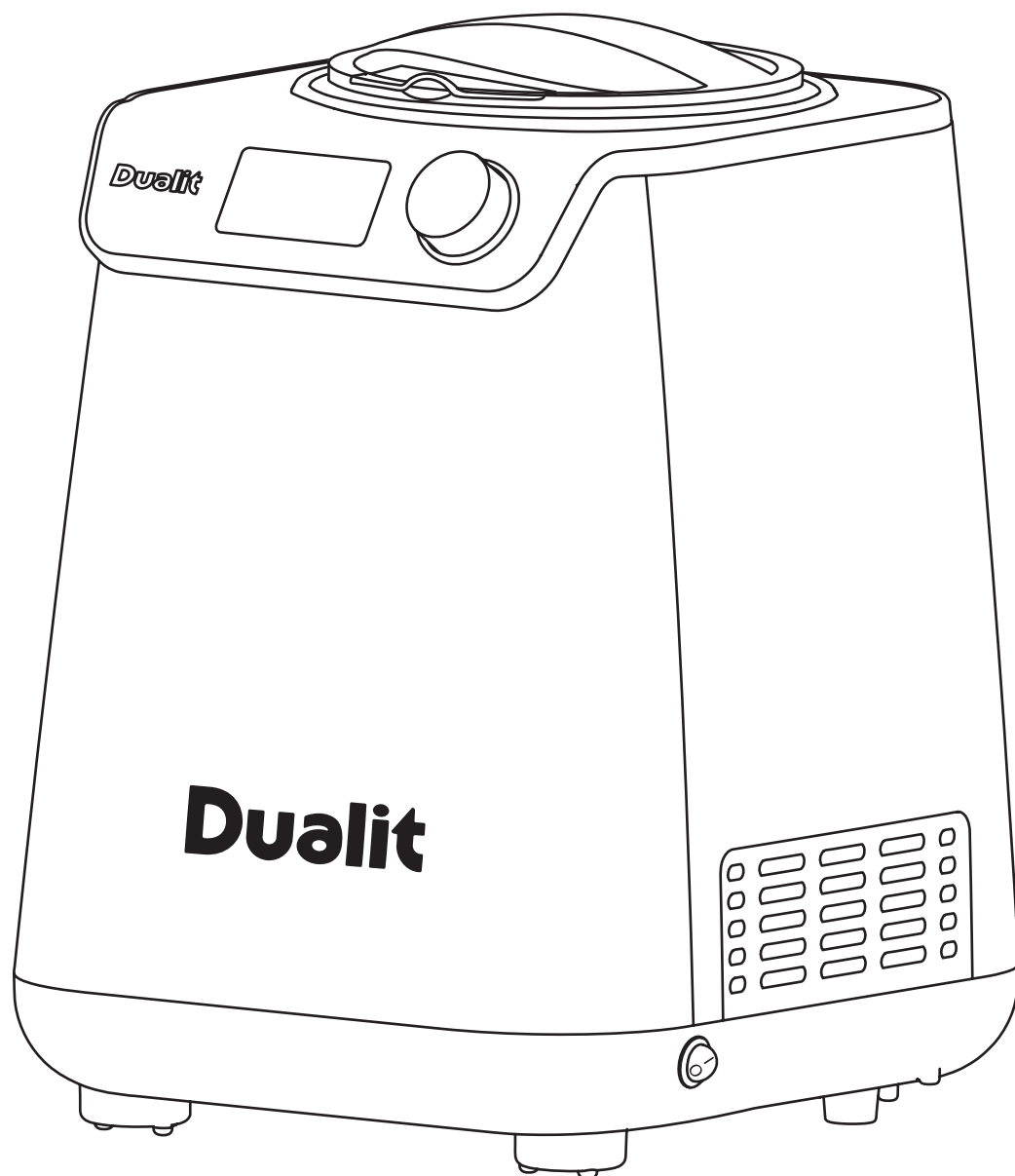


Ice Cream Maker

Instruction Manual & Guarantee

Dualit®

Since 1945



DON'T FORGET
TO **REGISTER**
YOUR PRODUCT

WWW.DUALIT.COM/REGISTER

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IMPORTANT SAFETY PRECAUTIONS

READ ALL INSTRUCTIONS

BEFORE USING APPLIANCE.

KEEP THESE INSTRUCTIONS FOR FUTURE REFERENCE.

IMPORTANT SAFEGUARDS

- **THIS IS AN ATTENDED APPLIANCE. Do not leave unattended during use, unplug after each use (risk of fire if an unattended appliance is left operating).**
- This appliance must not be used by children younger than 8 years old and persons with very extensive and complex disabilities. Children aged 8-14 years and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge shall not use this appliance, unless they are supervised and have been given instruction concerning the use of the appliance in a safe way and understand the hazards involved. Close supervision is necessary when any appliance is used by or near children. Children shall be supervised to ensure that they do 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. **Risk of fire, electric shock, scalding or injury to persons.**
- This appliance is intended for indoor household use only. If the appliance is used improperly or for professional or semi-professional purposes or if it is not used according to these instructions the Guarantee becomes invalid and Dualit refuses any liability for damage caused. **Risk of fire, electric shock, scalding or injury to persons.**

Electrical Safety


- Ensure that the voltage of the appliance corresponds to that of the main supply. **Risk of electric shock and fire.**
- **WARNING:** This appliance must be earthed. **Risk of electric shock and fire.**

- In order to avoid a hazard, if the Power Cord is damaged it must, for safety reasons, be replaced by Dualit or a qualified electrician. Call Dualit's Customer Helpline on +44 (0)1293 652 500. **Risk of electric shock and fire.**
- Do not allow Power Cord to touch hot surfaces, or to hang over edge of a table or counter top. **Risk of fire or electric shock.**
- Never fit the Power Cord if it is wet or dirty or using wet hands. Never submerge appliance or Power Cord and make sure Power Cord is kept clean. **Risk of fire or electric shock.**
- **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged. **Risk of fire or electric shock.**
- Do not use if dropped, cracked or damaged. **Risk of scalding and electric shock.**
- Never plug an appliance into a socket/outlet with other appliances connected to it or a socket/outlet with additional features such as, but not limited to, USB sockets, built-in Wi-Fi boosters, remote Wi-Fi/Bluetooth or similar smart switching functionality. Failure to do this may cause an overload, trip a circuit breaker or blow a fuse. **Risk of electric shock and fire or damage to socket/outlet and plug.** The socket/outlet should be protected by a Residual Current Device (RCD).
- **WARNING:** Do not place multiple portable socket-outlets or portable power supplies at the rear of the appliance. **Risk of electric shock.**

