



ICE CREAM MAKER

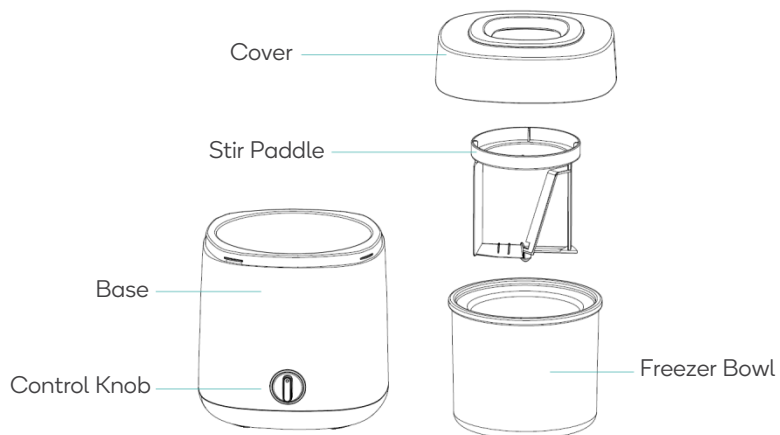
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SAFETY & WARNINGS

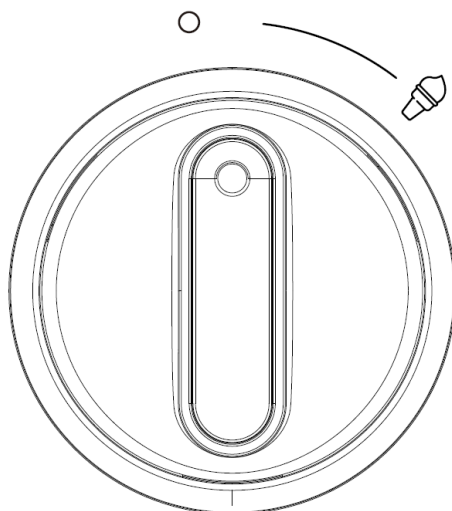
- Read all the instructions in this user guide before use. Store it for the future use.
- Do not use the appliance outdoors.
- Ensure the power supply voltage is same as the rated voltage.
- To prevent electrical hazards, do not immerse wires, plugs or motor in water or any other liquid.
- Children must be closely supervised when using this appliance. Do not let them play with this appliance.
- Unplug from the wall outlet before assembling, disassembling, or cleaning the parts.
- If the power cord is damaged, cease use immediately and contact Kogan.com
- Keep your hands away from the paddle or any moving parts while in use.
- Do not hang ropes, scarves, or clothes on the appliance.
- Do not leave the appliance unattended while in use.
- Do not let the power cord hang from the edge, table or counter or touch the hot surface.
- Do not place the appliance on or near a hot or electric burner or furnace.
- Do not operate the appliance with wet hands.
- Do not operate the appliance without load.
- Make sure all components are assembled correctly before connecting to the wall outlet.
- Do not attempt to remove food or clean the appliance while it is plugged in.
- Do not use the appliance for purposes other than those intended for use.
- To reduce the risk of fire or electric shock, do not attempt to disassemble the appliance when connected to a power outlet.
- To repair the appliance, contact Kogan.com recommended professionals. Improper repairs can result in accidents and user injury.
- 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 appliance in a safe way by the person responsible for their safety, and understand the hazards involved.
- Do not pour hot liquid into the freezer bowl. The ice cream mixture should be refrigerated or is kept at a room temperature.
- Do not use the freezer bowl if it is damaged. It might lead to leakage. The frozen liquid is non-toxic.

- To avoid overheating the motor, if the mixture is too thick and the paddle is stuck, turn off the appliance. Fix the mixture before turning on the appliance again.
- Do not consume the ice cream or sorbet that contain raw or partially cooked eggs if you are allergic to any of these ingredients. The ice cream with these ingredients should not be consumed by children, pregnant women, or the elderly.
- Wear protective gloves when taking out the freezer bowl from the refrigerator.

