

IMPORTANT SAFEGUARDS

Failure to follow these instructions and warnings may cause personal injury or death and/or property damage. To reduce the risk of electric shock and/or injury to persons, basic safety precautions should always be followed when using electrical appliances, including the following:

1. READ ALL INSTRUCTIONS, PRODUCT LABELS AND WARNINGS BEFORE USE.
2. Close adult supervision is necessary when this appliance is in use. **DO NOT** leave appliance unattended.
3. KEEP OUT OF REACH OF CHILDREN.
4. **DO NOT** lift or move appliance during operation.
5. **DO NOT** let the power cord hang over the edge of table or counter top. **DO NOT** allow the cord to come in contact with hot or wet surfaces.
6. To protect against electric shock, **DO NOT** immerse the power cord, plug or main body in water or any other liquids.
7. **DO NOT** operate appliance with a damaged power cord, plug, power terminals, or operate appliance after it malfunctions or has been damaged in any manner.
8. To unplug the appliance, turn the switch to 'OFF', then remove plug from the power outlet.
9. Unplug appliance from power outlet when not in use, before assembling and disassembling, and before cleaning.
10. Place the appliance on a hard, flat surface while in use. This will allow proper airflow underneath the appliance to keep the components cool and reduce the risk of an electrical fire.
11. **DO NOT** use the appliance outdoors.
12. **DO NOT** use the appliance for any reason other than its intended use described in this user manual.
13. Only approved freshTECH HarvestPro™ Sauce Maker attachments or accessories are to be used with this appliance. Failure to use only approved attachments or accessories can lead to injury or warranty cancellation.
14. Never attempt to disassemble or repair the unit yourself. Contact Consumer Affairs at the telephone number listed on page 11 of this user manual.
15. To reduce the risk of an electrical fire, **DO NOT** place anything directly on top of or against the sides of the appliance when it is in operation.
16. Only lift the appliance by the main body. **DO NOT** lift by the appliance attachments.
17. Only operate the appliance with locking tab in 'locked' position. **DO NOT** operate without the attachments locked in place.
18. Never put the appliance on or near a hot burner, in an oven/microwave oven or dishwasher.
19. Keep fingers and other foreign objects away from openings and moving parts while plugged in and during operation.
20. **DO NOT** store the appliance if wet; wash and dry accessories before storing.
21. Thoroughly inspect the appliance before each use. **DO NOT** use the appliance if any part is missing, broken or damaged. If the appliance is damaged in any way, contact Consumer Affairs at the telephone number listed on page 11 of this user manual.
22. Only use the tamper provided to push food into the appliance. **DO NOT** use your hands, fingers or ANY other utensils; doing so can damage the appliance and void the warranty.
23. To prevent unintentional starting, make sure the power switch is in the 'OFF' position before connecting the appliance to the power source.

24. **DO NOT** attempt to process dense or hard items through the appliance feed and auger systems. **DO NOT** use appliance for frozen foods, fruits with pits or other hard foods.
25. Tie back loose hair and clothing, roll up long sleeves, and remove ties and jewelry including watches, rings and bracelets before operating the appliance.
26. If the appliance becomes jammed, briefly reverse the motor direction to clear the blockage.
27. **DO NOT** use the appliance while under the influence of drugs or alcohol.
28. Wait until moving parts have completely stopped before reaching for or disassembling the appliance.
29. To unplug the appliance, grab the power plug directly and pull it out. **DO NOT** pull the power cord.
30. Never use abrasive cleaning agents or abrasive cloths when cleaning the appliance. Use the supplied brush to clean accessories.
31. **DO NOT** use fingers or hands to scrape food away from the screen while the appliance is operating or after the screen is detached from the appliance; doing so may result in injury.
32. **DO NOT** run the appliance without food.
33. **DO NOT** cover motor ventilation holes.
34. SAVE THESE INSTRUCTIONS IN A PLACE WHERE YOU CAN EASILY LOCATE THEM.

Please read ALL of the instructions in this manual carefully before you begin to use this appliance. Proper care and maintenance will ensure a long life and trouble-free operation for this appliance. Please save these instructions and refer to them for cleaning and care tips.



