


## AICOK BL1500C Ice Cream Machine Instruction

### GENERAL

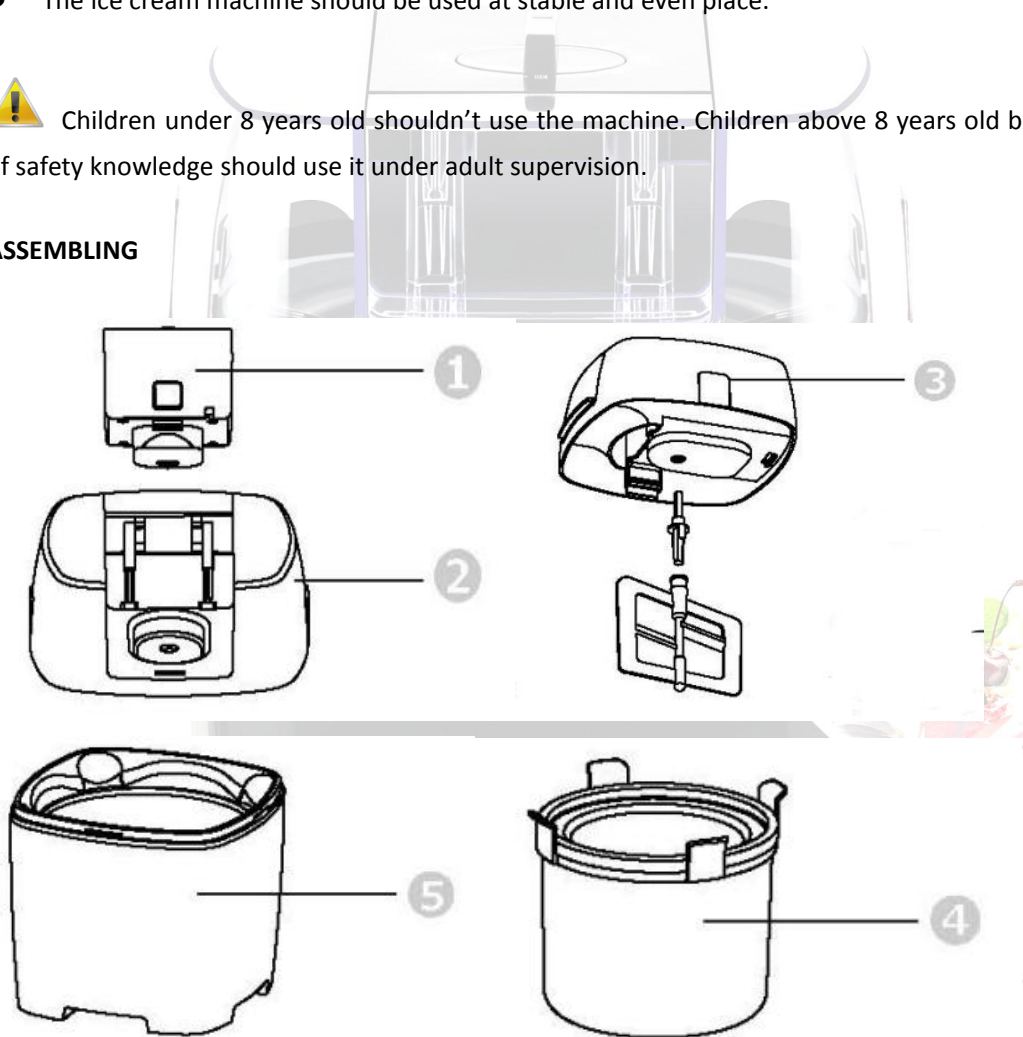
Please read the instruction carefully before use and pay attention to the safety information.  
All our Aicok ice cream maker are under lifetime warranty. Please contact us if you need help.