OVERVIEW



Control Knob



OPERATION

Before Use

1. Wash the cover, stir paddle and freezer bowl with water. Clean all the parts with a soft damp cloth and dry them. Never immerse the base in water as the motor unit is housed in it.
2. Always dry the freezer bowl thoroughly. Condensed water or water in the freezer bowl is difficult to remove.
3. Store the freezer bowl vertically in a freezer for at least 8-15 hours.
4. When using the appliance for the first time, preheat the appliance. The preheating may lead to electrically insulating material releasing odour. This is normal and will disappear after a few uses.
5. When not in use or when assembling or disassembling parts, ensure to remove the appliance from the wall outlet.

Making Ice Cream

1. Prepare ice cream mixture according to the recipe in a separate bowl. See the Recipe Book provided with the Ice Cream Maker for recipes.
2. Remove the freezer bowl from the refrigerator and place it on a dry, level surface to avoid direct sunlight.
3. Place the freezer bowl into the base. Insert the stir paddle into the freezer bowl. Install the cover above the freezer bowl. Rotate the cover clockwise to lock it on the base.
4. Plug the appliance into the wall outlet and switch on the power supply. Turn the knob to towards the ice cream symbol.

Note: Turn on the appliance before pouring the mixture into the freezer bowl. This will prevent the mixture from freezing immediately in the bowl.

5. Pour the mixture into the freezer bowl through the opening on the cover. Ensure the ice cream mixture is not more than 1.2 litres as the volume of the ice cream will increase when it is stirred.
6. The mixing process will begin by slowly rotating the paddle. The ice cream will be ready in 15-25 minutes, depending on the volume and composition used.

Note: Do not stop and start the appliance during the mixing process as the mixture may freeze the mixing blades and prevent them from rotating.

7. Turn off the appliance and unplug it from the wall outlet.
8. Rotate the cover counter-clockwise to remove it. Remove the stir paddle.
9. Use a plastic spoon to serve the ice cream.

Note: The use of metal or sharp instruments may damage the freezer bowl.

