

 **LLOYTRON[®]**

OPERATING INSTRUCTIONS

1.5ltr Ice Cream Maker



MODEL: E3911WH

thank you

Thank you for the purchase of this quality **LLOYTRON** product. Used carefully and in accordance with the instructions enclosed, it should give you trouble free service over a long period of time. Please keep these instructions for future reference.

FEATURES

- Capacity: 1500ml
- Aluminium Cooling bowl
- Transparent Viewing lid
- Large food chute for adding ingredients
- On/off switch
- Clockwise & anticlockwise rotation
- Reversible Thermostat
- Anti-slip rubber feet
- Power consumption: 12W



SPECIFICATIONS

Operating Voltage:	220-240v ~ 50/60Hz
Capacity:	1.5 Litres
Production Class:	II
Wattage:	12w
Net Weight:	2400g



IMPORTANT SAFEGUARDS AND PRECAUTIONS

SAVE THESE INSTRUCTIONS

- Read all instructions carefully
- For Household Use only. Not intended for commercial use.
- Only for use indoors.
- Do not use outside or in damp conditions.
- Before plugging into mains socket, check whether supply line voltage and current rating are in compliance with the rated electrical parameters shown on the rating label.
- Keep away from hot surfaces, such as gas or electric hobs and ovens etc
- Do not use for any purposes other than the appliances intended use.
- This appliance is not intended to be operated by means of an external timer or separate remote control system.
- To prevent damage to the mains cord, do not let it pass over sharp corners, edges or hot surfaces.
- If the supply cord is damaged, do not use. Check before each use!
- The supply cord cannot be replaced. If the cord is damaged the appliance should be scrapped.
- Do not use if any part of this appliance is damaged in any way.
- Always unplug when not in use.
- To prevent against the risk of electric shock, do not submerge any part of this appliance in water, unless advised in this manual.
- This appliance should only be used on a flat surface.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with this appliance.
- Cleaning and user maintenance shall not be made by children without supervision.

- Never use an unauthorized attachment.
- 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 machine.
- Never leave the machine unattended.
- Do not let children play with this machine.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- 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.
- To prevent freezer burn, always ensure that hands are protected when handling the bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution is non toxic.
- Do not place Motor Unit into fridge or freezer.

OPERATION

BEFORE USING FOR THE FIRST TIME

- 1 Remove all of the packaging.
- 2 Wash the parts: see “cleaning”.
- 3 Place the freezer bowl into a freezer Eight hours in advance of making any Ice Cream or Sorbet.
- 4 Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

KEY

- 1 Motor power unit
- 2 Viewing Lid
- 3 Paddle
- 4 freezer bowl
- 5 On/off button

1. Fit the power unit into the lid, It will click into place.
2. Fit the paddle into the power unit.



3. Remove the freezer bowl from the freezer.
4. Lower the assembled lid/power unit/paddle onto the freezer bowl and turn clockwise to lock into position.



5. You can now switch the ice cream maker on using the on/off button switch on.



THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE BOWL.

6. Use the chute and pour the ice cream or sorbet mix into the freezer bowl.

- When pouring mixture into the bowl, always stop at least 4 cm (1.575 inch) from the top, as the mixture will increase in volume during freezing.

7. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 15 to 30 minutes, but most recipes will be ready in less time.

IMPORTANT

- Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.
- To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.
- 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 machine and allow the power unit to cool.

8. Switch off, remove the power unit/lid. The ice cream is ready to serve.

- The ice cream produced should be a soft spoonable type. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.

IMPORTANT

- Do not use metal utensils to remove mix from the bowl.
- Do not remove the freezer bowl from the freezer until ready to make ice cream.