WARNING! To reduce the risk of fire or electric shock, do not remove any service covers. There are no user serviceable parts inside the Ball® freshTECH HarvestPro™ Sauce Maker.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

SPECIAL CORD SET INSTRUCTIONS

Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord set or extension cord must be at least as great as the electrical rating of the appliance (refer to the label on the base of the appliance) and the cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled by children or tripped over unintentionally. The extension cord must be a grounded type 3 wire cord.

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RECOMMENDED ACCESSORIES

(SOLD SEPARATELY AT WWW.FRESHPRESERVING.COM)

- Ball® Brand Secure-Grip Jar Lifter
- Ball® Canning Rack
- Ball® Bubble Remover & Head Space Tool
- Ball Blue Book® Guide To Preserving
- Ball® Collapsible Funnel

BEFORE FIRST USE

To register your Ball® freshTECH HarvestPro™ Sauce Maker for warranty coverage, retain proof of purchase along with product ID and visit www.freshpreserving.com

IMPORTANT NOTES:

Before using your Ball® freshTECH HarvestPro™ Sauce Maker for the first time, thoroughly review the important safeguards at the beginning of this user manual.

- Keep the box and packaging for use at a later date, as appropriate.
- Keep this manual in an easy to locate place for future use.
- Ensure all parts illustrated on page 6 are included with the appliance.

CLEANING BEFORE FIRST USE

1. Remove all components from the box and lay out separately on the countertop.
2. Ensure the appliance base and power cord stay dry. **DO NOT** submerge appliance base in water or place in the dishwasher.
3. Make certain the appliance is not plugged into the power outlet before cleaning.
4. Wash all attachments in warm, soapy water or in the dishwasher. Rinse well and dry.
5. All exterior surfaces of the appliance base should be wiped down with a slightly damp cloth. **DO NOT** submerge the appliance base in water or any other liquids, or place in the dishwasher. The appliance must be completely dry before it can be used.

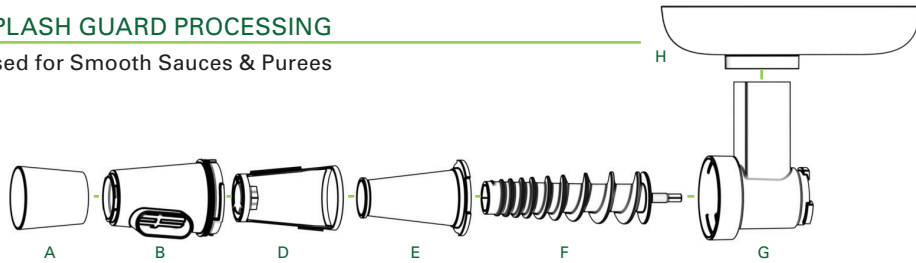
Your appliance is now ready for assembly!

PARTS LIST

- | | |
|---|---|
| A. Extension Cone | G. Chute |
| B. Splash Guard | H. Hopper |
| C. Lock Ring | I. Locking Tab—
One-Step UniLock™ System |
| D. Wiper | J. Main Body |
| E. Screen
1. Standard Screen
2. Coarse Screen | K. Tamper |
| F. Auger | L. Cleaning Brush |

