



INSTRUCTIONS MANUAL

TYL-SU501

ICE CREAM MAKER

The ultimate tool for fuss-free frozen treats



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IMPORTANT SAFETY INSTRUCTIONS

When using any electrical appliance, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. Remove all bags and packaging from appliance before use.
3. Make sure the appliance is thoroughly cleaned before using.
4. Make sure the appliance is turned off before unplugging the cord from the wall.
5. Avoid contact with moving parts. Do not put your hands or other objects into the unit while it is in use.
6. This appliance is not intended for children. Keep appliance away from children, especially when in use.
7. Children should be supervised to ensure that they do not play with the appliance.
8. The use of accessory attachments is not recommended by the appliance manufacturer, as it may result in fire, electric shock or personal injury.
9. To prevent the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit near water or other liquids.
10. Do not submerge Power Unit, Cord, or Plug into water or any other liquid.
11. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons

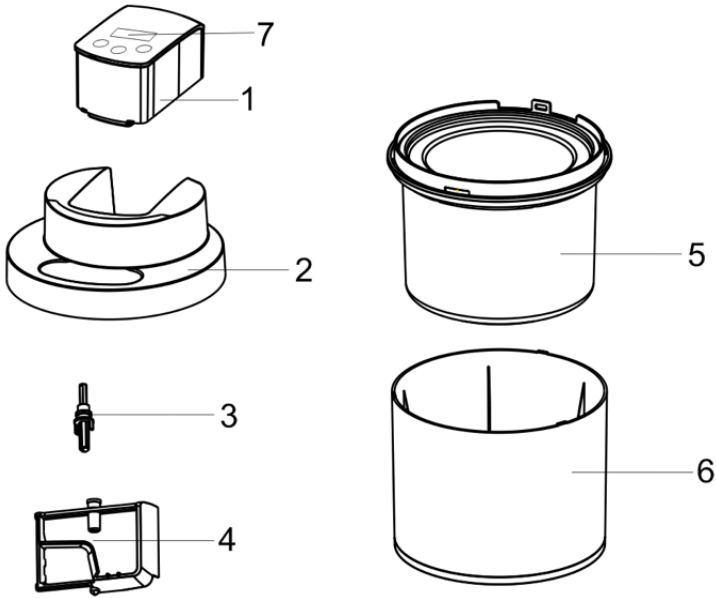
in order to avoid a hazard.

12. Do not use the appliance if any of the parts are damaged.
13. Do not place on or near a hot gas burner, hot electric burner, or in a heated oven.
14. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner.
15. Do not use without lid or container in place.
16. Do not puncture or heat the inner bowl.
17. Do not leave the appliance unattended when in use.
18. Unplug appliance prior to cleaning, adding or removing parts.
19. When using any extension cords, check to see if the electrical rating of the wire is compatible with the appliance.
20. When using the appliance, always check whether the voltage used is consistent with the nominal voltage of the appliance.
21. To prevent freezer burn, always ensure that your hands are protected when handling the bowl, especially when first removing from freezer.
22. To minimize risk of food-borne illness, do not consume any ice cream with raw ingredients that has been stored for over a week.
23. 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.
24. This appliance is not intended for use by persons (including

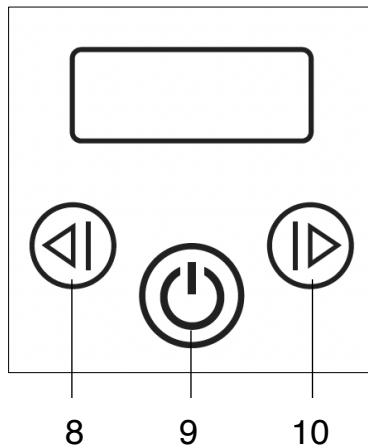
children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

**SAVE THESE INSTRUCTIONS. FOR HOUSEHOLD USE
ONLY. NOT FOR COMMERCIAL USE.**

PARTS AND FEATURES



- 1 – Power
- 2 – Lid (Splash guard) with chute
- 3 – Spindle
- 4 – Paddle
- 5 – Inner (freezing) bowl
- 6 – Outer bowl
- 7 – Control Panel
- 8 – Decrease Time button
- 9 – Power button
- 10 – Increase Time button



