

KRUPS

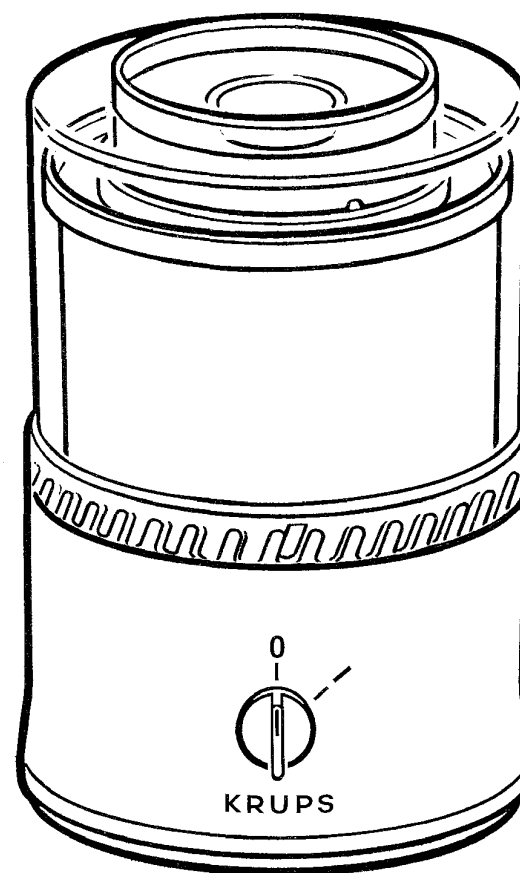
QUALITY . . . BY DESIGN

Instruction Book / Warranty / KRUPS Guarantee of Performance

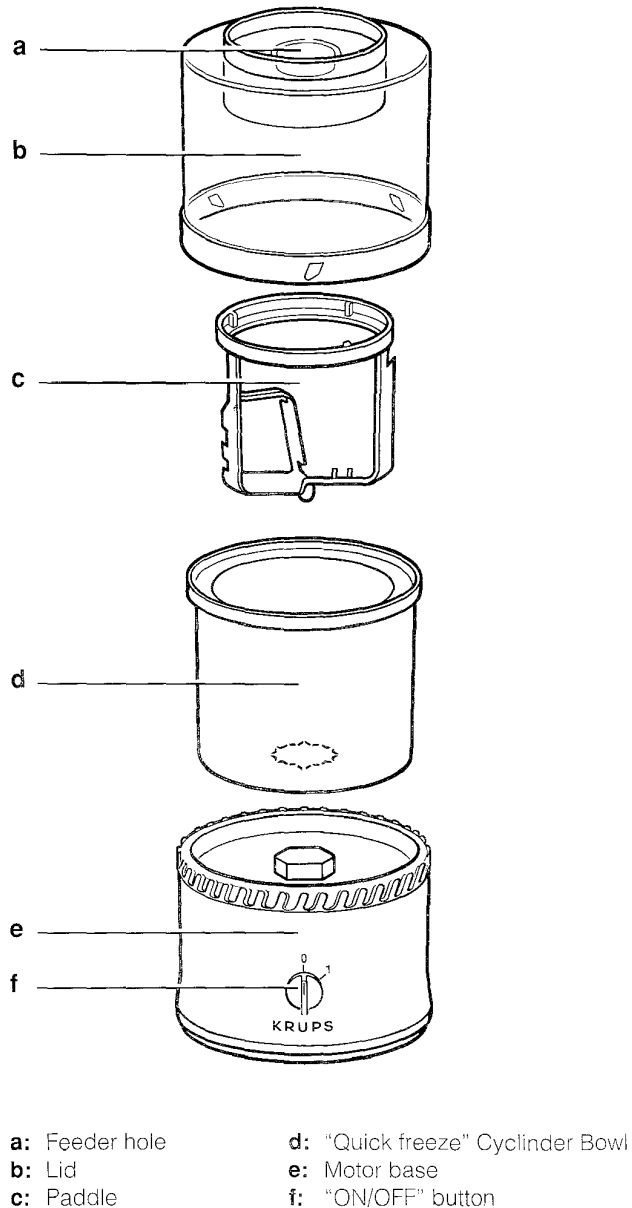
La Glacière

(Model #337)

(Recipes Included)



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Your new KRUPS "La Glacière" lets you create unlimited ice cream flavors, whip up luscious sorbets, sherberts, frozen yogurt - even your favorite frozen drink in just 20-30 minutes!