General Safety

- **WARNING:** Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance. **Risk of fire and damage.**
- The appliance must only be used in an upright position, never lying down, tilted or upside down. **Risk of electric shock, fire and damage.**
- **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. **Risk of electric shock, fire and damage.**
- **WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer. **Risk of electric shock and damage.**
- Do not use in bathroom or outdoors. **Risk of electric shock.**

IMPORTANT SAFETY PRECAUTIONS

- Regularly clean surfaces that can come in contact with food and accessible drainage systems. **Risk of contamination.**
-  The refrigerant (R600a) is flammable. **Caution: Risk of fire / Flammable materials.** The refrigerant isobutene (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged. If the refrigerant circuit should be damaged:
 - Avoid opening flames and sources of ignition.
 - Thoroughly ventilate the room in which the appliance is situated.
- **WARNING:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer. **Risk of damage.**
- **WARNING:** Do not damage the refrigerant circuit. **Risk of fire or electric shock and damage.**
- Never tamper with the safety systems. They are included for your personal safety. **Risk of injury.**
- For safety reasons keep hands and utensils out of bowl while processing to reduce the risk of severe injury to persons or damage to the appliance. A spatula may be used but must be used only when the appliance is not running and the bowl is detached from the base. **Risk of injury.**
- Avoid contact with moving parts. Never reach into a bowl with your fingers or an object (e.g. a spatula) while the appliance is running. **Risk of injury.**
- Ensure the bowl(s), accessory(s), lid are all securely in place before turning the processor on. **Risk of damage.**
- Never use your fingers to insert or push ingredients down the feeder tube. this could cause severe injury and also damage the appliance. **Risk of damage.**
- The use of attachments not recommended or sold by the Dualit may cause fire, electric shock or injury to persons.
- Use the spatula only when the unit is turned off. Mixer attachment is removed and the processor is unplugged. **Risk of damage.**
- Be certain the bowl is firmly located on the base and the lid and Mixer Attachment assembly are correctly in position before operating appliance. **Risk of damage.**
- If the Mixer Attachment is jammed, switch off and unplug the appliance before removing the lid. **Risk of injury and damage.**
- Always operate appliance with lid in place, spillage may occur if the lid is damaged or incorrectly fitted. **Risk of burns and scalding.**
- Do not operate on an uneven surface. The appliance must only be operated on a flat, horizontal surface. **Risk of injury.**
- When moving the appliance, use both hands and lift holding the Base. Do not touch hot surfaces. **Risk of scalding.**
- Do not use appliance for other than intended use. **Risk of fire, electric shock, damage and injury to persons.**
- Attachments and accessories are not suitable for microwave use. **Risk of damage and fire.**
- Do not overfill the bowls; ingredients need room to move around. Use the maximum loading chart for reference. **Risk of damage and injury to persons.**
- Switch off the appliance and disconnect from supply before changing accessories or approaching moving parts while in use. **Risk of electric shock and injury.**
- Never remove the bowl or lid until the blades or discs have come to a complete stop. **Risk of damage.**
- To protect against risk of electrical shock, do not submerge the motor housing, cord or plug in water or any other liquids.
- Never pour liquid into inner bowl/jar housing. If you do, turn off device unplug / remove liquid. Wipe clean with damp cloth. Leave and dry for 8 hours. **Risk of damage or electric shock and fire.**
- Never block or obstruct the Air Exhaust. **Risk of injury and fire.**
- Do not place the appliance against a wall or against other appliances. Do not place anything within 20cm of the Ice Cream Maker, including electrical wall sockets. Never place below or against a flammable surface. A fire may occur if the appliance is covered or touching flammable materials such as curtains, drapes and walls, when in operation. **Risk of fire.**
- To prevent damage to the appliance, do not use alkaline cleaning agents, benzene, thinner, or alcohol when cleaning. Use a soft cloth and a mild detergent. Do not use a scouring pad or abrasive cleaner on the appliance. **Risk of damage.**
- Do not operate the ice cream maker unattended or overnight. This appliance is not designed for continuous, unsupervised use. Running the machine for extended periods without monitoring may lead to overheating, mechanical wear, or potential electrical hazards. **Risk of damage, injury and fire.**
- Always switch off and unplug the machine after use. For safe operation, use the appliance under supervision and in accordance with the recommended operating times outlined in this manual.
- Remove all packaging before use. **Risk of fire.**

SAVE THESE INSTRUCTIONS

In the interest of improving products, Dualit Ltd. reserves the right to change the product specification without prior notice.

All illustrations are for representation only, your model may vary from illustrations shown.

For information on Dualit's Intellectual Property, visit www.dualit.com/intellectual-property

