

anko

Ice-cream Maker

ICE0831

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. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, DO NOT use. For electrical safety, any repairs to the product should only be carried out by a qualified electrical person only or the product must be disposed of, to avoid a hazard.
4. 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.
5. Children should be supervised to ensure that they do not play with the appliance.
6. This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments.
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments.
 - catering and similar non-retail applications.
7. – WARNING: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
 - WARNING: Keep ventilating opening clear of obstruction.
 - WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
 - WARNING: Do not damage the refrigerant circuit.

- WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.
- WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- WARNING: When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.

8. The refrigerant (R600a) is flammable.



Caution: risk of fire

The refrigerant isobutene (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.

If the refrigerant circuit should be damaged:

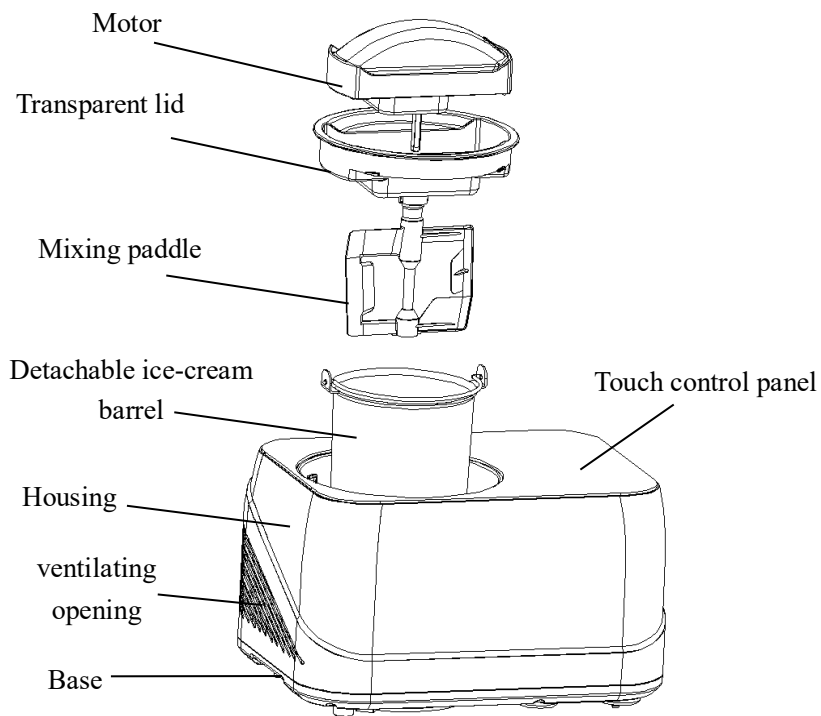
- Avoid opening flames and sources of ignition.
 - Thoroughly ventilate the room in which the appliance is situated.
9. The plug must be removed before cleaning, maintaining or filling the appliance.
 10. Do not upend this product or incline it over a 45° angle.
 11. Unplug the appliance after using or before cleaning. Allow all parts of the appliance reach room temperature before disassembling and cleaning.
 12. Keep the appliance 8cm from other objects to ensure the good heat releasing.
 13. Do not use the accessories not recommended by Manufacturer.
 14. Do not use the appliance close by flames, hot plates or stoves.
 15. Do not switch on the power button frequently (ensure 3min. interval at least) to avoid the damage of compressor.
 16. Metal sheet or other electric objects should not be inserted into the appliance to avoid electric shock, fire and short circuit.

17. When take out the ice-cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
18. Do not switch on the power before install well the barrel and mixing paddle.
19. The initial temperature of the ingredient is room temperature. Do not put the ingredient into freezer for pre-freeze, as it will easily make the mixing paddle blocked before the ice-cream reach a good condition.
20. Do not remove the mixing paddle when the appliance is working.
21. THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. Do not use outdoors.
22. Always disconnect the appliance from the power supply before approaching or changing parts.
23. For the operating times, please refer to “USE YOUR ICE CREAM MAKER”.
24. Never clean with scouring powders or hard implements.
25. To avoid contamination of food, please respect the following instructions:
 - Opening the lid for long periods can cause a significant increase of the temperature in the compartments of the appliance.
 - Clean regularly surfaces that can come in contact with food.
24. Never immerse the product in water or any other liquid, do not rinse it under the tap.
25. For cleaning and storage, please refer to “CLEANING AND STORAGE” section.

