

LAKELAND

INSTRUCTION BOOKLET

STAINLESS STEEL DIGITAL ICE CREAM MAKER



Model: 63485



LAKELAND STAINLESS STEEL DIGITAL ICE CREAM MAKER

Thank you for choosing the Lakeland Stainless Steel Digital Ice Cream Maker.

Please take a little time to read this booklet before you use your ice cream maker and keep it in a safe place for future reference.

The Lakeland Stainless Steel Digital Ice Cream Maker creates your favourite flavours of home-made ice cream, sorbet and frozen yoghurt quickly and easily from fresh ingredients. The digital timer counts down until your frozen treats are ready. It's very easy to use... pre-freeze the bowl, add the lid, set the timer according to your recipe and pour your mixture through the opening. The Stainless Steel Digital Ice Cream Maker will churn and stir to a creamy, smooth consistency.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

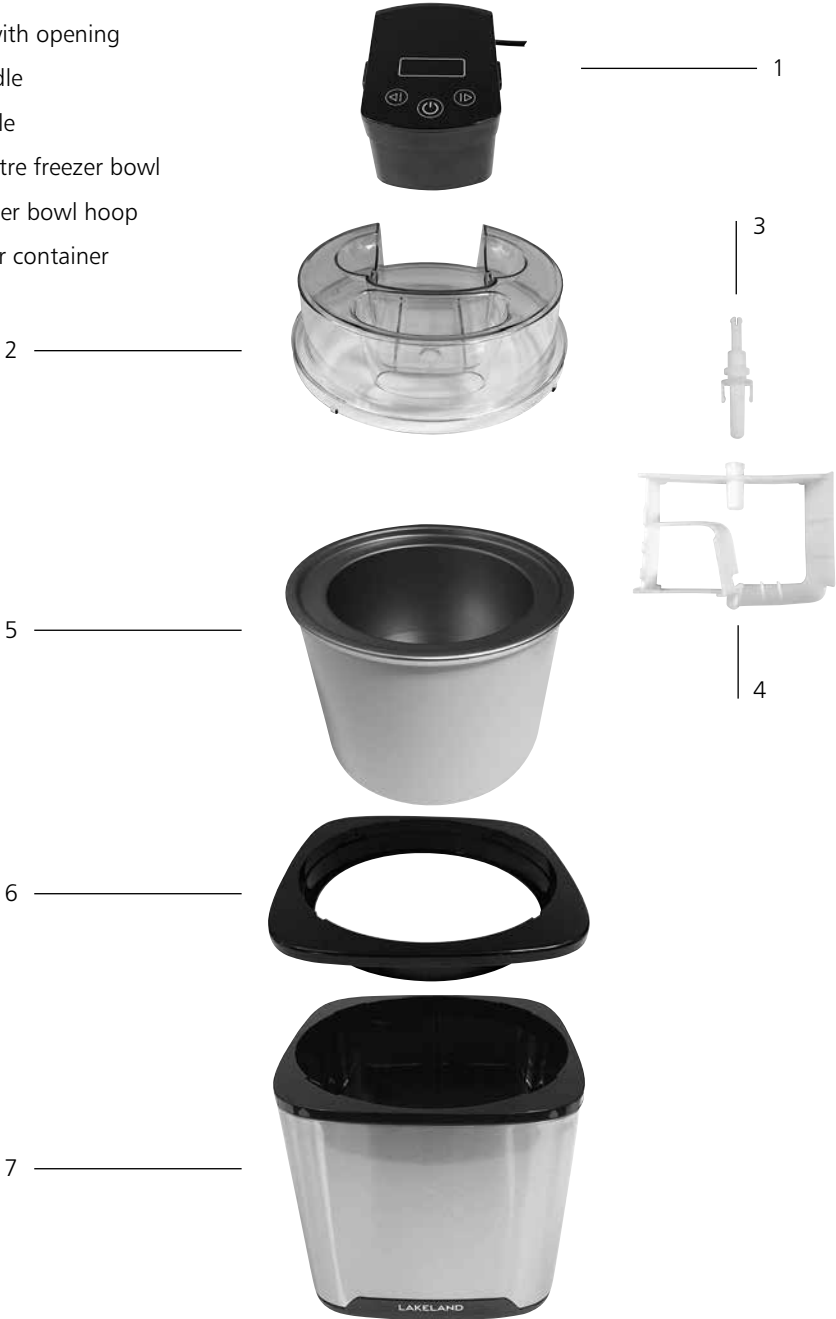
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PRODUCT FEATURES

