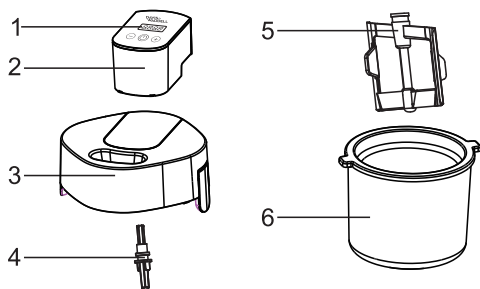


# DAVIS & WADDELL

## essentials

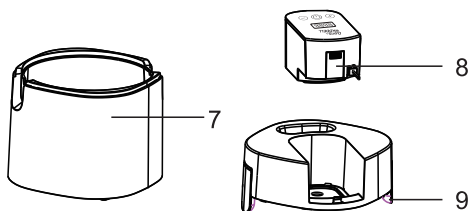
1.4L Digital Ice Cream Maker  
F5100231

Thank you for choosing the Davis & Waddell 1.4L Digital Ice Cream Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.



## Product Overview

1. Touch screen control panel
2. Power unit
3. Lid with chute
4. Spindle
5. Paddle
6. Freezer bowl (to be placed in freezer beforehand)
7. Outer bowl
8. Power unit release button
9. Lid locks



## Important Safety Instructions

- This appliance is intended for indoor household use only.
- 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.
- Children should not use this appliance unsupervised. Do not let the cord hang down where children can grab and pull.
- Children should be supervised to ensure they don't play with the appliance.
- The supply cord should be regularly examined for signs of damage. If the cord is damaged, the appliance must not be used.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- The appliance should always be used on a hard and stable surface, such as a table or benchtop.
- If the supply cord is damaged, it must be replaced by qualified persons to avoid hazards.
- Do not operate this appliance using an extension cord.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- Do not immerse appliance, plug, or cord in water or any other liquid.

- Do not place the appliance on hot surfaces such as stoves, hotplates or near open gas flames.
- Do not allow the cord to touch hot surfaces.
- This appliance is intended to be used in households and similar applications such as:
  - Staff kitchen areas in shops, offices, and other working environments
  - Farmhouses
  - Bed and breakfast type environments
- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas, and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.
- Only use the parts, attachments and accessories provided with this product.
- Switch off the appliance and disconnect from supply when not in use and before changing accessories, fitting, approaching moving parts, and cleaning.
- Disconnect the appliance from the power outlet by grasping the plug. Do not pull on the cord.
- This appliance is designed to make ice cream. Never use it for anything other than its intended use.
- This appliance is not to be operated by means of an external timer or separate remote-control system.
- Never leave the appliance unattended.

### Packaging and Recycling

The materials used for this product's packaging can be reused, recycled and disposed of through specific waste streams.

- **REUSE:** Keep packaging to safely store or transport your appliance, preventing damage.
- **RECYCLE:** Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- **DISPOSE:** Look for symbols on packaging components and dispose of materials accordingly.

### Before First Use

- Remove all packaging.
- Wash individual parts of the appliance (see 'Cleaning' section for detailed instructions).

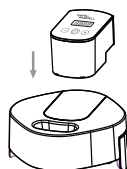
- Place the freezer bowl in the freezer 10-12 hours before use.
- Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

### Technical Information

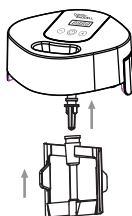
|                           |                |
|---------------------------|----------------|
| Voltage supply            | 220-240V~ 50Hz |
| Power consumption         | 12W            |
| Capacity during operation | 1.4L           |
| Product class             | II             |

### Assembly and Operation

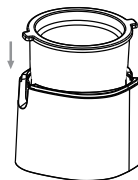
1. Fit the power unit into the lid so it clicks into place.



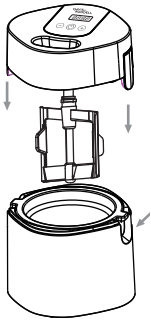
2. Fit the spindle into the power unit and paddle onto the spindle so the mechanism locks securely into place.



3. Remove the freezer bowl from the freezer and put it into the outer bowl.



4. Place the lid on top of the outer bowl so the mixing paddle is inserted into the frozen bowl. Align the lid lock buckles with the grooves on the bowl and hold the lid tight; press down on the lid lock buckles to click them into place.



