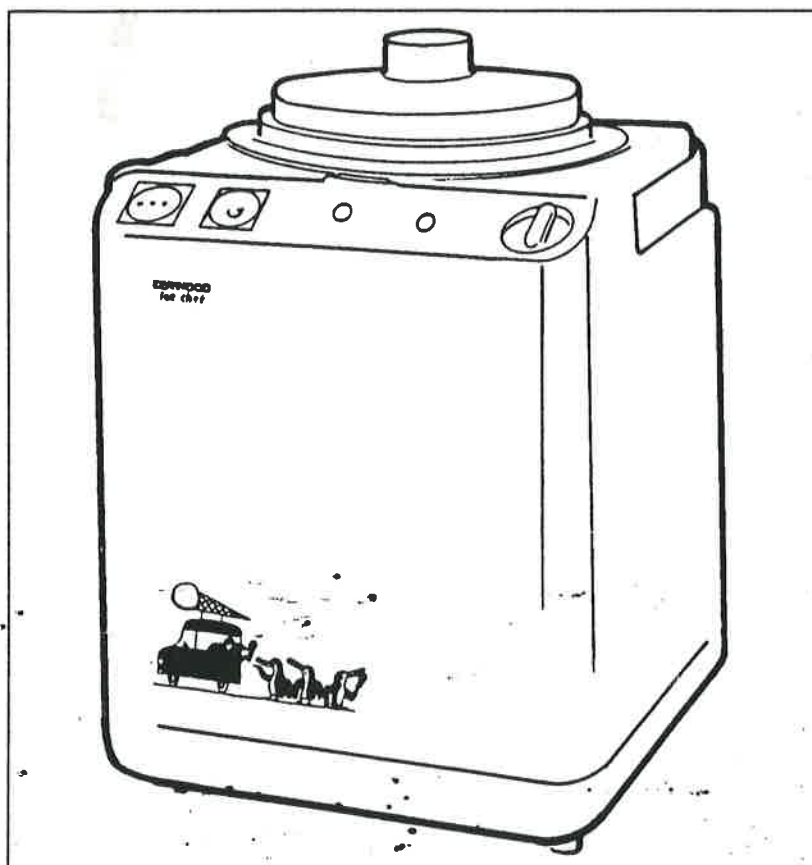


NEW INST'S
July 97.

KENWOOD



IM300

Your New Kenwood Ice Cream Maker

Your new Kenwood Ice Cream Maker will enable you to make 1.6 litres (2½ pints) in finished volume of delicious ice cream in approximately 20 minutes. Two containers are available for use, one being removable which allows for easier cleaning. The basic ice cream recipe described can be used as a basis for all other recipes and can be adapted to suit individual tastes. Sorbets, frozen yoghurt and exotic frozen desserts can also be made.

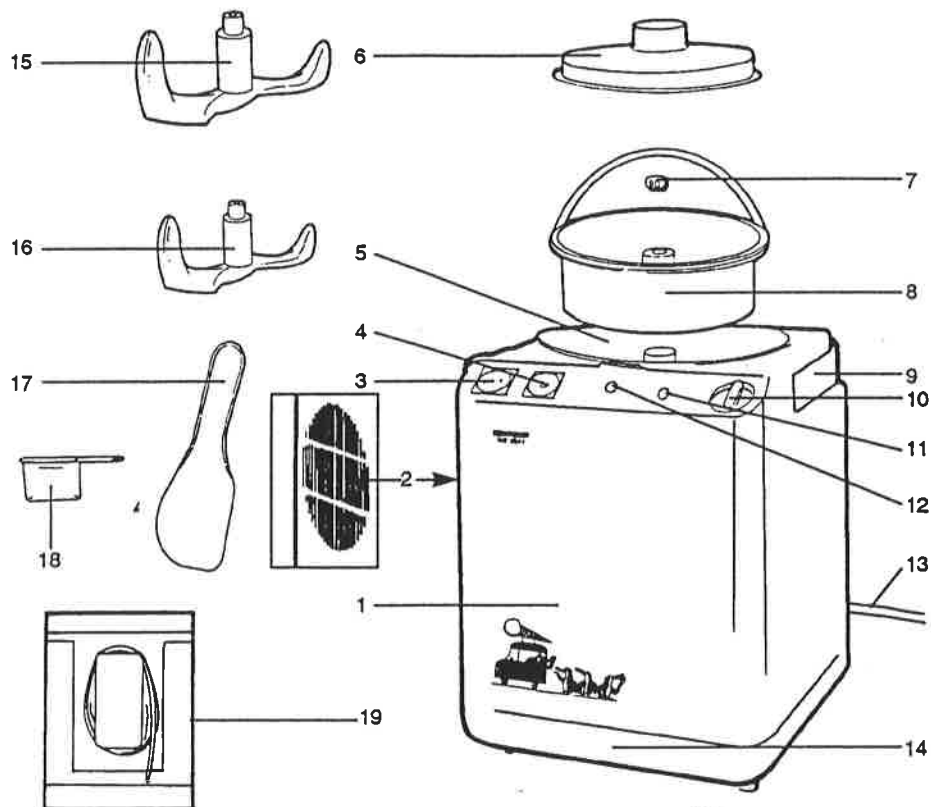
IMPORTANT SAFEGUARDS

When using electrical appliances consideration should always be given to basic safety precautions including:-

