoon, create a 1 1/2-inch wide hole in the ice cream, ensuring it reaches the bottom of the pint. Add the remaining ingredients into the hole.
- Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

MILKSHAKE ④ Select MILKSHAKE.

- Once the processing is complete, take out the milkshake from the pint and serve it right away.

TIP For optimal thickness, it is recommended to process the ice cream immediately after removing it from the freezer.

NOTE To achieve a thinner consistency for your milkshake, you can add 1-2 tablespoons of cashew milk. Select the RE-SPIN option and continue processing until you reach the desired texture. Keep in mind that mix-ins may sink to the bottom of thinner milkshakes.



Matcha Coconut Dairy-Free Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/2 cups vegan vanilla coconut milk ice cream
- 1/2 cup coconut milk
- 2 teaspoons raw agave nectar
- 1 teaspoon matcha powder

- Arrange the ingredients in the specified order inside an empty DESSERT Station Pint.
- Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit.

MILKSHAKE ③ Select MILKSHAKE.

- Once the processing is complete, carefully remove the milkshake from the pint and serve it immediately. Enjoy!

TIP For the best and thickest results, it is recommended to process your ice cream directly from the freezer. This helps to maintain its solid and creamy consistency throughout the blending process.

NOTE To achieve a thinner consistency for your milkshake, you can add 1-2 tablespoons of coconut milk. Select the RE-SPIN option and process until the desired texture is achieved. Keep in mind that if your milkshake is thin, mix-ins may sink to the bottom. Enjoy your delicious milkshake!



Thick Coffee Milkshake

PREP: 2 MINUTES | MAKES: 1-2 SERVINGS

INGREDIENTS

- 1 1/2 cups coffee ice cream
- 1/2 cups whole milk

- 1 Arrange all the ingredients as per the listed order into an empty DESSERT Station Pint.
- 2 To incorporate mix-ins, create a hole in the ice cream using a spoon. Ensure that the hole is 1 1/2 inches wide and reaches the bottom of the pint. Then, pour the milk and mix-ins into the hole.
- 3 Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit. It will provide you with all the necessary information to get started.

TIP

To achieve the thickest consistency, it is recommended to process your ice cream directly from the freezer, without allowing it to thaw. This will help maintain the desired thickness and texture of the ice cream.

MILKSHAKE

- 4 Select MILKSHAKE.
- 5 After the processing is complete, carefully remove the milkshake from the pint and be ready to serve it immediately. Enjoy your delicious milkshake!

TIP

To enhance the flavor and texture of this milkshake, we suggest adding cacao nibs as a delightful mix-in. The cacao nibs will add a rich and chocolaty element, making the milkshake even more delicious.

NOTE

To adjust the thickness of your milkshake, you can add 1-2 tablespoons of milk to the mixture. After adding the milk, select the RE-SPIN program and process until you achieve the desired texture. Please note that if your milkshake becomes thinner, mix-ins may tend to sink to the bottom.



Chocolate Hazelnut Gelato

PREP: 10-15 MINUTES | FREEZE TIME: 24 HOURS |
COOK TIME: 7-10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 2 large egg yolks
- 1/2 cup hazelnut spread
- 2 teaspoons cocoa powder
- 1 tablespoon light corn syrup
- 1/4 cup granulated sugar
- 1/2 cup heavy cream
- 3/4 cup whole milk
- 1 teaspoon vanilla extract

TOOLS NEEDED



- Small saucepan
- Whisk
- Rubber spatula
- Thermometer
- Fine-mesh strainer

MAKE IT DAIRY-FREE: Use vegan hazelnut spread as a substitute for regular hazelnut spread. In addition, use unsweetened coconut cream instead of heavy cream and unsweetened oat milk instead of whole milk. Start by whisking the coconut cream until it becomes smooth, and then add the remaining ingredients to the mixture.

MAKE IT LITE: Use 2 1/2 tablespoons of raw agave nectar and 1/2 teaspoon of stevia as a substitute for light corn syrup and granulated sugar. This combination provides sweetness while reducing the overall sugar content. Process the gelato using the LITE ICE CREAM program to achieve a lighter texture and consistency.

- 1 In a small saucepan, combine the egg yolks, hazelnut spread, cocoa powder, corn syrup, and sugar. Whisk the ingredients together until they are fully combined and well incorporated. Make sure there are no lumps and the mixture is smooth.
- 2 Combine the heavy cream, milk, and vanilla extract in the saucepan and stir well.
- 3 Heat the saucepan on the stove over medium heat, stirring constantly with a whisk or rubber spatula, until the temperature reaches 165°F-175°F on an instant-read thermometer.
- 4 Remove the base from heat and carefully pour it through a fine-mesh strainer into an empty DESSERT Station Pint, filling it up to the MAX FILL line. Place the pint into an ice bath to cool down. Once cooled, cover the pint with the storage lid and freeze it for 24 hours.

- 5 Take the pint out of the freezer and remove the lid. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

GELATO

- 6 Select GELATO.

- 7 Once the processing is finished, you can either incorporate mix-ins into the gelato or remove the gelato from the pint and serve it right away.

NOTE

In case your freezer is set at an extremely cold temperature and the gelato appears crumbly, you can choose the RE-SPIN option to further process the mixture slightly. This step can be skipped if you're not adding any mix-ins.



Vanilla Bean Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 4 large egg yolks
- 1 tablespoon light corn syrup
- 1/4 cup + 1 tablespoon granulated sugar
- 1 cup heavy cream
- 2/3 cup whole milk
- 1 whole vanilla bean, split in half lengthwise, scraped

TOOLS NEEDED



- Small saucepan
- Whisk
- Rubber spatula
- Thermometer
- Fine-mesh strainer

MAKE IT DAIRY-FREE: In a bowl, whisk the unsweetened coconut cream until it becomes smooth and creamy. Next, add the remaining ingredients to the bowl and continue whisking until everything is well combined.

MAKE IT LITE: Combine 2 tablespoons of raw agave nectar and 1/4 teaspoon of stevia as substitutes for light corn syrup and granulated sugar. Place all the ingredients into the dessert maker and select the LITE ICE CREAM program to begin the processing.