Your KRUPS "La Glacière" has the following features:

- **Double Insulated "Quick Freeze" Bowl**
Double walls keep the cylinder bowl colder, longer for better freezing results. Liquid located within the walls provide thorough and even freezing throughout use.
- **See-Thru Lid with Feeder Hole**
Let's you conveniently keep an eye on the freezing process. Feeder hole allows you to add ingredients without disturbing the freezing process.
- **"ON/OFF" Button**
Easy to use and fully automatic. Takes all the guesswork out of making frozen desserts.
- **Motor Base**
50 watt high performance motor base is compact and requires minimal counterspace. The anti-slip rubber feet prevent movement during use.
- **Hidden Cord Storage**
Adjusts to any desired length and keeps countertops safe and neat.

BEFORE FIRST USE

Remove all literature, etc. from inside the ice cream maker. Wash the cylinder bowl, lid and paddle in warm soapy water. Be sure to rinse and dry all parts thoroughly. **DO NOT** immerse motor base in water. To clean, wipe down with a moist cloth.

FREEZING THE CYLINDER BOWL

The most important step in making frozen desserts is to make sure that the cylinder bowl is properly frozen. KRUPS "La Glacière" features a double insulated bowl and requires thorough freezing. For best results, the cylinder should be placed upright in the back of your freezer, where the temperature is coldest.

Making sure that the cylinder bowl is washed and thoroughly dried, wrap the cylinder bowl in a plastic bag and place in back of freezer or where freezer compartment is the coldest. Wrapping your cylinder bowl in a plastic bag will guard against freezer burn. The length of time necessary to properly freeze the cylinder bowl will depend upon how cold the freezer temperature is.

Temperature		Approximate minimum time for cylinder to properly freeze
***	* ** *	
Freezing Compartment	Freezer	
°C / °F		Hours
	-30°C/-22°F	6 - 7
	-25°C/-13°F	12 - 15
	-15°C/- 5°F	18 - 20
-18°C/-0,4°F	-10°C/-14°F	20 - 22

As there is liquid in between the cylinder walls, shake the container to check ideal freezing condition; you should not hear any liquid moving within the walls.

NOTE:

Continually storing the cylinder bowl in the freezer allows you the flexibility to make your favorite frozen dessert at a moment's notice.

MAKING ICE CREAM

Prepare ice cream mixture according to recipe (see recipes). Any recipe can be used for ice cream, sorbet, frozen yogurt, etc., so long as the recipe does not yield more than 1 quart.

Remove cylinder (d) from freezer and place onto motor base (e). Place the paddle (c) into the cylinder, with the round side facing up (see diagram). Secure see-thru lid (b) onto the motor base. Turn the on/off switch (f) to the right to turn the machine on. Immediately pour mixture through the feeder hole into cylinder bowl.

Leave the machine on for approximately 20-30 minutes, or until the mixture becomes frozen. Keep in mind that fresh homemade ice cream will not be the same consistency than that of hard, store-bought ice cream. Rather, the consistency will be frozen, yet soft. For hard ice cream, spoon ice cream from the cylinder bowl into an airtight container, using a rubber spatula or wooden spoon. Place container back into the freezer for several hours, or until ice cream becomes hard. You may leave the ice cream, in the cylinder bowl, to harden in the freezer for a short period of time (no more than 30 minutes) in the cylinder, but long term freezing should be done in an airtight container.

NOTE:

It is extremely important that the cylinder be used immediately after it is removed from the freezer, as it begins to thaw once removed. Make sure that the recipe mixture is ready first.

To add ingredients after the freezing process has begun, gently add them through the feeder hole (a) at the top of the lid.

Only use rubber, plastic or wooden utensils to serve from the cylinder bowl. Metal spoons may damage the surface of the bowl.