**CAUTION:** THE MACHINE MUST BE SWITCHED ON BEFORE ADDING ICE CREAM OR SORBET INGREDIENTS TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE BOWL. NOT FOLLOWING THIS STEP MAY RESULT IN THE PADDLE AND SPINDLE BREAKING.

9. Once appliance begins running, slowly add the ice cream mixture to the freezer bowl through the top chute. When pouring mixture into bowl, always stop at least 4cm from the top, as the mixture will increase in volume while freezing.
10. Allow mixture to churn until frozen or desired consistency is reached. This can take 20-45 minutes, depending on recipe and desired frozen dessert consistency.
11. Switch off the appliance and remove power unit by releasing lid lock and carefully removing the top.
12. The ice cream is ready to serve. The ice cream produced should be soft and spoonable. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.

**Note:** Use a plastic spoon to transfer the ice cream out of the freezer bowl to avoid scratching the surface.

### Important

- Do not stop and start the appliance during the freezing process, as mixture may freeze in contact with the bowl and prevent movement of paddle, causing it to break.
- To avoid overheating the motor, the direction of rotation will change if mixture becomes too thick. If direction of rotation continues to change, stop the appliance when mixture is ready.
- If need be, the direction of rotation can be manually changed. Switch appliance off, wait a few moments and switch back on. The paddle should rotate in the opposite direction.
- In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the appliance, and allow power unit to cool.
- Do not use metal utensils to remove the mixture from bowl.
- Do not remove freezer bowl from freezer until ready to make ice cream.

5. Insert the plug into the outlet to power on. Timer display will flash for 2 seconds, and then switch off to enter standby mode.

6. Press the ⏻ button. The timer display will switch on again with the default display time of 40:00.

To adjust the timer from the default setting manually, press the arrow buttons on the control panel to increase or decrease. The running time can be adjusted from 5 minutes to 45 minutes.



Each time the (+) button is pressed, 5 minutes is added to the running time. The (-) button subtracts 5 minutes from the running time. After time is selected, appliance will start automatically within 3 seconds of selection.

Note: If the ⏻ or (+) buttons are not pressed within 3 seconds, the unit will start working automatically.

7. While the appliance is running, the timer display will count down the seconds. When 30 seconds is left on the countdown, the timer backlight will flash until the appliance stops running. Press the ⏻ button to power off the appliance; for continued use, press the (+) button to adjust the additional time. After time is selected, appliance will start automatically within 3 seconds of selection.

8. Before adding the ice cream mixture, you can pause the appliance and reset the running time to the desired duration.

## Tips

- Place the freezer bowl in a plastic bag before freezing. Freeze bowl in an upright position.
- Always make sure freezer bowl is thoroughly dry before placing in freezer.
- Do not puncture or heat freezer bowl.
- Freezer bowl should be placed in a freezer that is operating at a temperature of -18°C or colder for 10-12 hours before use.
- For best results always refrigerate ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

## Cleaning

- Always switch off, unplug, and dismantle the appliance before cleaning.
- Never put power unit in water or let cord or plug get wet.
- Do not wash parts in dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

## Freezer Bowl

- Allow freezer bowl to reach room temperature before cleaning.
- Wash inside of bowl, then dry thoroughly. Do not immerse in water.

## Paddle and Spindle

- Remove paddle from power unit.
- Wash then dry thoroughly.

## Lid

- Wash then dry thoroughly.

## Power unit

- Twist the spindle to remove the paddle from the power unit.
- Press the power unit release button to detach the power unit from the ice cream lid.
- Clean the ice cream lid easily once the power unit is removed.
- Reassemble the power unit by placing it back into the ice cream lid until it clicks into place.
- Wipe with the power unit with a damp cloth, then dry.
- Never submerge!

## RECIPES

Place the cooling bowl in the freezer for at least 10-12 hours prior to preparing your ice cream mixture.

### Simple Ice Cream

Ingredients:

- 450ml full cream milk
- 200ml thickened cream
- ⅓ cup white sugar

Method:

1. Stir the cream until whipped.
2. Mix the milk, thickened cream, and sugar. Store the mixture in the fridge and cool down to 5-10°C.
3. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40-45 minutes.

