



freshTECH<sup>®</sup>  
*Fresh Made Simple.*

# Sweet *and* Simple



Recipe Book | Quick Start Guide

Automatic  
**Jam & Jelly Maker**

Model FTJMAU-15-01



# Welcome to the lip-smacking world of **JAMS & JELLIES**

## What is Jam?

Jams are made with crushed or chopped fruit plus the addition of sugar and pectin (and sometimes lemon juice). They have a spreadable gel perfect for complementing toast, scones or even more creatively used as an ingredient in your favourite desserts. Look for creative use ideas at

**FreshPreservingUK.co.uk**.

## What is Jelly?

Jellies are made with fruit juice combined with sugar and pectin. They typically have a crystal clear and shimmering appearance. Jellies are firmer than jam but are still soft enough to spread. Try our Balsamic Jelly as a savoury complement to your cheeseboard. Look for creative use ideas at **FreshPreservingUK.co.uk**.

## What is Pectin?

Pectin is a natural gelling ingredient derived from apple and citrus fruits. When used in the preparation of homemade jams and jellies, pectin produces a more natural, fresh fruit flavour. Using pectin also makes the process of preparing homemade jams and jellies easier because less cooking is required to achieve the proper set. We recommend Ball® Jam Setting Mix with Pectin for the most accurate results when using your Automatic Jam & Jelly Maker.

## Simple as 1, 2, 3



Just add fruit,  
pectin and sugar...



...turn it on...



...serve and enjoy  
your delicious,  
homemade jam!



# Quick Start Guide

## Parts Diagram



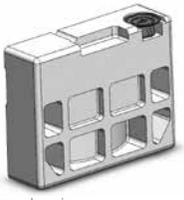
1. Glass Lid
2. Stirrer
3. Pot
4. Base  
4a. Heating Surface
5. Control Panel
6. Removable Cord

### Parts Needed when Making Jam:

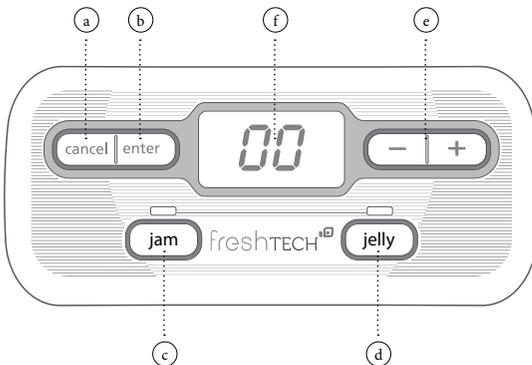
- Base
  - Pot
  - Stirrer
  - Removable Cord
  - Glass Lid\*
- \* Glass Lid not required for the Rosemary Balsamic Jelly Recipe

 When unpacking your Jam & Jelly Maker from the box, please ensure to remove the knob from the upper right hand corner of the insert.

**Note:** Knob may be in another section of foam packaging.



## Control Panel Diagram



- a. Cancel Button
- b. Enter Button
- c. Jam Button
- d. Jelly Button
- e. Increase / Decrease Time
- f. LED Display

## Assembling the Unit for Jam and Jelly Making

Before using your Jam & Jelly Maker for the first time, thoroughly review the User Manual. For best results, the unit must be placed on a level cooking surface.

Clean your appliance before the first use. See instruction on the last page or refer to the User Manual.

A. Place the Base on a level surface such as a bench top or sturdy table.

B. Hold the Pot by the handles. Place the Pot on the Base with the handles aligned with sides of Base, aligning the hole in the bottom of the Pot (Figure 1) with the metal prongs in the centre of the Base (Figure 2). Make certain that the Pot is firmly seated on the Base before proceeding.

Figure 1



Figure 2



C. Insert the Stirrer into the Pot with the blades towards the bottom (Figure 3). The post in the centre of the Stirrer should align with the hole in the bottom of the Pot. Once the Stirrer locks into place you will not be able to rotate it manually (Figure 4).

