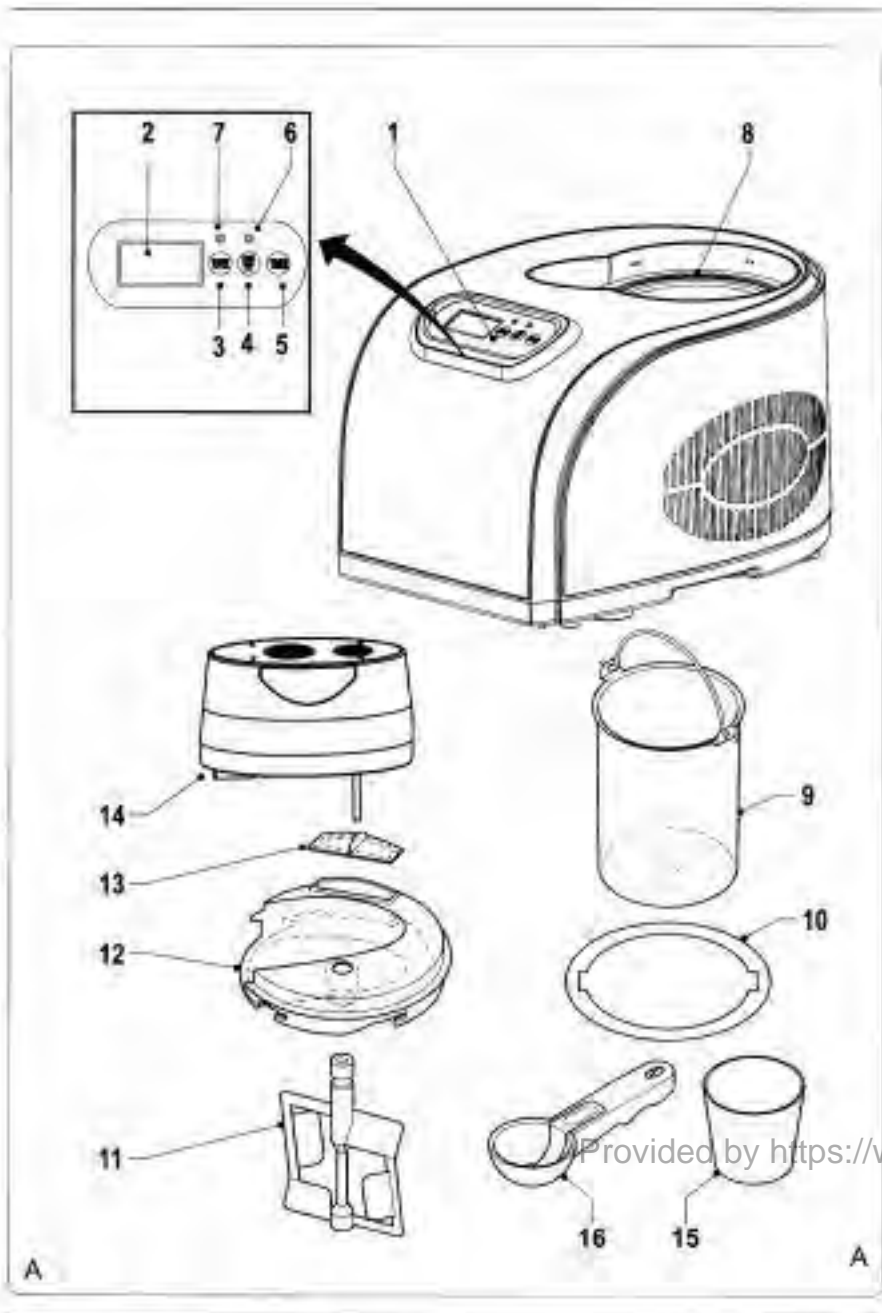

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