

# LAKELAND

INSTRUCTION BOOKLET

## **PERSONAL ICE CREAM MAKER**



Model: 63484

# LAKELAND PERSONAL ICE CREAM MAKER

Thank you for choosing the Lakeland Personal Ice Cream Maker.

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

The Personal Ice Cream Maker makes personal sized portions of your favourite flavours of home-made ice cream, sorbet and frozen yoghurt quickly and easily from fresh ingredients. It's simple to use, pre-freeze the bowl, add the lid, switch on, or add the ingredients and use manually. The maker will churn and stir to a creamy, smooth consistency. The personal cooling bowl is small enough to store in your freezer ready for next time.

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.

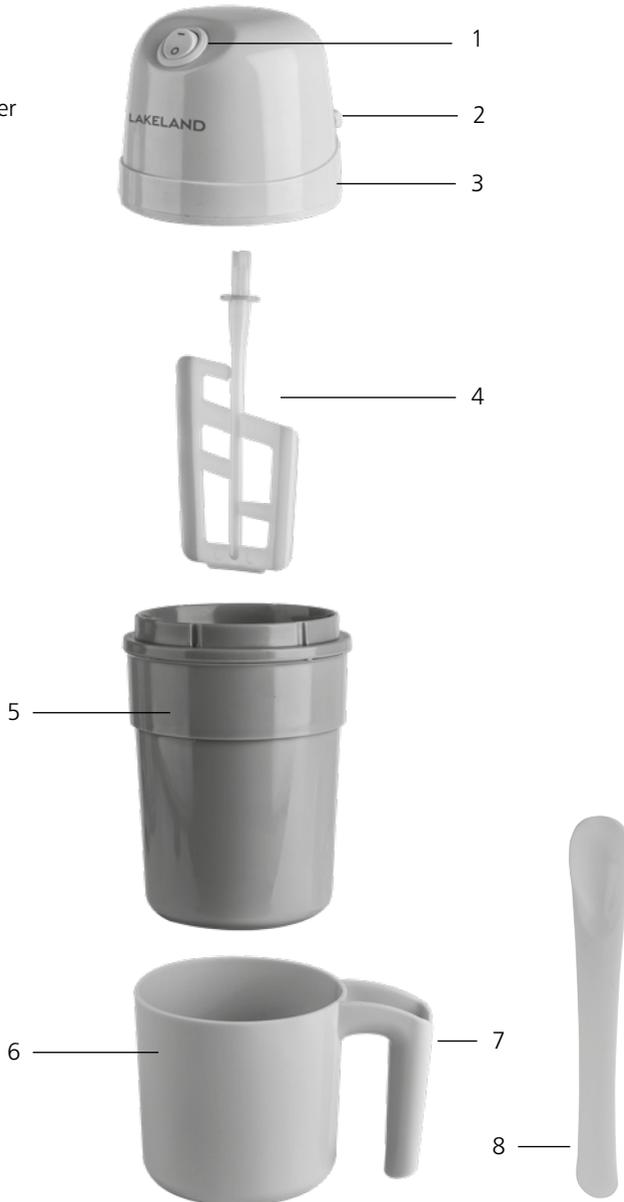
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

## CONTENTS

Product features.....	3
Safety cautions.....	4-5
Using the Personal Ice Cream Maker for the first time .....	6
Instructions for use .....	7-8
A guide to ingredients.....	9
Adapting your own recipes.....	9
Hints and tips.....	9
Recipes .....	10-13
Frequently asked questions.....	14
Care and cleaning .....	14
Technical information .....	15
Electrical connections.....	15
Recycling your electricals .....	15

# PRODUCT FEATURES

1. On/off switch
2. Plug and cord
3. Motor and lid
4. Paddle
5. Cooling bowl
6. Cooling container
7. Handle
8. Spoon



## **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.

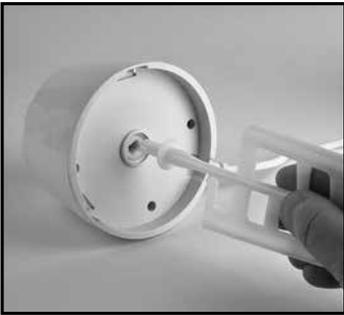
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. 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. 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 Personal Ice Cream Maker, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- Never use the Personal 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 cooling bowl, especially when first removing it from the freezer. Never touch with wet hands.
- When the Personal 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 cooling bowl apart. If the cooling bowl appears to be leaking or damaged discontinue use. The freezing solution inside the bowl is non toxic.
- 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.

