

homia

BUILT WITH PEOPLE IN MIND



ORGANIA

Ice cream maker

Manual instruction

Model: Organia

Input: 120V~ 60Hz 15W

Safety

- Read all of the instructions carefully before use.
- Unplug the machine before fitting, removing, or cleaning parts.
- Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or motor unit in water or other liquids.
- Never use an unauthorized attachment.
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Do not use outdoors.
- Never leave the machine on unattended.
- Do not let children play with this machine.
- Only use the machine for its intended domestic use.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
- To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.

- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - 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.
 - Children should be supervised to ensure that they do not play with the appliance.
-



NOTES ON DISPOSAL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

Before plugging in

- Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

Before using for the first time

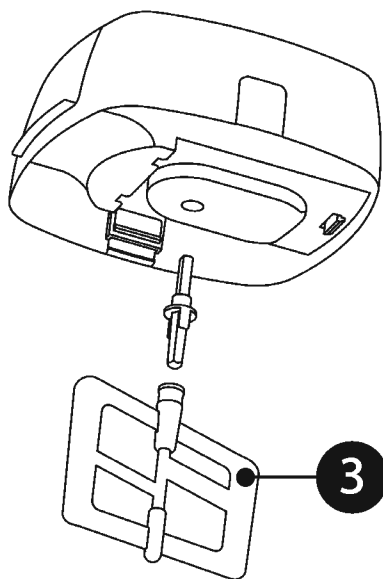
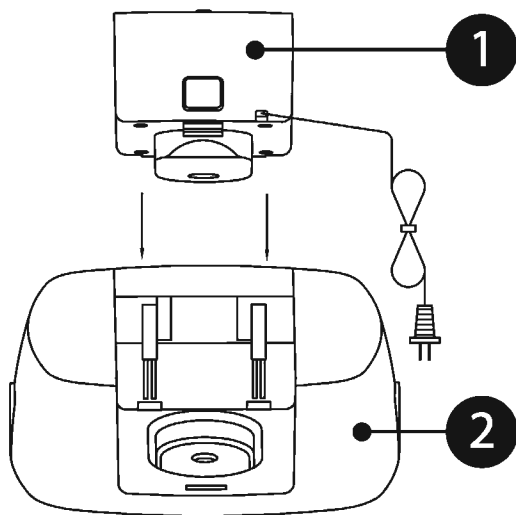
- 1 Remove all of the packaging.
- 2 Wash the parts: see "cleaning".
- 3 Eight hours in advance, place the inner bowl into a freezer.
- 4 Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

To use your ice cream maker

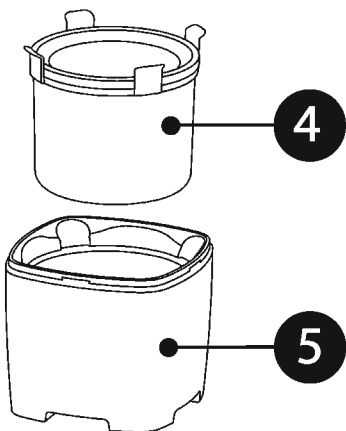
- ① Power unit
- ② Lid
- ③ Paddle
- ④ Inner bowl
- ⑤ Outer bowl
- ⑥ Reset button
- ⑦ Power button

1. Fit the power unit into the lid, it will click into place.

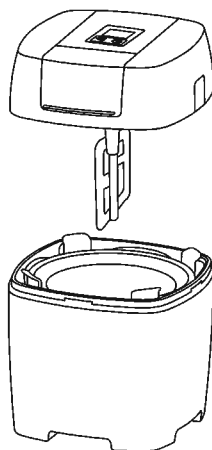
2. Fit the paddle into the power unit.



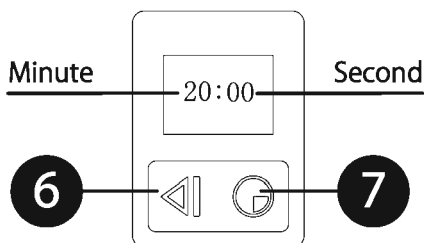
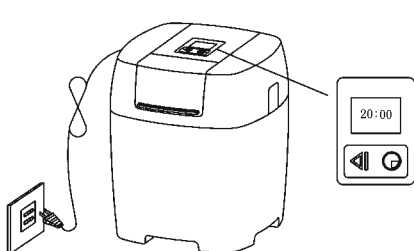
3. Remove the inner bowl from the freezer and put it into the outer bowl. Turn clockwise the inner bowl till it is locked.



4. Lower the assembled lid/power unit/paddle onto the bowl and turn clockwise to lock into position.




5. Insert the plug into outlet, and a "beep" can be heard immediately. The running time "20:00" is indicated automatically on LCD.