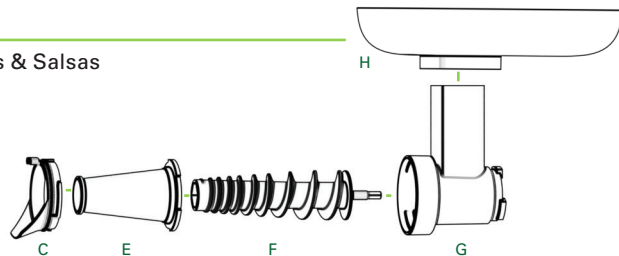
SPLASH GUARD PROCESSING

Used for Smooth Sauces & Purees



LOCK RING PROCESSING

Used for Chunkier Sauces, Dips & Salsas



GENERAL PARTS

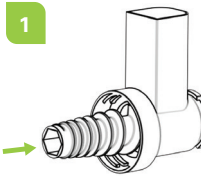
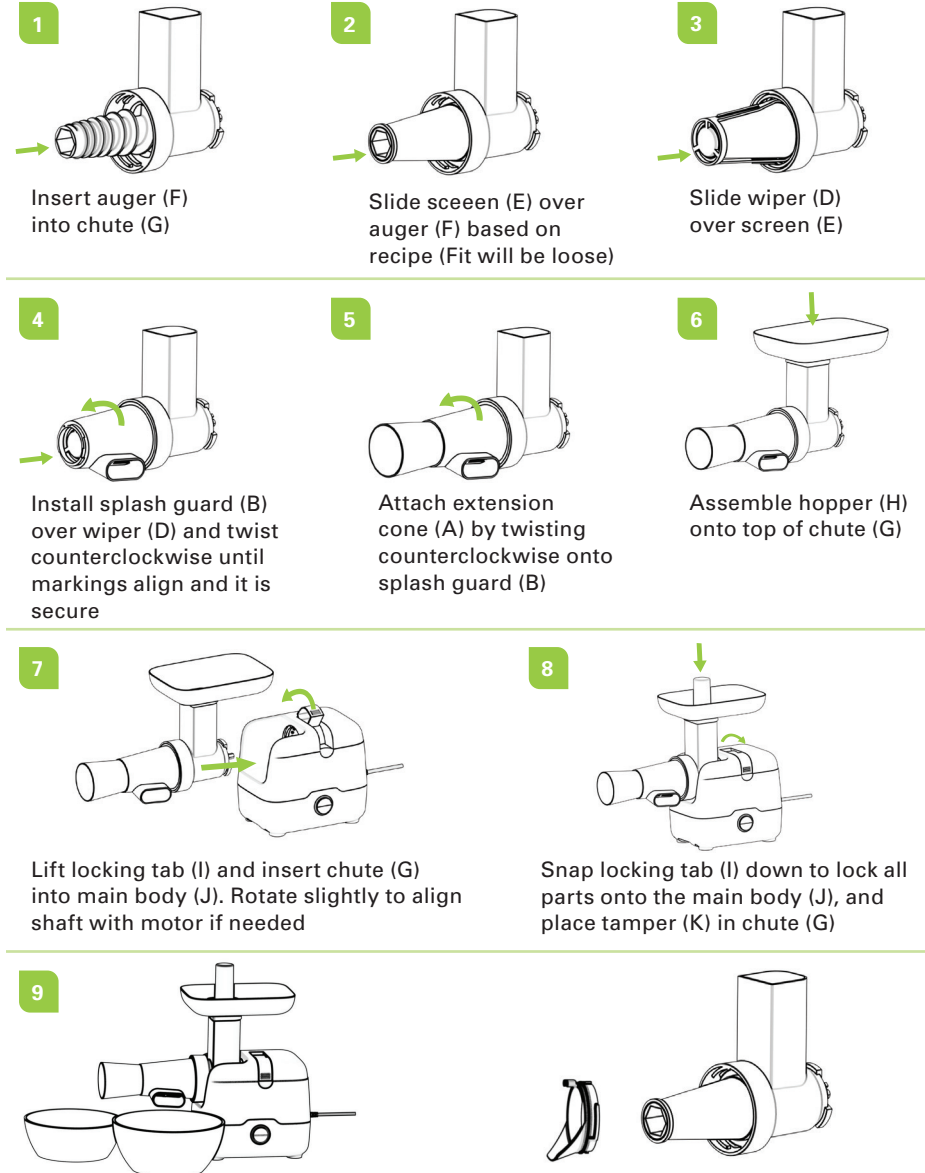


SWITCH GUIDE

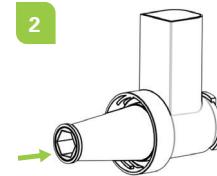


UP (ON)
NEUTRAL (OFF)
DOWN (REVERSE)
automatic shut-off when released

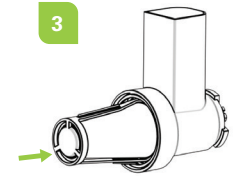
ASSEMBLY



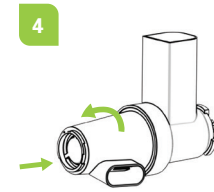
1
Insert auger (F)
into chute (G)



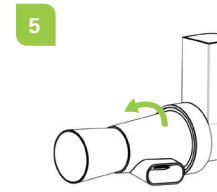
2
Slide screen (E) over
auger (F) based on
recipe (Fit will be loose)



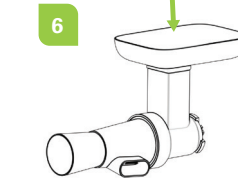
3
Slide wiper (D)
over screen (E)