HINTS

- We suggest that you keep the freezer bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the bowl in the upright position.
- Always make sure the freezer bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the freezer bowl.
- The freezer bowl should be placed in a freezer that is operating at a temperature of -18° Centigrade (-0.40° Fahrenheit) or below for 8 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

RECIPES

BANANA ICE CREAM

Ingredients

large ripe banana	1
Skimmed milk	200ml
Heavy cream	100ml
Confectioner's sugar	50g

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Mash the bananas until smooth. Mix in the milk, heavy cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

RASPBERRY FROZEN YOGHURT

Ingredients

fresh raspberries	200g
Confectioner's sugar	100g
natural yoghurt	200ml

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Mash the raspberries or puree them. For a smooth result remove the pips by sieving. Add the sugar and natural yoghurt and mix together. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

CHOCOLATE MINT ICE CREAM

Ingredients

Skimmed milk	200ml
Confectioner's sugar	50g
Heavy cream	200ml
peppermint extract	few drops
grated chocolate	50g

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolve, then leave until cold. Stir the cream and peppermint essence into cooled milk. Pour the mixture into freezer bowl with the paddle running. When the mixture starts to freeze add the grated chocolate down the chute. Allow to freeze until the desired consistency is achieved.

STRAWBERRY ICE CREAM

Ingredients

fresh strawberries	250g
Confectioner's sugar	100g
Heavy cream	100ml
lemon juice	juice from 1/2 small size lemon

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Puree the strawberries until smooth, add the remaining ingredients. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

LEMON SORBET

Ingredients

granulated sugar	175g
Water	175ml
orange juice	juice from 1/2 medium size orange
lemon juice	100ml
egg white	1/2 medium size egg white

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Place the sugar and water in a saucepan. Stir over a low heat until the sugar has dissolved. Bring the mixture to the boil and allow to boil for 1 minute. Remove from heat and allow to cool. Add the orange and lemon juice. Whisk the egg white until almost stiff and then stir into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

CUSTARD BASED VANILLA ICE CREAM

Ingredients

egg yolks	2
Confectioner's sugar	50g
Skimmed milk	200ml
Heavy cream	200ml
vanilla extract	few drops

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, and 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 the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

MANGO ICE CREAM

Ingredients

Mango	2
Skimmed milk	180ml
Whipping cream	120ml
Confectioner's sugar	50g

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Mash the Mangos until smooth. Mix in the milk, whipping cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

RECIPES CONTINUED

MATCHA RAISINS ICE CREAM

Ingredients

Egg yolk	4
Skimmed milk	250ml
Whipping cream	100ml
Confectioner's sugar	100g
Matcha powder	15g
Raisins	a few pieces

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Warm the milk to 60C. Stir Egg yolks and sugar until sugar is dissolved. Add mixture to the warm milk and then bring to boil. Allow to cool to 5C.

Add the cream and mix until sticky status. Then add to freezer bowl with paddle running. Allow to freeze until the desired consistency is achieved.

CHOCOLATE ICE CREAM

Ingredients

Skimmed milk	270ml
Caster sugar	40g
Whipping cream	170ml
grated chocolate	70g

Place cooling bowl into freezer for at least 8hrs prior to making recipe.

Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolve, then add the chocolate until melted, then leave until cold. Stir the cream until sticky status. Pour the mixture into freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

PISTACHIO ICE CREAM

Ingredients

unsalted pistachio nuts (shelled weight)	125g
Caster sugar	65g
Whipping cream	180ml
Full-cream milk	180
Egg yolks	4

In a food processor, chop half the pistachios with half the sugar until finely ground. Whip the cream and place in a saucepan with the milk and the ground nut mixture. Gently bring to the boil, then take off the heat and allow to cool. In a bowl, beat together the egg yolks and the remaining sugar. Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together. Take off the heat and allow to cool. Meanwhile, roughly chop the remaining pistachios with a sharp knife. Add to the ice cream mixture. Pour the mixture into freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

MIXED BERRY SORBET

Ingredients

mixed blackberries, redcurrants, raspberries and strawberries 500g
caster sugar 250g
lemon juice from ½ small lemon
splash of water

Place all the ingredients in a thick-bottomed saucepan. Bring to simmering point, then remove from the heat and allow to cool. Blend the fruit mixture using a hand blender, and then press it through a sieve to create a smooth purée. Pour the mixture into freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

