

kügan

2L Ice Cream Maker

KASFTICEMKR

USER MANUAL



IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the appliance.
6. Do not operate any appliance with a damaged cord or plug, or after appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the Kogan customer support team for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended by the appliance manufacturer may result in fire, damage to the appliance, electric shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces, including the stove.
10. To disconnect, unplug from wall outlet by grasping the plug, not pulling on the cord.
11. Do not operate unit dry. Always have ice cream mixture in the canister when you plug in the unit.
12. The freezer canister should be thoroughly towel-dried after use and washing.
13. Keep hands and utensils out of freezer canister while use to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER!** Sharp objects will scratch and damage the inside of the Freezer Canister. A rubber spatula or wooden spoon may be used, when the appliance is in the "OFF" position.
14. Be sure that the voltage indicated on the name plate matches with your home's voltage.
15. During operation keep your hands and the cord away from hot parts of the appliance during operation.
16. Never clean with scouring powders or hard implements.
17. Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
18. Do not expose the Freezer Canister to temperatures above 105° F/41° C. Do not clean Freezer Canister in dishwasher.
19. Do not place any part of the Unit in the dishwasher.
20. If the supply cord is damaged, it must be replaced by the Kogan customer service technicians in order to avoid a hazard.

SPECS: 220-240VAC 50Hz 50W

Rotate speed: 20-30RPM

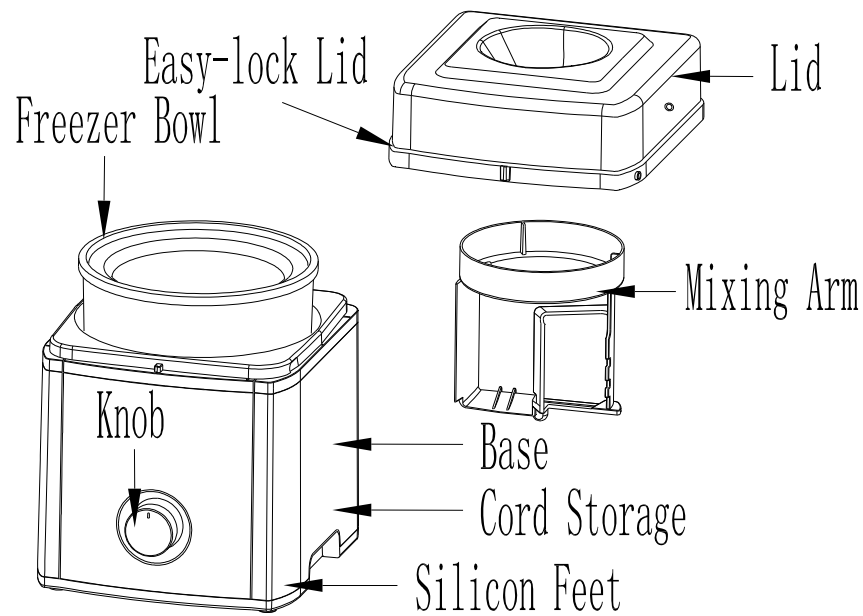
CAUTION

This appliance is for HOUSEHOLD USE ONLY. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative.

- Do not immerse base in water.
- To reduce the risk of fire or electric shock, do not disassemble the base. The base does not contain any user-serviceable parts.
- Repairs should be made only by authorized personnel.
- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never clean with scouring powders or hard implements.

FEATURES AND BENEFITS

1. **Ingredient Spout**
Pour recipe ingredients through the spout. Also use to add ingredients, like chips or nuts, without interrupting the freezing cycle.
2. **Easy-lock Lid**
Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock to the base.
3. **Mixing Arm**
Mixes and aerates ingredients in freezer bowl to create frozen dessert or drink.
4. **Freezer Bowl**
Contains cooling liquid within a double insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
5. **Base**
Contains heavy-duty motor strong enough to handle ice cream, frozen yogurt, sherbet, sorbet, and frozen drinks.
6. **On/Off Knob**
7. **Silicon Feet (not shown)**
Nonslip feet keep base stationary during use.
8. **Cord Storage (not shown)**
Unused cord is easily pushed into the base to keep counters neat and safe.



BEFORE USING FOR THE FIRST TIME

DO NOT immerse the motor base in water. Wipe it with a moist cloth. Wash the lid, freezer bowl and mixing arm in warm soapy water to remove any dust or residue from the manufacturing and shipping process. DO NOT clean any of the parts with abrasive cleaners or hard implements.

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe.

The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time is between 6 hours and 22 hours.

