



QUICK POP™ MAKER

INSTRUCTION MANUAL

www.zokuhome.com

Welcome

TO AVOID DAMAGING THE UNIT ALWAYS POSITION IT LEVEL AND UPRIGHT IN THE FREEZER.

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

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

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

Important Safeguards

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

THIS PRODUCT IS NOT A TOY. CLOSE ADULT SUPERVISION IS NECESSARY AT ALL TIMES WHEN ANY APPLIANCE IS USED BY OR NEAR CHILDREN.

- Do not use plain water or sugar-free beverages in The Quick Pop™ Maker; the resulting pop will be extremely difficult to remove, and the pop sticks and the Super Tool may break as a result.
- Do not touch the cold Quick Pop™ molds with your bare fingers. If your fingers get stuck to the Quick Pop™ Maker run your fingers under warm water.

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

Included Items



x 1



x 6

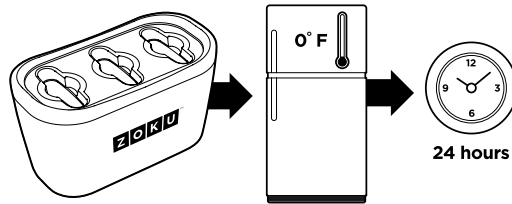


x 1

x 6

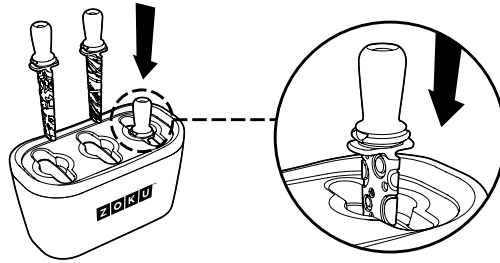
1 Freeze the Quick Pop™ Maker

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



2 Insert Sticks

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



3 Pour Juice

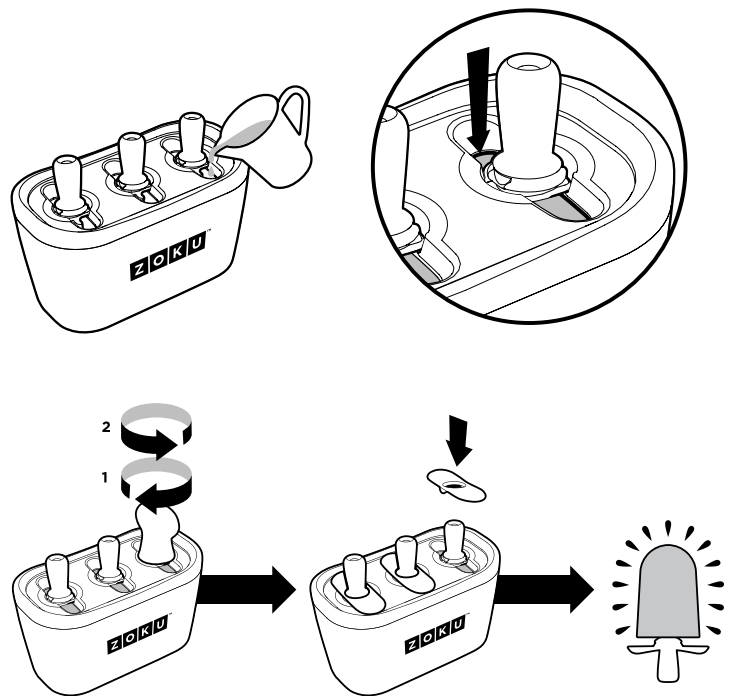
Slowly pour **chilled** juice into the molds and stop just before the fill line as shown. Chilled juice will result in faster Quick Pops™. Watch it Freeze!™

4 Remove and Enjoy!

When the Quick Pop™ is frozen, place the Super Tool over the pop stick and rotate clockwise until the Quick Pop™ loosens. Unscrew the Super Tool with the Quick Pop™ in the mold cavity. Attach the optional drip cup as shown and remove the Quick Pop™.

