

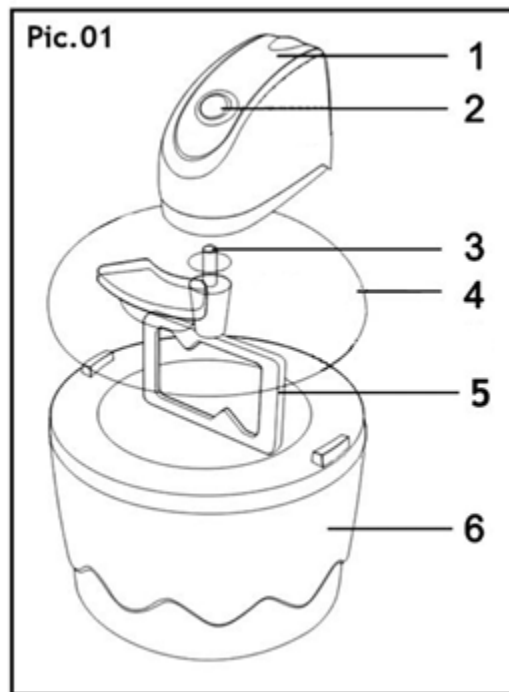


HOMEGEAR



Ice Cream Maker

Parts List



Part Number	Part Name	Quantity
1	Main Unit	1
2	On/Off Switch	1
3	Drive Shaft	1
4	Transparent Lid	1
5	Paddle	1
6	Freezer Bowl	1

Product Information

- Capacity – 1.5 liter
- Voltage/frequency – AC220-240V~50Hz
- Wattage – 12W

Safety

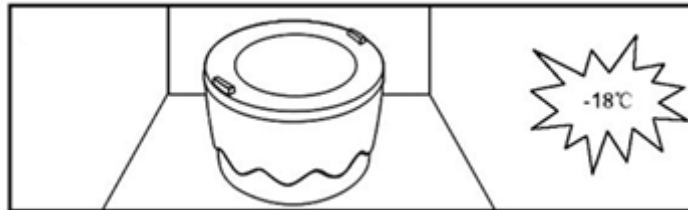
- The Homegear Ice Cream Maker must be installed out of reach of children.
- Always unplug the Homegear Ice Cream Maker when not in use, dismantling or cleaning.
- Do not use sharp objects or utensils inside the cooling containers. A rubber spatula or wooden spoon may be used when the appliance is in the O position.
- DO not let the cord hang over the edge of tables or benches.
- The Homegear Ice Cream Maker is for household use.
- Never heat the ice cream containers or place the top on stoves or microwave ovens.
- After using wash the containers with a sponge or soft cloth, warm water and soft detergent. rinse thoroughly and wipe dry.
- Always store the Homegear Ice Cream Maker in a dry place.
- Never wash the freezer containers in a dishwasher.
- Never wipe the plastic parts with cleaning solvents
- Never handle the freezer container with wet hands.
- The maximum operation time is one hour.
- If the power cord is damaged, it must be replaced by the manufacturer or qualified electrician.
- The Homegear Ice Cream Maker is not for use in in refrigerators and or freezers.
- Switch off the Homegear Ice Cream Maker before changing accessories.
- Check the container base before each use if any cracks or damage is found no not use the Homegear Ice Cream Maker.
- Never use sharp utensils in the container base.
- Avoid any impact with the container base.

Before First Use

- Wash the cooling containers, lids and mixing whisk with warm soapy water.
- BE sure to rinse and dry all parts thoroughly
- Do not immerse motor unit in water.
- Wipe with a moist cloth.