Figure 3

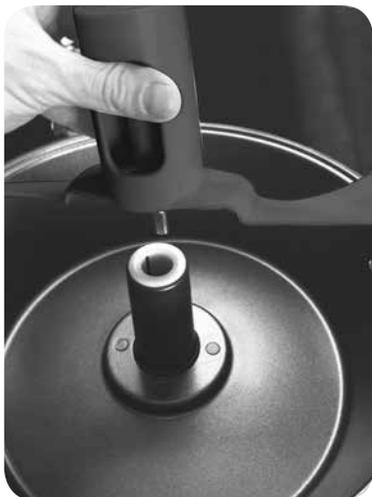


Figure 4



# Things you need to know about using Your Automatic Jam & Jelly Maker

- NOTE: Recipes in this booklet are written for this machine. Doubling the recipes is not recommended as the ingredients may not fit into the Pot, and they may not function as the specified recipes.
- Ensure the Stirrer is fully seated into the Pot before use.
- The Stirrer begins to rotate when the **enter** button is activated in the jam or jelly program. It continues to rotate throughout the cooking cycle until the set time has elapsed.
- Both **jam** and **jelly** program includes two steps:
  - The first jam or jelly step stirs and heats the fruit or juice and pectin for 4 minutes to fully dissolve the pectin. This ensures a proper gel set. Four beeps sound at the end of this segment, signaling you to add the sugar. Stay close by to ensure you do not miss the beeping indicating the sugar is ready to add.
  - The second step stirs and cooks the fruit or juice mixture with the sugar to a temperature necessary to create a gel.
- Fruit will get caught up on the Stirrer blades during the first 4 minutes of the jam program. This is normal. Once the sugar is added and the mixture begins to boil, the fruit will become part of the jam mixture.
- Pectin may clump on the bottom of the Pot during the first 4 minutes of the jam program. This is normal. Once the mixture gets hotter, the pectin will start to dissolve.
- Sugar may get caught up on the Stirrer blades after being added to your recipe, especially with Traditional Jam and Jelly recipes. Once the mixture begins to heat and starts to boil, the sugar will start to dissolve and become part of the jam or jelly mixture.
- The Stirrer may become hot during the cooking process, particularly when using recipes with the Glass Lid. After the recipe is complete, we recommend removing the Glass Lid immediately at the end of the cooking process. Use caution and oven mitts when removing the Stirrer to prevent burning. Place pieces on a heat proof surface.
- Always add ingredients to the Pot in the order listed in the recipe. Adding ingredients out of this sequence can cause a soft gel or gel failure.

- For best results when making jelly with fruit juice, gradually whisk pectin into your juice. This will help the pectin to dissolve more easily during the jelly cooking process. You may notice the pectin sitting on the bottom of the Pot during the first 4 minutes of the cooking process before sugar is added. This is normal. As the mixture continues to heat up, the pectin will fully dissolve.
- Use a plastic ladle to remove the jam from the non-stick Pot to prevent scratches. You can use a plastic spatula to remove the excess jam or jelly left inside the Pot to ensure the maximum yield.
- Any foam that accumulates during the jam or jelly making process generally migrates to the edges of the Pot during the last few minutes of cooking time. Foam can easily be skimmed off with a plastic slotted spoon prior to filling the jars. Always use a non-metal spoon or ladle (such as wood, bamboo, plastic or silicone).
- The handles can get hot from steam venting out of the side holes of the Glass Lid during cooking. When finished, use oven mitts to grab the handles and remove the Pot.
- Follow all recipe instructions to completion. If a mistake is made in programming or if you need to stop the entire jam or jelly process, pressing the **cancel** button allows you to clear the recipe program and to restart from "--".



