

mistral[®]

Igloo

Ice-Cream Maker

3

YEAR

Replacement
Warranty



MICM10

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 the appliance.

- To protect against the risk of electric shock, DO NOT IMMERSE the appliance, cord set or plug in water or any other liquid.
- This appliance is not intended for use by children or infirm persons without supervision. Never leave an appliance unattended when in use.
- Children should be prevented from playing with the appliance.
- Operate on a dry level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Switch off the power outlet and remove the plug when the appliance is not in use; before assembling or disassembling parts; and before cleaning. To unplug, grasp the plug and pull from the power outlet. Never pull the cord.
- Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to prevent injury and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug; after the appliance malfunctions; or if it has been dropped or damaged in any manner.
- The use of attachments or accessories not recommended or sold by the manufacturer can cause fire, electric shock or injury.
- Do not use outdoors.
- Store the unit indoors in a dry location.
- Do not allow the cord to hang over the edge of a table or 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).
- Do not misuse the cord. Never carry the appliance by the cord or pull to disconnect it from the outlet. Instead, grasp the plug and pull to disconnect.
- This product is intended for household use only.
- This appliance is intended to be plugged in a 240v outlet only.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Do not operate the appliance while it is empty. Always ensure ice-cream mixture is in the Ice-Cream Maker before plugging it in to a power outlet. Ensure the freezer canister and cover are fitted correctly before turning on the Ice-Cream Maker.
- Switch off the power outlet, unplug the Ice-Cream Maker and ensure the stirring paddle has completely stopped before removing the cover.

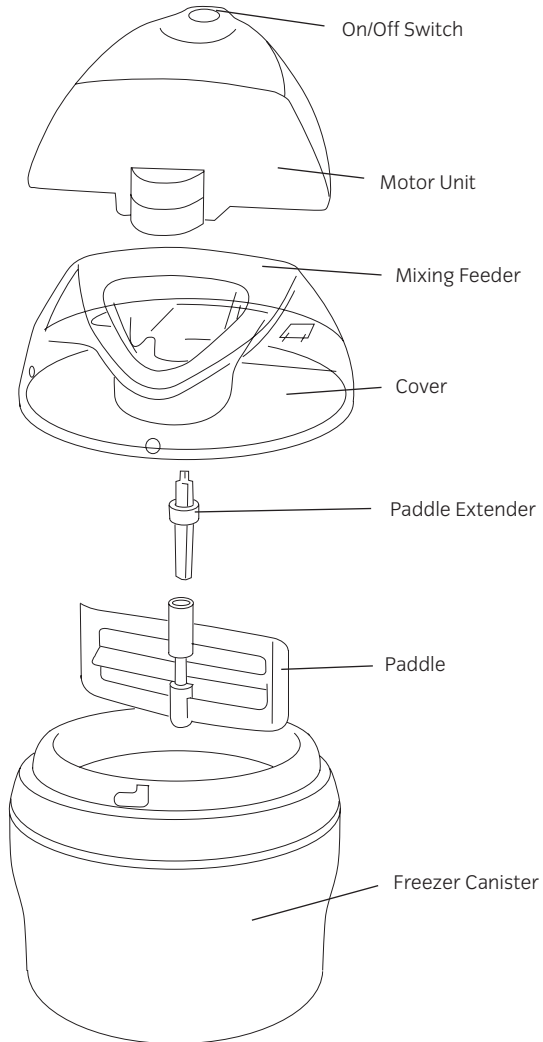
COMPULSORY WARNING

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.

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

Save These Instructions

Features of your Igloo Ice-Cream Maker



Getting to know your Igloo Ice-Cream Maker

Congratulations on the purchase of your new Mistral Igloo Ice-Cream Maker.

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

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to 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 Ice-Cream Maker and remove all packaging materials.

Wash the freezer canister, cover 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 unit. Do not immerse the motor unit in water.

How to use your Igloo Ice-Cream Maker

Step 1 – preparing the ice-cream mixture

Refer to the recipes in the back of this booklet to prepare ice-cream mixture.

For best results, prepare the ice-cream mixture one day before making ice-cream. This adds volume and allows time for the mixture to cool sufficiently.

Step 2 – freezing the freezer canister

Note: It is essential that the freezer canister is frozen properly.

To freeze the freezer canister, wrap it in a plastic bag and store it in the back section of your freezer, where the temperature is the coldest. The plastic bag will prevent freezer burn from occurring.