- In a small saucepan, combine the egg yolks, corn syrup, and sugar. Whisk the mixture until everything is fully combined and the sugar is dissolved.
- Stir in the heavy cream, milk, and vanilla bean to the saucepan, ensuring that all the ingredients are well combined.
- Place the saucepan on the stove over medium heat and begin stirring constantly with a whisk or rubber spatula. Continue cooking and monitoring the temperature with an instant-read thermometer. Cook until the temperature reaches a range of 165°F to 175°F (74°C to 79°C).
- Once the base reaches the desired temperature, remove the saucepan from the heat. Carefully pour the mixture through a fine-mesh strainer into an empty DESSERT Station Pint. Set the pint in an ice bath to cool down the base more rapidly. Once the base is cooled, place the storage lid on the pint and transfer it to the freezer. Allow it to freeze for a minimum of 24 hours before serving.

- Retrieve the pint from the freezer and remove the lid from the pint. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

GELATO

- Select GELATO.

- After the processing is complete, you have the option to add mix-ins to your gelato or simply remove it from the pint and serve immediately. The choice is yours!

NOTE

If your gelato appears crumbly after being frozen in a very cold freezer, don't worry. This can happen due to the extremely low temperature. To fix it, you can select the RE-SPIN option to process the gelato a little more. This additional processing will help smoothen the texture and create a creamier consistency. However, it is important to note that this step is only recommended if you're not planning to add any mix-ins.



Maple Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

- 4 large egg yolks
- 1 tablespoon maple syrup
- 1/4 cup + 1 tablespoon light brown sugar
- 1 teaspoon maple extract (optional)
- 1/3 cup heavy cream
- 1 cup whole milk

TOOLS NEEDED



- Small saucepan
- Whisk
- Rubber spatula
- Thermometer
- Fine-mesh strainer

MAKE IT DAIRY-FREE: Start by whisking the unsweetened coconut cream until it becomes smooth and creamy. Then, gradually add the remaining ingredients, such as sweeteners, flavorings, or any other desired additions, while continuing to whisk until everything is well combined. Make sure to whisk thoroughly to ensure a smooth and creamy consistency.

MAKE IT LITE: Incorporate 1/4 cup plus 1 tablespoon of organic brown coconut sugar into the mixture as a substitute for light brown sugar. Once all the ingredients are combined, process the mixture using the LITE ICE CREAM program. The program will help achieve a lighter and smoother texture for the ice cream.

- Combine egg yolks, maple syrup, sugar, and maple extract in a small saucepan. Whisk the ingredients together until they are fully combined and the sugar is dissolved. This mixture will form the base for your recipe and provide a delicious maple flavor to the ice cream.
- Pour the heavy cream and milk into the saucepan with the egg yolk mixture. Stir well to combine all the ingredients. This will create a creamy and rich base for your ice cream, ensuring a smooth and velvety texture.
- Place the saucepan on the stove over medium heat. Use a rubber spatula to stir the mixture constantly as it heats up. Cook the mixture until it reaches a temperature between 165°F and 175°F on an instant-read thermometer. This temperature range ensures that the eggs are cooked through and the mixture is safe to consume. Continue to stir the mixture to prevent it from scorching or curdling.

- Take out the pint from the freezer and carefully remove the lid from the pint. If you need assistance with the bowl assembly or understanding how to interact with the unit, please refer to the quick start guide provided. It will provide you with detailed instructions on how to assemble the bowl and use the unit effectively.

GELATO

- Select GELATO.

- Once the processing is complete, you have the option to either add mix-ins to your gelato or simply remove it from the pint and serve immediately. The choice is yours based on your preference. Enjoy your delicious gelato!

NOTE

If you find that your gelato has a crumbly texture due to a very cold freezer temperature, you can select the "RE-SPIN" option to process the mixture for a little longer. This will help smoothen the texture of the gelato. However, if you're not planning to add any mix-ins, you can also serve the gelato as it is. Adjust the processing time as needed to achieve your desired consistency. Enjoy your creamy gelato!

Triple Chocolate Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

4 large egg yolks
1/3 cup dark brown sugar
2 tablespoon dark cocoa powder
1 tablespoon chocolate fudge topping
3/4 cup heavy cream
3/4 cup whole milk
2 tablespoons chocolate chunks, chopped

MAKE IT DAIRY-FREE: For a vegan alternative, use unsweetened coconut cream instead of heavy cream and unsweetened oat milk instead of whole milk. Whisk the coconut cream until smooth and then add the vegan chocolate fudge topping and chocolate chunks along with the other ingredients.

- 1 In a small saucepan, combine the egg yolks, sugar, cocoa powder, and fudge topping. Whisk the ingredients together until they are fully combined and the sugar is dissolved.
- 2 Pour the heavy cream and milk into the saucepan with the other ingredients. Stir well to combine everything together.
- 3 Place the saucepan with the mixture on the stove over medium heat. Stir constantly using a whisk or rubber spatula to prevent sticking or burning. Cook the mixture until it reaches a temperature of 165°F–175°F (74°C–79°C) on an instant-read thermometer.
- 4 After removing the base from heat, add the chocolate chunks and stir until they are fully melted and incorporated into the mixture. Pour the base through a fine-mesh strainer into an empty DESSERT Station Pint to remove any lumps or solids. Place the pint into an ice bath to cool the mixture rapidly. Once the base has cooled, place the storage lid on the pint and transfer it to the freezer. Allow it to freeze for a minimum of 24 hours before serving.

TOOLS NEEDED



Small saucepan
Whisk or rubber spatula
Thermometer
Fine-mesh strainer

MAKE IT LITE: Process the mixture on the LITE ICE CREAM program and use 1/3 cup of organic brown coconut sugar as a substitute for dark brown sugar.

- 5 Retrieve the pint from the freezer and carefully remove the lid from the pint. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide provided.

GELATO

- 6 Select GELATO.

- 7 Once the processing is complete, you have the option to either incorporate mix-ins into the gelato or remove the gelato from the pint and serve it immediately. The choice is yours depending on your desired preferences.

NOTE

If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.

PB&J Gelato

PREP: 10–15 MINUTES | FREEZE TIME: 24 HOURS |
COOK TIME: 7–10 MINUTES | MAKES: 4 SERVINGS

INGREDIENTS

4 large egg yolks
3 tablespoons granulated sugar
1/3 cup heavy cream
1 cup whole milk
1/4 cup smooth peanut butter
3 tablespoons grape jelly
1/4 cup honey roasted peanuts, chopped, for mix-in

MAKE IT DAIRY-FREE: Substitute unsweetened coconut cream for heavy cream and unsweetened oat milk for whole milk. Whisk the coconut cream until smooth and then add the remaining ingredients to the mixture.