SPECIAL NOTE:

Your "La Glaciere" ice cream maker is provided with a resetting safety device that stops the motor in case of overheating. This can occur when the ice cream reaches a thick consistency and/or the motor has been running too long. If the ice cream maker shuts itself off while mixing, turn the machine "off" and wait a few minutes. Once the machine reaches normal temperature, you can turn the machine back "on" and resume the freezing process.

CLEANING

The cylinder bowl, paddle and lid can be cleaned in warm water and mild detergent. The motor base can be cleaned by using a damp cloth. Never immerse the motor unit in water. Make sure all parts are dried thoroughly and never replace cylinder in freezer if it is still wet. Never store plastic parts in the freezer.

HELPFUL HINTS

- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and volumize. Pre-chilling the base mixture is strongly recommended. Never try to shortcut.
- Uncooked recipes will yield best results when an electric mixer is used to beat eggs and sugar. This helps volumize the mixture.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream you like, but the type of cream you use will have a big impact on the rich flavor and creamy texture. The higher percentage of fat, the richer the ice cream. For example, heavy cream has at least 36% fat, followed by:

whipping cream (30%), coffee or light cream (18%) and half & half (10%). Any combination can be used, just make sure the liquid measurement remains the same. For example, lighter ice creams can be made by using more milk than cream, or by eliminating cream altogether. Skim milk will work, but there will be a noticeable difference in texture.

- Ice cream mixtures will stay fresh in the refrigerator for several days. Be sure to shake well before adding to the cylinder.
- When pouring mixture into the cylinder, be sure to stop 1/4" from the top, as mixture will volumize during the freezing process.
- Alcohol inhibits the freezing process. To add alcohol to a recipe, do so in the last minutes of freezing.
- The result in the taste of a sorbet will depend greatly on the ripeness and sweetness of the fruit and juice. Taste the fruit before adding to the recipe. If it is too tart add sugar; if the fruit is very ripe, decrease or omit the sugar.

Keep in mind that freezing subdues sweetness, so the recipe will not be quite as sweet when frozen.

- For those who are diet-conscious, artificial sweeteners can be used as a substitute for sugar. **NOTE:** Only add artificial sweeteners to mixtures that are cold or have completely cooled. When a recipe calls for heating liquid to dilute sugar, omit the heating process and simply stir in the sweetener until it is well dissolved.

1 packet of sweetener =
2 teaspoons of sugar,
6 packets = 1/4 cup,
8 packets = 1/3 cup
12 packets = 1/2 cup.

RECIPES

All of the recipes listed below yield 1 qt

Basic Vanilla

2 eggs
2/3 cup sugar
1 3/4 cups milk
2 cups cream
2 tsp. vanilla

Beat eggs and sugar with an electric mixer until thick and cream-colored. Add milk cream and vanilla. Mix well.

French Vanilla

3 eggs
1 cup sugar
2 cups cream
2 cups milk
2 tsp. vanilla

Beat eggs and milk together in a large saucepan. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 min.) Mixture should coat the spoon. Cool, then add cream and vanilla. Refrigerate overnight.

French Chocolate

1 cup sugar
3 egg yolks
1 1/2 cups milk
2 cups cream
1/3 cup cocoa
1 tsp. vanilla

Beat milk and egg yolks together. Blend sugar. Cook over medium heat, stirring constantly, until thick enough to coat the spoon. Remove from heat and gently stir cocoa into the mixture, then beat well until blended. Cool. Add cream and vanilla. Mix well and refrigerate overnight.

Banana Ice Cream

3 very ripe bananas
1 cup whipping cream
1 cup milk
2 eggs
2 teaspoons vanilla extract
1/2 cup sugar, optional

In a blender or processor, puree bananas and cream. Stir in remaining ingredients.

Pistachio Ice Cream

2/3 cup unsalted, shelled pistachios
1 egg
1 cup milk
3/4 cup sugar
2 cups whipping cream
1 tsp. vanilla extract
1/4 tsp. almond extract

In a blender or processor, combine nuts, egg and milk. Blend until nuts are finely chopped. Mix in remaining ingredients.

