



# T-fal<sup>®</sup>

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## Ice cream maker

[www.t-fal.com](http://www.t-fal.com)

# IMPORTANT SAFEGUARDS

## READ THESE INSTRUCTIONS BEFORE USE

When using electrical appliances, there are precautions that need to be followed. These include the following:

- 1 Make sure that the voltage of your appliance corresponds to that of your main power supply.
- 2 Do not leave the appliance unattended when connected to the wall outlet, disconnect it after each use.
- 3 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.
- 4 Children should be supervised to ensure that they do not play with the appliance.
- 5 Never leave the appliance on or near sources of heat.
- 6 Never leave the appliance exposed to the elements (rain, sun, etc.)
- 7 Make sure that the power cord does not come into contact with any hot surfaces.
- 8 NEVER PLACE THE MOTOR BODY, PLUG, OR POWER CORD IN WATER OR OTHER LIQUIDS – WIPE CLEAN USING A DAMP CLOTH ONLY.
- 9 Always use the appliance on a flat and stable surface.
- 10 Keep fingers, utensils, etc. out of the freezing canister while in use to reduce the risk of injury to persons or to ice cream maker. SHARP OR METAL USTENSILS OR OBJECTS SHOULD NOT BE USED ON THE INSIDE OF THE FREEZING CANISTER. These objects can damage the ice cream maker. Rubber or wooden ustensils may be used when the ice cream maker is turned off.
- 11 Before switching on the ice cream maker, make sure that it is perfectly assembled and that the power base is firmly attached to the lid.
- 12 Do not operate the appliance when empty.

- 13 After running the motor continuously to make one batch of ice cream, wait at least thirty minutes before running the motor again.
- 14 Do not operate this unit continuously for more than 40 minutes.
- 15 If the ice cream or sorbet contains fresh ingredients, these need to be eaten within the week. The ice cream tastes best when chilled.
- 16 If the freezer solution should leak out from the container, stop all use. The leaked freezer solution is not toxic.
- 17 Switch off and unplug the appliance before removing the appliance or power base.
- 18 Always unplug the appliance from the power supply before putting on or taking off parts, when cleaning or when this appliance is not in use.
- 19 To disconnect, grip the plug and pull it from the wall outlet. Never pull the cord.
- 20 Only use the ice cream maker with the cover fitted.
- 21 Never use the appliance if the power cord is damaged or if the appliance is faulty. In this case, take it to your nearest Authorized Service Center.
- 22 To eliminate any risks, if the power cord is damaged, it must be replaced by the manufacturer, its Technical Assistance Service or, in any case, by a similiary qualified person.
- 23 This appliance has been designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
- 24 Packaging must never be left within the reach of children since it is potentially dangerous.
- 25 To protect against risk of electrical shock do not put the appliance, power cord or plug in water or any other liquid.
- 26 Close supervision is necessary when any appliance is used by or near children.
- 27 Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 28 Avoid contacting moving parts.
- 29 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 appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.

- 30 The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- 31 Do not use outdoors.
- 32 Do not let cord hang over edge of table or counter.