- 1. Power unit and timer
- 2. Lid with opening
- 3. Spindle
- 4. Paddle
- 5. 1.5 litre freezer bowl
- 6. Freezer bowl hoop
- 7. Outer container



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. Contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to warm up to room temperature before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- For indoor use only.
- For domestic use only. It is not suitable for commercial use, or for use outdoors.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An earthed extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EC (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Keep the Stainless Steel Digital Ice Cream Maker, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- Never use the Stainless Steel Digital Ice Cream Maker in areas where certain vapours may be present (paint thinner, flammable material, oil based paint and varnish, flammable liquids and gases) for a risk of possible explosion.
- To prevent freezer burn, protect your hands when handling the freezer bowl, especially when first removing it from the freezer. Never touch with wet hands.
- When the Stainless Steel Digital Ice Cream Maker is churning, please do not attempt to move it, and never put your hands or any other utensils inside.
- Never attempt to take the freezer bowl apart, or to separate the timer from the power unit. If the bowl becomes damaged discontinue use.
- Ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet which contains raw eggs should not be given to children, pregnant women or the elderly.
- Never freeze ice cream that has been fully or partially defrosted.

USING YOUR STAINLESS STEEL DIGITAL ICE CREAM MAKER FOR THE FIRST TIME

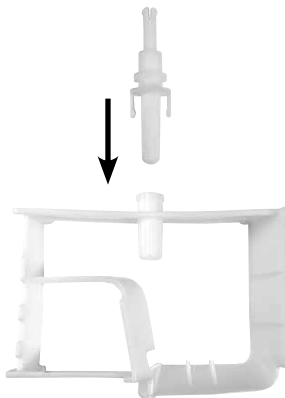
1. Unpack the Stainless Steel Digital Ice Cream Maker, remove all the packaging materials.
2. Clean all the parts, following the instructions in 'Care and Cleaning'.
3. Make sure that all parts are clean and dry before assembling the product.

WARNING: Do not insert the plug into the electrical socket or turn on the appliance before you have assembled the ice cream maker.

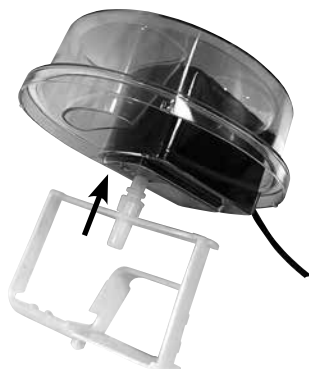
1. Place the lid on a flat surface, for example, a kitchen table. Press the power unit and timer into the lid. You will hear a click when it is connected correctly.



2. Attach the spindle to the paddle by inserting the thickest end into the paddle.



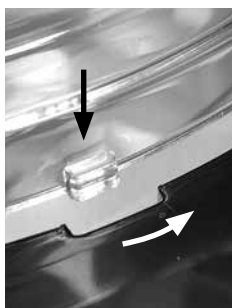
3. Insert the spindle and paddle assembly into the lid.



4. Insert the freezer bowl into freezer bowl hoop, then place into outer container.



5. Place the lid with the power unit, timer and the paddle on top of the freezer bowl, lining up the notches on the lid with the grooves on the bowl. Twist the lid to lock it.



6. The ice cream maker is now ready for use.

INSTRUCTIONS FOR USE

BEFORE USE:

- **The beauty of home-made ices is that you can tailor the ingredients to your tastes and dietary requirements, and use seasonal fruits to flavour. For some simple ideas to get you started, see 'Recipes'.**
- **Place the freezer bowl in the freezer for at least 12 hours before use.**

1. Choose a recipe and prepare your mixture and let it cool.

Note: Chill the ingredients in the fridge before use. Warm ingredients or ingredients at room temperature will prolong the preparation time.

2. Take the freezer bowl from the freezer and insert into the freezer bowl hoop, then holding the edge of the black hoop place inside the outer container. Attach the lid with the power unit, timer and paddle.

WARNING: Use a dry towel to hold the freezer bowl. Direct contact with the frozen bowl may make your hands stick to the freezer bowl. If this happens, hold your hands under warm running water for a few moments.

