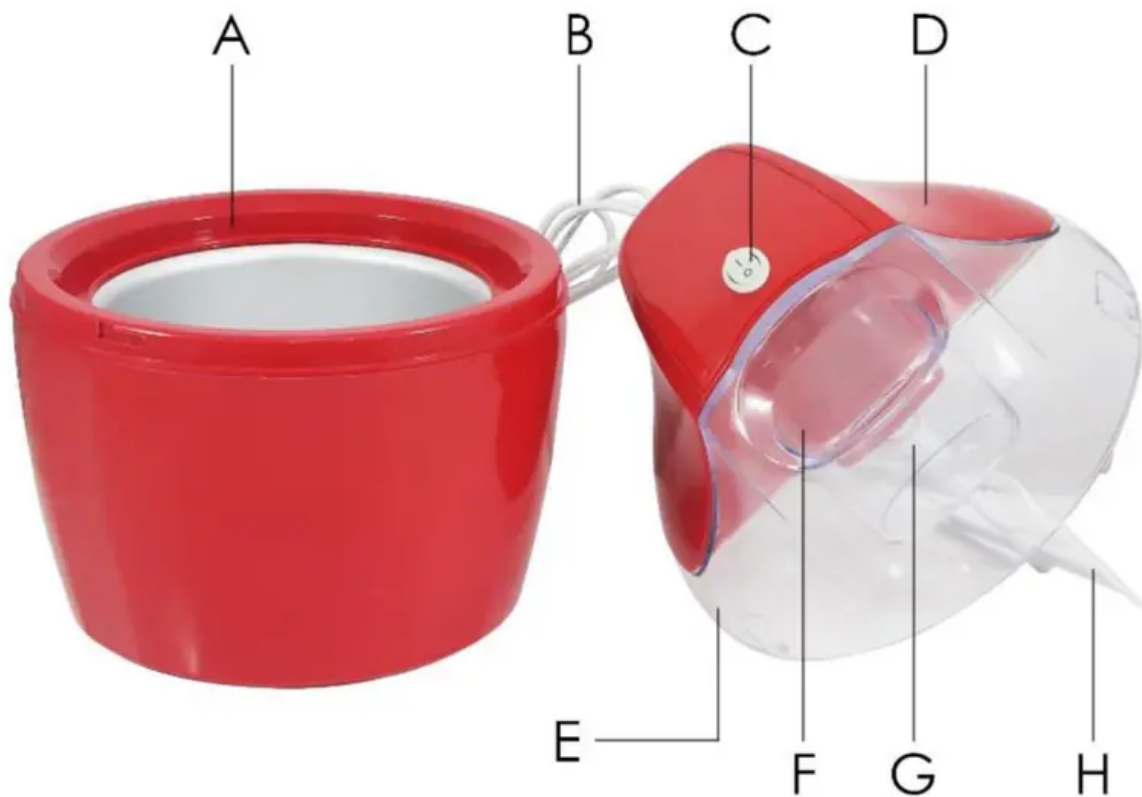


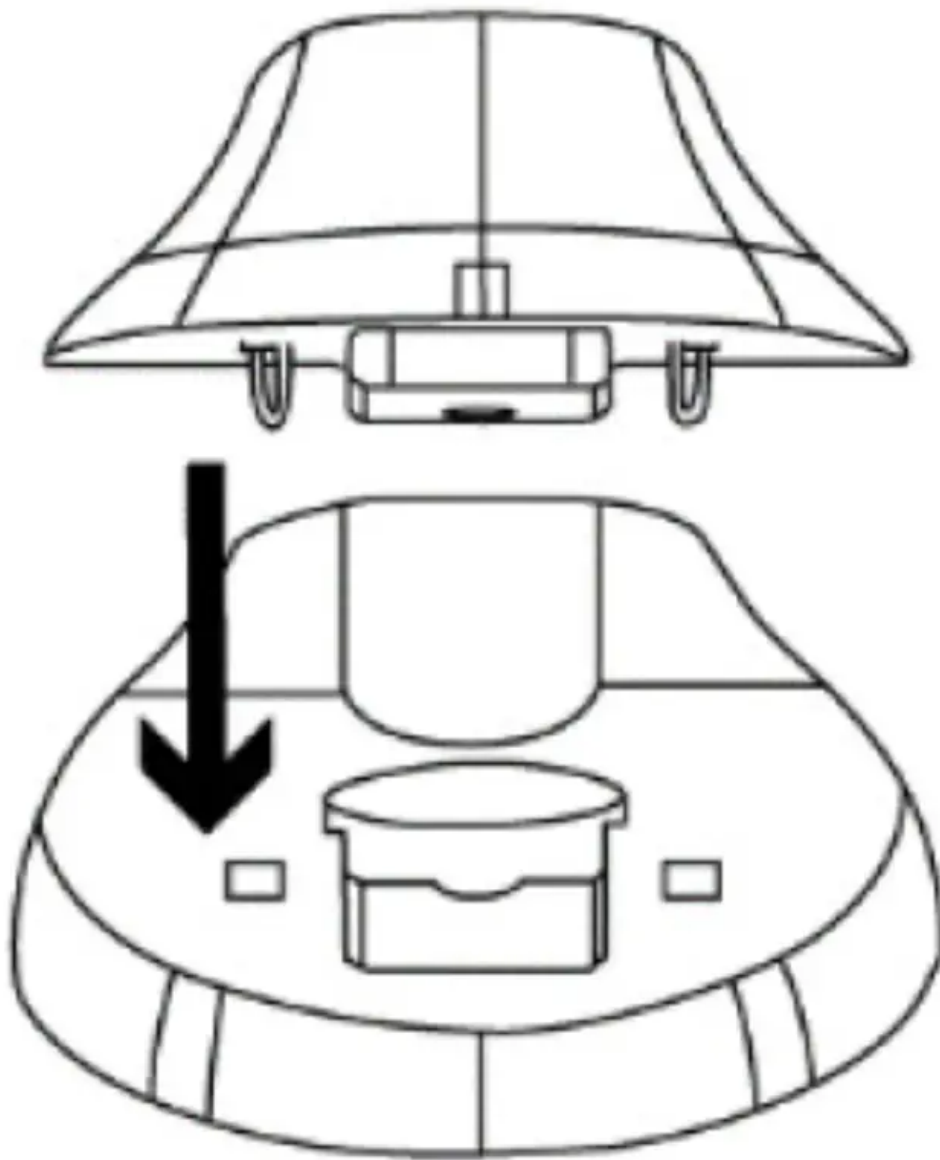
PARTS IDENTIFICATION



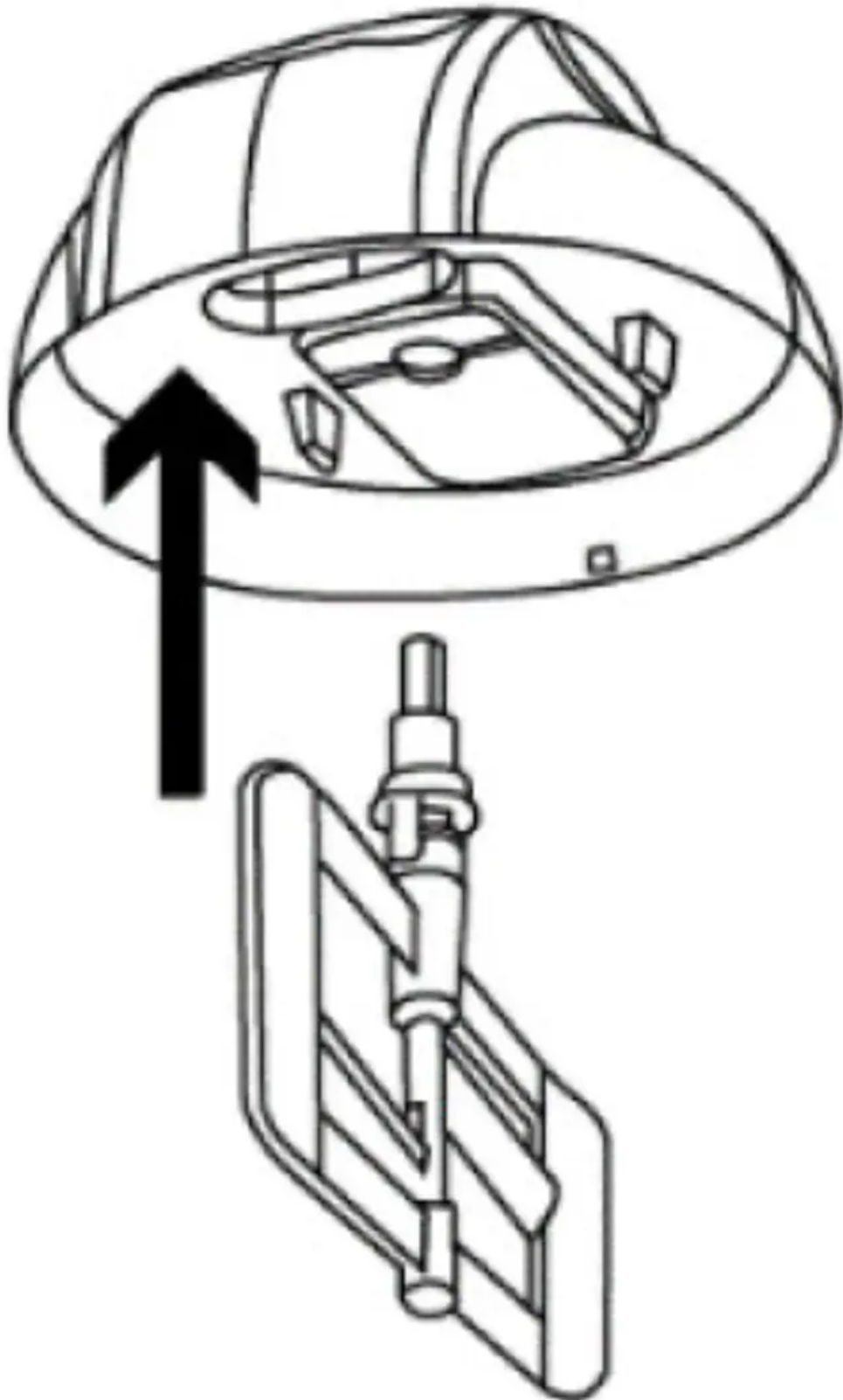
- A. Freezer Bowl
- B. Power Cord
- C. ON/OFF Switch
- D. Electric Motor Head
- E. Lid
- F. Ingredient Chute
- G. Connecting Axis
- H. Mixing Paddle

ASSEMBLY

STEP 1. Always ensure that the unit is unplugged prior to assembly. Fit the Electric Motor onto the Lid. The motor will click into place when secure.

