

Micasa

ICE CREAM MAKER WITH ACCESSORIES

OPERATION AND STORAGE MANUAL

Read in full and retain for future use



If the Ice Cream Maker is used by a third party, this instruction manual must be supplied with it.

MODEL: MA1LICM



ICE CREAM MAKER WITH ACCESSORIES

Thank you for choosing the Micasa Ice Cream Maker. This ice cream maker will meet your needs for fast and effective ice cream making. If operated and taken care of properly, in accordance with these instructions, this ice cream maker will be useful for many years.

Features

- One litre frozen capacity
- One-click start
- Automatic refrigeration
- Made from food-safe materials
- Approximately 30 minutes to prepare ingredients
- Easy carry handle bucket
- Thermoelectric cooling
- Stainless steel liner

Accessories:

- Ice cream scoop
- Measuring cup
- Measuring spoons
- Aluminium inner bucket

Before First Use

- Remove any stickers or similar from the ice cream maker except for the rating label.
- Dispose of plastic bags as they pose a risk of suffocation to young children.
- Read this manual before operating the ice cream maker and keep it in a safe place for future reference. If this ice cream maker is transferred to a new owner, the manual should also be provided.

Important Safety Measures and Precautions

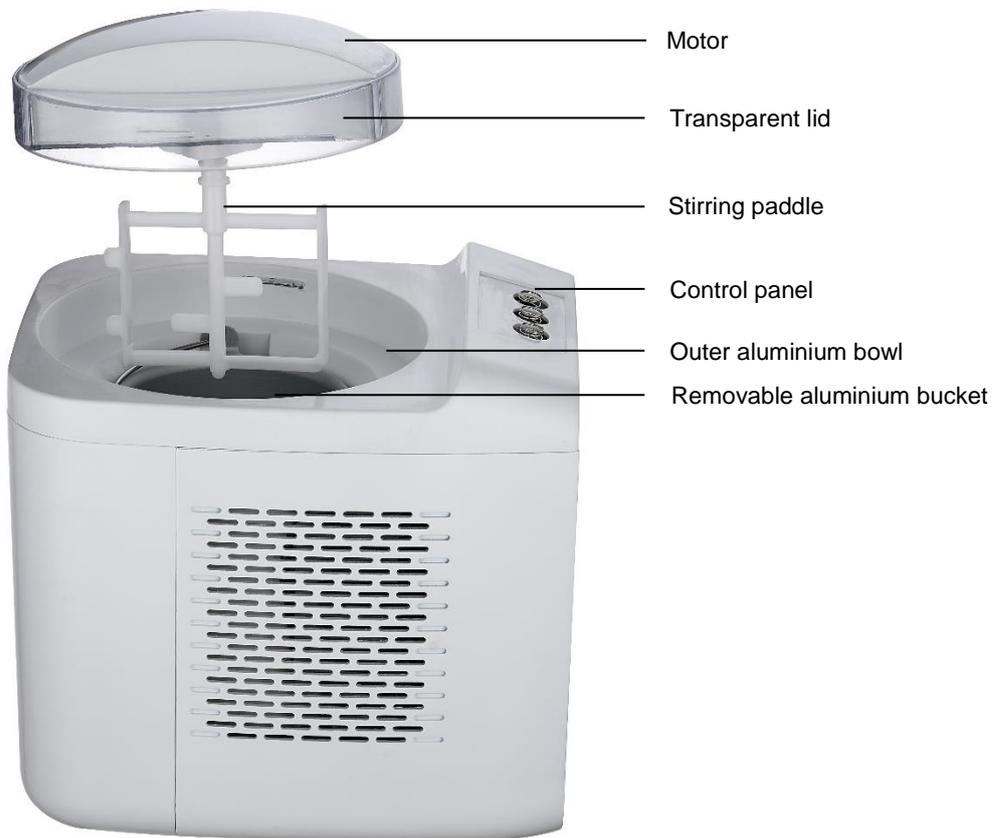
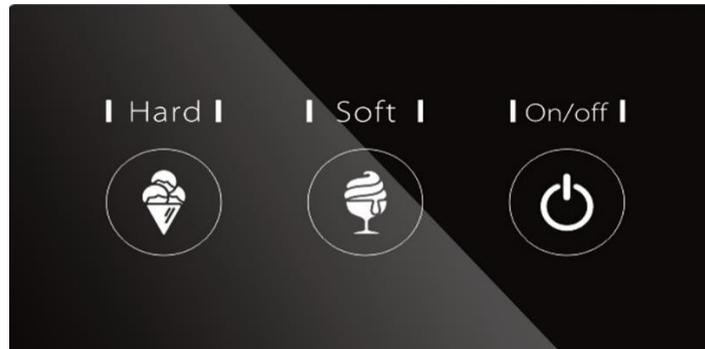
- This ice cream maker is not intended for use by children or persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, unless they are under adult supervision or have been given instruction concerning its use by a person responsible for their safety.
- Use only with the power cord provided. If the cord is damaged do not use. It must be replaced by the manufacturer, an authorised service agent, or a similarly qualified person such as a registered electrician.
- Do not pull the power cord to disconnect the ice cream maker from the power outlet. Grasp the plug to pull it from the outlet.
- Ensure that the ice cream maker is plugged directly into the wall socket. Use of an extension cord or power board is not recommended.
- Do not lift or carry the ice cream maker by the power cord.
- Do not let the power cord hang over the edge the work surface, touch hot surfaces, or become knotted.
- Unplug when not in use.
- Do not leave the ice cream maker unattended when in use.
- Do not place the ice cream maker under or near any combustible material such as walls, cupboards, or curtains.
- Keep the ice cream maker away from any heat source, naked flame, or direct sunlight. Do not store explosive substances such as aerosol cans with a flammable propellant in or near this ice cream maker.
- The ice cream maker must be placed upright on a flat and solid surface to keep it stable. It should not be operated on soft material.
- Do not use outdoors or in a wet environment.
- This ice cream maker is for household use only. Any other use will void the warranty.
- Cleaning and user maintenance shall not be carried out by children unless they are supervised by an adult.
- Do not dispose of this product as household waste.
- Surfaces that come in contact with food should be cleaned regularly.
- Do not place hot ingredients into the ice cream maker.
- Do not place ingredients directly into the outer bowl; use the aluminium bucket.
- Close the lid after adding ingredients, so the temperature does not rise dramatically.
- If the ice cream maker is left empty for long periods, unplug, clean, dry, and leave the lid open to prevent mould.

