

Kambrook - Australia

Building 2, Port Air Industrial Estate
1A Hale Street
Botany NSW 2019
Australia
Customer Service Line 1300 139 798
Customer Service Fax 1800 621 337

www.kambrook.com.au

Kambrook - New Zealand

Private Bag 94411
Botany, Manukau
Auckland 2163
New Zealand
Customer Service Line/
Spare Parts 0800 273 845
Customer Service Fax 0800 288 513

www.kambrook.co.nz

KAMBROOK
THE SMARTER CHOICE

Due to continual improvement in design or otherwise, the product you purchase may differ slightly from the illustration in this book. Issue B12

KAMBROOK

LITTLE CHEFS



SOFT SCOOPS

ICECREAM MAKER

For KLCIA4 and
KLC3FM models

INSTRUCTION BOOKLET

Important

Please retain your instruction book for future use.

In the event that you need some assistance with your Kambrook appliance, please contact our Customer Service Department on 1300 139 798 (Australia) or 0800 273 845 (New Zealand). Alternatively, visit us on our website at www.kambrook.com.au or www.kambrook.co.nz

Contents

Kambrook Recommends Safety First	p4
Your Kambrook Little Chefs Ice Cream Maker	p6
Using Your Kambrook Ice Cream Maker	p7
Care, Cleaning and Storage	p11
Troubleshooting Guide	p12
Recipes	p14

IMPORTANT: Please retain your instruction book for future use.

At Kambrook, we believe that safe performance is the first priority in any consumer product, so that you, our valued customer can confidently use and trust our products. We ask that any electrical appliance that you use be operated in a sensible fashion with due care and attention placed on the following important operating instructions.

Important Safeguards For Your Kambrook Ice Cream Maker

- Carefully read all instructions before operating the Kambrook Little Chefs ice cream maker for the first time and save for future reference.
- Remove and safely discard any packaging material and promotional labels before using the ice cream maker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted to the power plug of this ice cream maker.
- Do not place the ice cream maker near the edge of a bench or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Vibration during operation may cause the ice cream maker to move.
- Keep the ice cream maker clean. Follow the cleaning instructions provided in this book
- Always ensure the ice cream maker is properly assembled before use. Follow the instructions provided in this book.
- Do not leave the ice cream maker unattended when in use.
- Do not operate the ice cream maker on a sink drain board.
- Do not use attachments other than those provided with the ice cream maker.
- All attachments must be in place before using the ice cream maker.
- Do not operate the ice cream maker on an incline plane. Do not move while the ice cream maker is switched on.
- Do not attempt to operate the ice cream maker by any other method other than those described in this booklet.
- Always disconnect the ice cream maker from the supply if it is left unattended and before assembling, disassembling or cleaning.
- Do not operate this ice cream maker for longer than 9 minutes at a time as this could cause overheating. Allow to cool for at least 5 minutes after each use.
- To prevent damage to the ice cream maker do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.
- The ice cream maker must not be switched on until the lid is securely in position.
- Always make sure the ice cream maker is completely assembled before operating.
- Handle the ice cream maker and attachments with care when handling and during cleaning.
- Keep hands, knives and other utensils away from moving parts and mixing paddle. Care shall be taken when emptying the ice cream maker and during cleaning.

- Store the unit in a dry location.
- Do not operate the ice cream maker while it is empty. Always ensure the ice cream mixture is in the ice cream maker before plugging to the power outlet. Ensure the ice cream bowl and cover is fitted correctly before turning on the ice cream maker.
- Ensure the motor and mixing paddle has completely stopped before disassembling. Ensure the power button is switched to OFF and the ice cream maker is switched off at the power outlet and unplugged when not in use, if left unattended and before disassembling, cleaning and storing.
- Do not allow children to use the appliance without supervision.
- Do not place the ice cream bowl into hot water as it may affect the bowls freezing performance. Only wash in cold to luke warm water.
- Do not wash any components in the dishwasher. Harsh dishwasher detergents will harm the parts.
- Avoid touching frozen metal on ice cream bowl. If necessary use a cloth, oven mitts or rubber gloves.
- Keep the ice cream maker clean. Follow the cleaning instructions provided in this book on page 11.

