ZOKU®

QUICK POP® MAKER

INSTRUCTION MANUAL

www.zokuhome.com

Welcome

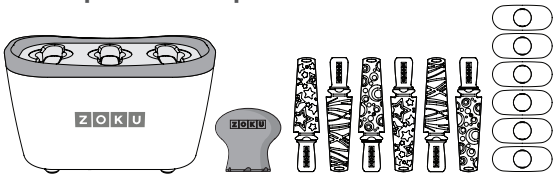
The patented Zoku Quick Pop Maker revolutionizes the way ice pops are made. Watch pops magically freeze before your eyes in minutes. The Quick Pop Maker works with almost any type of juice. Other ingredient ideas include yogurt (mixed with milk so it is easier to pour), sweetened coffee, chocolate milk,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

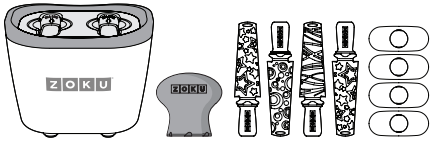
Soft ingredients such as ice cream and pudding may also be difficult to remove since they may be too soft, and the stick may slip out during the removal process.

For Zoku recipes and techniques visit our website **www.zokuhome.com**

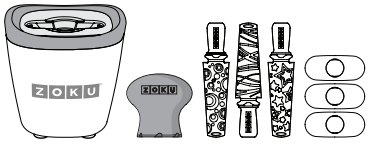
The Triple Quick Pop Maker Includes:



The Duo Quick Pop Maker Includes:



The Single Quick Pop Maker Includes:



Important Safeguards

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

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

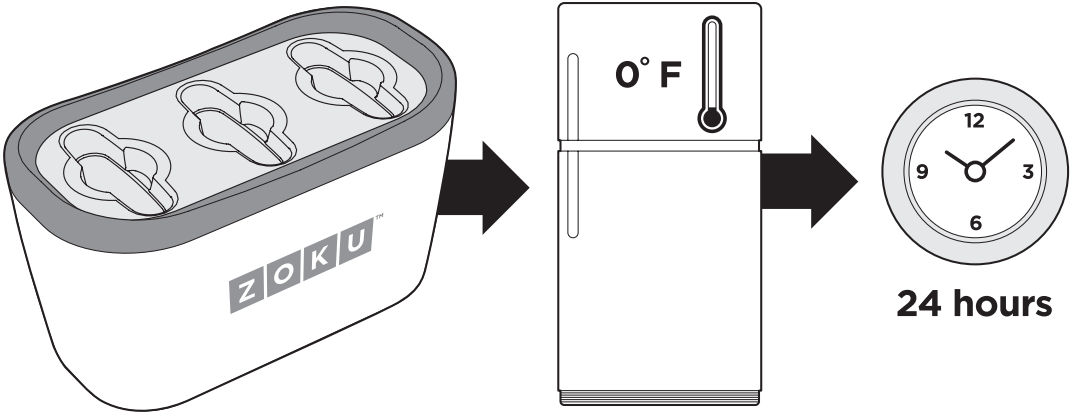
- Do not use plain water or sugar-free beverages in the Quick Pop Maker; the resulting pop will be extremely difficult to remove, and the sticks and the Super Tool may break as a result.

⚠ **WARNING: CHOKING HAZARD— Breakage of the sticks or Super Tool could result in a choking hazard for small children. Keep small parts away from children under 3 years of age.**

- Do not touch the cold Quick Pop 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.
- After washing, dry the Quick Pop Maker thoroughly before placing it in the freezer. Even residual frozen water in the molds may cause pops to get stuck.
- Do not use tools or sticks that are not provided by Zoku.
- Do not drop the Quick Pop Maker.
- This product is intended for household use only.

1 Freeze The Quick Pop® Maker

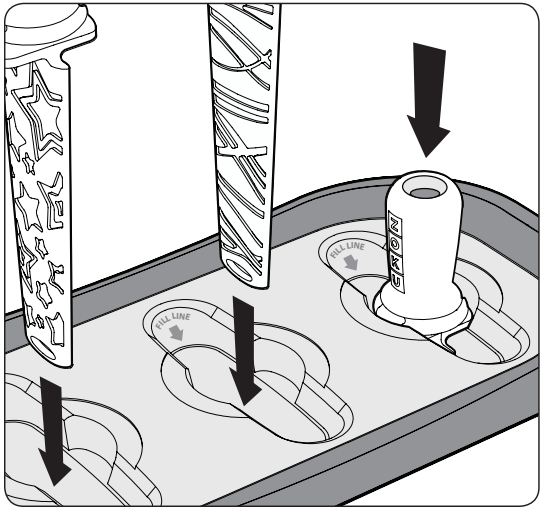
Make sure the molds are COMPLETELY DRY and place the Quick Pop Maker in the freezer for 24 hours. Make sure the freezer temperature is set to 0°F. (-18°C) or less. **PLACE THE QUICK POP MAKER LEVEL AND UPRIGHT IN YOUR FREEZER.**



TIP: Storing the Quick Pop Maker in the freezer is the best way to keep it ready for action.