# Tasteful Tips for Delicious JAMS & JELLIES

- Use the same amount and type of pectin specified in the recipe. Varying this amount could vary your results! For recipes in the booklet, use Ball® Jam Setting Mix with Pectin. Other pectin types are not interchangeable and may not work with these recipes.
- For the best flavour and gel use ripe, fresh fruit free of blemishes.
- Measure prepared fruit or fruit juice with a standard 240 ml measuring cup. Sugar should be measured in a dry measuring cup and leveled or weighed.
- Crush fruit (especially berries) with a potato masher. Do not use a food processor, unless otherwise instructed in your recipe.
- A food processor can break down the fruit's natural pectin preventing a good set.
- Recipes in this booklet include traditional (high sugar) and reduced sugar options. Reducing the sugar amounts specified in the recipes may produce a soft set or fruit syrup.
- Bottled lemon juice is recommended in some recipes to help with the gelling process. Be sure to use if specified in your recipe.
- Foam accumulates on the surface of jams as air is released from the fruit during the cooking and stirring process. To reduce foaming in jams and jellies you must add butter or margarine as specified in your recipe.
- No fresh fruit readily available in season? Unsweetened, frozen fruit can be used instead. Partially thaw in the refrigerator until just soft enough to crush (some ice crystals will remain).
- Use only fully ripe fruit to make jam. Fully ripe fruit is juicy and ideal for eating. It yields a robustly flavoured jam with a good set. Unripe fruit tends to be hard, difficult to crush and not very juicy. Using unripe fruit also compromises the texture of the final product. Fruit pieces are more likely to float to the top of the jar giving the jam an uneven texture.
- When making jelly recipes in this book we recommend using store bought, 100% fruit juice with no sugar added. Your jelly recipe will provide additional information on the best juice to use.
  - Room temperature juice works best.
  - Most juice varieties on the market have Vitamin C added which is acceptable for making jelly.
  - We do not recommend using a juice variety with calcium added as it prevents a good set. Be sure to look at your label for any ingredient that includes calcium in the name.
- When making the Reduced Sugar Jam and Jelly recipes, you may get a slightly lower yield than with Traditional Jam and Jelly recipes.

# Strawberry Jam

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
Crushed Strawberries (about 1 kg purchased weight for “Traditional” or 1.25 kg for “Reduced Sugar”)	750 g (3 cups)		1 kg (4 cups)
Ball® Jam Setting Mix with Pectin	3 tablespoons		3 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)

## What you do

WASH strawberries in cool, running water; drain. Remove stems and hulls. Crush berries one layer at a time using a potato masher. Measure required quantity of prepared fruit.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add crushed strawberries evenly over pectin. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.

## Strawberry Jam Recipe Variations

**Strawberry Lavender Jam:** Add 1-2 teaspoons finely chopped lavender leaves to prepared strawberries.

**Vanilla Strawberry Jam:** Add 1/4 of a vanilla bean, split in half lengthwise, to the prepared strawberries. Cook as directed and remove vanilla bean before ladling jam into jars.

**Strawberry Balsamic Jam:** Add 1-1/2 tablespoons good quality balsamic vinegar to the prepared strawberries.

**Lemony Strawberry Jam:** Add the grated zest of 1/2 of a large lemon to the prepared strawberries.

# Berry Jam

## Raspberry or Blackberry

Makes about 4 (240 mL) jars of jam

### What you need

Crushed berries

Ball® Jam Setting Mix with Pectin

Butter

Granulated sugar

### Traditional or Reduced Sugar

750 g (3 cups)

1 kg (4 cups)

3 tablespoons

3 tablespoons

1/2 teaspoon

1/2 teaspoon

660 g (3 cups)

440 g (2 cups)

### What you do

CLEAN berries by rolling back and forth in an open towel. If dirt is obvious on berries, rinse carefully in cool running water and drain thoroughly. Crush berries one layer at a time using a potato masher. Measure quantity of prepared fruit.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add crushed berries evenly over pectin. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.

### Mixed Berry Jam

Crushed mixed berries (any combination of washed and dried strawberries, raspberries and/or blackberries that yields 750 g (3 cups) for Traditional or 1 kg (4 cups) for Reduced Sugar).



# Kiwi Lime Jam

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
Kiwi fruit, peeled and chopped (about 1.25 kg purchased weight for "Traditional" or 1.5 kg for "Reduced Sugar")	1 kg (3 cups)		1.25 kg (4 cups)
Ball® Jam Setting Mix with Pectin	3 tablespoons		3 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)
Lime zest	1 teaspoon		

## What you do

PEEL and chop kiwi fruit; measure required quantity.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add kiwi evenly over pectin. Add butter to help reduce foaming.

PRESS **jam** button - the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.