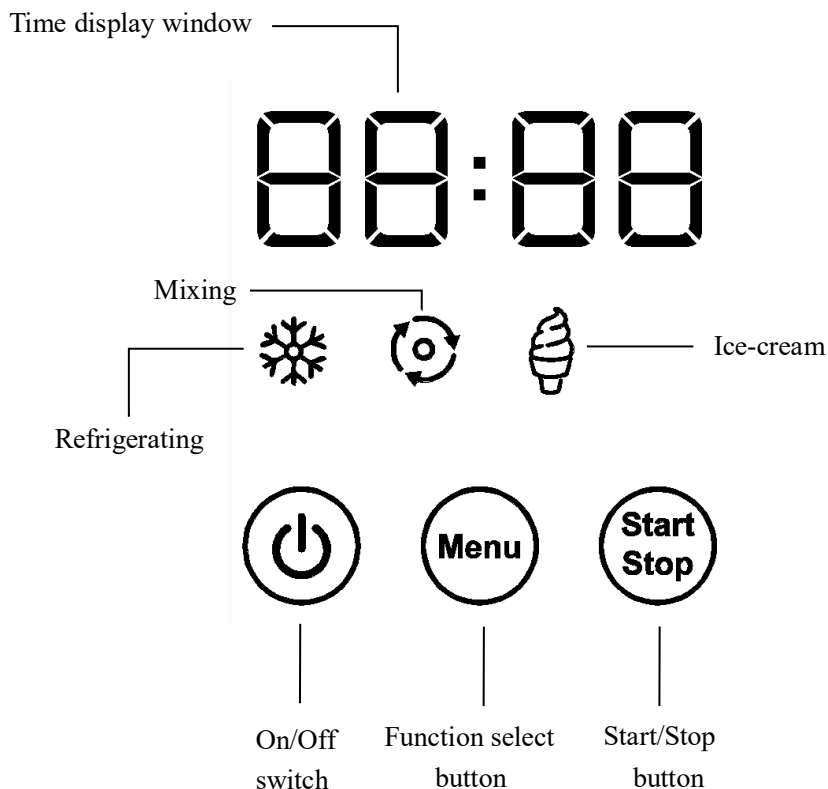
**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR ICE-CREAM MAKER

Structure



Control panel



Use the control panel

Connect the appliance to the mains power. Touch  to turn on the appliance.

1. make ice-cream

The default function is ice-cream,  flashes with time “00:00” shown on the screen. Touch  to start making ice-cream, time start to count up on the screen. Touch  to pause the appliance during process, touch  another time to continue. When the hardness of the mixture reaches the default value, ice-cream is ready and the appliance will stop automatically with 10 beeps, “COOL”

shown on the screen with  **lights up.**

2. mixing

Touch  until  flashes with time “30:00” shown on the screen. Touch  to start mixing, time start to count down on the screen. Touch  to pause the appliance during process, touch  another time to continue. When the countdown ends or the hardness of the mixture reaches the set value, the appliance will stop automatically with 10 beeps and  flashes.

3. refrigerating

Touch  until  flashes with time “10:00” shown on the screen. Touch  to start refrigerate, time start to count down on the screen. Touch  to pause the appliance during process, touch  another time to continue. When the countdown ends the appliance will stop automatically with 10 beeps, “10:00” shown on the screen with  flashes.

Touch  to turn off the appliance.

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 main unit with power plug and cord and the motor 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.

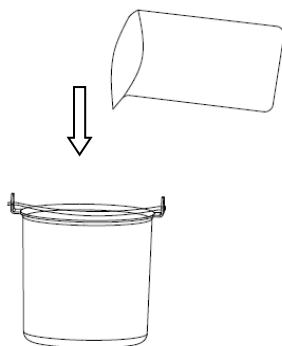
Dry all the part thoroughly after cleaning.

