

Ice Cream Maker

KITCHEN HQ

ICE CREAM MAKER



BL520

Input: 120V~ 60Hz / 15W

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all of the instructions carefully before use.
- Unplug the machine before fitting, removing, or cleaning parts, when not in use, before putting on or taking off parts.
- Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it. Do not let cord hang over edge of table or counter.
- 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. Return appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or power unit in water or other liquids.
- Never use an unauthorized attachment. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 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 freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the inner 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.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- 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.
- Close supervision is necessary when any appliance is used by or near children.

SAVE THESE INSTRUCTIONS

HOUSEHOLD USE ONLY

Strawberry Sorbet

Ingredients

2 cups frozen strawberries
 ½ cup sugar
 ½ cup water
 ½ tsp xanthan gum, optional
 Bring the water and the sugar up to a gentle boil, just to dissolve. Then, add to a blender along with the frozen strawberries. Blend to incorporate, then sprinkle in the xanthan gum to evenly mix into the mixture. Pour the sorbet mixture into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Mango Sorbet

Ingredients

2 cups frozen mango
 ½ cup sugar
 ½ cup water
 ½ tsp xanthan gum, optional
 Bring the water and the sugar up to a gentle boil, just to dissolve. Then, add to a blender along with the frozen mango. Blend to incorporate, then sprinkle in the xanthan gum to evenly mix into the mixture. Pour the sorbet mixture into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Vanilla Frozen Yogurt

Ingredients

1 c yogurt
 ½ cup milk
 ½ cup whipping cream
 ¼ tsp salt
 ½ cup sugar
 2 tsp vanilla bean paste
 ½ tsp xanthan gum, optional
 Mix the yogurt, milk, cream, salt, sugar, vanilla bean paste, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Chocolate Frozen Yogurt

Ingredients

1 c yogurt
 ½ cup milk
 ½ cup whipping cream
 ¼ tsp salt
 ½ cup sugar
 1 tbsp cocoa powder
 ½ tsp xanthan gum, optional
 Mix the yogurt, milk, cream, salt, sugar, cocoa powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Country of Origin : Made in China

Model Number : BL520

Chocolate-Hazelnut Ice Cream

Ingredients

1 c whipping cream
 ½ cup milk
 ¼ tsp salt
 1/4 cup sugar
 ¼ cup chocolate hazelnut spread
 ½ tsp xanthan gum, optional
 Mix the cream, milk, salt, sugar, chocolate hazelnut spread, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Maple Ice Cream

Ingredients

1 c whipping cream
 ½ cup milk
 ¼ tsp salt
 2 tbsp sugar
 1/3 cup maple syrup
 ½ tsp xanthan gum, optional
 Mix the cream, milk, salt, sugar, maple syrup, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Green Tea Ice Cream

Ingredients

1 c whipping cream
 ½ cup milk
 ¼ tsp salt
 1/3 cup sugar
 1 tsp green tea powder
 ½ tsp xanthan gum, optional
 Mix the cream, milk, salt, sugar, green tea powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Stracciatella Gelato

Ingredients

¾ cup whipping cream
 ½ cup milk
 ¼ tsp salt
 1/3 cup sugar
 1/3 cup dark chocolate, shaved
 ½ tsp xanthan gum, optional
 Mix the cream, milk, salt, sugar, shaved chocolate, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Pistachio Gelato

Ingredients

¾ cup whipping cream
 ½ cup milk
 ¼ tsp salt
 1/3 cup sugar
 ¼ cup pistachio butter
 ½ tsp xanthan gum, optional
 Mix the cream, milk, salt, sugar, pistachio butter, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Vanilla Custard Ice Cream

Ingredients

¾ cup whipping cream
 ½ cup milk
 3 egg yolks
 1/4 cup sugar
 1 tsp vanilla bean paste
 1/8 tsp salt
 ¼ tsp xanthan gum, optional
 Mix the yolks and sugar together well until light and thickened. Bring the cream, milk, vanilla bean paste, salt, and xanthan gum up to a gentle boil. Then, slowly drizzle the warm cream mixture into the yolk mixture, whisking constantly to avoid scrambling. Return the mixture to the pot and cook on very low heat, stirring regularly with a wooden spoon. Cook until the mixture is thick enough to coat the back of the spoon. Cool the mixture completely before churning. When cooled, churn for 20-25 minutes, allowing to freeze to your desired consistency is achieved.

