

COUPLUX
Ice-cream Maker

COUPLUX

COUPLUX

IC6308SU

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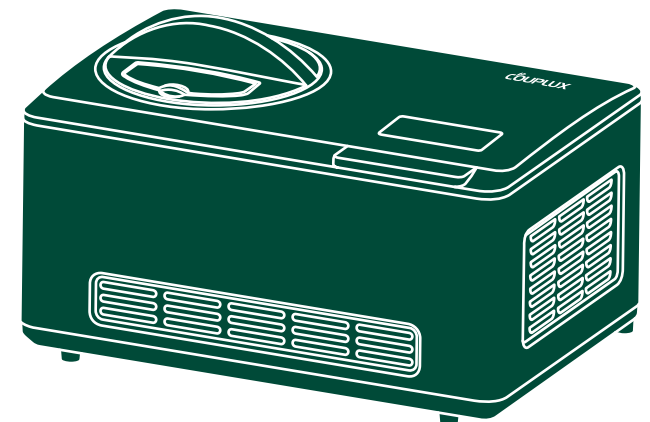
Due to continued product improvement, the products illustrated/photographed in this book may vary slightly from the actual product.

Please read through the Instruction manual before use and save for future reference.

Model No.: IC6308SU



**Instruction
Manual**



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WARRANTY
INFORMATION

At Couplux we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

Important Safeguards

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This 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.
This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
5. This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
 - catering and similar non-retail applications.
6. **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
7. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.
8. **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
9. The plug must be removed before cleaning, maintaining or filling the appliance.
10. Do not upend this product or incline it over a 45° angle.

11. To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
12. Unplug the appliance after using or before cleaning.
13. Keep the appliance 8cm from other objects to ensure the good heat releasing.
14. Do not use the accessories which are not recommended by Manufacturer.
15. Do not use the appliance close by flames, hot plates or stoves.
16. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
17. Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
18. When take out the ice cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
19. Do not switch on the power before install well the barrel or blender blade.
20. The initial temperature of the ingredients is 20±3°C. Do not put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
21. Do not remove the blender blade when the appliance is on working.
22. Do not use outdoors.
23. Never clean with scouring powders or hard implements.
24. Please keep the instruction manual.

KNOW YOUR ICE-CREAM MAKER

SPECIFICATIONS

Model : IC6308SU

Capacity : 2 L

Voltage : AC 110-120 V/60 Hz

Electric current : 2.8 A

Power Consumpton : 180 W

Net Weight : 24.3 lbs

Gross Weight : 27.8 lbs

Product Size : 16.7 x 11.2 x 10.3 Inches

Gift Box Size : 19 x 13.3 x 11.8 Inches

Advanced Built-in Compressor

Continuous operation with consistent and optimal ice cream texture, no pre-freezing required.

Enhanced Motorized Mixing

Irresistible ice-cream pleasure achieved with robust Mixer powered by strong motor.

Effortless Operation

Experience hassle-free operation through microcomputer automation, offering a simple and reliable control system.

Generous 2.0L Capacity

Make plenty of delicious ice cream in one go with the spacious capacity, satisfying the whole family.

Intuitive LCD Display

Real-time updates on the LCD screen for easy monitoring of the process.

Easy-Clean, Sanitary, and Safe

Detachable parts for effortless cleaning and a hygienic ice cream-making process.

Full Stainless Steel Design

The streamlined stainless steel housing adds a polished touch to your kitchen.

Versatile Modes

Includes ice cream, cooling, and mixing modes to cater to various requirements.

Extended Freshness

Automatically activating the insulation program after completion, equivalent to keeping your dessert cool and fresh.



Control Panel



"⏻" Power Button

Plug in the power supply. The LCD screen displays "60:00" with a flashing backlight. The default mode is [ICE CREAM], and the "■" icon in front of it flashes (other mode icons are hidden). Press the "⏻" button to return to the initial state.

"☰" Menu Button

Pressing the "☰" button will cycle through the three modes of [ICE CREAM], [COOLING ONLY] and [MIXING ONLY] in sequence.

