

COME DINE
WITH ME

BY



Ice Cream Maker

V1.0

For model: SF22010CDWMN

Swan Products Limited, PO Box 3117, Stoke on Trent, Staffordshire, ST4 9GD

2 Year Guarantee

This product is guaranteed for two years from the date of original purchase. If any defect arises due to faulty materials or workmanship faulty products must be returned to place of purchase. Refunds or replacement is at the discretion of the store.

The following conditions apply:

- The product must be returned to the retailer with original proof of purchases.
- The product must be installed and used in accordance with the instruction contained in this instruction guide.
- It must be used only for domestic purpose.
- It does not cover wear and tear, damage, misuse or consumable parts.
- Swan has no responsibility for incidental or consequential loss or damage.
- Valid in the UK and Eire Only

Important Safeguards

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Read all instructions carefully before using any appliance.
2. Always ensure that the voltage on the rating label corresponds to the mains voltage in your home.
3. Incorrect operation and improper use can damage the appliance and cause injury to the user.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning

use of the appliances by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

5. Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by the manufacturer or qualified person in order to avoid an electrical hazard.
6. Do not use the appliance if it has been dropped or damaged in any way. In case of damage, take the unit in for examination and/or repair by an authorised service agent.
7. Never immerse the unit in water or any other liquid for cleaning purposes.
8. Remove the plug from the socket by gripping the plug. Do not pull on the cord to disconnect the appliance from the mains. Always unplug the unit when not in use, before cleaning or when adding or removing parts.
9. The use of accessory attachments that are not recommended or supplied by the manufacturer may result in injuries, fire or electric shock.
10. A short cord is provided to reduce the hazards resulting from becoming entangled in or tripping over a longer cord.
11. Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled on inadvertently.
12. Do not allow the cord to touch hot surfaces and do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use the appliance on a gas or electric cooking top or over or near an open flame.
14. Use of an extension cord with this appliance is not recommended. However, if it is necessary to use an extension lead, ensure that the lead is suited to the power consumption of the appliance to avoid overheating of extension cord, appliance or plug point. Do not place the extension cord in a position where it can be pulled on by children or animals or tripped over.
15. This appliance is not suitable for outdoor use. Do not use the appliance for anything other than its intended use.
16. Do not carry the appliance by the power cord.
17. Do not leave the appliance unattended during use. Always unplug the unit when not in use or before cleaning.
18. Always operate the appliance on a smooth, even, stable surface. Do not place the

unit on a hot surface.

19. Ensure that the unit is switched off after use.
20. The manufacture does not accept responsibility for any damage or injury caused by improper or incorrect use, or for repairs carried out by unauthorised personnel.
21. In case of technical problems, switch off the appliance and do not attempt to repair it yourself. Return the appliance to an authorised service facility for examination, adjustment or repair. Always insist on the use of original spare parts. Failure to comply with the above mentions precautions and instructions, could affect the safe operation of this product.
22. **DO NOT USE AUTOMATIC TIMERS IN CONJUNCTION WITH THIS PRODUCT**

U.K. Plug Wiring Instructions

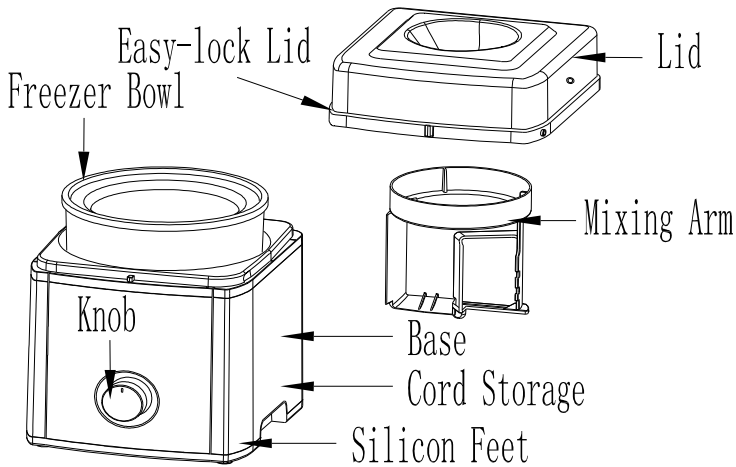
The wires in the mains lead are coloured in accordance with the following code:

BLUE	NEUTRAL
BROWN	LIVE

As the colours of the wire in the mains lead of this appliance may not correspond with the colour markings identifying the terminals on your plug, proceed as follows: The wire which is coloured BLUE must be connected to the terminal which is marked with the letter N or coloured black. The wire which is coloured BROWN must be connected to the terminal which is marked with the letter L or coloured red.

