



SCOOP EXPRESS

ICE CREAM, FROZEN YOGURT & SORBET

INSTRUCTION BOOKLET
CUSTOMER SERVICE 1-877-926-6526

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. **IMPORTANT:** Read all instructions carefully before first use.
2. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
6. 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 the appliance to Greenlife Customer Service for examination, repair, electrical or mechanical adjustment.
7. The use of attachments not recommended, and may cause fire, electric shock or risk of injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands and utensils out of Freezer 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 Freezer Bowl!** Sharp objects will scratch and damage the inside of the Freezer Bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized personnel.
12. Do not use the Freezer Bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
13. Do not operate your appliance in an appliance garage or under a wall cabinet. When storing in an appliance garage always unplug the unit from the electrical outlet. Not doing so could create a risk of fire, especially if the appliance touches the walls of the garage or the door

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SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

NOTICE

This appliance has 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 attempt to defeat this safety feature.

SPECIAL CORD SET INSTRUCTIONS

A short power-supply cord is provided to reduce the risks resulting from becoming entangled in or tripping over a longer cord. Longer extension cords may be used if care is exercised in their use.

If a long, polarized extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance, and the longer cord should be arranged so that it will not drape over the countertop or tabletop, where it can be pulled on by children or animals, or tripped over.

CAUTION

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. Note: The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

Hello!

**Welcome to the
GreenLife™ family!**

We're dedicated to making every meal a little fresher, a little healthier, and a little better. From our healthy ceramic nonstick cookware to our time-saving appliances, our eye-catching products bring a pop of color and style to your kitchen so you can truly make any meal your own. We hope your purchase gives you a fresh new approach to healthy meals. **Enjoy!**

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BEFORE FIRST USE: USING YOUR SCOOP EXPRESS

DO NOT immerse the Motor base in water. Wipe it with a moist cloth. Wash the lid, Freezer Bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

FREEZING TIME AND BOWL PREPARATION

The Freezer Bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the Freezer Bowl in the back of your freezer where it is coldest.

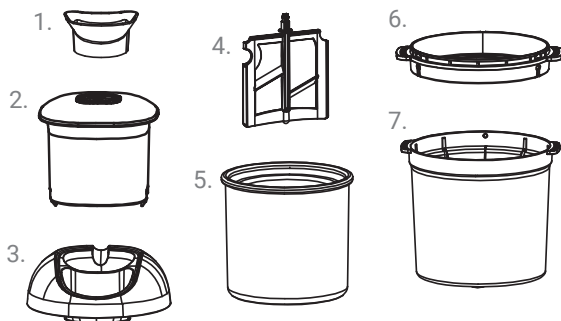
Be sure to place the Freezer Bowl on a flat surface in its upright position for even freezing. **Generally, freezing time is between 16 and 24 hours.** Shake the bowl to determine whether it is completely frozen. If you can hear liquid moving in the bowl, the bowl is not yet frozen. Return it to the freezer.

For the most convenient frozen desserts, leave your Freezer Bowl in the freezer at all times. Use the bowl immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.

Reminder: Your freezer should be set to 0°F to ensure proper freezing of all foods.

PARTS

1. Mess-free chute
2. Motor
 - a. Push button (off/on) (Not shown)
 - b. Fixed cord (Not shown)
3. Lid
4. Mixing Paddle
5. Freezer Bowl
6. Handle
7. Housing



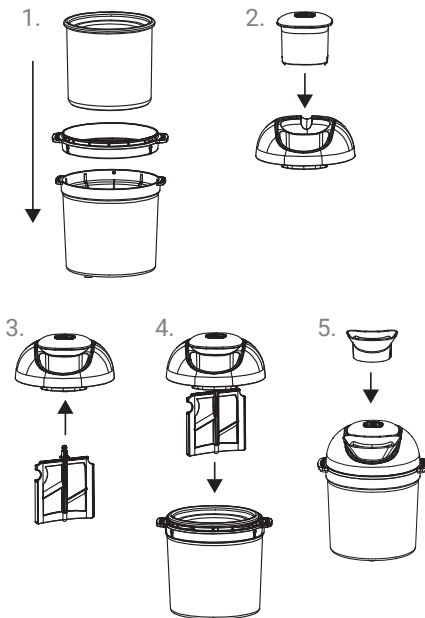
FEATURES AND BENEFITS

1. **Mess-Free Chute** – Specially designed for no mess desserts! Pour ingredients through the chute. You can also add ingredients like chips or nuts, without interrupting the stirring process.
2. **Motor** – One-push button on top. Operates on and off. Cord is fixed to Motor housing.
3. **Lid** – Transparent to let you watch the mixing process. Designed to lock easily into the handle.
4. **Mixing Paddle** – Mixes and aerates ingredients in Freezer Bowl to create homemade frozen desserts.
5. **Freezer Bowl** – Contains cooling liquid between a double-insulated wall for fast and even freezing. Double walls keep the bowl cool and at an even temperature.
6. **Handles** – Designed to lock easily to the base.
7. **Housing** – Securely holds Freezer Bowl. Bottom has non-slip feet to keep the base stationary during use.