The "■" icon flashes in front of the selected mode, while others remain hidden. The default time for the selected mode is displayed and flashes.

If no other operation is carried out, the back light source is off in 15 seconds. Long press "☰" button during operation, and the machine returns to the mode selection interface.

"- , +" Adjustment Time

In [ICE CREAM] mode, adjust the time as follows:

- Press "+" button to increase by 1 minute, or long press for rapid increase (up to 60 minutes).
- Press "-" button to decrease by 1 minute, or long press for rapid decrease (down to 5 minutes). The time cannot exceed 60 minutes or drop below 5 minutes.

"⏸" START/PAUSE

After setting the time, press "⏸" button to begin making ice cream. The LCD stays on and shows a countdown.

- Press "⏸" button to pause the motor and display the stop time. Press again to resume.
- If paused and inactive for 3 minutes, the compressor stops, and the machine returns to standby after 10 minutes with 3 beeps.
- Long press "☰" button for 3 seconds to stop and return to mode selection.
- Use "+" button or "-" button to adjust the time during production.
- The backlight turns off after 15 seconds of inactivity.

"❄" Keep Cool Function

After the production process is complete, if no further operations are conducted, the ice cream maker will automatically enter the heat preservation mode. In this mode, the machine will pause for 10 minutes.

After this pause, the compressor and fan will activate, and the display screen will show "COOL" and flash. Following 10 minutes of continuous cooling, the machine will return to its powered-on state.

Before First Use

- Remove and discard all labeling and packaging materials attached to your ice cream machine. Ensure you have removed all parts and accessories before discarding the packaging.
- Check and ensure that all accessories are complete and undamaged. Check the wire and plug for any break before use.
- Clean parts and accessories using warm water and gentle dish washing liquid, then rinse and dry thoroughly. Wipe the outer housing and drip tray with a soft damp cloth and dry thoroughly.



NOTE

- All parts should be cleaned by hand using warm water and gentle dish washing liquid. Do not use abrasive cleansers, pads or cloths which can scratch the surface.
- Do not immerse the compressor/motor base, power cord or power plug in water or any other liquid.
- Keep the machine flat on a level surface to ensure that the compressor of the machine is working properly.

GENERAL OPERATION



Adding Ingredients

Prepare ingredients (See 'Recipes', page 16). Add ingredients to the ice cream bowl as specified in the recipes before inserting bowl into the base.

Wipe any spilled ingredients from the rim of the bowl.

NOTE:

We recommend an optimal ice cream production volume of 1.4L.

(The optimal ingredient amount is 1000g or less.)



Inserting Ice-cream Bowl

Place ice-cream bowl into the base. Make sure the bowl is properly aligned with the base and press firmly.



Inserting Mixing Paddle

Align the hole in the bottom of the paddle with the drive shaft in the bowl. Rotate it left and right to confirm secure placement.



Place the lid on top

Position transparent lid and lock into place by turning it counterclockwise.



Start up

Plug the unit into the power outlet. Press the **POWER button** "⏻" to turn the unit on.



Selecting Mode

Press the **MENU button** "❄️" and select ice-cream mode.



Setting Time

Press the " + " Increase working time, Press the " - " Reduce working time. Adjustable working time.





Adding mix-ins

During the process, you can open the transparent lid to add other favorite ingredients.



Start making ice-cream

Press the **START/PAUSE button** "⏸" to begin the ice-cream cycle. Timer will count down.



Completion Steps

When the desired time has been reached, the compressor and motor will stop.

- Turn off the unit by pressing the **POWER button** "⏻" first.
- Remove the lid by turning it clockwise to unlock.
- Lift mixing bowl out of the base with handle.
- Remove paddle from ice-cream bowl.

NOTE:

To make your ice cream firmer, simply press the **MENU button** "⌂", choose the Cooling mode, and set the desired time.