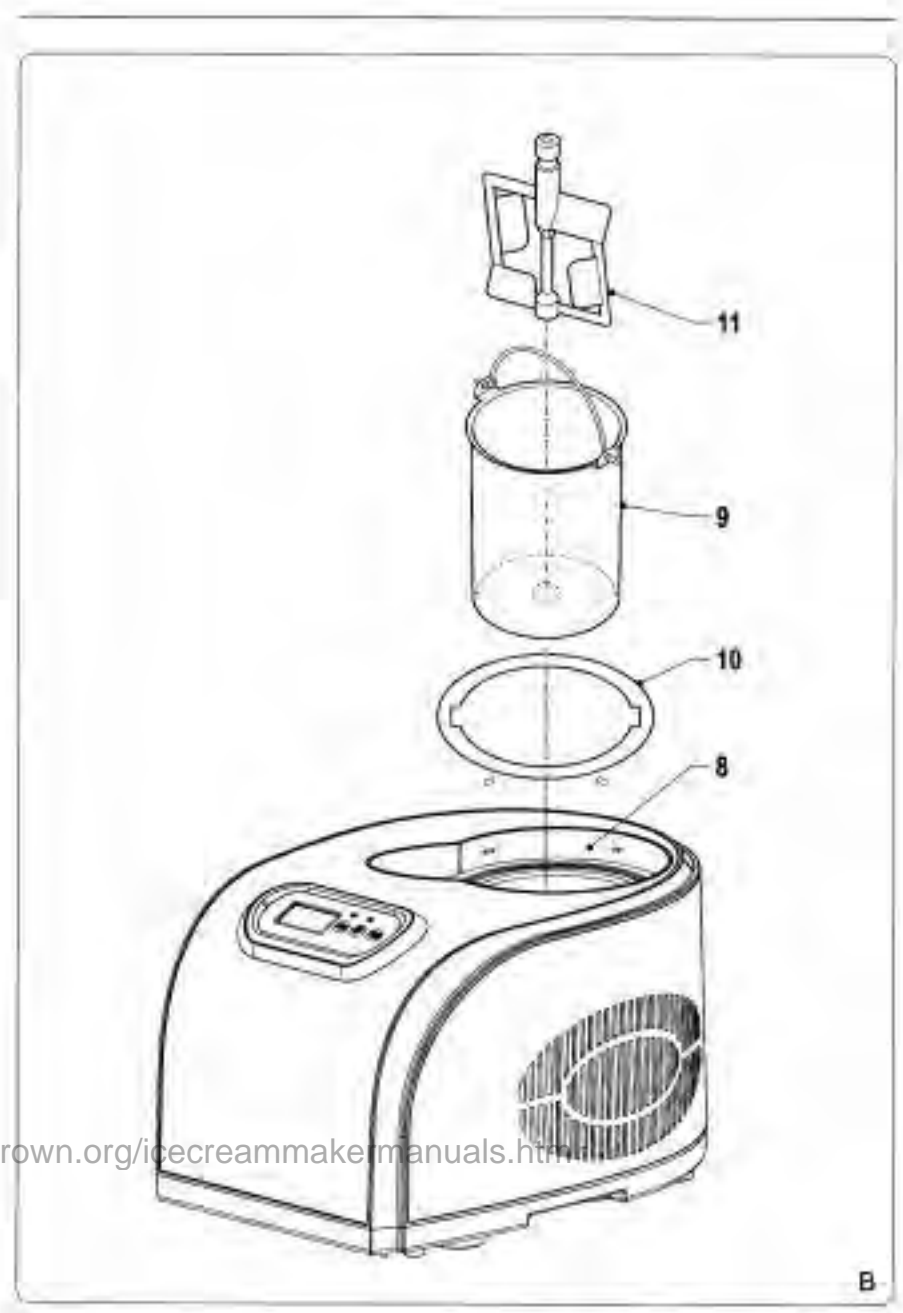


