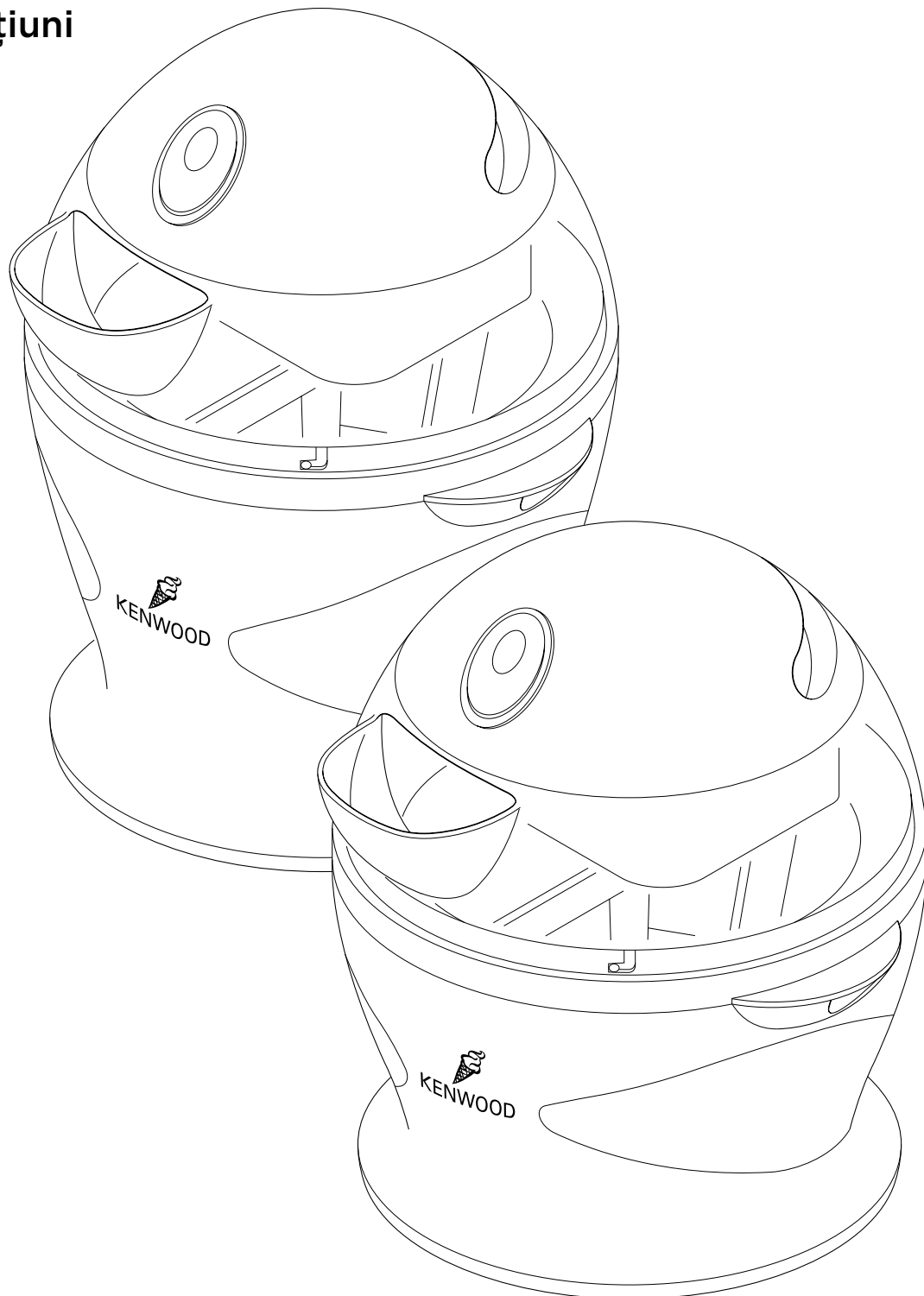


# KENWOOD

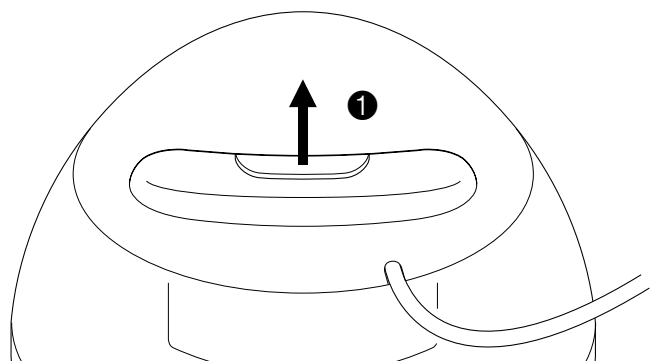
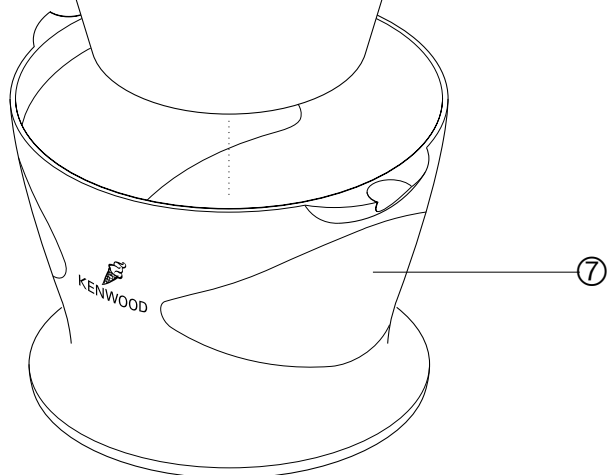
