

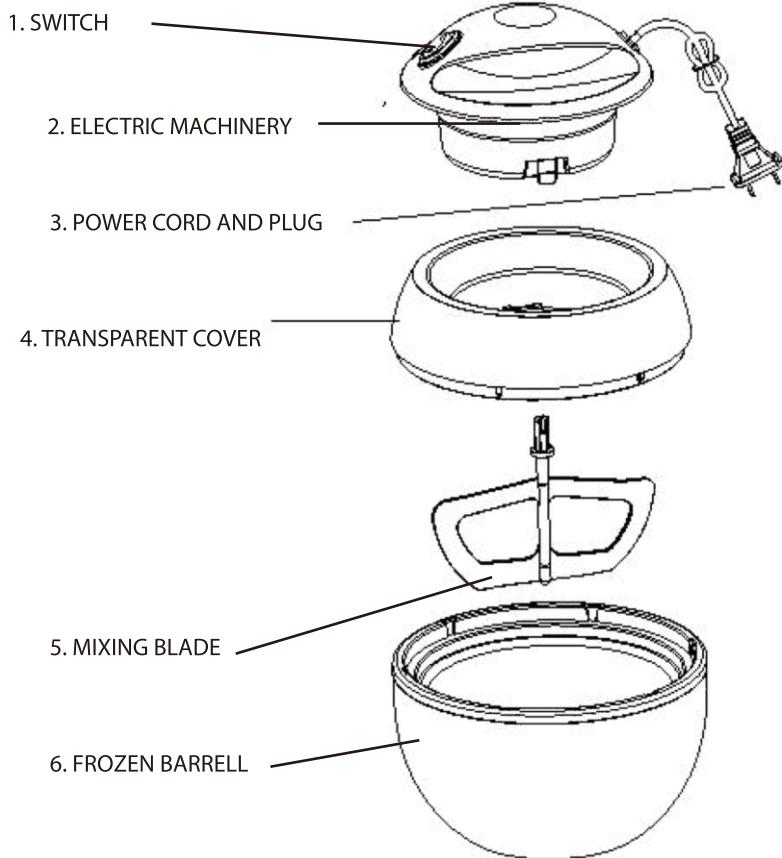
# ICE CREAM MAKER

**PKICCM20**



**USER MANUAL**

## COMPONENTS



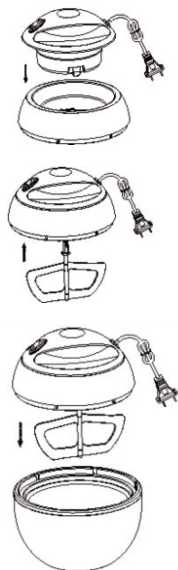
**Note:** this product thumbnail, for reference only

## PRODUCT FEATURES

1. One-click control, simple operation.
2. Transparent cover design, you can see clearly the formation process of ice cream.
3. The bidirectional mixing blade, stir more even, more fine and smooth of taste.
4. Use food grade aluminum material for Ice cream machine bladder, special processing for scratch-resistant , easy to clean.
5. Highly quality frozen liquid was injected into the barrel, frozen lasting, the effect is more perfect.

## USE METHOD

1. At first clean with neutral detergent to clean the surface moisture of products components (except motor parts), wipe gently motor parts with a soft wet cloth
2. Press the motor parts vertically in a transparent cover
3. Install the mixing blade at the bottom of the motor.
4. Put the whole electric components with well packed mixing blades vertically into the frozen barrel by the direction of mixing blades down ward Press gently the fixed place on the transparent cover down to the corresponding place of the frozen barrel and the motor components fixed in the frozen barrel, the installation is completed.



## **PROCESS OF ICE CREAM**

1.Place the frozen barrel of dry water vertically in the refrigerator frozen indoors, about  $-18^{\circ}\text{C}$  freezing more than 8 hours (at night is better). At the same time,put the well matched raw materials in the refrigerator freezer to cool it to  $5-10^{\circ}\text{C}$

2. Put the frozen barrels in refrigerator freezer for freezing more than 8 hours, take the frozen barrels from the refrigerator and shake a few times , feel the flow of fluid in the frozen bucket thout sound, frozen completely then.