# Sweet Cherry Jam

Makes about 4 (240 mL) jars of jam

## What you need

Crushed sweet cherries  
(about 1 kg purchased weight for “Traditional”  
or 1.25 kg for “Reduced Sugar”)  
Ball® Jam Setting Mix with Pectin  
Bottled lemon juice  
Butter  
Granulated sugar

Traditional	or	Reduced Sugar
750 g (3 cups)		1 kg (4 cups)
3 tablespoons		3 tablespoons
45 milliliters		45 milliliters
1/2 teaspoon		1/2 teaspoon
660 g (3 cups)		440 g (2 cups)

## What you do

WASH, stem and pit cherries. Crush with a potato masher. Measure required quantity of crushed cherries.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add crushed cherries evenly over pectin. Pour lemon juice over cherries. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.



## Sour Cherry Jam

Makes about 4 (240 mL) jars of jam

PREPARE sour cherries and measure as for Sweet Cherry Jam.

OMIT lemon juice.

PROCEED with Sweet Cherry Jam recipe above.

# Plum Jam

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
Crushed plums (about 1 kg purchased weight for “Traditional” or 1.25 kg for “Reduced Sugar”)	750 g (3 cups)		1 kg (4 cups)
Ball® Jam Setting Mix with Pectin	3 tablespoons		3 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)

## What you do

WASH and pit plums. Finely chop plums and crush with a potato masher. Measure required quantity of crushed plums.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add crushed plums evenly over pectin. Pour lemon juice over plums. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.



## Good to know!

Fully ripe plums that are soft but not mushy, are ideal for making the best jam. Hard, less-than-ripe plums do not perform as well.

# Chile Jam

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
Green, red or yellow peppers, finely chopped	750 g (3 cups)		1 kg (4 cups)
Jalapeño chiles, finely chopped	35 g (1/2 cup)		35 g (1/2 cup)
Apple cider vinegar	150 ml (2/3 cup)		150 ml (2/3 cup)
Ball® Jam Setting Mix with Pectin	3 tablespoons		3 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)

## What you do

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add peppers and chile evenly over pectin. Pour vinegar evenly over peppers. Add butter to help reduce foaming.

PRESS **jam** button - the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.



## Good to know!

To easily remove vein and seeds from jalapeño peppers, remove stem and cut in half lengthwise. Using a spoon, scoop out vein and seeds. For a hotter pepper jelly, do not remove vein.

# Apricot Jam

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
Crushed apricots (about 1 kg purchased weight for “Traditional” or 1.25 kg for “Reduced Sugar”)	750 g (3 cups)		1.25 kg (4 cups)
Ball® Jam Setting Mix with Pectin	3 tablespoons		3 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)

## What you do

WASH, peel, and pit apricots. Finely chop apricots, and then crush with a potato masher. Measure required quantity of crushed apricots.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add crushed apricots evenly over pectin. Pour lemon juice over apricots. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.



# Mango Pineapple Chile Jam

Makes about 4 (240 mL) jars of jam

## What you need

Mangoes, peeled, pitted, chopped and crushed (about 1.25 kg purchased weight for “Traditional” or 1.5 kg for “Reduced Sugar”)

Pineapple, finely chopped

Jalapeño chiles, finely chopped

Ball® Jam Setting Mix with Pectin

Butter

Granulated sugar

*Traditional* or *Reduced Sugar*

750 g (3 cups)

1 kg (4 cups)

125 ml (1/2 cup)

125 ml (1/2 cup)

35 g (1/2 cup)

35 g (1/2 cup)

3 tablespoons

3 tablespoons

1/2 teaspoon

1/2 teaspoon

660 g (3 cups)

440 g (2 cups)

## What you do

PEEL and finely chop mangoes and then crush with a potato masher. Repeat with pineapple. Combine and measure crushed fruits for required quantity. Remove seeds and ribs from jalapeños and finely chop.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add fruits and jalapeno evenly over pectin. Add butter to help reduce foaming.

PRESS **jam** button – the cook time will automatically default to 21 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jam.

PRESERVE jam immediately using instructions on page 18.

## Good to know!

To avoid chile burn, wear disposable, plastic, kitchen gloves. To easily remove vein and seeds from jalapeño chiles, remove stem and cut in half lengthwise. Using a spoon, scoop out vein and seeds. For a hotter jam, do not remove vein.

