

Caldura

Home Ice Cream Maker

Operating Instructions

Introduction

The Caldura Home Ice Cream Maker is designed to give great results for small batches of Ice Cream.

By making your own Ice Cream, you can keep control of the ingredients used, and be certain of the quality of the end product.

This manual explains how to install and use the Ice Cream Maker, and also contains some important safety advice. Please read it carefully before using the product.

Installation

Before use, please carry out the following installation procedure:

Clean the unit in accordance with the Cleaning Instructions later in this manual.

Place the unit on a level surface which is capable of supporting the unit when fully loaded.

The unit should be located in a cool, dry place at least 5cm from any walls and away from direct sunlight.

The unit should be installed in a place where the ambient temperature is within the range 10°C to 25°C. If the ambient temperature is outside of this range, the performance of the unit will be affected.

Connect the unit to a standard 13 amp earthed electrical power outlet using the power cord provided.

Safety Instructions

In order to avoid electric shock, do not open the casing of the Ice Cream Maker. There are no user serviceable parts inside and any problems should be reported to your supplier.

Never obstruct the air vents.

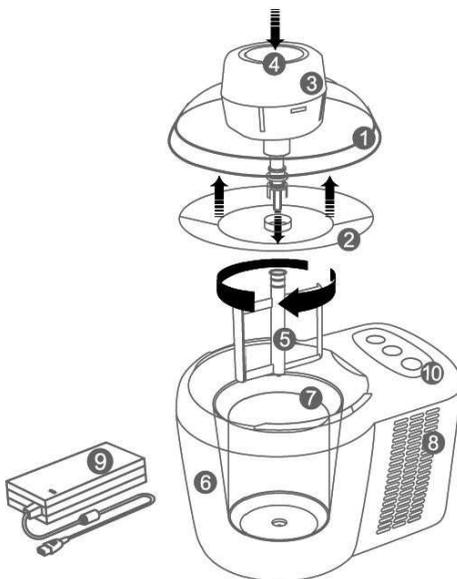
Never allow children to operate or play with the Ice Cream Maker. Never clean the unit with flammable liquids, the fumes can create a fire hazard or explosion.

Do not store or use gasoline or any other flammable vapours and liquids in the vicinity of this unit or any other electrical appliance. The fumes can create a fire hazard or explosion.

The unit is supplied with a mains lead fitted with a standard UK 13 amp plug; if the lead becomes damaged, have it replaced immediately by a qualified electrician. Any excess cord should be secured behind the unit and not left exposed or dangling to prevent accidental injury.

Parts Identification

1. Upper Lid
2. Lower Lid
3. Paddle Motor
4. Push Button to Release
5. Ice Cream Paddle
6. Main Unit
7. Aluminium Bowl
8. Ventilation Grill
9. Power Supply
10. Mode Selection



Cleaning

Before cleaning, you **MUST** unplug the mains power supply from the wall, **AND** remove the plug from the main unit.

Twist the lid anti-clockwise to release it from the main unit.

Remove the paddle from the motor mechanism by pulling.

Release the paddle motor from the lid by pressing the push button.

The upper and lower lid parts can now be separated by pinching the two fixing lugs together.

A damp soapy sponge should be used, if required, to clean the paddle drive shaft on the paddle motor. **DO NOT** immerse the paddle motor in water.

The paddle, upper and lower lid can be cleaned using warm soapy water. The parts are **NOT** dishwasher safe, but are easily cleaned by hand immediately after use.

The aluminium bowl can be cleaned by holding the main unit under warm running water whilst cleaning with a soapy sponge. **DO NOT** immerse the main unit in water, and be very careful not to allow water into the main unit through the ventilation grills.

Important: If any amount of water accidentally enters the main unit during cleaning, remove as much as possible, and then leave in a warm place to thoroughly dry out for at least 48 hours. The main unit runs at a low voltage, so water ingress would not cause a safety issue, but the electronics within the unit would most certainly be damaged if it is operated when wet.

Operation

Plug the power supply into the main unit and plug the 3 pin mains plug into a wall socket.

Pour your ice cream mixture into the aluminium bowl up to the MAX line. It is very important that you do not fill the bowl higher than the MAX line.

Assemble the lid of the machine as shown in the diagram at the start of this booklet, and push the mixing paddle on to the motor shaft.

The lid assembly is fixed to the main unit by lining up the electrical contact pins with the two small silver pads on the main unit, twisting anticlockwise a little, and then clockwise to secure.

Start the Ice Cream Maker by selecting either “Hard” or “Soft” mode. Once the correct consistency has been attained, the Ice Cream Maker will automatically stop the paddle, and beep to indicate that the cycle has finished.

Remove the lid assembly by twisting anticlockwise and lifting off. Scoop out the Ice Cream using a small silicone spatula; to prevent scratching, it is recommended not to use any other implements inside the aluminium bowl.

If the Ice Cream is not being consumed immediately, and/or you would prefer a firmer texture, place it in the freezer.

If you have more Ice Cream mixture, you can top up the machine and restart it.

Depending upon the consistency of the mixture, the hardness mode selected, and the ambient temperature, the Ice Cream Maker will take from 40 to 90 minutes to complete the cycle.

One batch of Ice Cream (filled to the MAX line) makes 3 to 4 servings.

Recipes

There are many recipes for Ice Cream available online, and several dedicated recipe books. Here are a couple of easy recipes just to get you started, once you make one of these, you'll be hooked!

Really Good Vanilla Ice Cream (makes 2 batches)

1 Large Egg
250ml Double Cream
100ml Milk
1 Vanilla Pod
100g Caster Sugar

Warm the milk just a little in a saucepan and remove from the heat. Split the vanilla pod lengthways and scrape out the seeds from inside. Place the seeds and the pod into the warm milk, and leave to infuse.

Meanwhile, crack the egg into a mixing bowl.

Whisk the egg (an electric whisk is preferable) for a few minutes until light and fluffy.

Gradually add the sugar while still whisking to blend.

Remove the vanilla pod from the milk and cool it down as much as possible (you can run the bottom of the saucepan under the cold tap to speed up the process).

Mix the milk with the cream and pour into the egg/sugar mixture while stirring gently.

Pour the mixture into the Ice Cream Maker up to the MAX line. Keep the remaining mixture to one side for the second batch.

Put the lid on, and set the machine to "Soft" mode.

The first batch should be ready in about 50 minutes to an hour.

Remove it to a bowl and place in the freezer while you continue with the second batch.

Easy Banana/Banoffee Ice Cream the Kids will Love (makes 1 batch)

2 Bananas
100ml Milk
20g Caster Sugar
Toffee Sauce (optional)

Peel and mash the bananas to a smooth pulp.
Add the sugar to the milk and stir well to dissolve.
Mix all the ingredients together and pour into the machine (do not go beyond the MAX line).
Put the lid on, and set the machine to “Soft” mode.

This mixture takes a little longer to freeze (a little over an hour), and due to the fibrous nature of the bananas, it can stick to the paddle when it gets hard, so keep an eye on it. Once it looks ready, it's done!

Add a good squeeze of toffee sauce whilst you're unloading it from the machine, and the kids will love you forever!

Warranty

The Ice Cream Maker carries a full 12 month warranty which covers faults due to workmanship or materials but not accidental damage.

In the event of any warranty query, please contact the retailer you bought the unit from. You will require proof of purchase in order to claim against the 12 month warranty.

Technical Data

Voltage: 100-240V AC.

Maximum input power: 90W.

Capacity: 350ml.

Net weight: 2.55Kg.

Dimensions: 185 x 238 x 265mm (w x h x d).

