



RONSON

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RONSON
ICE CREAM
S U P R E M E

**INSTRUCTION
BOOKLET**

Model. 8362

IMPORTANT SAFEGUARDS

When using any Electrical Product, basic precautions should always be followed, including the following:

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT. KEEP THEM HANDY FOR FUTURE REFERENCE.

Important: Always operate the Product from a power source of the same Voltage, Frequency and Rating as indicated on the Product Identification Plate.

- Close supervision is necessary when any Electrical Product is used by or operated near children or invalids, Do not leave the Product unattended when in use, or where it may be touched by children or invalids.
- Do not operate any Product with a damaged Cord or Plug, or after the Product malfunctions, or is dropped or appears damaged in any manner. Return the complete Product immediately to your Ronson Service Centre or Authorised Ronson Service Agent for inspection, and if necessary, adjustment or repair.

CAUTION: To reduce the risk of electric shock, do not immerse or expose the Motor Base, Flexible Cord or Plug to rain, moisture or any liquid or use the Product near baths, basins or other vessels containing water or other liquids, or when standing in or on damp or wet surfaces. If any Electrical Product falls into water, UNPLUG it immediately; DO NOT REACH INTO THE WATER. Important: Prior to reconnecting to the Power Supply, the Product should be inspected by a qualified technician.

- Do Not operate the Product outdoors.
- Always operate the Product on a dry, level surface. Avoid using on metal surfaces such as sinks, etc.

WARNING: Do Not handle a frozen Freezer Bowl with bare hands, as this may cause freezer burns. Use a dry tea towel, oven mitt or the like to remove the Freezer Bowl from the Freezer or the Motor Base.

- Always arrange the Cord so that it cannot be pulled or tripped over, or let the Cord hang over the edge of a table or bench.
- This Product should be used for FOOD PREPARATION ONLY.
- DO NOT operate this Product in the presence of explosive and/or flammable liquid or fumes, or use it to mix flammable materials.
- Avoid leaving the Product unattended when in use.
- Switch OFF and UNPLUG from the Power Supply when not in use, before assembling or disassembling parts and before cleaning.
- Do not disconnect the Product from the Power Supply by pulling on the Cord. Never carry or hang the Product by the Cord.
- When storing the Product, loosely coil the cord. Avoid wrapping the Cord around the Product.
- Do not operate or place any part of this Product on or near any hot surfaces such as a gas flame, electric element, or in a heated oven, or let the Cord hang over the edge of a table or bench.
- Avoid contacting moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils well away from the Product while it is in operation.
- If it is necessary to use an Extension Cord with this Product, prior to use, make sure

the Extension Cord is safe to use and has been checked and tested by your electricity supplier or a qualified technician.

- Do not use the Product for other than its intended use as described in these instructions. This Product is intended for Normal Domestic Household Use only. The use of accessory attachments other than those recommended by the manufacturer may cause safety hazards.

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT. KEEP THEM HANDY FOR FUTURE REFERENCE.

SERVICE AND SAFETY

- This Product is shipped to you in a factory sealed carton. Should the Product be damaged, dropped or malfunctions in any way, or if the Flexible Cord is damaged and requires replacement, contact your nearest Authorised Ronson Service Agent (refer Service & Warranty Leaflet) for inspection and repair.
- Always operate the Product as described in these instructions.

CAUTION: To reduce the risk of shock or damage to the Product, do not disassemble. No user serviceable parts inside. Refer all servicing to your nearest Authorised Ronson Service Agent for inspection and repair.

Important: In some Products the replacement by the user of the Flexible Cord is not intended. Special Tools are required to disassemble the Product or Replace the Cord, or a Special Cord is required. Return the complete Product to the nearest Authorised Ronson Service Agent for inspection and repair.

BEFORE FIRST USE

Unpack the Product

- Carefully unpack the Product making sure you keep all the packing material until all the parts of the Product have been found and the Product has been used. We recommend keeping all the packing material in a safe place in case at any time you wish to repack the Product for shipping purposes.
- To remove any dust that may have accumulated during packing, simply wipe the exterior of the Product with a clean, soft, slightly dampened cloth, and thoroughly dry. Do NOT immerse the Product, its Cord or Plug in water or any other liquid or use any abrasive cleaners as they may scratch the surface.

Wash Parts Before Use

Before using your Product for the first time, we recommend you wash all the removable parts (refer CARE AND CLEANING section), to remove any manufacturing residue from the new parts.