Shake the freezer canister to check the progress of the freezing process. If you can hear liquid, replace the freezer canister back into the freezer. When you can no longer hear the liquid when you shake the freezer canister, the freezing process is complete. The table below indicates the amount of time required to freeze the freezer canister.

freezer temperature	approx. freezing time
-30°C/-22°F	8-9 Hours
-25°C/-13°F	12-13 Hours
-18°C/0°F	20-22 Hours
-15°C/5°F	24 hours or more

Note: The canister must be used immediately after being withdrawn from the freezer. Do not allow it to thaw.

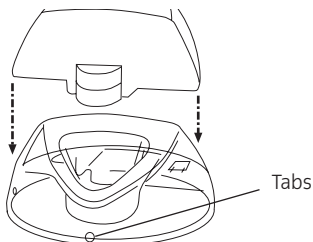
Step 3 – ice-cream making process

Note: During operation, the motor may be quite noisy. THIS IS NORMAL. It may appear to struggle and make a loud grating noise, but continue with the operation as the unit will provide well frozen and churned ice-cream.

Before commencing, ensure the power cord is unplugged and the control switch is in the (O) position.

Slide the motor unit onto the cover until you hear a click (indicating the motor unit and cover are locked into place. See Fig. 1).

Fig. 1

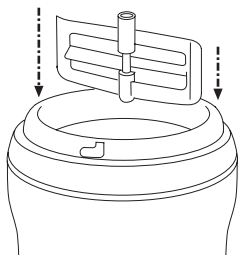


Insert the paddle extender into the opening under the motor unit.

Remove the freezer canister from the freezer once it is completely frozen.

Insert the paddle into the canister bowl (Fig. 2).

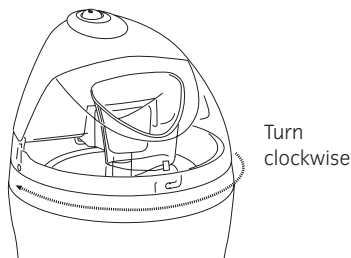
Fig. 2



Place the motor unit and cover together above the freezer canister so that all the locking tabs are aligned and the paddle extender is inserted into the paddle.

Turn the cover clockwise until you hear the tabs lock into place (Fig. 3).

Fig. 3



Plug the Ice-Cream Maker into a standard domestic power outlet and switch the outlet on.

Switch the on/off switch to the on position to prevent the paddle from freezing onto the freezer canister. Go to the next step immediately.

Pour the prepared ice-cream mixture into the freezer canister via the mixing feeder.

The ice-cream making process takes approximately 20-40 minutes or until the desired consistency is reached.

Note: Turning the Ice-Cream Maker off during operation may cause the mixture to freeze and restrict the movement of the paddle.

This appliance should not be operated for any longer than 40 minutes at one time. Do not continue use if the ice-cream is not solid or is thawing out after 40 minutes of mixing.

This may occur if the freezer canister was not frozen properly, the mixture was too warm or the proportion of ingredients was incorrect.

The mixing feeder can be used to add ingredients once the ice-cream making process has begun. See the recipes in the back of this booklet for additional ingredients.

The direction of rotation will change if the ice-cream mixture becomes too thick. This will prevent the motor from overheating. The ice-cream mixture is ready if the direction of rotation continues to change. Once this occurs, turn the appliance off immediately.

DO NOT use sharp objects or utensils inside the freezer canister. Sharp objects will scratch and damage the inside of the freezer canister. A rubber scraper or wooden spoon may be used when the appliance is turned off.

Note: The Ice-Cream Maker will switch off automatically when the mixture gets too thick. To avoid damage to the appliance or injury to persons, ensure the appliance is switched off and unplugged from the power outlet if it automatically stops or stalls.

Storage

The ice-cream mixture can be frozen further by placing the freezer canister into the freezer for no more than thirty minutes.

To store your ice-cream for long periods of time, place it in an air tight container in the freezer.

Care and Cleaning

Switch off and unplug the Ice-Cream Maker from the power outlet.

Disassemble and wash the freezer canister in warm water with mild detergent.

Rinse well and dry thoroughly.

Note: Do not place any part of the Ice-Cream Maker in the dishwasher.

Wipe the exterior of the motor unit with a soft damp sponge or cloth. Dry thoroughly.

Note: Sharp utensils, scouring pads or abrasive detergents may harm your appliance.

Ice-Cream Recipes

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.

Pour into freezer canister and allow to churn and freeze.

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.

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 freezer 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; 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 freezer 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.

Pour into the freezer canister and allow to churn and freeze.