KEEP COOL FUNCTION



After completing the Ice cream mode with a "00:00" display, if there's no further action within 10 minutes, the machine will automatically switch to the "Keep Cool" program, displaying "COOL" on the screen. During this time, the mixing motor will remain inactive. After 8 hours of cooling, the machine will stop operating and return to standby mode.

MOTOR SELF-PROTECTION FUNCTION

The motor's self-protection system activates automatically when the ice cream hardens or the mixture freezes solid and the mixing paddle becomes stuck, in order to safeguard the motor and extend its lifespan.

VOLUME OF THE INGREDIENTS

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of capacity of the removable bowl (Ice cream expands when being formed).

TROUBLESHOOTING AND TIPS

CARE & CLEANING

NOTE :

Before cleaning, please make sure to unplug the power plug to avoid potential electric shock.

- Remove the mixing paddle and clean it with a damp cloth.
- Take out the ice-cream bowl, clean it with a damp cloth, and do not use abrasive cleaning pads.
- Unlock the transparent lid by rotating it clockwise and clean it with a damp cloth.
- Clean the base with a damp cloth. Do not pour water over the vent holes. Do not immerse the body, cord and plug into water or any other liquid.
- Wipe all components dry with a dry cloth and reinstall them in their original positions.

Troubleshooting

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
Difficulty in removing the ice-cream bowl after ice cream is done.	Moisture between the ice-cream bowl and the base causes freezing.	Wait 1-2 minutes before removing the ice cream bowl and ensure to wipe dry any moisture between the ice cream bowl and the base.
Mixing stops before the ice cream maker's production time is complete.	It's a normal occurrence - as ice cream hardens, the mixing paddle may get stuck. When the motor temperature rises, it triggers an automatic safety cut-off.	No need to solve it.
The transparent lid doesn't securely fit over the mixing paddle.	Misalignment of the mixing paddle.	Ensure proper alignment of the mixing paddle by rotating it left and right until resistance is felt. Then the transparent lid can be locked in place.
The ice-cream bowl cannot be placed in the base.	Deformation due to improper ice-cream bowl usage.	Contact Couplux service center.
Severe scratching or stuck of the mixing paddle at the start of ice cream making.	Deformation due to improper ice-cream bowl usage.	Contact Couplux service center.



Vanilla Ice Cream

Ingredients:

3 egg yolks	250 g (8.82 oz) milk
145 g (5.12 oz) sugar	5 g (0.18 oz) vanilla powder
400 g (14.1 oz) heavy cream	

Instructions:

1. Place the milk, egg yolks, vanilla powder, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture turns yellow.
2. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
3. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Green Tea Ice Cream

Ingredients:

3 egg yolks	330 g (11.64 oz) milk
55 g (1.94 oz) sugar	20 g (0.71 oz) green tea powder
300 g (10.6 oz) heavy cream	

Instructions:

1. Place the milk, egg yolks, green tea powder, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50–60 minutes, and start the process.
3. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Kiwi Ice Cream

Ingredients:

170 g (6 oz) kiwi fruit	40 g (1.41 oz) sugar	180 g (6.35 oz) milk
3 egg yolks	400 g (14.1 oz) heavy cream	

Instructions:

1. Place the egg yolks and sugar in a bowl. Place the bowl over a pot of hot water and stir continuously until the mixture thickens and turns a mature yellow color.
2. Peel and puree the kiwi fruit, then put it into the ice-cream bowl. Pour in the heavy cream.
3. Pour the cooled egg mixture into the ice-cream bowl with the heavy cream. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50–60 minutes, and start the process. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Strawberry Ice Cream

Ingredients:

150 g (5.3 oz) strawberries	130 g (4.6 oz) sugar	12.5 g (0.44 oz) lemon juice
3 egg yolks	200 g (7.05 oz) milk	350 g (12.35 oz) heavy cream

Instructions:

1. Place the egg yolks, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Mash the strawberries into a puree and put it into the ice-cream bowl. Pour in the heavy cream and lemon juice.
3. Pour the cooled egg mixture into the ice-cream bowl with the heavy cream and strawberry mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50–60 minutes, and start the process. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Banana Ice Cream