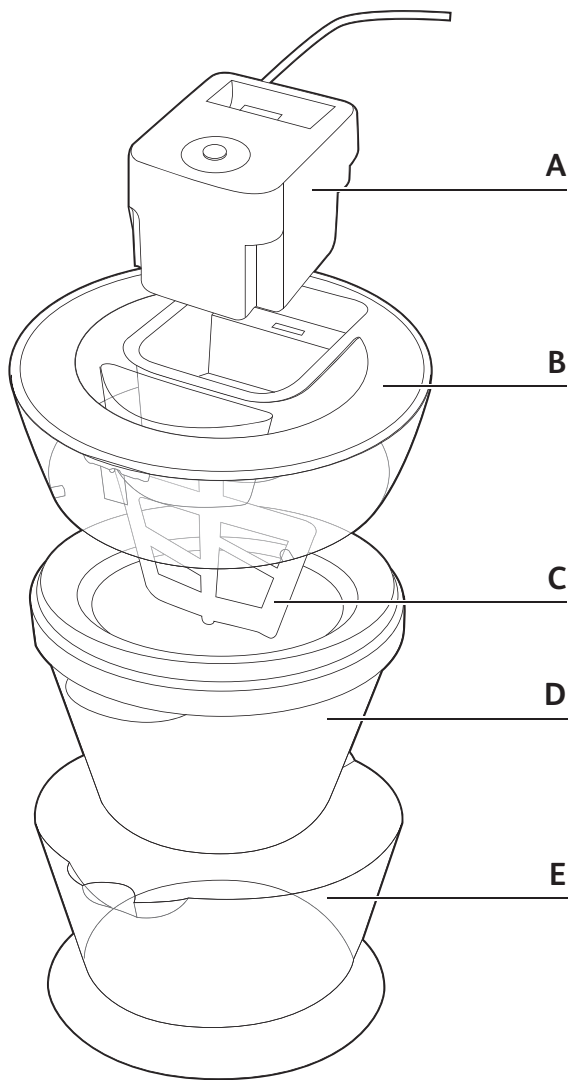
# SAVE THESE INSTRUCTION

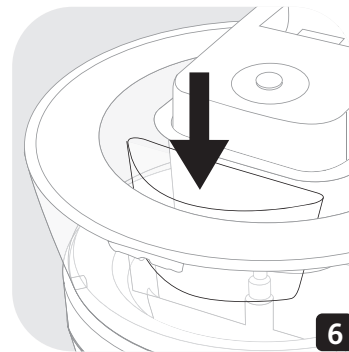
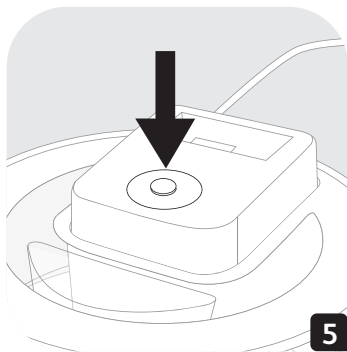
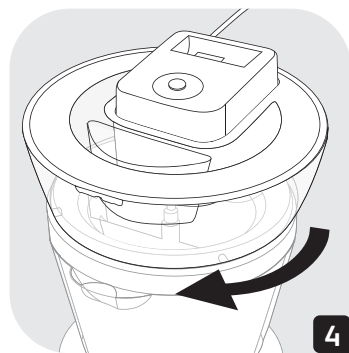
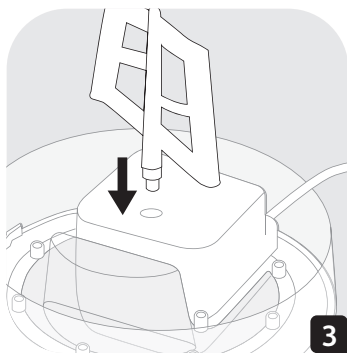
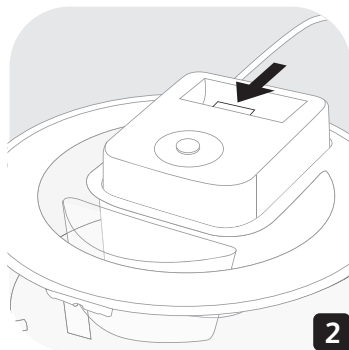
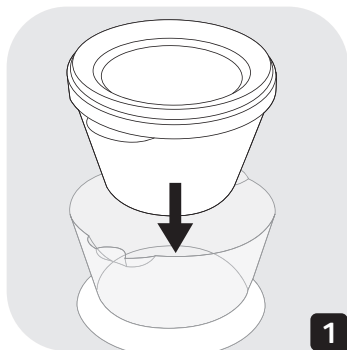
## POLARIZATION PLUG

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 modify the plug in any way.

