



Ice Cream Maker

Model: ICM-2



Instruction Manual

Important Safety Instructions

Please keep this instruction manual in a safe place, along with the warranty card, purchase receipt and carton for future reference. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly adhered to.

- 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.
- Before turning on, ensure the electrical voltage and frequency of the circuit correspond to those indicated on the appliance.
- The appliance is not intended for use by young children or infirm persons without supervision.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not operate the appliance outdoors
- Before disconnecting power plug, turn the controls to off.
- Power plug must be removed from power socket before cleaning, servicing, maintenance or moving the appliance.
- When the appliance is not in use, switch it off and unplug it.
- The appliance should be placed on a flat surface when operating to avoid overturning.
- To reduce the risk of electrocution, never operate this product with wet hands, submerge under water or spill liquids into the product.
- Do not insert any objects into the appliance.
- Do not kink or damage the power cord.
- Improper installation may result in the risk of fire, electric shock and or injury to persons.
- The manufacturer is not responsible for any eventual damages caused by improper or faulty use.
- The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance.

-Do not take apart the machine and deal with the filling liquid by yourself freely. If there is some breakage of the machine, it should be repaired or dealt with by professional staff.

Important Safety Instructions

- The Icecream Maker is intended for household use only. Do not use this appliance for anything other than its intended use.
- Do not operate the appliance near liquids (bath-tubs, showers, water basins, swimming pools etc).
- Please wait until the appliance is turned off and unplugged from the power supply before attempting to move.
- Do not place on or near a hot gas or electric burner, or in a heated oven or microwave.

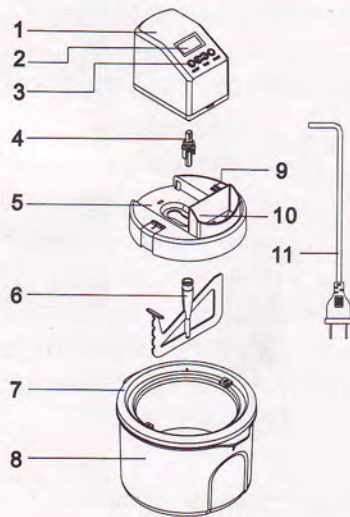
Using your Icecream Maker

Before first use

1. Read all instructions carefully and keep them handy for future references.
2. Remove all packaging.
3. Check that the voltage on the rating plate of your appliance corresponds with your house electricity supply. (Must be 240V A.C. (Alternating Current)). If the socket outlet in your home is not suitable for the plug supplied with this appliance, the icecream maker will be damaged and become dangerous to use.
4. Clean all components, except the motor, with neutral detergent and wipe off excess water.
5. Thoroughly dry all accessories and re-assemble.

Know Your Parts

- (1).Motor;
- (2).LCD display
- (3).Buttons
- (4).Cycling shaft;
- (5).Cover;
- (6).Stirrer;
- (7).Fixing groove;
- (8).Container,which can be used
as wine cooler or contain ice;
- (9).Fixing facet;
- (10).Material entrance;
- (11).Power line and plug.



Using your Icecream Maker

- 1) Place container (8) in freezer and freeze at -18°C for at least 12 hours prior to making icecream.
- 2) Clip Stirrer (6) to the Cycling Shaft (4).
- 3) Mix the icecream materials and take container (8) out of freezer. Put mixed ingredients into the container.
- 4) Place the stirrer (6) into the container (8). Clip fixing facets (9) into the fixing grooves (7) and check lid is on securely.
- 5) Plug power cord into outlet and press the "ON/OFF" switch. Press "START" button and Icecream maker will run for 15 minutes.
- 6) When time has finished, disconnect the power cord and undo fixing facets (9). Remove stirrer (6) and lid section from container (8). The finished icecream will be of soft consistency. If you prefer hard icecream, either place container (8) in freezer for an hour or, if you wish to make more icecream, put icecream in a separate container in freezer for 1 hour.
- 7) If you wish to make more icecream, allow at least 5 minutes between each batch so the motor can cool down.

Making Ice cream

When making icecream, ensure the following procedures are always followed prior to inserting Stirrer.

- 1) Ensure sugar is dissolved in mixture.
- 2) Ensure all ingredients are properly mixed.
- 3) Only use ripe fruit as ingredients. After washing, remove skin, seeds, cores etc and sliced into small enough pieces.
- 4) Use fresh, pure juices to ensure maximum taste.
- 5) NEVER put more material than half a tank as this will stop icecream mixing properly.
- 6) Always place container into a freezer 12 hours before making icecream.
- 7) Warming reminder: If the mixed raw materials can be kept in the temperature below 10°C, it will take you less time to make the ice cream. Otherwise it will take you a more time to make the ice cream.