Rum Raisin Ice Cream

3/4 cup raisins
1/2 cup rum or
2 1/2 tsp. rum extract
1 cup milk
3 eggs
1/2 cup sugar
2 cups whipping cream

In a small glass bowl, combine raisins and rum or extract. Cover and let stand about 3 hours. In a saucepan, over medium heat, heat milk until hot. In a small mixing bowl, whisk together eggs and sugar. Whisking constantly, gradually add hot milk to egg. Return mixture to saucepan over medium heat. Stirring constantly, cook until slightly thickened, about 8 minutes. Stir in cream. Chill thoroughly. Add rum raisins through feeder hole halfway through freezing process.

Cappuccino Ice Milk

1/3 cup + 1 tbsp. sugar
2 tbsp. water
1/4 cup instant espresso powder
1/4 tsp. ground cinnamon
2 cups whole milk
2 cups low-fat milk

Combine sugar and water in medium saucepan. Over medium heat, cook without stirring until sugar turns deep caramel color. Meanwhile, stir espresso powder and cinnamon. Stir in just enough milk to dissolve espresso. Whisk in remaining milk. When sugar is ready, carefully pour in milk mixture. Whisk mixture over low heat until fully dissolved. Let stand until cool. Refrigerate overnight.

Raspberry Sorbet

3 cups fresh raspberries or
1 12-ounce bag whole raspberries, frozen without sugar
1/2 cup water
2/3 cup sugar
2 egg whites
1/2 cup orange juice

In a saucepan over medium heat, combine raspberries, water and sugar. Stir until sugar is dissolved. Puree, then chill thoroughly. Beat egg whites until soft peaks form. Add orange juice to raspberries, then whisk in whites.

If you use frozen raspberries with sugar, thaw and puree. Do not add sugar and water.

Pineapple Sorbet

1 15-ounce can crushed pineapple in pineapple juice
1-2/3 cups unsweetened pineapple juice
3 tablespoons lemon juice
1/3 cup sugar

In a blender or processor, combine all ingredients.

Espresso Ice

4 tbsp. instant espresso or
3 tbsp. regular instant coffee powder
3-2/3 cups boiling water
3/4 cup sugar
1 tsp. vanilla extract

Dissolve coffee in boiling water. Stir sugar into coffee until dissolved.

Chill thoroughly. Stir in vanilla. Serve with a dollop of whipped cream and a sprinkle of cocoa.

Banana Orange Frozen Yogurt

1 16-ounce carton (2 cups) vanilla yogurt
1 cup orange juice
1 cup mashed banana
1/4 cup milk
1/4 cup light corn syrup

In a mixing bowl, combine all ingredients. Mix well.

Lemon Sherbert

3 cups milk
1 cup frozen lemonade concentrate
1/4 cup sugar

Yellow food coloring (optional)

Combine all ingredients and stir until sugar dissolves. Mixture will appear curdled. Add 1 or 2 drops food coloring if desired.

Frozen Pina Coladas

1 8-ounce can cream of coconut
2-1/2 cups unsweetened pineapple juice
1/2 cup dark rum
Combine all ingredients.

Frozen Margaritas

2-1/3 cups water
1/2 cup lime juice
3/4 triple sec
2/3 cup tequila
Combine all ingredients.

KRUPS Limited One Year Warranty

Your KRUPS #337 is covered by the following warranty:

If from date of purchase with one year this KRUPS product falls to function because of defects in materials or workmanship. KRUPS North America, will at its option, repair or replace the unit without charge, provided the owner has a proof of date of purchase.

This warranty will be void if malfunction was caused by damage to the product by accident, misuse, use on frequency or voltage other than remarked on the product and/or described in the instructions, abuse including tampering damage in transit, or use for commercial purposes. This warranty give you specific legal rights, and you may also have other right which vary from state to state.

GUARANTEE OF PERFORMANCE

This fine KRUPS product is manufactured according to a rigid code of quality standards, and, with minimum care, should give years of satisfying service. However, should the need arise for repairs or for replacement parts within or after the warranty period, please call our CONSUMER SERVICE DEPARTMENT:

(800) 526-5377
24-hours a day, 7 days a week

You will be provided with specific instruction on how to get your product repaired.

The department will also be able to answer any general product questions you may have.

Before calling the Consumer Service Department, please have the type number of your Krups appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking on the bottom of your appliance.

This product is Type #337

Any general correspondence can be addressed to:

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