## Before plugging in

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





# IMPORTANT: FOR BEST RESULTS, PLEASE READ BEFORE MAKING ICE CREAM

When making ice cream, your conditions may vary so it is important to follow the below recommendations:

- Before placing the bowl in the freezer, shake it gently to distribute the liquid between the walls of the canister.
- The freezer bowl should be placed in the coldest part of your freezer for at least 24 hours at a temperature of -4°F or colder. Be sure the bowl is in an upright and even position.
- To prevent the bowl from defrosting too quickly, only remove the bowl from the freezer directly before use.
- The ice cream mixture should always be **fully chilled** before use.
- For best results, **do not exceed 1 ½ cups** of mixture. The ingredients will increase in volume when the mixture is churned into ice cream.
- Turn the machine on as soon as you insert the paddle and then add the mixture through the lid opening.
- Depending on the recipe, it will take between 20 and 30 minutes to make your ice cream.
- When adding additional ingredients, add them towards the end when the mixture starts to freeze.
- Thoroughly read the owner's manual for best overall results.

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## DESCRIPTION

- A. Motor unit with on/off switch
- B. Lid
- C. Paddle

- D. Freezing bowl
- E. Bowl Support

## BEFORE USING FOR THE FIRST TIME

### Taking apart

- Turn the lid counter clockwise to unlock it then lift it out. Remove the motor unit located in the bowl and set it aside.
- Disassemble the bowl support.
- Remove all the packaging.
- Wash the parts: see 'cleaning'.
- Twenty four hours in advance, place the freezer bowl into a freezer.
- Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

### Cleaning

- Before using the ice cream maker, clean it to eliminate any residues from manufacturing.
- Never immerse the motor unit in water. It may be cleaned with a damp cloth.
- Clean the freezing bowl, lid, bowl support and paddle with warm, soapy water.
- NEVER clean parts with abrasive or harsh products. You could damage them.
- Carefully dry all parts before use.



## PREPARING ICE CREAM, YOGURT AND SORBETS

- Make certain that the bowl is perfectly dry inside and out before leaving the empty bowl without support to cool for at least 24 hours in a freezer at a temperature of -4°F or colder, or at least 4 to 6 hours in between making batches. The freezing time may be longer in a combination refrigerator/freezer. Make sure the bowl is upright to ensure an even distribution of the liquid between the walls when it freezes.

**You may leave your freezing bowl in the freezer permanently so that you can make your desserts anytime.**

- Prepare the ice cream mix (see recipes section). The colder your freezer is, the faster your ice cream maker will work and the better the results will be. For recipes where the ingredients needs to be heated, make sure you allow your dessert to chill completely! For recipes using fresh ingredients, follow the recipes or get creative and make your own creations.
- As the mix will increase in volume during preparation, do not exceed 1 1/2 cups of mix for sorbets and ice creams.
- Make certain the appliance is unplugged and start assembling the components. When removing the bowl from the freezer, take care to protect your hands to prevent freezer burn.
  - a) Place the bowl in the support (Fig.1).
  - b) Secure the motor unit to the lid and attach the paddle into the motor unit (Fig.2 and 3). Make sure the motor unit is securely attached.
  - c) Place the lid (with the motor unit and the paddle) on the bowl and turn clockwise to lock it (Fig.4). Make sure that the 4 locks are properly engaged.

**The paddle will stir your mixture evenly throughout. This ensures air is circulated into the dessert (expansion) and prevents the formation of crystals, allowing you to produce an ice cream which is nice and creamy.**

- After connecting the ice cream maker, run it immediately by pushing the button (Fig.5) to avoid the paddle from freezing to the extremely cold bowl.
- Always pour your mixture through the filling opening, once the appliance is running (Fig.6).
- You can concoct your very own dessert by carefully adding other ingredients through the opening (nuts, fruits, sweets, etc.). Add ingredients when the mixture starts to turn into ice cream.

