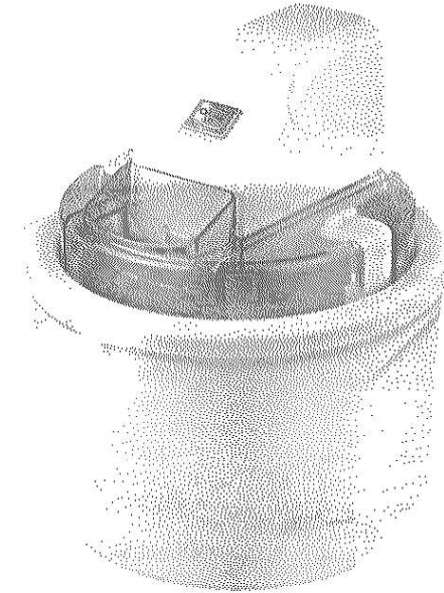


Ice Cream Maker

هابي جو

- تعليمات الأمان:
اقرأ التعليمات بعناية قبل الاستخدام
أفضل الجهاز من قبل تركيبه، نقله من مكانة أو تنظيف أجزاءه
لا ينبغي للأطفال أن تستخدم هذه الآلة من دون إشراف
لا ينبغي ترك سلك القابس متدليا بحيث يسهل علي الطفل جذبته
لا ينبغي استعمال الجهاز وسلك القابس أو الفيثه بهم أي تلف ،
أو في حالة سقوط الجهاز من مكان مرتفع
للحماية من خطر الصعق الكهربى ، أو الحرائق ، أو الاصابات
الشخصية ينبغي ألا تضع القابس أو السلك في الماء أو أي سائل
آخر
لا تستخدم مع الجهاز ملحقات غير مصرح بها
لا تستخدم الآلة في الهواء الطلق
لا ترك الآلة دون حراسة
لا تدع الأطفال يلعبون قرب الجهاز
دائما اليأكد من نظافة كل شيء بدقة قبل عمل الأيس كريم
لا تضع الجهاز على الأسطح الساخنة مثل المواقد ، أو قريبا من
الغاز
الأيس كريم أو أي مشروب يحتوي علي مواد غذائية خام ينبغي
استهلاكه في غضون أسبوع واحد
الفولت 220 240 ، الوات 12 وات ، الهرتز 50-60 ذبذبة



Model: BL1100



Safety

- Read all of the instructions carefully before use.
- Unplug the machine before fitting, removing, or cleaning parts.
- Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- Never use an unauthorized attachment.
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Do not use outdoors.
- Never leave the machine on unattended.
- Do not let children play with this machine.
- Only use the machine for its intended domestic use.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
- To prevent freezer burn, always ensure that hands are protected when handling the bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution is non toxic.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.

Before plugging in

- Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

NOTES ON DISPOSAL

-  This product must not be disposed together with the domestic waste.
-  This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

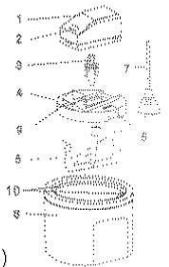
Before using for the first time

- 1 Remove all of the packaging.
- 2 Wash the parts: see "cleaning".
- 3 **Eight** hours in advance, place the freezer bowl into a freezer.
- 4 Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

To use your ice cream maker

Key

- 1 power unit
- 2 On/off button
- 3 Spindle
- 4 Lid
- 5 Paddle
- 6 Bowl
- 7 Cord and plug
- 8 Locking device
- 9 Filling hole
- 10 Dowel(one each side)



- 1 Fit the spindle (3) into the power unit (1).
- 2 Fit the power unit into the lid (4), so the dowels at the front and sides of the power unit fit into the slots in the lid.
- 3 Fit the paddle (5) onto the spindle.
- 4 Remove the bowl (6) from the freezer.
- 5 Lower the lid with power unit, spindle and paddle down into the bowl, so the two locking devices(8) are opposite the two dowels (10) on the inside of the bowl.
- 6 To lock the lid firmly in place on the bowl, push the locking device outwards, away from the power unit, until they connect with the dowels.
- 7 You can now switch the ice cream maker on using the on/off button(2).

THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE BOWL.

- 8 Use the chute and pour the ice cream or sorbet mix into the freezer bowl.
 - When pouring mixture into the bowl, always stop at least 4 cm (1.575 inch) from the top, as the mixture will increase in volume during freezing.
- 9 Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 15 to 30 minutes, but most recipes will be ready in less time.

Important

- Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.
 - To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.
 - In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.
- 10 Switch off, remove the power unit/lid. The ice cream is ready to serve.
 - The ice cream produced should be a soft spoonable type. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.

Important

- Do not use metal utensils to remove mix from the bowl.
- Do not remove the freezer bowl from the freezer until ready to make ice cream.

Hints

- We suggest that you keep the freezer bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the

bowl in the upright position.

- Always make sure the freezer bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the freezer bowl.
- The freezer bowl should be placed in a freezer that is operating at a temperature of -18° Centigrade (-0.40° Fahrenheit) or below for 8 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

Cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

Freezer Bowl

- Allow the freezer bowl to reach room temperature before attempting to clean.
- Wash the inside of the bowl, then dry thoroughly. Do not immerse in water.

Paddle

- Remove the paddle from the power unit.
- Wash then dry thoroughly.

Lid

- Wash the lid then dry thoroughly.

Power unit

- Wipe with a damp cloth, then dry.

Recipes

banana ice cream

ingredients

large ripe banana	1
Skimmed milk	2/3 cup
Heavy cream	¼ cup
Confectioner's sugar	3.5 Tbsp

Mash the bananas until smooth. Mix in the milk, heavy cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

raspberry frozen yoghurt

ingredients

fresh raspberries	¾ cup
Confectioner's sugar	1/3 cup
natural yoghurt	¾ cup

Mash the raspberries or puree them. For a smooth result remove the pips by sieving. Add the sugar and natural yoghurt and mix together. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

chocolate mint ice cream

ingredients

Skimmed milk	2/3 cup
Confectioner's sugar	3.5 Tbsp
Heavy cream	¾ cup
peppermint extract	few drops
grated chocolate	3.5 Tbsp

Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolve, then leave until cold. Stir the cream

and peppermint essence into cooled milk. Pour the mixture into freezer bowl with the paddle running. When the mixture starts to freeze add the grated chocolate down the chute. Allow to freeze until the desired consistency is achieved.

strawberry ice cream

ingredients

fresh strawberries	1 cup
Confectioner's sugar	1/3 cup
Heavy cream	1/3 cup
lemon juice	juice from 1/2 small size lemon

Puree the strawberries until smooth, add the remaining ingredients. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

lemon sorbet

ingredients

granulated sugar	2/3 cup
Water	2/3 cup
orange juice	juice from 1/2 medium size orange
lemon juice	½ cup
egg white	1/2 medium size egg white

Place the sugar and water in a saucepan. Stir over a low heat until the sugar has dissolved. Bring the mixture to the boil and allow to boil for 1 minute. Remove from heat and allow to cool. Add the orange and lemon juice. Whisk the egg white until almost stiff and then stir into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

custard based vanilla ice cream

ingredients

egg yolks	2
Confectioner's sugar	3.5 Tbsp
Skimmed milk	2/3 cup
Heavy cream	2/3 cup
vanilla extract	few drops

Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, then pour onto the egg mixture beating together. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of the spoon. Do not let it boil or the mixture will separate. Remove from heat and leave until cold. Stir in the cream and vanilla extract. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.