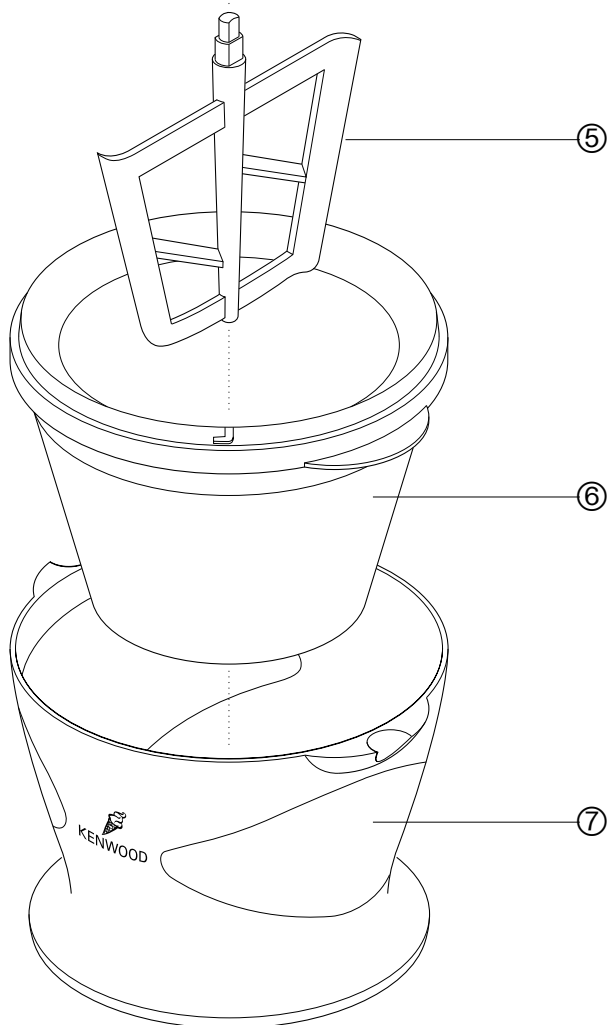
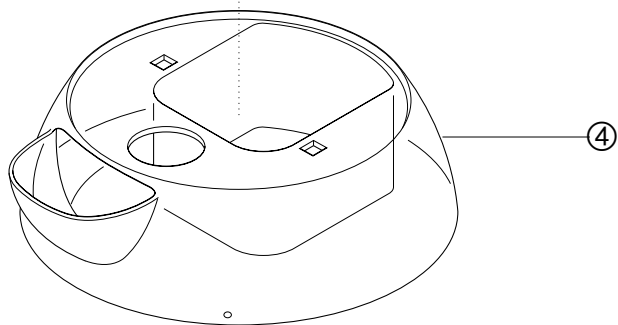
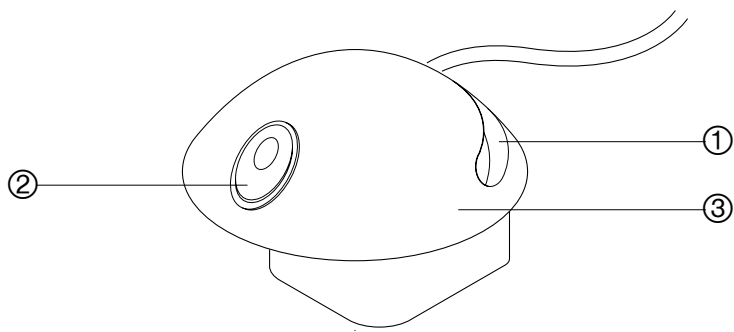
IM250  
IM280