- 1 In a small saucepan, combine the egg yolks and sugar. Whisk the mixture until the sugar is fully dissolved and the ingredients are well combined.
- 2 Pour the heavy cream, milk, peanut butter, and grape jelly into the saucepan with the egg yolks and sugar. Stir the mixture well until all the ingredients are thoroughly combined.
- 3 Place the saucepan on the stove over medium heat. Continuously stir the mixture using a whisk or rubber spatula to prevent it from sticking or burning. Cook the mixture until it reaches a temperature between 165°F and 175°F on an instant-read thermometer. This ensures that the mixture is heated to the desired consistency.
- 4 Once the base has been heated to the desired temperature, remove it from the heat source. Pour the mixture through a fine-mesh strainer to remove any lumps or impurities, into an empty DESSERT Station Pint. Then, place the pint in an ice bath to cool the mixture rapidly. Once the base has cooled down, place the storage lid on the pint and transfer it to the freezer. Allow it to freeze for approximately 24 hours until it reaches a firm consistency.
- 5 Take the pint container out of the freezer and carefully remove the lid from the pint. For detailed instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide that came with your DESSERT Station. The guide will provide you with step-by-step instructions on how to properly assemble the bowl and use the unit for optimal results.

TOOLS NEEDED



Small saucepan
Whisk
Rubber spatula
Thermometer
Fine-mesh strainer

MAKE IT LITE: Incorporate 1/4 cup plus 1 tablespoon of organic brown coconut sugar into the mixture as a substitute for light brown sugar. Once all the ingredients are combined, process the mixture using the LITE ICE CREAM program. The program will help achieve a lighter and smoother texture for the ice cream.

GELATO

- 6 Select GELATO.

- 7 Using a spoon, carefully create a hole in the gelato inside the pint. Make the hole about 1 1/2 inches wide and ensure it reaches the bottom of the pint. Add the chopped honey roasted peanuts into the hole. Once the mix-ins are added, place the lid back on the pint and process the gelato again using the MIX-IN program as specified in the quick start guide.
- 8 When the processing is complete, it's time to enjoy your gelato! Remove the gelato from the pint and serve it immediately. The gelato should be soft and creamy, ready to be enjoyed as a delicious frozen treat.

NOTE

If you find that the gelato looks crumbly after being frozen in a very cold freezer, you can use the RE-SPIN function to process the mixture a little more. This will help to further churn and blend the gelato, resulting in a smoother texture. However, if you have already added mix-ins, it's best not to use the RE-SPIN function to avoid disrupting the distribution of the mix-ins.



Frozen Margarita

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1 cup + 2 tablespoons (9 ounces) water

1 cup + 2 tablespoons (9 ounces) margarita mix

For processing:

Pour-in: equal parts water and gold tequila

TOOLS NEEDED



- 1 Pour the desired amount of water and margarita mix into an empty DESSERT STATION Pint, ensuring it reaches up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture until well combined. Then, place the storage lid on the Deluxe Pint and freeze it for 24 hours.
- 3 Remove the DESSERT STATION Pint from the freezer and take off the lid from the DESSERT STATION Pint.

TIP Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

TIP In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Add the pour-in ingredients to the designated DRINKABLE POUR-IN line. For detailed instructions on bowl assembly and unit interaction, please refer to the quick start guide.

FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the margarita from the DESSERT STATION Pint to a glass. Serve the margarita immediately and enjoy!

NOTE

If you prefer a thinner consistency for your frozen drink after processing, you can add 2–4 additional tablespoons of your preferred pour-in ingredient. Once added, select the RE-SPIN option to further process the mixture until it reaches your desired texture.



Frozen Hard Lemonade Iced Tea

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

1/2 cup (4 ounces) simple syrup

1 3/4 cups (14 ounces) pre-made unsweetened lemonade iced tea

For processing:

Pour-in: equal parts unsweetened lemonade iced tea and vodka

TOOLS NEEDED



- 1 Pour the desired amount of simple syrup and pre-made unsweetened lemonade iced tea into an empty DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture in the DESSERT STATION Pint to ensure it is well combined. Then, place the storage lid on the Pint and place it in the freezer. Allow it to freeze for 24 hours before serving.
- 3 Take the DESSERT STATION Pint out of the freezer and carefully remove the lid from the Pint.

TIP Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

TIP In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Pour the desired pour-in ingredients into the DESSERT STATION Pint, filling it up to the DRINKABLE POUR-IN line. For more detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the Frozen Hard Lemonade Iced Tea from the DESSERT STATION Pint to a glass. Serve it immediately and enjoy your refreshing drink.

NOTE

If you prefer a thinner consistency for your frozen drink after processing, you can easily achieve it. Simply add 2–4 additional tablespoons of your desired pour-in ingredient, and then select the RE-SPIN option. This will help create a more sippable texture according to your preference.



Frozen Dark & Stormy

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

- 1 1/2 cups (12 ounces) water
- 1/4 cup (2 ounces) lime juice
- 3 tablespoons (1 1/2 ounces) ginger juice
- 1/4 cup + 2 tablespoons (3 ounces) raw agave nectar

For processing:

Pour-in: equal parts dark rum and ginger beer

TOOLS NEEDED



Spoon

- 1 Pour water, lime juice, ginger juice, and agave into an empty DESSERT STATION Pint, ensuring that you fill it up to the DRINKABLE FREEZE FILL line.
- 2 After stirring the mixture until all the ingredients are well combined, place the storage lid on the DESSERT STATION Pint. Carefully transfer the pint to the freezer and allow it to freeze for a minimum of 24 hours.
- 3 Take out the DESSERT STATION Pint from the freezer and carefully remove the lid from the pint.

TIP Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

TIP In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Pour the desired pour-in ingredients into the DESSERT STATION Pint, making sure to fill it up to the DRINKABLE POUR-IN line. If you need guidance on how to assemble the bowl and interact with the unit, please consult the quick start guide.

FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the Dark & Stormy mixture from the DESSERT STATION Pint to a glass. Serve the drink immediately to enjoy its refreshing flavors.