CAUTION: Do NOT immerse the Motor Base, its Cord or Plug in water or any other liquid.

INTRODUCTION

Your Ronson Automatic Ice Cream Maker allows you to make up to 1 Litre of hard or soft ice cream or frozen yoghurt at the flick of a switch. You can also make sherbet, gelato, sorbet, ice and frozen drinks in just 20 to 40 minutes.

CONTROLS AND PARTS

Cover

Locks onto the Motor Base and holds the Paddle in place. The centre opening in the top of the clear Cover allows you to add ingredients into the Freezer Bowl while the Bowl is rotating.

Paddle

Remains stationary in the Freezer Bowl to churn the ingredients.

Freezer Bowl

Quickly freezes in your freezer. Place the Freezer Bowl locating it into the centre drive onto the Motor Base. The insulated outer wall construction maintains even temperature throughout the entire churning process.

Motor Base

The Motor Base contains a Two Speed Switch; slow speed for hard ice cream 🍦, fast speed for soft ice cream or frozen yoghurt 🍮, and a Motor which turns the freezer Bowl. It also locates and holds the Cover in place.

FREEZING THE FREEZER BOWL

Make sure the Freezer Bowl is washed (refer CARE AND CLEANING section) and thoroughly dried. Wrap the Freezer Bowl in a plastic bag to guard against freezer burn and place upright in the freezer, where the compartment is the coldest.

The length of time needed to properly freeze the special freezing medium contained in the Freezer Bowl depends on how cold your freezer is. The freezing time can range from

6 to 22 hours for freezer temperatures from -30°C to -10°C.

WARNING: Do Not handle a frozen Bowl with bare hands, as this may cause freezer burns. Use a dry tea towel, oven mitt or the like to remove the Freezer Bowl from the Freezer or the Motor Base.

Shake the Freezer Bowl to determine if the freezing medium contained in the Bowl is properly frozen. You should not hear any movement inside the Bowl as the freezing medium should be solid.

If you store the Freezer Bowl in the freezer when not in use you can create your frozen desert anytime.



OPERATING INSTRUCTIONS

Follow the recipes step by step to make the Ice Cream mixture. Any recipe can be used for your frozen desert providing it doesn't yield more than the capacity of the Freezer Bowl. Only pour in enough mixture to fill the Bowl 3/4 full (approximately 1 litre), as the mixture will expand during freezing.

1. Always operate the Motor Base on a dry, level surface.
2. Remove the Freezer Bowl from the freezer and first determine if the freezing medium in the Bowl is properly frozen (refer INTRODUCTION section, Freezing the Freezer Bowl).

WARNING: Do not handle a frozen Freezer Bowl with bare hands, as this may cause freezer burns. Use a dry tea towel, oven mitt or the like to remove the Freezer Bowl from the Freezer or Motor Base.

3. Locate the Freezer Bowl on the Motor Base. The Freezer Bowl should be used immediately after removing from the freezer as it begins to thaw once removed.
4. Place the Paddle inside the Freezer Bowl as illustrated (refer INTRODUCTION section Controls and Parts).
5. Place the Cover over the Freezer Bowl onto the Motor Base.
6. Plug the Power Cord, with the Product Switch turned to the Off position, into a Power Outlet and turn the Power Outlet ON.

Important: Always operate the Product from a power source of the same Voltage, Frequency and Rating as indicated on the product Identification Plate.

7. Turn the Switch Knob to the right to select "Soft" consistency, or to the left for "Hard" consistency.
8. Pour the mixture through the hole in the centre of the Cover into the Freezer Bowl. Stop when the mixture comes to within 10mm of the top of the Paddle as the mixture will expand in volume during freezing. Additional ingredients, such as chocolate chips, nuts, alcohol, etc. can be added during the freezing process.

WARNING: Keep fingers, utensils, and other foreign objects out of the Freezer Bowl while it is rotating to reduce the risk of personal injury or property damage. DO NOT USE SHARP OBJECTS OR METAL UTENSILS INSIDE THE FREEZER BOWL. Sharp objects and metal utensils will scratch and damage the inside of the Freezer Bowl. A rubber spatula or wooden spoon may be used when the product has been turned "Off" and the Bowl stopped rotating.

9. The mixture should take 20-40 minutes to freeze.

Important: Once "Hard" consistency is selected and the mixture has started to freeze, do not turn to "Soft" consistency.