USE YOUR ICE-CREAM MAKER

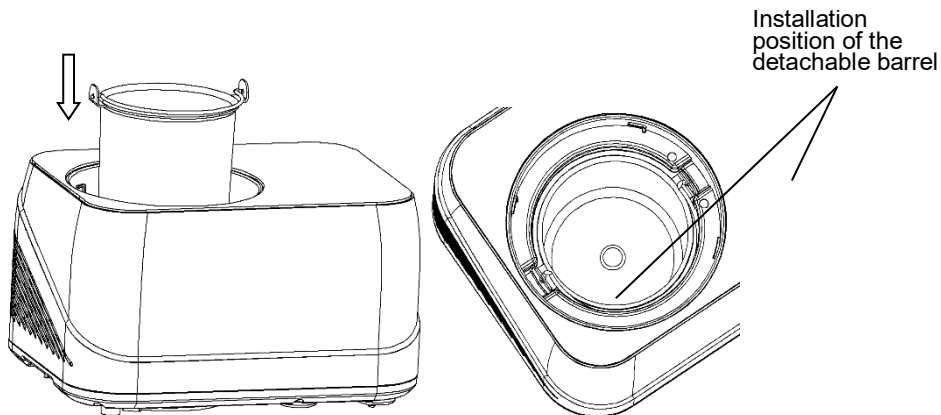
When making ice-cream, keep the appliance flat on a level surface to ensure that the compressor of the machine can work properly.

1. Pour the well-prepared ingredients in proportion into the detachable barrel, then have a uniform mixing.

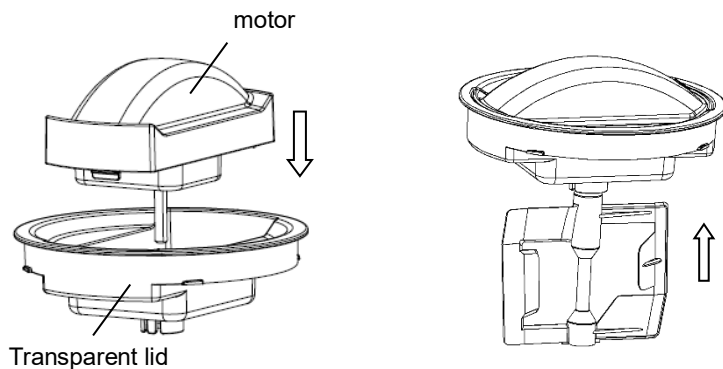
WARNING! NEVER add more than 500mL ingredients or over the MAX marking marked inside barrel.



2. Put the detachable barrel into the ice-cream maker, align both ends of the handle with the groove in the appliance.

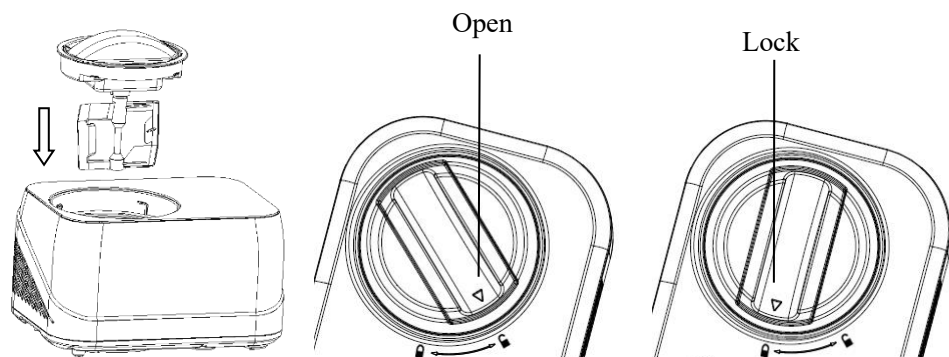


3. Install the transparent lid and motor assembly.



4. Install the mixing paddle, transparent lid and motor assembly.

5. Put lid assembly vertically into the ice-cream machine, make sure align the axle of the mixing blade with the convex point on bottom of the detachable barrel, rotate the lid clockwise to lock it.



