

## La Reveuse LARB1810

# La Reveuse LARB1810 Frozen Dessert Maker User Manual

Model: LARB1810

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## 1. INTRODUCTION

The La Reveuse Frozen Dessert Maker (Model LARB1810) is designed to transform frozen fruits into delicious, healthy soft-serve desserts. This appliance allows you to create sherbet, sorbet, fruit ice cream, and frozen yogurt quickly and easily, without added preservatives, pigments, or sugars. Please read this manual thoroughly before first use to ensure safe and optimal operation.



*Image 1.1: La Reveuse Frozen Dessert Maker on a kitchen counter.*

## **2. IMPORTANT SAFEGUARDS**

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. Read all instructions before operating the appliance.
2. To protect against electrical hazards, do not immerse the main motor body in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner. Contact customer service for examination, repair, or adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric

shock, or injury.

8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. Always ensure the appliance is properly assembled before operation.
12. Use the food pusher provided to push ingredients into the chute. Never use fingers or other utensils.

### 3. PARTS IDENTIFICATION

Familiarize yourself with the components of your La Reveuse Frozen Dessert Maker:

- **Pusher:** Used to guide fruit into the chute.
- **Tray:** Holds fruit before it enters the chute.
- **Chute:** The opening where fruit is inserted.
- **Electric Base (Main Body):** Contains the motor and power switch.
- **Grinder:** Processes the frozen fruit.
- **Dispenser:** The outlet where the finished dessert emerges.

Fully disassembled structure, easy to clean



## 4. ASSEMBLY

Follow these steps to assemble your frozen dessert maker:

1. Place the Electric Base on a stable, flat surface.
2. Insert the Grinder into the Chute assembly.
3. Attach the Dispenser to the Chute assembly, ensuring it locks securely.
4. Place the assembled Chute with Grinder and Dispenser onto the Electric Base, aligning the arrows and twisting until it locks into place.
5. Position the Tray on top of the Chute.
6. Ensure the Pusher is ready for use.

For a visual guide, refer to the instructional video below.

## 5. OPERATING INSTRUCTIONS

Creating delicious frozen desserts is simple with your La Reveuse machine:

1. **Prepare Fruit:** Freeze your desired fruits for at least 6 hours. For best results, allow frozen fruit to slightly thaw for 5-10 minutes before processing to achieve the desired consistency. Remove any pits or large seeds. Cut larger fruits into 1-inch cubes.
2. **Assemble Machine:** Ensure the machine is correctly assembled as per Section 4.
3. **Position Bowl:** Place a serving bowl or container under the Dispenser outlet.
4. **Turn On:** Plug in the appliance and press the power switch to turn it on.
5. **Add Fruit:** Place a small amount of thawed frozen fruit into the Tray and then into the Chute.
6. **Process:** Use the Pusher to gently guide the fruit down the Chute and through the Grinder. Apply steady, even pressure. Do not force the fruit.
7. **Repeat:** Continue adding and processing fruit until you have the desired amount of dessert.
8. **Turn Off:** Once finished, turn off the appliance and unplug it from the power outlet.
9. **Serve:** Scoop and enjoy your fresh, healthy frozen dessert. You can add nuts, raisins, or other toppings for creative mixtures.