NOTE If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.



Piña Colada

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

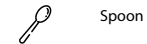
For freezing:

- 1 cup + 2 tablespoons (9 ounces) water
- 1 cup + 2 tablespoons (9 ounces) bottled piña colada mix

For processing:

Pour-in: equal parts light rum and pineapple juice

TOOLS NEEDED



Spoon

- 1 Pour water and piña colada mix into an empty DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line.
- 2 Stir the mixture until well combined. Then, place the storage lid on the Deluxe Pint and freeze it for 24 hours.
- 3 Remove the Deluxe Pint from the freezer and take off the lid from the DESSERT STATION Pint.

TIP Transform your drink into a refreshing mocktail by replacing the pour-in ingredient with water or juice of your choice.

TIP In the event that an icy layer forms along the edges of your frozen drink, simply break up the icy sections and select the RE-SPIN option.

- 4 Add your pour-in ingredients to the designated DRINKABLE POUR-IN line in the DESSERT STATION Pint. For detailed instructions on how to assemble the bowl and interact with the unit, please consult the quick start guide.

FROZEN DRINK

- 5 Select FULL, then use the dial to select FROZEN DRINK.
- 6 Once the processing is complete, carefully transfer the piña colada from the DESSERT STATION Pint to a glass. Make sure to serve it immediately for the best experience. Enjoy your refreshing drink!

NOTE If you find that the gelato has a crumbly texture due to your freezer being set at a very cold temperature, you can select the RE-SPIN option to process the mixture a little longer. This will help to smoothen the texture of the gelato.



Caffeccino

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

$\frac{1}{2}$ cup granulated sugar
1 cup (8 ounces) hot black coffee, brewed
 $\frac{3}{4}$ cup (6 ounces) half and half

For processing:

Pour-in: coffee

TOOLS NEEDED



Spoon

MAKE IT DAIRY-FREE: Use any dairy-free alternative creamer for half and half.

MAKE IT LITE: Use $\frac{1}{2}$ cup + 2 tablespoons allulose for $\frac{1}{2}$ cup granulated sugar.

- 1 Pour the desired amount of sugar into an empty DESSERT STATION Pint.

TIP To achieve the best results, it is recommended to add the sugar to the DESSERT STATION Pint first.

- 2 Pour the coffee into the DESSERT STATION Pint.
- 3 Stir the mixture until the sugar is completely dissolved.
- 4 Add half and half to the DRINKABLE FREEZE FILL line in the DESSERT STATION Pint. Place the storage lid on the pint and freeze it for 24 hours.
- 5 Remove the DESSERT STATION Pint from the freezer and take off the lid from the pint.

NOTE Do not utilize the RE-SPIN program with the remaining drinkable mixture. Please refer to page 11 for instructions regarding drinkable leftovers.

- 6 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line.

- 7 Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

- 8 Select FULL, then use the dial to select COFFECCINO.

- 9 When the processing is complete, pour the Creamiccino into a glass and serve it immediately.

NOTE If you prefer a thinner consistency for your frozen drink, you can add 2-4 additional tablespoons of your preferred pour-in. After adding the extra pour-in, select the RE-SPIN option to further process the mixture.

Frozen Hot Chocolate

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

$\frac{2}{5}$ cup hot chocolate powdered mix
1 $\frac{1}{2}$ cups (12 ounces) whole milk

For processing:

Pour-in: whole milk

TOOLS NEEDED



Spoon

MAKE IT DAIRY-FREE: You can use any dairy-free alternative milk of your choice as a substitute for whole milk. Additionally, for the powdered mix, you can use any plant-based hot chocolate powdered mix instead of the traditional powdered mix.

TIP For an extra chocolatey flavor, you can substitute whole milk with chocolate milk. This will enhance the chocolate taste in your recipe.

- 1 Pour the hot chocolate mix into an empty DESSERT STATION Pint. Make sure to follow the instructions on the packaging for the appropriate amount of mix to use.

- 2 Pour the milk into the DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line. Make sure not to exceed the recommended fill line.

- 3 Heat the DESSERT STATION pint in the microwave for about 1 minute.

NOTE The DESSERT STATION Pint is safe to use in the microwave.

- 4 Stir the mixture thoroughly until the powder is completely dissolved. Then, place the storage lid on the DESSERT STATION Pint and freeze it for 24 hours.

- 5 Take out the DESSERT STATION Pint from the freezer and remove the lid from the pint.

- 6 Pour the desired pour-in ingredient into the DESSERT STATION Pint, filling it up to the DRINKABLE POUR-IN line.

- 7 Please consult the quick start guide for detailed instructions on how to assemble the bowl and interact with the unit. It will provide you with the necessary information to proceed.

- 8 Select COFFECCINO, then use the dial to select COFFECCINO.

- 9 Once the processing is complete, pour the Frozen Hot Chocolate into a glass and serve it immediately. Enjoy your delicious treat!

NOTE If you prefer a thinner consistency for your Frozen Hot Chocolate, you can add 2-4 additional tablespoons of your desired pour-in, and then select the RE-SPIN option. This will help achieve a more sippable texture according to your preference. Enjoy!



Frozen Irish Coffee

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

- 1/3 cup granulated sugar
- 1 cup (8 ounces) hot black coffee, brewed
- 3/4 cup (6 ounces) half and half

For processing:

Pour-in: equal parts Irish whiskey and coffee

MAKE IT DAIRY-FREE: Use any dairy-free alternative creamer for half and half.

- 1 Pour the desired amount of sugar into an empty DESSERT STATION Pint.

TIP To achieve the best results, it is recommended to add the sugar to the DESSERT STATION Pint first.

- 2 Pour the coffee into the DESSERT STATION Pint.
- 3 Stir the mixture until the sugar is completely dissolved.
- 4 Add half and half to the DRINKABLE FREEZE FILL line in the DESSERT STATION Pint. Place the storage lid on the pint and freeze it for 24 hours.
- 5 Remove the DESSERT STATION Pint from the freezer and take off the lid from the pint.

TOOLS NEEDED



Spoon

- 6 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line.

- 7 Please consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

COFFECCINO

- 8 Select FULL, then use the dial to select COFFECCINO.
- 9 Once the processing is complete, carefully transfer the frozen Irish coffee from the pint to a glass, making sure to pour it gently to maintain its creamy texture. Serve the frozen Irish coffee immediately to enjoy its rich and delightful flavors.

