

andrew James

Ice Cream Maker



Pour la version française veuillez consulter notre site de web
www.andrewjamesworldwide.com

Die deutsche Version finden Sie auf unsere Webseite
www.andrewjamesworldwide.com

Please read the manual fully before using the appliance and keep the
manual safe for future reference.



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Safety guide

When using any electrical appliance, basic safety precautions should always be followed, including:

- 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 made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years old.
- Always ensure the voltage on the rating label corresponds to the voltage in your home.
- Check the power cord and plug regularly for any damage. If the cord or the plug is damaged, it must be replaced by a qualified electrician or a service repair centre. If in doubt please contact our customer service team.
- The appliance is intended for domestic use only. Industrial or commercial use will void the warranty. The supplier cannot be held responsible for injury or damage if the appliance has been used for anything other than its intended use.
- Incorrect operation and use can damage the appliance and cause injury to the user.
- Do not use the appliance if it has been dropped or

damaged in anyway. If the unit has been damaged take the unit for examination and or repair by an authorised service agent.

- Do not immerse or expose the motor assembly, plug or the power cord in water or any other liquid for any reason.
- If the supply cord is damaged, it must be replaced by the manufacturer or by someone who is suitably qualified to avoid a potential hazard.
- Do not let the cord hang over the edge of a table or counter. Ensure that the cord is not in a position where it can be pulled or tripped over accidentally.
- Do not allow the cord to touch hot surfaces and do not place the cord near hot gas ,electric burners or in a

heated oven.

- Use of an extension cord with this appliance is not recommended. However if it is necessary to use an extension cord, ensure that the extension cord is equal to or greater than the power consumption of the appliance to avoid overheating of the appliance and extension cord. Do not use any other appliance on the extension cord. Do not place the extension cord in a position where it can be pulled on by children or animals or be tripped over.
- Always operate the appliance on a smooth, even and stable surface. Do not place the unit on a hot surface.
- Always remove the plug of the appliance safely. Do not pull on the appliances cord to remove the appliance plug

from the electrical socket.

- Never handle or operate the appliance with wet hands.

Appliance specific safety instructions

- Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- Always make sure everything is thoroughly cleaned before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream that contains raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- 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.

- To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
- If the freezer solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.

Before first time use

1. Remove all the packaging.
2. Wash all the parts. See 'Cleaning'.
3. Prepare the ice cream or sorbet mix (see recipes). Allow the mix to cool in the refrigerator.

How to use your ice cream maker

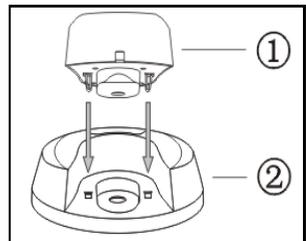
Key

1. Power unit
2. Lid
3. Spindle
4. Paddle
5. Inner bowl
6. Outer bowl
7. On/Off knob

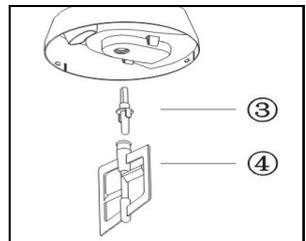
It's vital that you place the inner bowl into the freezer for eight hours before use.

How to assemble the appliance

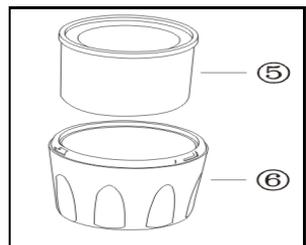
1. Fit the power unit into the lid, it will click into place.



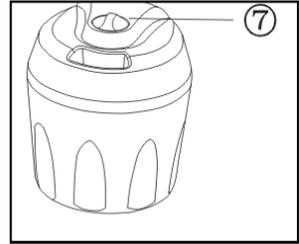
2. Fit the paddle into the power unit.



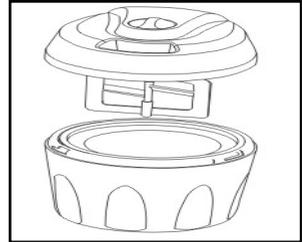
3. Remove the inner bowl from the freezer and put it into the outer bowl



4. Lower the assembled lid/ power unit/ paddle into the bowl and turn it clockwise to lock it into position.



5. You can now switch the ice cream maker on using the On/Off knob switch.



The machine must be switched on before adding the Ice cream or sorbet recipe to prevent the mix from immediately freezing on the inside of the inner bowl.