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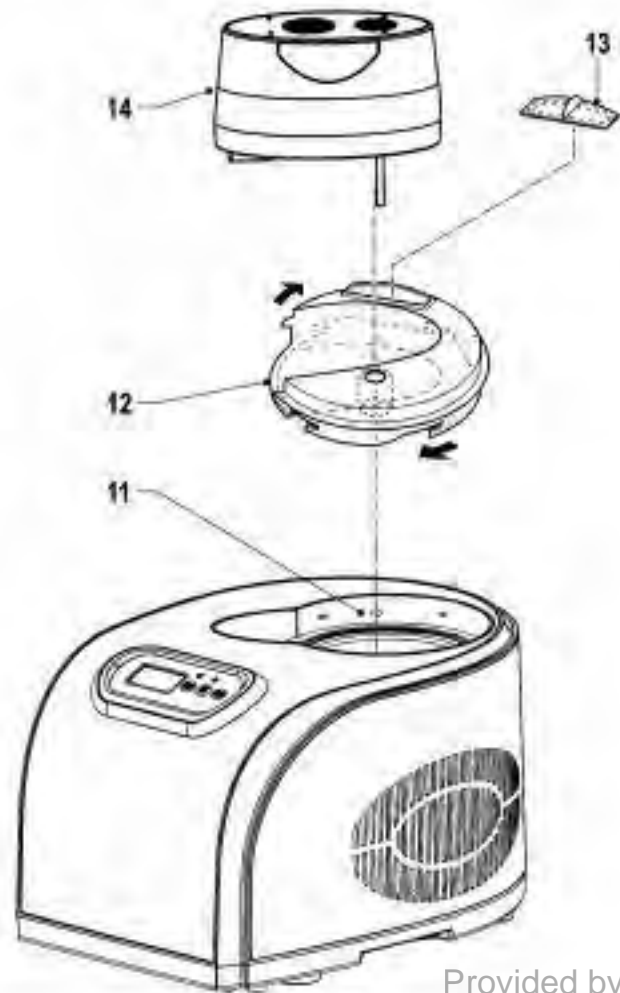
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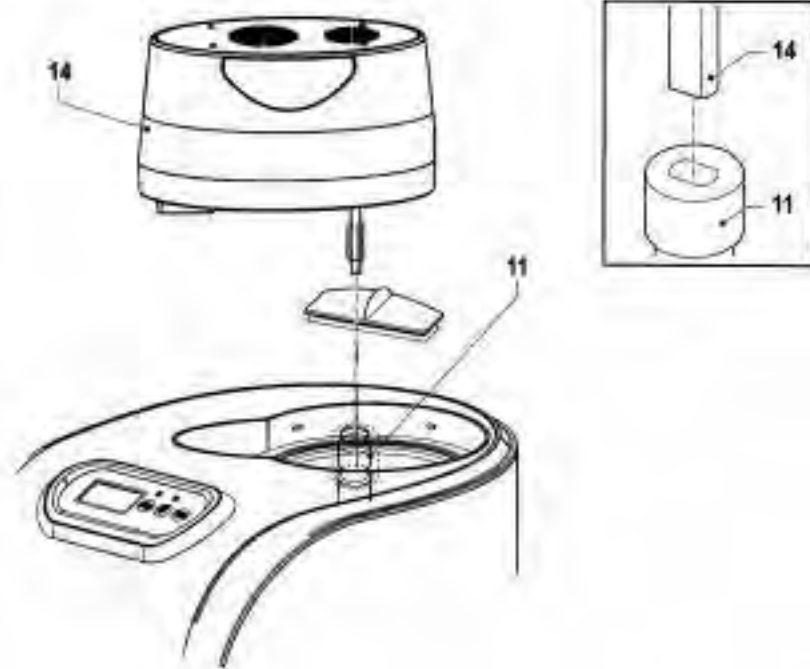


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D

ELEGANCE

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Congratulations!

You have purchased an Elegance household appliance. Our aim is to provide quality products with a tasteful design and at an affordable price. We hope that you will enjoy this appliance for many years.

Instructions for use

The instructions for use have been collected in the corresponding section. Be familiar with the safety instructions when you consult the instructions for use.