BPA-Free – Materials and parts that come in contact with food.

ASSEMBLY

1. Place Freezer Bowl through circular Handle piece and insert into Housing.
2. Install motor first. Insert the Motor Housing to corresponding locking position on Lid, and lock them into place.
3. Insert the Mixing Paddle into central hole on Lid and lock both in place.
4. Insert the lid, with motor and mixing paddle into the freezer bowl and housing. Align and lock cover.
5. Insert the Mess-Free Chute into the top Lid.



OPERATION

1. The Freezer Bowl must be completely frozen before you begin your recipe.
2. Prepare recipe ingredients.
3. Remove the Freezer Bowl from the freezer.

NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.

4. Place Freezer Bowl through circular handle piece and insert into housing.
5. Connect the Motor housing to corresponding locking position on lid, and lock them into place.
6. Insert the Mixing Paddle into central hole on lid and lock both into place.
7. Insert the Mess-Free Chute into the lid.
8. Press button once to turn on and begin operation. Mixing Paddle will begin to turn.
9. **POUR INGREDIENTS THROUGH THE MESS-FREE CHUTE. TO PREVENT THE POTENTIAL OF JAMMING, ADD ICE CREAM INGREDIENTS AFTER UNIT HAS BEEN TURNED ON AND MIXING CYCLE HAS STARTED.**

NOTE: Ingredients must be added to the Freezer Bowl after the unit is turned on.

10. Frozen desserts will be done in approximately 20 min or less. The time will depend on the recipe and volume of the dessert you are making. When your mixture has thickened completely, it is done. Usually, the paddle will stop turning at this point. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts in the Freezer Bowl. Desserts will stick to the sides of the Freezer Bowl and may damage the bowl. Transfer dessert from Freezer Bowl and only store in a freezer-safe airtight container.

11. When ingredients become thick, it means the ice cream or frozen dessert is complete. 3-5 minutes before dessert is ready, you can add your dry ingredients; nuts, chips or fruit. Press button again to stop unit.
12. Unplug the unit. Remove the lid and the Mixing Paddle. Use a spoon or spatula to remove the ice cream from the freezer bowl and transfer to a serving dish, or freezer-safe airtight container. Store in freezer.
13. Remove Freezer Bowl from housing by the handles.

NOTE:

1. Freezer Bowl capacity is 1.5 Qt. When pouring ingredients through the ingredient chute, DO NOT fill the Freezer Bowl higher than ¼-inch from the top of the Freezer Bowl. The ingredients will increase in volume during the freezing process.
2. Maximum running time is 30 minutes.
3. Turn on unit first. Do not pour ingredients through the ingredient chute into the Freezer Bowl until after the unit is on.
4. Add ingredients only after Mixing Paddle has started.
5. The Greenlife Scoop Express Ice Cream and Frozen Dessert maker is equipped with a safety feature that will automatically stop the unit if the Motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessive period, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, press the on button off, and unplug the unit. Let the unit cool off. After a few minutes you may turn the unit on and begin making ice cream again.

TIPS & HINTS

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert has begun to thicken, and all of your mixture is through the Mess-Free Chute, then nuts and other ingredients can be added. They should be no larger than a chocolate chip.

- Make sure all ingredients including mix-ins are well mixed before manually pressing on/off button to stop unit. When mixture is thick and has started to freeze, this indicates the frozen dessert should be ready.
- If you experience the mixing paddle moving back and forth with a slight noise, this indicates the frozen dessert

is ready, and you can manually press the power button to stop unit. If you don't manually stop the unit, it will turn off automatically after 30 minutes of working from start time.

