

JAM & JELLY MAKER



ATTENTION:
IF ANY COMPONENTS OF THIS UNIT
ARE BROKEN, OR IF THE UNIT DOES NOT
OPERATE PROPERLY, PLEASE CONTACT
ROOTS & HARVEST® AT **877-509-3457**

www.rootsandharvest.com

USE & MAINTENANCE

#1639



1 YEAR
WARRANTY

! CAUTION !

Do not lift or move unit during operation. Do not leave appliance unattended. Do not touch the appliance's hot surfaces. Use handles or knobs. The appliance gives off steam which can cause burns. Use caution when lifting the lid.

IMPORTANT SAFETY INFORMATION

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE.

SAVE THIS MANUAL

Every user must read and fully understand this manual and its contents, especially the Important Safety Information, before using or operating the appliance. This manual must accompany this appliance.

Questions? Call Roots & Harvest technical assistance at (877) 509-3457.

General Safety Information

- Use the appliance only for its intended use. Indoor use only. Domestic use only. Improper use of this appliance voids the warranty.
- **CAUTION:** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
- Do not use while under the influence of alcohol or prescription or non-prescription drugs as these may impair your ability to properly assemble or safely operate the appliance.
- Use the appliance with supplied accessories only. The use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property and may void your warranty.
- Read all warnings and instructions in this manual. In addition, use common sense; your personal safety is your responsibility. Failure to follow warnings and safety information could result in death, serious bodily injury, and/or property loss.

Safety Information Before Use

- Close supervision is required when this appliance is used near children.
- Always ensure that the appliance is properly assembled and safely set up before use. Set up and store the appliance out of reach of children. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
- Place the appliance on a hard, flat surface to avoid interruption of airflow underneath the appliance. Leave at least 8" surrounding space.
- The appliance must be properly assembled prior to use. Always use with the Backing Ring installed (page 4C).

Safety Information During Use

- Do not leave appliance unattended.
- Do not lift or move the appliance during operation.
- Do not touch the appliance's hot surfaces. Use handles or knobs. Use caution when lifting the lid.
- **WARNING!** The appliance gives off steam which can cause burns.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Avoid contact with any moving parts. Keep utensils out of the pot while the stirrer is moving to prevent personal injury or damage to the appliance.
- Do not run the appliance without the Pot in place.
- The metal pot gets hot. Lift the pot by then handles only and check to make sure the appliance is off before removing.
- Do not pour liquids into the Pot without the Stirrer securely in place.
- Do not dry heat the Pot.

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:

Roots & Harvest® 1639 Jam & Jelly Maker

THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the models while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a Roots and Harvest Service Technician. ROOTS AND HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE. The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F 8:30am to 4:30pm EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots and Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

ROOTS AND HARVEST MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots and Harvest, 4440 Muhlhäuser Road, Suite 300, West Chester, OH 45011. Roots and Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots and Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

Revised August 1, 2024

RECIPE (CONTINUED)

All recipes make approximately four 8 oz. jars:

One teaspoon = 5g or 5ml; One tablespoon = 15g or 15ml.

You can stop the cooking at any stage by pressing the "Cancel" button.

The appliance is fitted with a safety device: when the word "CO" appears on the display screen, you have to wait 30 minutes before you can restart the appliance.

Choice of fruit JAM
FOLLOW RECIPE BELOW FOR JAM

2.2 lbs. (1kg) pitted or Hulled Apricots, Peaches, Nectarines, Plumbs, Strawberries or, Raspberries
4 cups (800g) of sugar
Juice of 1/2 lemon (1 Tbsp.)
1 sachet of Pectin
1 tsp. (5g) butter

1. Wash fruit, cut in half and remove pits/hulls. Chop the fruit into small pieces which will help the jam set more quickly. You can also chop them in a blender.
2. Sprinkle the pectin into the bottom of the electric jam maker, add the crushed blackberries, sugar, lemon juice and butter. The butter will reduce the amount of foam produced.
3. Press "JAM" button.
4. The appliance's default cooking time is set for 20 minutes. You can increase the cooking time by pressing the + button.
5. Press "ENTER" button.
6. Run the paddle and mix fruit for 4 minutes, leaving appliance uncovered. Then place lid on appliance and cook for specified length of time.
7. While wearing oven gloves, carefully remove the lid with the bottom facing away from you. Remove the stirring paddle. Skim foam off the top of the jam, if necessary.
8. Fill your pre-sterilized jars by ladling the jam into your jars.
9. Bath can filled jars, in boiling water, for 10 minutes. Or put in the refrigerator and use within 2-3 weeks.