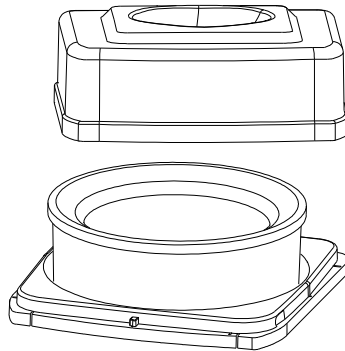
Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

Reminder: Your freezer should be set to -18°C to ensure proper freezing of all foods.

FREEZER TEMPERATURE	APPROX. MIN. FREEZING TIME
-30°C	8-9 hours
-25°C	12-13 hours
-18°C	20-22 hours
-15°C	24 hours or more

MAKING FROZEN DESSERTS OR DRINKS

1. Use recipes from the pages that follow, or use your own recipe, making sure it yields 1.8 litres or less. Do not fill the freezer bowl higher than 1/2" from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
2. Remove the freezer bowl from the freezer. (Remove plastic bag if you have wrapped freezer bowl). Place freezer bowl on the center of the base.
Note: Bowl will begin to defrost quickly once it has been removed from freezer.
Use it immediately after removing from freezer.
3. Place mixing arm in freezer bowl. Arm does not fit tightly. It just rests in the center of the bowl, with the circle side facing up.
4. Place lid on base. Easy-lock lid mechanism allows lid to rest on base in multiple positions(see diagram).



5. Turn the On/Off switch to ON position. Freezer bowl will begin to turn.
6. Immediately pour ingredients through ingredient spout.
7. Frozen desserts or drinks will be done in 25-35 minutes. The time will depend on the recipe and volume of the dessert or drink you are making. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

Note: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert or drink has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

SAFETY FEATURE

The Frozen Yogurt-Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert takes too long to prepare, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, turn the ON/OFF switch to the OFF position. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert or drink.

CLEANING AND STORAGE

Cleaning

Clean the freezer bowl, mixing arm and lid in warm soapy water. DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Wipe motor base clean with damp cloth. Dry all parts thoroughly.

Recipes

Vanilla Ice Cream

Makes eight ½ cup servings.

- 1 cup whole milk
- ½ cup granulated sugar
- 2/3 cups heavy cream, well chilled
- 1 – 2 teaspoons pure vanilla extract to taste

In a medium bowl, use a hand mixer or whisk to combine the milk and granulated sugar until the sugar is dissolved (about 1-2 on low speed). Stir in the heavy cream and vanilla to taste.

Turn machine on, pour mixture into freezer bowl and let mix until thickened (about 15-20 minutes).

Nutritional Analysis per serving:

Calories 239 (68% from fat), Carbo 17g, Pro 2g, Fat 18g, Sat Fat 11g, Chol 69mg, Sod 30mg

Variations

Mint Chip: Omit the vanilla and replace with 1 to 1 ½ teaspoons of pure peppermint extract (to taste). Chop your favourite 100g chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan: Melt 1 stick of unsalted butter in a 10” skillet. Add 1 cup of roughly chopped pecans and 1 teaspoon of kosher salt. Cook over medium-low heat, stirring frequently until the pecans are lightly browned. Remove from heat, strain (the butter will have a pecan flavour and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.

Cookies & Cream: Add ¾ cup coarsely chopped cookies or your favourite candy (chocolate chip, Oreos, Mint Oreos etc...) during the last 5 minutes of mixing.

Basic Chocolate Ice Cream

Makes eight ½ cup servings.

- 1 cup whole milk
- ½ cup granulated sugar
- 240g of bittersweet or semi-sweet chocolate, broken into 1/2” pieces
- 1 cup heavy cream, well chilled
- 1 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on a stovetop or in a microwave).

In a blender or food processor fitted with a metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste.

Turn machine on, pour mixture into freezer bowl and let mix until thickened, about 15 – 20 minutes.

Nutritional Analysis per serving:

Calories 370g (60% from fat), Carb 34g, Pro 3g, Fat 25g, Sat Fat 11g, Chol 65mg, Sod 31mg

Variations

Chocolate Almond: Add ½ teaspoon pure almond extract along with the vanilla. Add ½ – ¾ cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 minutes of freezing.

Chocolate Cookie: Add ½ – 1 cup chopped cookies during the last 5 minutes of freezing.

Chocolate Fudge Brownie: Add ½ – 1 cup chopped day old brownies during the last 5 minutes of freezing.

Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of your favourite chocolate sauce and scoops of Marshmallow crème (fluff).