WARNING: DO NOT CONNECT EITHER THE LIVE (BROWN) OR NEUTRAL (BLUE) WIRE TO THE EARTH TERMINAL

PARTS:



OPERATION GUIDELINES

INTRODUCTION

The Ice Cream Maker uses a special freezer bowl that is frozen over night (8 hours) preferably in a 4 star freezer. Your freezer's star rating is usually printed on the front. The vast majority of freezers these days are 4 star (minus 18 degrees C).

HOW IT WORKS

Making ice cream in this machine is incredibly easy. The trick is to keep all the ingredients chilled right until the last minute before adding to the bowl. When the cream etc comes into contact with the metal walls of the bowl, ice crystals are formed. The mixing arm gently scrapes these crystals from the wall of the bowl. As the mixing process continues the ice crystals build up in the mixture, causing it to thicken into the familiar ice cream consistency.

BEFORE FIRST USE

Unpack the product and remove all packaging materials. Wash the freezer bowl, lid and mixing arm in warm, soapy water. Rinse and dry thoroughly.

At this stage it is a good idea to familiarise yourself with the assembly of the product. The freezer bowl goes in the base, the mixing arm goes in the freezer bowl and the lid goes on the top (as lids tend to do).

You can turn the machine on while it's empty to see how it's going to work. The bowl rotates while the mixing arm stays still. The lid has a hole in it where the ingredients are added.

Note: The bowl is 2 litres in volume but you should only ever put 1 litre of mixture in it. This is because the mixture will expand as the ice crystals build up.

LET'S MAKE ICE CREAM!

First thing to do is put the freezer bowl in the freezer. It will need a good 8 hours in there for best results – preferably over night. Do not take the freezer bowl from the freezer until the last minute – just before you're ready to add your ingredients.

The ingredients should also be chilled (preferably overnight) in the refrigerator. Let's start with the simplest recipe for vanilla ice cream:

500ml Single cream (chilled)

500ml Double cream (chilled)

50g Caster sugar

1 tsp Vanilla essence

The cream can be substituted for the low fat equivalent if you wish.

- Put the ingredients in a good sized jug and whisk thoroughly.
- Take the bowl from the freezer and put it in the base of the machine.
Note: wear oven gloves to do this as the bowl will be extremely cold. Skin can stick to very cold metal!
- Put the mixing arm into the bowl and put the lid on.
- Switch on the machine
- As the bowl rotates pour in the ice cream mixture

Depending on ingredients and conditions, the process should take 20-30 minutes. During the process you will notice the mixture thicken and expand. Once you are happy with the consistency, stop the machine.

Serve immediately

Notes:

- Resist the temptation to put your fingers in the bowl during the mixing process. Nursing trapped fingers diminishes the ice cream enjoyment experience.
- The consistency of the ice cream will never be harder than soft scoop ice cream. Putting the finished ice cream in the freezer will yield a fairly solid lump because the ice crystals stick together. We don't recommend it but some people like their ice cream like that.
- Try to serve straight from the freezer bowl if you can. In most cases the ice cream will maintain its soft scoop consistency for over an hour if it's kept in the freezer bowl

RECIPES TO TRY

Ice Cream Recipes by Shelagh Caudle

<http://www.ice-cream-recipes.com/>

Vanilla Ice Cream

A rich, custard base ice cream using vanilla extract

Ingredients:

5 egg yolks (beaten)

1 level teaspoon cornflour

4oz (100g) caster sugar

$\frac{3}{4}$ pint (375ml) full cream milk

$\frac{3}{4}$ pint (375ml) double cream

3 teaspoons vanilla extract

Method:

Mix together the egg yolks, sugar and cornflour in a bowl, stirring well and beat until smooth.