Processing Tips

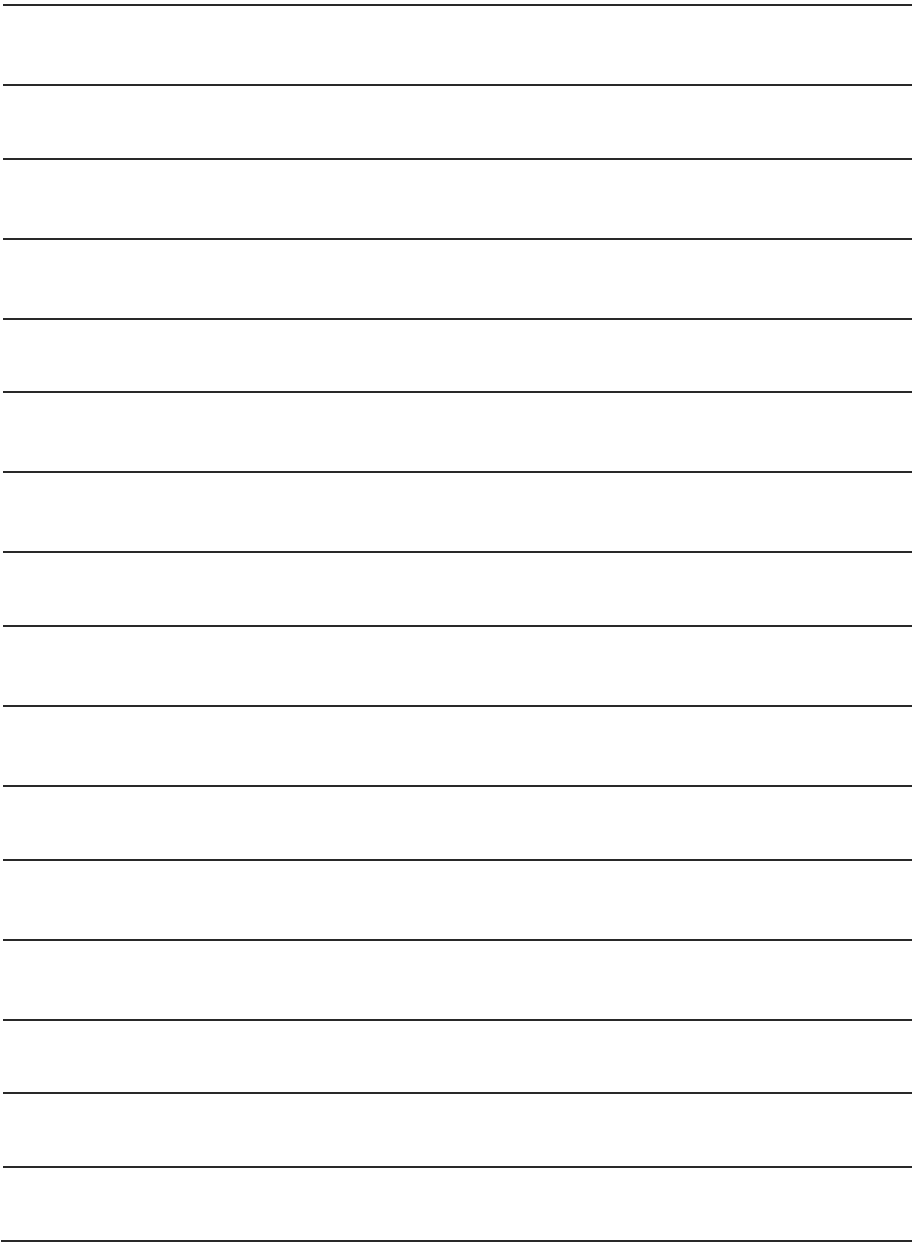
- Thoroughly dry the freezer bowl, place it in a plastic bag and store it in the freezer. The condensed water or water in the freezer bowl is difficult to remove. The freezer bowl is frozen vertically and stored in a freezer until it is ready for use.
- Store the freezer bowl in a freezer at least 8 hours before use.
- Use castor sugar because it is easy to dissolve. Artificial sweeteners can also be used as a substitute for sugar.
- Mix all ingredients in a separate bowl before pouring the mixture into the freezer bowl.
- Do not add ingredients such as chocolate chips, nuts or alcohol until the ice cream is ready.
- Use ripe fruit. Wash the fruit thoroughly, peel it and remove any core.
- Use pure juice. This will produce a more intense taste.
- Some ingredients need to be heated, such as boiled fruit or berries or melted chocolate. Always heat the mixture with low heat and do not bring the mixture to the boiling point. Boiling the mixture destroys the texture of the milk. Then the mixture should be cooled in the refrigerator for 2 hours before they are placed in the appliance.
- The time required to make a frozen dessert depends on the pre-cooling time, room temperature and the temperature of the ingredients.
- When preparing a dessert mixture that does not require cooking each time, be sure to use an electric mixer for maximum ventilation.
- The key ingredients in any ice cream mix are butter, sugar, eggs, and milk. They can be replaced by similar ingredients to suit your taste and diet.
- Avoid filling the freezer bowl completely with the mixture. Ensure there is at least 4cm gap from the top to allow the mixture to expand.
- When the ice cream begins to thicken, ingredients such as chocolate chips, raisins and nuts can be added through the perfusion holes of the cover.
- Alcohol inhibits the freezing process. If you want to add alcohol, add it when the mixture is almost ready. The mixture is ready when it expands till the top of the freezer bowl.
- The taste of sorbet depends on sweetness of the fruit or juice. If the fruit or juice is too acidic, add extra sugar to the mixture. Once frozen, your mixture will not be as sweet as the original mixture.
- The consistency of ice cream and sorbet is best held in a spoon. It is recommended to transfer the ready mixture to a sealed container and store it in the freezer for an additional 2 hours.
- Frozen desserts can be stored in the refrigerator for 2 weeks and sealed.