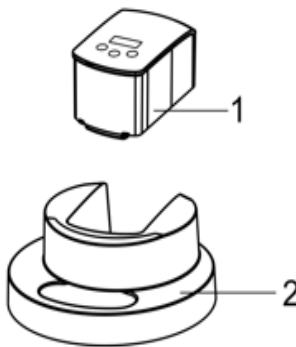
BEFORE FIRST USE

Remove all packaging and clean your ice cream maker and all of its components according to the section on **Cleaning and Maintenance**.

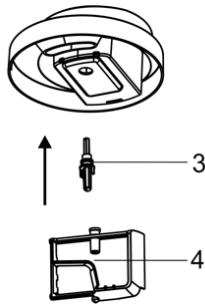
ASSEMBLING YOUR ICE CREAM MAKER

Important: *The inner bowl must be placed in the freezer for 8-12 hours prior to use. For optimal results, leave in for a full 24 hours. Prepare your ice cream mixture and allow to chill in the refrigerator for at least 1-3 hours.*

1. Fit the power unit onto the lid to form the power unit assembly. Make sure it is locked in place.

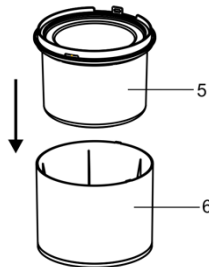


2. Insert the paddle into the spindle, then insert the spindle into the power unit until it clicks into place.

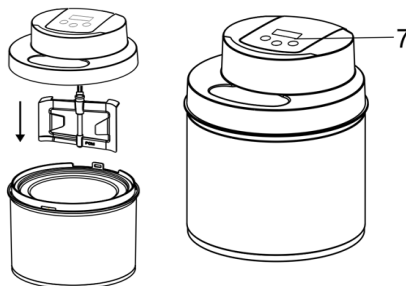


NOTE: *The parts included in steps 1 & 2 are already pre-assembled. If the parts need to be disassembled for cleaning purposes, follow the steps above to reassemble.*

3. Place the pre-frozen inner (freezing bowl) inside the outer bowl.



4. Lower the power unit assembly onto the bowl and turn clockwise to lock into position.



USING YOUR ICE CREAM MAKER

1. Before starting, make sure the inner bowl has been inside your freezer for at least 8-12 hours. Shake the bowl - if you hear liquid moving inside, return the bowl to the freezer until it has frozen solid.
2. Plug in the unit.
3. Press the Power button. The LCD screen will come on and display runtime of '40:00'.
4. Select the duration for which you wish the ice cream maker to run (5 to 45 minutes) by pressing the Decrease or Increase Time buttons. Each press will increase/decrease the runtime in increments of 5 minutes. Your ice cream maker will start automatically after 3 seconds. The remaining time left will then count down on the LED screen.
5. While the ice cream maker is on, slowly pour the ice cream mixture through the chute and into the inner bowl.

NOTES:

- *Make sure the Ice Cream Maker is turned on before adding your mixture into the bowl. This will prevent your ingredients from freezing instantly to the sides of the inner (freezing) bowl.*

- *When pouring mixture into the bowl, always leave at least 4 cm (1.575 inch) from the top, as the mixture will increase in volume during freezing.*
6. Allow the Ice Cream Maker to churn the mixture until frozen or when desired consistency is reached. Depending on your recipe, this can take from 20 to 40 minutes. Make sure to let the unit churn nonstop throughout the entire process or the ice cream will instantly freeze and stick to the inside of the inner bowl.
 7. When the remaining time counts down to the last 30 seconds, the seconds digit(s) will flash until there is no remaining time left, and the unit will stop running. Unplug and remove the power unit assembly. The ice cream is now ready to serve.

