

anko

Ice-cream Maker

SBL-1802

User Manual



**PLEASE READ AND SAVE THESE
INSTRUCTIONS FOR FUTURE REFERENCE**

IMPORTANT SAFEGUARDS

When using any electrical product, always follow these basic safety precautions:



READ ALL INSTRUCTIONS BEFORE USE.

WARNING:

1. To protect against electrical shock, do not submerge the appliance or allow the power cord to come into contact with water or any other liquid.
2. 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.
3. Children should be supervised to ensure that they do not play with the appliance.
4. Never let the appliance operate unattended.
5. Remove the power cord from the electrical outlet when not in use, before assembling or disassembling parts and before cleaning. To unplug, grasp the plug and pull from the electrical outlet. Never pull from the power cord.
6. DO NOT operate any appliance with a damaged cord or plug, or after the appliance malfunctions, has been dropped or damaged in any manner.
7. If the power cord is damaged, it must be replaced by a qualified electrical person only or the appliance must be disposed of, to avoid a hazard.
8. DO NOT let the power cord hang over the edge of table or counter or touch hot surfaces such as the stove.
9. Always use appliance on a dry, level surface. Sinks, drain boards or uneven surfaces must be avoided.
10. Keep hands, hair, clothing, as well as utensils out of jug while processing to reduce the risk of severe injury to persons or damage to the appliance.
11. Avoid contact with moving parts.
12. DO NOT operate this appliance on or near any hot surface (such as gas or electric burner or in a heated oven).
13. Never use attachments not supplied with the product.
14. DO NOT remove the lid and power unit from the bowl while the appliance is running.
15. DO NOT fill more than 700mL ingredients.
16. DO NOT operate the appliance empty.
17. THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY. Do not use this appliance for anything other than its intended use. Do not use outdoors.
18. Check the voltage indicated on the appliance corresponds to the local mains voltage before you connect the appliance.
19. Never immerse the power unit and the freezer bowl in water or any other liquid, do not rinse it under the tap. Use only a moist cloth to clean the power unit and the freezer bowl.
20. Unplug the appliance immediately after use.
21. Keep the appliance out of the reach of children.
22. To avoid occurring danger, please assemble product correctly.
23. Do not attempt to repair or disassemble the appliance. There are no user-serviceable parts inside.
24. Always make sure everything is thoroughly clean before making ice cream or sorbet.
25. Never freeze ice cream that has been fully or partially defrosted.
26. Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.

27. 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.
28. To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
29. If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non-toxic.
30. Always disconnect the appliance from the power supply before approaching or changing parts.
31. For the operating times, please refer to "USE YOUR SOFT SERVE ICE CREAM MAKER"
32. The appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments,
 - farmhouses,
 - by clients in hotels, motels and other residential type environments,
 - bed and breakfast type environments.
33. Always switch off and unplug the appliance, allow all parts of the appliance reach room temperature before disassembling and cleaning.
34. For cleaning, please refer to the CLEANING AND STORAGE section.

WARNING! Misuse of the appliance may cause potential injury!

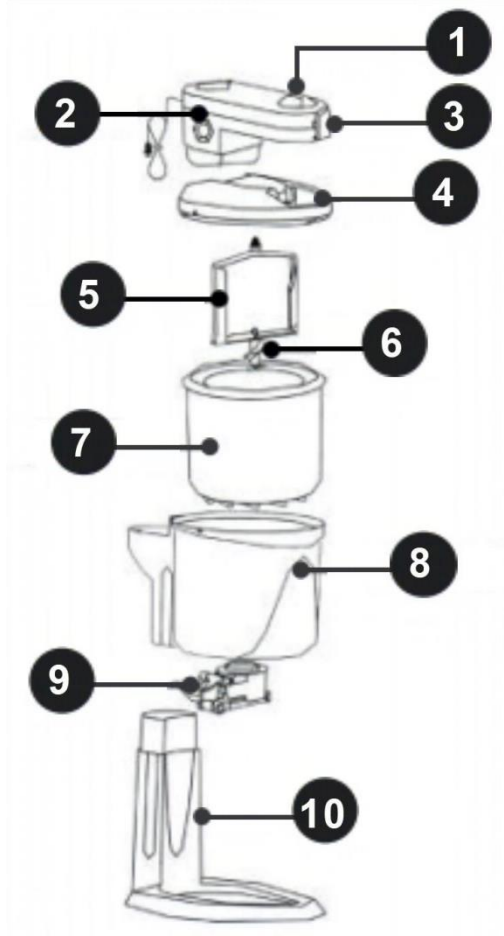
CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.