**NOTE! The freezing bowl is not suitable for storing the ice cream for a long time in the freezer as it will become too hard. To store the ice cream, transfer to a storage container with a lid.**

- It will take between 20 and 30 minutes to make the preparation according to the recipe, the quantity of ice cream and initial temperature of the ingredients. Once you have obtained the desired consistency, turn off the appliance and unplug it.
- When the ice cream or sorbet starts to set on the sides of the bowl or on the surface, it is ready. To prevent strain on the motor, the appliance will change the direction of rotation when the mix becomes too compact. If this occurs repeatedly, this means the ice cream

preparation is ready. Press the ON/OFF button (Fig.5) to turn the appliance off.

- Remove the lid. Remove the paddle. Disassemble the motor unit.
- Using metal utensils could damage the freezing bowl. Only use a wooden or plastic spatula to remove the ice cream.
- The ice cream can be kept in the freezing bowl before serving or transferred to a storage container with a lid and placed in the freezer.

## SAFETY FEATURES

- The product is equipped with a safety device that stops the appliance automatically if it overheats. Overheating may occur if the recipe you are preparing is very thick or if the ice cream maker runs for too long or if the ingredients added (e.g. walnuts, etc.) are not chopped finely enough. To start the ice cream maker again, press the ON/OFF button and let it cool down. After a few minutes you can start it up again.
- Do not run the ice cream maker longer than necessary.

 **CAUTION: Do not run the ice cream maker inside the freezer or the refrigerator.**

## CLEANING INSTRUCTIONS

- Disassemble the appliance.
- Only the lid (without the motor unit), the paddle and the bowl support can be washed in the upper rack of the dishwasher.
- The bowl can be cleaned in warm soapy water (do not use hot water).
- The motor unit must not be washed in the dishwasher. Just wipe it with a damp cloth.
- Never clean the parts with abrasive products, as this could damage them.
- Dry the bowl thoroughly before putting it back in the freezer (without the rings).

## ADVICE AND TIPS

### Reduced fat and fat-free recipe suggestions

- Heavy cream gives ice cream its rich flavor and thick, creamy consistency. However, to reduce calories and fat content, the heavy cream used in the T-Fal recipes can be replaced with light cream.
- To reduce calories and fat even further, substitute the total amount of heavy cream and milk called for in a recipe with an equal amount of regular or even fat-free half-and-half cream. For example, if the recipe calls for 1 cup heavy cream and 1 ½ cups milk, replace total amount with 2 ½ cups half-and-half cream.
- You may also replace full-fat sweetened condensed milk with low-fat or even fat-free.
- While low fat or fat-free ice cream may not be as soft and rich as full-fat ice cream, it will, however, be equally delicious.

## Preparation

- Ice cream preparations containing a high proportion of sugar, fats or alcohol may require more time to freeze or may not stiffen.
- Only add alcohol once the ice-cream maker is running and the preparation is already half frozen.
- We advise you to prepare the ingredients before taking the bowl out of the freezer so that the bowl will be as cold as possible on start-up.
- On start-up, any preparation poured into the freezing bowl must be liquid. Do not use stiff ingredients like whipped cream or already frozen liquids to prepare the ice cream.
- Plan your ice-cream or sorbet making the previous day. Some recipes require the ingredients to be chilled for a minimum of 12 hours in the refrigerator before transferring to the ice-cream maker for freezing.
- Some recipes require the milk to be heated to just below boiling point, then it is whisked into the beaten eggs and sugar, similar to making homemade custard. The mixture is then returned to the heat, stirring constantly, until it thickens slightly and forms a film over the back of a wooden spoon. Do not let it boil or the mixture will separate. If the mixture curdles at any stage during preparation it can be processed in a blender or food processor for one minute to make it smooth.
- Make sure that the ice cream maker is thoroughly clean, especially the parts that come in contact with the mixture, and all the equipment and utensils used when preparing the mixture. Always use fresh ingredients that are within their best before date, especially eggs, milk and cream.
- Add additional ingredients like chopped chocolate or chocolate chips, finely chopped nuts or raisins through the lid opening after the mixture start to freeze.