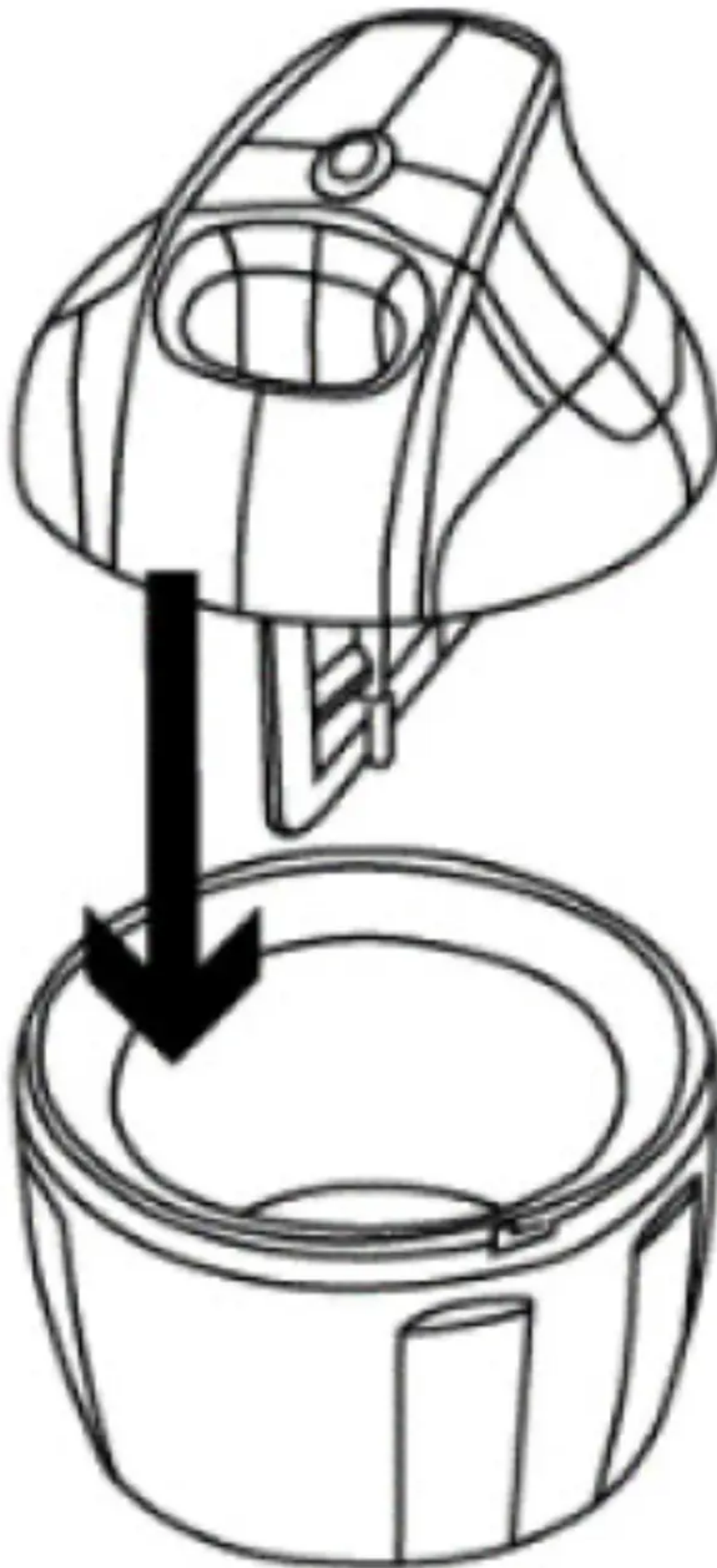


STEP 2. Align the Connecting Axis with the Mixing Paddle, then fit the Paddle assembly into the hole on the bottom of the Electric Motor.

