

mistral[®]

Whirly Cream Soft Serve Maker



MSIM10

Important Safeguards

When using electrical appliances, in order to reduce the risk of fire, electric shock and/or injury, these basic safety precautions should always be followed:

For Your Safety

Read all instructions carefully, even if you feel that you are familiar with this appliance.

- To protect against electric shock do not immerse any part of the motor on this appliance into water or any other liquid
 - The appliance is not intended for use by young children or infirm persons without supervision.
 - Never leave the appliance unattended when in use.
 - Young children should be supervised to ensure they do not play with the appliance.
 - Do not touch any moving parts.
 - Do not operate the appliance when empty. Always have ice cream mixture in the unit when turned on.
 - Switch off and remove the plug from the power outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp plug and pull from power outlet. Never pull cord. Never carry the appliance by the cord.
 - Avoid contact with moving parts. Keep hands, hair, clothing as well as spatulas and other utensils away during operation to prevent injury and/or damage to the appliance.
 - Do not operate the appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner.
 - Do not place complete unit in fridge or freezer.
 - Ensure the canister and lid cover are fitted correctly before starting the appliance.
 - Stirring paddle must stop completely before removing lid cover.
 - Do not use outdoors.
 - Store unit in a dry location.
- Do not let cord hang over edge of a table, counter, or touch hot surfaces.
 - Do not operate or place any part of this appliance on or near any hot surfaces (such as a gas or electric burner, or in a heated oven).
 - The use of attachments or accessories not recommended or sold by the manufacturer may cause fire, electric shock or injury.
 - Operate on a level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
 - Do not use the appliance for anything other than its intended use. This product is intended for household use only.
 - Do not attempt to repair, disassemble or modify the appliance. There are no user serviceable parts.

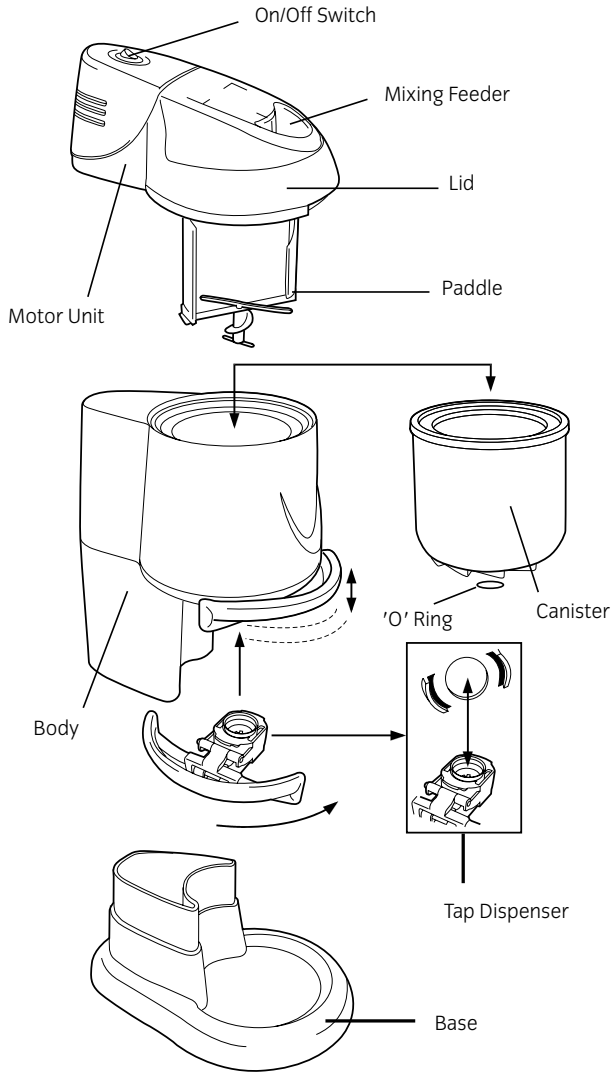
COMPULSORY WARNING

If the supply cord is damaged it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.

NOTE: No user serviceable parts inside. Unauthorised modification voids warranty. Return to place of purchase for replacement or service under warranty.

This product has not been designed for any uses other than those specified in this booklet.

Features of Your Whirly Cream Soft Serve Maker



Getting to know your Whirly Cream Soft Serve Maker

Congratulations on the purchase of your new Mistral Soft Serve Maker.

Before first using your Mistral Soft Serve Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are quite familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a place and keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

Before First Use

- Carefully unpack the Soft Serve Maker, remove all packaging material and discard plastic bags correctly.
- Wash the canister, lid and paddle in warm soapy water and dry thoroughly. These parts are not dishwasher safe.
- Use a damp cloth to clean the exterior of the motor. Do not immerse in water.