Note: If frozen fruit is used, defrost first in the microwave or results may be less than ideal.

⚠ IMPORTANT SAFETY INFORMATION

- **WARNING!** Do not touch the heater located on the base as it becomes very hot and may cause burns if touched.
- Avoid sudden temperature changes to the glass lid. Do not take from in use directly to water basin. Allow lid to cool prior to washing.
- Do not pour jelly or jam from the pot. Keep the pot on the appliance base and ladle into a suitable heatproof container.
- User must wait 30 minutes between making batches of jelly or jam with this appliance.
- To disconnect the appliance, press "Cancel" then remove the power plug from the power supply.
- Turn the appliance off and unplug the power cord from the power source when the appliance is not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts and before cleaning.
- After use and cool down, always clean the Pot and Base surfaces before use to remove any debris to ensure efficient heat conduction.

Electrical Safety Information

- Do not pull or carry by the cord or use the cord as a handle. Do not close a door on the cord or pull cord around sharp edges or corners. Do not operate appliance if the cord or plug is wet.
- Arrange the power cord so that it will not drape over the countertop or tabletop, contact sharp edges, or touch hot surfaces or where it can be pulled on by children or tripped over unintentionally. Do not operate it with a damaged cord or plug.
- To protect against the risk of electrical shock, never immerse the appliance in water or expose it to rain or moisture. Do not use the appliance if you are standing on a wet floor. Do not operate this appliance with wet hands or bare feet. IF APPLIANCE FALLS INTO WATER, REMOVE PLUG FROM WALL SOCKET before attempting to remove the appliance from the water. If submergence occurs, have the appliance examined by an authorized technician before use.
- Never unplug by pulling on the power cord; always pull directly on the plug itself.
- DO NOT attempt to repair or adjust any electrical or mechanical functions on this appliance without contacting a Roots & Harvest repair technician, 877-509-3457. Doing so will void the warranty. Servicing should be performed as directed by qualified personnel only.

The warnings and instructions discussed in this manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be supplied by the operator. Remember your personal safety is your responsibility.

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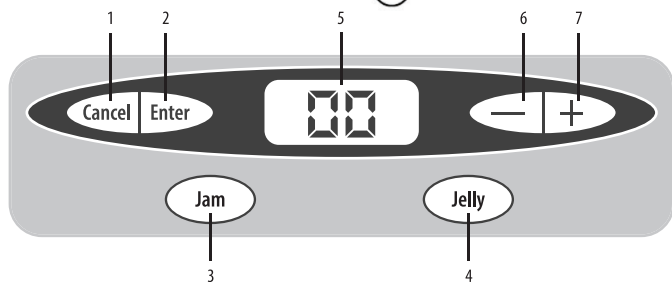
INTRODUCTION

Your new Jam & Jelly Maker will provide you and your family with fresh, delicious homemade jams and jellies. Creating fresh jams and jellies has never been easier – for toast, bagels, waffles, crêpes, or anything else you can cook up.

PARTS



#	PART
A	Lid
B	Stirrer
C	Backing Ring
D	Pot
E	Heater
F	Base
G	Control Panel



#	PART
1	Cancel Button
2	Enter/Start Button
3	Jam Button
4	Jelly Button

#	PART
5	LED Time Display
6	Decrease Time
7	Increase Time

Product Name: Jam and Jelly Maker

Power: 1000 watts

Bowl: 3 liters

Set temperature: 185°F

RECIPE (CONTINUED)

Tomato Sauce

3-3.5 lbs. (1.5kg) peeled stewed tomatoes or skinned, if using fresh tomatoes
3 Tbsp. (60ml) lemon juice
1 tsp. basil leaf powder
1 tsp. oregano
1 pinch of sugar
1 tsp. salt
1 tsp. black pepper
1 tsp. garlic powder
1 tsp. (5g) butter

1. Place all ingredients in electric jam maker. Press the "JAM" and "ENTER" buttons.
2. The appliance's default cooking time is set for 20 minutes. You can increase the cooking time by pressing the + button.
3. Run the paddle and mix ingredients for 4 minutes, leaving appliance uncovered.
4. Then place lid on appliance and cook for specified length of time.
5. Remove lid and paddle, wearing oven gloves to protect from heat.
6. Fill your pre-sterilized jars.
7. Pressure or bath can your jars or refrigerate and use in 5-7 days.