Safety instructions

Warning!

- When using mains-powered appliances, basic safety instructions must always be followed to reduce the risk of fire, electric shock and personal injury.
- Do not use the appliance near bathtubs, showers, basins or other vessels containing water.
- Read the entire manual carefully before use.
- The intended use is described in this manual. The use of any accessory or the performance of any operation with this appliance other than recommended can cause a risk of personal injury.
- Keep this manual for future reference.
- Children should be supervised to ensure that they do not play with the appliance.
- The use of this appliance by children or persons with a physical, sensory, mental or motorial disability, or lack of experience and knowledge can give cause to hazards. Persons responsible for their safety should give explicit instructions or supervise the use of the appliance.

Use

- Always be careful when using the appliance.
- Beware of hot parts. The surface can become hot when the appliance is operating.
- Always protect the appliance from water or excessive humidity.

- Do not operate the appliance if your hands are wet. Do not operate the appliance if you are barefoot.
- Carefully guide the mains cable to make sure that it does not hang over the edge of a worktop and cannot be caught accidentally or tripped over.
- Never pull the mains cable to disconnect the mains plug from the mains. Keep the mains cable away from heat, oil and sharp edges.
- Do not remove any part or accessory when the mains plug is connected to the mains. Always first disconnect the mains plug from the mains.
- If the mains cable becomes damaged during use, immediately disconnect the mains plug from the mains. Do not touch the mains cable before disconnecting the mains plug from the mains.
- Disconnect the mains plug from the mains when the appliance is not in use, before assembly or disassembly and before cleaning and maintenance.

Safety of others

- Do not allow children or any person unfamiliar with these instructions to use the appliance.
- Do not allow children or animals to come near the work area. Do not allow children or animals to touch the appliance or mains cable. Close supervision is necessary when the appliance is used near children.

After use

- Disconnect the mains plug from the mains and let the appliance cool down before leaving it unattended and before replacing, cleaning or inspecting any parts of the appliance.
- Store the appliance in a dry place when not in use. Make sure that children do not have access to stored appliances.

Inspection and repairs

- Before use, check the appliance for damaged or defective parts. Inspect the appliance for breakage of parts, damage to switches and other conditions that can affect the operation.

- Do not use the appliance if any part is damaged or defective.
- Have any damaged or defective part repaired or replaced by an authorised repair agent. Never attempt to remove or replace any part yourself.
- Before use, check the mains cable for wear or damage.
- Do not use the appliance if the mains cable or mains plug is damaged or defective. If the mains cable or mains plug is damaged or defective, it must be replaced by the manufacturer or an authorised repair agent.

Safety instructions for ice-cream makers

- Before use, always check that the mains voltage is the same as the voltage on the rating plate of the appliance.
- Connect the appliance to an earthed wall socket. If necessary, use an earthed extension cable of a suitable diameter.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system.
- Make sure that water cannot enter the contact plugs of the mains cable and the extension cable.
- Always fully unwind the mains cable and the extension cable.
- Do not use the appliance outdoors.
- Do not operate the appliance without the bowl lid.
- Place the appliance on a stable and flat surface.
- Keep your hands away from the moving parts.
- Keep long hair and loose clothing away from the moving parts.
- Keep spatulae and other kitchen utensils away from the moving parts.
- Do not use sharp objects or kitchen utensils in the removable bowl.
- Only use a rubber spatula, a plastic scoop or a wooden spoon in the removable bowl.
- Do not place the removable bowl on flames, hot plates or stoves.
- Keep the appliance away from heat sources.

- Make sure that the appliance does not come into contact with flammable materials.
- Do not disassemble the base to reduce the risk of fire, electric shock and personal injury.
- Do not move the appliance while it is switched on.
- Do not leave the appliance unattended during use.

S.A. Wiring instructions Class 1

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

BLUE	NEUTRAL
BROWN	LIVE
GREEN/YELLOW	EARTH

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.
The wire which is coloured GREEN/YELLOW must be connected to the terminal which is marked with the letter E or (earth symbol) and is coloured GREEN or GREEN/YELLOW.