# Rosemary Balsamic Jelly

Makes about 4 (240 mL) jars of jam

## What you need

	Traditional	or	Reduced Sugar
100% Apple juice – no sugar or calcium added	625 ml (2-1/2 cups)		750 ml ( 3 cups)
Balsamic or white balsamic vinegar	175 ml (3/4 cup)		250 ml (1 cup)
Rosemary sprig (about 10 cm)	1		1
Ball® Jam Setting Mix with Pectin	4 tablespoons		4 tablespoons
Butter	1/2 teaspoon		1/2 teaspoon
Granulated sugar	660 g (3 cups)		440 g (2 cups)

## What you do

MEASURE required apple juice and balsamic vinegar in 945 mL or larger measuring jug. Gradually whisk pectin into juice until fully incorporated. (Pectin will not be completely dissolved at this time.)

POUR juice mixture into the Pot fitted with the Stirrer. Add rosemary sprig and butter to help reduce foaming.

PRESS **jelly** button – the cook time will automatically default to 25 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel** and unplug the appliance.

REMOVE Stirrer using an oven mitt. Skim foam, if necessary, from top of jelly and remove rosemary sprig.

PRESERVE jelly immediately using instructions on page 18.

## Good to know!

For best results we recommend to using store bought 100% Apple Juice. Either concentrated or non-concentrated are acceptable. Room temperature juice works best. We do not recommend using a juice variety with calcium added as it prevents a good set. Be sure to look at your label for any ingredient that includes calcium in the name.



# Quick Citrus Marmalade

Makes about 4 (240 mL) jars of marmalade

## What you need

2 oranges, 2 lemons, 2 limes  
(or any combination of citrus fruit  
measuring 1.25 kg purchased weight)  
Ball® Jam Setting Mix with Pectin  
Butter  
Granulated sugar

	Traditional	or	Reduced Sugar
	750 g prepared citrus* (3 cups)		1 kg prepared citrus* (4 cups)
	3 tablespoons		3 tablespoons
	1/2 teaspoon		1/2 teaspoon
	660 g (3 cups)		440 g (2 cups)

## What you do

\*WASH citrus. Remove thin outermost peel with a vegetable peeler. Finely chop peel with a sharp knife or in a food processor. With remaining fruit, carve off and discard as much of the white pith and membrane as possible and remove seeds. Finely chop remaining citrus pulp by pulsing in a food processor or by hand, being sure to capture juice. Measure processed peel and pulp for required quantity as indicated in table above.

SPRINKLE pectin evenly over bottom of the Pot fitted with the Stirrer. Add citrus evenly over pectin. Add butter to help reduce foaming.

PRESS **jelly** button - the cook time will automatically default to 25 minutes. Press **enter** to begin cooking. In 4 minutes the appliance will emit 4 short beeps indicating that it is time to add sugar.

ADD sugar gradually while Stirrer continues turning. Place the Glass Lid on the Pot. The appliance will continue to automatically stir the ingredients while it cooks. Stay within hearing/close proximity of the Jam & Jelly Maker. The appliance will beep again at the end of the process signaling jam cooking is complete. Press **cancel**, immediately remove Glass Lid and unplug the appliance.

REMOVE Stirrer using a pot holder. Skim foam, if necessary, from top of jam.

PRESERVE marmalade immediately using instructions on page 18.



## Citrus Chile Marmalade

Spice up marmalade by adding 125 ml (1/2 cup) of diced chile peppers to citrus when adding to appliance.

# Preserving Instructions

## Make Jam or Jelly



**Ready**  
Prepare your ingredients



**Set**  
Select your recipe settings



**Go**  
Get ready to enjoy your jam or jelly by refrigerating, freezing or preserving.

## Enjoy 3 Ways!



### Enjoy now

Spread it on thick, then save the rest for up to 3 weeks (in refrigerator).

LADLE hot jam or jelly into hot\* jars. Cool to room temperature, about 30 minutes. Place lids and bands on jars. Label.

REFRIGERATE jam or jelly for up to 3 weeks or serve immediately to enjoy now.

*\*Always heat jars before adding hot jam or jelly to prevent jar breakage. Jars can be heated various ways. Wash and heat in the dishwasher. Alternatively, you can heat them in a large pot of simmering water.*



### Freeze

Freeze jam for up to 1 year, right in your Ball® Glass Jars.