Note: When "Hard" consistency is selected, the Freezer Bowl may stop rotating after 25 minutes indicating the mixture is frozen. If this happens, turn the Product "Off". Once the Freezer Bowl has stopped rotating, your frozen desert is ready to serve.

WARNING: Do not handle a frozen Freezer Bowl with bare hands, as this may cause freezer burns. Use a dry tea towel, oven mitt or the like to remove the Freezer Bowl from the Freezer or Motor Base.

10. To serve, turn the product to the "Off" position and unplug the Power Cord from the Power Supply.

Remove the Cover and the Paddle and scoop out the frozen desert using a rubber, plastic or wooden utensil. For even harder Ice Cream allow the Ice Cream to remain in the Freezer Bowl for 2-5 minutes, or cover the Freezer Bowl and put it in the Freezer for 15 minutes before serving.

Important: Do not use metal utensils to scoop out the desert as they may scratch, or mark the surface of the Freezer Bowl.

Ice Cream Making Tips

- For Ice Cream recipes that require pre-cooking, making the mixture a day in advance is suggested. The mixture will be able to cool completely and increase in volume. Pre-chilling any Ice Cream mixture is strongly recommended for generating best results. Ice Cream mixtures can stay fresh for days in the refrigerator; however, it should be mixed or shaken thoroughly before freezing in the Ice Cream Maker.
- Ice Cream mixtures that do not require cooking are best made with an electric mixer which allows the mixture to increase in volume.
- Cream, sugar, eggs and milk are often the main ingredients in Ice Cream. These can be often substituted with similar ingredients depending on your preference. For instance, a different type of cream can be used; however, there may be a difference in the flavour and texture of the Ice Cream. The richer the cream used, the richer the resulting Ice Cream will be. Milk can also act as a cream substitute, but bear in mind that the Ice Cream's texture and taste may change dramatically. You may also consider using a combination of creams and milk.
- Artificial sweeteners can be used as a sugar substitute; however, they should be added to mixtures that are at most, room temperature. If sugar is dissolved by heat in a recipe, omit this process. Instead, mix

sweetener in thoroughly until dissolved. Use the following as a guide.

1 sachet = 2 level teaspoons of sugar,
6 sachets = $\frac{1}{4}$ cup,
8 sachets = $\frac{1}{3}$ cup,
12 sachets = $\frac{1}{2}$ cup.

- If a recipe calls for alcohol, add this last to the Ice Cream Maker, only minutes before complete freezing, otherwise the alcohol may impede the freezing process. The ripeness and sweetness of fruit or juice has a large impact on the taste of sorbets. You can compensate tart fruit with sugar, or omit sugar if the fruit is extremely ripe. Be aware that once frozen, the Ice Cream will taste less sweet than the mixture.
- To store home-made Ice Cream, scoop into an airtight container and place in the freezer.

CARE AND CLEANING

1. Be sure the Product is turned OFF and DISCONNECTED from the Power Supply.

CAUTION: Do NOT immerse or expose the Motor Base, Flexible Cord or Plug to water or any other liquid. If any Electrical product falls into water, or if water should accidentally enter the Motor Base, UNPLUG it immediately; DO NOT REACH INTO THE WATER. Important: Prior to reconnecting to the Power Supply, the Product should be inspected by a qualified technician.

Hand Washing

Important: Do Not place any part of this product in the Dishwasher.

2. After each use, wash the Cover, Paddle and Freezer Bowl in warm soapy water.

Important: Do not use solvents, metallic pads, metal utensils, abrasive or harsh cleaners as they may scratch, and damage the food processing surfaces of the Product.

3. Clean the Motor Base of the Product by wiping with a slightly dampened soft cloth. Remove stubborn spots with a cloth moistened with sudsy water or a mild, non-abrasive cleaner. Avoid the use of scouring pads, harsh detergents, solvents, polish, abrasive or aerosol cleaners as they may damage surfaces of the Product.
4. Rinse and dry all parts thoroughly with a clean, soft cloth before storage. Make sure the Freezer Bowl is thoroughly dry before placing it in the freezer (refer INTRODUCTION section, Freezing the Freezer Bowl).
5. Lightly coil the Power Cord - never wrap the Power Cord tightly around the Product. After cleaning, store in a cool, dry place.

RECIPES

NATURAL ICE-CREAM - COLD METHOD

4 egg yolks
 $\frac{1}{2}$ cup caster sugar
200 ml cream
350 ml milk
pinch salt

Beat the egg yolks and sugar together until light and fluffy. Stir in the cream and milk until thoroughly combined. Add a pinch of salt. Switch on Ice-Cream Maker, pour mixture through the hole in the cover. Allow to churn for 30-40 minutes.

