



Mini Ice Cream Maker

BL520

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

When using any electrical product, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.

WARNING:

1. To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
2. 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.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Never let the appliance operate unattended.
5. Remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
6. DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner.
7. If the power cord is damaged, it must be replaced by a qualified electrical person only or the appliance must be disposed of, to avoid a hazard.
8. DO NOT let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
9. Always use appliance on a dry, level surface. Sinks, drain boards or uneven surfaces must be avoided.
10. Keep hands, hair, clothing, as well as utensils out of jug while processing to reduce the risk of severe injury to persons or damage to the appliance.
11. Avoid contact with moving parts.
12. DO NOT operate this appliance on or near any hot surface (such as gas or electric burner or in a heated oven).
13. Never use attachments not supplied with the product.
14. DO NOT remove the lid and power unit from the bowl while the appliance is running.
15. DO NOT fill more than 200mL ingredients.
16. DO NOT operate the appliance empty.
17. THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. Do not use this appliance for anything other than its intended use. Do not use outdoors.
18. Check the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
19. Never immerse the power unit and the freezer bowl in water or any other liquid, do not rinse it under the tap. Use only a moist cloth to clean the power unit and the freezer bowl.
20. Unplug the appliance immediately after use.
21. Keep the appliance out of the reach of children.
22. To avoid occurring danger, please assemble product correctly.
23. Do not attempt to repair or disassemble the appliance. There are no user-service able parts inside.
24. Always make sure everything is thoroughly clean before making ice cream or sorbet.

25. Never freeze ice cream that has been fully or partially defrosted.
26. Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
27. 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.
28. To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
29. If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.
30. Always disconnect the appliance from power supply before approaching or changing parts.
31. For the operating times, please refer to “USE YOUR MINI ICE CREAM MAKER” .
32. The appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments,
 - farmhouses,
 - by clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
33. Always switch off and unplug the appliance, allow all parts of the appliance reach room temperature before disassembling and cleaning.
34. For cleaning, please refer to CLEANING AND STORAGE section.

WARNING! Misuse of the appliance may cause potential injury!

CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

 **WARNING! Extension cords are not recommended for use with this product.**

Note: The appliance incorporated with a self-resetting thermal motor protection circuit to protect the internal motor from overheating. If the motor shuts OFF while in use, unplug the unit from main power outlet. Free the bowl of any obstructions. Allow the unit to cool down for at least 5 minutes. After then, plug the unit back into mains power for normal operation.

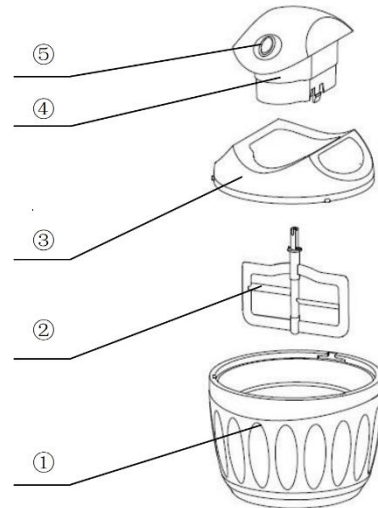
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

IMPORTANT!

Please make sure that your appliance is received with the right components shown above. Check everything carefully before use. If any part is missing or damaged, do not use.

KNOW YOUR MINI ICE CREAM MAKER

- ☐ Freezer bowl
- ☐ Paddle
- ☐ Lid
- ☐ Power unit
- ☐ On/Off switch



BEFORE FIRST USE

Note: When using the appliance for the first time, carefully remove all packaging.

Before using the product for the first time, clean all the parts following the instruction in "cleaning and storage".

CAUTION: Never immerse the power unit and the freezer bowl in water or other liquids. Never use abrasive cleaners on any part of the product. Do not place any parts into a dishwasher or extremely hot water.

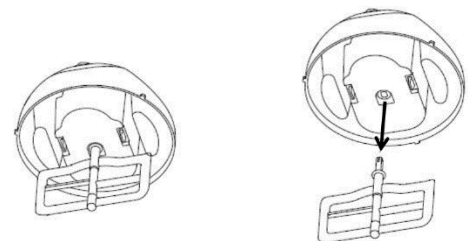
Dry all the part thoroughly after cleaning for use or storage.

Put the freezer bowl in a freezer that is operating at a temperature of -18°C or below for 12 hours before use.

TO DISASSEMBLE AND ASSEMBLE THE APPLIANCE

Turn lid with power unit anti-clockwise and take out.