6. Connect the appliance to mains power.

7. Turn on the appliance. Select the right function you need and start the appliance.

WARNING! DO NOT turn on the appliance before installing the barrel and mixing paddle properly.

Auto power-off function

If no more operation in 10 minutes after turned on, the appliance will automatically shut down.

1 hour auto refrigerating function

when the ice-cream is ready without more operation, the appliance will auto start the refrigeration function for 1 hour. “COOL” shown on the screen with  **lights up**. There are 10 beeps with “00:00” shown when 1 hour exhausted.

8. Turn the transparent lid and motor assembly anticlockwise and take it out. Then take out the ice-cream barrel.

WARNING: When take out the ice cream, DO NOT knock the barrel or edge of barrel to protect the barrel from damage.

NOTE: If the barrel is difficult to take out, wait a moment and try again. This most likely due to formation of ice between the barrel and appliance.

Compressor self-protection function

After making ice-cream or refrigerating, the compressor has a protection time of 3 minutes. Always allow the product to cool down for 3 minutes before making ice-cream or refrigerating again.

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 dis-assemble and cleaning.**
- **Never immerse the main unit with power plug and cord and the motor in water or other liquids.**
- **Do not place any parts into a dishwasher or extremely hot water.**
- **Do not clean with scouring powders, steel wool pads, or other abrasive materials.**

1. Wash the transparent lid, barrel and paddle with soapy water.
2. Use a moist cloth to clean the motor, the main unit and the power cord.
3. Make sure all parts are clean and dried thoroughly before storing.
4. Store the appliance upright in a clean and dry location. Do not place anything on top.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50Hz

Power: 100W

Max. ingredients capacity: 500mL

RECIPES

BASIC ICE-CREAM

160g cream

100g powdered milk

150g water

Pour the mixture into the ice-cream barrel, turn on the appliance and mixing 5 minutes. Then start to make ice-cream, it will be ready in 40-50 minutes.

BASIC CHOCOLATE ICE-CREAM

130g whole milk

60g sugar

130g bittersweet or semi-sweet chocolate (your favorite), broken into 1.2cm pieces

130g heavy cream, well chilled

1/2 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stove or in a microwave). In a food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla. Pre-cool the mixture before making ice-cream.

Pour the mixture into the ice-cream barrel, turn on the appliance and start to make ice-cream, it will be ready in 30-40 minutes.

FRESH STRAWBERRY ICE CREAM

135g fresh strawberries, stemmed and sliced

30g freshly squeezed lemon juice

60g sugar, divided

130g whole milk

130g heavy cream

1/2 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 30g sugar, stir gently, macerate the strawberries in the juice for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and 30g sugar until the sugar is dissolved. Split the juice from the strawberries and stir in the heavy cream and vanilla. Pour the mixture into the ice-cream barrel, turn on the appliance and start to make ice-cream, it will be ready in 50-60 minutes. Add the sliced strawberries at the last 5 minutes.

FRESH LEMON SORBET

190g sugar

225g water

65g freshly squeezed lemon juice

1/2 tablespoon finely chopped lemon zest

heat the sugar and water in a medium saucepan until the sugar dissolves, cool completely. Add lemon juice and chopped lemon zest; stir to combine. Pour the mixture into the ice-cream barrel, turn on the appliance and start to make ice cream, it will be ready in 50-60 minutes.

CHOCOLATE FROZEN YOGURT

130g whole milk

145g bittersweet or semisweet chocolate, chopped

215g low-fat vanilla yogurt

25g sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade, process until well blended and smooth, then add the yogurt and sugar; process until smooth, about 15 seconds. Wait until cool. Pour the mixture into the ice-cream barrel, turn on the appliance and start to make ice-cream, it will be ready in 50-60 minutes.

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.

Contact for Kmart purchases	Contact for Target purchases
Kmart Australia Ltd. C/- Customer Service Centre 690 Springvale Road, Mulgrave Vic 3170 Customer Service: 1800 124 125 (Australia) or 0800 945 995 (New Zealand) or via Customer Help at kmart.com.au	Target Australia Pty Ltd C/- Customer Service Centre 2 Kendall Street, Williams Landing, Vic, 3027 Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us