3. Insert the plug into the socket and switch it on. The screen will light up and show 40:00 on the control panel.



4. Set the selected preparation time (00.05 - 45.00 minutes) by pressing the "arrow" buttons. Each time you press the arrow buttons, it will change in 5 minutes increments. Press the POWER button and select the duration for which you wish the ice cream maker to run. Your ice cream maker will start automatically after 3 seconds. The remaining time left will then count down on the LED display screen.

5. Pour your mixture into the ice cream maker through the chute opening.

Note: The ice cream maker must be switched on with the paddle turning before you pour your mixture into the freezer bowl. This stops the mixture immediately freezing against the inside wall of the container.

DO NOT pour too much mixture into the bowl. Leave at least 4cm from the top of the bowl, so that the mixture can expand in volume during preparation.

6. Let the ice cream maker run until the ice cream has reached the correct consistency. The ice cream maker will only stop turning when the timer has finished, but your ice cream may be ready sooner. The preparation time depends on the recipe and the temperature of the ingredients and the room.

- **Do not turn off the appliance before the ice cream is ready. If it is switched off too early, the ingredients may freeze against the inside wall of the freezer bowl.**
- **The time needed to reach the consistency you require may be shorter or longer than the time in the recipe due to the temperature of the ingredients or the room temperature. If you need less time; switch off the appliance and take out the rotation blade. You can set the Digital Ice Cream Maker for a longer time if you need a thicker consistency.**
- **Use a plastic or wooden spoon or spatula to scrape the ice cream from the ice container. Metal spoons or spatulas can cause damage to the freezer bowl.**

7. When you've finished, turn off the ice cream maker by pressing the power switch and unplug the appliance from the socket. Serve the ice cream or transfer to a separate container and store in your freezer.

HINTS AND TIPS

- Always remember to put the bowl in your freezer 12 hours in advance.
- Chill the ingredients in the fridge before use.
- The times indicated in these recipes are guidelines. The actual preparation time depends on the ingredients used, the temperature of the ingredients and the room temperature. Monitor the mixture through the transparent lid and adjust the timer if necessary.
- Make sure all the ingredients are thoroughly mixed, the sugar has completely dissolved and the mixture has cooled before pouring your mixture into the maker.
- For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, and chop into small pieces.
- Metal spoons or scoops will scratch the freezer bowl. Use plastic or wooden utensils.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

VANILLA ICE CREAM – Makes 500ml

Ingredients	Quantity
Whipping cream	180ml
Whole milk	180ml
Vanilla pods	1½ - slit down the centre
Egg yolks	4
Caster sugar	65g

WHAT YOU DO

Whip the cream and place in a saucepan with the milk and whole vanilla pods. Gently bring to the boil, then take off the heat and allow to cool.

In a bowl, beat together the egg yolks and sugar.

Scrape out the vanilla seeds and add to the milk mixture.

Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together.

Allow to cool. As a guide set the timer on your ice cream machine for 25 minutes*.

Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

* Churning times are dependent on the ingredients being well chilled before use.

STRAWBERRY ICE CREAM – Makes 500ml

Ingredients	Quantity
Fresh strawberries	200g
Lemon juice	$\frac{3}{4}$ tablespoon
Whole milk	220ml
Egg yolk	1
Caster sugar	90g
Whipping cream	100ml

WHAT YOU DO

Wash and hull the strawberries. Purée them with the lemon juice and milk, using a hand blender.

In a bowl, beat together the egg yolk and sugar.

Whip the cream. Mix the cream, the egg mixture and the strawberry mixture until they are thoroughly combined.

As a guide set the timer on your Stainless Steel Digital Ice Cream Maker for 25 minutes*. Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

* Churning times are dependent on the ingredients being well chilled before use.

LEMON SORBET – Makes 500ml

Ingredients	Quantity
Lemons	6
Caster sugar	290g
Hot water	435ml

WHAT YOU DO

Wash the lemons. Zest 5 of them, and squeeze the juice from all 6.

Put the sugar and hot water into a bowl. Stir until dissolved, then add the lemon zest. Leave to soak for 10 minutes.

Add the lemon juice and leave to cool completely.

As a guide set the timer on your Stainless Steel Digital Ice Cream Maker for 25 minutes*. Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

Place the bowl of sorbet in your freezer for a further 30 minutes or so, to achieve a firm texture.

* Churning times are dependent on the ingredients being well chilled before use.

SERVING TIP: Scoop into champagne saucers and garnish with fresh mint.