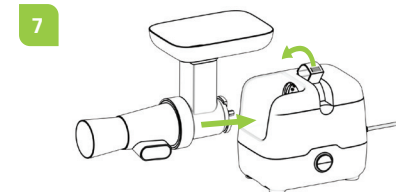
4
Install splash guard (B)
over wiper (D) and twist
counterclockwise until
markings align and it is
secure



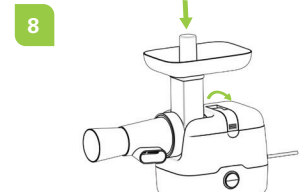
5
Attach extension
cone (A) by twisting
counterclockwise onto
splash guard (B)



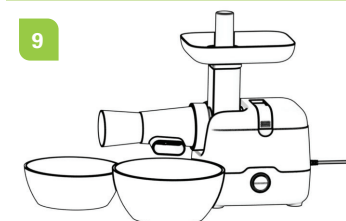
6
Assemble hopper (H)
onto top of chute (G)



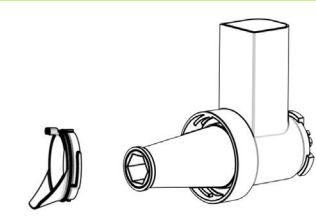
7
Lift locking tab (I) and insert chute (G)
into main body (J). Rotate slightly to align
shaft with motor if needed



8
Snap locking tab (I) down to lock all
parts onto the main body (J), and
place tamper (K) in chute (G)



9
Place bowls below the 2 outputs
and check to make sure all parts
are assembled properly before
plugging in the appliance.



LOCK RING PROCESSING

Follow steps 1-2 then attach lock ring (C)
onto chute (A), and it is ready to use.

Tip: The appliance can alternately be assembled by attaching the chute to main body as shown in steps 7-8, and then assemble the rest of the parts to the assembled chute.

HOW TO USE

FOR BEST RESULTS

Your appliance was designed to process a variety of both raw and cooked foods with ease. However, for best results, cooking to soften some hard foods is required for smooth processing, highest quality and maximum yield. Refer to the included recipes and charts to determine preparation of different foods.

TO CLEAR A CLOG

If a blockage should occur, push and hold the switch in the reverse direction briefly to engage the reverse function of the motor to pull foods back toward the main body. The appliance will only run in reverse as long as the button is held down. If the reverse function does not clear the clog, unplug the appliance before disassembling it to manually clear the clog.

RECOMMENDED BOWL SIZES

Your appliance was designed to fit standard sized mixing bowls under the output chute and extension cone. Before processing, ensure your bowls fit completely under the openings to catch all output and minimize mess.

When using the coverless option with the lock ring, wider open containers such as glass baking dishes can be used as alternates to round bowls.

GETTING STARTED

1. Prepare ingredients as described in the recipe guide in this book.
2. Assemble the appliance as instructed on page 7 of this book. Ensure all parts are assembled properly.
3. Place bowls under the splash guard spout, and the extension cone output.
4. Plug in the appliance.
5. Load your freshly prepared ingredients into the hopper, being careful not to overfill.
6. Push the switch up to the 'ON' position. This will rotate the auger, pushing foods toward the screen.
7. Gently feed the ingredients through the chute using only the included tamper. Some pressure may be required, but avoid excessive force.
8. Stay close to the appliance while in operation. Change bowls as needed.
9. Continue to feed ingredients until complete or run time has reached 20 minutes; the point at which the appliance will automatically stop.
10. Once sauce has stopped flowing, push the switch to the 'OFF' position.

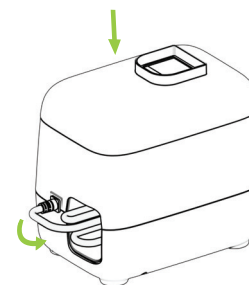
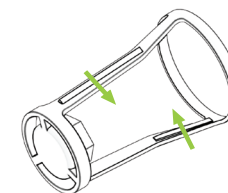
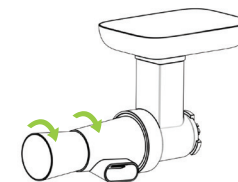
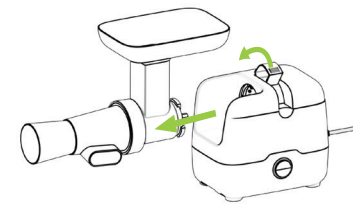
Optional: To maximize yield, if seeds and skin still have some pulp attached to them, you can reinsert them into the chute and process a second time. Processing seeds and skin that are too dry may cause them to stick inside the auger and not produce any additional sauce.