NATURAL ICE-CREAM - HOT METHOD

4 egg yolks
 $\frac{1}{2}$ cup caster sugar
200 ml cream
400 ml milk

Beat the egg yolks and sugar together until light and fluffy. Add the cream and milk gradually, mixing all the time.

Pour the mixture into a saucepan and heat gradually. Cook slowly without boiling. The froth should increase and the yellow liquid of the cream come to the surface. Remove from heat and allow to cool. Switch on Ice-Cream Maker, pour mixture through the hole in the cover. Allow to churn for 30 minutes.

CHOCOLATE ICE-CREAM

100g cooking chocolate
 $\frac{1}{2}$ cup caster sugar
250 ml milk
250 ml cream
3 egg yolks

Melt the chocolate and sugar in approximately half the milk. Combine remaining milk, cream and egg yolks. Mix thoroughly and add to chocolate mixture. Bring gently to the boil, stirring constantly. Remove from heat and allow to cool. Switch on Ice-Cream Maker, pour mixture through the hole in the cover. Allow to churn for 30 minutes.

STRAWBERRY ICE-CREAM

250g fresh strawberries, washed
4 egg yolks
 $\frac{3}{4}$ cup caster sugar
350 ml cream
200 ml milk

Remove hulls from strawberries and cut into pieces. Blend strawberries and all other ingredients together. Switch on Ice-Cream Maker, pour mixture through the hole in the cover. Allow to churn for 30 - 40 minutes.

FRUIT ICE-CREAM

2 egg yolks
 ¼ cup caster sugar
 150 ml cream
 100 ml milk
 1 x 425g can apricots, pears or peaches,
 undrained & pureed

Beat the egg yolks and sugar together until light and fluffy. Stir in the cream, milk and fruit until thoroughly combined. Switch on Ice-Cream Maker, pour mixture through the hole in the cover.

Allow to churn for 30-40 minutes

BANANA ICE-CREAM

1 egg white
 ½ cup caster sugar
 150 ml milk
 100 ml cream
 3 medium, ripe bananas - mashed
 2 teaspoons lemon juice

Whisk egg white until light and fluffy. Combine sugar, milk, cream and bananas. Gently fold in egg whites and add lemon juice. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 20-25 minutes.

MOCKA ICE-CREAM

250 ml milk
 ½ cup caster sugar
 4 teaspoons instant coffee
 1 teaspoon cocoa
 2 egg yolks
 ½ teaspoon vanilla essence
 200 ml cream

Heat milk and sugar, stirring constantly. Remove from heat before boiling. Add coffee and cocoa, stir thoroughly. Allow to cool to room temperature. Beat egg yolks with

vanilla essence until frothy. Pour coffee mixture and cream into the egg yolks and mix well. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 35-40 minutes.

CHOCOLATE CHIP ICE-CREAM

4 egg yolks
 ½ cup caster sugar
 200 ml cream
 350 ml milk
 100g chocolate, finely chopped

Beat the egg yolks and sugar together until light and fluffy. Stir in the cream and milk and add the chocolate. Switch on the ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30-35 minutes

*Variation: Use specialty chocolate such as peppermint crisp honeycomb or fruit and nut.

MANGO AND COCONUT ICE-CREAM

1 fresh mango, peeled and stoned
 2 egg yolks
 250 ml cream
 250 ml coconut milk
 ¼ cup caster sugar

Puree mango in blender or food processor. Add remaining ingredients and mix thoroughly. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30 minutes.

HONEY ICE-CREAM

300 ml milk
 150g honey
 3 egg yolks
 200 ml cream

Place milk and honey in a saucepan and heat gently, stirring occasionally until boiling.

Whisk egg yolks and cream. Add milk and honey mixture and continue to whisk. Allow to cool. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30 minutes.

ICE-CREAM PLUM PUDDING

1 tablespoon sherry or brandy
 1 cup mixed dried fruits
 ½ cup caster sugar
 2 egg yolks
 150 ml milk
 250 ml cream
 1 teaspoon mixed spice
 ½ teaspoon cinnamon
 ¼ teaspoon nutmeg

Pour sherry or brandy over fruit and allow to stand for an hour. Beat egg yolks and sugar together until light and fluffy. Stir in the milk, cream, spices and dried fruit. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30-35 minutes. Remove the ice-cream from the unit and spoon into a foil lined bowl. Place in freezer for 1-2 hours. To serve, turn the ice-cream out onto a platter and peel off foil. Decorate with fresh berries and sprigs of holly.