How To Use Your Mistral Whirly Cream Soft Serve Maker

Step 1 – Freezing the Canister

1. Remove the cleaned canister and wrap in a plastic bag (prevents freezer burn).
2. Place the wrapped canister in the back of the freezer, where the temperature is the coldest.
3. The length of time required to properly freeze the bowl depends on what temperature your freezer is set at. Please refer to the table following, to estimate the necessary length of time needed to sufficiently freeze the canister.

Freezer Temperature	Min. Freezing Time
-30°C	8 - 9 hrs
-25°C	12 - 14 hrs
-18°C	20 - 22 hrs
-15°C	24 hrs +

For optimum results the temperature of the canister should be between -15 to -20°C in addition to the prepared mixture being chilled to 1-4°C (This can be achieved by leaving the soft serve mixture in the fridge overnight).

Note: The canister must be used immediately after being withdrawn from the freezer. Do not leave to thaw out before use.

Step 2 –

Preparing the Soft Serve Mixture

1. Prepare the Soft Serve Mixture from one of the recipes in the “Recipe Ideas” section of this book.
2. It is advised that the Soft Serve Mixture is prepared one day before the Soft Serve Making Process commences and kept chilled in the refrigerator. This allows the mixture to achieve the recommended temperature.

Step 3 –

Assembly of the Soft Serve Maker

Please refer to the Soft Serve Maker diagram for assembly instructions.

1. Fit body onto the base.
2. When your mixture is ready, remove the canister from the freezer. Remove the canister from the plastic bag and place into the Soft Serve Maker. Turn the canister slightly while pressing down to ensure it slots properly into the machine.
3. Put the mixing paddle into the canister.
4. Fit the tap dispenser to the body. Hold the tap dispenser, (as shown in the diagram), and lift up so the tap dispenser is located in the hole. Rotate the tap dispenser anticlockwise until it locks into position. Lift tap dispenser handle up to ensure it is in the closed position.
5. Place the lid on the motor unit, turn the lid clockwise to lock into position.

Step 4

– The Soft Serve Making Process

1. Plug the Soft Serve Maker into a power outlet and then switch “ON”.
2. Press the “ON” switch on the Soft Serve Maker, the paddle will begin to rotate.
3. Pour the prepared Soft Serve Mixture into the canister via the Mixing Feeder.
4. The Soft Serve Making process should take approximately 20-25 minutes. Churning times will vary according to the external temperature and the temperature of the canister. Check consistency regularly.

Note: Turning the appliance off during the operation may cause the mixture to freeze and restrict the movement of the paddle.

5. Once the desired consistency is achieved hold a cone or a bowl under the dispenser and press the handle down. The Soft Serve icecream will be extruded from the machine. To stop the ice cream flow, simply lift the dispenser handle.

Note: Do not churn mixture for longer than 40 minutes.

Note: The first few drops of ice cream will not be frozen. This is normal because a few millilitres of mixture finds its way into the dispenser before the freezing process starts.

6. When all of the ice cream has been dispensed switch “OFF” the motor and ensure the dispenser handle is returned to the “CLOSED” position. Once ready, serve immediately.

Note: The maximum volume of mixture that can be prepared in the canister is 600ml. As the mixture will expand during the freezing process, the maximum volume of ice cream that will be made during the Soft Serve process will be approximately 750mls. This equates to approximately 6 Soft Serve cones.

Care and Cleaning

1. Switch OFF and unplug the Soft Serve Machine from the power outlet before disassembly or cleaning.
2. Remove the lid by turning it anticlockwise to unlock it.
3. Remove the mixing paddle.
4. Place motor unit upside down on flat surface, with cord facing away from you.
5. Remove the motor unit from the lid by pressing the small release catches located on both side of the motor assembly with both thumbs, and simultaneously lift motor from beneath. Do not bend catches too far, as they may break.
6. Remove the dispenser tap by turning it to the left and then pulling straight down.
7. Remove the canister by pushing it up from underneath.
8. Wash the lid, mixing paddle, dispenser tap, upper unit and lower unit in warm water with a mild detergent. Rinse well and dry all parts thoroughly.

Note: Do not immerse the Motor Unit in water.

Note: Do not place any parts in the dishwasher.

9. Wipe the exterior of the motor unit with a soft damp sponge or cloth. Dry thoroughly. Sharp utensils, scouring pads or abrasive detergents may harm your appliance.

Note: Ensure the 'O' ring is fitted to the base of the canister after cleaning and before use.

TIP: It's a great idea to put the canister back into the freezer after cleaning so that it is ready for immediate use next time you would like to enjoy Soft Serve Ice cream.

