

LAKELAND

INSTRUCTION BOOKLET

DOUBLE POT ICE CREAM MAKER



Model: 62809

LAKELAND DOUBLE POT ICE CREAM MAKER

Thank you for choosing the Lakeland Double Pot Ice Cream Maker.

Please take a little time to read this booklet before you use your ice cream maker and keep it in a safe place for future reference.

The Lakeland Double Pot Ice Cream Maker creates your favourite flavours of home-made ice cream, sorbet and frozen yoghurt quickly and easily from fresh ingredients. It's very easy to use... pre-freeze the pots, add the lid and pour your mixture through the openings. The Double Pot Ice Cream Maker will churn and stir to a creamy, smooth consistency in 30 minutes.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

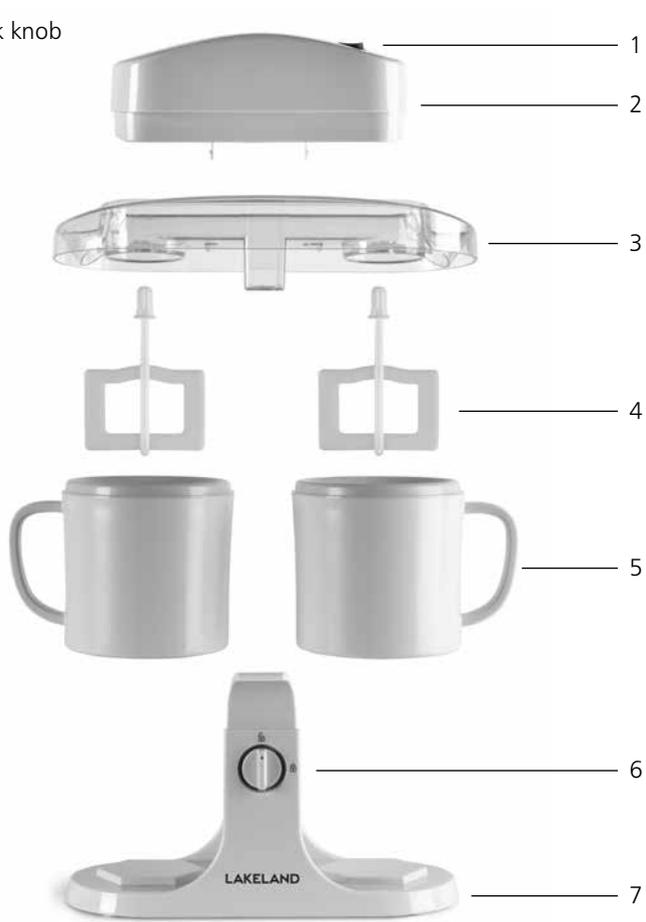
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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PRODUCT FEATURES

1. On/Off switch
2. Power unit
3. Lid with openings
4. Paddles
5. 2 x 500ml freezer pots
6. Lock and unlock knob
7. Base unit



SAFETY CAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety cautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- 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 the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland customer care team on 015394 88100.
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced, contact the Lakeland customer care team on 015394 88100.
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to warm up to room temperature before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- For indoor use only.
- For domestic use only. It is not suitable for commercial use, or for use outdoors.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.
- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.

- To avoid injury or possible fire, do not cover the appliance when in use.
- Do not connect this appliance to an external timer or remote control system.
- An earthed extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
- This appliance complies with the basic requirements of Directives 2014/30/EC (Electromagnetic Compatibility) and 2014/35/EU (Low Voltage Directive).
- **WARNING:** A cut off plug inserted into a socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- Keep the Double Pot Ice Cream Maker, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- Never use the Double Pot Ice Cream Maker in areas where certain vapours may be present (paint thinner, flammable material, oil based paint and varnish, flammable liquids and gases) for a risk of possible explosion.
- To prevent freezer burn, protect your hands when handling the freezer pots, especially when first removing them from the freezer. Never touch with wet hands. Always hold using the handles.
- When the Double Pot Ice Cream Maker is churning, please do not attempt to move it, and never put your hands or any other utensils inside.
- Never attempt to take the freezer pots apart, or to separate the power unit. If the freezer pots become damaged, discontinue use.
- **DO NOT** puncture or heat the freezer pots.
- Ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream or sorbet which contains raw eggs should not be given to children, pregnant women or the elderly.
- Never freeze ice cream that has been fully or partially defrosted.

SETTING UP THE DOUBLE POT ICE CREAM MAKER AND USING FOR THE FIRST TIME

1. Unpack the Double Pot Ice Cream Maker, remove all the packaging materials.
2. Clean all the parts, following the instructions in 'Care and Cleaning'.
3. Make sure that all parts are clean and dry before assembling the product.