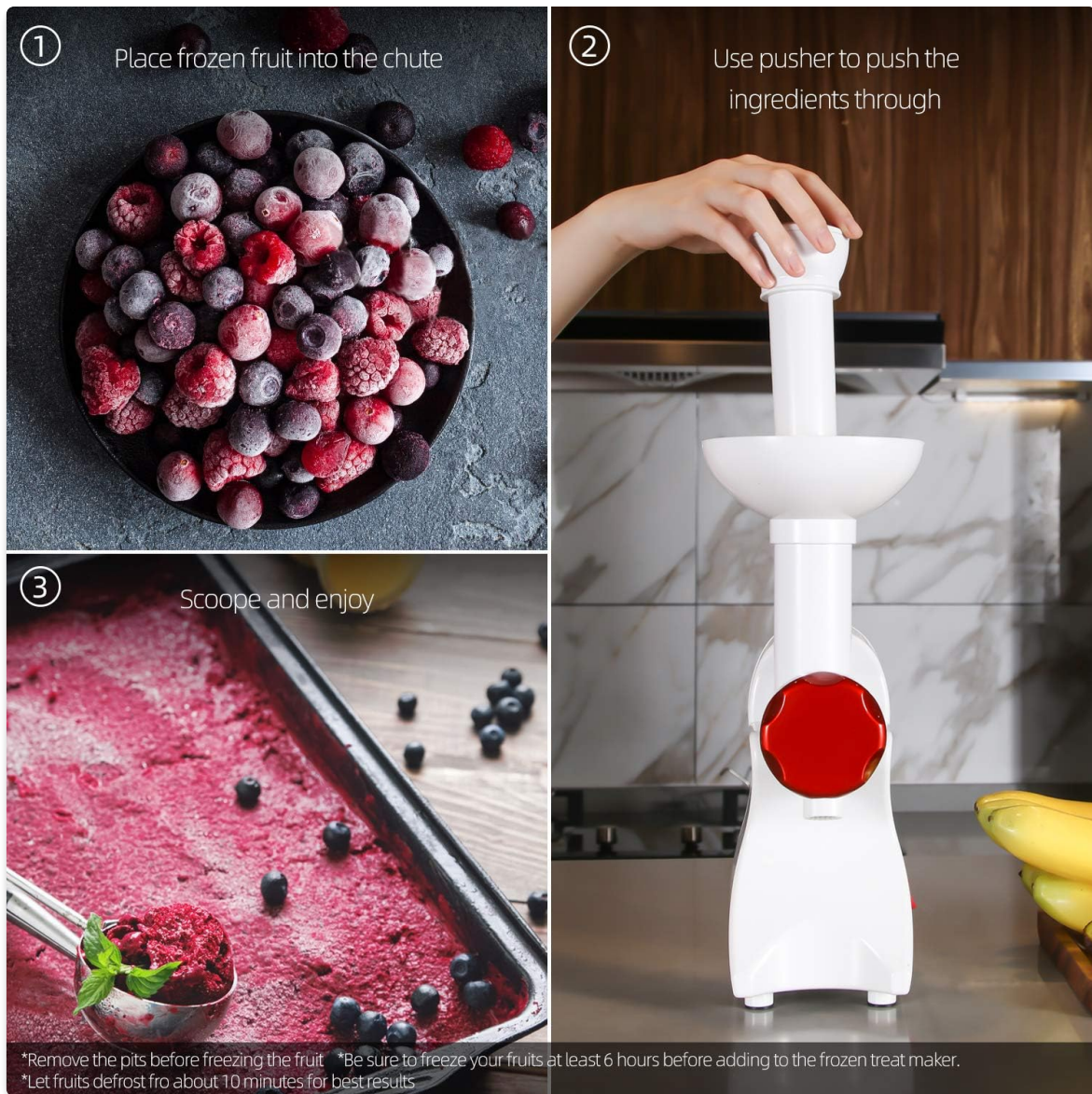


Image 5.1: Steps for preparing and processing frozen fruit.

## Instructional Video

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Video 5.1: An instructional video demonstrating the assembly, operation, and cleaning of the La Reveuse Frozen Dessert Maker, including how to process frozen fruits into a dessert.

## 6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your appliance:

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble all removable parts (Pusher, Tray, Chute, Grinder, Dispenser).
3. **Hand Wash:** Wash all removable parts with warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing.
4. **Main Body:** Wipe the Electric Base (main body) with a damp cloth. **DO NOT immerse the main body in water or any other liquid.**

5. **Storage:** Store the clean and dry appliance in a cool, dry place.

## 7. TROUBLESHOOTING

If you encounter issues with your La Reveuse Frozen Dessert Maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power switch off; improper assembly.	Ensure the appliance is securely plugged into a working outlet. Check the power switch. Verify all parts are correctly assembled and locked.
Fruit is not processing or machine bogs down.	Fruit is too hard/frozen; fruit pieces are too large; too much fruit inserted at once.	Allow frozen fruit to thaw for 5-10 minutes before processing. Cut fruit into smaller, 1-inch pieces. Insert smaller quantities of fruit at a time. Do not force the pusher.
Loud noise during operation.	Normal operation with hard frozen fruit; improper assembly.	A certain level of noise is normal when processing frozen fruit. Ensure all parts are securely assembled. If noise is excessive or unusual, discontinue use and contact customer support.
Electrical smell.	Overloading the motor with excessively hard fruit.	Immediately turn off and unplug the appliance. Allow fruit to thaw more. Ensure fruit pieces are small. If the smell persists, discontinue use and contact customer support.

## 8. SPECIFICATIONS

- **Brand:** La Reveuse
- **Model Name:** La Reveuse Frozen Dessert Maker
- **Model Number:** LARB1810
- **Color:** White
- **Material:** Plastic
- **Product Dimensions:** 22.1L x 13.5W x 33.5H Centimetres
- **Operation Mode:** Manual (with electric motor)
- **Special Features:** Anti-Slip Base, Easy to clean and assemble, Overheat Protection
- **Product Care Instructions:** Hand Wash (removable parts)
- **Recommended Use:** For Household Use Only



*Image 8.1: Product dimensions of the Frozen Dessert Maker.*

## 9. WARRANTY AND SUPPORT

This La Reuseuse Frozen Dessert Maker comes with a **1 Year Warranty Against Manufacturer Defects**. For warranty claims, technical support, or any inquiries regarding your product, please contact La Reuseuse customer service through the retailer where the product was purchased or visit the official La Reuseuse website for contact information.