INSTRUCTIONS ON ENVIRONMENT PROTECTION

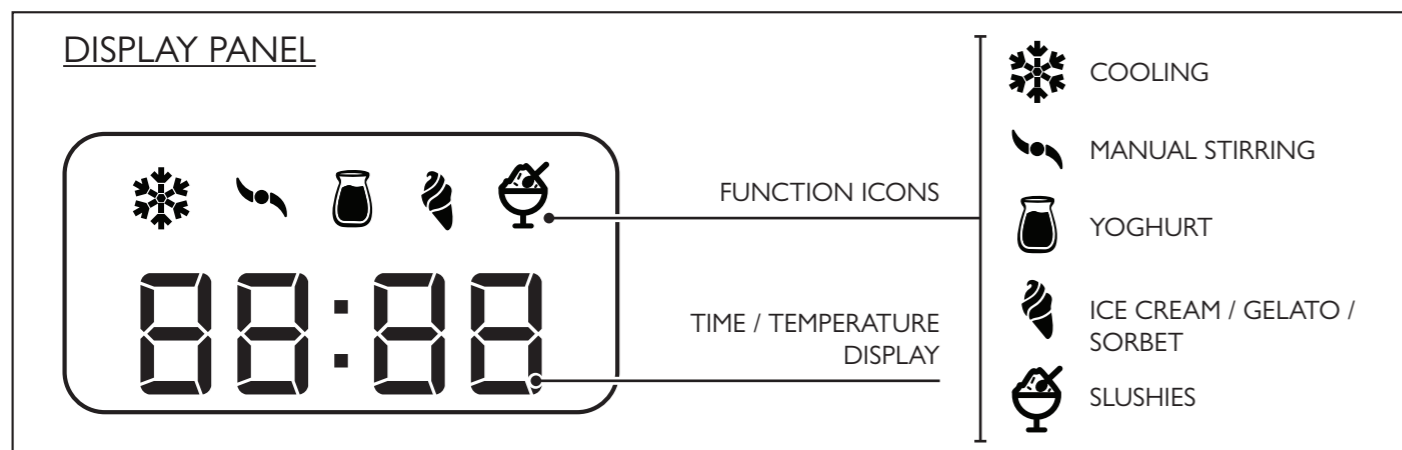
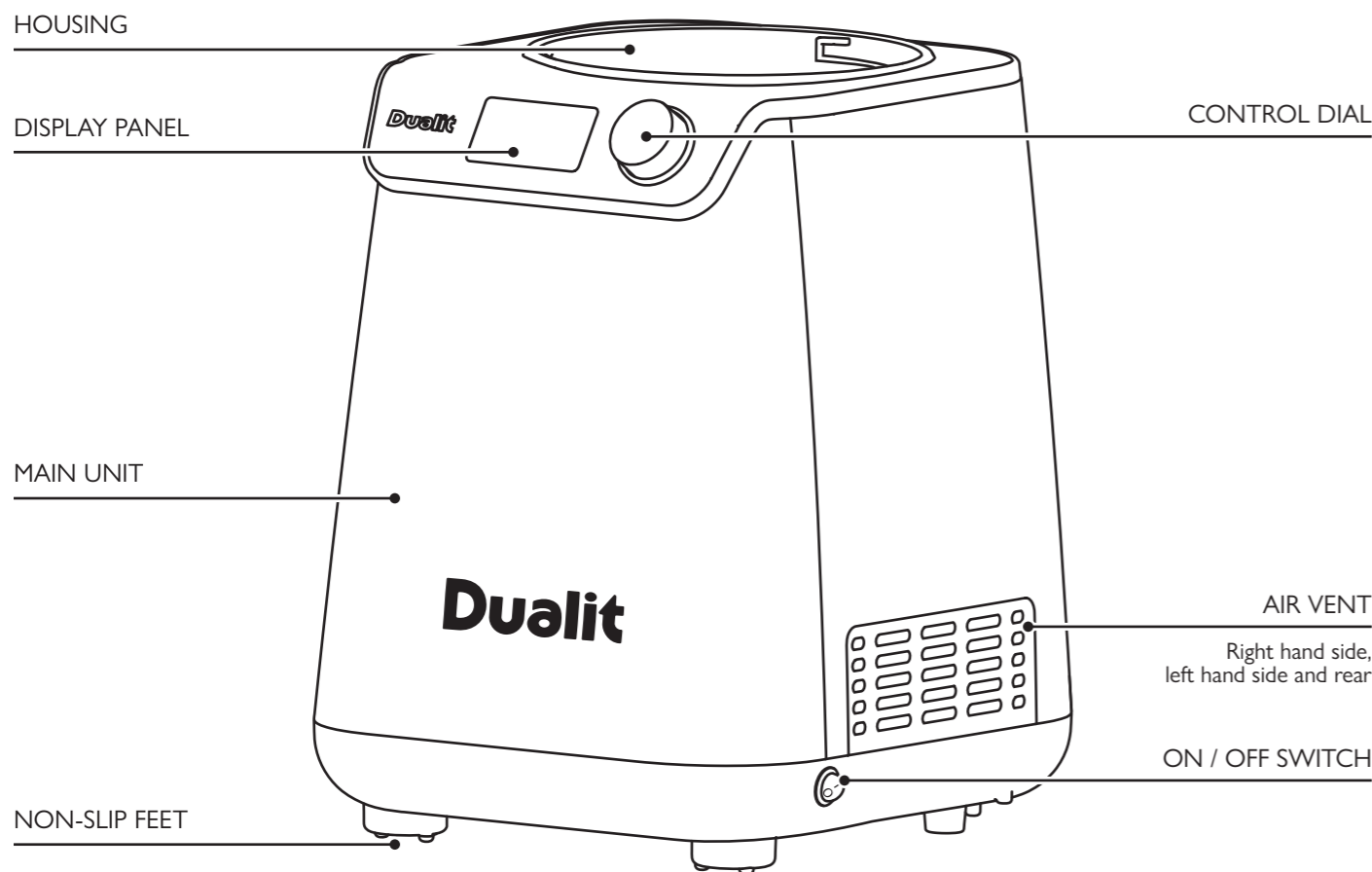
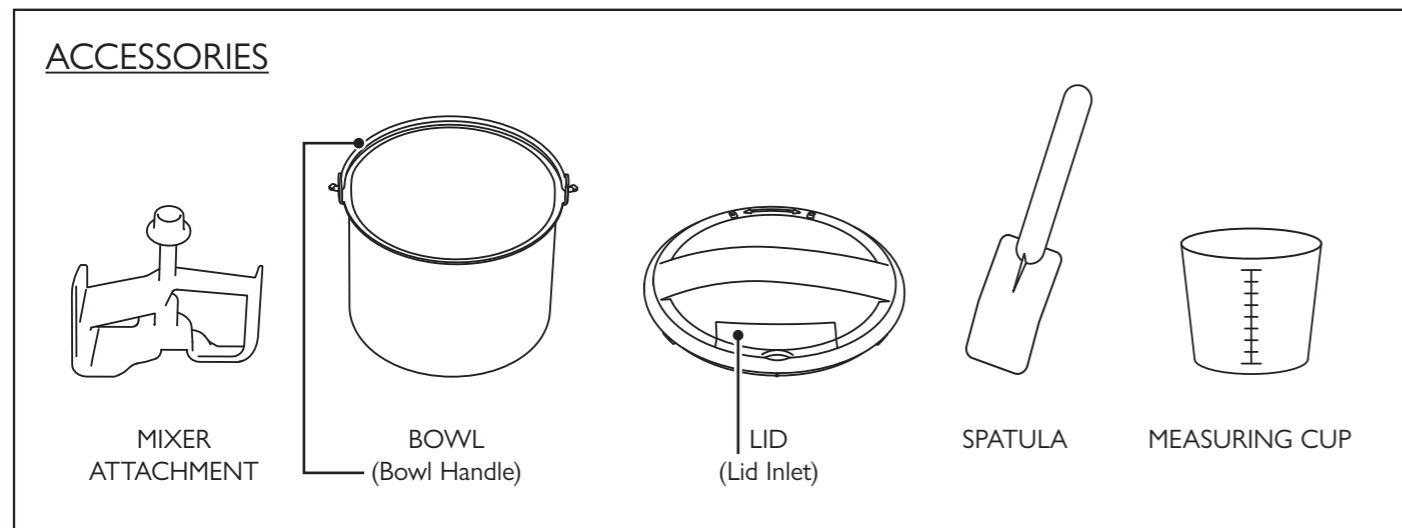
Do not dispose of this product in the usual household garbage at the end of its life cycle. Please hand it over to a collection point for the recycling of electrical and electronic appliances. The symbol on the product, the instruction of use or the packaging will inform you about the methods of disposal. The materials are recyclable as mentioned on its marking. By recycling, material recycling or other forms of re-utilisation of old appliances you are making an important contribution to protect our environment. Please enquire about the community administration for the authorised disposal location.