RECIPE (CONTINUED)

Blackberry Jam:

2.2 lbs (1kg) blackberries
3 ¾ cups (785g) sugar
Juice of ½ lemon (1 Tbsp.)
2 sachets of Pectin
1 tsp. (5g) butter

1. Wash, top and tail blackberries, and remove leaves. Crush them first.
2. Sprinkle the pectin into the bottom of the electric jam maker, add the crushed blackberries, sugar, lemon juice and butter. The butter will reduce the amount of foam produced.
3. Press "JAM" button.
4. The appliance's default cooking time is set for 20 minutes. You can increase the cooking time by pressing the + button.
5. Press "ENTER" button.
6. Run the paddle and mix fruit for 4 minutes, leaving appliance uncovered. Then place lid on appliance and cook for remaining length of time.
7. Remove lid and paddle, wearing oven gloves to protect from heat. Skim foam off top of the jam, if necessary.
8. Fill your pre-sterilized jars.
9. Bath can your jars for 10 minutes in boiling water. Or refrigerate and consume within 2-3 weeks.

Apple Compote

5 - 6 Granny Smith apples
3 ¼ cups (650g) sugar - increase or decrease quantity to suit taste
Juice and zest of ½ lemon
1 sachet of Pectin (optional)
½ lb. (30g) raisins
½ tsp. ground cinnamon - increase or decrease quantity to suit your taste

1. Wash apples, remove the stem, peel, and core. Cut into quarters and place in blender. Chop in blender to reduce to a pulp.
2. Sprinkle the pectin into the bottom of the electric jam maker, add the apples, raisins, sugar, lemon juice/zest and butter. The butter will reduce the amount of foam produced.
3. Press the "JAM" button.
4. The appliance's default cooking time is set for 20 minutes. You can increase the cooking time by pressing the + button.
5. Press the "Enter" button.
6. Run the paddle and mix fruit for 4 minutes, leaving appliance uncovered. Then place lid on appliance and cook for specified length of time.
7. Remove lid and paddle, wearing oven gloves to protect from heat. Skim foam off top of the jam, if necessary.
8. Fill your pre-sterilized jars and process in bath or pressure canner. Or refrigerate in an air tight container and use with a 4-10 days.

USAGE

CLEAN YOUR APPLIANCE BEFORE USING THE FIRST TIME

Carefully clean your Automatic Jam & Jelly Maker before first use.

1. Wash the Glass Lid, Stirrer and Pot in warm soapy water, rinse and hand dry thoroughly.
2. With the unit unplugged you may wipe the Base with a damp cloth.
3. Assemble the Jam & Jelly maker by following the schematic. Make sure the plastic backing ring is installed in the center hole prior to installing the spinner. This will help the spinner to work properly and must be used.
4. Do not use abrasive materials or strong chemicals to clean your appliance.
5. Do not use metal utensils with your jam and jelly maker.

Your appliance is now ready for use. Enjoy!

HOW TO MAKE JAMS AND JELLIES

The following steps are general directions for jam making. Recipes at the end of this booklet have been created specific to this machine, the size of the pot and the nature of the ingredients. Other recipes are not guaranteed to work with this appliance.

- A. Prepare ingredients as described in the Recipes.
- B. Completely assemble the appliance.
- C. Plug in the unit.

WARNING

To reduce the risk of serious burns, use extreme caution when handling parts after use. As with any cooking appliance, metal parts, glass surfaces, and even certain plastic parts can become extremely hot to the touch. Oven mitts should be used when handling the appliance immediately after or during use.

CAUTION

To protect the internal motor, always be sure to insert the Stirrer before adding any liquids – this ensures that essential parts of the appliance are protected from damage.

- D. Add ingredients based on your chosen recipe, do not fill past the "max" line on the stirrer.
- E. Press the jam or jelly button depending on what you are making – the cook time will automatically default to 21/25 minutes. If necessary, use the + / - buttons to increase or decrease cooking time in one-minute intervals, depending on your chosen recipe. Press "enter" and the Jam & Jelly Maker will begin to stir.
- F. Stay close to the appliance; at 4 minutes, the Jam & Jelly Maker will sound 4 short beeps indicating that it is time to add sugar. Gradually add sugar while the Stirrer continues to spin. Place the Lid on the Pot after adding sugar. Note: Adding sugar at this specific time is important for yielding best results. **WARNING!** To avoid the risk of serious burns and splattering the jam, the Glass Lid must be in place from the time the sugar is added until the unit shuts off.
- G. The Jam & Jelly Maker will continue to automatically stir your ingredients while it cooks. Stay within earshot of the Jam & Jelly Maker so you can hear the beep that indicates the jam making process is complete.
- H. After the beep, press the "cancel" button and unplug the power cord to turn off the unit.

Note: 30 minute cooling time should be observed between operations.