Pineapple Cream Milk

About 10 serves, each ½ cup

600g canned pineapple or pineapple pieces with juice

1/3 cup unsweetened coconut flakes

2/3 cup white sugar

1 tablespoon fresh orange juice

¾ cup whole milk

Salt

1 cup coconut milk

1 teaspoon pure vanilla extract or rum essence

Put pineapple, coconut flakes, sugar, coconut milk and orange juice into a food processor with an “S” blade.

Rapidly process until completely smooth and uniform. Stir in milk with a whisk.

Open ice cream machine and pour in ingredients and let stir until milk reaches the consistency of a thickshake or slurry.

Nutritional Analysis per serve:

Calories 205 (0% from fat), Carbs 54g, Protein 0g, Fat 0g, Sat Fat 0g, Chol 0mg, Sod 3mg, Calcium 5mg, Fibre 0g

Dark Chocolate Sorbet

Makes 10 x ½ serves

2 ½ cups water

1 ½ cups brown sugar, crushed

1 ½ cups unsweetened cocoa powder

1 teaspoon cinnamon

1 tablespoon pure vanilla extract

Pour water and sugar into a deep 3 litre pot on a low heat and stir until the sugar dissolves. Stir cocoa powder and cinnamon in with a whisk over low heat. Once all cooked through and of a cooked consistency, pour mixture into a pan through a fine strainer. Cover and place in refrigerator for 8 hours.

After stirring the mixture of refrigerated raw materials, open the ice cream machine and pour in all ingredients and stir for 12 – 15 minutes until mixture hardens to a slurry.

Nutritional Analysis per serve

Calories 151 (11% from fat), Carb 37g, Protein 2g, Fat 2g, Sat Fat 1g, Chol 0mg, Sod 89mg, Calcium 44mg, Fibre 4g

Cherry Vanilla Frozen Cheese

Makes 10 x ½ cup serves

340g drained canned fresh pitted cherries (either frozen or fresh)

1 cup whole milk

¼ cup white sugar

1 teaspoon pure vanilla extract

1 ½ cups low-fat or nonfat vanilla cheese

Put cherries, whole milk, sugar and vanilla extract into food processor and process until the mixture is smooth and uniform. Pour mixture into a bowl and stir cheese through mixture.

Open the ice cream machine and pour all the ingredients and turn on for 12-15 minutes until mixture reaches the desired thickness and consistency.

Nutritional Analysis per serve

Calories 171 (19% from fat), Carb 29g, Pro 6g, Fat 4g, Sat Fat 0g, Chol 0mg, Sod 32mg, Calc 111mg, Fibre 1g

Blueberry Sorbet

Makes 8 x ½ cup serves

1 1/3 cups white sugar

2/3 cup water

1kg fresh or frozen blueberries (wild is best)

3 tablespoons fresh lime juice

2 tablespoons light corn syrup

Put sugar and water into a medium deep pot over medium heat and adjust to a low simmer for 3-5 minutes until sugar dissolves without stirring. Pour in and stir blueberries until they split. Allow mixture to cool for 10-15 minutes, then pour into a food processor. Add lemon juice and rapidly process until mixture is smooth and uniform, then add in corn syrup and mix more.

Pour mixture into a bowl through a fine strainer to remove seeds. Cover mixture and refrigerate for at least 4 hours.

Open ice cream machine and pour all ingredients in, then mix for 12-15 minutes until mixture reaches desired slurry like consistency.

Nutritional Analysis per serve

Calories 139 (2% from fat), Carb 35g, Pro 0g, Fat 0g, Sat Fat 0g, Chol 0g, Sod 4mg, Calc 6mg, Fibre 1g

Red Raspberry Frozen Cheese

Makes 10 x ½ serves

340g fresh red raspberries

¾ cup white sugar

¼ cup fresh lime juice

½ cup whole milk

1 1/3 cup vanilla low-fat or nonfat cheese

Put raspberries, sugar and lime juice into a food processor with an “S” blade, rapidly process until smooth and uniform. Filter mixture into a pan through a fine filter to remove seeds (using a wooden spoon or spatula to push mixture through).

Stir milk and cheese into mixture with a whisk.

Open ice cream maker and pour mixture in, stirring for 12-15 minutes until mixture thickens to the desired consistency.