## USING THE PERSONAL ICE CREAM MAKER FOR THE FIRST TIME

**WARNING:** Do not insert the plug into the electrical outlet or turn on the Personal Ice Cream Maker before you have fully assembled it.

1. Unpack the Personal Ice Cream Maker, remove all the packaging materials.
2. Before first use, wipe the motor with a clean damp cloth, dry.
3. Wash the container, paddle and spoon in warm, soapy water, rinse and dry thoroughly.



4. Insert the paddle into the bottom of the motor.



5. Place the cooling bowl inside the cooling container, place the lid and paddle on top and push down to close.

6. The Personal Ice Cream Maker is now ready to use.

# INSTRUCTIONS FOR USE

## BEFORE USE

The cooling bowl is most effective in the first 20 minutes of use and needs to be placed in the freezer for 8-12 hours before being used. The cooling bowl is small enough to store alone in your freezer ready to use whenever you want ice cream, store in upright position.

Choose a recipe and prepare your mixture and let it cool, chill in the fridge for 1-2 hours. Warm or room temperature ingredients will prolong the preparation time.

The Electric mode involves turning on the appliance using the On/off switch on the motor lid. The Manual mode can be used without the motor lid and simply requires you to mix your ice cream with the spoon.

## MAKING ICE CREAM IN ELECTRIC MODE

1. Attach the paddle to the motor lid and plug in the at the wall socket, ensuring that the appliance is switched off.
2. Take the cooling bowl from the freezer and place inside the cooling container. Then place on a flat level surface.

**WARNING: Use a dry towel to hold the cooling bowl. Direct contact with the frozen bowl may make your hands stick to the cooling bowl. If this happens, hold your hands under warm running water for a few moments. Never touch with wet hands.**

**Note: The Personal Ice Cream Maker must be switched on with the paddle turning before lowering the paddle into the mixture. This stops the mixture immediately freezing against the inside wall of the container.**

**DO NOT pour too much mixture into the bowl. Use no more than 240ml of mixture to allow it room to expand. When the appliance is churning, do not attempt to move it and never put your hands or any utensils inside.**

3. Slowly pour your chilled ice cream mixture into the cooling bowl. Press the On/Off switch to On, the paddle will start to turn, gently lower the unit into the cooling bowl. Making sure the unit is sat correctly on the cooling bowl and container. Keep a hold of the appliance by the lid or handle whilst it churns.

Lift the power unit up gently at regular intervals to check the consistency of the ice cream. Over churning may cause the motor to overheat. Should over heating start to occur switch off and unplug the appliance, and allow the motor to cool.

Do not turn off the Personal Ice Cream Maker before the ice cream is ready. If it is switched off too early the ingredients may freeze against the inside wall of the cooling bowl.

4. When the mixture is to your desired consistency and risen to fill the cooling bowl, the ice cream is ready to serve.

5. When your ice cream is ready, turn off the Personal Ice Cream Maker at the On/off switch and at the socket and unplug.
6. Use a plastic or wooden spoon or spatula to scoop the ice cream from the bowl or enjoy in the container, by holding the handle and using the spoon. Metal spoons or spatulas can cause damage to the bowl. Serve the ice cream or transfer to a separate container and store in your freezer.