WARNING: When disposing of the appliance, do so only at an authorised waste disposal centre. Do not expose to flame. **Risk of fire and damage.**

IMPORTANT: BEFORE FIRST USE

- Read this instruction manual before you start using the appliance. It gives you important safety information and will ensure you get the most out of your Dualit product.
- Unpack the box with care, keeping all the packaging materials until you are satisfied everything is present and in working order. Once satisfied recycle the packaging appropriately.
- Keep this manual and your proof of purchase in a safe place.
- Don't forget to register your product at www.dualit.com/register

1. KNOW YOUR APPLIANCE



2. KNOW YOUR ICE CREAM MAKER FUNCTIONS

The Control Dial is used to select or change functions. Turn the Control Dial to the desired function; you will see the icons illuminate as you turn the dial. Gently press the Control Dial to select the function. Rotate the Control Dial to change the pre-selected time to your required time. Press the Control Dial a second time to start the selected function. Once the function has started, you can press the Control Dial to interrupt the cycle and change the processing time. If you press and hold the Control Dial, it will stop the cycle and return you to the previous menu.

ICON	FUNCTION	PRE-SET TIME	CYCLE RANGE	FUNCTION USE	DISPLAY & SOUNDS
	Cooling	30 minutes	5 to 60 minutes	To cool down your mixture without stirring the ingredients. This can be used to cool down your mixture before starting the required function. It is not necessary to cool down your mixture first, but it may shorten the length of your cycle. It can also be used to keep your mixture cool after the chosen cycle has finished.	<ul style="list-style-type: none"> The Control Dial will illuminate blue throughout the cycle The Cooling icon will illuminate, and it will enlarge and shrink throughout the cycle The Time & Temperature display will alternate between showing the time and temperature throughout the cycle <p>Once the Ice Cream Maker has completed the function, it will beep ten times and the Display Panel will show '0000'. The Ice Cream Maker will switch to standby mode.</p>
	Manual Stirring	10 minutes	5 to 60 minutes	To stir your mixture without cooling down the ingredients. This can be used to mix in additives like chocolate chips or fruit, after you have finished the required cycle. Note: this won't work if your finished mixture is overly frozen or firm.	<ul style="list-style-type: none"> The Control Dial will illuminate blue throughout the cycle The Manual Stirring icon will illuminate, and it will spin throughout the cycle The Time & Temperature display will alternate between showing the time and temperature throughout the cycle <p>Once the Ice Cream Maker has completed the function, it will beep ten times and the Display Panel will show '0000'. The Ice Cream Maker will switch to standby mode.</p>
	Yoghurt	8 hours	3 to 24 hours	Used for making any yoghurts. Please note, this function is not for frozen yoghurt.	<ul style="list-style-type: none"> The Control Dial will illuminate blue throughout the cycle The Yoghurt icon will illuminate The Time & Temperature display will display the time remaining in hours throughout the cycle <p>Once the Ice Cream Maker has completed the function, if the Bowl is not removed immediately, it will automatically start an additional cooling function. The display panel will show 'COOL' and the Ice Cream Maker will stay in the cooling function until you cancel the cycle or switch the appliance off. If the Bowl is removed immediately after the cycle, the appliance will still enter the cooling function so make sure you cancel the cycle and switch the appliance off.</p>
	Ice Cream, Gelato or Sorbet	60 minutes	5 to 60 minutes	Used for making any ice creams, gelatos or sorbets.	<ul style="list-style-type: none"> The Control Dial will illuminate blue throughout the cycle The Ice Cream, Gelato & Sorbet icon will illuminate The Manual Stirring icon will illuminate, and it will spin throughout the cycle The Cooling icon will illuminate, and it will enlarge and shrink throughout the cycle The Time & Temperature display will alternate between showing the time and temperature throughout the cycle <p>Once the Ice Cream Maker has completed the function, if the Bowl is not removed immediately, it will automatically start an additional cooling function for 60 minutes. The display panel will show 'COOL'. After 60 minutes, the Ice Cream Maker will beep and enter into standby mode. If the Bowl is removed immediately after the cycle, it will not enter the cooling function.</p>
	Slushies	45 minutes	5 to 60 minutes	Used for making any slushies.	<ul style="list-style-type: none"> The Control Dial will illuminate blue throughout the cycle The Slushies icon will illuminate The Manual Stirring icon will illuminate, and it will spin throughout the cycle The Cooling icon will illuminate solid and then flash throughout the cycle The Time & Temperature display will alternate between showing the time and temperature throughout the cycle <p>Once the Ice Cream Maker has completed the function, if the Bowl is not removed immediately, it will automatically start an additional cooling function for 60 minutes. The display panel will show 'COOL'. After 60 minutes, the Ice Cream Maker will beep and enter into standby mode. If the Bowl is removed immediately after the cycle, it will not enter the cooling function.</p>

Note: The Ice Cream Maker features an energy-saving function. If there is no user input for 10 minutes whilst in standby mode, the machine will emit five rapid beeps and enter into standby mode and the Display Panel will dim. To exit this mode, simply rotate or press the Control Dial.

3. MOTOR SELF-PROTECTION FUNCTION

Please note: this appliance has a built-in Motor Self-Protection function. The purpose of the Motor Self-Protection function is to prevent damage from overloading or overheating the Ice Cream Maker. If the mixture becomes too thick or the motor is placed under excessive strain from overloading, the Motor Self-Protection function will activate and stop the appliance. To know if the appliance has entered the Motor Self-Protection function, observe the Mixer Attachment to see if there is any movement after you have selected and started your chosen function. If there is no movement, the appliance has entered the Motor Self-Protection function. Use the table below to know if your Ice Cream Maker has entered the Motor Self-Protection function and what to do if it has.