NOTE

If you prefer a thinner consistency for your frozen drink, you can add 2-4 additional tablespoons of your preferred pour-in. After adding the extra pour-in, select the RE-SPIN option to further process the mixture.



Frozen Chai Latte

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 2 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

For freezing:

- 1 cup + 2 tablespoons (9 ounces) Chai tea concentrate
- 1 cup + 2 tablespoons (9 ounces) whole milk

For processing:

Pour-in: chai tea concentrate

MAKE IT DAIRY-FREE: Use any dairy-free alternative creamer for half and half.

- 1 Pour the chai tea concentrate directly into the empty DESSERT STATION Pint. Fill it up with the desired amount of chai tea concentrate.

- 2 Pour the milk into the DESSERT STATION Pint, filling it up to the DRINKABLE FREEZE FILL line. Make sure not to exceed the designated line.

- 3 Stir the mixture thoroughly until the sugar is completely dissolved. Once done, place the storage lid securely on the DESSERT STATION Pint and place it in the freezer. Allow it to freeze undisturbed for 24 hours.

- 4 Take the DESSERT STATION Pint out of the freezer and remove the lid from the DESSERT STATION Pint.

- 5 Add the desired pour-in ingredient to the DRINKABLE POUR-IN line of the DESSERT STATION Pint.

TOOLS NEEDED



Spoon

- 6 Please consult the quick start guide for instructions on how to assemble the bowl and for information on how to interact with the unit.

COFFECCINO

- 7 Select FULL, then use the dial to select COFFECCINO.
- 8 Once the processing is finished, take out the ice cream from the pint and serve right away.

NOTE

If you prefer a thinner consistency for your frozen drink, you can achieve this by adding 2-4 additional tablespoons of your preferred pour-in ingredient. After adding the extra pour-in, select the RE-SPIN option to further process the mixture and create a more sippable texture.




Lemonade Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

$\frac{1}{3}$ cup lemonade powdered drink mix
1 $\frac{1}{2}$ cups (12 ounces) hot water

TOOLS NEEDED

 Spoon

- ① Pour the drink powder into the empty DESSERT STATION Pint.
- ② Pour hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- ③ Stir the mixture in the DESSERT STATION Pint until the drink powder is fully dissolved.
- ④ Once the mixture is well combined, place the storage lid on the DESSERT STATION Pint and place it in the freezer. Allow it to freeze for a duration of 24 hours.
- ⑤ Remove the DESSERT STATION Pint from the freezer and take off the lid from the Pint. For instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide.

ITALIAN ICE

- ⑥ Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- ⑦ Once the processing is complete, pour the LEMONADE Italian Ice into a glass and serve it immediately. Enjoy your delicious treat!

NOTE

If your freezer is set to a very cold temperature and the Italian ice appears powdery, you can address this by selecting the same processing mode and then using the RE-SPIN option to process the mixture for a little longer. This will help achieve a smoother texture.



Spiced Apple Cider Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

2 cups (16 ounces) hot apple cider
 $\frac{2}{3}$ tablespoon pumpkin spice

TOOLS NEEDED

 Spoon

- ① Pour the hot apple cider and pumpkin spice into an empty DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- ② Stir the mixture until it is evenly combined. Then, place the storage lid on the DESSERT STATION Pint and freeze it for 24 hours.
- ③ Remove the DESSERT STATION Pint from the freezer and carefully remove the lid from the pint. For instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide provided.

ITALIAN ICE

- ④ Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- ⑤ When the processing is complete, transfer the Italian ice from the DESSERT STATION Pint to a bowl and serve it immediately.

NOTE

In case the Italian Ice appears powdery due to a very cold freezer temperature, you can resolve this by selecting the same processing mode and choosing the option to RE-SPIN. This will allow the mixture to be processed a little more and achieve the desired consistency.



Blue Raspberry Italian Ice

PREP: 2 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1/3 cup granulated sugar
2 teaspoons raspberry extract
1 3/4 cups (14 ounces) hot water
3 drops blue food coloring

TOOLS NEEDED



Spoon

- Place the desired amount of sugar and raspberry extract into an empty DESSERT STATION Pint.
- Pour the hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line. Then, add the desired amount of food coloring to the mixture.
- Stir the mixture thoroughly until the sugar is completely dissolved. Once done, place the storage lid securely on the DESSERT STATION Pint and place it in the freezer. Allow it to freeze undisturbed for 24 hours.
- Take the DESSERT STATION Pint out of the freezer and remove the lid from the Pint. For detailed instructions on how to assemble the bowl and interact with the unit, please refer to the quick start guide provided.

ITALIAN ICE

- Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- Once the processing is complete, transfer the Italian ice from the DESSERT STATION Pint to a bowl. Serve the Italian ice immediately and enjoy its refreshing flavors.

NOTE

If your ice cream looks crumbly due to a very cold freezer temperature, you can select the RE-SPIN function to process the mixture a little longer, especially if you're not adding any mix-ins.



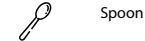
Watermelon Italian Ice

PREP: 3 MINUTES | FREEZE TIME: 24 HOURS |
MAKES: 4 SERVINGS | BEST WITHIN: 2 WEEKS

INGREDIENTS

1/2 cup (4 ounces) watermelon syrup
1 1/2 cups (12 ounces) hot water

TOOLS NEEDED



Spoon

- Pour the syrup into the DESSERT STATION Pint.
- Pour the hot water into the DESSERT STATION Pint, filling it up to the SCOOPABLE MAX FILL line.
- Stir the mixture in the DESSERT STATION Pint until the syrup is fully dissolved. Then, place the storage lid on the Pint and freeze it for 24 hours.
- Take out the DESSERT STATION Pint from the freezer and remove the lid from the Pint. If needed, consult the quick start guide for instructions on how to assemble the bowl and interact with the unit.

ITALIAN ICE

- Choose the desired position (TOP, FULL, or BOTTOM) and use the dial to select the ITALIAN ICE setting.

- Once the processing is complete, pour the Italian Ice into a glass and serve it immediately. Enjoy your delicious treat!

NOTE

In case the Italian Ice appears powdery due to a very cold freezer temperature, you can resolve this by selecting the same processing mode and choosing the option to RE-SPIN. This will allow the mixture to be processed a little more and achieve the desired consistency.