### **MAKING ICE CREAM IN MANUAL MODE**

1. Take the cooling bowl from the freezer and place inside the cooling container. Then place on a flat level surface.
2. Slowly pour your chilled ice cream mixture into the cooling bowl.
3. Using the spoon, stir your ice cream mixture quickly, with the spoon coming into contact with the side of the cooling bowl. This will allow the ice cream to freeze faster. Continue until the ice cream is frozen and to your desired consistency.
4. Use a plastic or wooden spoon or spatula to scoop the ice cream from the bowl or enjoy in the container, by holding the handle and using the spoon. Metal spoons or spatulas can cause damage to the bowl. Serve the ice cream or transfer to a separate container and store in your freezer.

## **A GUIDE TO INGREDIENTS**

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'.

- 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.
- Using alcohol in mixtures slows down freezing so only use small amounts to add flavour and allow for extra freezing time.
- To help set quicker, chill the ingredients/mixture for 1-2 hours before making.
- Any ice cream or sorbet recipes will work in the machine, but do not add more than 240ml of mixture to the bowl at one time, to allow it to expand as it freezes.
- Make sure all the ingredients are thoroughly mixed, the sugar has completely dissolved and the mixture has cooled before pouring your mixture into the Personal Ice Cream Maker.
- For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, and chop into small pieces.

## **ADAPTING YOUR OWN RECIPES**

After you have made some of the recipes supplied you may wish to adapt a few of your own recipes. Start by selecting one of the recipes in this booklet, which is similar to your own and use this as a guide.

## **HINTS AND TIPS**

- Put the bowl in your freezer for 8-12 hours before use. Ideally store the bowl in the freezer so it is ready to use whenever you want ice cream.
- Remove ice cream you have frozen from the freezer 5 minutes before serving, to allow it to soften.
- To prevent freezer burn, protect your hands when handling the cooling bowl, especially when first removing it from the freezer. Never touch with wet hands. Use oven gloves or put the bowl in a plastic bag before freezing.
- Use no more than 240ml of mixture in the bowl to allow it room to expand.
- Use the Personal Ice Cream Maker in a cool room with chilled ingredients to speed up the ice cream making process.
- Never refreeze 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.
- 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.

## RECIPES

**Please note** all spoon measurements given in these recipes use standard metric measuring spoons, e.g. 5ml is 1 tsp and 15ml is 1 tbsp, and we recommend you use a set of measuring spoons for accuracy. These recipes are great to serve as a dessert or as an accompaniment to other puddings.

### VANILLA ICE CREAM

Ingredients	Quantity
Whole milk	100ml
Double cream	25ml
Egg yolk	1
Granulated sugar	50g
Vanilla bean paste	¼ tsp

**TIP:** You can use this recipe as a base and add other ingredients and flavours.

### WHAT YOU DO

Heat the milk and cream until they are simmering, remove from the heat.

Combine the egg yolk, sugar and vanilla bean paste. Pour the heated milk mixture over them and stir to combine and dissolve the sugar. Return to the heat and gently bring to the boil. Remove from the heat.

Transfer to a clean jug, allow the mixture to cool slightly then refrigerate for 1-2 hours until chilled.

Following the directions in 'Making ice cream in electric mode' or 'Making ice cream in manual mode' churn or stir the mixture accordingly.

In electric mode soft scoop ice cream can be ready in as little as 10 minutes.

Churning times are dependent on the ingredients being well chilled before use.

## LEMON SORBET

This recipe is a great palate cleanser between courses and is also wonderful served with other desserts.

Ingredients	Quantity
Water	50ml
Caster sugar	100g
Unwaxed lemons	zest of 2, juice of 3

### WHAT YOU DO

Boil the water in a pan, add the sugar and stir until it has dissolved. Allow the mixture to simmer for 5 minutes until it thickens a little. Remove from the heat.

Stir in the lemon zest and juice, transfer the mixture to a clean jug, allow to cool slightly then refrigerate for 1-2 hours until chilled.

Following the directions in 'Making ice cream in electric mode' or 'Making ice cream in manual mode' churn or stir the mixture accordingly.