Ingredients:

1 banana
3 egg yolks

150 g (5.3 oz) sugar
300 g (10.6 oz) milk

300 g (10.6 oz) heavy cream

Instructions:

1. Place the egg yolks, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Mash the banana into a puree and put it into the ice-cream bowl. Pour in the heavy cream and lemon juice.
3. Pour the cooled egg mixture into the ice-cream bowl with the heavy cream and banana mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Mango Ice Cream

Ingredients:

250 g (8.82 oz) mango
3 egg yolks

130 g (4.6 oz) sugar
220g (7.76 oz) milk

360g (12.7 oz) heavy cream
12.5 g (0.44 oz) lemon juice

Instructions:

1. Place the egg yolks, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Mash the mango into a puree and put it into the ice-cream bowl. Pour in the heavy cream and lemon juice.
3. Pour the cooled egg mixture into the ice-cream bowl with the heavy cream and mango mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

White Chocolate Ice Cream

Ingredients:

93 g (3.3 oz) white chocolate
3 egg yolks

125 g (4.41 oz) sugar
400 g (14.1 oz) heavy cream

250 g (8.82 oz) milk

Instructions:

1. Chop the white chocolate into small pieces.
2. Combine the chopped chocolate, milk, egg yolks, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
3. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
4. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Coffee Ice Cream

Ingredients:

200 g (7.05 oz) sugar
3 egg yolks

500 g (17.64 oz) heavy cream
20 g (0.71 oz) instant coffee powder

210 g (7.41 oz) milk

Instructions:

1. Combine the egg yolks, instant coffee powder, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
3. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Pistachio Ice Cream

Ingredients:

80g (2.82 oz) pistachio paste	30 g (4.94 oz) pistachio nuts	180 g (6.35 oz) milk
3 egg yolks	400 g (14.1 oz) heavy cream	140 g (4.94 oz) sugar

Instructions:

1. Place the milk, egg yolks, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Pour the heavy cream and pistachio paste into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
3. Mash the pistachios and when the ice cream is ready, sprinkle over the ice cream according to your taste.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Orange Flavored Ice Cream

Ingredients:

3 egg yolks	170 g (6 oz) sugar	150 g (5.3 oz) milk
330 g (11.64 oz) heavy cream	180 g (6.35 oz) fresh orange juice	

Instructions:

1. Place the egg yolks, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Combine the fresh orange juice and heavy cream, then pour the mixture into the ice-cream bowl. Add the cooled mixed egg mixture as well.
3. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
4. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Cantaloupe Ice Cream

Ingredients:

3 egg yolks	330 g (11.64 oz) heavy cream	170 g (6 oz) sugar
150 g (5.3 oz) milk	160 g (5.64 oz) cantaloupe (muskmelon)	

Instructions:

1. Place the milk, egg yolks, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Pour the heavy cream into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
3. Mash the cantaloupe into a puree. After 30 minutes of ice cream making, open the small cover of the feed inlet halfway through the process and add the cantaloupe puree through it.
4. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Lemon Ice Cream

Ingredients:

3 egg yolks	500 g (17.64 oz) heavy cream	210 g (7.41 oz) milk
200 g (7.05 oz) sugar	50 g (1.8 oz) fresh lemon juice	

Instructions:

1. Place the egg yolks, milk, and sugar in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Pour the heavy cream and lemon juice into the ice-cream bowl, then add the cooled mixed egg mixture. Place the bowl into the ice cream maker, select the ice cream mode from the menu, set the timer for about 50-60 minutes, and start the process.
3. Wait for the ice cream to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Triple Chocolate Gelato

Ingredients:

6 egg yolks	80 g (2.82 oz) sugar
400 g (14.11 oz) whole milk	200 g (7.05 oz) light cream
80 g (2.82 oz) chocolate chunks	20 g (0.71 oz.) cocoa powder

Instructions:

