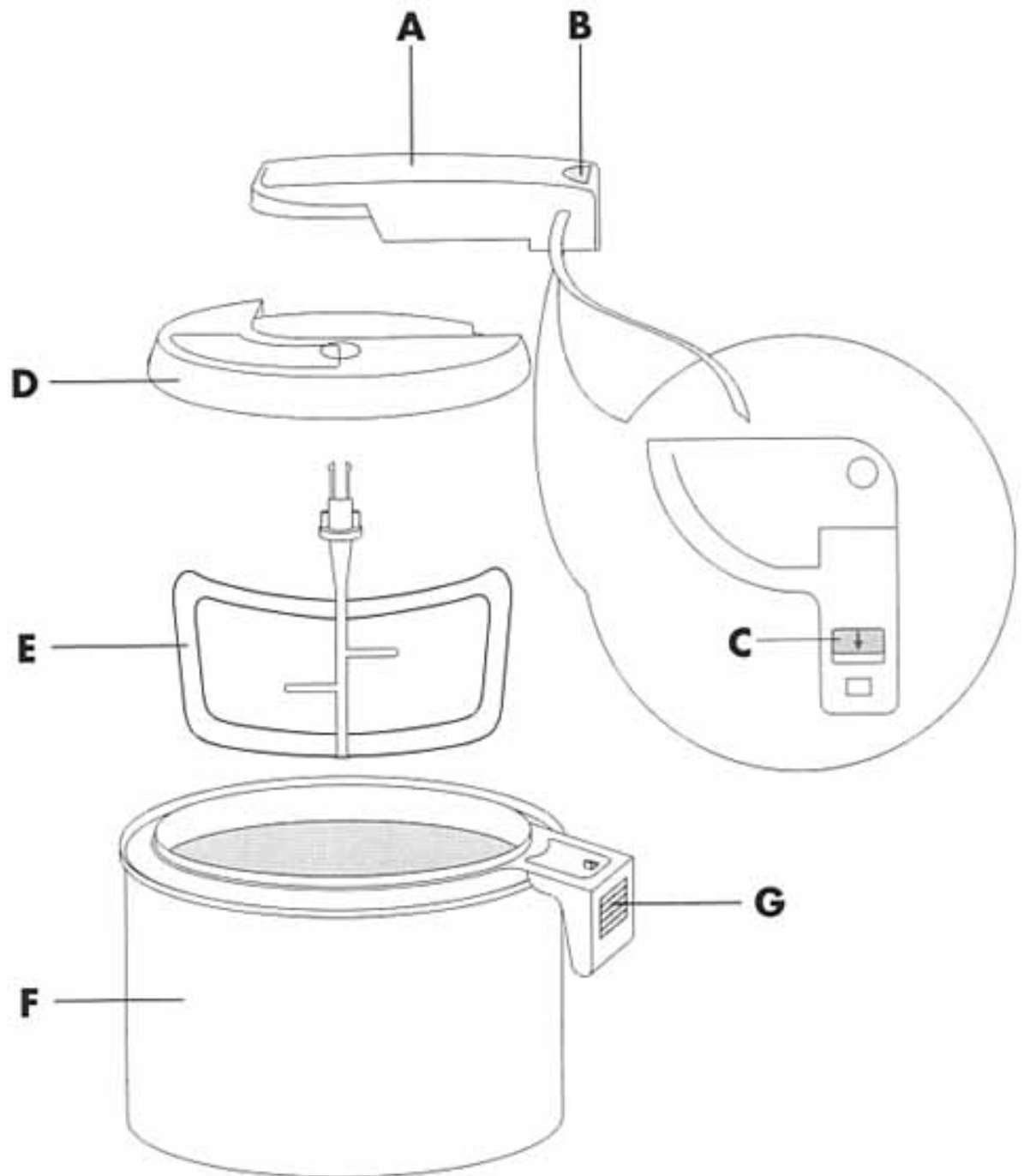
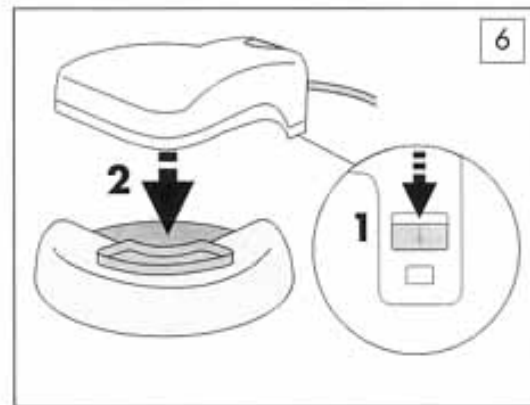
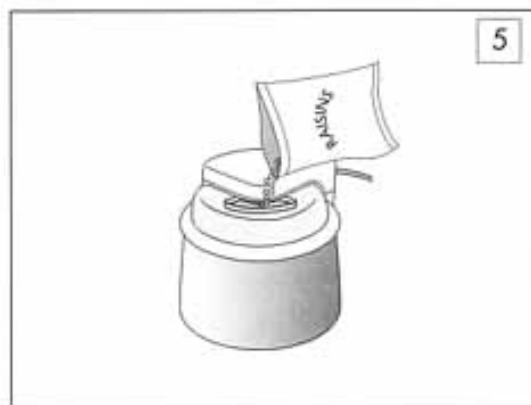
