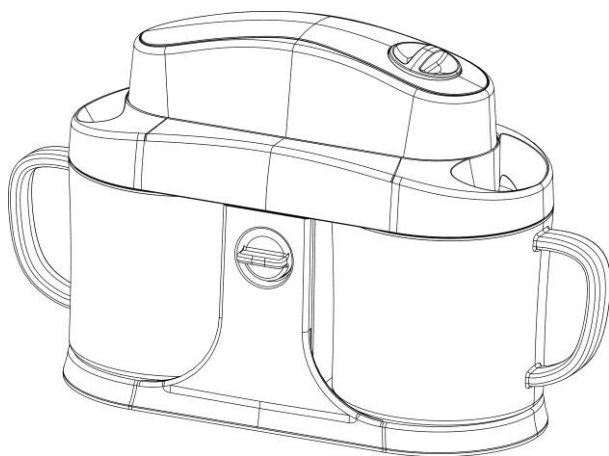




ICE CREAM MAKER

Instruction Manual



- Read the instructions carefully before use.
- Unplug the machine before assembling, removing, or cleaning parts.
- Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- Never use an unauthorized attachment.
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Do not use outdoors.
- Never leave the machine on unattended.
- Do not let children play with this machine.
- Only use the machine for its intended domestic use.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people

who are generally unwell.

- To prevent frostbite, always ensure that hands are protected when handling the tank, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution is non toxic.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.

Before plugging in

- Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

Before using for the first time

- 1 Remove all of the packaging.
- 2 Wash the parts: see “cleaning”.
- 3 **8-12 hours in advance, place the freezer tank into a freezer.**
- 4 **Prepare the ice cream or sorbet mix (see recipe). Allow the mixture to cool in the refrigerator.**

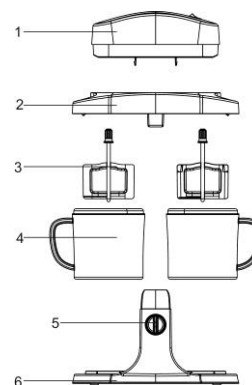
Specifications

Device type	Ice Cream Maker
Model	SU-591
Voltage supply	120V~ 60Hz
Power consumption	12W
Capacity during operation	0.5L x 2
Production class	II

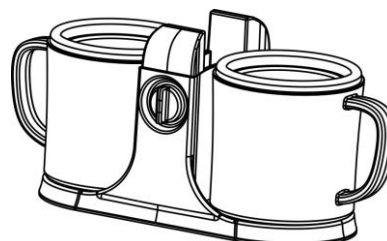
To use your ice cream maker

Key

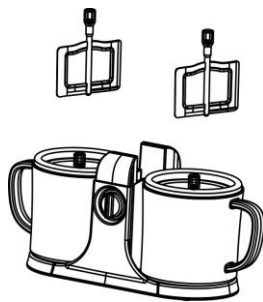
1. Power unit
2. Lid
3. Paddle
4. Freeze tank
5. Knob
6. Base



- 1 Take out the freeze tank from the fridge, and place onto the base.

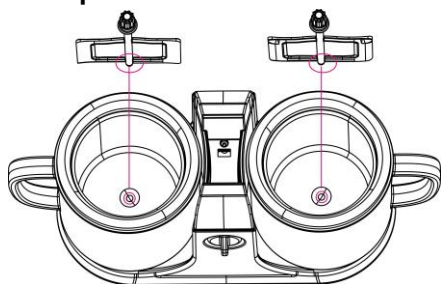


2 Place the paddle into the freeze tank

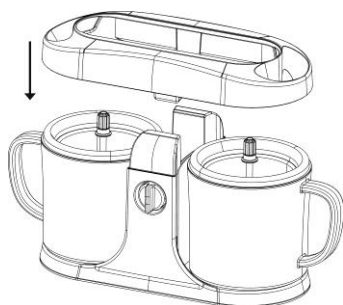


Tips:

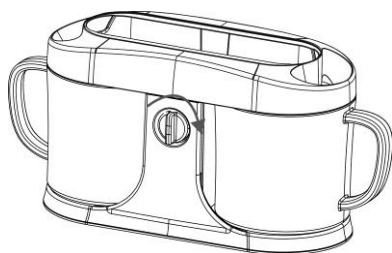
The central bump of the paddle should be placed into the groove of the tank, which helps to position the paddle.



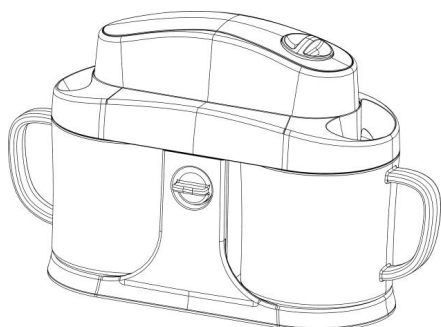
3. Assemble the transparent lid onto the tank.



4 Place the assembled power unit onto the base, then switch the knob clockwise to lock position.



5 You can now turn on the ice cream maker.



TIPS:

THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE INGREDIENTS TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE TANK.

6 Use the chute and pour the ice cream or sorbet mix into the freezer tank.

7 Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 20 to 30 minutes, but most recipes will be ready in less time.