Pour the milk into a saucepan and heat gently on a medium heat until hot.

Do NOT boil. Then stir the hot milk into the egg, sugar and cornflour mix.

Mix well. Pour the mixture back into the saucepan and heat gently, stirring frequently. Do NOT bring to the boil. After several minutes it will start to thicken into a custard. At this point remove the pan from the heat and leave to cool.

When the custard has cooled, transfer into a chilled bowl and refrigerate to chill further (overnight or for 3 hours minimum).

When the custard is thoroughly chilled, pour the double cream into a separate mixing bowl and whip until slightly fluffy. Stir the whipped cream into the chilled custard mixture. Stir into this the vanilla extract.

The mixture is now ready to transfer to the ice cream maker and freeze according to the manufacturer's instructions.

Serves 8-10

Mixing time in the ice cream maker 25-30 minutes

Chocolate Ice Cream

A delicious, custard base ice cream using cocoa powder.

Ingredients:

5 egg yolks (beaten)

1 level teaspoon cornflour

2oz (50g) sugar

1 pint (500ml) full cream milk

3 tablespoons cocoa powder

½ pint (250ml) double cream

Method:

Mix together the egg yolks, sugar and cornflour in a bowl, stirring well and beat until smooth.

Pour the milk into a saucepan and heat gently on a medium heat until hot.

Do NOT boil. Then stir the hot milk into the egg, sugar and cornflour mix.

Mix well. Pour the mixture back into the saucepan and heat gently, stirring frequently. Do NOT bring to the boil. After several minutes it will start to thicken into a custard. At this point remove the pan from the heat, add the cocoa powder using a sift and mix well ensuring any lumps of cocoa powder have dissolved. Leave the mixture to cool.

When the custard has cooled, transfer into a chilled bowl and refrigerate to chill further (overnight or for 3 hours minimum).

When the custard is thoroughly chilled, pour the double cream into a separate mixing bowl and whip until slightly fluffy. Stir the whipped cream into the

chilled custard mixture.

The mixture is now ready to transfer to the ice cream maker and freeze according to the manufacturer's instructions.

NOTE: To add a little extra chocolate to your ice cream, grate some of your favourite chocolate and drop into the ice cream mixture through the ice cream maker opening in the top about 5 minutes from the end of the freezing cycle.

Serves 8-10

Mixing time in the ice cream maker 25-30 minutes

Strawberry Ice Cream

A sumptuous and creamy custard base ice cream using fresh strawberries

Ingredients:

2 cups fresh strawberries

4oz (100g) sugar split into 2 equal halves

3 egg yolks (beaten)

1 teaspoon cornflour

½ pint (250ml) full cream milk

1 pint (500ml) double cream

1 teaspoon vanilla extract

Method:

De-stalk, wash and chop the strawberries into small pieces. Place in a mixing bowl and add 2oz (100g) sugar. Mash well until you have a smooth mixture. Chill the mixture in the refrigerator.

Mix together the egg yolks, the remaining 2oz (100g) of sugar and cornflour. Beat until smooth.

Pour the milk into a saucepan and heat gently on a medium heat until hot. Do NOT boil. Then stir the hot milk into the egg, sugar and cornflour mix.

Mix well. Pour the mixture back into the saucepan and heat gently, stirring frequently. Do NOT bring to the boil. After several minutes it will start to thicken into a custard. At this point remove the pan from the heat and leave the mixture to cool.

When the custard has cooled, transfer into a chilled bowl and refrigerate to chill further (overnight or for 3 hours minimum).

When the custard is thoroughly chilled, pour the double cream into a separate mixing bowl and whip until slightly fluffy. Stir the whipped cream into the chilled custard mixture. Stir into this the vanilla extract.

The mixture is now ready to transfer to the ice cream maker and freeze according to the manufacturer's instructions.

Serves 8-10

Mixing time in the ice cream maker 25-30 minutes

Banana Ice Cream

A creamy, easy ice cream recipe using fresh bananas. Ideal for when you don't have time to make a custard base.