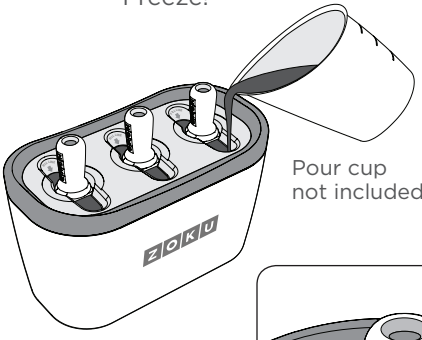
2 Insert Sticks

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 in the mold cavity as shown.

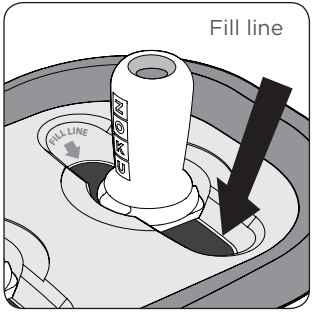


3 Pour Juice

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

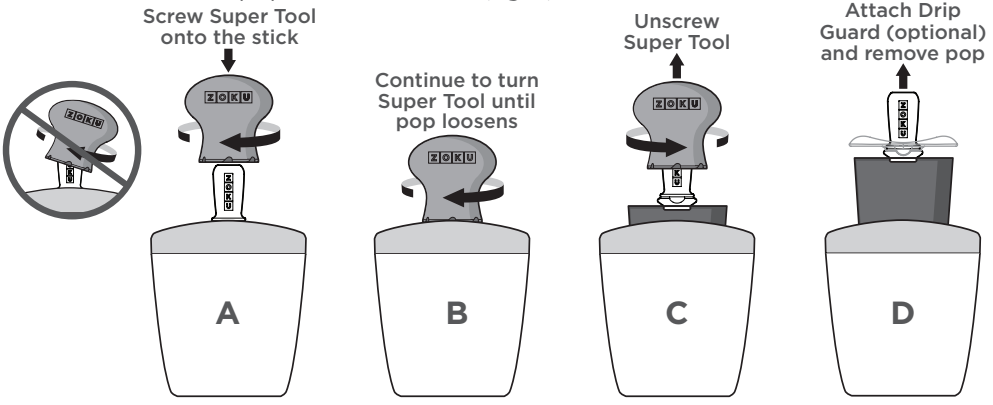


Pour cup
not included



4 Remove and Enjoy!

Once the pop is frozen, place the Super Tool **LEVEL AND UPRIGHT** over the stick and rotate clockwise (fig A). The Super Tool should spin easily until it touches the surface of the metal mold (only apply force when turning the Super Tool once it comes in contact with the top of the mold). Continue turning the Super Tool until the pop loosens from the mold and starts to rise slightly (fig B). Once the pop is loosened, unscrew the Super Tool counter-clockwise to remove it from the stick (fig C). Attach the optional drip guard to the stick and lift the pop out of the mold (fig D).



If the Quick Pop Maker is properly frozen and your juice is chilled, the pops should freeze in 7-9 minutes.* Each Quick Pop Maker can make up to 3 batches (with each additional batch taking longer to freeze) before it needs to be frozen again. The Triple Quick Pop Maker can make up to 9 pops, the Duo Quick Pop Maker can make up to 6 pops, and the Single Quick Pop Maker can make up to 3 pops. *Individual results will vary.

