

anko

Ice Cream Maker

KF-2502G1

User Manual



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

IMPORTANT SAFEGUARDS

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



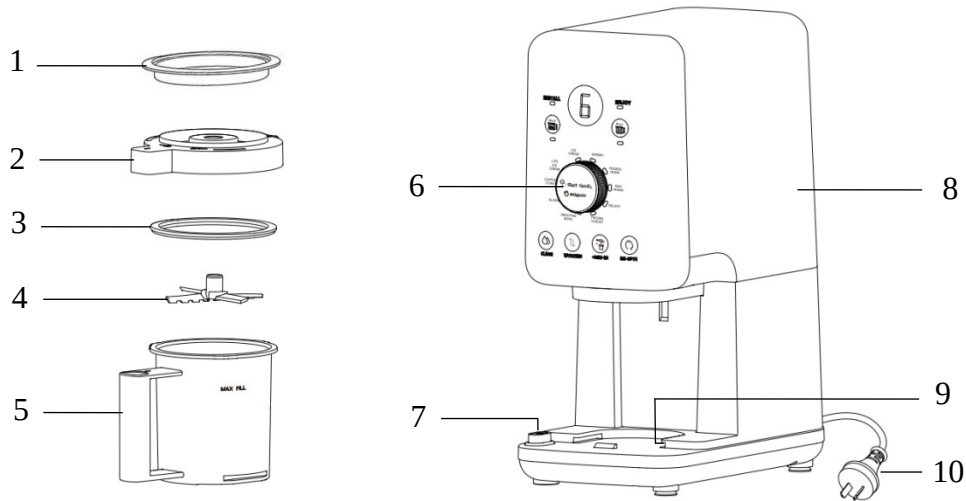
READ ALL INSTRUCTIONS BEFORE USE.

1. Always turn the appliance OFF and disconnect from mains power when not in use, before attempting to move the appliance and before cleaning or storing.
2. Never immerse the main unit and power plug and cord in water or any other liquid, nor rinse them under the tap.
3. To prevent electric shock and short-circuit, avoid any liquid from entering the appliance.
4. If the appliance or power plug and cord are damaged, it must be replaced by a qualified electrician to avoid a hazard, or the product must be disposed of.
5. 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 instructions concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. Close supervision is necessary when the appliance is used near children.
8. Do not leave the appliance unattended when in use or when connected to mains power.
9. Do not allow the cord to hang over the edges of tables or counters.
10. Do not allow the unit or the cord to contact hot surfaces, including stoves and other heating appliances.
11. Do not contact moving parts. Always disconnect the appliance from the mains power and wait until all the parts have come to a complete stop before attaching or detaching parts.
12. Do not use the appliance for any other purpose than described in this manual.
13. Do not place anything on top of the appliance when in use and when stored.
14. Do not fill the cups beyond the MAX line.
15. Do not operate this product with an empty cup.
16. Do not mix hot liquids in the cup.
17. Do not put the cups in a microwave.
18. Do not handle dry ingredients without liquid in the cup.
19. Do not damage the interlocking mechanism of the equipment.
20. Before operation, ensure that the cup and lid are correctly installed.
21. Before operation, ensure that no utensils are left in the cup.
22. Do not process hard ice cubes or desserts that are excessively hard or overly loose in consistency.
23. Do not process dry ingredients without adding liquid to the cups.
24. Do not process hot liquids.

25. Do not perform grinding operations.
26. Do not carry the appliance by the handle of the cups.
27. **CAUTION! The blades are sharp, handle with care.**
28. Before connecting the appliance to the power supply, check that the voltage indicated on the appliance corresponds with the voltage in your home. If this is not the case, DO NOT use the appliance.
29. This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
30. The use of accessories not recommended by the appliance manufacturer may cause serious injury and/or damage to the appliance.
31. This appliance is for household use only, not for commercial use. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors.
32. Use the appliance only on a dry, level and stable surface, away from any edges.
33. Always unplug the power cord from the mains power outlet socket when the appliance is not in use.
34. For cleaning, please refer to CLEANING AND STORAGE section.
35. 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 guests in hotels, motels and other residential-type environments,
 - bed and breakfast type environments.
36. WARNING! 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.
37. For safe use and information on operating times and speed settings, please refer to the section "HOW TO USE YOUR ICE CREAM MAKER".
38. Switch off the appliance and disconnect from the supply before changing accessories or approaching parts that move in use.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR ICE CREAM MAKER



1. Storage lids (3pcs)

3. Sealing ring

5. Cups (3pcs)

7. Cup release button

9. Cup guide rail

2. Processing lid

4. Blade

6. Start/Cancel/Program button

8. Main unit

10. Power plug and cord

IMPORTANT!

