



# KITCHEN *Living*

## ice cream maker USER GUIDE



Now that you have purchased a Kitchen Living product you can rest assured in the knowledge that you will be well served. We are pleased to provide you with the widest range of product information, brochures and web support.

### AFTER SALES SUPPORT

800-333-3333 [www.pickyourown.org](http://www.pickyourown.org)

1-800-333-3333

# Welcome!

You have made an excellent choice with the purchase of this quality Kitchen Living brand product.

By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of ALDI.

We want you to be completely satisfied with your purchase so this Kitchen Living product is backed by a comprehensive 2 year manufacturer's warranty and an outstanding after sales service through our dedicated helpline.

We hope you will enjoy using your purchase for many years to come.

If you require technical support, or in the unlikely event that your purchase is faulty, please telephone our helpline for immediate assistance. Faulty product claims made within the 2 year warranty period will be repaired or replaced free of charge, provided that you have satisfactory proof of purchase (keep your receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

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# Important Safeguards

Read this manual thoroughly before first use and keep it in a safe place for future reference, along with the completed warranty card, purchase receipt and carton. The safety precautions enclosed herein reduce the risk of fire, electric shock and injury when correctly followed. If applicable, pass these instructions on to the next owner of the appliance.

Always follow basic safety precautions and accident prevention measures when using an electrical appliance, including the following:

## Electrical safety and cord handling

- **Voltage:** Make sure your local outlet voltage and circuit frequency correspond to the voltage indicated on the appliance rating label. If it does not match, contact our after sales support line and do not use the appliance.
- **Connection:** Insert the plug into a properly grounded electrical outlet. Make sure the outlet is within easy reach so that the plug can easily be removed if necessary.
- **Separate circuit:** Operate the appliance on a separate electrical circuit from other operating appliances. If the electric circuit is overloaded with other appliances, your appliances may not operate properly.
- **Do not immerse:** To protect against electric shock, do not immerse the cord, plug or appliance in water or other liquid. Never wash the motor unit/lid and freezing bowl in water. If the appliance is accidentally immersed, immediately turn off the power at the outlet, unplug and dry the appliance and have it checked by qualified service personnel.
- **Moisture:** Ensure your hands are dry before handling the plug or switching on the appliance.
- **Damage:** Check the power cord regularly for visible damage. If it is damaged, it must be replaced by the manufacturer, its authorized service centres or similarly qualified personnel in order to avoid any hazards.
- Do not pick up or operate an appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- **In case of damage, call our after sales support line for advice on examination, repair or adjustment of the damaged product.**
- **Power cord:** A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Do not kink, squash or strain the power cord and protect it from sharp edges and heat. Do not let it hang over the edge of a counter top; do not place anything on top of the cord. Do not wrap it around the appliance. Never pull the cord to lift up, carry or unplug the appliance.



## Important Safeguards (Cont.)

- **Disconnect after use:** Switch off the appliance and unplug the cord from the outlet when you have finished using the appliance, before removing accessories and before cleaning.  
To disconnect, turn the control off, then remove the plug from the wall outlet. When unplugging, grab the plug, do not pull the cord.
- **Unattended:** Do not leave the appliance unattended when connected to the power supply.
- **No timer:** This appliance is not intended to be operated by means of an external timer or separate remote control system.
- **GFCI:** Unless your home is already fitted with a GFCI (Ground Fault Circuit Interrupter), we recommend installing one with a rated current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.
- **Polarized plug:** This product is equipped with a polarized plug (one blade is wider than the other). To reduce the risk of 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.

### Usage conditions and restrictions

- **Domestic use:** This appliance is intended for indoor household use only. It is not suitable for use in staff kitchen areas in shops, offices, restaurants and in other working environments, by clients in hotels, motels, bed and breakfast establishments, in other residential type environments or for any other type of commercial use.
- **Purpose:** Do not use the appliance for anything other than its intended purpose: making household quantities of ice cream, and only use it as described in this manual.
- **No outdoor use:** Do not use the appliance outdoors. Only use it indoors in a dry environment.
- **Use of accessories:** The use of accessory attachments that are not recommended by the appliance manufacturer may result in fire, electric shock or injury.
- **Usage restriction:** 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.
- **Supervise children:** Young children should be supervised to ensure they do not play with the appliance. Close supervision is necessary when any appliance is used by or near children.
- **Protect from heat:** Do not place the appliance near a hot gas or electric stove or hotplate, or in a heated oven, or near an open flame.