In electric mode sorbet can be ready in as little as 10 minutes.

Churning times are dependent on the ingredients being well chilled before use.

## BUTTER CARAMEL ICE CREAM WITH CARAMELISED PECAN NUTS

Ingredients	Quantity
Caster sugar	25g
Pecan nuts	25g, chopped
Double cream	75ml
Whole milk	90ml
Egg yolks	2
Soft dark brown sugar	60g
Butter caramel flavouring	6 drops

### WHAT YOU DO

Heat the caster sugar over a low heat in a small heavy-based pan until it has melted to liquid. Add the chopped pecans, stir them to coat them well, then remove them from the pan and spread them on a sheet of Magic Liner or greaseproof paper. Allow them to cool and set.

Heat the milk and cream until they are simmering and then remove from the heat.

Combine the egg yolk, sugar and butter caramel flavouring in a bowl. Pour the heated milk mixture in and stir to combine and dissolve the sugar. Return the whole mixture to the heat and gently bring to the boil. Remove from the heat.

Transfer the mixture to a clean jug, allow to cool slightly then refrigerate for 1-2 hours until chilled.

Following the directions in 'Making ice cream in electric mode' or 'Making ice cream in manual mode' churn or stir the mixture accordingly.

In electric mode soft scoop ice cream can be ready in as little as 10 minutes.

Churning times are dependent on the ingredients being well chilled before use.

Chop up the caramelised pecans with a knife, stir the pieces through the ice cream and serve.

## FROZEN YOGHURT

Ingredients	1 portion
Skimmed milk	100ml
Egg	1, beaten
Honey/Agave syrup	1 tsp
Vanilla extract	1 tsp
Yoghurt, low or full fat	100ml

**TIP:** You can add fruit purées to this recipe, or other flavours.

### WHAT YOU DO

Heat the milk until simmering and remove from the heat.

Combine the egg and honey or agave syrup and vanilla extract. Pour the heated milk mixture over them and stir to combine and dissolve the ingredients. Return the mixture to the heat and gently bring to the boil. Remove from the heat.

Transfer to a clean jug, allow to cool slightly then add the yoghurt and whisk to mix well. Refrigerate for 1-2 hours until chilled.

Following the directions in 'Making ice cream in electric mode' or 'Making ice cream in manual mode' churn or stir the mixture accordingly.

In electric mode frozen yoghurt can be ready in a little as 10 minutes.

Churning times are dependent on the ingredients being well chilled before use.

## 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 at the bottom of the bowl. Check the power is on, then use a non-metallic spatula to free any mixture from the base of the bowl. To avoid this happening again, always turn the paddle on first before lowering the paddle into the bowl.

**Question:** Why won't the mixture freeze?

**Answer:** Either the bowl is 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

- Before the first use and after every use, clean each part thoroughly.
- Periodically check all parts before reassembly.
- Always switch off and unplug the Personal Ice Cream Maker from the wall socket before cleaning.
- Let the cooling bowl come back up to room temperature before cleaning.
- Wash the inside and outside of the cooling bowl by hand with a soft cloth and warm soapy water, then dry.
- Wash the bowl, container, paddle and spoon in warm, soapy water. Rinse well, then dry.
- Wipe the motor with a damp clean cloth, then dry thoroughly.
- **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 motor with the power cable loosely coiled. Never wrap it tightly around the appliance. Store the bowl in the freezer so it is ready when you need it next, and store the other parts separately.

## TECHNICAL INFORMATION

- Power: 7W
- Voltage: 220-240V
- Frequency: ~ 50 Hertz

## ELECTRICAL CONNECTIONS

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.

This product is a Class II electrical appliance and does not include an earth wire.

### 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](http://www.recycle-more.co.uk) to find your nearest recycling point.



**Lakeland**  
Alexandra Buildings, Windermere, Cumbria, UK LA23 1BQ  
Tel: +44(0)15394 88100 [lakeland.co.uk](http://lakeland.co.uk)