## Ice Cream Making Tips for Optimal Results

- The optimum refrigerator temperature for safe food storage is between 35 and 38 degrees F. When making ice cream, the prepared ice cream mixture should be chilled at least 12 hours, or to 35 to 38 degrees F.
- You can speed up the ice cream making process of recipes that do not require cooking. To do so, all ingredients must be well-chilled in the refrigerator over night, including fruit and canned milk products. Check the mixture temperature with an instant read thermometer. If warmer than 38 degrees F, chill in the refrigerator, checking the temperature periodically. When cold enough, quickly prepare the mixture as called for in the recipe and make ice cream immediately.
- Adding alcohol for flavoring may inhibit the ice cream mixture from freezing thoroughly. To avoid this from happening, use flavored extracts like rum and vanilla, or add small quantities of alcohol towards the end of the ice cream making process.
- Avoid using the ice cream maker when the kitchen is very hot or near a hot stove or oven, as mixture may not freeze well.

## Storing & serving

- Ice cream and sorbet tastes best when freshly made, and will lose its texture and fresh flavor if kept too long.
- It is normal for homemade ice cream to harden when stored and the texture is different from the original soft, spoonable consistency. To make serving stored ice cream easier, remove from the freezer about 5–10 minutes beforehand and store in the refrigerator to allow it to soften slightly. Remember sorbets defrost quicker than ice cream.
- Defrosted or partially defrosted ice cream must never be re-frozen.

### ENVIRONMENT PROTECTION FIRST!



### Help protect the environment!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Please take this to your local recycling center for disposal.

### RECIPES

## Vanilla Ice Cream

#### Ingredients:

1 cup light cream

1/2 (7-ounce) can sweetened condensed milk

1 teaspoon vanilla extract

#### Preparation:

In a mixing bowl, whisk together the cream, condensed milk and vanilla until smooth. Cover and refrigerate until well chilled, about 12 hours.

Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff.

Serve immediately or spoon soft ice cream into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

## Strawberry Ice Cream

### Ingredients:

**1/2 pint strawberries**

**1/2 cup powdered sugar**

**Juice 1/2 lemon**

**3/4 cup cold heavy cream**

### Preparation:

- Hull and slice strawberries. Add powdered sugar and lemon juice; mix well. Cover and refrigerate 1 hour. Remove from refrigerator and mash strawberries with a fork. Return to refrigerator until ready to use.
- Pour cold cream into a mixing bowl and beat to soft peaks with a mixer. Fold strawberry puree into whipped cream and gently combine.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and spoon the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 30 minutes, or until creamy and stiff.
- Serve immediately or spoon soft ice cream into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

## Dulce de Leche Ice Cream

### Ingredients:

**1 cup light cream**

**1/2 cup prepared dulce de leche or 7 ounces of prepared dulce de leche (half of a 14 ounce can)**

**1/2 teaspoon vanilla extract**

### Preparation:

- In a 2-quart saucepan, heat cream to a simmer over medium heat. Remove from heat and whisk in dulce de leche until blended. Whisk in vanilla. Transfer to a bowl and chill completely at room temperature, then cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff.
- Serve immediately or spoon soft ice cream into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

## Creamsicle Ice Cream

### Ingredients:

**3/4 cups light cream**

**1/2 (7 ounces) of sweetened condensed milk (half of a 14 ounce can)**

**1/4 cup frozen orange juice concentrate, defrosted**

**1/2 teaspoon vanilla extract**

### Preparation:

- In a mixing bowl, whisk together the cream, condensed milk, orange juice concentrate and vanilla until smooth. Cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff.
- Serve immediately or spoon soft ice cream into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

## Chocolate Hazelnut Gelato

### Ingredients:

**1 cup light cream**

**1/2 (7-ounce) jar or 1/2 cups chocolate-hazelnut spread**

### Preparation:

- In a 2-quart saucepan, heat the cream over medium heat until small bubbles begin to form along the sides of the pot. Remove from heat.
- Put the chocolate-hazelnut spread in a mixing bowl and add the warm cream. Stir until the mixture is perfectly smooth. Chill completely at room temperature, then cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff.
- Serve immediately or spoon soft ice cream into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