ICON	FUNCTION	DETECTION	SOLUTION
	Cooling	The Ice Cream Maker will not enter the Motor Self-Protection function when this function is chosen as the Mixer Attachment does not turn in this setting.	
	Manual Stirring	The Motor Self-Protection function will activate within 15 seconds if the Mixer Attachment becomes stalled. Once activated, the motor will stop rotating immediately. The appliance will beep and the Display Panel will go into standby mode. The Display Panel will then illuminate and flash all icons. The Control Dial will illuminate solid blue. If Manual Stirring is reselected, the Mixer Attachment will not activate. The appliance will go back into standby mode. The Display Panel will then illuminate and flash all icons. The Control Dial will illuminate solid blue.	Switch off and unplug the appliance. Take the Lid off the Ice Cream Maker and remove the Bowl from the Housing. Allow to cool for a minimum of 15 minutes, before plugging the appliance back in. Put the Bowl back into the Ice Cream Maker, ensuring your mixture has been prepared according to the recommended recipe or maximum capacity. Ensure the Bowl has not been overfilled. If the Bowl is overfilled, remove any excess mixture. Do not attempt to override or bypass the Motor Self-Protection function. This function is designed to protect the motor and user.
	Yoghurt	The Ice Cream Maker will not enter the Motor Self-Protection function when this function is chosen as the Mixer Attachment does not turn in this setting.	
	Ice Cream, Gelato or Sorbet	The Motor Self-Protection function will activate within 15 seconds if the Mixer Attachment becomes stalled. Once activated, the motor will stop rotating immediately. Ten rapid beeps will sound and the Display Panel will continuously flash COOL. The Control Dial will illuminate solid blue and will be unresponsive. i.e. the Display Screen will not cycle through the different functions if the Control Dial is turned.	Switch off and unplug the appliance. Take the Lid off the Ice Cream Maker and remove the Bowl from the Housing. Allow to cool for a minimum of 15 minutes, before plugging the appliance back in. Put the Bowl back into the Ice Cream Maker, ensuring your mixture has been prepared according to the recommended recipe or maximum capacity. Ensure the Bowl is overfilled, remove any excess mixture. Do not attempt to override or bypass the Motor Self-Protection function. This function is designed to protect the motor and user.
	Slushies	The Motor Self-Protection function will activate within 15 seconds if the Mixer Attachment becomes stalled. Once activated, the motor will stop rotating immediately. Ten rapid beeps will sound and the Display Panel will continuously flash COOL. The Control Dial will illuminate solid blue and will be unresponsive. i.e. the Display Screen will not cycle through the different functions if the Control Dial is turned.	Switch off and unplug the appliance. Take the Lid off the Ice Cream Maker and remove the Bowl from the Housing. Allow to cool for a minimum of 15 minutes, before plugging the appliance back in. Put the Bowl back into the Ice Cream Maker, ensuring your mixture has been prepared according to the recommended recipe or maximum capacity. Ensure the Bowl has not been overfilled. If the Bowl is overfilled, remove any excess mixture. Do not attempt to override or bypass the Motor Self-Protection function. This function is designed to protect the motor and user.

4. SETTING UP

Ensure you have fully read the Important Safety Precautions on page 2, before you start setting up your Ice Cream Maker.



Follow the set-up instructions outlined below to minimise safety risks and ensure appropriate usage of the Ice Cream Maker. **Risk of fire and injury.**

This is an attended appliance. Never leave appliance unattended during use. Unplug after every use. Risk of fire.

4A - SCAN TO REGISTER

Register your appliance at www.dualit.com. This will only take 60 seconds. You will need the product model and serial number that are on the rating label on the base of the product.



4B - REMOVE PACKING

Remove all packaging (exterior boxes, films, dust bag, paper cover on the Bowl and parts contained in the Bowl/Housing) then reassemble. **Caution:** Failure to remove all packaging will cause a **fire risk**. Ensure all parts are checked before use.

4C - POSITIONING

DO Position:



- On an open, level surface. **Risk of injury.**
- At least 100cm from overhanging cupboards and 20cm from walls or cupboards on all sides. **Risk of fire.**

Do NOT:



- Do not use your Ice Cream Maker in an appliance garage or under cupboards. **Risk of fire.**
- Do not place your Ice Cream Maker on a tray or surface that can collect water. **Risk of electric shock.**

Caution: Do not place anything within 20cm of the right-hand side of the Ice Cream Maker, including electrical wall sockets. Never place below or against a flammable surface. Never block or obstruct the Air Vents. **Risk of injury and fire.**

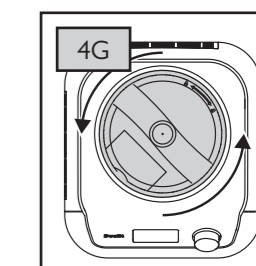
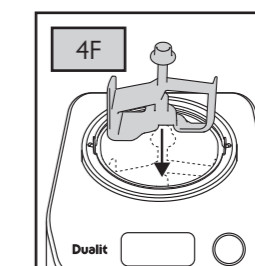
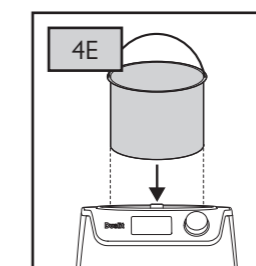
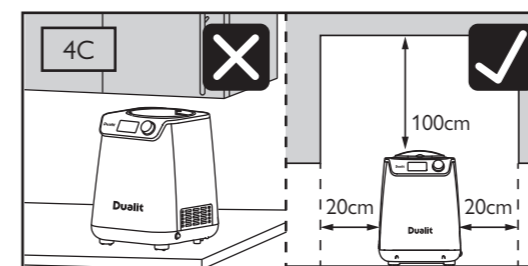
4D - REFRIGERANT SETTling



After unpacking, or if the appliance has been tilted more than 45° in transit, allow to stand upright for at least four hours before it is connected to the mains power. **Risk of permanent damage to the cooling system inside the machine.**

4E

Ensure that the Bowl is clean and dry. Load the Bowl into the Housing. **Caution:** ensure the Bowl Handle fits snugly into the recess of the Main Unit.