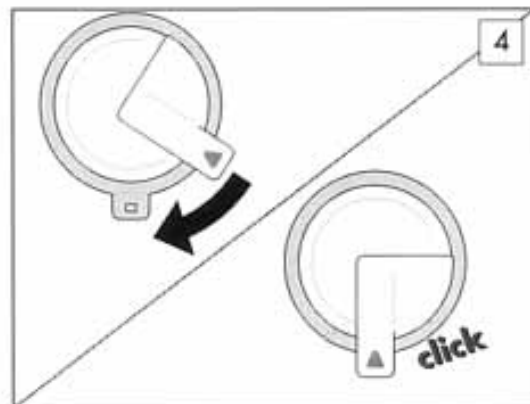
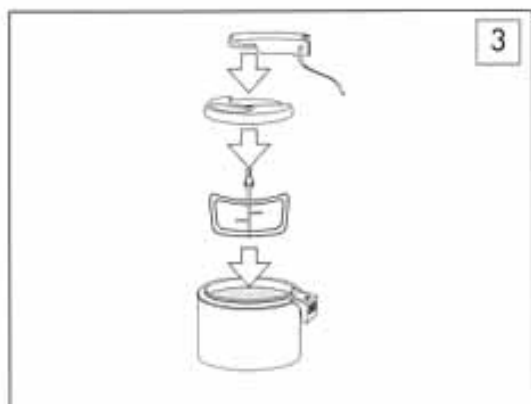
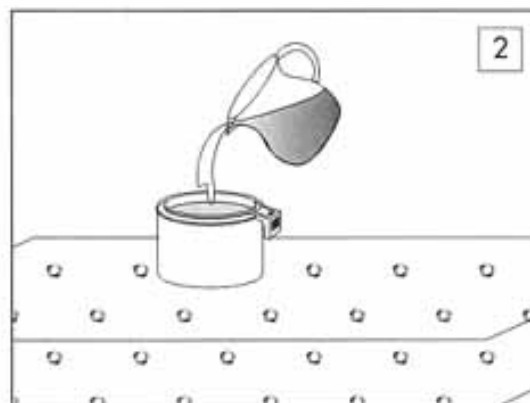


