

IMPORTANT SAFEGUARDS

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

1. Read all instructions **BEFORE USING THE APPLIANCE**. Make sure all users have access to the instructions. Do not allow its use by children. Contact us if you require additional instructions.
2. To protect against electrical shock, do not allow the cord, plug, switches, internal motor assemblies or other non-removable parts of this appliance to come into contact with water or other liquid
3. Always unplug from outlet when not in use, before assembly, removal of parts and before cleaning. Avoid contact with moving parts
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner.
5. When operating, keep machine 150mm away from any wall. Do not use outdoors
6. Do not let the cord hang over the edge of table or counter or touch hot surfaces or do not place on or near hot gas, electrical burner or in a heated oven.
7. Be certain the unit is OFF before inserting or removing plug from wall outlet
8. Keep hands and utensils out of container while operating to prevent the possibility of personal injury or damage to the machine. A spatula may be used only when the appliance is switched off and not running.
9. Remove the mixing blade assembly from the appliance before washing the work bowl.
10. Always operate the appliance with the lid/cover in place.
11. The appliance is designed to be used with 240 Volt AC and 50Hz frequency power supply only.

WARRANTY

Chefs' Warehouse Pty Ltd warrants this ice cream machine for a period of one year from the date of sale against any defects in materials or workmanship. This warranty is in addition to any other obligations imposed by law. You must be able to supply your invoice as a proof of the date of sale.

This warranty **does not cover** the effects of misuse abuse normal wear and tear exposure to moisture other than that recommended in these instructions, use maintenance or care not in accordance with these instructions **transport expenses to or from Chefs' Warehouse in Sydney** or any consequential loss due to failure of any type.

Please turn over
v.0412/info sheets

DETAILED OPERATING INSTRUCTIONS
MAKE SURE ALL USERS READ THIS !

- A. Prepare the mixture to be frozen and then chill.** Dairy based mixtures benefit from over-night ageing in a refrigerator. Pay particular attention to the sugar and alcohol content as the correct balance is essential to successful ice cream making. Make sure that air can freely circulate around the machine by moving it away from walls/partitions.
- B. Remove lid and make sure the stainless stirrer/churner is secure. Pour a maximum of 750ml of the mixture into the bowl and replace cover.** If more than 750ml of mixture is added the compressor and machinery will be overloaded. This will invalidate your warranty. Too much mixture will delay the proper production of the ice cream. Since the machine can operate continuously, just freeze batch after batch but never more volume that is permitted at once. You will never get more out of the machine by overfilling. It will take longer!
- C. Set the timer for 60 minutes.** The temperature of the room, the sugar content and temperature of the mixture will determine the freezing time. NEVER RUN THE MACHINE WITHOUT THE BOWL COVER.
- D. Turn on both the CHURN  and CHILL  switches.**

Always make sure that the **CHURN** is running when the **CHILL** switch is on. Never leave **CHILL** switch on when the product is not being stirred

Warning: If the timer runs out, or if the machine is turned off, check that the stirrer/churn can freely rotate before adding more time or turning back on.

Do not simply add more time if the machine has just stopped. *To explain: if ice forms on the bottom of the container, because of the residual coldness in the system, the stirrer may not be able to rotate and you will damage the motor/transmission if you try to restart. There is a gear that is designed to fail, to protect the drive motor in this situation. You can test to see if ice has formed by trying to manually rotate the stirrer with a clean spatula or spoon. If it can be rotated you may add more to the timer. Refrigerator compressors also need to rest before restarting as well.*

- E. Once the ice-cream is ready, turn off CHILL** and let machine run for a minute or so to distribute any residual iciness. Remove the ice-cream with a suitable spoon and place in a freezer to firm up. You may immediately make another batch, without cleaning.
- F. Clean-up:** Always unplug machine before cleaning. The cover, mixing blade and locking nut are all removable for easy cleaning. Pour 100 millilitres of hot water into the empty bowl. Wipe the bowl with a clean damp sponge. Repeat process until clean. Finally, dry with a clean towel.

Remember that these machines are equipped with refrigeration equipment and therefore should be allowed to settle for at least 30 minutes after moving, as for a refrigerator.

REMEMBER

Never overfill your machine (750ml max). The mixture comes up to, but not over, the mid churning blade. It will look half full.

Set timer to 60 minutes, the maximum.

Never re-start or start the machine without checking that the churning blade can rotate. It may be frozen to the bowl. The drive gear is designed to fail if it is frozen. (see paragraph D)