Nutritional Analysis per serve

Calories 113 (3% from fat), Carb 26g, Pro 2g, Fat 0g, Sat Fat 0g, Chol 2g, Sod 27mg, Calc 75mg, Fibre 1g

Banana Ice Cream

Makes 10 x ½ cup serves

2 medium sized bananas, cooked but not too ripe, cut into 1 inch pieces

2/3 cup white sugar

1 tablespoon fresh lemon juice

¾ cup whole milk

½ teaspoon pure vanilla extract

1 1/3 cup heavy cream

1-2 drops of food colouring to give banana colour (optional)

Put banana, sugar, lemon juice, whole milk and vanilla into a food processor and mix for about 40-50 seconds until mixture is smooth and emulsified. Place mixture in a dish and mix in cream and food colouring if desired.

Open the ice cream machine and pour in ingredients, then mix for 12-15 minutes until the mixture reaches the desired consistency.

Nutritional Analysis per serve

Calories 193 (56% from fat), Carb 20g, Pro 1g, Fat 12g, Sat Fat 7g, Chol 46mg, Sod 21mg, Calc 44mg, Fibre 0g

Chocolate Banana Cream

Follow recipe as described above, but add ¼ cup unsweetened cocoa powder and ¼ cup chocolate syrup to the first batch of raw ingredients going into the food processor.

Coconut Ice Cream

Makes 10 x ½ cup serves

2/3 cup unsweetened coconut flakes

2/3 cup white sugar

Salt

1 cup coconut milk (cannot use regular milk)

½ teaspoon coconut essence

½ teaspoon pure vanilla extract

1 cup whole milk

1 ¼ cup heavy cream

Put coconut flakes, sugar, salt, coconut milk, coconut essence and vanilla essence into a food processor and mix rapidly for about 40-50 seconds until mixture is smooth and uniform. Transfer mixture to a bowl and stir in milk and cream.

Open the ice cream machine and pour in all ingredients and mix for 12-15 minutes until the desired consistency is reached.

Nutritional Analysis per serve

Calories 206 (62% from fat), Carb 18g, Pro 2g, Fat 15g, Sat Fat 10g, Chol 44mg, Sod 37mg, Calc 49mg, Fibre 0g

Tropical Fruit Ice Cream

Makes 10 x ½ cup serves

2/3 cup thawed concentrated orange juice

2/3 cup mango puree

2/3 cup papaya puree

2/3 cup white sugar

½ tablespoon fresh lemon juice

½ teaspoon pure vanilla extract

2/3 cup whole milk

2/3 cup heavy cream

Put orange juice, mango puree, papaya puree, sugar, lemon juice, vanilla extract and milk into a food processor and rapidly mix for about 1 minute until mixture is smooth and uniform. Transfer mixture to a pan and stir in cream.

Open the ice cream machine and pour in all ingredients and mix for 12-15 minutes until the desired consistency is reached.

(Fresh fruit puree, frozen fruit puree or thawed fruit puree may be used, whichever is easiest to source from your local market.)

Nutritional Analysis per serve

Calories 159 (35% from fat), Carb 25g, Pro 1g, Fat 6g, Sat Fat 4g, Chol 24mg, Sod 17mg, Calc 39mg, Fibre 1g

Coffee Ice Cream

Makes 10 x ½ cup serves

1 cup refrigerated whole milk

½ cup white sugar

¼ cup shredded brown sugar

1 – 1 ¼ tablespoons instant espresso powder or coffee powder

2 cups chilled heavy cream

1 teaspoon pure vanilla extract

Put milk, brown sugar and espresso powder into a medium pan and manually stir slowly until the sugar dissolves. Stir in fresh milk and vanilla extract to personal taste.

Open ice cream machine and pour in mixture and the rest of the ingredients and stir for 12 – 15 minutes until the desired consistency is reached.

Nutritional Analysis per serve

Calories 257 (67% from fat), Carb 19g, Pro 3g, Fat 19g, Sat Fat 12g, Chol 72mg, Sod 44mg, Calc 95mg, Fibre 0g

Strawberry Ice Cream

Makes 10 x ½ cup serves

230g ripe strawberries – fresh, frozen or thawed

2/3 cup white sugar

¼ teaspoon pure vanilla extract

2/3 cup whole milk

1 1/3 cup heavy cream

Put strawberries, sugar, vanilla and whole milk into a food processor with an S shaped blade and mix for 40-50 seconds until mixture is smooth. Pour mixture into a pan and stir in cream.

Open ice cream machine and pour in mixture and the rest of the ingredients and stir for 12 – 15 minutes until the desired consistency is reached.

Nutritional Analysis per serve

Calories 178 (60% from fat), Carb 17g, Pro 1g, Fat 12g, Sat Fat 8g, Chol 46mg, Sod 20mg, Calc 43mg, Fibre 1g