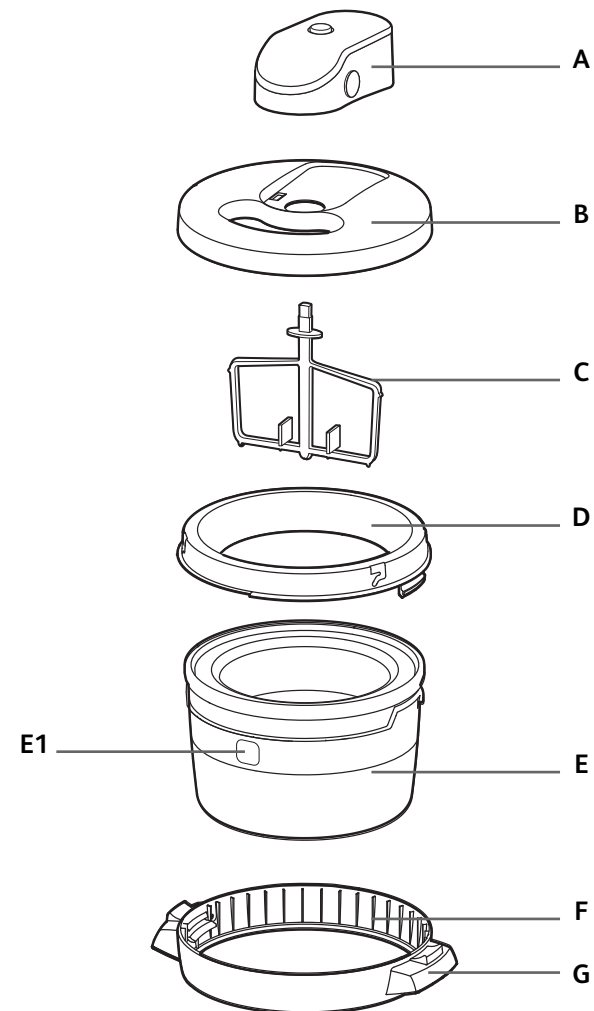


Emeril™



User Guide
T-fal

www.t-fal.com



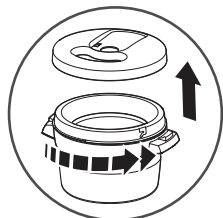


Fig. 1

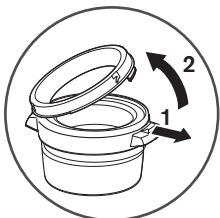


Fig. 2

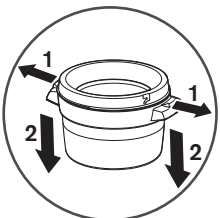


Fig. 3

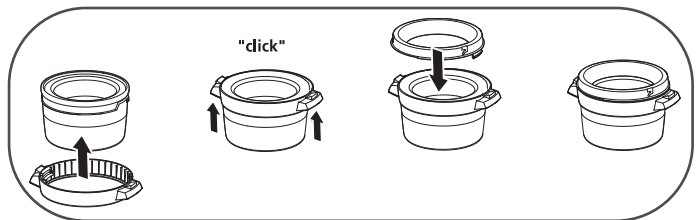


Fig. 4

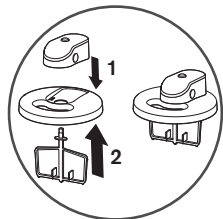


Fig. 5

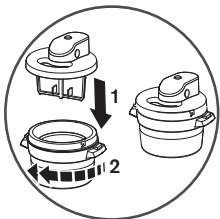


Fig. 6

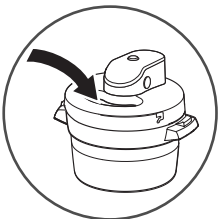


Fig. 7

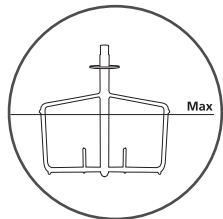


Fig. 8

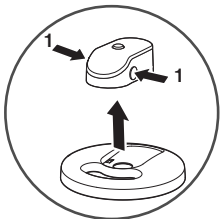


Fig. 9

Congratulations on becoming the owner of an Emeril by T-fal ice-cream maker!
An easy way of making a whole range of tasty and creamy iced desserts.

IMPORTANT SAFEGUARDS

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

- Read all instructions for use carefully before using your appliance for the first time: the manufacturer does not accept responsibility for use that does not comply with the instructions.
- To protect against risk of electrical shock do not put (Motor unit with on/off switch) in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, or before cleaning.
- Avoid contacting moving parts.
- 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.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
- Do not use outdoors (this may be omitted if it is specially designed for outdoor use).
- Do not let cord hang over edge of table or counter or touch hot surface.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Do not heat the cooling bowl to a temperature of more than 105°F.