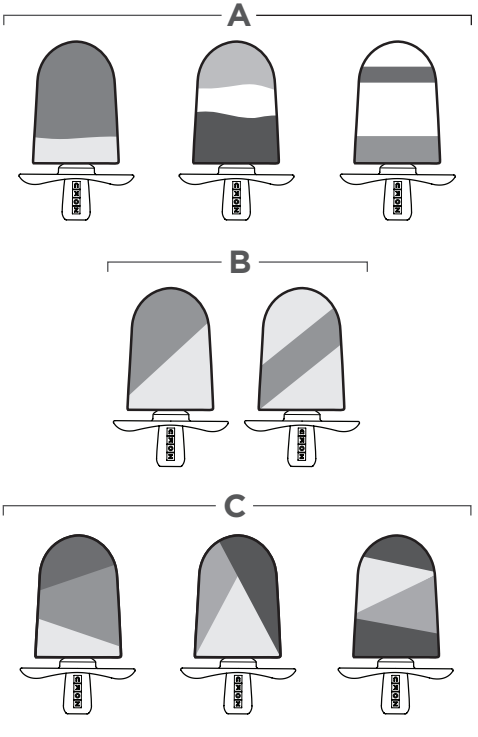
Making Unique Quick Pops®

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

Zebra Pop

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

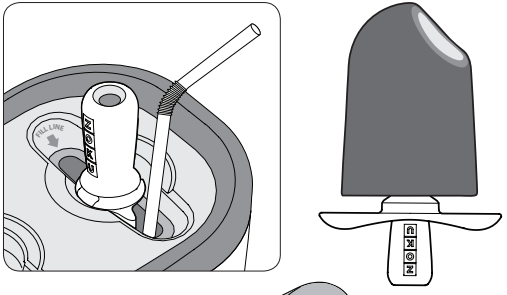
TIP: For fun angles, try tipping the Quick Pop Maker by placing a book under one side while each layer freezes (fig B). For insane Zoku geometry (fig C) use the Zoku Tool Kit, sold separately.



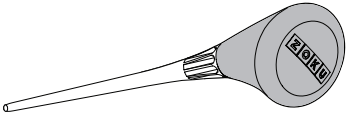
Flavored Core Pop

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

A



B



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

NOTE: Some types of ice cream, yogurts and puddings may be difficult or impossible to remove from the Quick 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 agave nectar, honey, maple syrup, molasses, and fruit juice concentrates taste great and help make the 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 IN THE DISHWASHER. ALWAYS STORE THE UNIT LEVEL AND UPRIGHT.

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

Cleaning the Quick Pop Maker is simple, here are some important tips to follow:

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

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

Storing the Quick Pop Maker in the freezer is the best way to keep it ready for action.

Troubleshooting

Uh oh, my Quick Pop is stuck!

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

1) DO NOT USE BEVERAGES WITH ARTIFICIAL SWEETENERS such as sucralose, aspartame, saccharin, etc. Plain water, carbonated beverages, or beverages that do not have

enough sugar content may get stuck in the Quick Pop Maker.

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

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

4) Make sure the sticks are in place **and positioned properly BEFORE** pouring ingredients into the Quick Pop Maker (see step 2 on page 4).

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, refreeze the unit, and try again with another type of juice (see cleaning instructions).

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

The Super Tool is jammed.

If the Super Tool is hard to turn or jams BEFORE it comes into contact with the mold surface simply unscrew it and try again. The Super Tool should spin easily until it touches the surface of the metal mold. To prevent the Super Tool from jamming, keep it LEVEL AND UPRIGHT when spinning it on the stick. Only apply force when turning the Super Tool once it comes in contact with the top of the mold surface. This will lift the pop from the mold.

My stick broke while removing the Quick 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.

The stick came out and the Quick Pop stayed in the mold.

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

The tip of the Quick Pop stayed in the mold.

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

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 pops will not pull out.

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

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

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

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

The ingredients are too warm.

Multiple batches of Quick Pops are possible if done in quick succession. Too much time between batches or warm ingredients will cause the Quick Pop Maker to defrost.

Unique Quick Pops take a bit longer to make than single flavored pops. Also, the number of batches may be reduced when making unique pops.

My finger is stuck to the cavity.

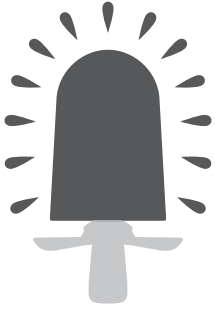
If your fingers are stuck to the Quick Pop Maker, run your fingers under warm water. Do not touch the metal part of the Quick Pop Maker when it is frozen.

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/stick/drip cup.

Visit **www.zokuhome.com** to order replacement parts.



COVERED UNDER ONE OR MORE OF THE FOLLOWING PATENTS:

U.S. PATENTS: 8,057,207 B2, D630,407 S, D626,384 S, D626,307 S, D634,988 S, D655,147 S

CANADIAN PATENTS: 2,749,324, Canadian Industrial Design Registration Number 137761, Ⓓ Propeller, Inc.

ADDITIONAL U.S. & FOREIGN PATENTS, TRADEMARKS, COPYRIGHTS, & REGISTRATIONS ISSUED & PENDING.

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