IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

- Read all instructions carefully before using.
- To protect against risk of electrical shock, do not put motor of appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used near children.
- Not intended for use by children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons, and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to an authorised KRUPS Service Center for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by KRUPS may result in fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter or touch hot surfaces.
- Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL.
- Sharp objects will scratch and damage the inside of the freezer bowl.
- A rubber spatula or wooden spoon may be used, when the appliance is in "off" position and unplugged.
- This appliance is for household use only. Any servicing other than cleaning and user maintenance should be performed by an authorised KRUPS Service Center.

SAVE THESE INSTRUCTIONS

CAUTION

This appliance is intended for household use only. Do not use it for commercial purposes. Any servicing other than cleaning and user maintenance should be performed by the nearest authorised KRUPS Service Center.
- Check voltage to be sure that the voltage indicated by the name plate agrees with your voltage.
- Do not immerse the appliance in water or any other liquid.
- No user serviceable parts inside. Repairs should be done by an authorised KRUPS Service Center only.
- Keep your hands and the cord away from hot parts during operation.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces such as stoves, hotplates, or near open gas flames.
- Do not expose the freezer bowl to temperatures above 105°F/41°C. do not clean freezing cylinder in dishwasher.
- Do not unplug the unit by pulling on the cord.
SPECIAL CORD SET INSTRUCTIONS

Regarding your cord:

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

This is a 10 Watt appliance. If an extension cord is absolutely necessary, a marked electrical rating should be at least as great as the electrical rating of the appliance. Cords rated for less amperage may overheat. Care should be taken to arrange the cord so that it cannot be pulled or tripped over. Extension cords are available and may be used if care is exercised in their use.
Thank you for choosing an ice cream maker from KRUPS. The product is fully automatic, easy to operate, and ensures delicious results. Once the double insulated freezer bowl is frozen, simply add your ingredients, and turn on the power. A specially designed paddle leaves ingredients creamy and light.

### Description

A Motor unit with on/off indicator light  
B Lid  
C Paddle  
D Upper ring  
E Freezer bowl  
F Lower ring  
G Flexible lid  
H Spatula

### Before first use

1) Before using the appliance for the first time, disassemble and clean it to eliminate any residues from manufacturing.  
2) Do NOT immerse the motor base in water. Simply wipe it with a moist cloth.  
3) The lid, paddle, freezer bowl and rings can be washed in warm soapy water. Flexible lid and spatula model, can be washed in warm water as well.  
4) DO NOT clean any of the parts with abrasive cleaners or hard implements. Damage to the parts may occur.  
5) Dry all parts completely before use.

### Instructions for first time use and cleaning

Turn the lid counter-clockwise to unlock it and lift straight up. (Fig. 1). Remove the motor unit located inside the freezer bowl - set aside.
2) Remove the upper ring by squeezing one of the levers on the handle (Fig. 2). Use the other hand to remove the upper ring.

3) Remove the lower ring by squeezing BOTH levers on the handle and press downwards (Fig 3).

4) Clean all parts according to instructions (see cleaning section). Dry all parts carefully and completely.

**Assembly Instructions**

1) Attach lower ring 1 to the freezer bowl, you should hear a click. Then attach upper ring 2 to the freezer bowl. Ensure that they are secure (Fig 4).

2) Attach motor to lid and insert paddle into motor unit (Fig 5). Be sure that motor unit is securely attached.

3) Place lid (with motor unit and paddle) on top of bowl and twist clockwise to lock in place (Fig 6). Make certain that the 4 locks are properly engaged.

4) Plug in the ice-cream maker and run it immediately to avoid the paddle freezing up in the extremely cold bowl. The light will come on.

**Freezing the Bowl**

Remove the rings from the freezer bowl. Make certain that the bowl is perfectly dry inside and out before leaving the empty bowl to cool for at least 24 hours in a freezer at a temperature of 0°F. Make sure the bowl is upright to ensure an even distribution of the liquid between the walls when it freezes.