## Important Safeguards (Cont.)

- **Location:** Place the ice cream maker on a flat, level surface in a dry environment, close to an electrical outlet and away from water and sources of heat.
- **Freezing bowl:** Do not damage the freezing bowl or expose it to temperatures above 105°F. Do not clean the bowl in a dishwasher; do not immerse it in water or liquid. Do not use sharp or metal objects or utensils (including metal spoons or other cutlery) inside the bowl as these will scratch and damage the bowl. A silicone spatula or wooden spoon may be used, but only when the appliance is in the OFF position.
- **Leaking coolant:** If the freezing bowl gets damaged and coolant escapes from the freezing bowl, stop using the ice cream maker and dispose of it safely. While the coolant is not poisonous, it is unfit for consumption.
- **On/Off switch:** Press the switch to the [ I ] position to turn the ice cream maker on; press it to the [ 0 ] position to turn it off.
- **Liability:** We assume no responsibility for any eventual damages caused by misuse of the appliance or noncompliance with these instructions.

### Health and safety

- **WARNING:** To prevent frostbite, always use oven mitts or pot holders when touching the chilled freezing bowl.
- **WARNING:** Safe operation: Keep hands and utensils out of the bowl while in use to reduce the risk of injury to persons or damage to the appliance. Keep hair and clothing away from the rotating mixing paddle during operation. Always wait until the paddle has stopped moving before reaching into the bowl with your hand or utensils.
- **WARNING:** To avoid endangering your health, always maintain appropriate food safety and hygiene standards when preparing ice cream mixture.

# SAVE THESE INSTRUCTIONS

## Important Safeguards (Cont.)

- **Location:** Place the ice cream maker on a flat, level surface in a dry environment, close to an electrical outlet and away from water and sources of heat.
- **Freezing bowl:** Do not damage the freezing bowl or expose it to temperatures above 105°F. Do not clean the bowl in a dishwasher; do not immerse it in water or liquid. Do not use sharp or metal objects or utensils (including metal spoons or other cutlery) inside the bowl as these will scratch and damage the bowl. A silicone spatula or wooden spoon may be used, but only when the appliance is in the OFF position.
- **Leaking coolant:** If the freezing bowl gets damaged and coolant escapes from the freezing bowl, stop using the ice cream maker and dispose of it safely. While the coolant is not poisonous, it is unfit for consumption.
- **On/Off switch:** Press the switch to the [ 1 ] position to turn the ice cream maker on; press it to the [ 0 ] position to turn it off.
- **Liability:** We assume no responsibility for any eventual damages caused by misuse of the appliance or noncompliance with these instructions.

### Health and safety

- **WARNING:** To prevent frostbite, always use oven mitts or pot holders when touching the chilled freezing bowl.
- **WARNING:** Safe operation: Keep hands and utensils out of the bowl while in use to reduce the risk of injury to persons or damage to the appliance. Keep hair and clothing away from the rotating mixing paddle during operation. Always wait until the paddle has stopped moving before reaching into the bowl with your hand or utensils.
- **WARNING:** To avoid endangering your health, always maintain appropriate food safety and hygiene standards when preparing ice cream mixture.

