



NEWWAVE
KITCHEN APPLIANCES

Ice cream maker

Softserve ice cream, yoghurt and sorbet



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Introduction

We hope that you enjoy your new Icecream Maker. Please find below important information about your new appliance.

Characteristics

- Ice Cream Maker - softserve ice cream, yoghurt and sorbet
- NW 350
- Voltage: 220-240V 50Hz
- Rotation Speed: 20-30RPM
- Capacity: 2L
- Power Consumption: 500W

Other items in the Newwave Kitchen Appliances range

Description

- Fully Automatic
- Makes softserve ice cream, yoghurt and sorbet in 30-40 minutes
- 2.0L capacity
- Detachable bowl and lid for easy cleaning
- 12 Month Warranty



Important Safeguards

When using electrical appliances, basic safety precautions should always be followed. Please read the safeguards below before using your Icecream Maker.

- Read all instructions before operating and keep them for future reference.
- Remove any promotional stickers or labels before using the appliance for the first time.
- Always make sure the appliance is assembled before use.
- To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
- Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.
- Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the appliance to an authorized service centre for examination and or repair.
- The use of attachments is not recommended by the appliance manufacturer and may result in fire, electric shock or personal injury.
- Do not use outdoors.
- To disconnect, unplug from wall outlet.
- Do not operate unit dry. Always have ice cream mixture in the canister when you plug in the unit.
- The freezer canister should be thoroughly towel-dried after use and washing.
- Keep hands and utensils out of freezer canister while in use to reduce the risk of injury to persons and damage to the appliance. **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 spatula or wooden spoon may be used, when the appliance is in the "OFF" position.
- Be sure that the voltage indicated on the name plate matches with your home's voltage.
- During operation keep your hands and the cord away from hot parts of the appliance.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
- Do not expose the Freezer Canister to temperatures above 105°F/41°C. Do not clean Freezer Canister in dishwasher.
- Do not place any part of the Unit in the dishwasher.
- If the supply cord is damaged, it must be replaced by manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- This appliance is for **HOUSEHOLD USE ONLY**. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.
- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. Note: the base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.

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Product Structure

1. Ingredient Spout

Pour recipe ingredients through the spout. Also use to add ingredients, like chocolate chips, candy, frozen fruits or nuts, without interrupting the freezing cycle.

2. Easy-lock Lid

Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock to the base.

3. Mixing Arm

Mixes and aerates ingredients in freezer bowl to create frozen dessert or drink.

4. Freezer Bowl

Contains cooling liquid within a double insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.

5. Base

Contains heavy-duty motor strong enough to handle ice cream, frozen yogurt, sherbet, sorbet, and frozen drinks.

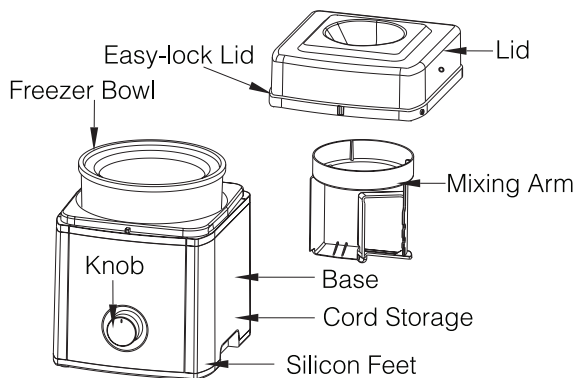
6. On/Off Switch

7. Silicon Feet (not shown)

Nonslip feet keep the base stationary during use.

8. Cord Storage (not shown)

Unused cord is easily pushed into the base to keep counters neat and safe.



Using your Icecream Maker

Do not immerse the motor base in water. Wipe it with a moist cloth. Wash the lid, freezer bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. Do not clean any of the parts with abrasive cleaners or hard implements.

Freezing Time And Bowl Preparation

The freezer bowl must be completely frozen before you begin your recipe.