Ingredients:

3 ripe bananas

$\frac{3}{4}$ pint (375ml) double cream

3oz (75g) sugar

Method:

Peel and chop the bananas into chunks. Place in a mixing bowl and mash well. Stir in the cream and then the sugar. Mix well. Chill in the refrigerator for 2-3 hours.

Transfer the mixture to the ice cream maker and freeze according to the manufacturer's instructions.

Serves 6-8

Mixing time in the ice cream maker approx 25-30 minutes

* * * * *

Orange Sorbet

A refreshing, citrus sorbet using fresh fruit

Ingredients:

10oz (250g)caster sugar

$\frac{3}{4}$ pint (375ml) water

zest of 3 fresh oranges

$\frac{3}{4}$ pint (375ml) orange juice (from freshly squeezed oranges)

juice of 1 lemon

Method:

In a saucepan mix together the sugar, water and orange zest. Place on a medium heat, stirring all the time until all the sugar has dissolved. Bring the mixture to the boil and simmer for 5-10 minutes until it is like a syrup.

At this point remove the pan from the heat and leave the mixture to cool. When the syrup has cooled, transfer into a chilled bowl and refrigerate to chill further (overnight or for 3 hours minimum).

When the syrup is thoroughly chilled, stir in the orange and lemon juices. The mixture is now ready to transfer to the ice cream maker and freeze according to the manufacturer's instructions.

Serves 8-10

Mixing time in the ice cream maker 25-30 minutes

Sweet White Wine Sorbet

An alcoholic sorbet made with sweet white wine

Ingredients:

10oz (250g)caster sugar

$\frac{3}{4}$ pint (375ml) water

$\frac{1}{2}$ pint (250ml) sweet white wine

juice of 1 orange

juice of 2 lemons

Method:

In a saucepan mix together the sugar, water and wine. Place on a medium heat, stirring all the time until all the sugar has dissolved. Bring the mixture to the boil and simmer for 5-10 minutes until it is like a syrup.

At this point remove the pan from the heat and leave the mixture to cool.

When the syrup has cooled, transfer into a chilled bowl and refrigerate to chill further (overnight or for 3 hours minimum).

When the syrup is thoroughly chilled, stir in the orange and lemon juices.

The mixture is now ready to transfer to the ice cream maker and freeze according to the manufacturer's instructions.

Serves 8-10

Mixing time in the ice cream maker 25-30 minutes

Tips For Better Ice Cream Making

- The colder your ingredients before use, the better the ice cream. So milk, cream, eggs and fresh fruit should all be well chilled in advance.

- Once your ice cream mixture is prepared, make sure it is well chilled before transferring to the ice cream maker.
- If you prefer a firmer texture of ice cream, then at the end of the freezing cycle in the machine, transfer the mixture to a clean, plastic, container, seal it and place in the freezer for 2-3 hours.
- Homemade ice cream is always best eaten fresh, served straight from the ice cream maker. If you want to store any surplus ice cream, transfer it to a clean, sealed, plastic container and place in the freezer. However, it should be eaten within a week.
- To serve any homemade ice cream that has been stored in the freezer, first let it stand at room temperature for about 10 minutes before serving. The texture should then be more easily 'scoopable'.

For more ideas on homemade ice cream visit

<http://www.ice-cream-recipes.com>

Follow Ice Cream Recipes on Facebook

<http://www.facebook.com/IceCreamRecipes>

Disposal of Unit



Disposal instructions for Swan items in accordance with the WEEE directive. Appliances bearing the symbol shown here may not be disposed of in domestic rubbish. You are required to dispose of old electrical and electronic appliances like this separately. Please visit www.recyclenow.co.uk, or www.recyclenow.co.uk for access to information about the recycling of electrical items. The WEEE directive, introduced in August 2006, states that all electrical items must be recycled, rather than taken to landfill. Please arrange to take this appliance to your local Civic Amenity site for recycling, once it has reached the end of its life.

Helpline

01733 404703

Spares reference: SF22010CDWMN-001: Freezer bowl

Visit www.swan-brand.co.uk for more great Swan products and history of the Swan Brand

'COME DINE WITH ME' © Channel 4 2011. Marks used under licence by ITV Studios Global Entertainment. All rights reserved.