 **WARNING! Extension cords are not recommended for use with this product.**

Note: The appliance is incorporated with a self-resetting thermal motor protection circuit to protect the internal motor from overheating. If the motor shuts OFF while in use, unplug the unit from main power outlet. Free the bowl of any obstructions. Allow the unit to cool down for at least 5 minutes. After then, plug the unit back into mains power for normal operation.

**SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY**

KNOW YOUR SOFT SERVE ICE CREAM MAKER



1. ON/OFF knob
2. Motor unit
3. Motor release button
4. Cover
5. Mixing paddle
6. Auger
7. Freezing bowl
8. Outer bowl
9. Dispenser
10. Stand and base

BEFORE FIRST USE

- This product has been packaged to protect it against transportation damage. Unpack the appliance and keep the original packaging carton and materials in a safe place. It will help prevent any damage if the product needs to be transported in the future, and you can use it to store the appliance when it is not in use. In the event that the packaging is to be disposed of, please recycle all packaging materials where possible.

Peel off any promotional materials. Plastic wrapping can be a suffocation hazard for babies and young children, so ensure all packaging materials are out of their reach. Dispose of any plastic wrapping safely.

- Unwind the power cord to its full length and inspect the cord and plug for damage. Inspect all other parts of the appliance for visual damage. Do not use the appliance if anything appears to be damaged or not working properly. In case of damage, contact Kmart/Target customer service for assistance.

- Make sure you have read and understood all instructions and warnings in this manual. Refer to the Product Overview, opposite, to familiar yourself with the product and identify all parts. Pay particular attention to the safety instructions on the previous pages.

- Place the appliance on a flat, level and dry surface. Disassemble the unit, push the motor release button to take off the motor unit, rotate the cover anticlockwise and remove it, remove the mixing paddle, push down the handle of the dispenser to open position and rotate the dispenser clockwise to assemble.

- Clean the appliance according to the CLEANING AND STORAGE section.

USE YOUR SOFT SERVE ICE CREAM MAKER

Preparation

- Detach the freezing unit and place in your freezer. Place it in a sealed ziplock bag, then put in freezer. Ensure it is completely dry, otherwise water droplets could freeze against the side of the unit, and damage it.
- Leave the freezing bowl in your freezer for 24 hours. Place it at the back of the freezer where it is coldest, and ensure that your freezer is set to a temperature less than or equal to -18°C.
- Prepare your ice cream mixture. Put the mixture into the freezer for fresh keeping at least 2 hours.

Assembling the Soft Serve Ice Cream Maker

IMPORTANT: Do not plug the power cord into the mains power supply until the unit is fully assembled.

- To reassemble the device, insert the outer bowl onto the stand on the base.
- Take your freezing bowl from the freezer and place it in the outer bowl. Do this at the last possible minute, to keep it as cold as possible.

WARNING! Take care, as the canister will be very cold. Skin can stick, and the extreme cold can cause burns. If it does, run under lukewarm water until it gently comes apart. Run skin under lukewarm/warm water for another five minutes. Seek medical attention if symptoms worsen. Rinse, dry, and re-freeze the canister before attempting to use it again.

- Attach the mixing paddle, aligning the auger with the hole in the bottom of the freezing bowl.
- Take the mixture from the freezer and pour the mixture into the freezing bowl.
- Place the cover, turning clockwise to lock it in place.
- Attach the motor unit onto the cover, aligning and gently pressing it until it clicks in place.
- To attach the dispenser, ensure that it is in the open position. Place it against the bottom of the outer bowl. Lift the dispenser up and turn it anticlockwise to lock it in place. Push up the handle of the dispenser to close position.



- Plug the appliance into the wall socket.

Make soft serve ice cream

NOTE: Ensure that the dispenser is in the closed position before using this soft serve ice cream maker.

- Place a cup or glass on the base tray when the unit is running in case of dripping.
- Turn on the appliance to start making ice cream.

NOTE: Ensure that the machine is ON, and the paddles have started to rotate before adding your liquid, to avoid the liquid setting too quickly in the bowl and stopping this device from churning.