MOTOR RUN TIME PROTECTION

To maximize the life of the motor and prevent overheating of the appliance, it is pre-programmed to turn off automatically after a 20-minute period of continuous run time. If automatic shut-off occurs, allow the appliance to cool for 10 minutes before continuing use.

CARE AND MAINTENANCE

1. When finished, always turn the switch to the 'OFF' position and unplug your appliance from the power source.
2. Lift the Locking Tab–UniLock™ System on the main body to unlock the assembled chute.
3. The assembled chute can be moved to the sink for cleaning, leaving the main body on the counter.
4. Once in the sink, twist the splash guard or lock ring clockwise to unlock and separate the components.
5. Use the included brush to clean individual parts prior to placing them in the dishwasher. It is easier to clean screens if submerged in warm, soapy water. Use non-abrasive cleaners.
6. If food gets stuck under the wiper blades, remove and rinse them by pressing inward on the wiper blades with the back end of the brush until they pop out of the wiper frame. Reinsert by pressing through the slots from inside out.
7. After cleaning the parts, dry with a towel or lay out to dry. Then reassemble for storage.
8. The main body may be wiped clean with a soft damp cloth. The main body must be dry before the appliance can be used again. **DO NOT** use abrasive cleaners.
9. Ensure appliance parts are completely dry before reassembling and/or storing in the original box.
10. For compact storage, the hopper can be inverted and nested on top of the main body, and the power cord can be stored in the built-in cord pocket in the back of the main body.



WARRANTY INFORMATION

1-YEAR LIMITED WARRANTY

Hearthmark, LLC doing business as Jarden Home Brands, Fishers, IN 46037, warrants for a period of one year from the date of purchase this product will be free from defects in material and workmanship. Jarden Home Brands, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty.

DO NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void its warranty.

The warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

This warranty does not cover normal wear of parts or damage resulting from negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, or alteration. Further, the warranty does not cover acts of God, such as fire, flood, hurricanes and tornadoes.

WHAT ARE THE LIMITS ON JARDEN HOME BRANDS' LIABILITY?

Jarden Home Brands will not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

Jarden Home Brands disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

Jarden Home Brands shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the appliance including special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

HOW TO OBTAIN WARRANTY SERVICE

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-240-3340 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Hearthmark, LLC doing business as Jarden Home Brands located in Fishers, IN 46037.

If you have any other problem or have a claim in connection with this product, please write our Consumer Affairs Department.

PLEASE DO NOT RETURN THIS PRODUCT TO THE PLACE OF PURCHASE

SERVICE

REPLACEMENT PARTS

Extension cone, splash guard, lock ring, silicone ring (for splash guard and lock ring), wiper, silicone blades (for wiper: 2 pcs), standard screen, coarse screen, auger, chute, hopper, main body, brush, user manual, recipe guide

Call 1-800-240-3340

To assist in serving you better, please have the freshTECH HarvestPro™ Sauce Maker production code and the date of purchase available when you call. The production code is located on the bottom of the appliance base.

**U.S. CONSUMER AFFAIRS
1-800-240-3340**

**HOURS OF OPERATION
Monday – Friday, 8:30 a.m. – 4:30 p.m. EST/EDT**

We welcome your questions, comments or suggestions.

Visit our website at www.freshpreserving.com and discover the secret to making delicious sauces, salsas, dips, spreads and more, and the latest information on freshTECH products.

REGISTER YOUR BALL® freshTECH APPLIANCE

To register your Ball® freshTECH HarvestPro™ Sauce Maker for warranty coverage, retain proof of purchase along with product ID and visit www.freshpreserving.com



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U.S. 1-800-240-3340
Hours of Operation: Monday-Friday, 8:30a.m.-4:30p.m. EST
Visit us online at www.freshpreserving.com
for more exciting ideas, entertaining tips and delicious recipes!

Connect with us:



@ballcanning

Or for recipes,
tips or questions

FreshPreserving.com
800.240.3340