4F

Insert the Mixer Attachment to align with the hexagon drive coupling inside the Bowl.

4G

Fit the Lid and turn anti-clockwise to lock in place. Ensure that the Lid Inlet is facing forwards.

4H

Never place anything on top of your Ice Cream Maker, to avoid debris and foreign bodies entering the Lid Inlet by accident.

5. BEFORE FIRST USE

Ensure you have fully read the Important Safety Precautions on page 2 and section '4. Setting Up on page 7'.

Turn your Ice Cream Maker on in a well-ventilated room the first time you use it. **The following steps are only necessary before first use.**

5A

Clean the Ice Cream Maker as described in section '7. Cleaning & Maintenance' on page 8.

5B

Once correctly positioned (reference 4C on positioning), allow the machine to sit for 4 hours to allow the refrigerant to settle.

5C

Plug your Ice Cream Maker into the mains power and switch on. The Ice Cream Maker will beep once, and the Control Dial will illuminate blue. The Display Panel will illuminate and all icons will flash.

5D

Your Ice Cream Maker is now ready to use.

6. USING YOUR ICE CREAM MAKER



Refer to section '2. Know your Ice Cream Maker Functions' of the instruction manual for a refresh of the different functions.

NOTE: To avoid overflow and waste, please ensure:



Yoghurt ingredients do not exceed 80% of the Bowls capacity (920ml).



Slushie ingredients do not exceed 50% of the Bowls capacity (600ml).



Ice Cream/Gelato/Sorbet ingredients do not exceed 60% of the Bowls capacity (720ml).

This is because the ingredients will expand as they freeze or warm.

6A - SWITCH ON

Plug your Ice Cream Maker into the mains power and switch on. The Ice Cream Maker will beep once, and the Control Dial will illuminate blue. The Display Panel will illuminate and all icons will flash.

6B - SELECT FUNCTION

Rotate the Control Dial to the required function. To select the function, gently press the Control Dial once. The icon for your chosen function will illuminate and the appliance will enter the timer selection.

6C

To adjust the cycle time, rotate the Control Dial. Rotating clockwise will increase the cycle length and rotating anti-clockwise will decrease the cycle length.

6D

Once you've selected the function and cycle length, gently press the Control Dial once to start the function.

6E

	If you're using the Cooling or Manual Stirring functions	Once the cycle has finished, the Ice Cream Maker will beep ten times and the Display Panel will show '0000'. The Ice Cream Maker will switch to standby mode.
	If you're using the Yoghurt function	Once the Ice Cream Maker has completed the function, if the Bowl is not removed immediately, it will automatically start an additional cooling function. The display panel will show 'COOL' and the Ice Cream Maker will stay in the cooling function until you cancel the cycle or switch the appliance off. If the Bowl is removed immediately after the cycle, the appliance will still enter the cooling function so make sure you cancel the cycle and switch the appliance off.
	If you're using the Ice Cream, Gelato, Sorbet, or Slushies functions	Once the Ice Cream Maker has completed the function, if the Bowl is not removed immediately, it will automatically start an additional cooling function for 60 minutes. The display panel will show 'COOL'. After 60 minutes, the Ice Cream Maker will beep and enter into standby mode. If the Bowl is removed immediately after the cycle, it will not enter the cooling function.

6F - PAUSE

To pause the function, gently press the Control Dial once.

6G - CANCEL

To cancel the function, press and hold the Control Dial for three seconds, until the Control Dial illuminates blue and the Display Panel illuminates all functions.

6H - UNPLUG

If you have finished using the appliance, unplug it from the mains power and allow it to return to room temperature for one hour before cleaning. **Risk of injury.** Always unplug when not in use. **Risk of fire.**

Always follow the Cleaning & maintenance instructions below after every use. Risk of fire and injury.

7. CLEANING & MAINTENANCE

It is important to clean the appliance and all parts after each use. This will prolong the life of your appliance. All other servicing or maintenance of the appliance must be performed by Dualit or a qualified electrical engineer.



WARNINGS:

- Before cleaning, make sure the appliance is switched off, unplugged and allowed to return to room temperature for at least an hour. **Risk of injury.**
- Do not submerge the appliance, power cord or plug in water or other liquids. **Risk of electric shock.**
- Ensure no water enters the Air Vents. **Risk of fire.**
- Do not position appliance under a tap. **Risk of fire, electric shock and injury.**
- Never use harsh abrasives or corrosive products. These could damage the surface. **Risk of product damage.**

7A

Switch off, unplug and allow the appliance to return to room temperature.

7B

Remove the Bowl and Mixer Attachment from the Housing and empty out any remaining food.

7C - ATTACHMENTS

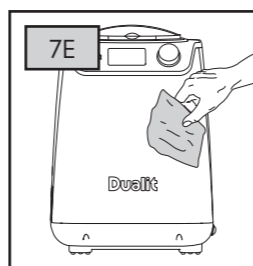
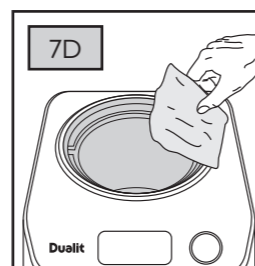
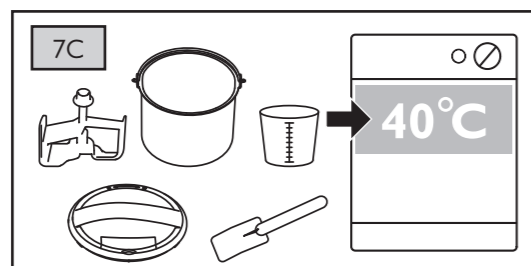
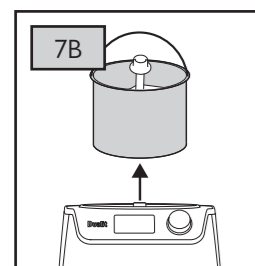
The Bowl, Mixing Attachment, Lid, Measuring Cup and Spatula can all be washed using a mild liquid soap solution and a soft, damp cloth or by placing them on the top shelf of a dishwasher, using a wash cycle below 40°C. Dry thoroughly.

7D - HOUSING

Wipe the Housing with a damp cloth and then dry immediately, with a soft, dry cloth.

7E - EXTERIOR

Wipe the exterior with a damp cloth and then dry immediately, with a soft, dry cloth.



