

Davis & Waddell®

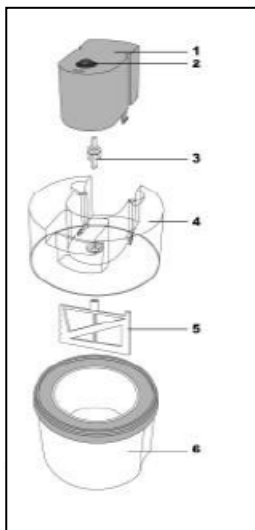
D3056 Ice Cream Maker Operating Manual

Thank you for choosing the Davis & Waddell Ice Cream Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

1. Key Features

- Makes ice cream in as little as 60 minutes.
- Easy to clean.
- Modern design.
- 12 month warranty.

2. Parts Description



1. Main unit
2. On / OFF switch (O/I)
3. Drive shaft
4. Transparent lid
5. Paddle
6. Freezer Bowl

3. Important Safety Instructions

When using electric appliances, especially when children are present basic safety precautions should always be followed, including the following:

- Read all the instructions before operating this appliance.
- Children should be supervised to ensure they do not play with the appliance.
- Do not immerse the motor base, plug or cord in water or any other liquid
- Unplug the appliance when not in use or being cleaned.

- Pull out from the power outlet by grasping the plug, never by the cord.
- Always check the integrity of the cord before use, if the cord or plug is damaged do not use.
- This appliance should be kept away from hot gas, heated oven, electric burner or any hot surface
- The appliance should always be used on a hard stable surface, such as table or benchtop.
- The appliance should always be operated with the paddle in place.
- Keep hands and utensils out of the ice cream maker while in operation to reduce the risk of severe injury.
- Do not use sharp objects or utensils inside the freezer bowl. A rubber spatula or wooden spoon may be used, only when the appliance is off – in the 'O' position.
- After using, wash the freezer bowl & transparent lid with a sponge or soft cloth, warm water & milk detergent. Rinse and wipe thoroughly dry.
- Never wash the freezer bowl or transparent lid in the dishwasher.
- Never handle the freezer bowl with wet hands.
- The maximum operation time is 1 hour.
- This appliance is intended for household use, not commercial use.
- Store these instructions for future reference.

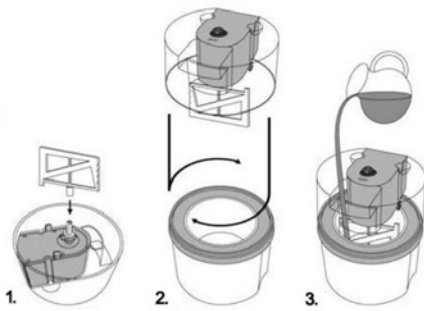
3. Operation Instructions

- Clean the appliance thoroughly before use. Wash the freezer bowl, transparent lid & paddle with warm soapy water.
- Rinse & dry all parts thoroughly. Do not immerse the motor unit in water.

Freezing the freezer bowl

- The most important step in making ice cream is to make sure that the freezer bowl is properly frozen; the freezer bowl features an insulated bowl which requires thorough cooling.
- For best results, the freezer bowl should be placed upright in the back of your freezer, for at least 8 hours. Ideally, leave the freezer bowl in the freezer overnight.

Assembling the appliance



- Hold the main unit with its base facing up & place the short end of the drive shaft into the slots. Hold the main unit upside down & insert the drive shaft into the hole.
- Push the main unit into the transparent lid.
- Insert the paddle into the drive shaft & turn back.
- Take out the freezer bowl from the freezer.
- Place the main unit & the paddle on top of the freezer bowl.
- Slide in the locking teeth & make sure it is securely locked. (Make sure the “▼” on the lid points to “←→” symbol position on the housing.)
- Turn the ON/OFF switch to the position “I”.
- Immediately pour the ice cream recipe through the feeder holes into the freezer bowl, through the transparent lid.
- Leave the machine on for approximately 15-30 minutes. The maximum operation time is 1 hour.
- Please keep in mind that fresh home-made ice cream will not be the same consistency as that of hard, store purchased ice cream. Rather, the consistency will be frozen, yet soft. If you’d like hard ice cream, use a rubber spatula or wooden spoon to remove the ice cream from the freezer bowl into a sealed container. Place the container into the freezer for several hours.
- Twist to remove the blender cup from the power base, to avoid splattering, replace when finished.
- Clean all parts before storing.