Ice cream inspiration

Chocolate Chip Cookie Dough

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-ins: 1/4 cup edible frozen cookie dough chunks, 1 tbsp mini chocolate chips

Mint Chocolate Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp mint extract (green food coloring, optional)
Mix-ins: 1/4 cup mini chocolate chips

Pistachio

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp almond extract (green food coloring, optional)
Mix-ins: 1/4 cup pistachios (shells removed, chopped)

Root Beer Float

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp root beer extract
Mix-ins: N/A

Rum Raisin

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp rum extract
Mix-ins: 1/4 cup raisins soaked in hot water

Rocky Road

Base: Chocolate
Extract: N/A
Mix-ins: 2 tbsp almonds (chopped), 2 tbsp mini chocolate chips, 1 tbsp marshmallow topping

Maple Walnut

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp maple extract
Mix-ins: 1/4 cup walnuts (chopped)

Sweet & Salty Snack Mix

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-ins: 1 tbsp mini pretzels, 1 tbsp potato chips (broken), 1 tbsp chocolate candies (broken)

Peppermint Stick

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp peppermint extract (red food coloring, optional)
Mix-ins: 1/4 cup candy cane pieces

Chocolate Toffee Crunch

Base: Chocolate
Extract: N/A
Mix-ins: 1/4 cup chocolate toffee bar (broken)

Cookies & Cream

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-ins: 3 chocolate sandwich cookies (broken)

Death by Chocolate

Base: Chocolate
Extract: N/A
Mix-ins: 1/4 cup edible frozen cookie dough chunks, 1 tbsp mini chocolate chips

Sundae Cone

Base: Vanilla
Extract: Vanilla, as per recipe
Mix-ins: 1 tbsp chocolate shell topping, 2 tbsp peanuts (chopped), 2 tbsp sugar cone pieces

Raspberry Chip

Base: Vanilla (leave out vanilla extract)
Extract: 1 tsp raspberry extract
Mix-ins: 1/4 cup mini chocolate chips

S'mores

Base: Chocolate
Extract: N/A
Mix-ins: 3 tbsp graham cracker pieces, 1 tbsp marshmallow topping

Milkshake inspiration



Strawberry Marshmallow

Ice Cream Flavor: Strawberry
Mix-ins: 1/4 cup marshmallow topping

Salted Caramel Pretzel

Ice Cream Flavor: Vanilla
Mix-ins: 1/4 cup pretzels (broken), 2 tbsp caramel

Dairy-Free Funfetti

Ice Cream Flavor: Vegan Vanilla Almond
Milk: Vanilla almond milk
Mix-ins: 3 vegan sugar cookies (broken), 2 tbsp sprinkles

Cookies 'N Cream Cheesecake

Ice Cream Flavor: Cookies 'N Cream
Mix-ins: 2 tbsp Cream Cheese, 3 chocolate sandwich cookies (broken)

Very Berry

Ice Cream Flavor: Vanilla
Mix-ins: 1/2 cup fresh mixed berries

Peanut Butter Cookie

Ice Cream Flavor: Vegan Vanilla Oat
Milk: Oat milk
Mix-ins: 1/4 cup peanut butter, 3 vegan chocolate chip cookies (broken)

Chocolate Hazelnut

Ice Cream Flavor: Chocolate
Mix-ins: 1/4 cup chocolate hazelnut spread

Peanut Butter Brownie

Ice Cream Flavor: Chocolate
Mix-ins: 2 tbsp peanut butter, 1/4 cup brownie chunks

Tahini & Chocolate Coffee

Ice Cream Flavor: Vegan Coffee
Milk: Chocolate oat milk
Mix-ins: 1/4 cup tahini, 1 tbsp vegan chocolate fudge


Create your own COFFECCINO

with syrup, sugars, and flavored creamers or milk

	CHOOSE & ADD SWEETNER	ADD HOT COFFEE	ADD MILK/DAIRY ALTERNATIVE	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
SYRUPS	Pour $\frac{1}{2}$ cup (4 ounces) of your desired syrup flavor, such as Vanilla, Coconut, Caramel, Brown Sugar Cinnamon, Hazelnut, Peppermint, or Spice, into an empty DESSERT Station Pint.	Pour $\frac{1}{2}$ cup (4 ounces) of hot coffee into the DESSERT Station Pint. Whisk the coffee until it is well combined.				
SUGAR	Pour $\frac{1}{4}$ cup of granulated sugar into an empty DESSERT Station Pint.		Add $\frac{1}{2}$ cup (4 ounces) of milk or milk alternative to the MAX FILL (FREEZE) line in the DESSERT Station Pint. You can use milk, half & half, almond milk, or soy milk as per your preference.	Place the storage lid on the DESSERT Station Pint and freeze it for a duration of 24 hours.	Take out the DESSERT Station Pint from the freezer and remove the lid from the Pint. Pour $\frac{1}{2}$ cup (4 ounces) of coffee into the Pint, filling it up to the POUR LIQUID line.	Please refer to the quick start guide for instructions on bowl assembly and unit interaction details. Once you have set up the bowl and unit correctly, select the COFFECCINO program. Allow the processing to complete, and when finished, transfer the prepared coffeiccino into a glass. It is best to serve and enjoy it immediately.
SUGAR SUBSTITUTES	Pour $\frac{1}{4}$ cup plus 2 tablespoons of allulose into an empty DESSERT Station Pint.	Pour $\frac{3}{4}$ cup (6 ounces) of hot coffee into the DESSERT Station Pint. Whisk the coffee until the sugar is completely dissolved.				