Do not put in a dishwasher, oven or microwave oven and do not fill with a hot liquid.

- Your appliance is designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the

This warranty does not apply to any product that has been tampered with, or to damages incurred through improper use and care, faulty packaging by the owner or mishandling by any carrier.

The T-fal manufacturer's warranty applies only for products purchased and used in USA, Canada & Mexico. Where a product purchased in one country and then used in another one:

- a) The T-fal guarantee duration is the one in the country of usage of the product, even if the product was purchased in another listed country with different guarantee duration.
- b) The T-fal guarantee does not apply in case of non conformity of the purchased product with the local standards, such as voltage, frequency, power plugs, or other local technical specifications.
- c) The repair process for products purchased outside the country of use may require a longer time if the product is not locally sold by T-fal.
- d) In cases where the product is not repairable in the new country, the T-fal guarantee is limited to a replacement by a similar product or an alternative product at similar cost, where possible.

Consumer Statutory Rights

This T-fal manufacturer's warranty does not affect the statutory rights a consumer may have or those rights that cannot be excluded or limited, nor rights against the retailer from which the consumer purchased the product. This warranty gives a consumer specific legal rights, and the consumer may also have other legal rights which vary from State to State or Country to Country or Province to Province. The consumer may assert any such rights at his sole discretion.

Additional information

Accessories, Consumables and end-user replaceable parts can be purchased, if locally available, as described in T-fal internet site.

U.S.A.	GROUPE SEB USA 2121 Eden Road Millville, NJ 08332
	800-526-5377

🌐 : www.t-fal.com

instructions, the manufacturer accepts no responsibility and the guarantee will not apply.

- Where applicable, always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended.
- Do not pull on the cord to unplug the appliance.
- All appliances are subject to strict quality control procedures. These include actual usage tests on randomly selected appliances, which would explain any traces of use.

SAVE THESE INSTRUCTIONS

POLARIZATION PLUG

- This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical 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.

Description

- A. Motor unit with on/off switch
- B. Lid
- C. Paddle
- D. Upper ring
- E. Freezing bowl
 - E1. Freezing Indicator
- F. Lower ring
- G. Lower ring grip handles

Before using for the first time

TAKING APART

- Turn the lid counter clockwise to unlock it then lift it out (Fig. 1). Remove the motor unit located in the bowl and

set it aside.

- Disassemble the upper ring by pushing or pressing on one of the levers on the handle (Fig. 2). Remove the upper ring with your other hand.
- Disassemble the lower ring by pushing or pressing on BOTH levers of the handle, and pressing downwards (Fig. 3).

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, rings 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-

- Remove the rings from the cooling bowl. Make certain that the bowl is perfectly dry inside and out before leaving the empty bowl to cool for at least 24 hours in a freezer at a temperature of 0°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.
- A snowflake with green arrows around it will appear on the exterior of the freezer bowl about 6 hours after the container has been placed in the freezer compartment and it shows that your bowl is in the process of chilling. If nothing appears after around 10 hours, try lowering the temperature of your freezer.
- 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! On the other hand, for recipes using fresh ingredients, follow the recipes or get creative

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

and make your own creations.

- As the mix will increase in volume during preparation, do not exceed 4.2 cups of mix for sorbets and 4.22 cups for ice creams (**Fig. 8**). Recommended Mixture: 2.53 cups full-cream milk (3.5 % fat) and 1.69 cups whipping cream (3.5 % fat).
- 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 lower ring.
 - Holding it by its handles, lift up the ring then turn it until it gets to the notches: a click signals its attached.
 - Take the upper ring and while still holding the lower ring by its handles, clip it in place (use the markings to guide you). (**Fig. 4**).
 - b) Secure the motor unit to the lid and attach the paddle into the motor unit (**Fig. 5**). 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. 6**). Make sure that the 4 locks are properly engaged.
- After connecting the ice cream maker, run it immediately 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. 7**).
- At any moment you can concoct your very own dessert by carefully adding other ingredients through the opening (nuts, fruits, sweets, etc.).
- It will take between 20 and 40 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 at 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 to turn the appliance off. The light will go off.

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.

ATTENTION!
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.

- Remove the lid, raise the motor unit slightly and turn it counter-clockwise. Remove the paddle. Disassemble the motor unit pressing down on the 2 marks on the sides (Fig. 9).
- 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.

Making second batch of ice cream or sorbet

- Wash the bowl in warm water and dry thoroughly. Do not use very hot or boiling water as the sudden temperature change could damage the bowl. Return to the freezer. The bowl will be partially chilled, so it will require less time in the freezer, about 4-6 hours.

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) and the paddle can be washed in the upper rack of the dishwasher.
- The bowl and rings 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 halfway through preparation when the mixture just starts to freeze. If the pieces are too large they may obstruct the paddle from turning.

Ice Cream Making Tips for Optimal Freezing

- 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.