1. Read all instructions.
2. Do not use the appliance for other than its intended use.
3. Do not immerse the appliance cord or plug in water.
4. Do not use if there is any visible damage to the appliance or to the cord.
5. Always keep your Kenwood Ice Cream Maker in an upright position. Tilting or turning may cause damage.
6. Before switching on, ensure that the lid is correctly positioned.
7. Close supervision is necessary when any appliance is used by or near children.
8. Do not use the appliance near any heat source.
9. Do not position the appliance against a wall. The side vent needs to be kept clear to allow circulation of air.
10. Unplug the appliance before cleaning and immediately after use.
11. This appliance is fitted with a thermal cut-out which operates and stops the paddle turning in the event of overloading.
12. During prolonged usage the appliance should be rested before starting a new preparation.
13. When the ice cream is ready and the paddle stops turning, release the paddle push-button to avoid overheating.
14. Should the power to the ice cream maker be stopped, or the freezer button released, wait 4-5 minutes before turning the ice cream maker back on.
15. Always make sure everything is thoroughly clean before making ice cream or sorbet.
16. Never refreeze ice cream that has fully or partially defrosted.
17. Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh, so do not make too far in advance.
18. Ice creams or sorbets that contain raw eggs should not be given to young children, pregnant women or the elderly.
19. To prevent freezer burn, always ensure that hands are well protected when handling the Ice Cream Maker.

PLEASE KEEP THESE INSTRUCTIONS

Know your Kenwood Ice Cream Maker



Key

- | | | |
|------------------------|-----------------------------|------------------------------------|
| 1. Body | 7. Paddle locking nut | 13. Supply cord |
| 2. Air vent | 8. Removable container | 14. Base |
| 3. Freezer push button | 9. Carrying handle | 15. Paddle for fixed container |
| 4. Paddle push button | 10. Timer | 16. Paddle for removable container |
| 5. Fixed container | 11. Paddle indicator light | 17. Spatula |
| 6. Lid | 12. Freezer indicator light | 18. Measuring cup |
| | | 19. Cord storage |

Connecting to Power

Before switching on make sure that the voltage of your electricity supply is the same as that indicated on the rating plate.

IMPORTANT (UK ONLY): The wires in the mains lead are coloured in accordance with the following code:

GREEN and YELLOW	EARTH
BLUE	NEUTRAL
BROWN	LIVE

WARNING - THIS APPLIANCE MUST BE EARTHED

Note

This appliance complies with European Economic Community Directive 89/336/EEC.

Before Use

Before using for the first time, or after periods of prolonged storage, wash the removable container and paddle in hot soapy water and dry. Wipe the inside of the fixed container with a damp sponge and then a dry cloth.

If the removable container is to be used a brine solution must be prepared and poured into the fixed container before the removable container is placed in position. This is necessary for two reasons:

- To reduce freezing time - by transmitting the cold from the fixed container to the removable container.
- To assist extraction of the removable container once the frozen mix is ready.

To Prepare the Brine

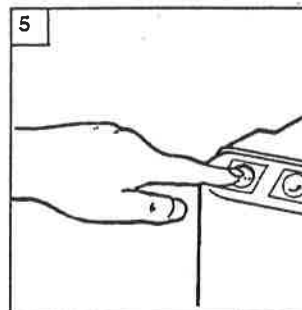
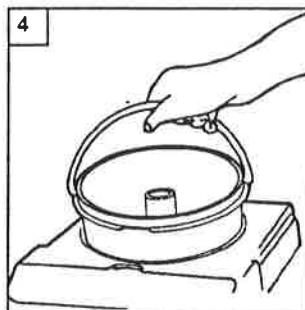
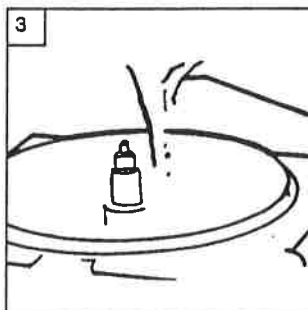
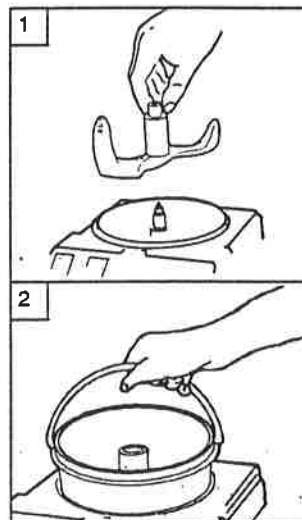
- In a jug mix 75g (3oz) salt with 150 ml ($\frac{1}{4}$ pint) hot water.
- Stir for approximately 30 seconds to dissolve the salt.
- Cool the brine allowing undissolved salt to settle at the bottom of the jug.
- Pour the liquid only into the measuring cup to reach the mark indicated.