- Please make sure that your appliance is received with the right components shown above. Check everything carefully before use. If any parts are missing or damaged, return the product to the place of purchase for replacement.
- When using the appliance for the first time, carefully remove all packaging and dispose of them responsibly.

INTRODUCTION

- The programs are designed to whip up delicious creations. Programs vary in length and speed depending on the optimal settings to get a perfectly creamy result for the type of recipe.
- When the program is running, the blade will move down through the frozen ingredients then return back to the lid.

CONTROL PANEL

1. INSTALL light

- Flash - indicates the cup is not fully installed.
- Illuminate steadily- indicates the cup is correctly installed.

2. Countdown procedure steps

- Number on the display indicates the set/remaining procedure steps, 6 steps for full cup and 4 steps for half cup.
- When the program is completed, "0" displays.

3. READY Light

- Illuminate steadily - indicates the program is completed.

4. HALF/FULL Button

- Selects the location of the ingredient to be processed.
- HALF - only processes the top half of the ingredient.
- FULL - processes a full cup of the ingredient or bottom half cup of the ingredient.

5. Preset program and indicator lights

- Rotate the Start/Cancel/Program button to select a desired program.
- The indicator light flashes - indicates the corresponding preset program is selected or is under processing.
- Press the Start/Cancel/Program button to start processing, press it again to stop the program.

6. CLEAN button

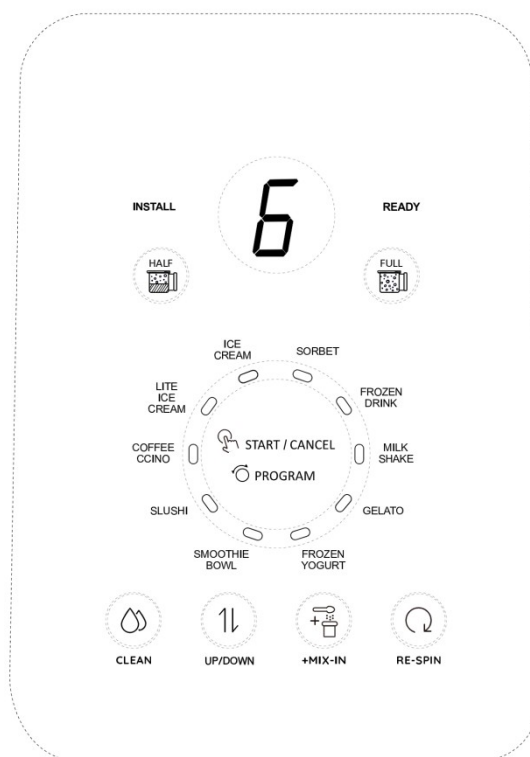
- This function helps to roughly clean the processing tools.
- Add water to the cup under the MAX line, install the cup and press the CLEAN button to start the program.

7. UP/DOWN button

- This function helps to manually clean the drive shaft.
- Press the UP/DOWN button to lower the drive shaft. Clean the drive shaft after it comes to a complete stop. Press the UP/DOWN button again to raise the drive shaft back into the main unit.

8. +MIX-IN button

- After processing the ingredients, use a spoon to create a hole through the ingredients that reaches the bottom of the cup. Add chopped mix-ins (crushed confectionery, frozen fruits, chopped nuts, chocolate pieces, etc.) to the hole and process MIX-IN program.
- Press +MIX-IN button to start the program.



9. RE-SPIN button

- If the ingredients are very cold and become blocked after processing, use the RE-SPIN function to make the ingredients creamier.
- Press the RE-SPIN button to start the program.
- IMPORTANT! Do not use RE-SPIN before using the mix-in program.

HOW TO USE YOUR ICE CREAM MAKER

Preparation

1. Clean the appliance according to the instructions in the CLEANING AND STORAGE section. Dry thoroughly.
2. Place the main unit on a stable, horizontal, flat surface.
3. For recipes that require frozen ingredients, fill the ingredients into the cups, put on the storage lid and freeze for at least 24 hours.