Important Safeguards For All Electrical Appliances

- Fully unwind the power cord before use.
- Connect only to a 230V or 240V power outlet.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- To protect against electric shock, do not immerse the power cord, power plug or appliance in water or any other liquid, unless it is recommended in the cleaning instructions.
- The appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance, by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- It is recommended to inspect the appliance regularly. Do not use the appliance if the power supply cord, plug, connector or appliance becomes damaged in anyway. Return the entire appliance to the nearest authorised Kambrook Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorized Kambrook Service Centre.
- This appliance is for household use only. Do not use this appliance for other than its intended use. Do not use in moving vehicles or boats. Do not use outdoors. **Misuse may cause injury.**
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Before cleaning, always turn the appliance to the OFF position, switch off at the power outlet, unplug at the power outlet and remove the power cord, if detachable, from the appliance and allow all parts to cool.
- Do not place this appliance on or near a heat source, such as hot plate, oven or heaters.
- Position the appliance at a minimum distance of 20cm away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

Your Kambrook Ice Cream Maker

- 1. Insulated Ice Cream Bowl (2 bowls for KLCIA4 only)
- 2. Motor Unit
- 3. Locking Tabs on Motor Unit (not shown)
- 4. Plastic Cover
- 5. Mixing Paddle
- 6. On/Off Switch



Using Your Kambrook Ice Cream Maker

Before First Use

Remove any packaging material and promotional labels. Wash the plastic cover and paddle in soapy water, rinse and dry thoroughly. Wash the ice cream bowl in cold to luke warm soapy water (not hot water) and rinse and dry thoroughly. Wipe the exterior of the motor unit with a soft damp cloth and dry, using a soft cloth

NOTE: The Ice Cream Maker is not dishwasher safe. No part of the Ice Cream Maker should be placed in a dishwasher for cleaning.

Before making ice cream, place the ice cream bowl in a plastic bag and put in the back section of your refrigerator freezer where the temperature is the coldest. The plastic bag will help prevent freezer burn from occurring.

The ice cream maker works best when the bowl is placed in a very cold freezer. Recommended freezer temperatures should be at least -18°C (as per the NSW Food Authority). Ensure your freezer temperature is set to the coldest setting.

Indicative freezing times for the ice cream bowl are as below:

FREEZER TEMPERATURE	FREEZING TIME
-30°C/-22°F	10–12 hours
-25°C/-13°F	13–23 hours
-18°C/0°F	24 hours + (see note following)

NOTE: The freezing times in the temperature table are indicative only. Actual freezing time may vary. If ice cream fails to form after 9 minutes of churning, the ice cream bowl was likely not frozen enough. Clean the bowl and place back in the freezer and set the freezer temperature to coldest or see troubleshooting guide.



WARNING: The freezer temperature should be set to the coldest possible in order to ensure the bowl is completely frozen and will make soft scoop ice cream in the minimum amount of time.

NOTE: The ice cream bowl must be completely frozen to make ice cream. The colder and more frozen the bowl; the less time it will take to make ice cream.

NOTE: Shake the ice cream bowl to check if frozen. If you can hear liquid, the bowl needs more time in the freezer until you can no longer hear the liquid moving about.

Using Your Kambrook Ice Cream Maker continued

Making Ice Cream

1. Prepare the ice cream mixture in advance as per the recipes provided in the recipe section of this instruction booklet.

NOTE: For best results, prepare the ice cream mixture a day before and store in refrigerator. This will add volume and ensures the mixture is sufficiently cool. Alternatively, place your ice cream mixture in the freezer at least 15 minutes before making the ice cream. Stir the mixture thoroughly before adding to the ice cream bowl.

NOTE: The recommended volume of ice cream mixture to be poured into the bowl is 200ml and **must not exceed 220ml**. As the mixture expands during the mixing and freezing process, the final amount of the ice cream created from 200ml will be enough for one bowl of ice cream (about 250–300ml).

2. Assemble the motor unit to the plastic cover. To do this, place the plastic cover on the bench, then align the two locking tabs found on the motor unit to the two corresponding slots in the plastic cover and press downward until it 'clicks'.
3. Lift the motor unit with plastic cover now attached from the bench and insert the mixing paddle into the hole on the base of the motor until it 'clicks'.

NOTE: The paddle must be correctly fitted to the motor in order to work properly.

4. Only when you are ready to make the ice cream should you remove the frozen ice cream bowl from the freezer. Immediately pour the prepared ice cream mixture into the frozen ice cream bowl.