### Traditional Vanilla Ice Cream

Ingredients:

- 4 free range egg yolks
- ½ cup granulated sugar
- 1 cup full cream milk
- 1 cup thickened cream
- 2 tsp vanilla extract or vanilla bean paste

Method:

1. Add egg yolks and sugar to bowl and whisk until they are a pale yellow colour (approximately 5 minutes).
2. In a saucepan, heat milk over low heat until heated through (do not boil). Gradually add egg and sugar mixture to warmed milk and stir well.
3. Return to low heat, stirring constantly until mixture coats the back of a spoon (again do not boil).
4. Remove from heat and allow to cool slightly. Cover and refrigerate until cold (approximately 2-3 hours). Note the longer the custard mixture chills, the creamier ice cream will be.
5. Once custard mixture is sufficiently chilled, stir in thickened cream and vanilla until combined.
6. Remove freezer bowl from freezer and assemble unit as per instructions. Switch appliance on and slowly pour mixture through chute into freezer bowl.

7. Churn mixture until it thickens for 40–45 minutes.
8. Ice cream produced should be soft and easy to spoon out. For a firmer ice cream, remove from freezer bowl, place in separate freezer- safe container, cover and freeze for a further 1–2 hours.

Flavour Variations:

- Cookies and cream: during the last 5 minutes of mixing add  $\frac{3}{4}$  cup crushed chocolate cream biscuits.
- Green tea or matcha: add 20g green tea/ matcha powder when adding egg and sugar mixture to milk.

### **Banana Ice Cream**

Ingredients:

- 1 large ripe banana
- 310ml full cream milk
- 200ml thickened cream
- $\frac{1}{2}$  cup white sugar

Method:

1. Mash the banana.
2. Stir the cream until whipped.
3. Mix the mashed banana, milk, thickened cream, and sugar. Store the mixture in the fridge and cool down to 5–10°C.
4. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40–45 minutes.

### **Mango Ice Cream**

Ingredients:

- 2 (about 200g) mangoes, peeled
- 260ml full cream milk
- 180ml thickened cream
- $\frac{1}{2}$  cup white sugar

Method:

1. Mash mangoes.
2. Stir the cream until whipped.
3. Mix the mashed mango, milk, thickened cream, and sugar. Store the mixture in the fridge and cool down to 5–10°C.
4. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40–45 minutes.

### **Strawberry Ice Cream**

Ingredients:

- 1  $\frac{1}{4}$  cup fresh strawberries
- 250ml pure milk
- 160ml thickened cream
- $\frac{1}{3}$  cup white sugar

Method:

1. Mash strawberries.
2. Stir the cream until whipped.
3. Mix the mashed strawberries, milk, thickened cream, and sugar. Store the mixture in the fridge and cool down to 5–10°C.
4. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40–45 minutes.

### **Chocolate Ice Cream**

Ingredients:

- $\frac{1}{2}$  cup chocolate
- 350ml full cream milk
- 220ml thickened cream
- $\frac{1}{3}$  cup white sugar

Method:

1. Warm up the milk and sugar. Gradually add the chocolate until it melts.
2. Stir the cream until whipped.
3. Mix all the ingredients. Store the mixture in the fridge and cool down to 5–10°C.
4. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40–45 minutes.

### **Fruity Frozen Yoghurt**

Ingredients:

- 320ml yoghurt
- 200ml thickened cream
- $\frac{1}{3}$  cup white sugar
- 110ml strawberry juice
- 15ml lemon juice

Method:

1. Stir the cream until whipped.
2. Mix all the ingredients. Store the mixture in the fridge and cool down to 5–10°C.
3. Switch on the appliance and pour in the mixture into the chute of the cream maker. Run the ice cream maker for 40–45 minutes.