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Instrucțiuni







## safety

- Read these instructions carefully and retain for future reference.
- Remove all packaging and any labels.
- If the cord is damaged it must, for safety reasons, be replaced by KENWOOD or an authorised KENWOOD repairer.
- Unplug the machine before fitting or removing parts or cleaning.
- Keep children away from the machine. And never let the cord hang down where a child could grab it.
- Never use a damaged machine. Get it checked or repaired : see 'service and customer care'.
- Never put the power unit in water or let the cord or plug get wet - you could get an electric shock.
- Never use an unauthorised 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.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has fully or partially defrosted.
- Any ice cream or sorbet etc containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh, so do not make too far in advance.
- Ice cream or sorbet etc 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 freezer burn, always ensure that hands are protected when handling the bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution used is non toxic.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
- Misuse of your appliance can result in injury
- Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Children should be supervised to ensure that they do not play with the appliance.
- Only use the appliance for its intended domestic use. Kenwood will not accept any liability if the appliance is subject to improper use, or failure to comply with these instructions.

### before plugging in

- Make sure your electricity supply is the same as the one on the underside of the power unit.
- This appliance conforms to EC Regulation 1935/2004 on materials and articles intended to come into contact with food.

### before using for the first time

- 1 Wash the parts: see 'cleaning'.
- 2 **Twenty four** hours in advance, place the freezer bowl into a freezer.
- 3 Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

### key

- ① power unit release lever
- ② on/off switch
- ③ power unit
- ④ lid
- ⑤ paddle
- ⑥ freezer bowl
- ⑦ outer bowl

### to use your ice-cream maker

- 1 Fit the power unit into the lid, it will click into place.
- 2 Fit the paddle into the power unit.
- 3 Remove the freezer bowl from the freezer and fit into the outer bowl.
- 4 Lower the assembled lid/power unit/paddle onto the freezer bowl and turn clockwise to lock into position.
- 5 Switch on.
- **THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE BOWL.**
- 6 Use the chute and pour the ice-cream or sorbet mix into the freezer bowl.
- When pouring mixture into the bowl, always stop at least 2.5cm from the top, as the mixture will increase in volume during freezing.
- 7 Allow the mixture to churn until frozen or the desired consistency is reached, this can take up to 15 to 30 minutes, but most recipes will be ready in less time.

**Note:** The paddle will stop rotating when the mix is ready.

### 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.
- 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 Switch off, remove the power unit/lid by turning anti-clockwise. The ice cream is ready to serve.
- The ice cream produced should be a soft spoonable 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 bowl.
- **Do not remove** the freezer bowl from the freezer until ready to make ice cream.