8. BASIC RECIPES

TIP: Pre-cool the Bowl using the Cooling function for 10 minutes before you add ingredients and select your required function. This will bring down the temperature of the Ice Cream Maker and speeds up the freezing process. Carry this out whilst you're preparing your mixture, to save time.

Plant Based Alternatives

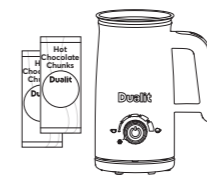
Swap out the dairy based ingredients for the below plant based options for a vegan/dietary alternative.

- **Full Fat Milk:** Oat drink, soy milk, coconut milk, nut milks
- **Single or Double Cream:** Coconut cream
- **Yoghurt:** Vegan yoghurt



Chocolate Ice Cream

- 225ml full fat milk
- 155ml single or double cream
- 2 Dualit Hot Chocolate Sachets (62g)
- 2tbsp granulated sugar (optional)



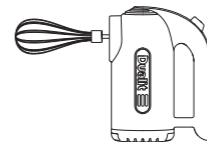
Method:

1. Pour the milk into your Dualit Milk Frother Max. Add the Dualit Chocolate Chunks and start the hot chocolate function – if using sugar add in at this stage to dissolve with the hot chocolate.
2. Meanwhile, carefully measure out the cream into a measuring jug.
3. Turn on the Ice Cream Maker, add the hot chocolate and cream to the Bowl and select the Ice Cream/Gelato/Sorbet function.
4. Set the timer to your desired length, we recommend 40 to 60 minutes.



Vanilla Ice Cream

- 190ml full fat milk
- 92g granulated sugar
- 140ml single or double cream
- 1tsp vanilla extract



Method:

1. Add the milk and granulated sugar to a bowl.
2. Using a Hand Mixer, combine until the sugar has fully dissolved.
3. Stir in the cream and vanilla. You can add more vanilla to taste, if required.
4. Turn on the Ice Cream Maker, add the mixture to the Bowl and select the Ice Cream/Gelato/Sorbet function.
5. Set the timer to your desired length, we recommend 50 to 60 minutes.



Slushie

- 600ml (or less) of your favourite drink
- 2tbsp granulated sugar (if your drink is sugar free)

Method:

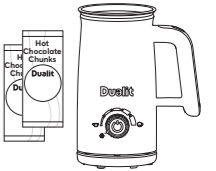
1. Turn on the Ice Cream Maker, add the drink and sugar to the Bowl and select the Ice Cream/Gelato/Sorbet function.
2. Set the timer to your desired length, we recommend 45 minutes.

*eggs must be British Lion Marked eggs.



Chocolate Gelato

- 285ml full fat milk
- 95ml cream
- 2 egg yolks*
- 2 Dualit Hot Chocolate Sachets (62g)
- 20g granulated sugar



Method:

1. Pour the milk and cream into your Dualit Milk Frother Max. Add the chocolate chunks and start the hot chocolate function.
2. Meanwhile, beat the egg yolks and sugar in a bowl until the mixture is thick and pale.
3. Slowly add the hot chocolate into the egg mixture and stir to combine.
4. Turn on the Ice Cream Maker, add the mixture to the Bowl and select the Ice Cream/Gelato/Sorbet function.
5. Set the timer to your desired length, we recommend 40 to 60 minutes.



Lemon Sorbet

- 280g granulated sugar
- 330ml water
- The juice of two lemons
- 1/2tsp lemon zest (optional)

Method:

1. Combine the sugar and water in a saucepan and bring to the boil over a medium heat.
2. Reduce the heat to low and simmer for 3 to 5 minutes or until the sugar has dissolved, stirring occasionally.
3. Cool the mixture completely. This is now your sugar syrup.
4. Combine the lemon juice and zest with your sugar syrup.
5. Turn on the Ice Cream Maker, add the mixture to the Bowl and select the Ice Cream/Gelato/Sorbet function.
6. Set the timer to your desired length, we recommend 50 to 60 minutes.



Plain Yoghurt

- 50ml yoghurt
- 550ml full fat milk

Method:

1. Pour the yoghurt and milk into a bowl and stir to combine.
2. Turn on the Ice Cream Maker, add the mixture to the Bowl and select the Yoghurt function.
3. Set the timer to your desired length, we recommend 7 hours.



SCAN HERE

FOR MORE RECIPES

Including endless ice cream flavours, fruit sorbets, yoghurts and more

dualit.com/recipes



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FOR DUALIT HOT CHOCOLATE SACHETS AND MILK FROTHERS

dualit.com/collections/hot-chocolate-makers

9. TIPS FOR USING YOUR ICE CREAM MAKER

- Always ensure you're buying eggs with the British Lion stamp on them, when you're creating recipes that contain raw egg
- For the creamiest ice cream, use full fat milk and cream
- Using cold liquids or pre-cooling your mixture will help speed up the churning process
- Whilst you prepare your mixture, use the Cooling function to pre-cool your Ice Cream Maker

Want to ditch the dairy? Here's some great alternatives:

- Try an oat drink, soy milk, coconut milk or nut milks in place of milk
- Try coconut cream in place of cream
- Try vegan yoghurt in place of yoghurt

Want to use less refined sugar? Why not try using honey, maple syrup or stevia? Golden syrup and raw agave syrup can be used in place of white sugar.

Try experimenting and adding different flavours to your base mixtures. Some of our favourites are:

- Vanilla extract
- Cocoa powder
- Peppermint extract
- Almond extract

If you're not happy with the texture of your ice cream:

- Add 1½ tbsp of custard powder to your wet ingredients and mix thoroughly until dissolved
- Or if using the Dualit Milk Frother Max, sprinkle the custard powder into the frother and start the cycle as instructed
- Add a 1/4tsp xanthan gum to your wet ingredients and microwave for 40 seconds or until fully dissolved
- If using the Dualit Milk Frother Max, sprinkle 1/4 tsp of xanthan gum into the frother and start the cycle as instructed

Popular inclusions:

- Oreos, nuts, dried fruit, sweets, marshmallows, pretzels, cereal, sprinkles, Dualit Chocolate Chunk Sachets, brownie/ toffee/fudge pieces
- Fresh fruit can be added, however the type of fruit used may have an effect on the ice creams finished consistency, due to the fruits water content

10. TROUBLESHOOTING

*TO CONTACT CUSTOMER SERVICES, PLEASE EMAIL INFO@DUALIT.COM WITH YOUR MODEL AND SERIAL NUMBERS.