HOW TO MAKE JAMS AND JELLIES (CONTINUED)

1. Remove the Lid and place in a secure spot to cool (do not place directly in water). Remove the Stirrer, taking care not to touch any metal parts or glass surfaces or hot liquid. Set aside either in the sink or on an oven-safe plate; be careful as the metal rod inside the Stirrer will be hot.
- J. If necessary, skim foam from top of jam/jelly. Never attempt to pour jam from the Pot into another container – always use a non-metal spoon or ladle (such as wood, bamboo, plastic or silicone) to remove the jam/jelly from the Pot. You must wait 30 minutes between making batches of jam or jelly with this unit.

DO NOT place the Lid on the Jam & Jelly Maker if the recipe does not call for it; the Lid is not needed for every recipe and will produce unsatisfactory results if used incorrectly.

COOL TIME

The unit is programmed to cool for 30 minutes between batches. The display will show "CO" when in the cooling mode and is not ready for the next batch. When "--" appears in the display the appliance is ready for the next batch.

ABOUT JAMS AND JELLIES

Jams are made by cooking crushed or finely chopped fruit combined with pectin and sugar. The end product is firm yet spreadable and contains fruit pieces. Jellies are made by using fruit juice. This juice is used in place of crushed or finely chopped fruit which is then combined with pectin and sugar to make jelly. Jelly is a bit firmer than jam and does not contain fruit pieces. 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 flavor. Using pectin also makes the process of preparing homemade jams and jellies easier because less cooking is required to achieve the proper set.

1. Place the Base on a level surface such as a countertop or sturdy table away from the counters' edge..
2. Hold the Pot by the handles. Place the Pot on the Base with the handles at 3 and 9 o'clock. With sides of Base, align the hole in the bottom of the Pot with the metal prongs in the center of the Base. Make certain that the Pot is firmly seated, by shifting it back and forth on the Base before proceeding.
3. Insert the small plastic backing ring into the center of the pot and then insert Stirrer into the same hole. Shift it back and forth until it locks into place. The post in the center 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.

NOTE: Notice there is a "Max" line on the stirrer, do not over fill the pot. Overfilling the pot may cause the jam to overflow when boiling. Keep a close eye on the unit when in use. Do not leave the working pot unattended. If boiling/foaming is noticed, raise the lid by the knob lift the lid by the knob and the boiling should lower. You can also add a ¼ -½ teaspoon of butter (per batch) to help keep the boiling/foaming under control.

HINT: The air content of fruit itself causes foaming. Chopping, mashing and macerating the fruit in sugar overnight will result in less foam because you are removing some of the air pockets. Pectin does not have an impact on foaming. (Strawberries are notorious for foaming because they are low in natural pectin but cranberries which are high in pectin will generate much less foam.)

CLEAN-UP AND CARE

Note: It is recommended that you always thoroughly clean the appliance in 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 parts – and even some plastic parts – can become extremely hot to the touch. Always let the appliance cool completely – usually 20-30 minutes – before cleaning. **CAUTION!** Never immerse the appliance Base in water, in other liquids or place in the dishwasher.

RECIPE

JELLY MAKING

Recipe makes 36oz.

Difficulty	Easy
Preparation	15 Mins
Cooking Time	25 Mins

3 ¼ cups unsweetened fruit juice
8 tablespoons of pectin
3 ¾ cups sugar
1 tablespoon salted or unsalted butter

Clean/sanitize jars, keep them hot while jelly is made

1. Sprinkle the pectin into the bottom of the electric jam maker, add the fruit juice, sugar and butter. The butter will reduce the amount of foam produced. Do not stir ingredients together, allow appliance to combine.
2. Press the "Jelly" Button.
3. The appliance's default cooking time is set for 25 minutes. You can increase the cooking time by pressing the + button.
4. Press the "Enter" Button
5. Run the stirrer and mix fruit juice for 4 minutes, leaving appliance uncovered until four beeps sound.
6. Place lid on appliance and cook for remaining time, until final alarm sounds.
7. Press the Cancel button to turn off the heat, then remove lid and paddle, wearing oven gloves to protect from heat.
8. Skim foam off top of the jam, if necessary. Use a nonmetal ladle to fill the pre-sterilized, hot jars. Leave approx. 1/4" of space at the top, capping immediately after filling. Do not overtighten lids, only to "finger tight". Refrigerated jelly will keep several weeks. For longer storage, process the jars in a hot water bath or canner.
9. You can stop the cooking at any stage by pressing the "Cancel" button.
10. The appliance is fitted with a safety device: when the letters "CO" appears on the display screen, you have to wait 30 minutes before you can restart appliance.