# Brownie Ice Cream

## Ingredients:

1 cup light cream

2 ounces (2 squares) unsweetened baker's chocolate

1/2 cup granulated sugar

1 large eggs

1/2 teaspoon vanilla extract

1/2 cup coarsely chopped, unfrosted brownies, chilled

## Preparation:

- In a 2-quart saucepan, combine cream with chocolate and sugar and cook over medium heat, stirring until chocolate is melted. Remove the saucepan from heat. Put the egg in a mixing bowl and whisk well until frothy. Gently whisk the warm chocolate mixture into the beaten egg and mix well.
- Pour the contents of the bowl into the saucepan. Cook over medium-low heat, whisking continuously, until mixture thickens. Remove from heat; strain through a fine mesh sieve into a bowl. Stir in vanilla. Chill completely at room temperature, then cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff. Add brownie chunks and run the ice cream maker for 1 to 2 minutes to mix in the brownie.
- Remove soft ice cream from the machine. Serve immediately or spoon into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

# Chocolate Toffee Candy Ice Cream

## Ingredients:

- 2 (1-ounce) Chocolate covered toffee candy
- 1 cup light cream
- 1 1/2 tablespoon granulated sugar
- 1/8 cup brown sugar
- 1 large egg
- 3/4 teaspoon vanilla extract

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## Preparation:

- In a 2-quart saucepan, combine cream and the two sugars and cook over medium heat, stirring until the sugar dissolves. Remove from heat. Put the egg in a mixing bowl and whisk well until frothy. Gently whisk the warm cream mixture into the beaten egg and mix well.
- Pour the contents of the bowl into the saucepan. Cook over medium-low heat, whisking continuously, until mixture thickens. Remove from heat; strain through a fine mesh sieve into a bowl. Stir in vanilla. Chill completely at room temperature, then cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff. Add candy pieces and run the ice cream maker for 1 to 2 minutes to mix in.
- Remove soft ice cream from the machine. Serve immediately or spoon into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened.

# Frozen Yogurt

## Ingredients:

- 1 1/2 cup plain Greek-style yogurt, regular or fat-free
- 1/4 cup granulated sugar
- 1/2 teaspoon vanilla extract
- 1/4 cup strawberry fruit spread, cold

## Preparation:

- Put the yogurt, sugar and vanilla extract in a mixing bowl and combine with a mixer until well blended. Cover and refrigerate until well chilled, about 12 hours.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 40 minutes, or until creamy and stiff. Add the cold strawberry spread. Run the ice cream maker for 1 to 2 minutes to mix in well.
- Serve immediately. Freeze any leftover frozen yogurt in a plastic freezer container. Remove from freezer 10 minutes before serving to soften.

Suggestion: Substitute plain Greek-style yogurt with vanilla or fruit flavored Greek-style yogurt. Reduce sugar to 1 1/2 tablespoons.



# Lemon Sorbet

## Ingredients:

2 lemons

1/2 cup granulated sugar

1 cup water

1 egg white, at room temperature

## Preparation:

- Zest one lemon. Squeeze all two lemons, remove seeds; add zest and set aside.
- In a 2-quart saucepan, combine the sugar and water and cook over medium heat until the sugar dissolves. Remove from heat. Chill completely at room temperature, then add the lemon juice and zest mixture. Cover and refrigerate until well chilled, about 12 hours.
- Beat egg whites into stiff peaks with a mixer and gently fold them into the lemon mixture.
- Assemble the ice cream maker according to the instructions. Turn the ice cream maker on and pour the chilled mixture into the machine. Allow the ice cream maker to churn for about 20 to 30 minutes, or until creamy and snow-like.
- Serve immediately or spoon soft sorbet into a plastic freezer container. Pack down gently. Cover surface with plastic wrap. Cover and place in freezer at least 1 hour or until hardened. Remove from freezer 10 minutes before serving to soften.