NOTE: Do not attempt to use any utensils inside the ice cream maker cup unless the paddle has fully stopped moving.

4. To Clean

- Switch off the ice cream maker & unplug.
- Allow the freezer bowl to reach room temperature before washing clean.
- Disassemble the ice cream maker: wash the freezer bowl with warm, soapy water. Rinse and dry thoroughly. Never use rough scouring pads or abrasive cleaners as the surface may be damaged.
- Never immerse the main unit in water.

- Make sure all parts are dried thoroughly.
- Never place the freezer bowl in the freezer if wet.
- Never store the paddle & main unit in the freezer.

5. Guarantee

If after following these instructions the Electric Personal Blender does not work, there may be a manufacturing problem. If this is the case, Albi guarantees this product for 1 year from the date of purchase. The full details of this guarantee can be found at www.albi.com.au or by calling (03) 9474 1300. In the event of such a problem you should return it to the place from which you bought it, WITH PROOF OF PURCHASE, in the form of a valid receipt. Damage through misuse will nullify this guarantee.

For any other advice please contact:

Customer Service
Albi
87 Chifley Drive,
Preston Vic 3072

Phone: 03 9474 1300
Email: albi@albi.com.au

RECIPES

CUSTARD BASED VANILLA ICE CREAM

3 egg yolks

50 grams caster sugar

180ml semi skimmed milk

100ml double cream

Few drops of vanilla essence

Place egg yolks & sugar in a glass bowl & 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 & stir constantly until the mixture thickens & forms a film over the back of a spoon. Do not let it boil or the mixture will separate. Remove from heat & leave until cold. Stir in the cream & vanilla essence.

Pour the mixture through the feeder holes into the freezer bowl, through the transparent lid, with the paddle running. Allow to freeze until the desired consistency is achieved – about 25-30 minutes.

RASPBERRY YOGHURT ICE CREAM

200 grams fresh raspberries

60 grams caster sugar

250ml natural yoghurt

Mash the raspberries or purée them. For a smooth result, remove the pips by sieving. Add sugar & natural yoghurt & mix together.

Pour the mixture through the feeder holes into the freezer bowl, through the transparent lid, with the paddle running. Allow to freeze until the desired consistency is achieved – about 25-30 minutes.

DEDADENT CHOCOLATE ICE CREAM

1 ½ cups whole milk

1 1/3 cup heavy cream

1 vanilla bean

$\frac{3}{4}$ cup caster sugar

$\frac{3}{4}$ Dutch process cocoa

2 large eggs

1 large egg yolk

1 teaspoon vanilla

240g bittersweet chocolate, chopped

In a medium saucepan, combine the whole milk & heavy cream over medium low heat. With a sharp knife, split the vanilla bean lengthwise; use the blunt edge of the knife to scrape out the 'seeds' of the vanilla bean. Stir the seeds & bean pod into the milk/cream mixture. Simmer the milk/cream mixture over low heat for 30 minutes. After 30 minutes, remove the vanilla bean pod & discard.

Combine the caster sugar, cocoa, eggs & egg yolk in a medium bowl; use a hand mixer on medium speed to beat until thickened like mayonnaise. Measure out 1 cup of the hot milk/cream mixture. With the mixer on low speed, add the hot milk/cream in a slow, steady stream & mix until completely incorporated. Stir the chopped chocolate into the saucepan with the hot milk/cream, and then stir the egg mixture into the hot milk/cream. Cook over low heat, stirring constantly, until the mixture thickens & begins to resemble a chocolate pudding. Transfer the chocolate mixture to a bowl. Cover with plastic wrap placed directly on the surface of the chocolate mixture & refrigerate until completely cooled.

Pour the mixture through the feeder holes into the freezer bowl, through the transparent lid, with the paddle running. Allow to freeze until the desired consistency is achieved – about 25-30 minutes.