Warning! This appliance must be earthed.

Description (fig. A)

Your Elegance ice-cream maker has been designed for making ice cream and other frozen desserts. The appliance is suitable for domestic use only.

1. Operation panel
2. Digital display
3. POWER button
4. START/STOP button
5. TIMER button
6. Mixing indicator (green)
7. Cooling indicator (red)
8. Fixed bowl
9. Removable bowl
10. Seal ring
11. Mixing arm
12. Bowl lid
13. Bowl lid cover
14. Motor unit
15. Measuring cup
16. Measuring spoon

Package contents

- Ice-cream maker
- Removable bowl
- Mixing arm
- Bowl lid
- Bowl lid cover
- Motor unit
- Seal ring
- Measuring cup
- Measuring spoon

Initial use

Preparation

- Clean the appliance.
Refer to "Cleaning and maintenance".
- Clean the accessories.
Refer to "Cleaning and maintenance".

Assembly

Warning!

- Before assembly, always switch off the appliance and remove the mains plug from the wall socket.

- Before mounting the removable bowl into the fixed bowl, make sure that the outside of the removable bowl and the inside of the fixed bowl are dry. The removable bowl and the fixed bowl can freeze together.

Assembling the appliance (fig. B - D)

- Place the seal ring (10) on top of the fixed bowl (8).
- Mount the removable bowl (9) into the fixed bowl (8).
- Mount the mixing arm (11) into the removable bowl (9). The bottom of the mixing arm (11) rests in the centre of the removable bowl (9).

Caution! The mixing arm (11) does not fit firmly into the removable bowl (9) automatically. The bowl lid (12) must first be mounted onto the removable bowl (9) with the mixing arm (11) fitted in the centre of the bowl lid (12).

- Mount the bowl lid (12) onto the removable bowl (9). Make sure that the top of the mixing arm (11) is fitted in the centre of the bowl lid (12). Tighten the bowl lid (12) by turning it clockwise.
- Mount the bowl lid cover (13) onto the bowl lid (12).
- Mount the motor unit (14) onto the bowl lid (12).

Caution! Make sure that the hole in the top of the mixing arm (11) aligns with the shape of the shaft of the motor unit (14) (fig. D).

Use

Switching on and off (fig. A)

- Press the POWER button (3) to switch on the appliance. The digital display (2) shows "60:00".
- Press the POWER button (3) again to switch off the appliance.

Setting the time (fig. A)

The required time can be set using the TIMER button (5). The default time is 60 minutes.

- Press the TIMER button (5) 1x to set the time to 50 minutes. The digital display (2) shows "50:00".
- Press the TIMER button (5) 2x to set the time to 30 minutes. The digital display (2) shows "30:00".
- Press the TIMER button (5) 3x to set the time to 30 minutes. The digital display (2) shows "30:00".
- Press the TIMER button (5) 4x to set the time to 60 minutes. The digital display (2) shows "60:00".

Starting and stopping the appliance (fig. A)

- After the time is set, press the START/STOP button (4) to start. It begins mixing and cooling immediately and both indicators (6 and 7) light up.
- To interrupt the process, take one of the following actions:
 - Press the START/STOP button (4) for 2 seconds.
 - Press the POWER button (3).
- If the process is completed, a buzzer will sound 10 times to indicate the end of the process. The digital display (2) shows "00:00".

Adjusting the time (fig. A)

During use

If the appliance is operating, the time can be adjusted using the TIMER button (5). The default time is 60 minutes.

- Press the TIMER button (5) 1x to increase the time by 5 minutes.
- Each time the TIMER button (5) is pressed, the time will be increased by 5 minutes.

After use

If the dessert is of insufficient quality after the process is completed, the appliance can be restarted using the START/STOP button (4).

- If necessary, press the TIMER button (5) to set the time.
- Press the START/STOP button (4) to start the appliance.