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

Before plugging in

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

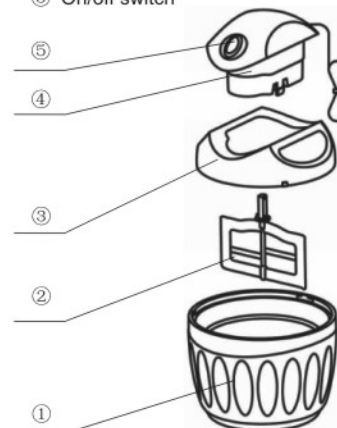
Before using for the first time

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

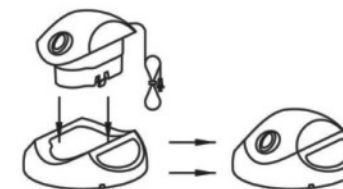
To use your ice cream maker

Key

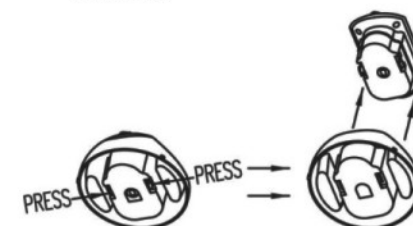
- ① Freezer bowl
- ② Paddle
- ③ Lid
- ④ Power unit
- ⑤ On/off switch



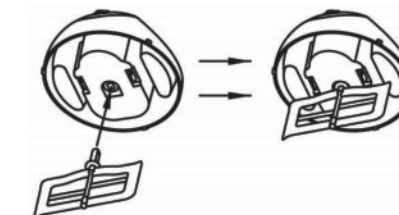
- 1 Fit the power unit into the lid, A "click" sound will be heard indicating that both plastic lock have locked into place.



- 2 Press the both plastic lock at the same time and then take away the power unit from the lid.



- 3 Fit the paddle into the power unit until locked into place.



- 4 Take out the freezer bowl from the freezer.
- 5 Lower the assembled lid/power unit/paddle onto the freezer bowl and turn clockwise to lock into position.



6 Insert the plug into outlet .

7 Now you can switch on the ice cream maker using the on/off switch .

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.

8 Pour the ice cream or sorbet mix into the freezer bowl from lid.

■ When pouring mixture into the bowl, always stop at least 1.5 inch from the top, as the mixture will increase in volume during freezing.

9 Allow the mixture to churn until frozen or the desired consistency is reached. This can take up 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.

12 Switch off the machine, remove the power unit/lid. The ice cream is ready to serve.

■ The ice cream 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° Centigrade (-0.40° Fahrenheit) or below for 12 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.

■ Do not wash parts in the dishwasher.

■ Do not clean with scouring powders, steel wool pads, or other abrasive materials.

Freezer Bowl

■ Allow the freezer bowl to reach room temperature before attempting to clean.

■ Wash the inside of the bowl, then dry thoroughly. Do not immerse in water.

Paddle

■ Remove the paddle from the power unit.

■ Wash then dry thoroughly.

Lid

■ Wash the lid then dry thoroughly.

Power unit

■ Wipe with a damp cloth, then dry.

Any other servicing should be performed by an authorized service representative.

Recipes

Vanilla Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/3 cup sugar

2 tsp vanilla bean paste
½ tsp xanthan gum, optional
Mix the cream, milk, salt, sugar, vanilla bean paste, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Chocolate Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/3 cup sugar

1 tbsp cocoa powder
½ tsp xanthan gum, optional
Mix the cream, milk, salt, sugar, cocoa powder, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Strawberry Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/3 cup sugar
1/3 cup strawberry jam

½ tsp xanthan gum, optional
Mix the cream, milk, salt, sugar, strawberry jam, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Peanut Butter Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/3 cup sugar
¼ cup peanut butter

½ tsp xanthan gum, optional
Mix the cream, milk, salt, sugar, peanut butter, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Brown Sugar and Cinnamon Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/3 cup brown sugar
½ tsp cinnamon

½ tsp xanthan gum, optional
Mix the cream, milk, salt, brown sugar, cinnamon, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.

Marshmallow Ice Cream

Ingredients

1 c whipping cream
½ cup milk
¼ tsp salt
1/4 cup sugar
1 tsp vanilla bean paste
¼ cup marshmallow spread
½ tsp xanthan gum, optional

Mix the cream, milk, salt, sugar, vanilla bean paste, marshmallow spread, and xanthan gum well to combine. Chill the mixture then pour into the inner bowl with the paddle running. Churn for 20 – 25 minutes, allowing to freeze until your desired consistency is achieved.