Note: Fresh brine should be used for each batch of ice cream made.

Using your Ice Cream Maker

A. Using the Removable Container

- Remove the lid. Unscrew the paddle locking nut, remove the paddle and lift out the removable container (Figs 1 and 2).
- Pour a measure of brine into the fixed container (Fig 3).
- Replace the removable container inside the fixed container matching up the locating lugs, and pushing fully home (Fig 4).
- Replace the paddle and secure with the paddle locking nut. Put the lid on.
- Switch on the freezer push button (Fig 5) and the paddle push button (Fig 6).



6. Set the timer for approximately 30 minutes.

7. Pour in the previously prepared ice cream (or dessert) mix and replace the lid (Fig 7).

8. When the ice cream has reached the correct consistency the paddle blade will automatically stop, but the motor will continue to run.

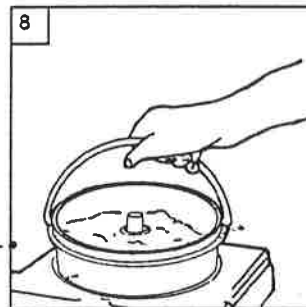
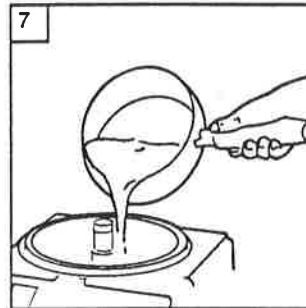
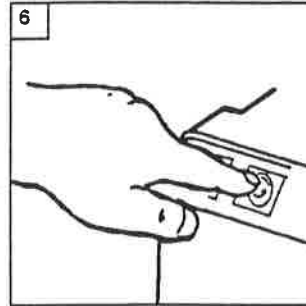
9. Turn off the refrigeration unit by pressing the freezer push button.

10. Press the paddle push button to switch off.

11. Remove the lid and unscrew the paddle locking nut.

12. Lift the container out vertically by the handle turning it from side to side until it becomes loose (Fig.8). Serve or store the ice cream in a suitable container.

The time given to make your ice cream is approximate. With use you will be able to judge the correct time required for your own mixture. This will vary depending on ingredients used.



B. Using the Fixed Container

The fixed container houses the removable container but can also be used for preparing ice cream, without the need for the brine mixture.

1. Place the fixed container paddle onto the spindle and secure with the paddle locking nut.
2. Switch on the freezer and paddle push buttons.
3. Set the timer for approximately 30 minutes.
4. Pour in the previously prepared ice cream mix and replace the lid.
5. When the ice cream has reached the correct consistency the paddle will stop automatically, but the motor will continue to run.
6. Press the paddle push button and the freezer button to switch off.
7. Remove the lid and using the spatula spoon the ice cream into a suitable container. Serve or store the ice cream.
8. Unscrew the paddle locking nut and remove the paddle from the spindle.

The Basic Recipes

Ice cream may be produced in a number of basic forms.

Custard Base

One of the most traditional methods of making ice cream is by using a custard base. Made with egg yolks, sugar, cream and milk, custard ice cream has a smooth familiar flavour of old-fashioned style ice cream. Each recipe uses varying quantities of ingredients but the basic method remains the same.

Cream Base

Cream based ice creams, because of their simplicity, allow the flavours of the other ingredients to predominate far more than with custard bases. Consequently they have a richer, more distinct flavour. Simple to prepare, this method only requires the combining of the cream (which may sometimes be warmed) with the fruit and other flavourings.

The Healthy Alternative

Yoghurt can be used as an alternative to either custard or cream bases, giving a distinctive, refreshing flavour. Shop bought frozen yoghurt or yoghurt ice cream can be deceiving as a healthy option, as many incorporate rich yoghurt with a high fat content to maintain stability, and if not require the addition of emulsifiers and stabilisers to maintain the desired consistency. However, made at home, yoghurt ice cream can be far more healthy with the use of low fat, low sugar varieties. Low fat fromage frais ice cream is also a very flavourful alternative.