Note: Before freezing the bowl, be sure it is completely dry.
The product is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (e.g. nuts...) are in extremely large pieces. To reset the unit, put the On/Off switch in the off position. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

Preparation of Ice Cream, Frozen Yogurt and Sorbet

1) Assemble the machine and ensure that the bowl is completely frozen.
2) Plug in the ice-cream maker and immediately press the on/off switch to turn the machine on to avoid the paddle freezing up in the extremely cold freezer bowl. The light will come on.
3) We recommend having the ice cream ingredients pre-mixed prior to assembling the machine - Prepare the ice cream mix (see recipes section). First cool in the refrigerator for at least 12 hours if it is a hot mix.
4) Always pour the preparation into the appliance through the filling hole. (Fig 7)
5) The mix will expand with time. Do not fill bowl with more than 1 Quart or 33 oz of liquid (Fig.8)
   Never turn the appliance off during the mixing process - the ingredients could freeze and block the paddle movement.
6) Once you have obtained the desired consistency, turn off the appliance and unplug it. It will take between 20 and 40 minutes to make the preparation according to the recipe, the quantity of ice cream and initial temperature.
7) So as not to put strain on the motor, the appliance will change the direction of rotation when the mix becomes too compact. If this occurs repeatedly, this means the ice cream preparation is ready. Turn the appliance off.
8) Press the On/Off switch and turn the appliance off. The light will go off. Unplug the appliance.
9) Remove the motor, lid and paddle. Place the freezer bowl with the finished ice cream back in the freezer overnight, or for 6-12 hours to obtain a firmer consistency. Cover with flexible lid.
10) Use a wooden or plastic spatula or spoon to remove the ice cream. Metal utensils will damage the freezer bowl and should not be used.
Cleaning instructions

1) Disassemble the appliance fully.
2) Only the lid (without the motor attached) and the paddle are top-rack dishwasher safe. The spatula and the flexible lid are dishwasher safe as well.
3) The freezer bowl and motor cannot be washed in the dishwasher or immersed in water. Simply wipe clean with a moist cloth.
4) Never clean any of the parts with scouring powder or pads as damage may occur.
5) Dry the bowl carefully before putting it back in the freezer (without the rings).

Helpful Hints and Suggestions

1) Ice cream preparations containing a high proportion of sugar, heavy cream or liquor require more time to freeze or may even not stiffen fully.
2) Only add liquor once the appliance is running and the preparation is already half frozen.
3) We recommend preparing ingredients prior to removing the bowl from the freezer (this will ensure that the bowl is as cold as possible upon start up).
4) On start-up, any preparation poured into the freezer bowl must be liquid. Do not use stiff ingredients like whipped cream or already frozen liquids to prepare the ice cream.
5) Prepare the previous day and keep preparations that first need to be cooked in the refrigerator for at least 12 hours.
6) Do not let the appliance run for longer than is necessary.

CAUTION: Do not run the ice cream maker inside the freezer or the refrigerator.
### Recipes

#### VANILLA ICE CREAM

- 2 cups heavy cream
- 2 cups whole milk
- 3/4 cup sugar
- 2 teaspoons vanilla extract

Whisk all ingredients together until sugar dissolves. Pour into the bowl of the ice cream machine. Freeze according to the usage instructions. After the ice cream is made, transfer to an airtight container. Cover tightly and freeze until ready to serve.

**Variations:**

- **Coffee Ice Cream**
  - Add 2 teaspoons of instant coffee granules.

- **Mint Chocolate Chip**
  - Omit the vanilla and replace with 1 or 1 1/2 teaspoons or pure peppermint extract. Add 5 ounces of chocolate chips to the mix during the last 5 minutes of preparation.

- **Cookies and Cream**
  - Add 3/4 cup coarsely chopped cookies or candy during the last 5 minutes of mixing.

#### CHOCOLATE ICE CREAM

- 1 cup Whole Milk
- 1/2 cup granulated sugar
- 8 ounces bittersweet or semi-sweet chocolate, finely chopped
- 2 cups heavy cream, well chilled
- 1 teaspoon pure vanilla extract

2. Add sugar and chocolate and stir until dissolved. Transfer to a separate bowl and allow to cool completely.
3. Stir in heavy cream and vanilla, chill for at least 12 hours in the refrigerator.
4. Turn the machine on, pour chilled mixture into freezer bowl through ingredient spout and let mix until thickened (about 20-40 minutes).

**Variations:**

- **Chocolate Fudge Brownie**
  - Add 1 cup chopped brownie during the last 5 minutes of freezing.

- **Chocolate Mocha Chunk**
  - Add 2 teaspoons of instant coffee granules to the milk when heating, allow to dissolve completely. Add 5 ounces of chocolate chips or chopped semi-sweet chocolate bar during the last 5 minutes of preparation.

#### LEMON SORBET

- 1 cup water
- 1 cup sugar
- 3/4 cup lemon juice
- 5 tablespoons grated lemon rind

In a medium saucepan, Heat the water and sugar in a saucepan until dissolved. Bring to a boil, simmer 2 minutes and leave to cool. Add the lemon juice and lemon zest to the sugar syrup. Cover and chill for 8 hours.