WARNING: Do not insert the plug into the electrical socket or turn on the appliance before you have assembled the ice cream maker.

1. Remove the freeze pots from the freezer and place onto the base unit, slotting on the raised parts of the base unit.



2. Place a paddle into each freezer pot.



3. Line the central pivot at the bottom of the paddle with the groove in the base of the pot. This helps to position the paddle.



4. Assemble the lid onto the pots, with the top of the paddles coming through the small holes in the lid.



5. Place the power unit onto the lid and base unit. This will click into place.



6. Switch the knob clockwise to the lock position to secure in place.



INSTRUCTIONS FOR USE

BEFORE USE:

- The beauty of home-made ices is that you can tailor the ingredients to your tastes and dietary requirements, and use seasonal fruits to flavour. For some simple ideas to get you started, see 'Recipes'.
- Place the freezer pots in a freezer operating at a temperature of -18°C or below for at least 8-12 hours before use.

1. Choose a recipe, prepare your mixture and let it cool.
Note: Chill the ingredients in the fridge before use. Warm ingredients or ingredients at room temperature will prolong the preparation time.
2. Take the freezer pots from the freezer, insert the paddles, put on the lid and then the power unit. Turn the knob to the lock position.
Do not remove the freezer pots from the freezer until ready to make ice cream.



WARNING: Use a dry towel to hold the freezer pots.

Direct contact with the frozen pot may make your hands stick to the freezer pot, always hold by the pot handle. If this happens, hold your hands under warm running water for a few moments.

3. Insert the plug into the socket and switch it on.
4. Switch on the appliance, pour your mixture into the ice cream maker through the openings in the lid.
5. Let the ice cream maker run until the ice has reached the correct consistency, approximately 30 minutes. The preparation time depends on the recipe and the temperature of the ingredients and the room.

Note: The ice cream maker must be switched on with the paddle turning before you pour your mixture into the freezer pots. This stops the mixture immediately freezing against the inside wall of the pot.

DO NOT pour too much mixture into the pot. Leave at least 2cm from the top of the pot, so that the mixture can expand in volume during preparation.

Important

- 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 appliance, 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 appliance and allow the power unit to cool.

- **Do not turn off the appliance before the ice cream is ready. If it is switched off too early, the ingredients may freeze against the inside wall of the freezer pots and prevent movement of the paddles.**
- **The time needed to reach the consistency you require may be shorter or longer than the time in the recipe due to the temperature of the ingredients or the room temperature. If you need less time; switch off the appliance and take out the paddle.**
- **Use a plastic or wooden spoon or spatula to scrape the ice cream from the freezer pot. Metal spoons or spatulas can cause damage to the freezer pot.**

The ice cream produced should be a soft spoon type. When you've finished, turn off the ice cream maker by pressing the On/Off switch and unplug the appliance from the socket. Switch the knob anticlockwise to release the power unit, and then remove it. Serve the ice cream or transfer to a separate container and store in your freezer, or if you wish to firm the ice cream before eating.

HINTS AND TIPS

- Always remember to put the pots in your freezer 8-12 hours in advance.
- We suggest that you keep the freezer pots in the freezer so that they are ready for use. Place in a plastic bag before freezing to keep clean. Freeze the pots in an upright position.
- Always make sure the freezer pots are thoroughly dry before placing in the freezer.
- For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, and chop into small pieces.
- Chill the ingredients in the fridge before use.
- Make sure all the ingredients are thoroughly mixed, the sugar has completely dissolved and the mixture has cooled before pouring your mixture into the maker.
- The times indicated in these recipes are guidelines. The actual preparation time depends on the ingredients used, the temperature of the ingredients and the room temperature. Monitor the mixture through the transparent lid and adjust the time if necessary.
- Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 30 minutes, but most recipes will be ready in less time.
- The addition of alcohol to recipes inhibits the freezing process.

RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

VANILLA ICE CREAM – Makes 350ml

Ingredients	Quantity
Whipping cream	125ml
Whole milk	125ml
Vanilla pods	1 - slit down the centre
Egg yolks	3
Caster sugar	45g

WHAT YOU DO

Whip the cream and place in a saucepan with the milk and whole vanilla pods. Gently bring to the boil, then take off the heat and allow to cool.

In a bowl, beat together the egg yolks and sugar.

Scrape out the vanilla seeds and add to the milk mixture.

Return the saucepan to the heat and gently bring back to the boil. Pour in the egg mixture and beat together.

Allow to cool. Pour the mixture into the pre-chilled freezer pot with the paddle running and leave to freeze-churn for 25 minutes.

If you prefer a firmer consistency, place the pot of ice cream in your freezer for a further 30 minutes or so.