LADLE hot jam or jelly into hot\* jars leaving 1.25 cm (1/2 inch) headspace. Cool to room temperature, about 30 minutes. Place lids and bands on jars. Label.

FREEZE jam or jelly for up to 1 year.

*Headspace is the space between the food and the top of the jar. When freezing, food expands. By leaving 1.25 cm (1/2 inch) headspace, you will allow for this expansion.*

*Glass jars with straight sides work best for freezing as they allow for food expansion that occurs during the freezing process. We recommend Ball® Quilted Crystal Jelly Jars (240 ml/8 oz) or using the Ball® Quilted Crystal Jelly Jars (135 ml/4 oz).*



### Preserve & store

With Ball® Home Preserving Products, jams can be stored for up to 1 year.

See page 20 for preserving instructions.

# Shopping List

## For Cooking



## To Enjoy Now

Ball® Jars with lids and bands. We recommend preserving jams and jellies in Ball® Quilted Crystal Jelly Jars (240 ml/8 oz).



Ball® Quilted Crystal Jelly Jars (240 ml/8 oz)

## For Preserving Only

Ball® Home Preserving Starter Kit plus large stockpot (at least 19 cm (7.5 in) high and 24 cm (9.5 in) in diameter) and lid.

\*The Ball® Home Preserving Starter Kit is an excellent way to easily preserve your jams and jellies especially if you do not already have a preserver. The kit provides an affordable preserving rack with lifter. This fits into a large stockpot you probably already have in your home. Beyond jam & jelly making, the kit comes with 240 ml/8 oz jars that you can use for homemade salsa or pasta sauce.



### Helpful Tools

- Ball® Preserving Rack with Lifter
- Ball® Home Preserving Funnel
- Ball® Jar Lifter
- Ball® Bubble Remover & Headspace Tool

## GETTING STARTED

(while jam or jelly is being made in your Automatic Jam & Jelly Maker)

FILL preserver or stockpot half full with water. Place lid on preserver. Heat to a simmer. Put preserving rack or Ball® Home Preserving Starter Kit rack with lifter aside until ready to use.

WASH jars, lids and bands in hot, soapy water. Rinse well.

KEEP jars warm until ready to use, in order to minimise risk of breakage when filling with hot jam or jelly. You can heat them in your preserver, stock pot of simmering water, or in a heated dishwasher. Set lids and bands aside.

### 1 FILL YOUR JARS

LADLE hot jam into hot jars, one at a time, leaving 0.65 cm (1/4 in) headspace. Wipe any jam or jelly from the rims of the jars. Centre lids on jars. Twist on the bands until fingertip tight.

### 2 BOIL JARS TO PRESERVE

PLACE filled jars in the preserving rack inside the preserver, ensuring jars are covered by 2.5-5 cm (1-2 in) of water. Place lid on preserver. Bring water to gentle, steady boil.

PROCESS jars in boiling water for 10 minutes, adjusting for altitude\*. Turn off heat, remove lid and let jars stand for 5 minutes.

REMOVE jars from water and cool. Check lids for seal after 12 to 24 hours.

### 3 Store Up to 1 Year!

PRESS on centre of cooled lid. If jar is sealed, the lid will not flex up or down. If it is not sealed, refrigerate immediately or re-process.

STORE sealed jars in pantry for up to 1 year. Jars may be stored without bands. If storing the jars with bands on, dry the inside of bands to remove moisture.

*\*Increase processing time: 5 minutes for 1,001 to 3,000 ft (305 to 914 m); 10 minutes for 3,001 to 6,000 ft (915 to 1,828 m); 15 minutes for 6,001 to 8,000 ft (1,829 to 2,428 m); 20 minutes for 8,001 to 10,000 ft (2,429 to 3,048 m).*