# SAVE THESE INSTRUCTIONS



# Parts List

- 1 On/Off switch
- 2 Motor unit
- 3 Power cord and plug
- 4 Chute
- 5 Lid
- 6 Spindle
- 7 Mixing paddle
- 8 Freezing bowl
- 9 Storage lid
- 10 Fully assembled ice cream maker



# Getting Started

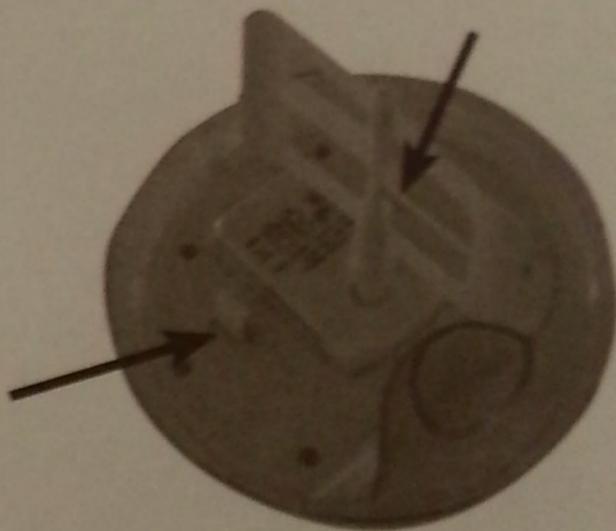
## Before first use

- Unpack the appliance but keep all packaging materials until you have made sure your new ice cream maker is undamaged and in good working order. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach.
- Unwind the cord to its full length and inspect it for damage. Do not use the appliance if the appliance or its cord have been damaged or are not working properly. In case of damage, contact our after sales support line for advice on examination, repair or return of the damaged product.
- Read this manual to familiarize yourself with the parts and operating principles. Pay particular attention to the safety instructions on the previous pages.
- Make sure the appliance is disconnected from the power supply. Then wash the lid, paddle, spindle and the inside only of the freezing bowl with a soft cloth or sponge and warm, soapy water to remove any dust or other remnants from the manufacturing process. Rinse with clean water and dry thoroughly. Make sure you detach the motor unit from the lid before washing the lid, see the picture below for instructions.

**CAUTION:** Do not immerse the lid/motor unit and freezing bowl in water.

## Assembly

- When all parts are dry, attach the spindle in its place at the bottom of the motor unit/lid. It will click into place.
- The lid and motor unit come assembled as the top part of the ice cream maker. The lid can be taken off the motor unit for washing, if required. Just squeeze the two latches (marked with arrows on the photo, right), one at a time, and pull the lid off the motor unit. When the lid is completely dry, fit motor unit back into the lid; it will click into place. Ensure the unit is unplugged.



Always separate the motor unit from the lid and protect it from moisture before washing the lid in water.



# Getting Started (Cont.)

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## Freezing the bowl

**The most important step in making ice cream is to ensure the freezing bowl is properly frozen. It takes about 24 hours for the bowl to freeze at 0°F or below.**

If you have sufficient space in the freezer, we suggest you store the bowl permanently in the freezer to ensure you can make ice cream any time you feel like it.

Before freezing the bowl, always make sure it is thoroughly dry. Place the bowl in a plastic bag and place it in the freezer for 24 hours before you start preparing the ice cream or frozen dessert. If possible, freeze the bowl in an upright position.

## Ensuring food safety

Ice cream containing raw eggs is an ideal breeding ground for salmonellae. Raw eggs may harbour very low quantities of salmonellae and these can multiply rapidly during extended storage or under insufficient refrigeration. Deep freezing does not kill salmonellae.

**It is therefore very important that you always maintain appropriate food safety and hygiene standards when preparing ice cream mixture.**

- People with weak immune systems, including young children, pregnant women, the elderly or people who are generally unwell, should only eat ice cream made without raw eggs.
- Always store eggs in the refrigerator, and only use fresh eggs for ice cream preparation.
- Make sure all utensils used in ice cream preparation are clean.
- Keep the ice cream mixture refrigerated until it is cold enough to use in the ice cream maker. Do not store refrigerated mixture in the refrigerator for longer than 24 hours.
- Consume the finished ice cream immediately. Leftover ice cream made from fresh ingredients may be kept in a freezer at 0°F, but for no longer than 1 week.
- Never freeze ice cream that has been fully or partially defrosted.
- Clean all parts of the ice cream maker thoroughly after each use.