PISTACHIO ICE CREAM – Makes 500ml

Ingredients	Quantity
Unsalted pistachio nuts	125g (shelled weight)
Caster sugar	65g
Whipping cream	180ml
Whole milk	180ml
Egg yolks	4

WHAT YOU DO

In a food processor, chop half the pistachios with half the sugar until finely ground.

Whip the cream and place in a saucepan with the milk and the ground nut mixture. Gently bring to the boil, then take off the heat and allow to cool.

In a bowl, beat together the egg yolks and the remaining sugar.

Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together. Take off the heat and allow to cool.

Meanwhile, roughly chop the remaining pistachios with a sharp knife. Add to the ice cream mixture.

As a guide set the timer on your Stainless Steel Digital Ice Cream Maker for 25 minutes*. Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

* Churning times are dependent on the ingredients being well chilled before use.

MINT CHOC CHIP ICE CREAM – Makes 500ml

Ingredients	Quantity
Single cream	375ml
Egg yolks	3, beaten
Caster sugar	75g
Crème de menthe (or peppermint extract)	2 tbsp
Dark or milk chocolate chips (or squares, roughly chopped)	25g

WHAT YOU DO

Pour the cream, egg yolks and sugar into a saucepan and place over a medium heat, stirring frequently to prevent the mixture burning. Gently bring to the boil, then take off the heat and allow to cool.

Stir the crème de menthe (or peppermint extract) and the chocolate pieces into the mixture.

As a guide set the timer on your Stainless Steel Digital Ice Cream Maker for 25 minutes*. Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

If you prefer a firmer consistency, place the bowl of ice cream in your freezer for a further 30 minutes or so.

* Churning times are dependent on the ingredients being well chilled before use.

MIXED BERRY SORBET – Makes 500ml

Ingredients	Quantity
Mixed blackberries, redcurrants raspberries and strawberries	500g
Caster sugar	250g
Juice of a small lemon	½
Water	Splash

WHAT YOU DO

Place all the ingredients in a thick-bottomed saucepan. Bring to simmering point, then remove from the heat and allow to cool.

Blend the fruit mixture using a hand blender, then press it through a sieve to create a smooth purée.

As a guide set the timer on your Stainless Steel Digital Ice Cream Maker for 25 minutes*. Pour the mixture into the pre-chilled freezer bowl with the paddle running and leave to freeze-churn.

To achieve a firm-textured sorbet, place the bowl of sorbet in your freezer for a further 30 minutes or so.

* Churning times are dependent on the ingredients being well chilled before use.

DARK CHOCOLATE ORANGE FROZEN YOGHURT – Makes 500ml

Ingredients	Quantity
Natural yoghurt	450g
Whole milk	250ml
Caster sugar	100g
Double cream	125ml
Cocoa powder (unsweetened)	25g
Dark chocolate (cut into chips)	75g
Orange	1, juice and rind finely grated
Cointreau (optional)	Dash

WHAT YOU DO

Sieve cocoa, then combine with sugar, using a splash of milk to form a paste.

Warm the remaining milk until just below boiling, add to the mixture and stir until dissolved.

When completely cool, add the orange juice, rind and Cointreau.

Fold in the yoghurt and cream, transfer to your Stainless Steel Digital Ice Cream Maker and churn until it reaches the desired consistency.

Stir in the chocolate chips and serve.



CARE AND CLEANING

- Always switch off and unplug the Stainless Steel Digital Ice Cream Maker from the wall socket before cleaning.
- Let the freezer bowl come back up to room temperature before cleaning.
- Wash the inside and outside of the freezer bowl by hand with a soft cloth and warm soapy water. Rinse with a damp, clean cloth, then dry thoroughly.
- Wash the lid, spindle and paddle in warm soapy water. Rinse well, then dry.
- Wipe the power unit with timer with a damp cloth, then dry.
- **CAUTION: Never immerse the power unit with timer or power cord in water or any other liquids.**
- Do not use abrasive cleaners, bleaching agents or metal scourers on any parts. This will damage the Stainless Steel Digital Ice Cream Maker.
- Do not place any parts in the dishwasher.
- Make sure that the maker and attachments are completely clean and dry before you store them.



TECHNICAL INFORMATION

- Power: 12W.
- Voltage: 220-240V.
- Frequency: ~50Hz.

ELECTRICAL CONNECTIONS

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

This product is a Class II electrical appliance and does not include an earth wire.

CHANGING THE 1 AMP FUSE

Use a 1 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



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