

# ICE CREAM MAKER

MAKE  
SUPER QUICK  
ICE CREAMS

## NOTES TO PARENTS

Dear Parents/Carers,

With this Ice Cream Maker you can create delicious ice creams in any flavour. Before starting, we advise you or an adult to read the instructions as they will tell you how to use the Ice Cream Maker and how to clean it. You may need to ask for some help from an adult to follow the recipes or to prepare the components of the Ice Cream Maker for use.

Note: All recipes are suggestions only. Anyone with a lactose or other type of allergy to any of the ingredients listed, should check first and use an alternative.

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# ICE CREAM MAKER

## PRODUCT OVERVIEW

### YOUR HYGIENE

- ① Always wash and dry your hands thoroughly before using the ice cream maker.
- ② Always ask an adult to wash all parts of the ice cream maker, in warm soapy water before and after use / storage.
- ③ The maker should not be washed in a dishwasher.
- ④ Rinse and dry all parts well.
- ⑤ Wipe the cups dry with kitchen roll before use.
- ⑥ For good safety practice always wash the ice Cream maker parts before use. Always check to see if anyone you plan to make ice cream for (other than yourself) has an allergy to any of the ingredients

### CONTENTS:

- 1 x Base
- 1 x Ice Cream Maker Cup
- 1 x Cup
- 1 x Reusable straw with spoon
- 1 x Sauce Bottle
- 1 x Sprinkle Pot
- Recipe book and instruction manual



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# ICE CREAM MAKER

## PRODUCT OVERVIEW

### FIRST USE & PREPARATION

- ① Unpack all the Ice Cream Maker components
- ② Disassemble the Ice Cream Maker cup (See the Assembly diagram below)



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**FIRST USE & PREPARATION**

- ① Wash all the components in warm soapy water and rinse before drying thoroughly with paper towels.
- ② Reassemble the Ice Cream Maker Unit and set out the components as shown below
- ③ Always wash your hands thoroughly before using the ice cream maker.
- ④ **The maker should not be washed in a dishwasher.**
- ⑤ Rinse and dry all parts well.
- ⑥ Wipe the parts dry with kitchen roll before use.



**FIRST USE & PREPARATION**

**Step 1 - Prepare the Maker Unit**

Place the Ice Cream Maker into the Freezer compartment of your freezer or fridge (ask an adult to help). This needs to be done 24 hrs ahead of when you want to use it. This may seem like a long time but in order for the maker to work and to get perfect results this is the recommended time.



**Step 2 - Prepare the Ingredients**

Select your recipe. You can use any of the recipes on the box or included in this leaflet. In addition you can find more recipes online at [www.thechillfactor.com](http://www.thechillfactor.com). It may be better for you to start off with a simple recipe but as long as you follow the correct amounts the ends results should be good .. and delicious! Prepare your ingredients roughly 10 minutes before you will need them.

Take a measuring jug and measure out the following:

- 100ml of chilled whole milk (Blue Cap) + 50ml condensed milk
- Tip:** For a more luxurious Ice Cream you can use:
  - 100ml of chilled whole milk
  - 50ml of fresh chilled Cream

**FIRST USE & PREPARATION**

To add a flavour to your Ice Cream you can add a variety of ingredients. Examples of this would be:

- ① Strawberry Milkshake mix - Start with a teaspoonful and then add to taste.
- ② Chocolate Milkshake mix - Start with a teaspoonful and then add to taste.
- ③ Drinking Chocolate Powder - Start with a teaspoonful and then add to taste.
- ④ Real fruit - ripe Strawberries, Mangoes or Blueberries chopped into small pieces.
- ⑤ 2 or 3 drops of Vanilla essence.
- ⑥ Honey - Start with a teaspoonful and then add to taste.
- ⑦ Small Marshmallow pieces

Once your ingredients are thoroughly mixed return them to the fridge to chill until the exact moment you will need them.

**Step 3 - Prepare the Sauce & Sprinkles**

**Sauce:** While waiting for your Ice Cream maker to chill you can prepare some fun extra toppings. If you want Chocolate, Strawberry, Honey or any other kind of sauce carefully put some into the Sauce dispensing squeeze bottle.



**Sprinkles:** If you have sprinkles to add you can add them into the sprinkle shaker Bottle. Ensure the sprinkles you have chosen fit through the holes in the top of the shaker. If they do not you can use it with the lid off.

**Tip:** Ensure the tops are on tightly



FIRST USE & PREPARATION

Step 4 - Making The Ice Cream

**Pour it in!** - When you are completely ready take the Ice Cream Maker out of the Freezer. Remove the bowl and set it aside nearby with the spoon. Immediately pour the chilled milk and other contents of the mixing jug into the centre cavity of the Ice Cream Maker.

**Smooshing!** - You must immediately start 'smooshing' and squeezing the sides of the Ice Cream maker, move your hands around as you go and be sure not to 'Smooch' any of the contents out the top! Soon after you start and working quickly you will see the liquid in the cup start to form crystals, especially around the inner sides, its important to keep going even if you think its not working. The transformation from liquid to ice cream happens fairly fast and you want to keep 'smooshing' so that the ice cream stays soft and has no runny bits remaining

**Tip:** You may want an adult to help you the first time



FIRST USE & PREPARATION

After a few minutes of work you should have what looks like a smooth ice cream inside the centre of the cup. At this point if you are happy you can take the spoon and start to scoop the contents of the Maker into the serving bowl(s). Your Ice Cream is ready to eat straight away. Add sprinkles or Sauce and enjoy!

**Sprinkles** - If you have sprinkles to add, you can add them into the sprinkle shaker Bottle. Ensure the sprinkles you have chosen fit through the holes in the top of the shaker. If they do not you can use it with the lid off.

Clean up & more fun

After use ensure the Ice Cream Maker is thoroughly disassembled and cleaned before you use it again. Its important with dairy products to ensure all components are thoroughly cleaned and dried.

Place the Ice Cream Maker back into the Freezer compartment if you want to make more or pack it away carefully. For next time you could try a new or different recipe or even make one up yourself. You can make ice cream in literally any flavour you want!



Preparation may require adult supervision

Classic Vanilla

Mix all the ingredients well in a cup or jug and chill in the fridge. Pour into the pre-chilled (24hrs) chillfactor ice cream maker. Squeeze and squish the side of the ice cream maker until ice cream starts to form. Keep gently squeezing and squishing until the ice cream is fully set or set enough for your personal preference.

**Tip:** If you don't have condensed milk 50ml of fresh milk can be substituted. If you want, more vanilla essence can be added.

If your ice cream is too soft, place your ice cream maker with ice cream inside into the freezer to firm up (Approx. 20 minutes)

WHAT YOU WILL NEED:

- 100ml fresh whole milk.
- 50ml condensed milk.
- 1 tsp of vanilla essence.

Toffee Mini Marshmallow

Mix all the ingredients well in a cup or jug and chill in the fridge. Pour into the pre chilled (24hrs) chillfactor ice cream maker. Squeeze and squish the side of the ice cream maker until the ice cream is set enough for your personal preference.

**Tip:** If you don't have condensed milk, 50ml of fresh milk can be substituted.

If your ice cream is too soft, place your ice cream maker with ice cream inside into the freezer to firm up (Approx. 20 minutes)

WHAT YOU WILL NEED:

- 100ml fresh cream.
- 50ml condensed milk.
- 1 tsp of toffee sauce.