LEMON SORBET

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

Using vegetable peeler, remove rind from lemon and add to the boiling water. Allow to infuse for 30 minutes then strain. Add the sugar and egg white and stir through gently. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes.

CITRUS SORBET

1 orange
 1 lemon
 1 lime
 400 ml boiling water
 1 ½ cups sugar
 2 egg whites, lightly whisked

Using vegetable peeler, remove rind from orange, lemon and lime and add to boiling water. Allow to infuse for 30 minutes then strain. Add the sugar and egg whites and stir through. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30-35 minutes.

FRUIT SORBET

2 cups fresh fruit, chopped (eg. mango, pineapple, berries)
 100 ml water
 ½ cup sugar

Puree fruit in blender or food processor. Add water and sugar. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes.

*Variation: Use canned fruits and reduce the sugar to ¼ cup.

COFFEE WATER ICE

250ml strong brewed coffee
 or
 250ml hot water mixed with
 3 teaspoons instant coffee
 250ml water
 ¾ cup sugar

Add water and sugar to coffee and allow to cool. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes

FROZEN YOGHURT

200ml cream
2 egg yolks
1/4 cup caster sugar
1 x 200g tub yoghurt, plain or flavoured

Whip the cream, egg yolks and sugar until just thickened. Add the yoghurt and mix thoroughly. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 40 minutes.

*Variation: An additional 1/2 cup finely chopped fruit can be added to mixture.

LOW FAT FROZEN YOGHURT

2 x 200g tubs low fat yoghurt, plain or flavoured
200ml skim milk
1/4 cup caster sugar

Thoroughly combine yoghurt, milk and sugar. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes.

*Variation: Add 1/2 cup fruit puree, if using canned fruit delete the 1/4 cup sugar from the recipe.

LOW FAT & LOW SUGAR ICE-CREAM

1 teaspoon gelatin
2 cups skim milk
3 sachets 'Equal' or
20 drops 'Sugarless' artificial sweeteners
1/2 cup dry skim milk powder
1 teaspoon vanilla essence

Sprinkle gelatin over skim milk in a small saucepan. Stir mixture over a low heat until gelatin dissolves. Remove from heat and allow to cool. Combine remaining ingredients in a blender or food processor and process until well combined.

Add milk and gelatin mixture and continue to process. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 15-20 minutes.

*Variation: Add 1/2 cup fruit puree - this will increase the sugar content of the ice-cream.

LOW FAT & LOW SUGAR ICE-CREAM

250g ricotta cheese
250 ml skim milk
1 x 200g tub low fat yoghurt
2 sachets 'Equal' or
16 drops 'Sugarless' artificial sweeteners

Thoroughly combine all ingredients in a blender or food processor. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 20 minutes.

SUGAR FREE BERRY FROZEN YOGHURT

1/4 cup water
1 teaspoon gelatin
1 cup fresh or frozen berries (strawberries, raspberries, blackberries)
5 sachets 'Equal' or
30 drops 'Sugarless' artificial sweetener
1 x 200g tub low fat yoghurt
1 egg white
1/3 cup cold water
1/3 cup dry skim milk powder

Combine water and gelatin in a small saucepan. Stir mixture over low heat until gelatin dissolves. Remove from heat and allow to cool. Using a blender or food processor, puree berries and add artificial sweetener and gelatin mix. Stir in yoghurt. Combine egg whites, water and skim milk powder in a small bowl and beat until stiff but not dry. Fold into berry mixture. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes.

LOW FAT FRUIT ICE-CREAM

1 teaspoon gelatin
2 cups skim milk
1/2 cup caster sugar
1/2 cup fruit puree (berries, apricot, peach, pear, mango)

Thoroughly combine all ingredients in a blender or food processor. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 25 minutes.

SOYA MILK ICE-CREAM - BASIC

3 egg yolks
1/2 cup caster sugar
550ml soya milk

Beat the egg yolks and sugar together until light and fluffy. Stir in the soya milk until thoroughly combined. Switch on ice-cream maker, pour mixture through the hole in the cover. Allow to churn for 30 minutes.

*Variation: Add 1/2 cup fruit puree or up to 1/2 cup other flavouring such as soya chocolate, chopped.