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Yonanas elite manual When it comes to these tools, there are two things I want to know: It will work today and it will still work in a year. Since I bought yonanas elite as a gift last Christmas, I can let you know how it goes after being used frequently for 12 months. (Remember that I am not associated with Yonanas or Healthy Foods LLC and I am not paid to review this product) I mean, first things: Yonanas? Who, what or where? Yonanas is the branded name for a banana ice cream maker. You know banana ice cream maker. You know banana ice cream, don't you? ('ice cream' made from frozen bananas). So this machine is specifically designed for one purpose and one goal: to process this banana into ice cream. Technically, you don't have to use bananas. On their website, Yonanas people have quite a few recipes that do not contain bananas. But bananas usually take center stage. How Does It Work? An important part of the machine is a cone covered with metal blades. Even though I don't have X-ray vision, I imagine it spins and processes bananas. To make banana ice cream, peel and some very ripe banana ice cream ice cream for 10-15 minutes frozen bananas chop them and place them at the top of the machine use at the top of the machine what looks out of the machine. The texture is closer to soft service, unlike real ice cream. That's why I like to put ice cream in the freezer for 10 minutes. Then it looks/ tastes like ice cream! If you are scooping ice cream - something like this - then at least 10 minutes, preferably 15 ice creams. Can I keep the ice cream in the freezer? Banana ice cream make a big party and you can store it in the freezer. However, these things are freezing seriously - we are waiting to open the floor (although this depends on the freezer). If you let the ice cream melt for about 15 minutes, then it's pretty good. The only problem - my experience - is that ice cream and the other bits are still solid frozen. So while you can have a big party, this banana ice cream is better ed out as soon as possible (or after 10 minutes frozen). What Can't/Can't Put in the Machine? As far as I know (through experience and manual reading) I can say, any frozen fruit next to frozen bananas (otherwise it ends with something resembling a sorbet, not ice cream). Since Manuel recommends melting bananas for 10-15 minutes, it is a good idea to melt the same amount of other frozen fruit when. However, as I usually defrost quickly, melting strawberries and cherries for only 5 minutes. Last year I achieved success by adding Yonanas foods to the machine are the following: as for what I can add, I have only had one problem so far: yes, do not add cabbage. It sticks to the machine and everything stops working and there's a molten banana goo going everywhere. I would also recommend avoiding adding something crunchy to the machine and everything stops working and there's a molten banana goo going everywhere. 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Every part of the machine if you already have a food processor or lean in the old-fashioned way). Yonanas v Food Processor v Blender is worth buying a Yonanas machine if you already have a food processor or blender? Depends on how you want to make banana ice cream. If you are only going to do it once in a blue month, a food processor should be a serious good one (and a stand blender - a dip/stick blender). However, if you want to make banana ice cream more often, then we recommend buying a Yonanas. Why? You can achieve more consistent results. Banana ice cream turns into sometimes molten goo made into a food processor, and (my experience) is usually made on the yonanas machine of sticky ice cream. Yonanas machine also makes ice cream faster than a food processor or blender. There's also a device safety issue – you don't want to risk cracking your expensive food processor or blender in frozen bananas. Warning is a word: Last year I broke my blender while trying to make banana and mango ice cream. It's been a sad day. How's it going after a year? Now get the real test: does the machine still work after a year? Yes! I've only had two problems, both of which have recently appeared. First, dismantling the machine is becoming increasingly difficult. To clean the machine, you need to bend it open (this allows you to remove the cone with the blades). Unfortunately, every time I use the machine, it's getting harder to bend. It's like trying to bend the lid of that old jar of raspberry jam that we all forgot was sitting in the fridge too long. The second problem: cone with knives (the most important part of the machine) seems to be hair loss. The lower part of the cone is covered with some kind of seal or film, and it begins to disintegrate. It's not a big problem (yet), but it's just annoying. The problem is, don't believe it, it's an unedited photo. I don't know how it ended so brilliantly (sorry about that). Anyway, as you can see, it's there. hairy fragments from his ash and this problem occurs only under the cone (not in contact with food). Update: I was contacted by very nice people at Yonanas, who assured me that this was not a typical problem - and sent me a new trough/cone! That's why I give them full marks for customer service. So, in a nutshell: there is a great good machine for banana ice cream lovers, but not without some (quite minor) flaws. And don't put cabbage in it. More information can Yonanas.com, and I have included below a basic recipe for banana ice cream. Vanilla Bean Banana Ice Cream 3 frozen bananas - 3/4 teaspoon vanilla bean paste Strawberry, nuts, chocolate chips or selection toings Dissolve the banana for 10 - 15 minutes. During they thaw, drip over the bananas in pieces. Prepare your Yonanas machine (i.e. make sure it is installed correctly). Place the banana pieces in the upper tube of the machine and use the piston (black rod) to pass the bananas through

the machine. Ideally, freeze the ice cream for 10-15 minutes again and then the toings serve with your choice. Left overs can be transferred in an airtight container and placed in the freezer (melted for about 5-10 minutes before serving). Enjoy! © 1996-2014, Amazon.com Inc. or its affiliates 1 Table Content 2 3 4 5 6 7 8 9 10 11 12 1 Table Contents 2 3 4 5

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