Important Notes:

- *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-off will cause the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.*

- *Do not use metal utensils to remove mixture from the bowl.*
- *Do not puncture or heat the inner bowl.*

Helpful Hints:

- 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. Freezer temperature is ideally at -18°C or below.
- Always make sure the inner bowl is thoroughly dry before placing inside the freezer.
- For faster results, refrigerate or freeze your ingredients prior to making your mixture.
- The addition of alcohol to ice cream mixtures inhibits the freezing process.
- The finished dessert will be a soft, “spoon-able” texture, but if you wish for a firmer result, store the mixture in a separate container inside the freezer for an hour or more.

CLEANING AND MAINTENANCE

IMPORTANT: *Allow the inner bowl to reach room temperature before cleaning.*

- Always make sure to turn off and unplug the unit if left unattended and before assembling, disassembling or cleaning.
- Use warm, soapy water to wash the paddle, spindle, lid (splash guard) and outer bowl.
- Carefully wash the inside of the inner bowl and dry thoroughly. Do not submerge the inner bowl in water or other liquid.
- Wipe the power unit with a damp cloth and dry thoroughly.
- Never use any abrasive cleaning agents as they may damage the ice cream maker.
- Do not wash parts in the dishwasher.

RECIPES

EASY VANILLA ICE CREAM

Ingredients

| | |
|------------------|--------------|
| Whole Milk | 1 cup |
| Heavy cream | 2 cups |
| Pinch of salt | |
| Granulated sugar | 3/4 cup |
| Vanilla Extract | 1 tablespoon |

Procedure

1. In a medium bowl, whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla.
2. Cover and refrigerate 1 to 2 hours, or overnight.
3. When ready to make ice cream, start the ice cream maker and pour mixture in through the chute.
4. Churn for 20 to 40 minutes or until desired consistency. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for at least 2 hours.

Variations: Add 1/2 cup mix-ins, such as chocolate chips or chopped nuts, after ice cream has churned for at least 15 minutes or when mixture is thick and has started to freeze.

CHOCOLATE ICE CREAM

Ingredients

| | |
|-----------------|------------|
| Whole Milk | 1 cup |
| Heavy cream | 2 cups |
| White sugar | ½ cup |
| Cocoa Powder | ¼ cup |
| Vanilla Extract | 1 teaspoon |

Procedure

1. Combine sugar and cocoa in a small bowl.
2. In a saucepan over medium heat, warm the cream and milk.
3. Whisk in sugar and cocoa mixture and vanilla. Whisk until sugar is dissolved and mixture is well combined.
4. Chill the mixture in the refrigerator overnight.
5. When ready to make ice cream, start the ice cream maker and pour mixture in through the chute.
6. Churn for 20 to 40 minutes or until desired consistency. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for at least 2 hours.

Variations: Add 1/2 cup mix-ins, such as chocolate chips or chopped nuts, after ice cream has churned for at least 15 minutes or when mixture is thick and has started to freeze.

STRAWBERRY SORBET

Ingredients

| | |
|---|--------------|
| Strawberries, fresh or thawed frozen | 4 cups |
| Water | 1 cup |
| Granulated sugar | ½ cup |
| Lemon juice | 1 tablespoon |

Procedure

1. Combine sugar and water in heavy saucepan. Bring to a boil.
2. Reduce heat to low and simmer until all sugar is dissolved.
3. Remove from heat; place in refrigerator and cool completely.
4. Puree strawberries; then add lemon juice and sugar water.
5. Start ice cream maker and pour mixture through hole in lid.
6. Churn for 20 to 40 minutes or until desired consistency. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for at least 2 hours.

WARRANTY TERMS AND CONDITIONS

ONE-YEAR LIMITED WARRANTY ON PARTS AND LABOR

TYLR provides a warranty to the original purchaser of this product against defects in materials and workmanship for one year. If a product covered by this warranty is determined to be defective within the warranty period, **TYLR** will repair or replace the defective part with a new or remanufactured part free of charge subject to terms and conditions stated herein.

To obtain warranty service, proof of purchase in the form of a sales invoice or copy thereof is required to show that a product is within the warranty period. If any one of the documents cannot be produced, corresponding fees for labor and replacement parts will be charged.