The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

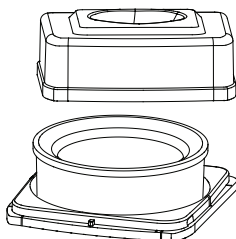
Reminder: Your freezer should be set to 0°C to ensure proper freezing of all foods.

Freezer Temperature	Approx. Min. Freezing Time
-30 °C	8-9 hours
-25 °C	12-13 hours
-18 °C	20-22 hours
-15 °C	24 hours or more



Making Frozen Desserts Or Drinks

1. Use recipes from the pages that follow, or use your own recipe, making sure it yields 2 litres or less. Do not fill the freezer bowl higher than 1/2" from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
2. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl). Place freezer bowl on the center of the base. Note: Bowl will begin to defrost quickly once it has been removed from the freezer. Use it immediately after removing from the freezer.
3. Place mixing arm in freezer bowl. Arm does not fit tightly. It will rest in the center of the bowl, with the circle side facing up.
4. Place the lid on the base. Easy-lock lid mechanism allows the lid to rest on the base in multiple positions (see diagram).



5. Turn the On/Off switch to ON position. The freezer bowl will begin to turn.
6. Immediately pour ingredients through the ingredient spout.
7. Frozen desserts or drinks will be completed in 30-40minutes. The time will depend on the recipe and volume of the dessert or drink you are making. When the mixture has thickened to your liking, it is complete. If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

Adding ingredients

Ingredients such as chocolate chips, candy and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.



Safety Feature

The Ice Cream Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert or time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, turn the ON/OFF switch to the OFF position. Let the unit cool down. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

Cleaning And Storage

Cleaning

Clean the freezer bowl, mixing arm and lid in warm soapy water.

Do not put freezer bowl in the dishwasher.

Do not clean with abrasive cleansers or implements.

Wipe motor base clean with damp cloth.

Dry all parts thoroughly.

Storage

Do not put freezer bowl in the freezer if bowl is wet.

Do not store lid, mixing arm or base in the freezer.

Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl.

Store only in a plastic airtight container.

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Recipes

Mixed Berry Frozen Yoghurt

Ingredients (serves approx. 8, ½ -cup servings)

500ml low fat vanilla yoghurt

125ml full cream milk

60g caster sugar

350g frozen mixed berries, pureed and strained to remove seeds

Method

Combine the yoghurt, milk and sugar in a medium mixing bowl, using a hand mixer on medium speed, mix until sugar has dissolved. This will take approximately 1-2 minutes. With the mixer on a low speed, add the pureed berries and mix until combined, for approximately 30 seconds. Turn the machine ON and pour mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes, or until mixture has thickened.

Chocolate Frozen Yoghurt

Ingredients (serves approx. 8, ½ cup servings)

250ml full cream milk

180g quality chocolate, roughly chopped

500ml low fat vanilla yoghurt

60g caster sugar

Method

Combine the milk and chocolate in a blender or food processor fitted with a metal blade and process until well combined and smooth. This will take approximately 20-30seconds. Add the yoghurt and sugar, process for 30 seconds or until a smooth consistency is achieved. Turn the machine ON, pour the mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes, or until mixture has thickened.



Recipes

Low Fat Peach Frozen Yoghurt

Ingredients (serves approx. 8, ½ cup serves)

420g peaches packed in juice

500ml low fat vanilla yoghurt

80g caster sugar

Method

Drain peaches, reserving ½ cup of the juice. In a blender or food processor fitted with the metal blade, pulse to chop the peaches. Add the vanilla, yoghurt, sugar and reserved peach juice. Process for 1 minute or until sugar is dissolved. Turn the machine ON, pour the mixture into the freezer bowl through ingredient spout and mix for 35-40minutes or until mixture has thickened.