Extended cooling function

The appliance is equipped with an extended cooling function. If the appliance is not switched off within 10 minutes after the process is completed, the extended cooling function will be activated automatically. The cooling function (without the mixing function) will first be activated for 10 minutes and subsequently deactivated for 10 minutes. After 60 minutes, the extended cooling function will be deactivated automatically.

Hints for use (fig. B & C)

Caution! Keep the bowl lid (12) and the bowl lid cover (13) closed during use.

- Prepare the ingredients.
- Place the appliance on a stable and flat surface.
- Put the ingredients into the removable bowl (9).

Notal Make sure that the removable bowl (9) is not filled with ingredients for more than 80% of the capacity. The dessert expands during the process.

- Place the seal ring (8).
- Mount the removable bowl (9).
- Mount the mixing arm (11).
- Mount the bowl lid (12).
- Mount the bowl lid cover (13).
- Mount the motor unit (14).
- Switch on the appliance.
- If necessary, set the time for the process for making desserts.
- Start the process for making desserts.
- Keep the bowl lid (12) and the bowl lid cover (13) closed during the process as much as possible. Only open the bowl lid (12) and the bowl lid cover (13) to check whether the process is finished.
- After use, switch off the appliance and remove the mains plug from the wall socket.

Recipes

Vanilla ice cream

Ingredients	Quantity
Fat milk (chilled)	1 cup
Sugar	3/4 cup
Whipped cream (chilled)	2 cups
Vanilla extract (pure)	1 - 2 tsp.

- Use a stick blender (low speed) or a whisk to mix the milk and the sugar until the sugar is dissolved.
- Stir the whipped cream and the vanilla through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 10.

Chocolate ice cream

Ingredients	Quantity
Fat milk (chilled)	1 cup
Sugar	1/2 cup
Bittersweet / semi-sweet chocolate (pieces)	225 g
Whipped cream (chilled)	2 cups
Vanilla extract (pure)	1 tsp.

- Heat the milk until it just begins to boil.
- Use a blender or a food processor (pulse mode) to mix the chocolate and the sugar until the chocolate is finely chopped.
- Stir the hot milk through the mixture until the mixture forms a smooth substance.
- Allow the mixture to cool down completely.
- Stir the whipped cream and the vanilla through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 10.

Strawberry ice cream

Ingredients	Quantity
Fat milk (chilled)	1 cup
Sugar	1 cup
Strawberry (sliced)	400 g
Lemon juice (fresh)	3 tbsp.
Whipped cream (chilled)	2 cups
Vanilla extract (pure)	1 tsp.

- Use a whisk to mix the strawberries, the lemon juice, and 1/3 of the sugar.
- Allow the strawberries to macerate for 2 hours.
- Use a stick blender (low speed) or a whisk to mix the milk and the sugar until the sugar is dissolved.
- Stir the whipped cream, the vanilla, and the juice from the macerated strawberries through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Add the strawberries 5 minutes before the end of the process.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 12.

Coffee ice cream

Ingredients	Quantity
Fat milk (chilled)	1 cup
Sugar	3/4 cup
Instant coffee/espresso	2 tbsp.
Whipped cream (chilled)	2 cups
Vanilla extract (pure)	1 tsp.

- Use a stick blender (low speed) or a whisk to mix the milk, the sugar, and the instant coffee/espresso until the sugar and the instant coffee/espresso are dissolved.
- Stir the whipped cream and the vanilla through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.

- Amount of servings (1/2 cup): 10.

Lemon sorbet

Ingredients	Quantity
Sugar	2 cups
Water	2 cups
Lemon juice (fresh)	1.5 cup
Lemon zest	1 tbsp.

- Put the water and the sugar in a saucepan.
- Heat the mixture (medium heat) until it just begins to boil.
- Allow the mixture to simmer (low heat) until the sugar is dissolved. (Do not stir the mixture.)
- Allow the mixture to cool down completely.
- Stir the lemon juice and the lemon zest through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 8.