IC 8000

ICE CREAM MAKER SORBETIERE

INSTRUCTIONS FOR USE AND RECIPES
MODE D'EMPLOI ET RECUEIL DE RECETTES





GB

IMPORTANT SAFEGUARDS

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

1. Read this instruction booklet carefully before installing and using the machine.
2. Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
3. To protect against risk of electric shock, do not immerse electric motor assembly of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children. **THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.**
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. The supply cable must not be replaced by the user, as this requires the use of special tools. If the supply cable is damaged, contact an authorized Service Center.
7. Avoid contact with moving parts. Keep hands and utensils out of cylinder bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE CYLINDER BOWL!** Sharp objects will scratch and damage the inside of the cylinder bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the "off" position.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized Service Center.
13. Never heat the ice cream container. The ice cream container is a sealed vessel. Heating may result in rupture of the vessel and possible personal injury.

SAVE THESE INSTRUCTIONS

ATTENTION

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

DESCRIPTION

- A Motor assembly
- B ON/OFF switch
- C Lid release button
- D Lid

- E Paddle
- F Cylinder
- G Opening button

OPERATION

To make ice cream, mix the ingredients and pour into the pre-cooled container. Stir with the paddle for 20 to 40 minutes.

The time taken to make ice cream depends on the nature and quantity of ingredients used and temperature of the cylinder.

COOLING THE CYLINDER

- Before using the appliance, wash all parts in contact with the ice cream thoroughly.
- Remove paddle and cover.
- Make sure the cylinder is perfectly clean. If necessary wipe the inside with a damp cloth and dry carefully after cleaning.
- Place the cylinder in the freezer as near the cooling source as possible (fig. 1). Do not place anything in the cylinder and do not cover. Allow adequate space around the cylinder.

IMPORTANT: The cylinder must be brought to the required temperature by placing it in a freezer or the freezing compartment of a three or four star refrigerator.

The freezer must be regulated to a temperature of $-18^{\circ}\text{C}/-0^{\circ}\text{F}$. If this temperature is not reached, it will not be possible to use the cylinder to make ice cream. The cylinder must be left in the freezer for the time given in the following table.

Freezer temperature	Minimum cylinder freezing time
$-30^{\circ}\text{C} / -22^{\circ}\text{F}$	9-10 hours
$-25^{\circ}\text{C} / -13^{\circ}\text{F}$	12-14 hours
$-18^{\circ}\text{C} / 0^{\circ}\text{F}$	20-22 hours

To ensure it is always ready for use, the cylinder can be left permanently in the freezer.

MAKING ICE CREAM

Choose one of the three recipes provided and prepare the blended ingredients.

- Remove the cylinder from the freezer
- Hook the motor assembly to the cover and insert the paddle (fig. 3).
- Close the appliance by resting the assembled part (motor assembly, cover and paddle) on top of the cylinder and rotating until it hooks into place (fig. 4).
- Turn the appliance on by pressing the ON/OFF button.
- Slowly pour in the ingredients through the opening in the cover with the motor on to ensure the ingredients do not have time to freeze on the cylinder walls.
- Pour the ingredients into the cylinder until it is **NO MORE THAN HALF FULL**. During the process, the mixture will expand.
- It is best to use ingredients at refrigerator temperature.
- During preparation, you can add chocolate chips, raisins or other ingredients through the opening in the cover (fig. 5). Alcoholic ingredients should not be added until the end of preparation as they considerably slow down chilling. The ice cream will increase in volume until it fills the cylinder during the last few minutes of preparation.

If an overly long delay before mixing leads to formation of an excessively thick wall of ice

blocking movement of the paddle, proceed as follows:

Turn off the motor, remove the cover, use a spatula or kitchen utensil to free the paddle and the surfaces of the cylinder from ice; replace the cover and motor correctly and start up the appliance immediately.

Once formed, the ice cream becomes more solid if left in the container for several minutes (no more than thirty).

IMPORTANT SAFEGUARDS

Do not leave the appliance in operation longer than necessary

If the ice cream has not formed or tends to melt after the first 45 minutes, it is useless to persist.

Do not turn off the appliance until the ice cream is ready, otherwise the ingredients will freeze on the walls and make it difficult or impossible to re-start the paddle.

KEEPING THE ICE CREAM

In the ice cream maker

When the ice cream is ready, you can keep it covered in the ice cream maker for about 30 minutes. You can also cover the ice cream maker and place it in the refrigerator for about 30 minutes (not in the freezer).

In the freezer

You can keep the ice cream for a limited period in the freezer, however keeping it for too long does not improve either the flavor or quality. After one or two weeks, the structure of the ice cream deteriorates and the fresh taste is lost. Fresh ice cream has a better flavor.

If you want to keep the ice cream in the freezer, follow these rules:

- Keep the ice cream in a clean and well-sealed freezer container.
- Keep at a minimum temperature of -18°C .

Indicate the date of preparation and type of ice cream on the container.

IMPORTANT

Ice cream is susceptible to bacteria. The ice cream maker and tools must therefore be kept scrupulously clean and dry.

Never re-freeze unfrozen or semi-frozen ice cream.

Remove the ice cream from the freezer about half an hour before serving and place it in the refrigerator. It can also be left for 10 to 15 minutes at room temperature to reach the most suitable temperature for consumption.