Parts and Labor

There will be no charge for parts and labor during the warranty period. Replacement parts or units may be new or recertified and are upon **TYLR's** option and sole discretion. Replacement parts and units are warranted for the remaining portion of the original warranty. Our decision on all questions relating to complaints as a result of defects, either workmanship or materials, shall be conclusive and you shall agree to abide by such decision. Any unit or defective part that have been replaced shall become **TYLR's** property. After the lapse of this warranty, a charge will be made on all labor and replacement of parts.

Types of Services

Defective Products must be sent to any **TYLR** service center (where available) or to the authorized distributor to obtain warranty service. **TYLR** is neither responsible for transportation/shipping costs to the service center/distributor nor is **TYLR** responsible to cover return shipping to the customer. Product returns to **TYLR** service centers or authorized distributor must utilize either the original carton box and shipping material or packaging that affords an equal degree of protection.

For home service (where available), the transportation fee of **TYLR G** service personnel will be charged to the customer, depending on the location. Our service personnel reserve all rights to refuse to attend to any equipment installed in an inaccessible location or any other hazardous situation.

LIMITATIONS AND EXCLUSIONS

TYLR one-year limited warranty only covers defects in materials and workmanship; however, this warranty does not cover the following:

1. Damage resulting from accidents, transport, misuse, abuse, alteration, tampering, or failure of the purchaser to follow normal operating procedures outlined in the user's manual.
2. Damage caused by negligence and poor maintenance.
3. Defects or damage due to spillage of food/liquids or improper usage of electrical supply or electrical circuit, major fluctuations in voltage, exposure to rain or moisture, wrong fuel or oil used.
4. Damage, losses, and defects as a result of fire, flood, or other Acts of God.

5. Normal wear-and-tear, corrosion, rusting, or stains.
6. Defects & damage arising from improper testing, operation, usage of the wrong component, demonstration, maintenance, installation, adjustment, or any alteration or modification of any kind.
7. Scratches & damage to the outer surface areas and externally exposed parts that are due to normal customer use.
8. General maintenance & routine servicing.
9. Claims for damaged/missing parts after 30 days from the date of purchase.
10. If any part or parts of the unit are replaced with a part or parts not supplied or approved by us, or if the unit has been dismantled or repaired by any person other than a **TYLR** authorized technician.
11. Any equipment/product which has its serial number removed or made illegible/tampered with.
12. If the warranty card is altered, defaced, or erased in any manner whatsoever.
13. If the unit is used for purposes other than household use, such as commercial use.

The one (1) year warranty period covers the mainboard and control PCB, motor and power supply. However, this warranty does not cover parts (i.e. accessories, paddles, scooper, liquid coolant, sensors, fuse, water tanks, water level sensor, front and rear cover, tray, fuse, gears, plastic cover, interior and exterior casing) that are subject to wear and tear, rust, stains, or corrosion.

This one-year limited warranty does not cover Products sold **“AS IS”**, **“FACTORY RECTIFIED”**, or by a non-authorized reseller.

THERE ARE NO EXPRESS WARRANTIES OTHER THAN THOSE LISTED OR DESCRIBED ABOVE. ANY IMPLIED WARRANTIES, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE, SHALL BE LIMITED IN DURATION TO THE PERIOD OF TIME SET FORTH ABOVE. **TYLR'S** TOTAL LIABILITY FOR ANY AND ALL LOSSES AND DAMAGES RESULTING FROM ANY CAUSE WHATSOEVER INCLUDING **TYLR'S** NEGLIGENCE, ALLEGED DAMAGE, OR DEFECTIVE GOODS, WHETHER SUCH DEFECTS ARE DISCOVERABLE OR LATENT, SHALL IN NO EVENT EXCEED THE PURCHASE PRICE OF THE PRODUCT. **TYLR** SHALL NOT BE RESPONSIBLE FOR LOSS OF USE, COMMERCIAL LOSS, LOST REVENUE OR LOST PROFITS, OR OTHER INCIDENTAL OR CONSEQUENTIAL DAMAGES. THIS WARRANTY IS SUBJECT TO CHANGE WITHOUT NOTICE.

IMPORTANT: Please present sales invoice as proof of purchase whenever you require our service during the warranty period.

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