Create your own Italian Ice

with syrup, sugars, and flavored creamers or milk

	CHOOSE & ADD FLAVORING	ADD HOT WATER	FREEZE	PROCESS
SYRUPS	<p>Pour $\frac{1}{2}$ cup (4 ounces) of your desired syrup into an empty DESSERT Station Pint.</p> <p>FLAVOR INSPIRATION Coconut, Orange, Grape, Green Apple, Lime, Mango, Pineapple, Pomegranate, Grapefruit</p>	<p>Pour $1\frac{3}{4}$ cups (14 ounces) hot water into DESSERT Station Pint to the MAX FILL line.</p> <p>Whisk until sugar is completely dissolved.</p>	 <p>Place the storage lid on the DESSERT Station Pint and freeze it for a duration of 24 hours.</p>	<p>Remove Deluxe Pint from freezer and remove lid from DESSERT Station Pint.</p> <p>Refer to the quick start guide for bowl assembly and unit interaction information.</p> <p>Select ITALIAN ICE.</p> <p>When processing is complete, transfer to a bowl and serve immediately.</p>
EXTRACTS	<p>Add $\frac{1}{3}$ cup granulated sugar and 2 teaspoons extract to empty DESSERT Station Pint.</p> <p>FLAVOR & FOOD COLOR INSPIRATION Strawberry (3 drops red), Lime (3 drops green), Coconut (none), Orange (1 drop red, 2 drops yellow), Root Beer (2 drops red, 2 drops green), Lemon Lime (2 drops blue, 2 drops yellow)</p>	<p>Pour $1\frac{3}{4}$ cups (14 ounces) hot water into DESSERT Station Pint to the MAX FILL line.</p> <p>Whisk until sugar is completely dissolved.</p> <p>NOTE: If using food coloring, add after sugar is dissolved and whisk until combined.</p>		
FLAVORED DRINK POWDER	<p>Add $\frac{1}{3}$ cup drink powder to an empty DESSERT Station Pint.</p> <p>FLAVOR INSPIRATION Cherry, Blue Raspberry Lemonade, Cherry Limeade, Orange, Lemonade, Iced Tea, Lemon Lime Electrolyte</p>			

Create your own Slushi

with syrup, sugars, and flavored creamers or milk

	CHOOSE & ADD FLAVORING	ADD HOT WATER	FREEZE	CHOOSE & ADD POUR-IN	PROCESS
SYRUPS	<p>Pour $\frac{1}{2}$ cup (4 ounces) of your desired syrup into an empty DESSERT Station Pint.</p> <p>FLAVOR INSPIRATION Coconut, Orange, Grape, Green Apple, Lime, Mango, Pineapple, Pomegranate, Grapefruit</p>	<p>Pour 1 cups (8 ounces) hot water into DESSERT Station Pint up to the MAX FILL (FREEZE) line.</p> <p>Whisk until sugar is completely dissolved.</p>	<p>Place the storage lid on the DESSERT Station Pint and freeze it for a duration of 24 hours.</p>	<p>Take out the DESSERT Station Pint from the freezer and remove the lid from the Pint.</p> <p>Add $\frac{1}{2}$ cup (4 ounces) of desired pour-in, such as water, juice, or alcohol, to the POUR LIQUID line</p>	<p>Please refer to the quick start guide for instructions on bowl assembly and unit interaction details.</p> <p>Select SLUSHI.</p> <p>Allow the processing to complete, and when finished, transfer the prepared Slushi into a glass. It is best to serve and enjoy it immediately.</p>
EXTRACTS	<p>Add $\frac{1}{2}$ cup granulated sugar and 2 teaspoons extract to empty DESSERT Station Pint.</p> <p>FLAVOR & FOOD COLOR INSPIRATION Strawberry (3 drops red), Lime (3 drops green), Coconut (none), Orange (1 drop red, 2 drops yellow), Root Beer (2 drops red, 2 drops green), Lemon Lime (2 drops blue, 2 drops yellow)</p>	<p>Add $\frac{3}{4}$ cup (6 ounces) of milk or milk alternative to the DRINKABLE FREEZE FILL line in the DESSERT Station Pint.</p>			
FLAVORED DRINK POWDER	<p>Add $\frac{1}{2}$ cup drink powder to an empty DESSERT Station Pint.</p> <p>FLAVOR INSPIRATION Cherry, Blue Raspberry Lemonade, Cherry Limeade, Orange, Lemonade, Iced Tea, Lemon Lime Electrolyte</p>	<p>You can use milk, half & half, almond milk, or soy milk as per your preference.</p>			

No-prep inspiration chart

Elevate everyday ingredients found in your pantry or refrigerator into exceptional frozen treats.

INGREDIENTS	TREAT	PROCESS	PROGRAM
Canned pineapple, mango, tropical fruit, or mandarin oranges	Sorbet	Fill to MAX FILL line with fruit, cover fruit to MAX FILL line with juice from can	SORBET
Eggnog	Frozen eggnog	Stir 1/2 cup brewed cooled coffee, 1 1/2 cups vegan coffee creamer in pint until combined	SORBET
Brewed coffee and coffee creamer	Vegan coffee frozen dessert	Stir 1/2 cup unsweetened almond milk, 1 1/2 cups vegan coffee creamer in pint until combined	SORBET
Almond milk and coffee creamer	Easy vegan frozen dessert	Fill to the MAX FILL line with pie filling	SORBET
Cherry, blueberry, lemon, strawberry, apple pie filling	Sorbet	Fill to the MAX FILL line with applesauce	SORBET
Applesauce	Applesauce	Applesauce	SORBET
Grapefruit cups	Grapefruit sorbet	Fill to MAX FILL line with grapefruit, cover fruit to MAX FILL line with juice from cup	SORBET
Bottle chocolate milk	Frozen chocolate milk	Fill to the MAX FILL line with chocolate milk	LITE ICE CREAM

Cover with lid and freeze for 24 hours

TROUBLESHOOTING GUIDE

CAUTION

To prevent shock or unintentional operation, turn off the power and unplug the unit before attempting to troubleshoot.

Unit moves on countertop while processing:

- Ensure that the countertop and the feet of the unit are clean and dry.

Frozen treat is liquid, not solid, after processing:

- If the base is soft after processing, put the Pint back in the freezer for several hours or until it reaches the desired consistency.
- For best results, freeze the base for at least 24 hours and process it immediately after removing it from the freezer. If the processed base is still not firm, try setting your freezer to a colder temperature between 9°F (-13°C) and -7°F (-22°C).
- The proportion of fat or sugar in your recipe may be too high. Consult the inspiration guide and use the included recipes as a guide for best results.

If the frozen treat appears crumbly or powdery after processing:

- When bases are frozen in very cold freezers, they may come out crumbly. After running a One-Touch Program, use the RE-SPIN program to make your frozen treat smoother and creamier.
- The proportion of fat or sugar in your recipe may be too low. Consult the inspiration guide and use the included recipes as a guide for best results.