- Let the machine run for approximately 30-40 minutes. It may take more or less time depending on the quantity and ingredients used, as well as the starting temperature of the freezing unit and mixture.

NOTE: Do not stop the unit during the churning process, as the liquid may set and make it difficult for the paddle to turn.

Making soft serve in a warm environment may lengthen the process. Adjust the churning time if necessary.

Do not let the appliance run for more than 40 minutes without stopping. If the ice cream has not sufficiently frozen in that time, place it in an airtight container and store it in the fridge for a few hours.

IMPORTANT: Do not use the soft serve ice cream maker to freeze liquids without any sugar or fat (such as water) as this may damage the appliance. Water will freeze very quickly to the freezing unit and could damage the soft serve maker.

- Turn off the appliance when your soft serve ice cream has reached the desired consistency.

- Adjust the dispenser to the open position. Liquid will come out of the dispenser first, so wait until the soft serve that emerges is of the correct consistency. Close the dispenser and discard any captured liquid.
- Place your desired serving vessel or cone underneath the dispenser, then open the dispenser.
- When you have dispensed all of the ice cream, switch off the appliance.
- Extra ice cream can be removed using a wooden or plastic spatula.

WARNING! Ensure the machine is turned off. Do not use any metal utensils, as they may damage the inside of the appliance.

Note: The consistency of soft-serve ice cream made at home will be softer than store-bought ice cream. If you would like the ice-cream to have a firmer texture, place it in an airtight container and store it in the fridge for a few hours.

IMPORTANT NOTES ABOUT MAKING AND STORING ICE CREAM: FOOD SAFETY

When making homemade ice cream, it is important that you follow the proper food safety guidelines in order to prevent spoilage.

- Milk, cream and other animal products used in the ice cream making process should be pasteurized. They should also have been stored in the fridge at an appropriate temperature.
- If you are using any eggs, ensure that they are fresh.
- Do not allow your finished ice cream to sit at room temperature. Do not re-freeze any ice cream that has started to thaw, even slightly.
- Keep ice cream stored at below -18°C, at a consistent temperature within your freezer.
- Store your soft serve in an airtight container, leaving some room at the top for expansion as the ice cream continues to freeze. You can store this container within a plastic ziplock bag to further reduce freezer burn on the ice cream.
- Ensure the ice cream is kept at a safe temperature and is consumed within two weeks (or one week if using an egg-based creme anglaise mixture).
- This storage time will also depend on the type and freshness of any other ingredients added to the ice cream.
- When making the ice cream base, ensure all ingredients are as fresh as possible.
- When making a soft serve base that contains egg, ensure that the mixture reaches a minimum temperature of 70°C, to reduce the risk of salmonella.
- Do not serve any ice cream containing raw egg product to children, the elderly or those who are immunodeficient.
- Please note that homemade ice cream does not have the same level of preservatives as store-bought ice cream, so it will last a much shorter time before it needs to be disposed of. It also does not have the same stabilizers and emulsifiers as store-bought ice cream, meaning that the texture may be slightly different.
- Ensure that you clean the soft serve ice cream maker thoroughly before storage. Ensure no remnants of dairy, egg or other animal products remain. Check and clean the appliance again before the next use.

TROUBLESHOOTING GUIDE

- The soft serve ice cream not functioning properly.

Check that the machine is securely connected to a working power supply and is switched ON.

- The soft serve ice cream not freezing properly.

The freezing unit is not cold enough. Store it in a sealed plastic bag at the back of your freezer for at least 24 hours beforehand. Additionally, your mixture may not be cold enough. Store it in the fridge for 2 hours.

Your bowl may be too full. Ensure that the liquid does not exceed the MAX line. Do not add alcohol to the mixture before churning, otherwise it will not freeze properly. Add any alcohol in the last minute of churning if needed or stir it through after the ice cream has been dispensed.

Homemade soft serve is much softer than regular ice cream. If you want a firmer consistency, store it in an airtight container in the freezer for a few hours after dispensing.

- The motor/paddle appears to be struggling.

The soft serve may be too thick. Any add-ins may be too large.

Wait for the soft serve to reach the desired consistency before adding an extra and only do so in the last minute of churning time. Stop the appliance, remove the cover and gently remove ice-cream using a wooden spoon or spatula (do not use anything with metal).

- The motor stop before the soft serve is ready.