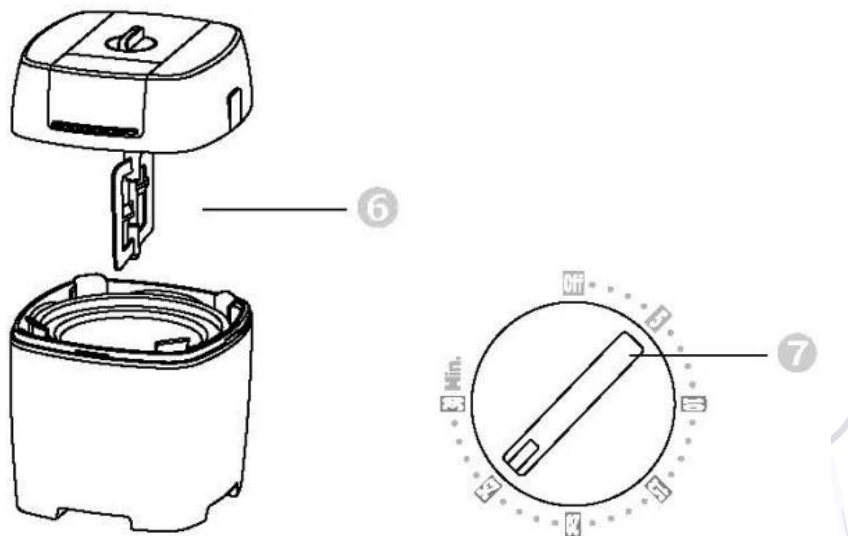
### ATTENTION

- The requirement of Voltage is shown on the label, read it before use
- Don't touch the adapter with wet hands.
- Keep the machine at dry and ventilated place.
- The ice cream machine should be used at stable and even place.

 Children under 8 years old shouldn't use the machine. Children above 8 years old but lack of safety knowledge should use it under adult supervision.

### ASSEMBLING





### HOW TO USE

Fit the motor. (①+②)

3. Click the drive axle into the motor part and fit the rabble arm on the drive axle. ③
4. Placing the ring for removal on the housing. ④
5. Fit the frozen container into ring. ⑤
6. Fill refrigerated mixture into the frozen container only. Never use warm mixtures. Keep the ice cream maker running while adding the mixture.
7. Insert the lid with motor part and rabble arm. ⑥
8. Put the timer on maximum time and start the device. ⑦

### NOTE

- Pre-freezing the inner bowl takes around 12 hours, so we recommend you simply pop it in the freezer the night before.
- Don't touch the frozen container with wet hands.
- The recommended churning time is 30min, you could decide according to the mixture.
- Don't run the ice cream maker in the freezer.
- Wooden or plastic scraper is suggested to avoid damage on the container.

### CLEAN INSTRUCTION

Easily clean it with water or detergent.

The motor part should be cleaned with damp cloth instead of being immersed into water.

### RECIPE

#### Vanilla ice Cream

300ml cold milk, 300ml cold cream, 3 egg yolk, 100gr sugar, vanilla bean.

Heat milk, cream and the scratched vanilla bean. Mix the egg yolks with sugar stir in the hot

liquid and beat until fluffy.

#### **Malaga ice cream**

Add 50gr soaked raisins at the stirring step when you make vanilla ice cream.

#### **Chocolate ice cream**

Add 80gr cocoa while heating the milk when you make vanilla ice cream.

#### **Mocha ice cream**

Add 2tsp espresso powder cocoa while heating the milk when you make vanilla ice cream.

#### **Yogurt ice cream**

300gr cold plain yogurt, 400gr cold cream, 150gr icing sugar, 2 sbsp lemon juice.

Mix yogurt with icing sugar and lemon juice.

#### **Berry ice cream**

300gr cold plain yogurt, 300gr cold mixed berries, 150gr icing sugar.

Puree the washed berries and icing sugar, yogurt.

#### **Raspberty sorbet**

500gr cold raspberries, 125gr icing sugar, 150ml white wine, 2tbsp strawberry liqueur.

Puree the code berries with icing sugar and white wile.

#### **Apple Sorbet**

600ml apple juice, 200gr sugar, 1tbsp lemon juice.

Boil up the apple juice, sugar and lemon juice.

#### **Pineapple ice cream**

150ml cold milk, 200ml cream, 1 vanilla bean, 3 egg yolk, 120gr sugar, 1 can pineapple(600gr).

Boil up milk, cream and the scratched vanilla bean. Brew for 10 minutes.

Beat egg yolk and sugar until fluffy. Fold the egg mixture into the milk-cream mix. Heat them to 85°C while stirring.

Puree the pineapple with some salt and add to the milk-mix.