6. Use the chute and pour the ice cream or sorbet mix into the inner bowl.
7. Allow the mixture to churn until frozen or the desired consistency is reached. This can take 15 to 30 minutes, but most recipes will be ready in less time.
8. Switch off and remove the power unit/lid. The ice cream is ready to serve.

Important additional information

- When pouring mixture into the bowl, always stop at least 4 cm (1.5 inches) from the top, as the mixture will increase in volume during freezing.
- Do not stop and start the machine during the freezing process, as the mixture may freeze when it comes into contact with the bowl and prevent movement of the paddle.
- 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 machine when 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 machine and allow the power unit to cool.
- The ice cream produced should be soft. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.
- Do not use metal utensils to remove mix from the bowl.
- Do not remove the inner bowl from the freezer until it is ready to make ice cream.

Tips

- We suggest that you keep your inner bowl in the freezer so that it is ready for use. Place it in a plastic bag before freezing. Freeze the inner bowl in the upright position.
- Always make sure the inner bowl is thoroughly dry before placing it in the freezer.
- Do not puncture or heat the inner bowl.
- The inner bowl should be placed in a freezer that is operating at a temperature of -18°C (-0.40°F) or below for 8 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

Cleaning

- Always switch off, unplug and dismantle the appliance before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean the appliance with scouring powders, steel wool pads or other abrasive materials.

Inner Bowl

- Allow the inner bowl to reach room temperature before attempting to clean.
- Take out the inner bowl and wash the inside of the bowl, then dry thoroughly. Do not immerse it in water.

Outer bowl

- Wash and dry thoroughly.

Paddle

- Remove the paddle from the power unit.
- Wash and dry thoroughly.

Power unit

- Wipe with a damp cloth, then dry.

Recipes

Vanilla Ice cream

Ingredients:

500ml/1pt Full fat milk

125ml/ 1/4 pint Single cream

5ml/1tsp Vanilla essence

150g/ 6oz Caster sugar

4 Egg yolks

Instructions

1. Combine the cream, milk and vanilla

essence in a pan and bring it almost to the boil. Set it aside to cool slightly. Beat the egg yolks and sugar in a separate bowl.

2. Stirring continuously, pour the milk/cream mix onto the beaten egg yolks and sugar. Ensure that the sugar is completely dissolved.
3. Return the mix to the pan and over a very low heat; continue to stir it until the mix coats the back of the spoon.
4. Allow the mix to cool thoroughly.
5. Pour the mix into the Ice Cream Maker and mix until firm (about 30 minutes).

Variations

Chocolate - Omit the cream and replace it with 100g/ 4 oz of plain chocolate that has been melted in a basin over a pan of boiling water.

Nuts - add 100g/4 oz of chopped nuts to the ice cream mix just before serving.

Strawberry Ice cream

400g/1lb Ripe strawberries

200ml/8 floz Double cream

75g/3oz Caster sugar

1/2 Juice of a lemon

Instructions

1. Puree the strawberries.
2. Mix the sugar, cream and lemon juice into the puree.
3. Place the mix in a refrigerator to cool.
4. When the mix is cool, pour it into the Ice cream maker and mix until it is firm.

Variations

Strawberries can be substituted for any soft fruit. The sweetness of the mix will depend on the fruit used, so remember to test it for sweetness before freezing.

Please note: the length of time that the mix takes to freeze depends on:

- The quantity and composition of the mix. The addition of alcohol to the mix will inhibit freezing.
- The original temperature of the mix.
- The room temperature will also affect the mix

Raspberry frozen yoghurt

200 ml Fresh raspberries

50g Caster sugar

200ml Natural yoghurt

Instructions:

1. Mash the raspberries or puree them.
2. For a smooth texture remove the pips by sieving.
3. Add the sugar and natural yoghurt and mix together.
4. Pour the mixture into the freezer bowl with the paddle running.
5. Allow it to freeze until the desired consistency is achieved.

