

yonanas

100% Fruit. Zero Guilt.



Low Calorie

A bowl of Simply Yonanas (1/2 C serving) equals approximately 100 calories.



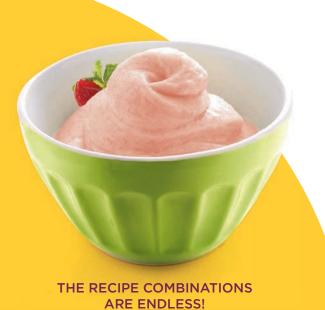
Special Diet, No Problem

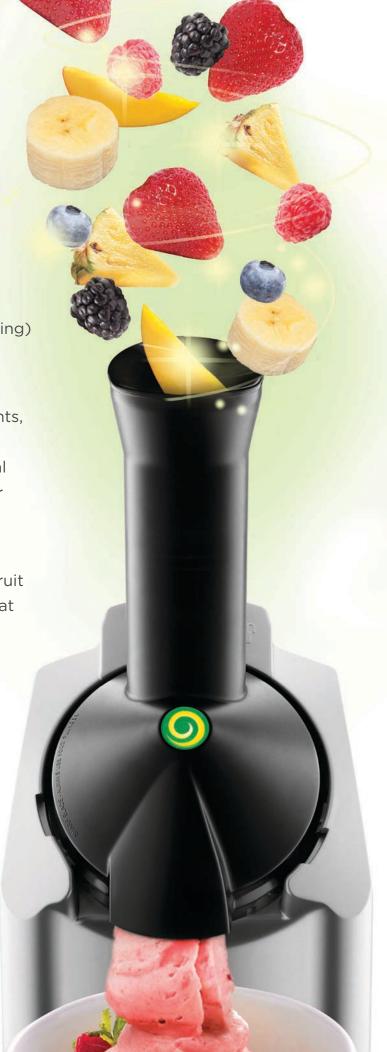
Yonanas lets you decide the ingredients, so if you are lactose intolerant, a vegetarian, vegan, practicing a special diet or just allergic to certain foods or gluten, you are always in control.



Kids Love It

Yonanas is a great way to introduce fruit (or even veggies) into your kids diet, at any time of the day.











Skip Dessert? Never!

Yonanas allows you to indulge in a delicious frozen treat, but with none of the guilt. Plus, the recipe combinations are endless. Insert frozen fruit to create a healthy soft serve; or get creative with Yonanas based pies, cakes, mojitos and more!

Peach Raspberry Yonanas Cobbler

Serves 2



Ingredients:

- 2 frozen over-ripe bananas
- 1/2 c. frozen raspberries
- 1/2 c. frozen peach slices
- 2 tbsp. granola

Directions:

- 1. Slightly thaw your frozen fruit prior to putting through your yonanas maker.
- 2. Insert one frozen banana
- 3. Add 1/3 c. frozen raspberries
- 4. Add 1/3 c. frozen peaches
- 5. Alternate remaining ingredients
- 6. Top with granola

How It Works

Transform frozen fruit into a frozen treat in just seconds by simply inserting frozen bananas (or any other fruit of your choice) into the chute and pushing down using the plunger.

Collect Yonanas in a bowl and enjoy.

It's that easy and fun to make!

Chocolate Coconut Yonanas

Serves 2



Ingredients:

- 2 frozen over-ripe bananas
- 2 oz. dark chocolate (frozen or room temperature)
- 1/4 cup shredded coconut

Directions:

- 1. Slightly thaw your frozen fruit prior to putting through your yonanas maker.
- 2. Insert one frozen banana.
- 3. Add 2 oz. dark chocolate.
- 4. Insert second frozen banana.
- 5. Sprinkle coconut on top of chocolate yonanas.

Step 1

Remove plunger. Turn power switch to "ON" position.

Step 2

Insert frozen fruit through top of chute.





Maintenance

To clean, turn off the power and unplug the cord. Rotate chute clockwise and remove chute assembly from base.

Unscrew bottom cap from blade cover, carefully remove blade cone, and remove gasket by lifting. All components are dishwasher-safe.

Lemon Ball Sorbet

Serves 2



Ingredients:

- 4 lemons peeled and frozen in segments (remove seeds)
- 6 fresh basil leaves, roughly chopped
- 2 tablespoons agave syrup (add more for sweeter taste)

Directions:

- 1. Slightly thaw your frozen lemons prior to putting through your Yonanas maker.
- 2. Alternate frozen lemon segments and fresh basil through Yonanas.
- 3. Drizzle agave syrup on top and mix in.



Yonanas Classic

THE ORIGINAL HEALTHY FROZEN DESSERT MAKER.

- One Touch Control
- Easy To Clean Chute, plunger, and blade are dishwasher safe
- One-Year Manufacturer's Warranty

IN THE BOX

- Yonanas Classic Dessert Maker
- Recipe Book
- User Manual

SPECS

Dimensions: 13.75" H X 6.25" W X 7.5" D

Electrical: AC
Weighs: 3.1 lbs
UL Listed

AVAILABLE COLORS

Available in other colors. Ask a sales representative for details.





Yonanas Elite

- More Than 2X the Power of the Classic Model
- Quieter Performance Than Classic Model
- Sleek Design with Chrome Finish
- Easy To Clean Chute, plunger, and blade are dishwasher safe
- Three-Year Manufacturer's Warranty

IN THE BOX

- · Yonanas Elite Dessert Maker
- 130+ Recipe Book
- User Manual

SPECS

Dimensions: 9.5" H X 6.5" W X 10.25" D

Electrical: AC Weighs: 7 lbs UL Listed

AVAILABLE COLORS

Available in other colors. Ask a sales representative for details.





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