- Make sure all parts are clean before making the frozen dessert.
- Use the ice cream within a few days before it loses its flavor. Keep it in the refrigerator at a temperature of 0°F.
- Some types of frozen desserts are very soft after preparation in the Scoop Express. Put the dessert in the freezer for one or two hours to prevent it from melting immediately. This is especially advisable if the frozen dessert is to be served with a hot fudge or hot caramel sauce.
- Do not freeze your dessert again once it has melted.
- Always use high-quality, fresh ingredients.
- Add mix-ins, such as chocolate chips or chopped nuts, in the last 5 minutes or when mixture is thick and has started to freeze.
- The finished result is a soft, spoon-able frozen dessert. Homemade ice cream will not be the same consistency as hard, store-bought ice cream.
- Keep the Freezer Bowl in the freezer so that you can make frozen desserts at any time. **Note:** Bowl must be empty when in freezer.
- For best results, the Freezer Bowl must be frozen thoroughly. Make sure to set your freezer at the coldest setting (temperature should not be more than 0°F), freeze for at least 24hrs.
- Firmness of frozen desserts depends on variables such as the recipe used, room temperature, and temperature of ingredients before churning.
- Some recipes require the mixture to be precooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and increase volume. Base mixture may not freeze if it is not thoroughly chilled.

- Do not remove the Freezer Bowl from the freezer until ready to use.
- Do not puncture or heat the Freezer bowl.
- When making more than one recipe at a time, be sure the Freezer Bowl is completely frozen before each use. Additional Freezer Bowls may be purchased on the Greenlife web site www.greenlife-cookware.com
- Make sure Mixing Paddle and lid are in place before turning on machine.

CLEANING AND MAINTENANCE

1. Always unplug the machine before cleaning.
2. Remove the Mixing Paddle and the lid from housing.
3. Wipe the Motor housing with a damp cloth. **Never immerse in water or rinse under running water.**
4. Clean the Mixing Paddle and lid in warm soapy water and then dry thoroughly. The Mixing Paddle and lid can be rinsed on the top rack of dishwasher.
5. **DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS.**
6. Any other maintenance or servicing should be performed by an authorized service representative.

STORAGE

DO NOT put Freezer Bowl in freezer if bowl is wet. DO NOT store lid, Mixing Paddle, or base in freezer. You may store the Freezer Bowl in the freezer for convenient, immediate use.

Do not store frozen desserts in the Freezer Bowl in the freezer. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

RECIPES

Classic Vanilla Bean Chocolate Chip Ice Cream

If you're feeling a little indulgent, spruce this up with chopped nuts or sprinkles.

Makes about 5 cups (ten ½-cup servings)

- 1 cup whole milk
 - 1/3 cup granulated sugar
 - pinch salt
 - 2 cups heavy cream
 - 1 1/4 tablespoon pure vanilla extract
 - 2/3 cup chopped semi-sweet chocolate chips
1. In a medium bowl, combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Cover and refrigerate for at least 1-2 hours, or overnight.
 2. Turn on the GreenLife Scoop Express ice cream maker. Pour the preparation into the frozen Freezer Bowl and mix until you reach a thick consistency, roughly 15 to 20 minutes for a soft, creamy texture. Add in chocolate chips the last 5 minutes. If a firmer consistency is desired, place the ice cream in the freezer in an airtight container for around 2 hours. Remove from freezer about 15 minutes before serving.

Classic Chocolate Lovers Ice Cream with Chopped Almonds

This rich, flavorful recipe delivers mouthwatering results that will satisfy the most passionate chocoholics.

Makes about 5 cups (ten ½-cup servings)

- 3/4 cup cocoa powder, sifted
- 1/2 cup granulated sugar
- 1/4 cup packed dark brown sugar
- pinch salt
- 1 cup whole milk
- 2 cups heavy cream
- 1/4 tablespoon pure vanilla extract
- 2/3 cup chopped almonds

1. In a medium bowl, whisk the sifted cocoa powder, dark brown sugar, granulated sugar and salt together. Slowly add the milk, combining until your powdered mixture has dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate for at least 1-2 hours, or overnight.
2. Turn on the GreenLife Scoop Express ice cream maker. Pour the preparation into the frozen Freezer Bowl and mix until you reach a thick consistency, roughly 15 to 20 minutes for a soft, creamy texture. Add in chopped almonds the last 5 minutes. If a firmer consistency is desired, place the ice cream in the freezer in an airtight container for around 2 hours. Remove from freezer about 15 minutes before serving.

Creamy Honey Vanilla & Blueberry Frozen Yogurt

The whole milk in this recipe is what gives the frozen yogurt its rich and creamy texture. That being said, if you're looking to keep things light you can always substitute skim milk or fat-free yogurt.