Basic Vanilla Ice Cream

Ingredients (serves approx. 10, ½ cup servings)

250ml full cream milk, chilled

180g caster sugar

500ml thickened cream, chilled

1-2 tsp vanilla extract, to taste

Method

In a medium bowl, using a hand mixer on a low speed combine milk and sugar and process until sugar for 1-2 minutes or until sugar has dissolved. Stir in thickened cream and vanilla. Turn machine ON, pour mixture into the freezer bowl through ingredient spout and mix for 35-40minutes or until mixture had thickened.

Ideas

Omit the vanilla and replace with 1-2 tsp of your favourite flavouring. (Example, peppermint extract) Add ½ cup of your favourite chocolate bar, chopped in the last 5 minutes of freezing.

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Recipes

Chocolate Ice Cream

Ingredients (serves approx. 10, ½ cup servings)

250ml full cream milk, chilled
115g caster sugar
250g quality chocolate, roughly chopped
500ml full cream milk, chilled
1 tsp vanilla extract

Method

Heat milk in a saucepan over a medium heat until it is just bubbling around the edges. In a blender fitted with the metal blade, add sugar and chocolate and process until very finely chopped. Add the hot milk, process until well blended and smooth. Transfer into a bowl and allow mixture to cool completely. Stir in the cream and vanilla extract. Chill for approximately 30 minutes. Turn the machine ON, pour chilled mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture has thickened.

Ideas

Add ½ cup of your favourite cookies, chopped to the mixture during the last 5 minutes of freezing.

Fresh Strawberry Ice Cream

Ingredients (serves approx. 10, ½ cup serves)

475ml fresh ripe strawberries, stemmed and sliced
3tbs freshly squeezed lemon juice
250g caster sugar
180ml full cream milk
500ml thickened cream
1tsp vanilla extract

Method

In a small bowl, combine the strawberries with the lemon juice and 85g of the sugar, stir gently, allowing the strawberries to macerate in juices for 2 hours.
In a medium bowl, use a hand mixer to combine the milk and castor sugar on a low speed for 1-2 minutes or until the sugar has dissolved. Stir in the cream plus any accumulated juices from the strawberries and vanilla. Turn the machine ON, pour mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture has thickened. Add the sliced strawberries during the last 5 minutes or freezing.



Recipes

Vanilla Bean

Ingredients (serves approx. 10, ½ cup serves)

375ml cups full cream milk

375ml cups thickened cream

1 vanilla bean (approx. 15cm long)

2 large eggs

3 large egg yolks

180g caster sugar

Method

Combine the milk and cream in a medium saucepan. Using a sharp knife split the vanilla bean in half lengthwise. Use the blunt edge of the knife to scrape out the seeds. Stir the seeds and bean pod into the milk/cream mixture. Bring the mixture to a slow boil over medium heat, reduce the heat to a low simmer for 30 minutes, stirring occasionally.

Combine the eggs, egg yolks and sugar in a medium bowl. Use a hand mixer on medium speed to beat until the mixture is thick, smooth and pale yellow in colour. This will take approximately

Remove the vanilla bean pod from the milk/cream mixture. Pour out 1 cup of the hot liquid. With the mixer on a low speed, add the cup of hot milk/cream mixture to the egg mixture in a slow steady stream. When thoroughly combined, pour the egg mixture back into the saucepan and stir to combine. Cook, stirring constantly over a medium heat until the mixture is thick enough to coat the back of a spoon. Transfer to a bowl, cover with a sheet of plastic wrap directly on the custard and chill.

Turn the machine ON, pour the chilled custard into the freezer bowl and combine for 35 minutes or until mixture has thickened.



Recipes

Coffee Ice Cream

Ingredients (serves approx. 10, ½ cup servings)

250ml full cream milk, chilled
180g caster sugar
2-3 tbs instant coffee, to taste
500ml thickened cream, chilled
1 tsp vanilla extract

Method

In a medium bowl, using a hand mixer on a low speed combine the milk, castor sugar and coffee powder for 2 minutes or until sugar and coffee has dissolved. Stir in the cream and vanilla. Turn the machine ON, pour the mixture into the freezer bowl and mix for 35-40 minutes or until mixture has thickened.