3. Remove frozen raw materials from the refrigerator, pour them into the completely frozen bucket.

4. Connect power, play on 1 switch. The ice cream machine start working , mixing blade began to stir 15 to 25 minutes . Ice cream is made.

## **WARM PROMPT**

1. If you want hard ice cream , you can freeze the frozen barrel in the cooler 10 minutes again.

2. Mixing together the ice cream raw materials is easily dissolved.

3. Light cream should be stired to pulp.

4. Adjust the refrigerator temperature to the lowest, Freezing effect of frozen barrel is best.

5. The volume of the ice cream powder should not be more than half of the frozen bucket .

## CLEANING AND MAINTENANCE

1. After use, please timely clean products, please turn off and unplug the power plug to do cleaning work, please don't use hard metal objects and chemical solvents, such as gasoline, kerosene polishing powder, etc to wipe, otherwise product surface may be scratched, or damage the frozen barrel or impact freezing effect.
2. Do not use hot water more than 60 C and microwave oven for sterilization.
3. The motor parts cannot be immersed in the water to avoid damage to the motor, please wipe with a clean cloth.
4. When products is not in use for a long time, please clean the machine and put it into the boxes , store it in ventilated and dry place in order to avoid the impact of use effect affected with damp.

## PRODUCT SPECIFICATIONS

<b>Product Name:</b>	Ice cream machine
<b>Model:</b>	PKICCM20
<b>Rated Voltage:</b>	100-130V~
<b>Rated Frequency:</b>	50-60Hz
<b>Rated Power:</b>	7W
<b>Rated Capacity:</b>	0.6L

## SAFETY WARNING

*When use this product, please pay attention to the following safety issues*

1. Please read the instructions in detail, and operate the machine. according to the manual.
2. This product is suitable for family or similar places to make ice cream and should not be used for other purposes.
3. Please put into frozen raw material and not the hot ice cream material.
4. When use the machine on the stable platform, and place it out of the reach of young children, to avoid children exposed to frozen barrels and frostbite.
5. Before and after using ,pay attention to electricity safely, please use the power cord original with this product and do not pull
6. Before electricity fulfilled, please ensure switch in the \0\place.  
Please turn the power off and pull the plug after using.
7. When the product appearance is broken or cant work normally, please stop work immediately, and contact the dealer or manufacturer.
8. Motor parts can not be in the fridge frozen, so as to avoid damage of product.
9. When machine is running, dont move or open the lid.
10. Please do not remove the device or open the body shell without permission, otherwise you will lose the warranty rights.

## ICE CREAM RECIPE

### MANGO ICE CREAM

**Ingredients:** mango 1 (about 60 g) light cream 40 ml, 65 ml of pure milk, sugar 20 g.

1. Mince Mango to fruit slushy consistency.
2. Stir light cream to sticky pulp (milk).
3. Stir the mango puree and cream evenly mixed and put it in the refrigerator freezer for cooling to 5-10 °C.
4. Take out the frozen barrel from the refrigerator, and put the well frozen mixture material into frozen barrel.
5. Start the ice cream machine, after 15 to 25 minutes, tasty and delicious ice cream is made ready.

### AROMATIC MILK ICE CREAM

**Ingredients:** light cream 50 ml, 110 ml milk, condensed milk 15ml (or 15 grams of sugar)

1. Stir light cream to sticky pulp (milk).
2. Stir sugar, milk, cream evenly mixed and put it in the refrigerator freezer for cooling to 5-10 °C.
3. Take out the frozen barrel from the refrigerator, and put the well frozen mixture material into frozen barrel.
4. Start the ice cream machine, after 15 to 25 minutes, tasty and delicious ice cream is made ready.

### BANANA ICE CREAM

**Ingredients:** bananas 50 g, pure milk 85 ml, butter 35 grams, sugar 15 grams

1. Peel banana and mash it to slushy
2. Put the above materials to the container, stir well and put it inside the refrigerator for cooling to 5-10 °C.
3. Take out the frozen barrel from the refrigerator, and put the well frozen mixture material into frozen barrel.
4. Start the ice cream machine, after 15 to 25 minutes, tasty and delicious ice cream is made ready.