Makes about 5 cups (ten ½-cup servings)

- 1 1/2 tablespoons light corn syrup
 - 1 1/2 tablespoons honey
 - 2 1/2 tablespoons water
 - 5 cups whole milk plain yogurt, strained through a cheesecloth (or paper towel in a pinch!) for 2 to 4 hours
 - 1 tablespoon pure vanilla extract
 - 1/2 cup granulated sugar
 - pinch salt
 - 3 cups frozen blueberries, thawed
1. Prepare a honey simple syrup. Over medium-low heat, combine the corn syrup, honey, water in a medium saucepan. Bring the mixture to a boil, then simmer until the liquid has reduced by half. Remove from heat and set honey simple syrup aside.
 2. In a large mixing bowl, whisk the yogurt, honey simple syrup, vanilla extract,

sugar and salt together. Mix until the sugar has completely dissolved. Cover and refrigerate for at least 1-2 hours, or overnight.

3. Turn on the GreenLife Scoop Express ice cream maker. Pour the preparation into the frozen Freezer Bowl and mix until you reach a thick consistency, roughly 15 to 20 minutes for a soft, creamy texture. Add in blueberries the last 5 minutes. If a firmer consistency is desired, place the ice cream in the freezer in an airtight container for around 2 hours. Remove from freezer about 15 minutes before serving.

Refreshing Raspberry Sorbet

The trick when making sorbet is to taste the fruit beforehand. Depending on how ripe and sweet it is, you can add or reduce the amount of sugar in the recipe.

Makes about 5 cups (ten ½-cup servings)

- 2 1/4 cups water
 - 1 1/4 cups granulated sugar
 - pinch table salt
 - 3 1/2 cups frozen raspberries, thawed
1. Prepare a simple syrup. Over medium-low heat, combine the water and sugar in a medium saucepan set. Stirring often, cook mixture until the sugar is fully dissolved. Set aside.
 2. Blend the raspberries, simple syrup, and salt until smooth.
 3. Strain the raspberry purée in batches to remove seeds. A spatula can come in handy here to push the mixture through. Cover and refrigerate for at least 1-2 hours, or overnight.
 4. Turn on the GreenLife Scoop Express ice cream maker. Pour the preparation into the frozen Freezer Bowl and mix until you reach a thick consistency, roughly 15 to 20 minutes for a soft, creamy texture. If a firmer consistency is desired, place the ice cream in the freezer in an airtight container for around 2 hours. Remove from freezer about 15 minutes before serving.

BEFORE RETURNING YOUR GREENLIFE PRODUCT

If you are experiencing problems with your GreenLife Scoop Express, we suggest that you call GreenLife customer service at 1-877-926-6526 before returning the product. A representative can confirm whether the product is under warranty and advise on next steps.

IMPORTANT: If the defective product is to be serviced by someone other than GreenLife's authorized service, please tell the servicer to call our consumer service at 1-877-926-6526 to ensure that the problem is properly diagnosed, the product is serviced with the correct parts, and the product is still under warranty.

TROUBLE SHOOTING

Issue	Cause	Solution
Unit is not stirring or jamming	Ingredients added before mixing paddle is on.	Make sure to ALWAYS start the mixing paddle before adding ingredients.
The ice cream maker is still running after 30 minutes	Too much mixture was put in freezer bowl.	Don't pour all the mixture through the chute. Gradually pour mixture into the shoot.
The ice cream maker is still running after 30 minutes	Ingredients are not cold enough.	KEEP INGREDIENTS COLD BEFORE USE. SUGGEST 2-3 HOURS BEFORE USE.
The ice cream maker is still running after 30 minutes	Ingredients are not cold enough.	Keep bowl in freezer until ready to use. Make sure freezer bowl is completely dry after washing before placing back in freezer.
Ice cream maker stops stirring before ice cream is ready	Mix-in ingredients, such as chocolate chips or chopped nuts, were added too soon.	Wait until the last 5 minutes or until mixture is thick enough and has started to freeze before adding mix-ins.
Ice cream maker stops stirring before ice cream is ready	Mix-in ingredients are too large, causing the mixing paddle to jam.	Chop ingredients like nuts, chocolate or fruit before adding.
Ice cream maker stops stirring before ice cream is ready	Too large a quantity of mix-in ingredients has been added.	Add one cup or less of mix-in ingredients.
Ice Cream is not firm or thick enough	The freezer bowl was not in the freezer long enough or your freezer is not cold enough.	For best results, keep freezer bowl in the freezer for at least 24 hours. Preferably overnight. Freezer needs to be set at 0°F to set ice cream.
Ice Cream is not firm or thick enough	Freezer door was opened and closed too many times during the freezing process.	For best results, keep freezer bowl in the freezer for at least 24 hours. Preferably overnight. Freezer needs to be set at 0°F to set ice cream.
Ice Cream is not firm or thick enough	The freezer bowl has a thick coating of ice on the walls.	For best results, keep freezer bowl in the freezer for at least 24 hours. Preferably overnight. Freezer needs to be set at 0°F to set ice cream.
Unsure if can store frozen desserts in the freezer bowl in the freezer	Lid, mixing paddle or base should not be stored in the freezer.	You may store the freezer bowl in the freezer for convenient, immediate use. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.
Unsure how to wash ice cream maker	Motor housing cannot be immersed in water or rinsed under clean running water.	Wipe the motor housing with a damp cloth. Clean the mixing paddle and lid in warm soapy water and dry thoroughly.
Unsure which accessories are dishwasher safe	Not all pieces are dishwasher safe.	The mixing paddle and lid can be rinsed on the top rack of dishwasher.