Ideas

Mocha Choc Chip Ice Cream

Chop 120g of your favourite chocolate bar into small pieces and add during the last 5 minutes of mixing.

Fresh Lemon Sorbet

Ingredients (serves approx. 8, ½ cup servings)

500g caster sugar
500ml water
1 ½ cups freshly squeezed lemon juice
1 tbs finely chopped lemon zest

Method

Combine the sugar and water in a medium-high saucepan over a medium heat and bring to a boil. Reduce heat to low and simmer without stirring for 3-5 minutes or until sugar is dissolved. Allow mixture to cool completely. This is a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

Once cooled, add the lemon juice and zest, stir to combine. Turn the machine ON, pour lemon mixture into the freezer bowl through ingredient spout and mix for 35- 40 minutes or until mixture has thickened.



Recipes

Fresh Strawberry Sorbet

Ingredients (serves approx. 10, ½ cup servings)

250g caster sugar

250ml water

¼ cup corn syrup

1 litre fresh strawberries, stems removed, quartered

4 tbs fresh lemon or lime juice

Method

In a medium saucepan bring the sugar and water to a boil. Reduce the heat and simmer without stirring until the sugar is completely dissolved. Transfer to a bowl and allow to cool completely.

Combine the strawberries and lemon juice in a food processor fitted with a metal blade. Pulse to chop the strawberries approximately 15-20 times, then process for 1-2 minutes or until the strawberries are pureed. Press the strawberry puree through a fine mesh strainer to remove the seeds. Combine the seedless strawberry puree with the cooled sugar syrup and corn syrup. Chill for 1 hour.

Turn the machine ON, pour strawberry puree mixture into the freezer bowl through the ingredient spout and mix for 35-40 minutes or until mixture has thickened. The sorbet will have a 'soft serve' texture. If desired, transfer mixture into an airtight container and place in the freezer for 2 hours or until firm.

Fresh Mango Sorbet

Ingredients (serves approx. 10, ½ cup servings)

4 ripe firm mangoes, approximately 360g each, peeled, pitted and cubed

100g caster sugar

½ cup corn syrup

6 tbs fresh lemon or lime juice

Method

Combine the mango cubes, sugar, corn syrup and lemon juice in a blender that has been fitted with a metal blade. Pulse to chop then process until thick and smooth, scraping down the sides of the bowl where necessary with a spatula. The mango puree may be made up to one day in advance, cover and refrigerate until ready to use.

Turn the machine ON, pour the mango puree into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture has thickened.

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Recipes

Lime Sherbet

Ingredients (*makes approx. 10, ½ cup servings*)

750ml full cream milk

250g frozen limeade concentrate, thawed

3tbs caster sugar

drops green food colouring optional

Method

Combine the milk, limeade concentrate and sugar in a blender fitted with a metal blade. Add green food colouring if desired. Turn machine ON, pour mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture has thickened.

Ideas

Orange Sherbet: Combine 3 cups full cream milk with 1 ¼ cups orange juice concentrate (thawed) and 2 tbs castor sugar in a blender until smooth. Freeze as directed.

Slushies

Ingredients (*serves approx. 10, ½ cup servings*)

4 cups cola or other soda lemonade, fruit juice, chilled

Method

Turn the machine ON, pour soda into the freezer bowl and mix for 25-30 minutes or until thick and slushy. Serve immediately, or if transfer to an airtight container and store in the freezer. Remove from freezer at least 20 minutes prior to serving. (do not use sugar free products to make slushies)



Recipes

Chocolate Fudgesicle Ice Cream

Ingredients (makes approx. 10, ½ cup servings)

200g instant chocolate pudding

750ml low fat milk, chilled

Method

Place the ingredients in a medium mixing bowl and combine until well blended. Turn machine ON, pour the mixture into the freezer bowl and mix for 35-40 minutes or until mixture has thickened. Serve immediately, or transfer to an airtight container and store in the freezer.