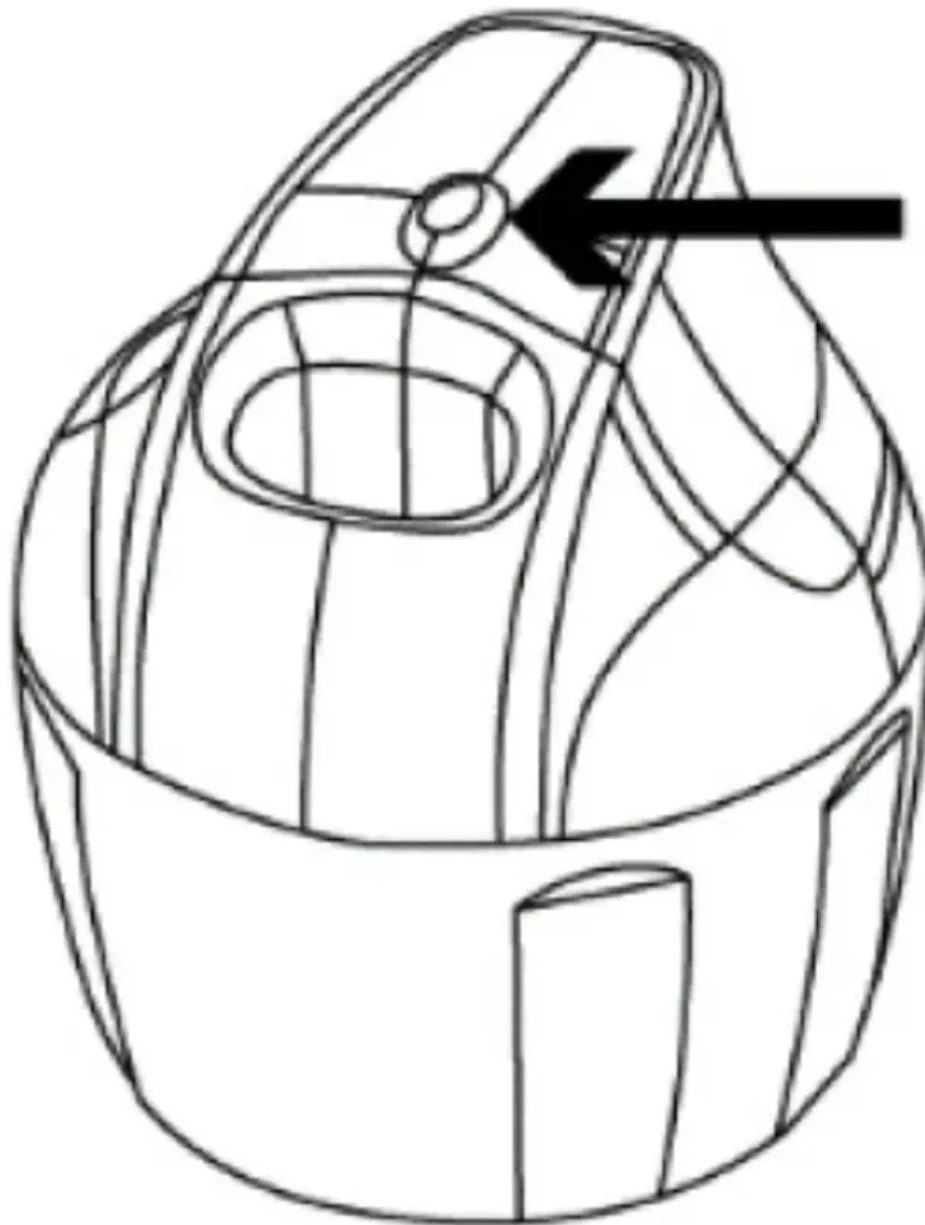


STEP 3. Position the Electric Motor/Lid/Mixing Paddle assembly over and onto the Freezer Bowl. Turn the assembly counterclockwise to lock into position.





STEP 4. You can now operate your ELECTRIC ICE CREAM MAKER by using the ON/OFF Power Switch.



HOW TO USE

To prepare:

- It is recommended to chill the whole Freezer Bowl in freezer for at least 24 hours before using your ELECTRIC ICE CREAM MAKER. (Make sure not to leave the bowl in the freezer for over 48 hours or the plastic may crack.)

- Find a stable surface near an electrical outlet. Make sure cord is away from any water source.
 - Select your favorite recipe and prepare the recipe per instructions. Place recipe mixture in refrigerator until ready to use.
1. Remove the Freezer Bowl from the freezer.
 2. Retrieve ice cream or sorbet recipe mixture from the refrigerator. Pour mixture into the Freezer Bowl. When pouring mixture, always stop at least 1.5 inches (4 cm) from the top, as the mixture will expand in volume during the freezing process.
 3. Attach the Electric Motor/Lid/Mixing Paddle assembly according to Assembly Instructions Steps 2 and 3.
 4. Turn the Electric Motor to the “ON” position and the Mixing Paddle will begin to churn.
 5. Allow the mixture to churn until frozen or desired consistency is reached. This can take up to 15 to 30 minutes, but some recipes may be ready in less time.
 6. Once ice cream has reached desired consistency, turn the Electric Motor to the “OFF” position, and unplug the Electric Motor.
 7. Turn the Electric Motor/Lid/Mixing Paddle assembly clockwise to remove it from the Freezer Bowl. Remove the Mixing Paddle and scrape off any excess ice cream with a spatula.
 8. Transfer ice cream to a freezer-safe container and freeze, or serve straight from the Freezer Bowl!