DARK CHOCOLATE ORANGE FROZEN YOGHURT

Ingredients

natural yoghurt 450g
milk 250ml
caster sugar 100g
double cream 125ml
cocoa powder (unsweetened) 25g
dark chocolate (cut into chips) 75g
juice and rind of 1 orange (finely grated)
dash of Cointreau® (optional)

Sieve cocoa, then combine with sugar, using a splash of milk to form a paste. Warm the remaining milk until just below boiling, add to the mixture and stir until dissolved. When completely cool, add the orange juice, rind and Cointreau. Fold in the yoghurt and cream. Pour the mixture into freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved. Stir in the chocolate chips and serve.

CLEANING AND MAINTENANCE

This appliance has been designed to operate over a long period of time with a minimum of maintenance. Continuous satisfactory operation depends upon proper care and regular cleaning. Always ensure the appliance is unplugged before cleaning.

MOTOR UNIT:

Remove Motor Unit from Transparent Viewing Lid by turning upside down and squeezing gently the two clips either side of the paddle. The paddle and extension can be removed from the motor by simply pulling from the motor unit.

Clean with a dry soft cloth only.

Do not wash with detergent or use solvent or abrasive cleaners.

TRANSPARENT VIEWING LID, PADDLE AND EXTENSION

Once removed from the Motor Unit, this can be washed in mild detergent and dried with a soft cloth.

Do not use solvent or abrasive cleaners.

Do not place in Dishwasher.

FREEZING BOWL

Wipe with damp cloth and dry with soft cloth.

Do not submerge in water or use detergents/

Do not use solvent or abrasive cleaners.

Do not place in Dishwasher.

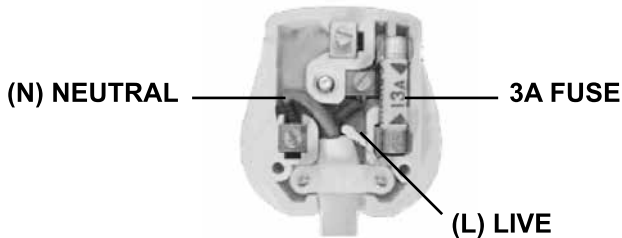
WEEE/ENVIRONMENTAL PROTECTION



Disposal of Electrical and Electronic Equipment

Do not dispose of this product with household waste. For the proper treatment, recovery and recycling please take this product to the appropriate waste collection point. If you are unsure where this may be, please contact your local authority. Improper disposal may be harmful to the environment.

UK PLUG REWIRING



Your appliance operates on 220-240V~50Hz AC Mains and comes fitted with a 3-pin BSI Approved plug, so that it is ready for use by simply plugging into AC Mains. Should you need to change or refit a plug, proceed as follows: -

IMPORTANT:

The wires in the mains lead are coloured in accordance with the following code:

BLUE:	NEUTRAL (N)
BROWN:	LIVE (L)

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

The BLUE wire must be connected to the terminal which is marked with the letter "N" or coloured BLACK.

The BROWN wire must be connected to the terminal which is marked with the letter "L" or coloured RED.

DO NOT CONNECT EITHER WIRE TO THE EARTH TERMINAL OF A 3-PIN PLUG

Always ensure that the Mains Cord is located into the Plug through the Cord Guard or Cable Clamp, and that the Cord Guard screws are tightened to clamp the Cord (outer sheath and inner coloured wires) in position in the Plug. Make sure the Plug top is also fitted securely.

The supply cord cannot be replaced. If the supply cord is damaged, the appliance should be scrapped.

This appliance must be protected by a 3 Amp fuse in a 3 Amp type (BS1363) plug. Should you need to replace the fuse, use only an ASTA approved BS1362 fuse.



LLOYTRON® CUSTOMER SERVICES

If you have any queries about this product, there are three ways to contact our customer service department:

call: 08454 81 8808

email: customerservice@lloytron.com

web: www.lloytronhelpdesk.com

To find more details on a wide range of Lloytron products please visit our website at **www.lloytron.com**
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