LIMITED WARRANTY

GreenLife Electrics are covered by a limited warranty against defects in materials and workmanship, beginning on the date of purchase and lasting for three years. If your GreenLife Electrics product has a defect during the warranty period, The Cookware Company (USA), LLC will either repair or replace the product. Further information on the warranty claim process, exclusions from warranty coverage, and other terms can be found in the complete limited warranty for this product, available online at www.greenlife-cookware.com/pages/warranty.

TERMS OF SALE; ARBITRATION

The terms on which The Cookware Company (USA), LLC sells GreenLife Electrics are available online at www.greenlife-cookware.com/pages/terms-of-sale (the "Terms"). The Terms contain very important information regarding your rights and obligations, as well as conditions, limitations, and exclusions that may apply to you. Please read them carefully.

In particular, the Terms provide that, by your purchase of this product, you and The Cookware Company (USA), LLC are agreeing to give up any rights to litigate in a court or before a jury, or to participate in a class action or representative action with respect to a claim. Other rights that you would have if you went to court may also be unavailable or limited in arbitration. Any claim, dispute, or controversy between you and The Cookware Company (USA), LLC arising from or relating in any way to your purchase of products or services will be resolved exclusively and finally by binding arbitration.

The arbitration will be administered

by the American Arbitration Association ("AAA") in accordance with the Consumer Arbitration Rules (the "AAA Rules") then in effect, except as modified hereby. (The AAA Rules are available at adr.org or by calling the AAA at 1-800-778-7879.) The Federal Arbitration Act will govern the interpretation and enforcement of this arbitration and waiver provision. The Cookware Company (USA), LLC will be responsible for the AAA filing fee of any such proceeding. Other than your right to pursue a claim in small claims court, as described in the Terms, the arbitrator will have exclusive authority to resolve any dispute relating to arbitrability and/or enforceability of this arbitration provision, including any unconscionability challenge or any other challenge that the arbitration provision or these Terms are void, voidable or otherwise invalid. The arbitrator will be empowered to grant whatever relief would be available in court under law or in equity. Any award of the arbitrator(s) will be final and binding on each of the parties and may be entered as a judgment in any court of competent jurisdiction. Attorney fee shifting in this case is governed by the Terms. You agree to an arbitration on an individual basis. In any dispute, **NEITHER YOU NOR THE COOKWARE COMPANY (USA), LLC WILL BE ENTITLED TO JOIN OR CONSOLIDATE CLAIMS BY OR AGAINST OTHER CUSTOMERS IN COURT OR IN ARBITRATION OR OTHERWISE PARTICIPATE IN ANY CLAIM AS A CLASS REPRESENTATIVE, CLASS MEMBER OR IN A PRIVATE ATTORNEY GENERAL CAPACITY.** The arbitral tribunal may not consolidate more than one person's claims, and may not otherwise preside over any form of a representative or class proceeding. The arbitral tribunal has no power to consider the enforceability of this class arbitration waiver and any challenge to the class arbitration waiver may only be raised in a court of competent jurisdiction. If any provision of the arbitration agreement described herein and in the Terms is found unenforceable, the unenforceable provision will be severed and the remaining arbitration terms will be enforced.

DID YOU KNOW?

We make cookware too!

Our healthy ceramic nonstick is not stuck in the past!

Our coating is derived from sand and it's toxin free,
no PFAS, PFOAs, lead or cadmium, so you can cook

with confidence. See our full collection:

www.greenlife-cookware.com





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