1. Place the egg yolks, sugar, cocoa powder, chocolate fudge sauce, and whole milk in a bowl and combine, whisk together until well combined.
2. Heat the mixture stirring constantly, until it reaches about 70°C (158°F).
3. Pour the chopped chocolate chunks in the bowl and stir the mixture continuously until the chocolate is completely melted.
4. Place the light cream and all ingredients into the ice cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 50 minutes, and start the process.
5. Feel free to adjust the time based on your observation of the gelato's consistency, adding or reducing time as needed.
6. Wait for the gelato to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Vanilla Bean Gelato

Ingredients:

6 egg yolks	100 g (3.53 oz) sugar	400 g (14.11 oz) milk
200 g (7.05 oz) light cream	1+1/2 whole vanilla beans	

Instructions:

1. Place the egg yolks, sugar and milk in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Split the vanilla beans in half lengthwise, then use a knife to scrape out the seeds and add to the bowl.
3. Place the light cream and all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 50 minutes, and start the process.
4. Feel free to adjust the time based on your observation of the gelato's consistency, adding or reducing time as needed.
5. Wait for the gelato to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Maple Gelato

Ingredients:

6 egg yolks	100 g (3.53 oz) maple syrup	400g (14.11 oz) milk
200 g (7.05 oz) light cream	50g (1.76 oz) maple extract	

Instructions:

1. Place the egg yolks, sugar and milk in a bowl. Place the bowl over a pot of hot water, stirring continuously until the mixture thickens and turns a mature yellow color.
2. Split the vanilla beans in half lengthwise, then use a knife to scrape out the seeds and add to the bowl.
3. Place the light cream and all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 50 minutes, and start the process.
4. Feel free to adjust the time based on your observation of the gelato's consistency, adding or reducing time as needed. Wait for the gelato to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Chocolate Frozen Yogurt

Ingredients:

1 cup whole milk	180 g (6.35 oz) sweet or semi-sweet
2 cups low-fat vanilla yogurt	chocolate bars, chopped into uneven
1/4 cup granulated sugar	small pieces

Instructions:

1. In a blender, blend the chocolate and milk until they are thoroughly mixed. Add the yogurt and sugar and blend for about 15 seconds until completely combined.
2. Start the ice cream maker and churn for 40 minutes, until the frozen yogurt reaches your desired consistency or hardness.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Strawberry Frozen Yogurt

Ingredients:

3 Cup whole strawberry milk

Instructions:

1. Place the whole strawberry milk into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 30 minutes, and start the process.
2. Feel free to adjust the time based on your observation of the frozen yogurt's consistency, adding or reducing time as needed.
3. Wait for the frozen yogurt to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Fresh Watermelon Sorbet

Ingredients:

2 Cup Watermelon

Instructions:

1. Cut the ripe watermelon into chunks, removing the rind and seeds.
2. Place the watermelon chunks into a blender or food processor and blend until smooth to create watermelon puree.
3. Place the watermelon puree into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 10 minutes, and start the process.
4. Feel free to adjust the time based on your observation of the sorbet's consistency, adding or reducing time as needed.
5. Wait for the sorbet to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Fresh Lemon Juice Sorbet

Ingredients:

375 g (13.23 oz) granulated sugar	375 mL (12.68 fl. oz) purified water
6 g (0.21 oz) minced lemon zest	125 mL (4.23 fl. oz) fresh lemon juice

Instructions:

1. Boil water and sugar together while gently stirring until the sugar is completely dissolved. Allow the mixture to cool completely. (This can be called the basic sugar syrup, and you can prepare a larger batch and freeze it for future use.)
2. Mix the cooled sugar syrup with fresh lemon juice and minced lemon zest. Start the ice cream maker and churn for 40 minutes until you achieve a sorbet or frozen dessert consistency.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Canned Pear Sorbet

Ingredients:

2 Cans canned pear, drained
 1 Cup liquid reserved from the can

Instructions:

