

# KRUSH

## make ice cream like never before



## Quick Start Guide

This Quick Start Guide is designed for first time use. For safety and more information, refer to your USER MANUAL.

### Important Safeguard Information



Do not use running water to clean the host.

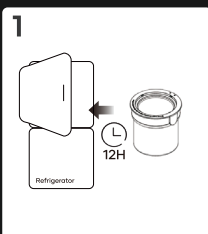


Do not immerse the body in water or put it in the dishwasher.

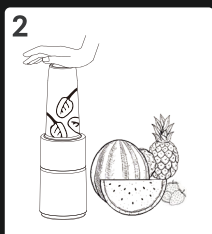


For safety, please use a charger that complies with safety certification for charging.

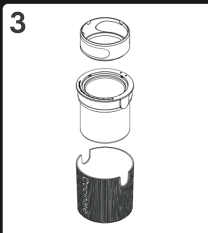
### Make Ice Cream



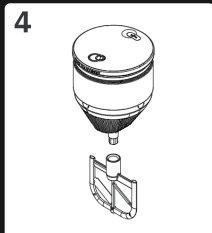
1. Freeze the ice cream bowl at  $-18^{\circ}\text{C}/-0.4^{\circ}\text{F}$  for 12 hours before use.



2. Prepare your ingredients. You may use a blender to crush the ingredients.



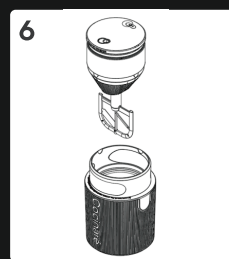
3. Place the ice cream bowl into the bowl container and install the operating window on top of the bowl.



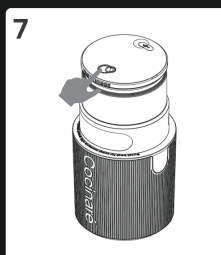
4. Attach the mixing rod to the motor part.



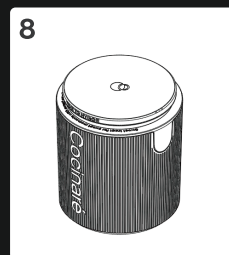
5. Pour the crushed ingredients into the bowl. Do not exceed 210ml Max line.



6. Having the ingredients ready in the bowl, place the mixer (with the motor head) into the bowl by aligning the slots of the operating window.



7. Press the Start button for 1.5 seconds and it will start churning.



8. When the ice cream is done, the machine will shut off automatically after 20 minutes with 3-second flashlight and buzzing sound. To enjoy the ice cream, simply take out the mixer component and the operational window.

## TIPS & TRICKS FOR USERS

- Before putting the bowl into the freezer, please wipe the bowl dry from inside out, so to avoid water freezing which will cause the churning mixer stop working.
- Please place the bowl in the right vertical direction in the freezer with the opening facing upwards. Do not tilt or place upside down. (NOTE: The motor part can not be placed in the refrigerator).
- The bowl should be placed in the freezer at  $-0.4^{\circ}\text{F}$  ( $-18^{\circ}\text{C}$ ) to  $-4^{\circ}\text{F}$  ( $-20^{\circ}\text{C}$ ), (switch to 5th gear or more in the mechanical refrigerator) to ensure the freezing effect.
- The freezing time needs to be 10-12 hours, less than 10 hours may lead to poor effect or unsuccessful making of ice cream.
- Please refer to the recipe accompanying KRUSH to prepare the ingredients, the total amount of ingredients should not exceed 210ML;
- The ingredients need to be prepared in advance, use a blender or other tools to break up the ingredients and mix well.
- In order to get a better taste, it is recommended that the prepared ingredients are frozen for 1-2 hours before production.
- The Start button won't work when the device is being recharged. It cannot be charged and used simultaneously.
- If no ingredients are put in the bowl, a red light will appear after pressing Start and will automatically shut down after 6 seconds of flashing. It does not affect the normal operation afterwards.
- Use water or diluted kitchen cleaner to clean the freezer bowl. After rinsing and cleaning, wipe well with a dry cloth. The freezer bowl and the churning mixer can not be cleaned in the dishwasher, nor in the disinfection cabinet. To avoid heat damage, do not clean with liquid which is above  $50^{\circ}\text{C}/122^{\circ}\text{F}$ .
- If the ice cream reaches your desired result quicker than 20 minutes, press the Start button for 3 seconds to turn off the operation, no need to wait for the 20-minute auto shut down program.

Scan the QR code to get more info about the product and our services.



USER GUIDE



### Strawberry Ice Cream

INGREDIENTS			
Strawberry	Sugar	Cream	Milk
100g	20g	70g	20g

- 321 Calories
- 31g Carbs
- 22g Fat
- 28g Sugar
- 2g Fiber
- 4g Protein



### Avocado Ice Cream

INGREDIENTS			
Avocado	Sugar	Cream	Milk
100g	20g	70g	20g

- 449 Calories
- 32g Carbs
- 37g Fat
- 24g Sugar
- 7g Fiber
- 5g Protein



### Chocolate Ice Cream

INGREDIENTS			
Chocolate	Sugar	Cream	Milk
40g	20g	130g	20g

- 679 Calories
- 48g Carbs
- 52g Fat
- 46g Sugar
- 3g Fiber
- 7g Protein



### Banana Ice Cream

INGREDIENTS			
Banana	Sugar	Cream	Milk
100g	20g	70g	20g

- 378 Calories
- 46g Carbs
- 22g Fat
- 35g Sugar
- 3g Fiber
- 4g Protein