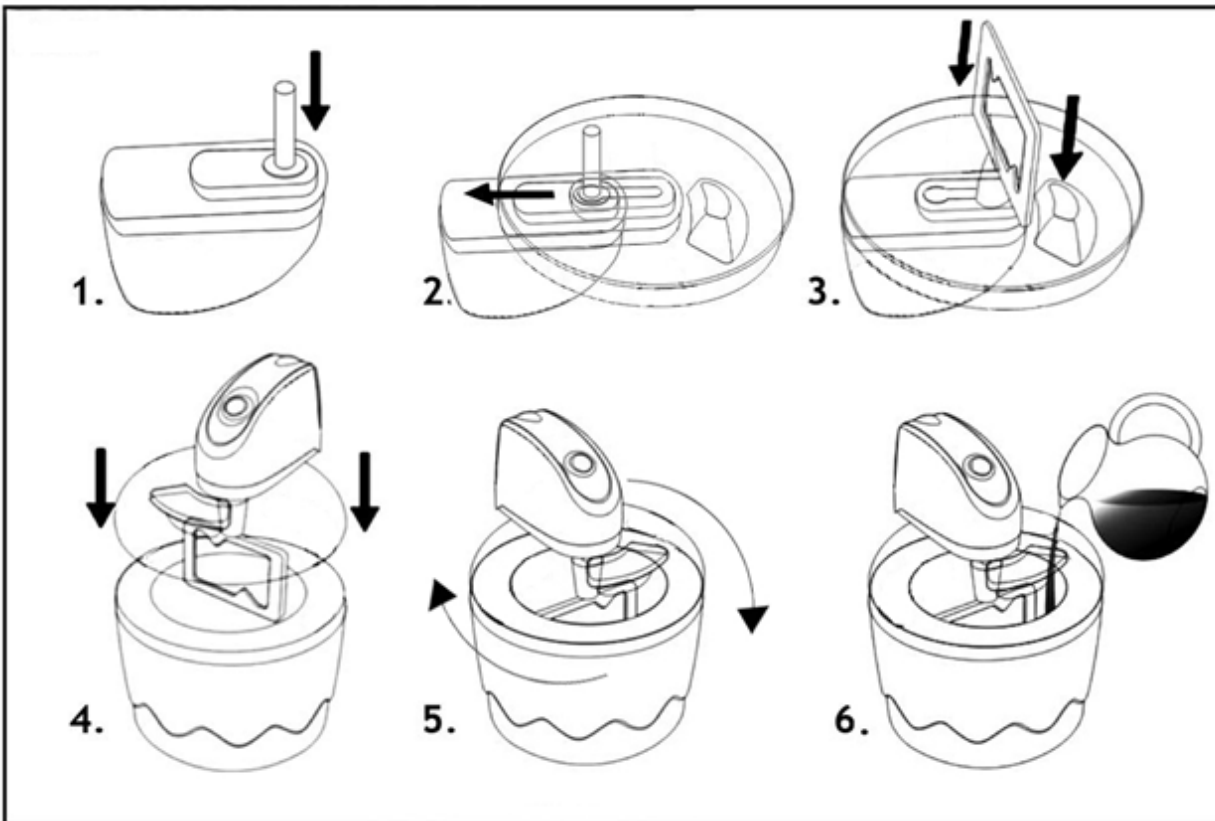
Freezing the cooling Container

- Check the freezer temperature is approximately -18°C .
- The most important step in making ice cream is to make sure that the freezer bowl is properly frozen. The freezer bowl features one insulated bowl and requires thorough cooling.
- As there is liquid in between the container walls, shake the container to check ideal freezing conditions, you should not hear any liquid moving inside the walls.
- For best results, the cooling container should be placed in an upright position in the back of your freezer where the temperature is the coldest.
- The length of time necessary to properly freeze the freezer bowl is at least 8 hours, this however will also depend how cold the freezer temperature is. It is suggested that you leave the freezer bowl in the freezer overnight.
- Keeping the freezer bowl in the freezer allows you the flexibility to make your ice cream whenever you wish.



Assembly

1. Hold the motor unit with its base facing up and place the short end of the drive shafts into the slots provided (diagram 1).
2. Push the transparent lid into the leg of the motor unit (diagram 2).
3. Insert the mixing whisk on the drive shaft and turn back (diagram 3).
4. Take out the freezer bowl from the freezer.
5. Place the motor unit and the paddle on top of the freezer bowl (diagram 4).
6. Slide in the locking teeth making sure is securely locked (diagram 5).
7. Turn the On/Off switch to position.
8. Immediately pour the recipe thorough the feeder holes into the freezer bowl (diagram 6).
9. Leave the Homegear Ice Cream Maker on for approximately 20-40 minutes. The maximum operation time is 1 hour.
10. Please note that fresh homemade ice cream will not be the same consistency than that of hard, store bought ice cream. The consistency will be frozen yet still soft. For hard ice cream, use a rubber spatula or wooden spoon. Remove ice cream from the freezer bowl into a sealed container. Place the container back in the freezer for several hours or until the ice cream becomes hard. You may leave ice cream in the cooling container to harden in the freezer for a short period of time but no longer than 30 minutes.



Cleaning

1. The freezer bowl, paddle and lid can be cleaned with warm water and mild detergent.
2. Do not put any parts in the dishwasher.
3. The motor drive is only to be cleaned with a damp cloth.
4. Never immerse the motor unit in water.
5. Make sure all parts are dried thoroughly.
6. Never place the freezer bowl in the freezer if it is still wet.
7. Never store the mixing whisk and or driver shaft in the freezer.

Trouble Shooting

Problem	Reason	Solution
Liquid Ice Cream	1. Freezer bowl not enough 2. To much ice cream materials 3. Mixing time to short	1. Adjust the freezer temperature to at least -18°C and freeze the bowl for 8-10 hours. 2. Cool the ice cream materials and or reduce quantities. 3. Extend the mixing time but do not exceed 1 hour.
Unit not functioning	1. Does not turn on. 2. Internal gear dislocation due to unit having been dropped.	1. Check that the unit is plugged in and that nothing is damaged. 2. Start the unit and toggle the paddle and paddle shaft.



HOMEGEAR

UK & Europe

www.shop247.co.uk

Units 3 & 4 Lower Park Farm

Storage Lane

Alvechurch, Worcestershire B48 7ER

United Kingdom

Telephone: 01527 598388

Sh**p247**.com