1. Place the drained canned pear into a blender or food processor and blend until smooth to create pear puree.
2. Place the pear puree and the liquid from the can into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 45 minutes, and start the process.
3. Feel free to adjust the time based on your observation of the sorbet's consistency, adding or reducing time as needed.
4. Wait for the sorbet to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Thick Chocolate Milkshake

Ingredients:

- 2+1/4 Cup chocolate ice cream
- 3/4 Cup whole milk

Instructions:

1. Place all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 10 minutes, and start the process.
2. Feel free to adjust the time based on your observation of the milkshake's consistency, adding or reducing time as needed.
3. Wait for the milkshake to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Fresh Fruit Slush

Ingredients:

- | | |
|--------------------------|---------------------|
| 2 Cup fresh fruit | 1/4 Cup water |
| 1/3 Cup granulated sugar | 1/2 Cup crushed ice |

Instructions:

1. Ahead of time, freeze filtered water in ice cube trays overnight or until solid.
2. Transfer ice cubes to a towel or bag, and use a rolling pin or meat mallet to crush gently.
3. Cut the fruit into chunks, removing the rind and seeds.
4. Place the fruit chunks into a blender or food processor and blend until smooth to create fruit puree.
5. Place all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 30 minutes, and start the process.
6. Adjust time as needed based on the slush's consistency.
7. Wait for the slush to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).



Blue Raspberry Italian Ice

Ingredients:

1/2 Cup granulated sugar	2+1/2 Cup water
1 Cup raspberry	3 drops blue food coloring

Instructions:

1. Place the raspberry into a blender or food processor and blend until smooth to create raspberry puree.
2. Place all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 40 minutes, and start the process.
3. Feel free to adjust the time based on your observation of the Italian ice's consistency, adding or reducing time as needed.
4. Wait for the Italian ice to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Spiced Apple Cider Italian Ice

Ingredients:

3 Cup apple cider
6 g (0.21 oz.)pumpkin spice

Instructions:

1. Place all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 35 minutes, and start the process.
2. Feel free to adjust the time based on your observation of the Italian ice's consistency, adding or reducing time as needed.
3. Wait for the Italian ice to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Watermelon Italian Ice

Ingredients:

3/4 Cup watermelon syrup
2+1/4 Cup water

Instructions:

1. Place all the ingredients into the ice-cream bowl. Place the bowl into the base, select ice cream mode, set the timer for about 35 minutes, and start the process.
2. Feel free to adjust the time based on your observation of the Italian ice's consistency, adding or reducing time as needed.
3. Wait for the Italian ice to be ready.

Warm Tip:

During the preparation process, you can open the transparent lid and sprinkle in your favorite mix-ins (such as chopped almonds, pine nuts, peanuts, or other types of nuts).

Limited one-year warranty

This Couplux Ice cream maker is warranted, to the original owner within the 48 continental states, for one year from the date of purchase against defects in material and workmanship under normal use and service. Should your ice cream maker prove defective within one year from the date of purchase, return the defective part or unit, freight prepaid (within one month of purchase; after one month to one year, customer will be responsible for freight cost to Couplux's service department), along with an explanation of the claim to Couplux Appliance.

Please package the ice cream maker carefully in its original packaging material to avoid damage in transit. Please retain the original box and packaging material. Under this warranty, Couplux will repair or replace any parts found defective. This warranty is not transferable. After the expiration of the warranty, the cost of labor and parts will be the responsibility of the original owner of the unit.

THIS WARRANTY DOES NOT COVER:

- Acts of God, such as fire, flood, hurricanes, earthquakes and tornadoes.
- Damage, accidental or otherwise, to the ice cream maker while in the possession of a consumer not caused by a defect in material or workmanship.
- Damage caused by consumer misuse, tampering, or failure to follow the care and special handling provisions in the instructions.
- Damage to the finish of the case, or other appearance parts caused by wear.
- Damage caused by repairs or alterations to the product by anyone other than authorized by the manufacturer.
- Freight and Insurance cost for the warranty service.

If you have any questions, please contact us at couplux-service@outlook.com

Our Official Site: <https://couplux.shop/>