NOTE:

- To determine if the Freezer Bowl is frozen enough to start making ice cream, shake the Freezer Bowl slightly after freezing. If you hear liquid moving inside of it, the Freezer Bowl will need more time to freeze.
- Mix-in ingredients such as chocolate pieces, cookie dough chunks, nuts, or other candy may be added through the Ingredient Chute as the mixture starts to freeze. Usually towards the middle of the freezing process.

HELPFUL HINTS

TEXTURE

To ensure that ice crystals do not form in ice cream mixture, DO NOT stop the churning process until the ice cream is ready.

Recipes with high amount of salt can cause the mixture to freeze too quickly, which can also cause ice crystals to form in the ice cream.

SWEETNESS

Homemade ice cream will usually have a less sweetened flavor than the initial recipe mixture. It is recommended to adjust the amount of sugar in the recipe to suit your preference.

Artificial sweeteners may be used in place of sugar. Use the following measurements for reference:

- 1 packet of sweetener = 2 tsp. of sugar
- 6 packets of sweetener = $\frac{1}{4}$ cup of sugar
- 8 packets of sweetener = $\frac{1}{3}$ cup of sugar
- 12 packets of sweetener = $\frac{1}{2}$ cup of sugar

*Follow the measurements on the packaging for Stevia or other Natural Sweeteners.

CONSISTENCY

Homemade ice cream generally has a thick, milkshake texture. If you prefer a thicker or more firm consistency, try one of the following:

- Place ice cream mixture in freezer to harden.
- Recipes that call for alcohol may inhibit the freezing process. Be sure to add any alcohol during the last few minutes of the freezing cycle.

JAMMING

If the Mixing Paddle gets jammed and does not revolve properly, try the following:

- Check to make sure that the Mixing Paddle is properly attached to the Connecting Axis, that cord is plugged into outlet and that the unit is flipped to the "ON" position.
- Ice Cream recipes that include hard ingredients like nuts or chocolate chips may cause the Mixing Paddle to become lodged in the Freezer Bowl. It is best to add hard ingredients during the last few minutes of the churning process.
- DO NOT stop the churning process until ice cream is finished. Stopping in the middle of the process can cause the ice cream to harden and restrict the movement of the Mixing Paddle.

FREEZING

DO NOT operate the unit longer than required. If the mixture has not yet achieved the slush consistency or has thawed again after 30 minutes, do not continue. Possible reasons for mixture not chilling or freezing:

- The Freezer Bowl was not cold enough.
- The mixture was too warm. Make sure that the ingredients that you add are chilled and not warm, lukewarm or of room temperature before adding to the Freezer Bowl.

CLEANING & MAINTENANCE

1. Make sure the Electric Motor is turned off and the unit is unplugged.
2. Remove Electric Motor/Lid/Mixing Paddle by turning clockwise and lifting from Freezer Bowl.
NOTE: The Electric Motor separates from the Lid for cleaning.
3. Remove Mixing Paddle and Connecting Axis, and scrape off any excess ice cream.
4. Wash Freezer Bowl, Mixing Paddle, Connecting Axis and Lid using warm, soapy water and dry thoroughly. DO NOT replace Lid with Electric Motor until the Freezer Bowl is completely dry.
5. Wipe Electric Motor with a soft cloth moistened with mild soap, then dry thoroughly.
NEVER immerse Electric Motor in water or other liquid.
6. DO NOT use harsh or abrasive cleaners.
7. DO NOT use an abrasive sponge, cloth or scouring pad on the unit.
8. DO NOT freeze the Freezer Bowl when it is wet.
9. ONLY wash unit by hand. DO NOT place parts in the dishwasher.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.