Important

- Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.
 - To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.
 - In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.
- 8 Turn off the unit, and then switch the knob anti-clockwise to release the power unit, and then remove it. The ice cream is ready to serve.
- The ice cream produced should be a soft spoon type. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.

Important

- Do not use metal utensils to remove mix from the tank.
- **Do not remove** the freezer tank from the freezer until ready to make ice cream.

Hints

- We suggest that you keep the freezer tank in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the tank in the upright position.
- Always make sure the freezer tank is thoroughly dry before placing in the freezer.
- Do not puncture or heat the freezer tank.
- **The freezer tank should be placed in a freezer that is operating at a temperature of -18° Centigrade (-0.40° Fahrenheit) or below for 8-12 hours before use.**
- For best results we suggest refrigerating the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

Cleaning

- Before cleaning, be sure to turn off and unplug the power, and remove the cover.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

Freezer Tank

- Allow the freezer tank to reach room temperature before attempting to clean.
- Wash it thoroughly from the inside with warm water, from the outside, wipe the tank with a damp cloth, then dry thoroughly. Do not immerse in water.

Paddle

- Remove the paddle from the tank.
- Wash then dry thoroughly.

Lid

- Wash the lid then dry thoroughly.

Power unit

- Wipe with a damp cloth, then dry.

Service and customer care

- If the cord is damaged it must, for safety reasons, be replaced by an authorized repairer.
- 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 by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

If you need help with:

- Use your ice cream maker
- Servicing or repairs
Contact the shop where you bought your machine

Recipes

All the recipes here is recommended for single cup capacity, and we suggest to use our product in room temperature 23°C-30°C.

Milk ice cream

Ingredients:

Pure milk	115 ml
Whipping cream	60 ml
White sugar	25 g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Stir the light cream until sticky status.
2. Mixing the pure milk, light cream and sugar. Then storing them inside cooler and cool down to 5-10°C.
3. Switch on and put the mixed ingredients inside the ice cream maker.

Banana ice cream

Ingredients:

Large ripe banana	1/2pc(about 55g)
Pure milk	80 ml
Whipping cream	40 ml
White sugar	25 g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Mash the banana.
2. Stir the light cream until sticky status.
3. Mixing the mashed banana, pure milk, light cream and white sugar. Then storing them inside cooler and cool down to 5-10°C.
4. Switch on and put the mixed ingredients inside the ice cream maker.

Mango ice cream

Ingredients:

Mango	2pcs(about 70g)
Pure milk	70 ml
Whipping cream	40 ml
White sugar	20 g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Mash the mango.
2. Stir the light cream until sticky status.
3. Mixing the mashed mango, pure milk, light cream and white sugar. Then storing them inside cooler and cool down to 5-10°C.
4. Switch on and put the mixed ingredients inside the ice cream maker.

Match raisins ice cream

Ingredients:

Egg yolk	1/2 pcs
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Pure milk	105	ml
Whipping cream	40	ml
White sugar	20	g
Match powder	5	g
Raisins	a few pcs	

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Warmed up the pure milk to 60°C.
2. Stir the egg yolk and white sugar until the sugar melted. Then mixing with warmed milk and warm up to boiling. And cool down to 5°C.
3. Stir the light cream until sticky status.
4. Mixing the all the ingredients. Then storing them inside cooler and cool down to 5-10°C.
5. Switch on and put the mixed ingredients inside the ice cream maker.

Strawberry ice cream

Ingredients:

Fresh strawberries	85	g
Pure milk	55	ml
Whipping cream	40	ml
White sugar	20	g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Mash the strawberries.
2. Stir the light cream until sticky status.
3. Mixing the mashed strawberries, pure milk, light cream and white sugar. Then storing them inside cooler and cool down to 5-10°C.
4. Switch on and put the mixed ingredients inside the ice cream maker.

Chocolate ice cream

Ingredients:

Chocolate	20	g
Pure milk	105	ml
Whipping cream	55	ml
White sugar	20	g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Warm up the pure milk and white sugar. Then put the chocolate inside until it melted.
2. Stir the light cream until sticky status.

3. Mixing all the ingredients. Then storing them inside cooler and cool down to 5-10°C.
4. Switch on and put the mixed ingredients inside the ice cream maker.

Red bean ice cream

Ingredients:

Red bean	50	g
Pure milk	85	ml
Whipping cream	45	ml
White sugar	20	g

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Mash the cooked red beans. Then mixing with pure milk and white sugar.
2. Stir the light cream until sticky status.
3. Mixing all the ingredients. Then storing them inside cooler and cool down to 5-10°C.
4. Switch on and put the mixed ingredients inside the ice cream maker.

Yoghurt ice cream

Ingredients:

Yoghurt	95	ml
Whipping cream	40	ml
White sugar	25	g
Strawberry juice	30	ml
Lemon juice	10	ml

Important:

Place the cooling bowl in the freezer for at least 8 hours prior to preparing your ice cream mixture.

Method:

1. Stir the light cream until sticky status.
2. Mixing all the ingredients. Then storing them inside cooler and cool down to 5-10°C.
3. Switch on and put the mixed ingredients inside the ice cream maker.



This appliance complies with the WEEE-Directive 2002/96/EC on the disposal of electrical and electronic equipment (WEEE).