Assemble machine according to instructions, turn on, then add mixture through the ingredient spout. Let mix until thickened, approximately 20 to 40 minutes.
**RUM AND RAISIN CREAM**

2 cups fresh orange juice
1 cup water
1 cup sugar

Heat 1 cup of water and the sugar in a saucepan until dissolved. Bring to a boil, simmer 2 minutes and leave to cool. Stir the orange juice and lemon juice into the sugar syrup. Chill the mixture for 8 hours.

**ASSEMBLE MACHINE** according to instructions, turn on, then add mixture through the ingredient spout. Let mix until thickened, approximately 20 to 40 minutes.

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**ORANGE SORBET**

2 cups fresh orange juice
juice of 1 lemon
1 cup water
1 cup sugar

Heat 1 cup of water and the sugar in a saucepan until dissolved. Bring to a boil, simmer 2 minutes and leave to cool. Stir the orange juice and lemon juice into the sugar syrup. Chill the mixture for 8 hours.

**ASSEMBLE MACHINE** according to instructions, turn on, then add mixture through the ingredient spout. Let mix until thickened, approximately 20 to 40 minutes.

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**RASPBERRY FROZEN YOGURT**

3 cups raspberries
2/3 cup sugar
1 tablespoon cornstarch
1 cup milk
1/2 cup corn syrup
1 cup plain yogurt

In food processor puree the raspberries for about 1 minute or until smooth. Strain and discard seeds. Set aside. Combine the sugar and cornstarch in a small saucepan. Add the milk and bring to a boil. Cook 1 minute, stirring constantly. Remove from the heat. Stir in raspberry puree and corn syrup. Let the mixture cool completely.

Combine the raspberry mixture and yogurt in a bowl; stir well. Cover and chill 8 hours. Turn on machine, pour mixture into freezer bowl through feeder hole. Mixture will stiffen in 20 to 40 minutes.

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**VANILLA FROZEN YOGURT**

1 teaspoon vanilla extract
2 1/4 cup milk
1/2 cup sugar
1 envelope gelatin
1/2 teaspoon salt
1 1/2 cup plain yogurt
1/4 cup corn syrup

Combine the milk, sugar, gelatin, and salt. Let stand 1 minute. Cook over low heat for 5 minutes or until the gelatin dissolves. Let the mixture cool completely. Stir in the vanilla extract, yogurt, and corn syrup. Pour into a bowl; cover and chill for 8 hours. Turn on machine, pour mixture into freezer bowl through feeder hole. Mixture will stiffen in 20 to 40 minutes.

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**CHOCOLATE FROZEN YOGURT**

3/4 cup sugar
2 teaspoons cornstarch
12 ounces evaporated lowfat milk
1 teaspoon vanilla
1 cup plain yogurt
2 ounces semisweet chocolate chips

In medium saucepan, combine the sugar and cornstarch. Stir in milk. Cook and stir over moderate heat until thickened and bubbly. Remove from heat; let the mixture sit in the refrigerator until cool. Add the vanilla and yogurt. Refrigerate until the mixture is cold. Melt the chocolate. While the chocolate is hot, pour it very slowly into the chilled yogurt mixture while stirring gently. Cover and chill for 8 hours. Turn on machine, pour mixture into freezer bowl through feeder hole. Mixture will stiffen in 20 to 40 minutes.
LIMITED WARRANTY

This Krups product is warranted for 1 year from the date of purchase against defects in material and workmanship. During this period, the Krups product that, upon inspection by Krups, is proved defective, will be repaired or replaced, at Krups’ option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product. This warranty does not apply to any defect arising from a buyer’s or user’s misuse of the product, negligence, failure to follow Krups’ instructions, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by Krups, or use for commercial purposes.

THE WARRANTIES SET FORTH HEREIN ARE EXCLUSIVE AND NO OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO ANY WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE OR USE, ARE MADE BY KRUPS OR ARE AUTHORIZED TO BE MADE WITH RESPECT TO THE PRODUCT.

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights, which vary from state to state.

If you believe your product is defective, bring the product (or send it, postage prepaid) along with proof of purchase to the nearest authorized Krups Service Center. (Please contact your respective countries customer service department, indicated below, for the address of the nearest authorized Krups Service Center.)

If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department:

USA: 1-800-526-5377;  
Mon – Fri 8:30 a.m. – 7:00 p.m. (EST).  
www.KrupsUSA.com

Canada: 1-800-418-3325;  
Mon – Fri 8:30 a.m. – 4:30 p.m. (EST)  
www.Krups.ca

Please note hours are subject to change.

Before calling the Consumer Service Department, please have the type number of your KRUPS appliance available. You must have this information before calling our Consumer Service Department so that we may better answer your questions. The type number can be located by looking at the bottom of your appliance.

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