WARNING

The ice cream maker is an electrical appliance. To avoid injury or death from electric shock do not operate the ice cream maker with wet hands, or while standing on a wet surface.

Description

Control Panel



Operation

1. Remove all packaging materials.
2. Remove the motor and the transparent lid, by pushing down and rotating anti-clockwise.
3. Remove the paddle by pulling it away from the shaft of the motor.
4. Turn the plastic nut anti-clockwise to unlock and remove the motor from the transparent lid.
5. Wash the aluminium bucket, transparent lid, and paddle, with warm soapy water.
CAUTION: Do not immerse the motor in water – wipe with a damp cloth only.
6. Place the ice cream maker on a dry stable surface allowing for proper air circulation through ventilation grills on all sides.
7. Reattach the motor onto the transparent lid using the plastic nut, and insert the paddle into the spindle, pushing until it clicks into place.
8. Connect the power cord to the ice cream maker then to the wall socket.
9. Select a recipe and prepare the mixture.
 - When using ice cream powder, follow the instructions on the packet.
 - Use recipes free of ingredients such as seeds, peels, or pits.
 - To reduce the time required to make the ice cream, chill ingredients in the refrigerator before pouring into the aluminium bucket.
10. Do not exceed the 800ml mark on the aluminium bucket when using ingredients that expand during freezing. This will allow the volume to increase to fit the bucket's maximum capacity.
11. Ensure the aluminium bucket sits correctly inside the outer aluminium bowl.
12. Place the transparent lid and motor onto the ice cream maker, ensuring the metal pins under the motor make contact with the magnetic connections on the main body of the ice cream maker.
13. Turn clockwise to lock the top cover in place.
14. Press either the *Hard* or *Soft* button to begin operation. The motor will start turning and the unit will begin freezing.
 - The *Hard* setting is for thick ice cream.
 - The *Soft* setting is for soft-serve ice cream. Note: soft serve is very soft.
 - Churn time is between 60 to 90 minutes.
15. The ice cream maker will beep once the ice cream is ready and the paddle is no longer able to turn.

When Finished:

1. Press the On/off button to end the operation.
2. Unplug the power cord from the wall socket.
3. Unlock the transparent lid by turning it anti-clockwise. The paddle should remain inside the aluminium bucket. Remove the paddle, scraping off any ice cream.
4. Remove the aluminium bucket using the handle then use the scoop (included) or a non-metal spatula to transfer the ice cream to a freezer-safe container, or serve immediately.

Recipes

BASIC ICE CREAM

Prep Time: Up to 15 minutes

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Ingredients: 200ml cream
200ml milk
½ cup caster sugar

1. Pour the cream, milk, and sugar into a mixing bowl.
2. Whisk until the sugar has dissolved then transfer the mixture to the aluminium bucket.
3. Choose the Hard or Soft button for preferred ice cream consistency.
4. Once it has finished mixing, the ice cream maker will beep. Transfer the ice cream to a freezer-proof container, cover, and freeze for at least four hours.