POSSIBLE CAUSE(S)	SOLUTION(S)
THE ICE CREAM MAKER DOES NOT TURN ON	
1. The appliance is not plugged in.	1. Put the main plug in an earthed wall socket.
2. The plug fuse may have failed.	2. Replace the 10 amp plug fuse if necessary and check your residual current device (RCD). Never use the plug without the fuse cover fitted. Ensure the replacement fuse is the same current value as the original. Replacement fuses are available and should be ASTA-approved to BS.1362.
3. The appliance may have entered the Motor Self-Protection function.	3. If the mixture becomes too thick or the motor is placed under excessive strain from overloading, the Motor Self-Protection function will activate and stop the appliance. Follow the table on page 6 to determine whether the appliance has entered the Motor Self-Protection function and how to resolve it.
MY FROZEN MIXTURE IS NOT AS EXPECTED	
1. The mixture has not frozen and the cycle has ended.	1.1 The mixture was too warm when placed into the Ice Cream Maker Bowl. Use the Cooling function to cool down your mixture before you select and start the required function. 1.2 The volume of the ingredients used and the type of ingredients used will affect the freezing time. Adjust the function time and run the cycle again. Make a note of what time works best for each recipe you create, to refer back to if you make the same recipe again.
2. I want my ice cream firmer.	2.1 Adjust the function time and run the cycle again. Make a note of what time works best for each recipe you create, to refer back to if you make the same recipe again. 2.2 Once the cycle has finished, remove the ice cream and add it to an airtight container. The ice cream can be kept in your freezer until you're happy with the firmness.
3. My ice cream has too many ice crystals.	3. All ice cream bases will produce a different outcome, based on the water content of the ingredients. The higher the water content, the more ice crystals that will formed. Try using ingredients with a lower water content such as full fat milk instead of skimmed milk.
4. I left my ice cream in the freezer and it is too firm.	4. Homemade ice cream is always icier and firmer than store bought ice cream as it contains less air and additives. Remove the ice cream from your freezer 5-10 minutes before serving, to allow it to soften.
5. The appliance is functioning but the appliance isn't cold.	5. You may have tilted your Ice Cream Maker past 45° for a prolonged period and the refrigerant inside the machine has not had time to settle, preventing it from circulate correctly through the machine - leave the Ice Cream Maker to sit in an upright position for 4 hours before use.
ADDING INGREDIENTS PART WAY THROUGH THE CYCLE	
1. When do I add my additional ingredients such as chopped nuts or chocolate chips?	1. Additional ingredients should be added from the middle towards the end of the cycle. Simply lift the Lid Inlet and add your ingredients.

POSSIBLE CAUSE(S)	SOLUTION(S)
I'VE MADE A MISTAKE	
1. What do I do if I have poured my mixture directly into the Housing instead of the Bowl?	1. Switch off, unplug and allow the appliance to return to room temperature. It is okay to tilt for a very short period of time, to pour out any spilled ingredients. Do not tilt for more than 10 seconds. Turn the appliance to an upright position as soon as possible and allow to stand for 10 minutes before use. Wipe the Housing with a damp cloth and then dry immediately, with a soft, dry cloth. Once thoroughly dry, you can use the appliance again.
YOGHURT FUNCTION	
1. How do I know the appliance is in the function when making yoghurt?	1. The Display Panel will show a time in hours. You will not be able to adjust the cycle time by rotating the Control Dial. The Mixer Attachment will not be rotating. To be sure, watch for 10 minutes to ensure the appliance does not go into energy-saving mode. After a while, you will see condensation on the Lid.
THE ICE CREAM MAKER IS NOT WORKING AS EXPECTED	
1. I tried to use the Manual Stirring function, but the Mixer Attachment is not rotating.	1. 2. 3. The Motor Self-Protection function may have activated. Follow the table on page 6 to determine whether the appliance has entered the Motor Self-Protection function and how to resolve it.
2. I tried to use the Ice Cream/ Gelato/Sorbet function, but the Mixer Attachment is not rotating.	
3. I tried to use the Slushie function, but the Mixer Attachment is not rotating.	
4. The appliance may have entered the energy-saving mode.	4. If there is no user input for 10 minutes, the machine will emit five rapid beeps and enter into standby mode and the Display Panel will dim. To exit this mode, simply rotate or press the Control Dial.

GUARANTEE

This appliance is of excellent quality and construction. However, if any defects in materials or workmanship do appear during the relevant guarantee period, we will, at our discretion, either repair or replace the defective parts, free of charge, subject to the terms and conditions of our Guarantee shown below.

This Guarantee covers both parts and labour. Carriage is not included.

Your Guarantee period is as follows:

- 1 year

This Guarantee provides benefits which are additional to, and do not affect, your statutory rights. This Guarantee does not cover the cost of returning the product to the dealer from whom it was purchased or to ourselves. This Guarantee applies only to products sold and located in mainland Great Britain. It does not cover liability in respect of or replacement of plugs, cables or fuses and also does not cover defects due to:

- Failure to use or maintain product in accordance with Dualit's instructions.
- The product being connected to an unsuitable electricity supply.
- Accidental damage to or abuse or misuse of the product.
- Product modification, except by Dualit or approved agent.
- Dismantling of or interference with the product.
- Theft or attempted theft of the product.

Before returning any product under this Guarantee, please check that:

- You have followed the product instructions correctly.
- Your mains electricity supply is functional.
- The defect is not due to a blown fuse.

If you wish to claim under this guarantee you should:

- Send the product, postage or carriage paid, to the dealer from whom it was purchased or to Dualit direct.
- Ensure that the product is clean and packed carefully (preferably in its original carton).
- Enclose details of your name, address and telephone number and when and where the product was purchased, together with proof of purchase (e.g. a till receipt).
- Give exact details of the nature of the defect.

This Guarantee does not cover any other claims whatsoever, including, without limitation, any liability for incidental, indirect or consequential damage, nor does it cover any claims for conversion or modification or for the costs of repair carried out by any third party without the prior consent of Dualit. If replacement parts are fitted to the product this will not extend the period of the Guarantee.

For further advice contact the Dualit customer helpline on +44 (0)1293 652 500 (09:00 to 17:00 Monday to Friday).

Alternatively, email Dualit at info@dualit.com or visit www.dualit.com

Do not throw away the appliance with the normal household waste at the end of its life, but hand it in to an official collection point for recycling. By doing this you help preserve the environment.



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