Pull out the paddle directly.



Press both plastic lock at the same time to take off

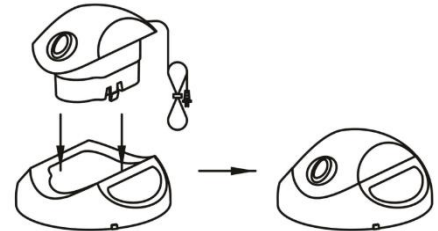


the power unit from the lid.

To assemble the appliance, follow above instructions in reverse order.

USE YOUR MINI ICE CREAM MAKER

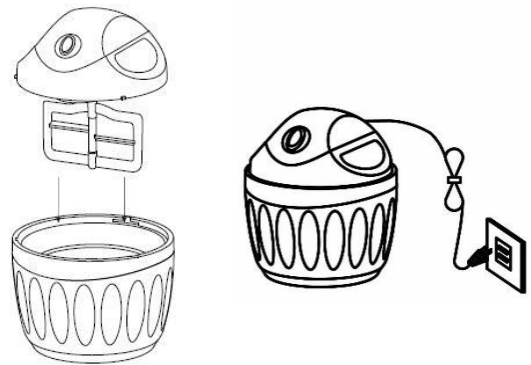
1. Fit the power unit into the lid until you hear a “click” sound indicate both plastic lock on the power unit locked into the lid.



2. Fit the paddle into the hole of the power unit until locked into place.

3. Take out the freezer bowl from the freezer, place the bowl on a flat, stable surface.

4. Put the assembled lid with power unit and paddle on the freezer bowl, turn clockwise to lock the lid with the bowl.



5. Connect the power plug with the mains power and switch on the appliance.

IMPORTANT!

THE APPLIANCE MUST BE SWITCHED ON **BEFORE** ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM FREEZING ON THE INSIDE OF THE BOWL IMMEDIATELY.

6. Put the ice cream or sorbet mix into the freezer bowl through the two holes in the lid.

NOTE: When pouring mixture into the bowl, the maximum volume should not exceed 200mL as the mixture will increase in volume during freezing.

7. Allow the mixture to churn until frozen or the desired consistency is reached. This will take up to 30 minutes, most recipes will be ready in less time.
8. Switch off the appliance, remove the lid with power unit. The ice cream is ready to serve.
9. The ice cream should be in a soft spoonable state. It can also be transferred to a separate container for storage in the freezer if you wish to firm the ice cream before eating.

IMPORTANT!

- Do not stop and start the appliance during process, as the mixture may freeze in contact with the bowl and prevent the 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.
- In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off and unplug the appliance, allow the power unit to cool down for 5 minutes.
- 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 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.
- It is a normal phenomenon for the paddle slightly scraping the aluminum wall when the unit is making ice cream.

CLEANING AND STORAGE

The appliance should be cleaned after each use.

CAUTION!

- Always switch off and unplug the appliance, allow all parts of the appliance reach room temperature before disassembling and cleaning.
 - Never put the power unit, the freezer bowl 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.
1. Wash the inside of the bowl.
 2. Wash the lid and paddle with soapy water.
 3. Use a moist cloth to clean the power unit and the freezer bowl.
 4. Make sure all components are clean and dried thoroughly before storing.
 5. Store the appliance upright in a clean and dry location. Do not place anything on top.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 7.3-9.5W

RECIPES

banana ice cream

Ingredients

large ripe banana	45 g
Skimmed milk	80 ml
Heavy cream	50 ml
Confectioner's sugar	25 g

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

raspberry frozen yoghurt

Ingredients

fresh raspberries	80 g
Confectioner's sugar	40 g
natural yoghurt	80 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

Skimmed milk	80 ml
Confectioner's sugar	20 g
Heavy cream	80 ml
peppermint extract	A few drops
grated chocolate	20 g

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 cooled milk. Pour the mixture into 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

fresh strawberries	105 g
Confectioner's sugar	40 g
Heavy cream	40 ml
lemon juice	15 ml

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

granulated sugar	60 g
Water	60 ml
orange juice	30 ml
lemon juice	40 ml
egg white	1/2 medium size 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

egg yolks	1
Confectioner's sugar	25 g
Skimmed milk	80 ml
Heavy cream	100 ml
vanilla extract	A few drops

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 extract. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

12 Month Warranty

Thank you for your purchase.

Your new product is warrantied to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law. For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

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