The One-Touch Programs are not illuminating:

- Ensure that the unit is plugged into a working outlet before installing the outer bowl. Then press the power button to select a program.
- Make sure the unit is fully assembled for use. If the unit is powered on and the outer bowl is not installed correctly, the install light will flash. If the blade is not installed correctly, the install light will illuminate. All One-Touch Programs will illuminate when the unit is fully assembled.
- The unit does not support running programs consecutively. Between programs, lower the bowl and check the results before raising the bowl and running another program.

Install light is flashing:

- The outer bowl is not installed or is not installed correctly. Install the paddle into the outer bowl lid and the lid onto the outer bowl. Then place the outer bowl onto the motor base with the handle centered below the control panel. Twist the handle to the right to raise the platform and lock the bowl in place.

Install light is steadily illuminated:

- The outer bowl is correctly installed, but the paddle is missing or has been incorrectly installed. Lower the platform by pressing and holding the bowl release button on the left of the motor base while twisting the outer bowl handle toward the center. Be sure the paddle is installed in the lid.

One progress bar light as well as all program lights are flashing:

- The motor has overloaded and needs to be reset. Unplug the unit, remove the bowl, and allow the motor base to cool for approximately 15 minutes before running again.
- Remove the outer bowl lid and paddle. Ensure that no ingredients are jamming the lid assembly.
- The ingredients you are trying to process might be too dense. Make sure you are using ingredients with sugar or fat. Follow the recipes in the inspiration guide for best results.
- Your freezer might be very cold. The unit is designed to process bases between 9°F (-13°C) and -7°F (-22°C). Change the setting of your freezer, move the pint to the front of your freezer, or leave the pint out on the counter for a few minutes before processing.
- DO NOT process a solid block of ice, ice cubes, or hard, loose ingredients such as frozen fruit.

The pint has frozen at an angle in the freezer:

- Do not process a pint that has been frozen at an angle to prevent damaging the unit. Avoid processing a pint that has been scooped out and refrozen unevenly. Smooth out the surface of the frozen treat before refreezing. If the pint is frozen unevenly, place it in the fridge to allow the ingredients to melt, then whisk to combine them. Refreeze the pint, ensuring it is placed on a level surface in the freezer.

The outer bowl will not release from the motor base after processing:

- Wait for about 2 minutes, then try to remove the outer bowl again. Hold the release button on the left side of the motor base and twist the bowl handle clockwise to remove it. This may require some force.

- To prevent the outer bowl from getting stuck on the motor base, ensure that the cavity on top of the paddle is completely dry before processing. Also, when processing different bases consecutively, rinse and dry the paddle after processing each base. With some recipes, water may freeze between the paddle and motor base, causing them to stick together. Drying the blade between runs will prevent this.

The inside of the pint is scratched:

- Light scratching of the pint is normal after regular use. To prevent scratching, prepare ingredients in a separate bowl and avoid using metal utensils aggressively.

ORDERING REPLACEMENT PART

For acquiring extra components and attachments, please go to www.thedessertstation.com.

Product Registration

To complete the registration of your recently purchased DESSERT STATION product, make sure to visit www.dessertstation.com within a period of ten (10) days from the purchase date." should be "To register your recently purchased DESSERT STATION product, please visit www.thedessertstation.com within ten (10) days of the purchase date.

This registration step is crucial as it permits us to reach out to you in the rare instance of a product safety notification. Through this registration, you affirm that you have perused and comprehended the guidelines for usage and the cautionary notes provided in the accompanying instructions.

ONE (1) YEAR LIMITED WARRANTY

The One (1) Year Limited Warranty is valid only for products purchased from authorized retailers of DAKA International Limited and applies only to the original owner and the original product. It is not transferable to any other person or product. Daka International Limited warrants that the unit will be free from any defects in material and workmanship for a period of one (1) year from the date of purchase if it is used under normal household conditions and maintained in accordance with the instructions in the Owner's Guide. However, this warranty is subject to certain conditions and exclusions, which are outlined below.

What does the warranty cover?

1. DAKA International Limited holds the authority to repair or replace the original unit and/or non-wearable components considered faulty within a period of one (1) year starting from the initial date of purchase.
2. Should a replacement unit be provided, the warranty coverage concludes after a span of six (6) months from the date of receiving the replacement unit, or the remaining duration of the ongoing warranty, depending on whichever is more extensive. DAKA International Limited maintains the right to substitute the unit with one of equivalent or heightened value.

What is not covered by the warranty?

1. This warranty does not cover the regular wear and tear of wearable components (such as containers, lids, paddles, motor bases, etc.), which necessitate routine maintenance and/or replacement for the proper operation of your unit. You can purchase replacement parts at www.thedessertstation.com.
2. The warranty does not extend to units that have been interfered with or employed for commercial purposes.
3. Damages resulting from incorrect use, mistreatment, careless handling, failure to perform necessary upkeep (for example, neglecting to keep the motor base well clear of food spills and debris), or harm caused during transit mishandling are not covered.
4. This warranty does not encompass indirect or incidental damages.
5. Defects caused by unauthorized repair individuals not endorsed by DAKA International Limited are excluded. Such defects incorporate damages incurred while shipping, modifying, or repairing the DAKA International Limited product (or any of its components) by a repairer not authorized by DAKA International Limited.
6. Products obtained, used, or operated outside of North America are not covered by this warranty.

How to get service

Should your appliance encounter operational issues during normal household use within the warranty timeframe, please access www.thedessertstation.com/warranty for guidance on self-help product care and maintenance. Our team of Customer Service Specialists is ready to provide aid in terms of product support and warranty service choices. To ensure optimal assistance, we kindly request you to complete the online product registration at www.thedessertstation.com/warranty and keep the product accessible when reaching out to us.

How state law applies

This warranty bestows upon you distinct legal entitlements, and it is possible that you possess additional rights that diverge depending on your state of residence. In certain states, the exclusion or restriction of incidental or consequential damages might not be permissible, thereby rendering the above information inapplicable to you.



WARRANTY VERIFICATION



@foodgeniedessertstation



@foodgeniepage

www.thedessertstation.com

cs@thedessertstation.com

RECORD THIS INFORMATION

Model Number: DE92
Serial Number: _____
Date of Purchase: _____
(Keep receipt)
Store of Purchase: _____

FOOD GENIE

DESSERT *Station*