STRAWBERRY DAIRY FREE ICE CREAM – Makes 350ml

Ingredients	Quantity
Fresh strawberries	140g
Lemon juice	½ tablespoon
Coconut milk, tinned light	280g
Soya milk	210ml
Caster sugar	65g

WHAT YOU DO

Wash and hull the strawberries. Purée them with the lemon juice, coconut and soya milk, using a hand blender.

Mix the sugar and the strawberry mixture until they are thoroughly combined.

Pour the mixture into the pre-chilled freezer pot with the paddle running and leave to freeze-churn for 30 minutes.

If you prefer a firmer consistency, place the pot of ice cream in your freezer for a further 30 minutes or so.

LEMON SORBET – Makes 350ml

Ingredients	Quantity
Lemons	4
Caster sugar	200g
Hot water	300ml

WHAT YOU DO

Wash the lemons. Zest 3 of them, and squeeze the juice from all 4.

Put the sugar and hot water into a bowl. Stir until dissolved, then add the lemon zest. Leave to soak for 10 minutes.

Add the lemon juice and leave to cool completely.

Pour the mixture into the pre-chilled freezer pot with the paddle running and leave to freeze-churn for 25 minutes.

Place the pot of sorbet in your freezer for a further 30 minutes or so, to achieve a firm texture.

SERVING TIP: Scoop into champagne saucers and garnish with fresh mint.

MINT CHOC CHIP ICE CREAM – Makes 350ml

Ingredients	Quantity
Single cream	260ml
Egg yolks	2, beaten
Caster sugar	50g
Crème de menthe (or peppermint extract)	1½ tbsp
Dark or milk chocolate chips (or squares, roughly chopped)	18g

WHAT YOU DO

Pour the cream, egg yolks and sugar into a saucepan and place over a medium heat, stirring frequently to prevent the mixture burning. Gently bring to the boil, then take off the heat and allow to cool.

Stir the crème de menthe (or peppermint extract) and the chocolate pieces into the mixture.

Pour the cooled mixture into the pre-chilled freezer pot with the paddle running and leave to freeze-churn for 25 minutes.

If you prefer a firmer consistency, place the pot of ice cream in your freezer for a further 30 minutes or so.

FREQUENTLY ASKED QUESTIONS

Question: Why isn't the paddle turning?

Answer: Either the appliance is not switched on, or there is a build up of frozen ingredients in the pots. Check the power is on, then use a non-metallic spatula to free any mixture from the base and sides of the pots. To avoid this happening again, always start the paddles turning and then add the mixture to the pots.

Question: Why has the Double Pot Ice Cream Maker cut out, or changed mixing direction?

Answer: The mixture is too thick for the appliance. The motor has overheated and the safety cut-out has come on. The ice cream is now thick enough to eat. Switch off the appliance and serve. Allow the appliance to fully cool before it is used again.

Question: Why won't the mixture freeze?

Answer: Either the pots are not frozen enough, or there is a high alcohol level in the mixture. Always freeze the bowl for 8-12 hours before using. Ideally keep in the freezer when not in use. Alcohol prevents freezing, so only use small amounts in recipes.

CARE AND CLEANING

- Always switch off and unplug the Double Pot Ice Cream Maker from the wall socket before cleaning.
- Let the freezer pots come back up to room temperature before cleaning.
- Wash the inside and outside of the freezer pot by hand with a soft cloth and warm soapy water. Rinse with a damp, clean cloth, then dry thoroughly.
- To remove the lid from the power unit, press the two white inserts underneath the lid towards each other. This will allow you to pull the lid away from the power unit.
- Wash the lid and paddle in warm soapy water. Rinse well, then dry.
- Wipe the power unit with a damp cloth, then dry.
- **CAUTION:** Never immerse the power unit or power cord in water or any other liquids.
- Do not use abrasive cleaners, bleaching agents or metal scourers on any parts. This will damage the appliance.
- Do not place any parts in the dishwasher.
- Make sure that the maker and attachments are completely clean and dry before you store them.
- Store the Double Pot Ice Cream Maker with the power cable loosely coiled. Never wrap it tightly around the product.

TECHNICAL INFORMATION

- Power: 12W.
- Voltage: 220-240V.
- Frequency: ~50Hz.

ELECTRICAL CONNECTIONS

THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

CHANGING THE 3 AMP FUSE

Use a 3 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

Note: After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop. This appliance complies with the following EU Directives: 2014/35/EU (Low Voltage Directive) and 2014/30/EU (EMC Directive).

RECYCLING YOUR ELECTRICALS

Along with many other high street retailers, Lakeland has joined a scheme whereby customers can take their unwanted electrical products to recycling points set up around the country.

Visit www.recycle-more.co.uk to find your nearest recycling point.



Lakeland

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