Recipes

OLD FASHIONED VANILLA ICE CREAM

*300ml milk

*Pinch salt

*½ cup castor sugar

*5cm piece vanilla bean or 1 teaspoon vanilla essence

*1 egg, beaten

*250ml cream

Combine milk, salt, sugar and vanilla bean in a saucepan. Cook over medium heat, stirring frequently until mixture nearly boils. Reduce heat to low.

Gradually stir about half of the milk into the egg. Add egg mixture back into remaining half of milk. Cook over low heat, stirring constantly until mixture slightly thickens. Do not boil. Remove from the heat and allow to cool. Refrigerate and chill thoroughly – preferably overnight. Remove vanilla bean and add cream, mixing with a wire whisk. Pour into the canister and allow to churn and freeze.

CREAMY CHOCOLATE ICE CREAM

*120g chocolate bits

*½ cup castor sugar

*250ml milk

*2 egg yolks

*250ml cream

Place chocolate, sugar and half the milk in a saucepan and heat gently until chocolate melts. Combine remaining milk and eggs and add to chocolate mixture. Bring mixture gently to the boil, stirring constantly. Remove from the heat and allow to cool. Refrigerate and chill thoroughly – preferably overnight. Add cream and mix with a wire whisk.

Pour into the canister and allow to churn and freeze.

STRAWBERRY ICE CREAM

*250g fresh strawberries, washed and hulled

*3 egg yolks

*¾ cup castor sugar

*350ml cream

*200ml milk

Place all ingredients in a blender or food processor and process until smooth.

Refrigerate and chill thoroughly - preferably overnight.

Pour into the canister and allow to churn and freeze.

Note: Retain 3 – 4 strawberries from the puréeing process, chop into pieces and add at the final churning stage. This will give a chunkier ice cream.

HONEY ICE CREAM

*300ml milk

*200g honey

*2 egg yolks

*Pinch salt

*200ml cream

Place milk and honey in a saucepan and heat gently. Whisk egg yolks and salt together and add to milk mixture. Stir continually over medium heat until just boiling, remove immediately and allow to cool. Refrigerate and allow to chill thoroughly – preferably overnight. Add cream and mix with a wire whisk.

Pour into the canister and allow to churn and freeze.

EASY VANILLA ICE CREAM

*300ml milk

*250ml cream

*½ cup castor sugar

*Pinch salt

*½ teaspoon vanilla essence

Combine all ingredients and stir until sugar dissolves.

Refrigerate and chill thoroughly - preferably overnight.

Pour into canister and allow to churn and freeze.

Note: Easy Vanilla Ice-cream may require a shorter churning time than the other recipes. Check consistency after 10-15 minutes. If mixture is over-churned it will not dispense easily.

Trouble Shooting

Problem

- Ice cream too runny (not soft serve consistency).

Cause / Solution

- Canister not cold enough.
 - Reduce the freezer temperature to that shown in the section "How to Use Your Soft Serve Maker".
- Ice cream mixture not cold enough.
 - Reduce the fridge temperature to that suggested in the 'How to Use Your Soft Serve Maker' or chill in the fridge longer.
- Too much mixture.
 - Reduce the amount of mixture.
- Ice cream not churned long enough.
 - Allow to mix longer. No longer than 40 minutes.

Warranty

The benefits conferred by this warranty are in addition to all implied warranties, other rights and remedies in respect of the product which the consumer has under the Trade Practices Act and similar State and Territory Laws.

The original purchaser of this MISTRAL product is provided with the following warranty subject to the following conditions.

Mistral International Pty Ltd warrant this product for a period of 3 years from the date of purchase for all parts defective in workmanship or materials. This product or defective parts will be replaced free of charge.

WARRANTY CONDITIONS

1. This warranty is only valid for appliances used according to the manufacturer's instructions.
2. This appliance must not be modified or changed in any way.
3. Connection must be to the voltage requirements as specified in the ratings label located on the product.
4. The manufacturer does not accept liability for any direct or consequential damage, loss or other expense arising from misuse or incorrect installation and operation of the appliance.
5. Warranty will only be given where proof of purchase is provided, e.g. original invoice.
6. Not designed or warranted for industrial or commercial use.

DO NOT SEND IN THIS WARRANTY

Fill out the following details and file with your purchase invoice.

RETAIN & FILE WITH YOUR RECEIPT.

Your Purchase Receipt/Invoice is proof of date of purchase. You must be able to present it at the place of purchase to obtain a replacement or service under warranty.

Mistral International Pty Ltd reserves the right to discontinue items, modify designs and change specifications without incurring obligation. Whilst every effort is made to ensure that descriptions, specifications and other information in this publication is correct, no warranty is given in respect thereof and the company shall not be liable for any errors therein.

Purchased from: _____

Co. Name: _____

Address: _____

Date of Purchase: _____

NOTE: Consistent with our continuing product development policy, improvements may have been made which render the contents of this package slightly different to that shown.

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