6. Each time the Reset button is pressed, the running time is added one minute with a "beep" in sequence:

20 → 21 → ... → 39 → 40



You can choose the running time from 20 minutes to 40 minutes.

7. Each time the Reset button is pressed, the running time is added one minute with a “beep” in sequence:

stop → start



8. Press the Power button after the running time is set. The machine is turned on, the remaining time “XX :XX” is indicated on LCD and counts down at once.
9. Before adding the mixture you can stop the machine and reset the running time again that you want.

THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE INNER BOWL.

10. Use the chute and pour the ice cream or sorbet mix into the inner bowl.
— When pouring mixture into the bowl, always stop at least 5 cm (2 inch) from the top, as the mixture will increase in volume during freezing.
11. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 15 to 30 minutes, but most recipes will be ready in less time.

Important

- Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.
- To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.
- In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.

- For the best result of ice cream, the paddle will contact with the inside of the inner bowl when the paddle moves.

12. When the remaining time counts down to the last 10 seconds, the alarm sound is heard with each second till time is over, and the machine stop at the same time. Unplug and remove the power unit/lid. The ice cream is ready to serve.

— The ice cream produced should be a soft spoonable type. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.

Important

- Do not use metal utensils to remove mix from the bowl.
 - **Do not remove** the inner bowl from the freezer until ready to make ice cream.
-

Hints

- We suggest that you keep the inner bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the inner bowl in the upright position.
- Always make sure the inner bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the inner bowl.
- The inner bowl should be placed in a freezer that is operating at a temperature of -18° Centigrade (-0.40° Fahrenheit) or below for 8 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

CLEANING

- Always switch off, unplug and dismantle before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

Inner Bowl

- Allow the inner bowl to reach room temperature before attempting to clean.
- Take out the inner bowl and wash the inside of the bowl, then dry thoroughly. Do not immerse in water.

Outer Bowl

- Wash then dry thoroughly.

Lid

- Wash the lid then dry thoroughly.

Paddle

- Remove the paddle from the power unit.
- Wash then dry thoroughly.

Power unit

- Wipe with a damp cloth, then dry.

SERVICE AND CUSTOMER CARE

- If the cord is damaged it must, for safety reasons, be replaced by an authorized repairer.

If you need help with:

- Use your ice cream maker
- Servicing or repairs. Contact the shop where you bought your machine

ICE CREAM RECIPES

Banana Ice Cream

INGREDIENTS

large ripe banana	1
Skim milk	200 ml
Heavy whipping cream	100 ml
Confectioner's sugar	50 g

Mash the bananas until smooth. Mix in the milk, heavy cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

Raspberry Frozen Yogurt

INGREDIENTS

fresh raspberries	200 g
Confectioner's sugar	100 g
natural yogurt	200 ml

Mash or puree raspberries. For a smooth result remove the seeds by sieving. Add the sugar, natural yogurt and mix together. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

Chocolate-Peppermint Ice Cream

INGREDIENTS

Skim milk	200 ml
Confectioner's sugar	50 g
Heavy whipping cream	200 ml
peppermint extract	2-3 drops
grated chocolate	50 g

Place the milk and sugar into a saucepan. Simmer over a low heat and stir until the sugar has dissolved, then leave until cool. Stir the cream and essence of peppermint extract into cool milk. Pour the mixture into the freezer bowl with the paddle running. When the mixture starts to freeze, add the grated chocolate down the chute. Allow the mixture to freeze until the desired consistency is achieved.

Strawberry Ice Cream

INGREDIENTS

Fresh strawberries	250 g
Confectioner's sugar	100 g
Heavy whipping cream	100 ml
lemon juice	½ small lemon

Puree the strawberries until smooth, add the remaining ingredients. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

Lemon Sorbet

INGREDIENTS

white granulated sugar	175 g
Water	175 ml
orange juice	½ <small>medium sized orange</small>
lemon juice	100 ml
egg white	½ egg white

Place the sugar and water into a saucepan. Stir over a low heat until the sugar has dissolved. Bring the mixture to the boil and allow it to boil for (1) minute. Remove from the heat and allow it to cool. Add the orange and lemon juice. Whisk the egg white until almost frothy and then stir it into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

Custard-Based Vanilla Ice Cream

INGREDIENTS

egg yolks	2
Confectioner's sugar	50 g
Skimmed milk	200 ml
Heavy whipping cream	200 ml
vanilla extract	2-3 drops

Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, then pour onto the egg mixture beating together. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of the spoon. Do not let it boil or the mixture will separate. Remove from heat and leave until cold. Stir in the cream and vanilla extract. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.