KEEPING TIMES

Ice cream made from raw ingredients: ± 1 week

Sorbets: 1-2 weeks

Ice cream made from semi-cooked ingredients: 2 weeks

CLEANING THE APPLIANCE

When making ice cream, hygiene is of primary importance.

Before cleaning the ice cream maker, make sure the appliance is unplugged from the mains socket.

Never clean with scouring powders or hard implements.

The cylinder, paddle and cover can be washed in warm water with washing up liquid.

To remove the cover, use the lid release button located under the motor assembly (fig. 6). Do not wash any of the components in a dishwasher. The motor assembly can be cleaned with a damp cloth. Never immerse the motor in water and do not rinse under the tap.

Dry all parts thoroughly and never place the cylinder in the freezer when still damp. Do not place the paddle in the freezer.

HELPFUL HINTS

- Certain recipes involve cooking. Prepare them at least a day previously to ensure they chill completely and expand. It is always advisable to chill the basic mixture.
- In the case of cold mixtures, the best results are obtained by beating the eggs and sugar with an electric whisk. This helps increase the volume of the mixture.
- The majority of mixtures consist of cream, milk, eggs and sugar. You can use whatever cream you wish, but the flavor and texture will change greatly according to the quality of cream chosen. The higher the percentage of fat in the cream, the richer the ice cream will be. For example, whole cream contains a minimum of 36% fat, whipped cream 30%, cream for coffee or skimmed cream 18% and half cream plus half milk 10%. In all cases, the important thing is to always maintain the same quantity of liquid. For example, the lightest ice cream can be made by using more milk than cream, or by eliminating the cream altogether. You can also use skimmed milk, but the texture of the ice cream will be very different.
- The ice cream mixture can be kept in the refrigerator for a number of days. Shake it well before pouring it into the cylinder.
- Add the mixture until the cylinder is no more than half full. The mixture increases in volume during preparation.
- Alcoholic ingredients slow down the chilling process. Liqueurs should therefore be added during the final minutes of preparation.
- The flavor of sorbets depends largely on the degree of ripeness and sweetness of the fruit and juice used. Taste the fruit before adding to the recipe. If it is too acid, add sugar. If it is very ripe, add less sugar or leave it out altogether. Remember that cold reduces sweetness.
- Sweeteners can be used in place of sugar. In this case, add the sweetener to the mixture and mix until completely dissolved.
- Mixtures which require heating must not be poured into the cylinder until they are completely cold.
- If you want to make the mixture sweeter during preparation, do not add sugar directly into the cylinder (it does not dissolve). You are recommended to dissolve the sugar in a little water or skimmed milk and pour the resulting syrup (cooled) into the cylinder.
- The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc.
- To reduce the quantity of ice cream, the quantities indicated can be broken down or halved.
- When using raw eggs, make sure they are fresh by breaking them one at a time into a container and checking that:
 1. they do not have a bad smell;
 2. the white is not watery but dense and adhering to the yolk;
 3. the yolk is round and swollen.

WHAT COULD GO WRONG?

- | | |
|---|--|
| <ul style="list-style-type: none"> • Inefficient freezer (does not reach $-18^{\circ}\text{C}/0^{\circ}\text{F}$) • Container too near the door of the freezer. • Freezer too full. • Freezer with excessive build up of ice on the walls. • Ingredients poured in at a temperature above room temperature. | <ul style="list-style-type: none"> • Freezer thermostat not set for maximum cold. • Freezer door opened and closed too frequently during the chilling period. • Container placed in the freezer upside down or covered. • Container left for longer than 5' at room temperature before use. • Ingredients in the wrong proportions or excessive quantities. |
|---|--|

You are strongly recommended to verify all the above points before contacting an authorized service center. If the service center fails to detect faulty operation, you will be responsible for the costs of the verification.

CLASSICAL ICE-CREAM

VANILLA ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 9 oz. (250gr) milk, 5,5 oz. (150gr) cream, 4 egg yolks

Whisk yolks and sugar together till they are light and foamy. Add milk and cream, mix well and pour the mixture into the ice-cream maker bowl.