Ice Cream Recipes

1) Plain Vanilla Ice cream

Ingredients: 2 egg yolks, 400ml Milk, 75g sugar, 5ml Vegetable oil, 10g Fecula (thickening agent), several drops of vanilla essence.

Evenly mix and stir raw ingredients. Pour into container and set ice cream-maker for 15 minutes.

2) Coffee Ice cream

Ingredients: 2 egg yolks, 400ml Milk, 75g sugar, 5ml Vegetable oil, 10g Fecula (thickening agent), several drops of vanilla essence, 6 teaspoons of instant coffee.

Mix raw ingredients evenly and stir well. Pour into the Container and set ice cream maker for 15 minutes.

3) Banana Ice cream

Ingredients: 300g of Bananas, 400ml Milk, 75g sugar, 5ml Vegetable oil, 10g Fecula (thickening agent), several drops of vanilla essence, 1/2 tea spoon of Citric juice.

Crush banana and then mix in with other ingredients stirring well. Pour into Container and set ice cream maker for 15 minutes.

4) Berry Ice cream

Ingredients: 300g Blueberries, 400ml Milk, 75g Sugar, 5ml Vegetable oil, 10g Fecula (thickening agent), several drops of vanilla essence, 1/2 teaspoon of Citric juice.

Crush berries and then mix evenly with other ingredients. Stir well and add to Container and set ice cream maker to 15 minutes.

5) Berry Yoghurt Ice cream

Ingredients: 200g of berries (try mixing your favourite berries such as strawberry, wood berry, blackberry etc), 150g Sugar, 250ml of Natural yoghurt, 1/2 teaspoon of citric juice.

1. Crush berries and then add sugar.
2. Pack berries and sugar and filter excess juice.
3. Add natural yoghurt and citric juice, evenly mix and stir well. Pour into Container and set ice cream maker to 15 minutes

6) Mango Ice cream

Ingredients: 350g of Mango, 2 egg yolks, 400ml Milk, 75g Sugar, 5ml Vegetable oil, 10g Fecula (thickening agent), several drops of vanilla essence

Slice mango and add rest of ingredients. Stir well till it achieves even consistency. Add to Container and set ice cream maker to 15 minutes.

7) Berry Sorbet

Ingredients: 300g berries, 125ml water, 125g sugar, 1/2 teaspoon citric juice.

- 1) Mix sugar and water in a pot and boil for 2 minutes. Allow to cool to room temperature.
- 2) Crush Berries.
- 3) Combine all ingredients, add to container and set ice cream maker to 15 minutes. or till sorbet reaches desired consistency.

Pineapple Sorbet

Ingredients: 250g of pineapple, 125ml water, 250g sugar, 1/2 teaspoon citric juice, several drops of vanilla essence.

- 1) Mix sugar and water in a pot and boil for 2 minutes. Allow to cool to room temperature.
- 2) Crush the pineapple.
- 3) Combine all ingredients, add to Container and set ice cream maker to 15 minutes. or till sorbet reaches desired consistency.

Lemon Sorbet

Ingredients: 125ml of lemon juice, 300ml water, 125g sugar.

- 1) Mix sugar and water in a pot and boil for 2 minutes. Allow to cool to room temperature.
- 2) Crush Berries.
- 3) Combine all ingredients, add to Container and set ice cream maker to 15 minutes. or till sorbet reaches desired consistency.

Orange Sorbet

Ingredients: 250ml of orange juice, 250ml water, 125g sugar, 1/2 tea spoon citric juice.

- 1) Mix sugar and water in a pot and boil for 2 minutes. Allow to cool to room temperature.
- 2) Crush Berries.
- 3) Combine all ingredients, add to Container and set ice cream maker to 15 minutes. or till sorbet reaches desired consistency.

Care and Cleaning Instructions

The appliance is not designed to be dismantled without special tools. Please do not attempt to separate the unit.

1. Ensure appliance is disconnected from the power supply and switched off before attempting any cleaning.
2. Cleaning the exterior of the unit should only be attempted with a slightly damp, soapy cloth. After wiping down the unit with the soapy cloth, dry any wet spots with a dry cloth. Never place Icecream maker under or in water.
3. Do not use abrasive cleansers or sharp utensils to clean the ice-cream maker as scratching may weaken it and cause shattering.

Technical Data

- Voltage: 240V ~ 50Hz
- Power consumption: 15W

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