The overheat protection may have been tripped. Unplug the device and allow the motor to cool completely for about 15-20 minutes. See the above section on how to reduce motor strain if the motor/paddle appears to be struggling.

- The soft serve is not dispensing properly.

This may be because the dispenser is blocked. Ensure that it is cleaned thoroughly before use. Alternatively, any solid add-ins may be too large for the nozzle. Either add smaller add-ins, or only stir them through once the ice cream has already been dispensed.

The soft serve itself may also be too thick. Ensure that it is of a liquid consistency, and that the paddles are already rotating when it is poured through the cover. If it is too thick to dispense, stop the machine, remove the cover and extract the ice cream using a wooden spoon or rubber spatula.

- There is a thick layer of ice cream stuck to the wall of the bowl.

This is a normal occurrence that is especially common to soft serve mixtures that are low in sugar or fat. You can adjust these ratios when making your soft serve base. Alternatively, stop the machine and carefully extract the ice cream manually from the sides of the freezer bowl, using a wooden spoon or rubber spatula.

- There are ice crystals in the bowl.

Ensure the bowl is completely dry before freezing.

CLEANING AND STORAGE

The appliance should be cleaned after and before each use.

CAUTION!

- Always switch off and unplug the appliance, allow all parts of the appliance to reach room temperature before disassembling and cleaning.
 - Never put the power unit, the freezer bowl in water or let the cord or plug get wet.
 - Do not wash any parts in the dishwasher.
 - Do not clean with scouring powders, steel wool pads, or other abrasive materials.
1. Wash the inside of the bowl.
 2. Wash the dispenser, cover, paddle and stand with soapy water.
 3. Use a moist cloth to clean the power unit and the freezer bowl.
 4. Make sure all components are clean and dried thoroughly before storing.
 5. Store the appliance upright in a clean and dry location. Do not place anything on top.

RECIPES

mango soft serve ice cream

Ingredients

Mango	50 g
Milk	300 ml
Light cream	150 ml
Confectioner's sugar	50 g

Mash the mango until smooth. Mix in the milk, light cream and sugar. Pour the mixture into a container (not supplied) and seal with a ziplock bag. Make mango soft serve ice cream after freezing for 2 hours.

matcha soft serve ice cream

Ingredients

Matcha ice cream powder 100 g

Milk 300 ml

Mix the matcha ice cream powder with milk. Pour the mixture into a container (not supplied) and seal with a ziplock bag. Make matcha soft serve ice cream after freezing for 2 hours.

milk soft serve ice cream

Ingredients

Milk 300 ml

Light cream 150 ml

Confectioner's sugar 50 g

Mix the light cream and sugar with milk. Pour the mixture into a container (not supplied) and seal with a ziplock bag. Make milk soft serve ice cream after freezing for 2 hours.

custard based vanilla soft serve ice cream

Ingredients

Egg yolk 1

Confectioner's sugar 30 g

Milk 160 ml

Light cream 200 ml

Vanilla extract few drops

Place the egg yolk and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, then pour onto the egg mixture beating together. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of the spoon. Do not let it boil or the mixture will separate. Remove from heat and leave until cold. Stir in the cream and vanilla extract. Pour the mixture into a container (not supplied) and seal with a ziplock bag. Make vanilla soft serve ice cream after freezing for 2 hours.

TECHNICAL SPECIFICATION

Voltage: 220-240V~ 50-60Hz

Power: 18W

Max. capacity: 700mL

12 Month Warranty

Thank you for your purchase.

Your new product is warranted to be free from defects in materials and workmanship for the period stated above, from the date of purchase, provided that the product is used in accordance with accompanying recommendations or instructions where provided. This warranty is in addition to your rights under the Australian Consumer Law. For New Zealand customers, this warranty is in addition to statutory rights observed under New Zealand legislation.

We will provide you with your choice of a refund, repair (where possible) or exchange (availability dependent) for this product if it becomes defective within the warranty period. The business will bear the reasonable expense of claiming the warranty.

This warranty will no longer apply where the defect is a result of alteration, accident, misuse, abuse or neglect.

Please retain your receipt as proof of purchase and contact our Customer Service Centre as listed below, for the entity you purchased this product from, for any difficulties with your product. Warranty claims and claims for expense incurred in returning this product can be addressed to the respective Customer Service Centre.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Contact for Kmart purchases	Contact for Target purchases
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