NOTES:

- Do not fill ingredients to be frozen above the MAX FILL line (approx. 500 ml) on the cup.
- For recipes that require mix-ins after freezing or during processing, leave sufficient space in the cup.
- The ingredients to be processed in the appliance should not exceed the MAX FILL line on the cups.
- Fruits must be crushed to release the juice and combined with other ingredients before freezing.
- For best results, set your freezer to a temperature between -12°C and -20°C.
- Do not freeze the cup of ingredients at an angle, place the cup on a level surface in the freezer.

Using the appliance

4. Plug the appliance into a mains power supply, the appliance is now in standby mode.
5. Install the blade into the processing lid using the magnetic coupling.

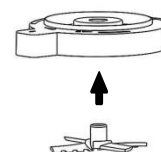
CAUTION! Blades are sharp, handle with care.

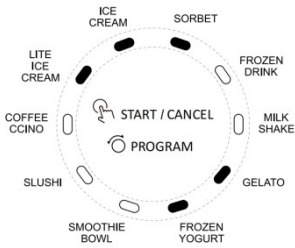
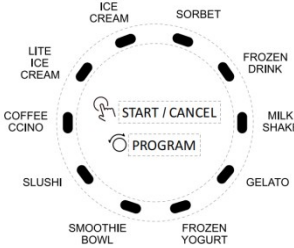
WARNING: Make sure the sealing ring is fitted properly in the processing lid.

6. Take a cup of well-frozen ingredients and remove the storage lid. Place the processing lid on the cup and rotate anticlockwise until the tab of the lid aligns with the handle of the cup.
7. Press the START/CANCEL/PROGRAM button, INSTALL indicator light should begin to flash. Slide the cup along the guide rail on the main unit until the INSTALL indicator lights up steadily.

NOTES: The appliance will not run if the cup is installed before the unit is plugged in.

8. Press the HALF/FULL button to choose the location of ingredients to be processed. Select the desired program by rotating the START/CANCEL/PROGRAM button, and the selected program indicator light will start flashing.



	
HALF cup processing can be used on 5 programs – Lite ice cream, Ice cream, Sorbet, Gelato & Frozen yogurt.	FULL cup processing can be used on all 10 programs. Refer to point 4 under the heading CONTRO PANEL.

- Press the START/CANCEL/PROGRAM button to start processing. It will take approx. 2~3.5 minutes to finish processing. The number of procedure steps will be shown on the display.

To cancel, press the START/CANCEL/PROGRAM button to cancel the processing. "E" and "1" display alternately, and the appliance will come to a complete stop with "0" on the display accompanied by an audible beep.

- The appliance will automatically stop with an audible beep when the program is completed, and "0" displays with the READY indicator illuminating.

WARNING: DO NOT detach the cup before the motor comes to a complete stop.

NOTES: The cup must be reinstalled before any operation, or the appliance will fail to function.

- Use +MIX-IN or RE-SPIN if needed.
- Press and hold the cup release button to slide out the cup, and enjoy your treat.

CLEANING AND STORAGE

Clean the appliance after every use.

- Add water to the cup and run the CLEAN function by pressing on the CLEAN button.
- Remove the cup and use the UP/DOWN button to lower the drive shaft. Unplug the appliance, clean the shaft. Connect the appliance to the mains power and press the UP/DOWN button to retract the shaft after cleaning.
- When the appliance comes to a complete stop, remove the power plug and cord from the mains power outlet.
- Cleaning:

WARNING! Do not use harsh abrasives, sharp objects, caustic cleaners or oven cleaners when cleaning this appliance.

Parts	Cleaning method	Dishwasher safe
• Main unit • Drive shaft • Power plug & cord	• Wipe with a damp cloth. WARNING! Do not immerse the main unit, the power plug and cord in water or any other liquids to clean.	No
• Cups • Lids • Blade	• Wash in warm soapy water and rinse thoroughly.	Yes

5. Make sure all parts are clean and dry thoroughly.
6. Lubricate the blade with vegetable oil.
7. Store the appliance in a safe, cool, dry place.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 800W

RECIPE

VANILLA CHOCOLATE ICE CREAM

Ingredients:

3 egg yolks
20g cream cheese
50g sugar
1 teaspoon vanilla extract
140 ml double cream
180 ml whole milk
65 g chocolate crumbs (mix-in)

Directions:

1. Microwave the cream cheese for 10 seconds.
2. In a bowl, whisk egg yolks with sugar, vanilla extract, double cream, whole milk and softened cream cheese until fully combined and sugar is dissolved.
3. Fill a cup with the mixture.
4. Freeze for 24 hours.
5. Select *ICE CREAM* program to process.
6. Add chocolate chips and use MIX-IN to process.