NOTE: To add chunky ingredients such as nuts or chocolate chips, finely crush and add to the ice cream mixture before placing in ice cream bowl. If not crushed, these ingredients must only be added in the last minute of churning after the ice cream has formed.



WARNING: The ice cream bowl must be used immediately after being removed from the freezer. Do not allow the bowl to start to thaw.

5. Place the assembled motor unit and plastic cover with paddle attached on top of the frozen ice cream bowl and correctly fitted into the grooves.
6. Insert the plug into a 230V or 240V power point and switch the power on at the power outlet.
7. Turn the On/Off button on the motor unit to the ON position and the paddle will begin to turn.

8. Leave the Ice Cream Maker ON with the paddle turning for 5 to 7 minutes but no more than 9 minutes, or until the desired consistency of soft ice cream is reached or as recipe suggests. Do not turn the machine off during operation for any length of time and then try to resume as this may cause the mixture to freeze and restrict the movement of the paddle. Do not run the ice cream maker for more than 9 minutes at one time. Wait at least 5 minutes before reusing.

TIP: The more frozen the ice cream bowl is when removed from the freezer, the shorter the time it will take to make ice cream.

NOTE: The motor unit with plastic cover may wobble slightly when fitted to the ice cream bowl and first turned on. This is normal.



WARNING: Do not run the ice cream maker for more than 9 minutes at one time. If ice cream failed to form within this time, see the troubleshooting guide.



WARNING: Turning the Ice Cream Maker off during the making of the ice cream may cause the mixture to freeze and restrict the movement of the paddle.



WARNING: Do not operate the ice cream maker while it is empty. Always ensure the ice cream mixture is in the ice cream maker before plugging to the power outlet. Ensure the motor unit with plastic cover and paddle are assembled and placed on the ice cream bowl correctly before turning on the ice cream maker.

9. Ice cream is done when it looks like 'soft serve'. A thin layer of ice cream may also form to the side of the bowl - this is normal. When the ice cream is ready, turn the Ice Cream Maker On/Off button to the OFF position, turn the power off at the power outlet and unplug the Ice Cream Maker from the power point. For better results, turn the Ice Cream Maker off and let the ice cream stand in the bowl for up to 2 minutes. After this time, remove the motor unit with plastic cover attached from the bowl.

NOTE: Depending on the hardness of the ice cream, the paddle may detach itself from the motor unit and stay in the bowl. Remove paddle from bowl before serving.

10. Scoop ice cream from the ice cream bowl with a rubber spatula or wooden spoon. Do not use a metal ice cream scoop or other metal utensil.

Using Your Kambrook Ice Cream Maker continued

NOTE: Do not use metal utensils inside the ice cream bowl as these may damage the bowl.

11. For soft ice cream, serve immediately; or for harder ice cream, place in a freezer-safe, air tight container and place in refrigerator freezer for a few hours or until the desired hardness is reached. Ice cream can be stored in the freezer for up to 1 week.
12. For KLCIA4 models only: If making a second bowl of ice cream, repeat procedures 1-11 with the second ice cream bowl provided waiting at least 5 minutes before turning the motor on for the second bowl.

NOTE: You may need to allow the motor to cool down for 5 minutes before making second bowl of ice cream.



WARNING: Turn off the motor and leave to cool for at least 5 minutes after each use.

NOTE: Keep in mind that fresh home-made ice cream will not be the same consistency as that of hard, store-bought ice cream. Rather, the consistency will be frozen, yet soft. For hard ice cream, using a rubber spatula or wooden spoon, remove ice cream from the cooling container into a sealed container. Place the container back into the freezer for several hours, or until ice cream becomes hard.

NOTE: If the ice cream mixture is too thick, the paddle may struggle and/or reverse directions. If the paddle struggles to churn, turn the Ice Cream Maker On/Off button to OFF, remove the motor unit with plastic cover and paddle attached and break up the mixture in the ice cream bowl with a plastic spoon. Replace the motor with plastic cover and paddle and turn ice cream maker back to ON.

Care, Cleaning and Storage

Before Cleaning

Ensure that the Ice Cream Maker On/OFF switch is OFF, turn the power off at the power outlet and unplug the Ice Cream Maker from the power outlet. Remove the motor unit with plastic cover attached from the bowl.