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

NOTE: The Quick Pop™ Maker should not be washed in between batches.



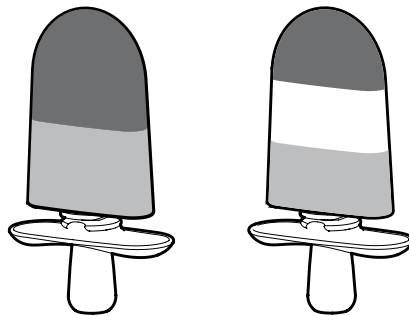
Making Unique Quick Pops™

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

Zebra Pop

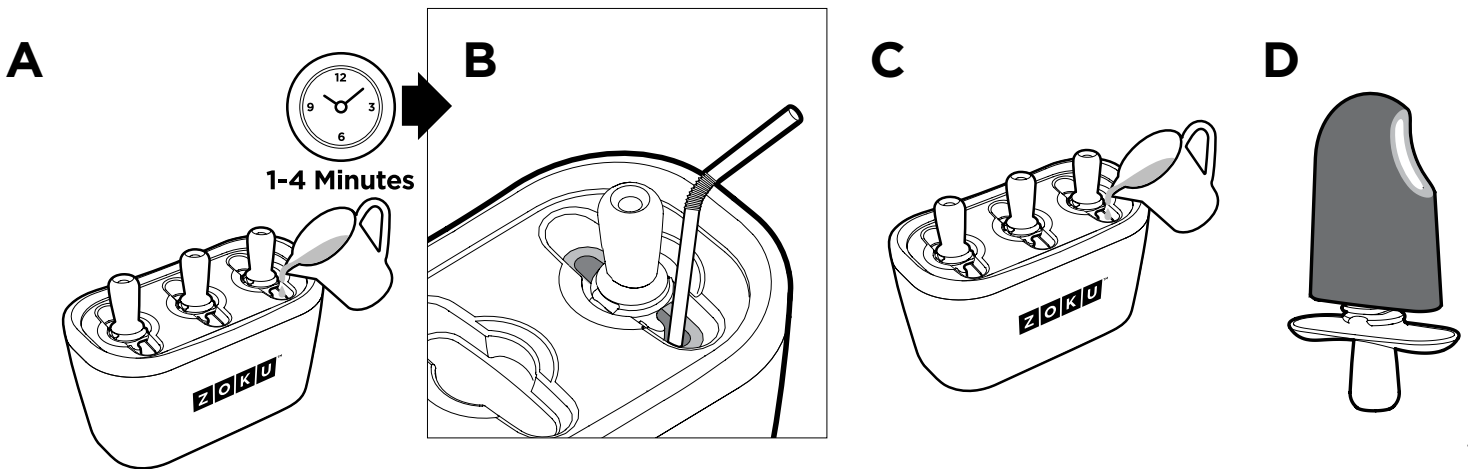
This method produces a pop with multiple layers. Follow the instructions up until Step 3 (on page 5). Then partially fill the mold cavity with juice. Wait until that portion is frozen and pour a different flavor. Repeat this process until the juice reaches the fill line, then continue with step 4 (on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

TIP: Try tipping The Quick Pop™ Maker by placing a book under one side while each layer freezes to get fun angles.



Flavored Core Pop (how cool is this?)

This method produces a pop with two flavors - one is the core of the pop and one is the outer shell of the pop (see illustration D below). Follow the instructions up until Step 3 (on page 5). Then pour your shell flavor up to the fill line (A). Wait until you see the outer shell freeze. The longer you wait, the thicker the shell will be. Remove the remaining liquid from The Quick Pop™ Maker by drinking it with a straw (B). Next, pour in the core flavor and wait until it freezes (C). Continue with Step 4 (on page 5).