LITE VANILLA OAT ICE CREAM

Ingredients:

320 ml oat cream
150 ml oat milk
1 teaspoon vanilla extract
3 pitted dates
3 tablespoons agave syrup

Directions:

1. Place all ingredients in the jug of a blender.
 2. Blend ingredients on high speed until well combined.
 3. Fill a cup with the mixture.
 4. Freeze for 24 hours.
 5. Use LITE ICE CREAM program to process.
- Select the RE-SPIN program for a creamier result if needed.

COFFEECCINO

Ingredients:

40g sugar
330 ml brewed black coffee, cooled to room temperature
60ml light cream
60ml whole milk

Directions:

1. Put 230 ml coffee, sugar, light cream and whole milk into a cup, stir until the sugar dissolves and all the ingredients are fully combined.
2. Freeze for 24 hours.
3. Add 100 ml of coffee.
4. Select *COFFEECCINO* to process.

MANGO ORANGE SLUSH

Ingredients:

40g sugar
165g fresh mango in 1 cm cubes
140 ml drinking water
150 ml orange juice

Directions:

1. Put sugar, mango and water in a cup, stir until sugar dissolves.
2. Freeze for 24 hours.
3. Add 150 ml orange juice.
4. Select *SLUSHIE* to process.
5. Select *RE-SPIN* to process if needed.

COCONUT MANGO SMOOTHIE BOWL

Ingredients: 330g fresh mango in 1 cm cubes 1 can coconut milk Toppings: Sliced strawberries Sliced almonds	Directions: 1. Fill a cup to the MAX FILL line with mango cubes. 2. Shake the can of coconut milk and fill the cup to cover the mango cubes (it's not required a whole can of coconut milk). 3. Stir the ingredients and add more coconut milk to reach the MAX FILL if necessary. 4. Freeze for 24 hours. 5. Select <i>SMOOTHIE BOWL</i> to process. 6. Select <i>RE-SPIN</i> to process if needed. 7. Garnish with toppings.
<i>VANILLA FROZEN YOGURT</i>	
Ingredients: 100 ml plain whole milk yogurt 150 ml double cream 150 ml whole milk 75 g sugar 1 teaspoon vanilla extract	Directions: 1. Put all ingredients in a cup, stir until the sugar dissolves and all the ingredients are well combined. 2. Freeze for 24 hours. 3. Select <i>FROZEN YOGURT</i> to process. 4. Select <i>RE-SPIN</i> to process if needed.
<i>HONEY GELATO</i>	
Ingredients: 4 egg yolks 210 ml whipping cream 210 ml whole milk 70 g forest honey 1 pinch of salt	Directions: 1. Whisk the egg yolks in a bowl. 2. Put cream, milk, honey and salt in a saucepan over medium heat, keep stirring until salt dissolves and all the ingredients are well combined. 3. Decant a small amount of the warm mixture into the bowl of egg yolks, then decant the bowl of mixture into the saucepan, continue heating to 75-80°C and stir continuously. 4. Cool to room temperature and fill to a cup. 5. Freeze for 24 hours. 6. Select <i>GELATO</i> to process. 7. Select <i>RE-SPIN</i> to process if needed.
<i>STRAWBERRY MILKSHAKE</i>	
Ingredients: 250g strawberry ice cream 100ml whole milk 120g fresh strawberry, stems removed, cut in halves.	Directions: 1. Put all the ingredients in a cup. 2. Select <i>MILKSHAKE</i> to process.
<i>FROZEN MANGO DRINK</i>	

Ingredients: 220g mango, peeled and diced 130ml coconut milk 30ml honey 100ml orange juice	Directions: 1. Put mango, milk and honey in a cup. 2. Stir until well combined. 3. Freeze for 24 hours. 4. Add 100 ml orange juice. 5. Select <i>MILKSHAKE</i> to process.
<i>PINEAPPLE SORBET</i>	
Ingredients: 1 tinned pineapple	Directions: 1. Fill a cup with tinned pineapple (including chunks and liquid) under the MAX FILL line. 2. Freeze for 24 hours. 3. Select <i>SORBET</i> to process. 4. Select <i>RE-SPIN</i> to process if needed.

12 Month Warranty

Thank you for your purchase.

Your new product is warranted 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 L2/ 1 Middle Road, Chadstone Vic 3148 Australia 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 L2/ 1 Middle Road, Chadstone Vic 3148 Australia Customer Service: 1300 753 567 or via Customer Help at target.com.au/help/contact-us