Remove the mixing paddle and disassemble the motor unit from the plastic cover. To do this, place the motor unit with plastic cover attached upside-down onto the bench. Hold the plastic cover with two hands and press inwards on the two locking tabs attached to the motor unit. The motor unit should simply pop out on to the bench and the clear plastic cover can be lifted away.

To Clean the Ice Cream Maker

Wash the ice cream bowl, plastic cover and paddle in soapy water, rinse and dry thoroughly.

The ice cream bowl should not be immersed in hot water. Allow the bowl to thaw before washing in cold to luke-warm water only. Ensure the bowl is thoroughly dry before placing back into the freezer.

To clean the motor unit, wipe with a soft damp cloth and dry thoroughly with a soft dry cloth.

Always clean your Ice Cream Maker after each use.

NOTE: The Ice Cream Maker is not dishwasher safe. No part of the Ice Cream Maker should be placed in a dishwasher for cleaning.

NOTE: It is a good idea to place your ice cream bowl back in the freezer after cleaning so that it is ready for use the next time you would like to enjoy ice cream.



WARNING: Never store any other part of the Ice Cream Maker other than the bowl in the freezer.

Storage

Before storage, ensure that the Ice Cream Maker is switched off by turning off at the power outlet and then removing the plug from the power outlet. Ensure the Ice Cream Maker is completely cool, clean and dry. Store the Ice Cream Maker upright on the bench or in a convenient cupboard. Do not place anything on top of the Ice Cream Maker during storage.



WARNING: Do not place the ice cream bowl into hot water.



WARNING: Handle the ice cream maker and attachments with care when handling and during cleaning.

Troubleshooting Guide

PROBLEM	POSSIBLE REASON	SOLUTION
Ice cream is too slushy/not forming after 9 minutes of churning	<ul style="list-style-type: none"> Freezer is not cold enough to properly freeze ice cream bowl 	<ul style="list-style-type: none"> Lower the temperature of the freezer before refreezing ice cream bowl. Set to coldest especially if freezer is very full
	<ul style="list-style-type: none"> Ice cream bowl was not frozen for a long enough period of time 	<ul style="list-style-type: none"> Refreeze ice cream bowl for longer period
	<ul style="list-style-type: none"> Ice cream mixture is incorrect 	<ul style="list-style-type: none"> Check ingredients and remix if required
	<ul style="list-style-type: none"> Ice cream mixture was left at room temperature prior to placing in ice cream bowl 	<ul style="list-style-type: none"> Ensure ice cream mixture is cold before placing in ice cream bowl. Place in fridge or freezer if required before churning
	<ul style="list-style-type: none"> Too much ice cream mixture was placed into the ice cream bowl 	<ul style="list-style-type: none"> Maximum fill in ice cream bowl is 220ml. Check mixture level is correct before next attempt
	<ul style="list-style-type: none"> The ice cream bowl was not used immediately after being removed from freezer 	<ul style="list-style-type: none"> Do not let ice cream bowl start to thaw. Only remove from the freezer just before making ice cream
Ice Cream Maker has unexpectedly stopped churning	<ul style="list-style-type: none"> Ice Cream Maker has been running for too long and is overheated 	<ul style="list-style-type: none"> Do not run the Ice Cream Maker for longer than 9 minutes at one time and let rest for at least 5 minutes before reusing
	<ul style="list-style-type: none"> Ice Cream Maker has been unplugged or turned off accidentally 	<ul style="list-style-type: none"> Check the plug and On/Off button
	<ul style="list-style-type: none"> Ingredients added to the ice cream mixture are too large causing the motor to stop 	<ul style="list-style-type: none"> Ensure that chunky ingredients that are added to ice cream mixture are finely crushed or only add in the last minute of churning after ice cream has formed

PROBLEM	POSSIBLE REASON	SOLUTION
Ice cream is soft	<ul style="list-style-type: none"> Unlike store-bought, homemade ice cream will have a soft consistency 	<ul style="list-style-type: none"> For firmer ice cream, place ice cream in air-tight, sealed container in freezer until it hardens
Thick layer of ice cream has formed on side of the bowl	<ul style="list-style-type: none"> A thin layer of ice cream on the side of the bowl is normal. Ice cream mixtures with lower fat content/lower sugar content will form a thicker layer. 	<ul style="list-style-type: none"> To help reduce the layer on the side of the bowl, when churning, place hand lightly on the top of the motor unit pressing down lightly for the first few minutes