Note: Retain 3 – 4 strawberries from the pureeing 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 a medium heat until just boiling, remove immediately and allow to cool.

Refrigerate and allow to chill – preferably overnight. Add cream and mix with a wire whisk.

Pour into the freezer canister and allow to churn and freeze.

Chocolate chip ice-cream

3 egg yolks
½ cup castor sugar
200ml cream
350ml milk
pinch salt
100g chocolate bits

Beat the egg yolk and sugar together until fluffy. Stir in the remaining ingredients.

Pour into the freezer canister and allow to churn and freeze.

Note: Any variation of chocolate bar finely chopped can be used i.e. Cherry Ripe, Mars Bar, Violet Crumble or Peppermint Crisp.

Banana ice-cream

1 egg white
½ cup castor sugar
100ml cream
150ml cream
pinch salt
3 medium bananas, ripe and mashed
1 teaspoon lemon juice

Whisk egg white until light and fluffy, adding a small amount of sugar during the final whisking.

Combine remaining ingredients and gently fold in the egg white.

Pour into the freezer canister and allow to churn and freeze.

Easy apricot ice-cream

1 × 425g can apricots, undrained
150ml cream
100ml milk
¼ cup castor sugar
pinch salt
2 egg yolks

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

Pour into the freezer canister and allow to churn and freeze.

Note: Any variation of canned fruits can be used.

Praline almond fudge ice-cream

½ cup brown sugar
pinch salt
350ml milk
1 egg, beaten
250ml cream
2 teaspoons vanilla essence
½ cup slivered almonds
1 tablespoon butter
⅓ cup chocolate fudge topping

Combine sugar, salt and milk in a saucepan.

Cook over medium heat until mixture begins to boil around the edges.

Gradually add half the milk to the beaten egg, stirring constantly. Pour egg mixture back into remaining milk and continue to cook for 1 minute, stirring constantly. Allow to cool.

Refrigerate and chill, preferably overnight.

Add cream and vanilla to chilled mixture, stirring to combine.

Saute almonds in butter over a low heat for 5 minutes, allow to cool completely before adding to mixture.

Pour into the freezer canister and allow to churn and freeze. During final churning stage, pour chocolate fudge into the canister and allow to combine with the ice-cream.

Plum pudding ice-cream

1 cup dried mixed fruit
1 tablespoon sherry or brandy
2 egg yolks
½ cup castor sugar
150ml milk
250ml cream
1 teaspoon mixed spice
¼ teaspoon cinnamon
¼ teaspoon nutmeg
pinch salt

Allow fruit to soak in sherry or brandy for 1 hour.

Beat egg yolks and sugar together until fluffy. Stir in milk, cream, spices, salt and dried fruits.

Pour into the freezer canister and allow to churn and freeze.

On completion serve on its own or spoon mixture into a foil-lined bowl, cover and place in a freezer for 4 hours before turning the ice-cream out onto a platter and serving sliced with fresh berries.

Sorbet Recipes

Lemon sorbet

1 large lemon
300ml boiling water
1 cup sugar
1 egg white, lightly whisked

Using a vegetable peeler, remove a thin layer of rind from the lemon and add the rind to the boiling water.

Allow to infuse for 30 – 40 minutes, strain.

Add the sugar and egg white and stir to combine.

Pour into the freezer canister and allow to churn and freeze.

Strawberry sorbet

½ cup sugar
1 cup water
2½ cups fresh strawberries, pureed
2 teaspoons lemon juice

Combine sugar and water in a small saucepan.

Heat to boiling point and allow to simmer until sugar dissolves. Remove from heat and allow to cool completely.

Add strawberries and lemon juice.

Pour into the freezer canister and allow to churn and freeze.

Citrus sorbet

1 small orange
1 small lemon
1 lime
400ml boiling water
1½ cups sugar
2 egg whites, lightly whisked

Using a vegetable peeler, remove a thin layer of rind from the orange, lemon and lime. Add rind to the boiling water and allow to infuse for 30 minutes. Strain and add the sugar and egg whites.

Pour into the freezer canister and allow to churn and freeze.

Yoghurt Recipes

Frozen yoghurt

2 × 200g tubs yoghurt, plain or flavoured
200ml milk
¼ cup castor sugar
2 egg yolks
pinch salt

Thoroughly combine all ingredients. Pour into the freezer canister and allow to churn and freeze.

Note: Up to ½ cup chopped fresh or canned fruit can also be added for a chunkier yoghurt.

Notes

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. The 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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July 2003

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