Sorbets

Sorbets and granitas are based on a sugar syrup solution, giving them a clean, refreshing taste with a delicate flavour. The sugar syrup can be made in large quantities and kept in the refrigerator for use at a later date.

Custard Base

Traditional Ice Cream

This is a delicious basic ice cream which can be varied by adding other ingredients.

2 egg yolks	75g (3oz) sugar
200ml (7 fl oz) of fresh single cream	300ml (½ pint) of milk
Vanilla essence	

Blend the milk and cream in a pan and bring the mixture to boiling point. Beat the egg yolks and the sugar together. Gradually add the milk and cream mixture whilst warm, to the beaten eggs, stirring continuously with a wooden spoon until the sugar is completely dissolved.

You will notice the formation on the surface of the mixture of a white and foamy layer of milk and cream. Return the mixture to a very low heat stirring continuously. The foamy layer will disappear and the cream's yellow liquid will start to surface. Continue stirring on a low heat making sure that boiling point is NOT reached.

Remove from the heat and allow the mixture to cool before using.

Variations of traditional ice cream

Chocolate:- replace 100ml (4 fl oz) of cream with 100g (4oz) of plain chocolate that has been melted in a basin over a pan of boiling water.

Mint:- add a few drops of mint essence in place of the vanilla essence, and, if liked a little green food colouring.

Cream Base

Fruit Ice Cream

400ml (1 pint) *fresh fruit purée*
 250ml (½ pint) *single cream*

150g (6oz) *caster sugar (this quantity
 may need adjustment according to the type of fruit)*

Place the purée and sugar together in a pan. Heat gently until the sugar has dissolved. Cool, add the cream stirring constantly before using.

Coffee Ice Cream

2 *eggs*
 100g (4oz) *caster sugar*
 250ml (½ pint) *double cream*
 500ml (1 pint) *milk*
 40ml (2tbsp) *instant coffee*

7.5ml (1½ tsp) *cocoa*
*dissolve coffee and cocoa
 in 40ml (2tbsp) boiling
 water and cool*

In a large bowl whisk together the eggs and sugar until frothy. Carefully add cocoa/coffee mixture stirring constantly, then add the milk and cream stirring well before using.

The Healthy Alternative

Chocolate and Nut Yoghurt Ice

600ml (24 fl oz) *natural yoghurt*
 50g (2oz) *plain chocolate grated*

25g (1oz) *coconut - toasted*

Combine all the ingredients together and stir well before use.

Ginger and Honey Yoghurt Ice

600ml (24 fl oz) *natural yoghurt*
 60ml (4dsp) *clear honey*

25g (1oz) *stem ginger - finely chopped*

Combine all the ingredients together, and stir well before use.

Sorbets

Lemon Sorbet

*Juice and finely grated rind
 of 6 large lemons*
 200g (8oz) *caster sugar*

500ml (1 pint) *water*
 1 *egg white*

Bring the sugar and water to the boil in a pan. Boil for 2-3 minutes. Cool. Stir in the rind and juice together with the egg white and mix well before use.

Champagne Sorbet

200g (8oz) *caster sugar*
 300ml (1½ fl oz) *water*
 250ml (½ pint) *double cream*

Juice of two lemons
 ½ *bottle champagne or
 sparkling wine*

Put the sugar and water into a saucepan, and bring slowly to the boil stirring all the time to dissolve the sugar. Once dissolved, boil for approximately 5-10 minutes to produce a light syrup. Leave to cool. Once cold add the champagne, lemon juice and cream, and mix well before use.

Hints

- When making the ice cream mix make sure that it has cooled thoroughly before pouring into the container. Do not pour a mixture which is still warm into the ice cream maker.

Cleaning

Switch off the appliance and remove the plug from the power supply.
Allow the container to defrost.

Wash the removable container, the paddle and lid in hot soapy water, then dry. These items may be washed in a dishwasher.

Wipe the inside of the fixed container with a wet sponge taking care to remove all salt deposits and wipe with a damp cloth. This will remove any salt residues which, if allowed to build up, could damage the container.

Wipe with a dry cloth to finish.

If the fixed container has been used to make ice cream, remove as much of the mixture as possible with the spatula, then wipe thoroughly with a hot, soapy cloth. Rinse with a damp cloth and wipe with a dry one to finish.

Polish the outside of the appliance with a damp cloth.

Service

If the supply cord of this appliance is damaged, it must only be replaced by an authorised Kenwood repairer, as special purpose tools are required.

For any repairs in or out of guarantee, servicing or selected spare parts, please telephone 01705 476000 Extension 2805 Kenwood Customer Care Department.

ALL OTHER MARKETS

Contact the dealer from whom you purchased your appliance.

KENWOOD LIMITED
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