### hints

- We suggest that you keep the freezer bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the bowl in the upright position.
- Always make sure the freezer bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the freezer bowl.
- The freezer bowl should be placed in a freezer that is operating at a temperature of -18°C or below for 24 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

### cleaning

- Always switch off, unplug and dismantle before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Don't wash parts in the dishwasher

### freezer bowl

- Remove the freezer bowl from the outer bowl.
  - Allow the freezer bowl to reach room temperature before attempting to clean.
- 1 Wash the inside of the bowl, then dry thoroughly. Do not immerse in water.

### paddle, outer bowl

- Remove the paddle from the power unit.
- 1 Wash then dry thoroughly.

### lid

- Press the power unit release lever to separate the lid from the power unit ①.
- 1 Wash the lid then dry thoroughly.

### power unit

- Wipe with a damp cloth, then dry.

### service and customer care

- If you experience any problems with the operation of your appliance, before requesting assistance visit [www.kenwoodworld.com](http://www.kenwoodworld.com).
- Please note that your product is covered by a warranty, which complies with all legal provisions concerning any existing warranty and consumer rights in the country where the product was purchased.
- If your Kenwood product malfunctions or you find any defects, please send it or bring it to an authorised KENWOOD Service Centre. To find up to date details of your nearest authorised KENWOOD Service centre visit [www.kenwoodworld.com](http://www.kenwoodworld.com) or the website specific to your Country.
- Designed and engineered by Kenwood in the UK.
- Made in China.



### IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH THE EUROPEAN DIRECTIVE ON WASTE ELECTRICAL AND ELECTRONIC EQUIPMENT (WEEE)

At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service.

Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin.

## recipes

### banana ice-cream

ingredients	IM250	IM280
large ripe banana	1	1½
semi skimmed milk	175 ml	250 ml
double cream	75 ml	125 ml
caster sugar	50g	75g

Mash the bananas until smooth. Mix in the milk, double cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

### raspberry yoghurt ice

ingredients	IM250	IM280
fresh raspberries	200g	300g
caster sugar	75g	125g
natural yoghurt	250 ml	375 ml

Mash the raspberries or puree them. For a smooth result remove the pips by sieving. Add the sugar and natural yoghurt and mix together. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

### chocolate mint ice cream

ingredients	IM250	IM280
semi skimmed milk	200 ml	300 ml
caster sugar	50g	75g
double cream	225 ml	325 ml
peppermint essence	few drops	few drops
grated chocolate	50g	75g

Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolved, then leave until cold. Stir the cream and peppermint essence into the cooled milk. Pour the mixture into the freezer bowl with the paddle running. When the mixture starts to freeze add the grated chocolate down the chute. Allow to freeze until the desired consistency is achieved.

### strawberry ice cream

ingredients	IM250	IM280
fresh strawberries	300g	450g
caster sugar	75g	125g
double cream	100 ml	150 ml
lemon juice	juice ½ small lemon	juice ½ large lemon

Puree the strawberries until smooth, add the remaining ingredients. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

### lemon sorbet

ingredients	IM250	IM280
granulated sugar	200g	300g
water	200 ml	300 ml
orange juice	juice ½ medium orange	juice 1 small orange
lemon juice	175 ml	250 ml
egg white	½ medium egg white	½ large egg white

Place the sugar and water in a saucepan. Stir over a low heat until the sugar has dissolved. Bring the mixture to the boil and allow to boil for 1 minute. Remove from heat and allow to cool.

Add the orange and lemon juice. Whisk the egg white until almost stiff and then stir into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

### custard based vanilla ice cream

ingredients	IM250	IM280
egg yolks	2	4
caster sugar	50g	100g
semi skimmed milk	150 ml	300 ml
double cream	150 ml	300 ml
vanilla essence	few drops	2.5 ml

Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, then pour onto the egg mixture beating together. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of the spoon. Do not let it boil or the mixture will separate. Remove from heat and leave until cold. Stir in the cream and vanilla essence. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.



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[kenwoodworld.com](http://kenwoodworld.com)

# KENWOOD

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