# Instructions

## Preparing the ice cream/frozen dessert mixture

- In a separate bowl, prepare your ice cream or frozen dessert mixture; see pages 13 to 15 for some recipe suggestions.
- **Cool the prepared mixture thoroughly in the refrigerator for at least 4 hours.** It is important that the mixture is cold before pouring it into the ice cream maker.

## Using the ice cream maker

- Make sure all parts of the motor unit/lid are clean and dry. Then attach the spindle securely onto the bottom of the motor unit/lid, and the paddle onto the spindle.
- When the ice cream mixture is cold, take it out of the refrigerator and take the freezing bowl out of the freezer.

**IMPORTANT:** Do not delay; it is very important to use the freezing bowl straight after taking it out of the freezer. To avoid frostbite, use oven mitts or pot holders when touching the chilled bowl.

- Place the assembled motor unit/lid onto the freezing bowl and turn it clockwise to lock into position. Then press the ON switch to turn the ice cream maker on.

**IMPORTANT: The ice cream maker must be switched on before adding any ingredients,** otherwise the mixture will immediately freeze to the inside surfaces of the bowl.

- Carefully pour the ice cream ingredients through the chute into the bowl.

**IMPORTANT:** When pouring mixture into the bowl, always stop at least 1½ inches from the top, as the mixture will increase in volume during freezing.

- Allow the mixture to churn until the desired consistency is reached. This may take up to 15–30 minutes, but most recipes will take less time.

**IMPORTANT:** Do not stop and start the machine during use, as the mixture may freeze to the bowl and prevent movement of the paddle.

- When the desired consistency is reached, switch the ice cream maker off, unplug it and take off the motor unit/lid. The ice cream is now ready to serve.

**IMPORTANT:** Do not use hard or pointed utensils such as metal spoons for removing the ice cream, they can damage the surface of the bowl. Only use rubber, silicone or wooden utensils to serve ice cream from the bowl.



# Instructions (Cont.)

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- The ice cream produced should have a soft and smooth consistency.
- To harden any soft ice cream, or store remaining ice cream temporarily, cover the bowl with the storage lid and place it into the freezer for a short time.

## NOTES:

- Should the ice cream mixture become very thick, the paddle will automatically change the direction of rotation to prevent the motor from overheating. If it keeps on changing direction, switch off the appliance.
- If the motor overheats, it will automatically stop operation. In such a case, switch off the machine, unplug it from the power supply and allow it to cool down for at least 15 minutes.

## Hints for best results

- **Freezer bowl storage:** The freezer bowl needs to be stored in the freezer for a minimum of 24 hours before use. If you have enough space in your freezer, we suggest you store it permanently in the freezer, wrapped in a plastic bag. This way the bowl will be ready to use whenever you feel like ice cream.
- **Pre-cooked mixtures:** Some recipes require the mixture to be pre-cooked. In a separate bowl, allow the mixture to cool, then place it in a refrigerator to pre-chill for at least 4 hours before pouring it into the ice cream maker chute.
- **Basic ice cream ingredients:** Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream, however, the type of cream you use will have an impact on the texture and flavour of your ice cream. The higher the percentage of fat, the richer the ice cream flavour and the softer the texture.
- **Cream, full fat or skim milk?** Any combination of milk and cream can be used but make sure the liquid measurements remain the same. For example, you can make a lighter, lower calorie ice cream by using more milk than cream, or by not using any cream at all. Skim milk will work, but there will be a noticeable difference in texture.
- **Sugar:** Caster sugar or icing sugar dissolves more easily than normal, granulated sugar. Use the precise amounts mentioned in the recipe; too little sugar will make the ice cream grainy, and with too much sugar it will not set.



## Instructions (Cont.)

- **Blend or whisk:** To increase the ice cream volume, blend or mix the ice cream ingredients thoroughly with a whisk before refrigerating the mixture.
- **Alcohol:** If adding alcohol to a recipe, add it when the mixture is semi-stiff, otherwise the mixture may not freeze properly, as alcohol inhibits the freezing process.
- **Sorbet:** The taste of sorbet will depend greatly on the ripeness and sweetness of the fruit. If the fruit is too tart, add a little sugar. If the fruit is too ripe, omit the sugar.
- **Consistency:** Do not use stiff mixtures (whipped cream or frozen liquids).  
**The major recipe ingredients should be liquid or semi-liquid when preparation starts.**
- **Solid ingredients:** When adding ingredients such as chocolate chips or nuts, this should be done 5 minutes before the ice cream is complete.
- **Churning time:** Do not operate the ice cream maker longer than required.  
**If after 40 minutes the mixture is not solid, or has thawed again, do not continue.** Perhaps the bowl was not cold enough, which can prevent the ice cream from thickening, or the mixture was too warm, or the ingredient portions were incorrect.