Chocolate mint ice cream

200ml Skimmed milk

50g Caster sugar

200ml Double cream

Few drops Peppermint extract

50g Grated chocolate

Instructions:

1. Place the milk and sugar into a saucepan.
2. Place over a low heat and stir until the sugar has dissolved, then leave until cold. Stir the cream and

peppermint extract into cooled milk.

3. Pour the mixture into a freezer bowl with the paddle running. When the mixture starts to freeze add the grated chocolate down the chute.
4. Allow to freeze until the desired consistency is achieved.

Banana Ice Cream

- 1 Large ripe banana
- 200 ml Skimmed milk
- 100 ml Double cream
- 50g Caster sugar

Instructions:

1. Mash the bananas until smooth.
2. Mix the milk, double cream and sugar.
3. Pour the mixture into the freezer bowl with the paddle running.
4. Allow it to freeze until the desired consistency is achieved.

Lemon Sorbet

- 175g Granulated sugar
- 175g Water
- 1/2 Juice from a medium sized orange
- 100ml Lemon juice
- 1/2 Egg white

Instructions:

1. Place the sugar and water in a saucepan.
2. Stir over a low heat until the sugar has dissolved.
3. Bring the mixture to the boil and allow to boil for 1 minute. Remove from the heat and allow it to cool.
4. Add the orange and lemon juice.
5. Whisk the egg white until almost stiff and then stir into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow it to freeze until the desired consistency is achieved.

UK and EU Guarantee

Your new Andrew James product comes with a 24 month guarantee and a 2 year fixed warranty, effective from receipt confirmation. Your receipt or order number is required as proof of purchase date so it is imperative that you keep it safe. This guarantee only applies if the item has been used solely for the use intended, and all instructions have been followed accordingly. Please note this product is only for domestic use only and is not for commercial use.

Abuse of your product will invalidate the guarantee. Returned goods can only be accepted if repackaged properly

within the original colour product box, and presented with the original receipt of sale/order number. This does not affect your statutory rights.

Returned products must be cleaned and returned to us in as close to delivery condition as possible.

If your product develops a problem within the first 12 months of the fixed warranty, we will pay all shipping costs to have it returned to us. After 12 months the customer will be liable for the cost of returning the product to us. We will then pay to have the repaired/replaced item shipped back to the customer.

If you wish to return your item for a full refund, you have the right to do so within the first 7 days. For our returns policy please go to www.andrewjamesworldwide.com

Customers are responsible for any taxes applied to our products when they are shipped outside of the EU.

All of our prices are inclusive of VAT.

Once a product has been returned to us, we will aim to repair or replace it within 30 days of receipt.

The guarantee does not cover any defect arising from improper use, damage, build-up of lime scale or repair attempts made by third-parties. Also,

the guarantee does not cover normal wear and tear of individual parts.

Electrical Information

Always ensure the voltage on the rating label corresponds to the power supply where the product is being used.



Class II double insulation. This tool is double insulated therefore no earth connection is required.

Precautions should be followed for safe cable management and connection to the power supply

If a new mains plug needs to be fitted follow the fitting instructions supplied with good quality BS1363A plugs. If in doubt consult a qualified electrician or appliance repair agent.

- Safely dispose of the old plug.
- Connect the brown lead to the live terminal “L” in the new plug.
- Connect the blue lead to the neutral “N” terminal.

Warning! For double insulated product no connection is made to the Earth terminal.

Recommended fuse: 3A

If an extension cable is required, a 2

core or 3 core (earthed) extension can be used. To avoid overheating the extension cable should be rated no less than 13A and be fully unwound before use.

Do not attempt to modify electrical plugs or sockets or attempt to make an alternative connection to the electrical supply.

Disposal of the appliance

Waste Electrical & Electronic Equipment (WEEE) Waste & Recycling



Disposal of Electrical and Electronic Waste

Non-household waste. This product must not be disposed of together with ordinary household waste.

Separate collection of used products, batteries and packaging allows the recovery and recycling of materials. Re-use of materials helps prevent environmental pollution and reduces the demand for raw materials.

Local authorities, retailers and collection organisations may provide for separate collection of electrical products, batteries and packaging.

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