"GIANDUIA" (hazelnut chocolate) ICE-CREAM

INGREDIENTS: 6 oz. (175gr) sugar, 10,5 oz. (300gr) milk, 2,5 oz. (75gr) dark bitter chocolate, 1 egg, a pinch vanillin, 1 oz. (30gr) shelled peeled hazelnuts

Break chocolate into pieces and melt it together with some milk and the vanillin in a double saucepan over hot water. Whisk eggs and sugar, add the remaining milk together with the melted chocolate completely cooled. Finish with the hazelnuts finely crushed and pour the mixture into the ice-cream maker bowl.

BLUEBERRY ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 5,5 oz. (150gr) cream, 1/2 lemon, 10,5 oz. (300gr) frozen blueberries

Let blueberries defrost at room temperature, reserving the syrup produced while they thaw out. Sprinkle with lemon juice, add sugar and cream, whisk the mixture until stiff and finally pour everything into the ice-cream maker bowl.

BANANA ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 5,5 oz. (150gr) milk, 1 lemon, 10,5 oz. (300gr) banana pulp (net weight)

Peel bananas and cut into small pieces, sprinkle with lemon juice and whisk together with sugar. Add milk, stir well and pour the mixture into the ice-cream maker bowl.

MALAGA (raisin) ICE-CREAM

INGREDIENTS: 4,5 oz. (125 gr) sugar, 9 oz. (250 gr) milk, 5,5 oz. (150 gr) cream, 1 egg, 2,5 oz. (75 gr) raisin, a bit of rum

Wash raisins and soak them in enough rum to cover it. Whisk eggs and sugar, add cream and milk, mix well and pour the mixture into the ice-cream maker bowl. When ice-cream is ready, add dried raisins and some of the rum used for soaking; mix again.

CHOCOLATE ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 7 oz. (200gr) milk, 7 oz. (200gr) cream, 2,5 oz. (75gr) dark bitter chocolate, 1 egg, a pinch vanillin

Break chocolate into pieces and melt it together with some milk and vanillin in a double saucepan over hot water. Whisk eggs together with sugar, add remaining milk, cream and the melted chocolate perfectly cooled, finally pour the mixture into the ice-cream maker bowl.

LEMON ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 7 oz. (200gr) milk, 7 oz. (200gr) cream, 3 lemons, 1 tablespoon lemon syrup

Squeeze lemons and add juice to sugar and lemon syrup, then combine the other ingredients, whip the mixture thick and finally pour everything into the ice-cream maker bowl.

STRAWBERRY ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 5,5 oz. (150gr) milk, 3,5 oz. (100gr) cream, 7 oz (200gr) intact ripe strawberries, 1 egg.

Beat eggs together with sugar, add strawberries cut into small pieces and the other ingredients. Stir and pour the mixture into the ice-cream maker bowl.

HAZELNUT ICE-CREAM

INGREDIENTS: 5,5 oz. (150g) sugar, 7 oz. (200g) milk, 5,5 oz. (150g) cream, 1 egg, a pinch vanillin, 2,5 oz. (75g) peeled shelled hazelnuts

Finely crush hazelnuts and add sugar. Next add eggs (and whisk everything until thick), and then combine the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

NUT ICE-CREAM

INGREDIENTS: 4,5 oz. (125 g) sugar, 7 oz. (200g) milk, 5,5 oz. (150g) cream, 1 egg, 2,5 oz. (75g) nuts (net weight), 2 tablespoons nut liqueur.

Finely crush nuts together with sugar. Add eggs (whisk everything until thick), cream, milk and liqueur, stir and pour the mixture into the ice-cream maker bowl.

ICE-CREAM WITH SPIRITS AND SOFT DRINKS

CHAMPAGNE ICE-CREAM*

INGREDIENTS: 4,5 oz. (125g) sugar, 7 oz. (200g) cream, 10,5 oz. (300g) champagne (or dry Italian sparkling wine)

Dissolve sugar with champagne (or sparkling Italian wine), add cream and pour the mixture into the ice-cream maker bowl.

MINT LIQUEUR ICE-CREAM*

INGREDIENTS: 3,5 oz. (100gr) sugar, 5,5 oz. (150gr) milk, 5,5 oz (150gr) cream, 1+1/2 lemon, 5,5 oz. (150gr) mint liqueur

Squeeze lemons and add the juice to sugar, dissolving it as well as possible. Add the other ingredients and pour the mixture into the ice-cream maker bowl.