Pina Coladas

Ingredients (serves approx. 12, ½ cup servings)

750ml full cream milk

300 ml frozen pina colada concentrate, thawed

1tsp rum extract

Method

Combine the milk, pina colada concentrate and rum in a blender fitted with metal blades. Process for 15 seconds or until combined. Turn machine ON, pour into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture becomes slushy. Serve immediately.

Frozen Strawberry Daiquiris

Ingredients (serves approx. 12, ½ cup servings)

1 cup fresh strawberries, washed and hulled

375ml water

85g caster sugar

125ml lime juice

125ml light rum

Method

Place the strawberries in a blender fitted with metal blades. Pulse to chop, then process for 20-30 seconds to puree. Add remaining ingredients and process until smooth. Turn the machine ON, pour pureed strawberry mixture into the freezer bowl through ingredient spout and mix for 35-40 minutes or until mixture becomes slushy. Serve immediately.

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AFTER SALES SERVICE

This appliance is built to the very highest of standards.
There are no user-serviceable parts.

Follow these steps if the unit fails to operate:

1. Check instructions have been followed correctly
2. Check fuse has not blown
3. Check mains supply is functional

If the appliance will not operate, return the appliance to place of the purchase for a replacement.

To return the appliance to the Customer Service Department, follow the steps below:

1. Pack it carefully (preferably in the original carton) and ensure the unit is clean.
2. Enclose your name and address on all correspondence
3. Give the reason why you are returning it
4. If within the guarantee period, state when and where it was purchased and include proof of purchase (eg. till receipt)
5. Send to our Customer Service Department at the address below

Customer Service Department

Newwave Kitchen Appliances
PO BOX 421
Moorabbin BC
Moorabbin VIC 3189
Telephone +61 3 9553 7211
Facsimile +61 3 9553 7233
Email: info@newwaveka.com.au

Disposal

Please dispose of the packaging according to your local waste regulations.

Cardboard and paper go to "recovered paper", foil goes to resource collection (potential recyclable). This product should never be disposed of in normal household waste at the end of its service life. It must be delivered to a collection point for the recycling of electrical and electronic goods. This is indicated by the symbol (dustbin with cross) on the product, in the instruction manual or on the packaging. Ask your local disposal point about disposal. The materials are reusable according to their labelling. In the reuse, material recycling or other forms of using old appliances, you are making an important contribution in protecting our environment. Please ask your local government for a suitable disposal point (old appliance collection point of municipal disposal point). This way you are disposing of your appliance ecologically.

12 Month Limited Warranty

Date of Purchase

Name of Retail Outlet

Address of Retail Outlet

Customer Name

Customer Address

Email Address

Please return this copy to Newwave to receive a 12 month limited warranty or log onto newwaveka.com.au and fill out your warranty online.

Newwave

PO BOX 421

Moorabbin BC

Moorabbin VIC 3189

Telephone +61 3 9553 7211 Facsimile +61 3 9553 7233

Warranty Conditions

1. Warranty void if unit is tampered with
2. Warranty does not cover broken icecream maker
3. Warranty does not cover postage for returned icecream maker items.

Please retain a copy of the Warranty and the purchase receipt as proof of purchase. We will guarantee this product against defects caused by faulty workmanship and materials for twelve months domestic use. During this Warranty period, New Wave Kitchen Appliances will replace any defective product. However, if the product includes a number of accessories, only the defective part of the accessory will be replaced. New Wave Kitchen Appliances reserves the right to make minor adjustments instead of replacing the product or accessory. Packaging instructions will not be replaced unless faulty.

Subject to your statutory rights as to the merchantable quality of the product or accessory. In the event of a product or accessory being replaced during the Warranty period, the Warranty on the replacement will expire at the original date| i.e. 12 months from the original purchase date. This Warranty excludes defects caused by the product not being used in accordance with the instructions, accident damage, misuse or being tampered with by unauthorised persons. The replacement Warranty also excludes breakages and consumable items. This Warranty only covers units sold in Australia.



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