# Recipes

## Custard Based Vanilla Ice Cream

<b>Ingredients</b>	Egg yolks	2
	Sugar	1.76 oz.
	Skim milk	6.76 fl oz.
	Cream (thickened)	6.76 fl oz.
	Vanilla extract	a few drops

### Method

1. In a glass bowl, beat the egg yolks and sugar until the sugar has dissolved. Bring the milk to boiling point in a saucepan, then pour it slowly onto the egg mixture while beating to combine. Return the mixture to the saucepan and stir constantly until the mixture thickens and forms a film over the back of a spoon. Do not let it boil, or the mixture will separate. Remove from heat and leave until cold.
2. When cold, stir in the cream and vanilla extract, cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours.**
3. When the ice cream mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
4. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.

## Banana Ice Cream

<b>Ingredients</b>	Ripe, large banana	1
	Sugar	1.76 oz.
	Skim milk	6.76 fl oz.
	Cream (thickened)	3.38 fl oz.

### Method

1. In a bowl, mash the banana until smooth, add the remaining ingredients and stir until combined. Cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours.**
2. When the ice cream mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
3. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.



# Recipes (Cont.)

## Strawberry Ice Cream

<b>Ingredients</b>	Egg yolks	2
	Icing sugar	2½ - 3 oz.
	Skim milk	6.76 fl oz.
	Pure (whipping) cream	6.76 fl oz.
	Fresh strawberries, cut up	10.5 oz.

### Method

1. In a bowl, beat the egg yolks and icing sugar until the mixture is creamy and light. Then add the cold milk and combine. In a separate bowl, whip the cream until stiff. Add the cream to the egg mixture and stir until well combined.
2. Puree the strawberries until smooth and add to the mixture. Stir until well combined.
3. Cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours**.
4. When the ice cream mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
5. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.

## Quick & Easy Strawberry Ice Cream (no eggs)

<b>Ingredients</b>	Fresh strawberries, cut up	½ lb.
	Sugar	3.52 oz.
	Cream (thickened)	3.38 fl oz.
	Juice from half a small lemon	

### Method

1. In a bowl, puree the strawberries until smooth, add the remaining ingredients and stir until combined. Cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours**.
2. When the ice cream mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
3. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.

# Recipes (Cont.)

## Raspberry Ice Cream

<b>Ingredients</b>	Egg yolks	2
	Icing sugar	2.46 oz.
	Skim milk	6.76 fl oz.
	Pure (whipping) cream	6.76 fl oz.
	Raspberries	10.5 oz.

### Method

1. In a bowl, beat the egg yolks and icing sugar until the mixture is creamy and light. Then add the cold milk and combine. In a separate bowl, whip the cream until stiff. Add the cream to the egg mixture and stir until well combined.
2. Puree the raspberries until smooth and add to the mixture. Stir until well combined.
3. Cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours.**
4. When the ice cream mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
5. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.

## Raspberry Frozen Yogurt

<b>Ingredients</b>	Raspberries, fresh	7 oz.
	Sugar	3.52 oz.
	Yogurt (natural)	6.76 fl oz.

### Method

1. In a bowl, mash or puree the raspberries. For a particularly smooth result, pass the pureed raspberries through a sieve to remove the seeds. Add the sugar and yogurt and stir until combined. Cover the mixture with cling wrap and **chill in the refrigerator for at least 4 hours.**
2. When the frozen yogurt mixture is cold, take the ice cream maker out of the freezer, plug it into the power supply and switch it on.
3. **With the paddle rotating**, pour the mixture through the chute into the freezing bowl. Leave the machine churning until the mixture has reached the desired consistency. If all ingredients were well chilled, and the bowl thoroughly frozen, this should not take more than 15 to 30 minutes.



