



safety

- 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'.
- 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.
- Don't let infirm people use the machine without supervision.
- Don't 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 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 egg should not be given to young children, pregnant women or the elderly.
- 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.

before plugging in

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

before using for the first time

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

key

- ① On/off switch
- ② Power unit
- ③ Lid
- ④ Spindle
- ⑤ Paddle
- ⑥ Bowl

to use your ice-cream maker

- 1 Slide the power unit onto the lid until it locks in place, the clips on the underside will click into place.
- 2 Place the spindle into the power unit, then attach the paddle.
- 3 Remove the bowl from the freezer.
- 4 Lower the assembled unit onto the bowl and turn the power unit/lid 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 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 30 to 40 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 as 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 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 bowl from the freezer until ready to make ice cream.

hints

- We suggest that you keep the 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 bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the bowl.
- The 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

bowl

- Allow the 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, spindle

- Remove then separate.
- 1 Wash then dry thoroughly.

lid

- Remove lid from power unit:
- 1 With the lid upside down, pinch one pair of clips together to release one side of the lid ①, then repeat with the other pair of clips.

- 2 Hold the lid at the back above the cord outlet, then pull the lid away from the power unit ❷.
- 3 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 KENWOOD or an authorised KENWOOD repairer.

If you need help with:

- using your ice-cream maker
 - servicing or repairs
- Contact the shop where you bought your machine.

recipes

banana ice-cream

3 ripe bananas
300ml semi skimmed milk
150ml double cream
75g caster sugar

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

raspberry yoghurt ice

300g fresh raspberries
100g caster sugar
375ml natural yoghurt

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 into the bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

chocolate mint ice cream

350ml semi skimmed milk
75g caster sugar
350ml double cream
few drops peppermint essence
100g grated plain chocolate

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 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

500g fresh strawberries
100g caster sugar
300ml whipping cream
juice of a lemon

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

low fat vanilla ice cream

750ml skimmed milk
75g caster sugar
50g dried skimmed milk powder
2.5ml vanilla essence

Place the milk and sugar into a saucepan, sprinkle the dried milk powder over the top. Place over a low heat and stir until both the sugar and milk powder are dissolved, being careful not to let the mixture boil. Remove from heat and allow to cool. Stir in the vanilla essence. Pour the mixture into the bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

lemon sorbet

300g granulated sugar
300ml water
juice of an orange
275ml lemon juice (approximately 5-6 lemons)
1 small 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 bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

custard based vanilla ice cream

4 egg yolks
100g caster sugar
300ml semi skimmed milk
300ml double cream
2.5ml vanilla essence

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 bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

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