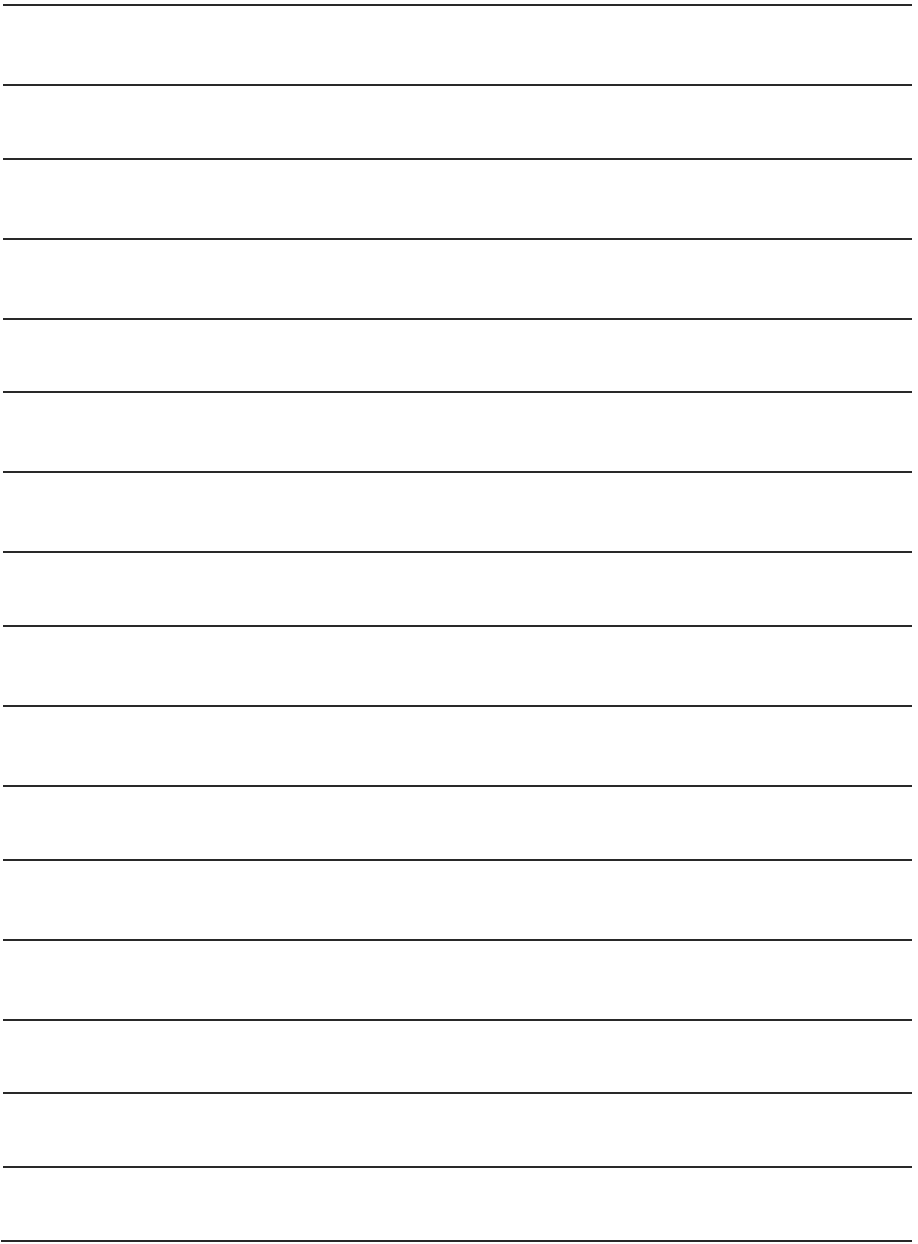
CLEANING AND CARE

- Unplug the appliance from the power outlet before cleaning the parts.
- Do not wash any part of the appliance in dishwasher.
- Clean the parts immediately after use.
- Never immerse the motor, power cord, or plug in water or under the tap.
- Do not use any abrasive cleaner or steel wool to clean the appliance as it will scratch the surface.
- Wash the freezer bowl, stir paddle and the cover with warm soapy water. Dry all parts with a soft cloth.
- Wipe the base with a soft damp cloth. If required, add a small amount of mild washing solution.
- Always store the freezer bowl vertically in a refrigerator.

SPECIFICATIONS

Input Power	AC 220-240V, 50/60Hz
Output Power	18W
Noise	< 30dB
Volume	1.8L
Dimensions	235 x 246 x 280mm
Net Weight	4kg





Need more information?

We hope that this user guide has given you the assistance needed for a simple set-up. For the most up-to-date guide for your product, as well as any additional assistance you may require, head online to **help.kogan.com**

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