LIME JUICE ICE-CREAM*

INGREDIENTS: 3,5 oz. (100g) sugar, 12,5 oz. (350g) milk, 7 oz. (200g) lime juice (syrup)

Sweeten milk with sugar, add lime juice, stir and pour the mixture into the ice-cream maker bowl.

WHISKY ICE-CREAM*

INGREDIENTS: 4,5 oz (125gr) sugar, 5,5 oz. (150gr) milk, 7 oz. (200g) cream, 1 egg, a pinch grated lemon rind, 2,5 oz. (75gr) whisky

Whisk eggs together with sugar, flavor with lemon rind, add milk, cream and liqueur, stir and pour the mixture into the ice-cream maker bowl.

* The use of alcohol in these recipes requires 10-15 minutes more of preparation.

SHERBETS

PEACH SHERBET

INGREDIENTS: 5,5 oz. (150gr) sugar, 1 lemon, 15 oz. (400gr) peach pulp (net weight)

Sprinkle lemon juice on peach pulp cut into small pieces and add sugar. Stir and pour the mixture into the ice-cream maker bowl.

BANANA SHERBET

INGREDIENTS: 5,5 oz. (150gr) sugar, 1 lemon, 16 oz. (450gr) ripe banana pulp (net weight), a pinch vanillin

Sprinkle lemon juice on peeled bananas cut into small pieces, add the other ingredients and pour the mixture into the ice-cream maker bowl.

APRICOT SHERBET

INGREDIENTS: 5,5 oz. (150gr) sugar, 1 lemon, 15 oz. (420gr) ripe apricot pulp (net weight), 2 tablespoons Apricot brandy

Sprinkle lemon juice on apricot pulp cut into small pieces, add sugar and liqueur as well. Stir and pour the mixture into the ice-cream maker bowl.

APPLE SHERBET*

INGREDIENTS: 3,5 oz. (100gr) sugar, 1 lemon, 12,5 oz. (350gr) apple juice, 3,5 oz. (100gr) sweet white wine, a pinch powdered cinnamon

Sprinkle lemon juice on the other ingredients, stir and pour the mixture into the ice-cream maker bowl.

MELON SHERBET

INGREDIENTS: 5,5 oz. (150gr) sugar, 1 lemon,
14 oz. (400gr) melon pulp (net
weight), a small glass brandy

Sprinkle lemon juice on melon cut into small
pieces, add the other ingredients, stir and pour
the mixture into the ice-cream maker bowl.

STRAWBERRY ICE-CREAM

INGREDIENTS: 5,5 oz. (150gr) sugar, 1 lemon, 14
oz. (400gr) strawberries (net weight),
2 tablespoons pomegranate syrup

Sprinkle lemon juice on strawberries cut into small
pieces, add the other ingredients, stir and pour
the mixture into the ice-cream maker bowl.

LIME JUICE SHERBET*

INGREDIENTS: 3,5 oz. (100gr) sugar, 10,5 oz.
(300gr) water, 1 lemon, 7 oz.
(200gr) lime juice

Sprinkle lemon juice on the other ingredients, stir
and pour the mixture into the ice-cream maker
bowl.

GRAPEFRUIT SHERBET

INGREDIENTS: 6 oz. (170gr) sugar, 5,5 oz.
(150gr) water, 2 tablespoons gin,
10,5 oz. (300gr) grapefruit juice

Combine all the ingredients, stir and pour the mix-
ture into the ice-cream maker bowl.

CHAMPAGNE SHERBET*

INGREDIENTS: 3,5 oz. (100gr) sugar, 1/2 bottle
champagne or dry Italian
sparkling wine

Combine sugar with champagne or sparkling
wine and pour the mixture into the ice-cream
maker bowl.

BRANDY SHERBET*

INGREDIENTS: 3,5 oz. (100gr) sugar, 10,5 oz.
(300g) water, 3 lemons, 4,5 oz.
(125g) brandy

Squeeze lemons and add juice to the other ingre-
dients, stir and pour the mixture into the ice-cream
maker bowl.

- * The use of alcohol in these recipes requires 10-15 minutes more of preparation.
These recipes tend to melt rapidly. It is advisable to take them out of the bowl only at the time of serv-
ing them.