# Care and Maintenance

## CAUTION!

- Always make sure that the appliance is switched OFF and unplugged from the power supply before cleaning or storing the ice cream maker.
- **Never immerse the motor unit and freezing bowl in water. Do not let the cord and plug get wet.**
- Always dismantle the appliance before cleaning.
- Do not wash any parts in a dishwasher.
- Do not clean the appliance with scouring powders, steel wool pads or other abrasive materials.

## Cleaning the appliance

- Allow the **freezing bowl** to reach room temperature before attempting to clean it.
- **Do not immerse the freezing bowl in water.** Wash the **inside of the bowl**, then dry it thoroughly.
- Remove the **mixing paddle and spindle** from the motor unit/lid, then wash, rinse and dry these parts thoroughly.
- You can wash the **lid** in warm, soapy water, once you have taken it off the motor unit, see page 8 for instructions. Rinse and dry thoroughly.
- Wipe the **motor unit** only with a damp cloth and dry thoroughly.

## Storing the appliance

- Store the appliance in a dry location. Do not place any heavy items on top of it during storage as this may result in possible damage of the appliance.

## Repair

- The unit has no user-serviceable parts contained within. Do not attempt to repair, disassemble or modify the appliance yourself. Contact our after sales support line for advice on repair.



# Troubleshooting Guide

Most common problems with the ice cream maker can be solved without need for a service call. Check in the list below for possible causes and solutions. If none of the suggestions help you solve the problem, contact our after sales support line for advice.

- The ice cream does not set, it is too runny.

The likely cause for this problem is that your ice cream mixture or the freezing bowl was not cold enough. Make sure to refrigerate your ice cream mixture for 4 hours before use and freeze the freezing bowl for at least 24 hours. To harden runny ice cream, put it in the freezer for a brief time until it has reached the desired consistency. Also make sure to observe the quantities in your recipe.

- The motor keeps stopping, or the rotation keeps changing.

This happens to prevent the motor from overheating. Switch off and unplug the appliance and eat the ice cream, if it has the right consistency, or keep it in the refrigerator until the motor has cooled down and then retry.

- The ice cream is overflowing out of the chute.

This may happen if your quantities are too large for the ice cream maker. Ice cream expands during churning. Next time use smaller quantities.

- The outside of the freezer bowl is full of ice crystals and is difficult to handle.

Make sure the freezer bowl is completely dry before putting it in the freezer, wrapped in a plastic bag. Always use oven mitts or pot holders to hold the bowl.

# Warranty Card

KITCHEN *Living*

## ice cream maker

**Your details:**

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_



\_\_\_\_\_ Email \_\_\_\_\_

Date of purchase\* \_\_\_\_\_

\* We recommend you keep the receipt with this warranty card.

Location of purchase \_\_\_\_\_

**Description of malfunction:**

**Return your completed warranty card to:**

ALDI Customer Service

303 West Lancaster Ave. #140

Wayne, PA

19087

**AFTER SALES SUPPORT**



1866-235-5029



mp656@messageplex.com

MODEL: 90452-13, 05/13, IM-201

# 2

YEAR WARRANTY



# KITCHEN *Living*

1 QUART  
CAPACITY

## ice cream maker

- make delicious ice cream, gelato, sorbet and frozen yogurt at home
- detachable motor unit with mixing paddle
- easy to use, easy to clean
- 1 quart ice cream capacity
- recipes included
- quick freeze aluminium bowl



### CONTENTS

• Ice cream maker  
• Storage lid  
• Mixing paddle  
and spindle/  
connecting piece  
• Instruction manual

### AFTER SALES SUPPORT

☎ 1866-235-5029 ✉ [mp656@messageplus.com](mailto:mp656@messageplus.com)

MODEL: 90452-13, 05/13, IM-201

1 YEAR WARRANTY

QUANTITY  
CAPACITY

# Ice cream maker

0,  
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