MANGO ICE CREAM

Prep Time: Up to 15 minutes

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Ingredients: 170ml cream
130ml milk
½ cup caster sugar
100g fresh or tinned mango

1. In a small bowl, mash the mango to a pulp.
2. In a separate bowl combine the milk, cream, and sugar and whisk until the sugar has dissolved. Stir in the mango then transfer to the aluminium bucket.
3. Choose the Hard or Soft button for preferred ice cream consistency.
4. Once it has finished mixing, the ice cream maker will beep. Transfer the ice cream to a freezer-proof container, cover, and freeze for at least four hours.

SUGAR FREE COCONUT ICE CREAM

Prep Time: Up to 15 minutes

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Ingredients: 400ml can coconut milk
125ml milk
1 tsp vanilla extract
Artificial sweetener equivalent to 1½ cups caster sugar (or to taste)

1. Combine ingredients in a mixing bowl then transfer to the aluminium bucket.
2. Choose the Hard or Soft button for preferred ice cream consistency.
3. Once it has finished mixing, the ice cream maker will beep. Transfer the ice cream to a freezer-proof container, cover, and freeze for at least four hours.

Note: Coconut milk can make ice cream very hard. Remove from the freezer approximately 10 minutes before serving to make scooping easier.

Recipes

MINT CHOCOLATE CHIP ICE CREAM

Prep Time: Up to 15 minutes

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Ingredients: 250ml milk
¾ cup caster sugar
500ml cream
1½-2 tsp peppermint extract
110g dark chocolate chopped into tiny pieces
A few drops of green food colouring (optional)

1. Combine milk and sugar in a bowl and whisk until the sugar has dissolved.
2. Stir in the cream, peppermint extract, and green food colouring (if using) then transfer to the aluminium bucket.
3. Choose the Hard or Soft button for preferred ice cream consistency.
4. Once it has finished mixing, the ice cream maker will beep. Transfer the mixture to a freezer-proof container, cover, and freeze for at least four hours.

IRISH CREAM ICE CREAM

Prep Time: Up to 15 minutes

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Ingredients: 500ml cream
125ml Irish cream liqueur
½ cup brown sugar
½ cup caster sugar
1 tsp vanilla extract

1. Combine ingredients in a bowl and whisk until the sugars have dissolved then transfer to the aluminium bucket.
2. Choose the Hard or Soft button for preferred ice cream consistency.
3. Once it has finished mixing, the ice cream maker will beep. Transfer the ice cream to a freezer-proof container, cover, and freeze for at least four hours.

Recipes

DAIRY FREE CHOCOLATE ICE CREAM

Prep Time: Up to 15 minutes

Pre-chill Time: 6 to 8 hours

Churn Time: 60 to 90 minutes

Freeze Time: 4 hours

Additional equipment required: Stick blender

Ingredients: 400g can coconut milk
400g can coconut cream
125g caster sugar
¼ cup golden syrup or maple syrup
⅔ cup cocoa powder
1 tsp vanilla
200g dairy-free dark chocolate broken into small pieces (plus extra for serving)

Six to eight hours before making the ice cream, prepare the mixture so it has time to chill in the fridge.

1. In a saucepan add the coconut milk, coconut cream, sugar, golden or maple syrup, and cocoa powder. Heat to a simmer.
2. Once simmering, remove from heat and whisk in the vanilla.
3. Add the chocolate. Let sit for several minutes to allow chocolate to melt then whisk until smooth using a stick blender.
4. Transfer to an airtight container, cool, and place in the fridge to chill. At this stage the mixture may resemble chocolate mousse.
5. Once chilled, transfer the mixture to the aluminium bucket.
6. Choose the Soft button.
7. Once it has finished mixing, the ice cream maker will beep.
8. Transfer the mixture to a freezer-proof container, cover, and freeze for at least four hours.
9. Serve with chopped dark chocolate (optional).

Note: Coconut milk can make ice cream very hard. Remove from the freezer approximately 10 minutes before serving to make scooping easier.

Cleaning and Maintenance

To disassemble the ice cream maker:

1. Remove the paddle by pulling it away from the shaft of the motor.
2. Turn the plastic nut anti-clockwise to unlock and remove the motor from the transparent lid.
Caution: Do not immerse the motor in water – wipe with a damp cloth only.
3. The aluminium bucket, transparent lid, and paddle can be washed with warm soapy water.
4. The exterior of the ice cream maker and the aluminium bowl should be wiped with a damp cloth and dried.

Note: Never use harsh, abrasive cleaners or solvents on any surface.

The accessories, including the aluminium bucket, are NOT dishwasher proof.

Warranty

Retain your receipt as proof of purchase.

If for any reason the ice cream maker does not function correctly or shows signs of damage, stop using immediately and contact the retailer.

This product is covered by a 12 month Harvey Norman (NZ) Pty Ltd warranty. This warranty does not exclude any obligations to the consumer covered by the NZ Consumers Guarantee Act.

Technical Specifications

Model:	MA1LICM
Power:	135W
Voltage	220-240V
Frequency:	50/60Hz

Micasa

Customer Support:

www.asiapacbrands.com
Helpline call toll free: 0508 274 2722

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