Adding Other Ingredients

Other ingredients such as nuts, candy, and fruit can be used in your Quick Pops™. Just make sure they are small enough to fit into the molds and that the pop sticks are properly positioned after the ingredients are added. Thinly sliced fruit can be placed on the walls of the molds prior to filling. The resulting pop will have fruit lining the outside. In addition, fruit smoothies can be blended and poured into The Quick Pop™ Maker. The options are endless. BE CREATIVE!™

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

Alternative Natural Sweeteners

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

Cleaning and Storage

DO NOT WASH THE QUICK POP™ MAKER OR ACCESSORIES IN THE DISHWASHER.

ALWAYS STORE THE UNIT LEVEL AND UPRIGHT.

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

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

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

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

Storing The Quick Pop™ maker in the freezer is the best way to keep it ready for action. The Super Tool and pop sticks, on the other hand, should not be stored in the freezer. Do not store The Quick Pop™ Maker in the freezer with pops in it.

Troubleshooting

I can't pull the Quick Pop™ out of the mold.

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

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

The Quick Pops™ take a very long time to freeze or won't freeze at all.

The Quick Pop™ Maker was not completely frozen—be sure to freeze the unit for 24 hours.

The freezer temperature is not cold enough. In order to properly freeze The Quick Pop™ Maker, your freezer needs to be set to 0°F or below, which is also the ideal temperature for food storage. Try placing the unit in a different part of the freezer; different parts of the freezer have different temperatures.

The ingredients are too warm.

The pop stick came out and the pop stayed in the mold.

The ingredients were not completely frozen or they were too soft for making a Quick Pop™ (some types of ice cream, puddings and yogurt may not work well). Try waiting longer before removing the Quick Pop™, or use different ingredients.

The tip of the Quick Pop™ stayed in the mold.

The pop stick was not fully inserted into the mold cavity. Be sure the pop stick is fully seated in the mold cavity BEFORE pouring the juice.

The second batch of pops doesn't freeze.

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

The tabs on the stick will not sit properly in the mold.

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

My finger is stuck to the cavity.

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

The Quick Pop™ Maker container is broken, and the liquid inside is everywhere.

The refrigerant liquid is non-toxic, but do not try to use The Quick Pop™ Maker any longer. It should be discarded immediately.

I lost my Super Tool/pop stick/drip cup.

Visit www.zokuhome.com to order replacement parts.

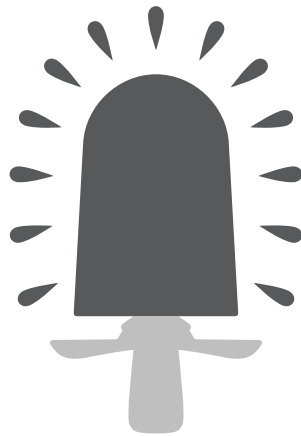
My stick broke while removing the pop.

It is possible to break the stick with the Super Tool when used with excessive force. Visit www.zokuhome.com to order replacement parts.

Uh Oh, My Quick Pop™ Is Stuck Don't Sweat It, Sometimes It Happens.

Here are some simple tips to ensure effortless pop removal:

- 1.** DO NOT USE BEVERAGES WITH ARTIFICIAL SWEETENERS such as sucralose, aspartame, Splenda™, saccharin, etc. Plain water, carbonated beverages, or beverages that do not have enough sugar content may get stuck in The Quick Pop™ Maker.
- 2.** Make sure the Quick Pop™ Maker is COMPLETELY DRY before putting it in the freezer. ANY moisture that remains in the Quick Pop™ maker's molds prior to freezing it may prevent the Quick Pops™ from being removed.
- 3.** Do not fill past the fill line. If the molds are overfilled, the pops may be impossible to remove (see the illustration on page 5 for fill line indication).
- 4.** Make sure the sticks are in place BEFORE pouring liquid into The Quick Pop™ Maker.
- 5.** If a pop is stuck, do not apply excessive force to the Super Tool or try to pry the pop out. Simply defrost The Quick Pop™ Maker by running it under warm water and try again with another type of juice (see cleaning instructions on page 9).
- 6.** The stick may slip out of soft ingredients such as ice cream and pudding. Check and see if the stick is slipping out of the Quick Pop™. If so, try other ingredients.



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