## **Fruit Sorbet**

Ingredients:

- 2 cups caster sugar
- 1 cup water
- 500ml fruit puree, well chilled

Method:

1. Combine sugar and water in a small saucepan over medium heat. Stir about 3 minutes or until sugar has dissolved. Simmer for 1 minute, remove from heat and cool for 10 minutes. Refrigerate for 3 hours until mixture is chilled.
2. Pour fruit puree and sugar syrup into a large jug and stir until combined.
3. Remove freezer bowl from freezer and assemble unit as per instructions. Switch appliance on and slowly pour mix through chute into freezer bowl.
4. Churn mixture until it thickens for 40–45 minutes.
5. Sorbet produced should be soft and easy to spoon out. For a firmer sorbet, remove from freezer bowl, place in separate freezer-safe container, cover and freeze for a further 1–2 hours.

Flavour variations:

- Raspberry: blend or process 750g fresh or frozen (thawed) raspberries until smooth. Strain mixture through a fine sieve to remove seeds for a smooth puree.
- Passionfruit: blend or process pulp of 2kg passionfruit (about 30 fruits) for 20 seconds or until seeds separate from juice. Over a large bowl, strain mixture through a fine sieve, pressing down with a wooden spoon to remove seeds for a smooth puree. Reserve 2 tbsp of seeds and combine with puree to give mixture more texture.
- Mango: blend or process 500g fresh, skinned, de-seeded and chopped (or frozen) mango until smooth.

## **Vegan Coconut and Chocolate Ice Cream**

Ingredients:

- 2 x 400ml tins coconut cream or full fat coconut milk
- ½ cup granulated sugar
- 1 tsp vanilla extract or vanilla bean paste
- 1 tbsp cocoa

Method:

1. Combine coconut cream/milk, sugar, vanilla and cocoa into a blender and blend on high until sugar has dissolved (about 1–2 minutes).
2. Remove freezer bowl from freezer and assemble unit as per instructions. Switch appliance on and slowly pour mix through the chute into the freezer bowl.
3. Churn mixture until it thickens 40–45 minutes.
4. Ice cream produced should be soft and easy to spoon out. For a firmer ice cream, remove from freezer bowl, place in separate freezer safe container, cover and freeze for a further 1–2 hours. Will keep in the freezer for up to 10 days, though best when fresh.

Texture variation:

Add ½ cup shredded coconut and ⅔ cup vegan chocolate chips during the last 5 minutes of mixing.

## **Red Raspberry Gelato**

Makes about ten ½-cup servings

Ingredients:

- 3 cups red raspberries (thawed if frozen)
- ¾ cup white sugar
- 420ml skim milk, divided
- 5 large egg yolks
- 50ml skim powdered milk
- 190ml thickened cream
- 2 tsp pure vanilla essence

Method:

1. Place raspberries in a food processor or in a blender. Process until completely puréed and smooth.
2. Strain the raspberry purée through a fine mesh sieve using a wooden spoon or spatula to remove the seeds. You should have around 1½ cups of smooth red raspberry purée.
3. Heat 1¼ cups of skim milk and sugar in a 2.5L saucepan until sugar dissolves and mixture simmers; keep warm on low heat.
4. Whisk egg yolks in a bowl until thickened. Gradually add 95ml of the hot skim milk/sugar mixture while whisking until well blended.

5. Add the egg mixture back to the saucepan over medium heat. Stir continuously until thickened to a custard-like consistency. Incorporate the remaining skim milk, powdered milk, and thickened cream.
6. Strain the mixture through a fine mesh strainer; stir in reserved raspberry pure and vanilla. Cover and refrigerate at least 6 hours before continuing.
7. Switch on the appliance and pour in the mixture into the chute of the ice cream maker. Run the ice cream maker for 40–45 minutes. The gelato will have a soft, creamy texture.

### **Slushies**

Makes six servings.

Ingredients:

- 4 ½ cups cola or other soda/lemonade/cranberry juice/white grape juice, chilled

Method:

1. Pour the mixture into freezer bowl and mix until thick and slushy, about 15–20 minutes.
2. Serve immediately or store in freezer in an airtight container. Remove from freezer 20 minutes before serving. Avoid using sugar-free products.

### **Our 12-Month Guarantee**

In Australia, 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 losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

**What IsAlbi will do:** During this guarantee period, IsAlbi will repair, replace or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

**What to do:** If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

### **IsAlbi**

87 Chifley Drive, Preston, Victoria 3072

P: +61 (03) 9474 1300

E: [enquiries@isalbi.com.au](mailto:enquiries@isalbi.com.au)

[isalbi.com.au](http://isalbi.com.au)