# Troubleshooting Guide

Observed Issue	Cause	What to do
The freshTECH Appliance will not turn on when I push the buttons.	Check to see that the appliance is plugged in.	Plug the appliance in and look at the Display for flashing "--".
The Cooking Pot is not heating sufficiently.	The Pot is not seated properly on the Heating Surface.	Reposition the Pot on the Base per instruction manual. Ensure the handles are at the positions 3 o'clock and 9 o'clock.
	The jam / jelly process was not initiated.	Ensure that the program has begun and that all steps from the recipe book were followed.
The Display is showing "E1".	The temperature in the Pot has exceeded the maximum temperature allowed for cooking and the unit has turned off.	Press the <b>cancel</b> button. "CO" will then appear in the display signaling the unit is in cooling mode. Wait until "--" appears indicating the unit is cool and ready to begin again.  Check that the Pot is correctly seated onto the Heating Surface.
	There is no fruit or juice inside the Cooking Pot.	Add the fruit or juice specified in the recipe book into the Pot. Follow the instructions to restart the jam or jelly process.
The Display is showing "CO".	The appliance is cooling down after the jam/jelly making cycle is complete. Cooling time is approximately 30 minutes.	The cooling process is necessary for all components to cool down between separate batches.  Wait for machine to display "--" which indicates the appliance has cooled and is ready for the next batch.
The Stirrer is not turning.	The Stirrer is not seated properly and not engaged with the motor.	Gently push the Stirrer down to engage the motor to the stirrer shaft
There is a crackling sound and smoke is emitting from the bottom of the Pot.	There is jam or sugar that has spilled onto the Heating Surface.	Press the <b>cancel</b> button and then unplug the power cord.  Remove Pot, wait for components to cool and wipe off any residue left on the heating element.
		If the problem persists contact Customer Support.

Observed Issue	Cause	What to do
My jam or jelly is too soft.	<p>Proportions of fruit, fruit juice, sugar and/or pectin were not in balance.</p> <p>Lemon juice was specified in ingredient list but was not added.</p> <p>Pectin was not dissolved properly before adding sugar OR all ingredients were added to the Pot at the beginning.</p> <p>Too large a batch was made at one time.</p> <p>Fruit used was too ripe.</p> <p>Wrong type of pectin was used.</p> <p>Fruit was pureed or chopped in a food processor or blender.</p> <p>Not enough cooking time was used.</p>	<p>Follow your recipe ingredient list for correct measures. Do not alter the amounts.</p> <p>Add lemon juice as specified in your recipe.</p> <p>Follow your recipe for proper ingredient addition. Sugar should be added after first 4 minutes.</p> <p>Follow your recipe for correct measures. Do not double recipes.</p> <p>Use freshly ripened fruit, not overly ripe fruit.</p> <p>Recipes in this booklet require Ball® Jam Setting Mix with Pectin. Other pectin types are not interchangeable.</p> <p>Crush fruit using a potato masher as specified in recipe.</p> <p>Reference recipe for correct cooking time.</p>
My jam or jelly is too thick and/or has too firm a gel.	<p>Too much sugar was added or too much pectin was added.</p> <p>Jam or jelly was cooked too long.</p>	<p>Follow your recipe for correct measures. Heating jam or jelly in microwave for 15 seconds may soften gel.</p> <p>Reference recipe for correct cooking time.</p>
My jam or jelly is burning/scorching on the bottom of the Pot.	<p>The Stirrer was omitted.</p> <p>The Stirrer is not rotating because it is not seated properly on the Pot.</p>	<p>Make sure Stirrer is engaged with Pot.</p> <p>Push the Stirrer down gently to engage motor to the stirrer shaft.</p>
My jam or jelly is boiling over the sides of the Pot.	<p>Too large a batch was made at one time.</p>	<p>Do not double recipes</p>

# Cleaning your Jam & Jelly Maker After Use

Note: It is recommended that you clean the appliance between uses.

1. ALWAYS turn your Jam & Jelly Maker off by pressing the cancel button and unplugging the power cord from the power source. Allow to cool completely before cleaning.
2. The Glass Lid, Stirrer and Pot can all be washed in the dishwasher or with hot soapy water.
3. Do not use abrasive cleaning compounds or scouring pads. A cloth, sponge or rubber spatula will usually remove more stubborn residue.
4. The Glass Lid will not withstand sudden temperature changes.  
**DO NOT** wash a hot lid in cold water.
5. The appliance Base may be cleaned with a soft cloth and warm soapy water.  
Wipe dry. Do not use abrasive cleaners.

**WARNING!** As with any cooking appliance, metal and plastic parts can become extremely hot. Always allow the appliance to cool completely before cleaning; about 30 minutes.

**CAUTION!** Never immerse the appliance Base in water, in other liquids or place in the dishwasher.



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