Strawberry sorbet

Ingredients	Quantity
Sugar	1 cup
Water	1 cup
Com syrup	1/4 cup
Strawberry (quartered)	200 g
Lemonlime juice (fresh)	6 tbsp.

- Put the water and the sugar in a saucepan.
- Heat the mixture (medium heat) until it just begins to boil.
- Allow the mixture to simmer (low heat) until the sugar is dissolved. (Do not stir the mixture.)
- Allow the mixture to cool down completely.
- Use a blender or a food processor (pulse mode) to mix the strawberries and the lemonlime juice until the mixture forms a smooth substance.
- Press the mixture through a fine sieve to remove the seeds.
- Stir the cooled sugar syrup and the com syrup through the mixture.

- Allow the mixture to cool down completely.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 10.

Mango sorbet

Ingredients	Quantity
Sugar	2/3 cup
Com syrup	1/2 cup
Mango (cubed)	4
Lemonlime juice (fresh)	6 tbsp.

- Use a blender or a food processor (pulse mode) to mix the mango and the lemonlime juice until the mixture forms a smooth substance.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 10.

Frozen chocolate yoghurt

Ingredients	Quantity
Fat milk (chilled)	1 cup
Low-fat vanilla yoghurt	2 cups
Sugar	1/4 cup
Bittersweet / semi-sweet chocolate (pieces)	170 g

- Use a blender or a food processor (pulse mode) to mix the milk and the chocolate until the mixture forms a smooth substance.
- Stir the vanilla yoghurt and the sugar through the mixture until the sugar is dissolved.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 8.

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Frozen berry yoghurt

Ingredients	Quantity
Fat milk (chilled)	1/2 cup
Low-fat vanilla yoghurt	2 cups
Sugar	1/4 cup
Frozen mixed berries (pureed)	340 g

- Use a stick blender (low speed) or a whisk to mix the vanilla yoghurt, the milk, and the sugar until the sugar is dissolved.
- Stir the berry puree through the mixture.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 8.

Frozen peach yoghurt

Ingredients	Quantity
Low-fat vanilla yoghurt	2 cups
Sugar	1/3 cup
Peach (in juice)	400 g

- Drain the peaches. Keep a half cup of the peach juice.
- Use a blender or a food processor (pulse mode) to chop the peaches.
- Stir the vanilla yoghurt, the sugar, and the peach juice through the mixture until the sugar is dissolved.
- Put the mixture into the removable bowl.
- Start the process for making desserts.
- Cooling time: The default cooling time is 50 minutes. The cooling time can be set according to your taste before use or adjusted during and after use.
- Amount of servings (1/2 cup): 8.

Storing desserts

Warning!

- Do not store the desserts in the freezer for more than 2 weeks.
- Do not refreeze defrosted desserts.
- Do not consume defrosted desserts.

Caution!

- Do not use sharp or metal objects to remove desserts from the removable bowl.
- Do not store frozen desserts or drinks in the removable bowl.

- Remove the dessert from the removable bowl using a rubber spatula, a plastic scoop, or a wooden spoon.
- Put the dessert in an airtight plastic container.
- Mark the plastic container with the actual date and the type of dessert.
- Place the plastic container into the freezer.

Cleaning and maintenance

The appliance must be cleaned after each use.

Warning!

- Before cleaning or maintenance, remove the mains plug from the wall socket and wait until the appliance has cooled down.
- Do not immerse the appliance in water or any other liquids for cleaning.

Caution!

- Do not use aggressive or abrasive cleaning agents to clean the appliance.
- Do not use sharp objects to clean the appliance.
- Regularly check the appliance for possible damage.
- Clean the appliance with a damp cloth. Dry the appliance with a clean, dry cloth.
- Clean the accessories in soapy water. Fully dry the accessories.
- Store the appliance with the accessories in a dry place, out of the reach of children.

Disclaimer

Subject to change; specifications can be changed without further notice.

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