Recipes

Basic Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
50ml sweetened condensed milk

1. In a jug, whisk to combine the cream and milks.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5-7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Vanilla Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
50ml sweetened condensed milk
1/2 teaspoon vanilla bean paste or extract

1. In a jug, whisk to combine the cream, milks and vanilla.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5-7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

**Exact churning time will vary depending on how frozen the ice cream bowl.*

Chocolate Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
50ml sweetened condensed milk
2 teaspoons cocoa powder

1. In a jug, whisk to combine the cream, milks and cocoa.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5-7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Strawberry Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
30ml sweetened condensed milk
1 tablespoon strawberry jam

1. In a jug, whisk to combine the cream, milks and jam.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5-7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Hazelnut Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
40ml sweetened condensed milk
2 teaspoons hazelnut chocolate spread
(mix thoroughly until spread dissolves)

1. In a jug, whisk to combine the cream, milks and spread.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5–7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Caramel Fudge Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
40ml sweetened condensed milk
1 caramel fudge biscuit, crushed

1. In a jug, whisk to combine the cream, milks and biscuit.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5–7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Blueberry Ice Cream

Makes 1 bowl

80ml pure cream
90ml full fat milk
30ml sweetened condensed milk
1 tablespoon blueberries, crushed or use blueberry jam

1. In a jug, whisk to combine the cream, milks and jam.
2. Pour into the frozen ice cream bowl and fit the assembled motor unit, lid and paddle on to the bowl.
3. Press ON and allow to churn until ice cream is formed or approximately 5–7 minutes*.
4. Turn the ice cream maker OFF and allow to stand for 2 minutes.
5. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Frozen Yoghurt

Makes 1 bowl

220ml of your favourite yoghurt

1. Pour into the frozen ice cream bowl and lock the lid into place.
2. Press ON and allow to chill for 4 minutes.
3. Turn the ice cream maker OFF and allow to stand for 2 minutes.
4. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.
5. For added flavour, stop your ice cream maker in the last minute of churning and add small-sized, chopped up pieces of your favourite fruit, then resume churning for the last minute.

NOTE: For added flavour, stop your ice cream maker in the last minute of churning and add small-sized, chopped up pieces of your favourite fruit, then resume churning for the last minute.

Almond Milk Gelato

Makes 1 bowl

1 tsp agar agar
1 tbsp caster sugar
1 tbsp boiling water
150ml almond milk

1. In a jug, place the agar agar, sugar and boiling water and stir until dissolved.
2. Add the almond milk and chill in the fridge for 30 minutes.
3. Pour into the frozen ice cream bowl and lock the lid into place.
4. Press ON and allow to chill for 7 minutes.
5. Turn the ice cream maker OFF and allow to stand for 2 minutes.
6. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

Soy Milk Gelato

Makes 1 bowl

1 tsp agar agar
1 tbsp caster sugar
1 tbsp boiling water
150ml soy milk

1. In a jug, place the agar agar, sugar and boiling water and stir until dissolved.
2. Add the soy milk and chill in the fridge for 30 minutes.
3. Pour into the frozen ice cream bowl and lock the lid into place.
4. Press ON and allow to chill for 7 minutes.
5. Turn the ice cream maker OFF and allow to stand for 2 minutes.
6. Serve immediately or transfer into a freezer safe air tight container and store in the freezer for up to a week.

NOTE: Agar agar is a plant based setting agent that is suitable for vegetarians and vegans. It can be found in Asian grocers and the health food department of your supermarket.

NOTE: Doubling the recipes suggested will make enough for two bowls of ice cream (for KLCIA4 model).

NOTE: Some ice cream recipes (not listed) call for the ice cream mixture to be pre-cooked. Ensure the ice cream mixture is completely cool/chilled before using.

Free Manuals Download Website

<http://myh66.com>

<http://usermanuals.us>

<http://www.somanuals.com>

<http://www.4manuals.cc>

<http://www.manual-lib.com>

<http://www.404manual.com>

<http://www.luxmanual.com>

<http://aubethermostatmanual.com>

Golf course search by state

<http://golfingnear.com>

Email search by domain

<http://emailbydomain.com>

Auto manuals search

<http://auto.somanuals.com>

TV manuals search

<http://tv.somanuals.com>