

**COUPLUX**

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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.: IC7308U**

**COUPLUX  
Ice-cream Maker**

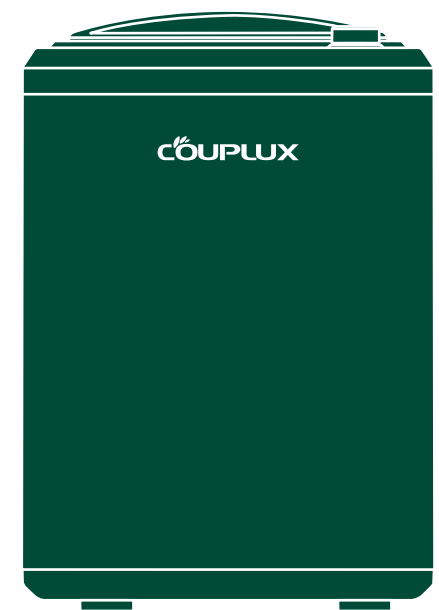
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**COUPLUX**

**IC7308U**



**Instruction Manual**



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## Safety Caution \_\_\_\_\_ 01

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

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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:

- Read all instructions before using.
- 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.
- 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.
- This appliance is not intended for use by individuals with limited abilities or children without proper supervision and instruction.
- 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.
- **WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.**
- **WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.**
- **WARNING: Do not locate multiple portable socket outlets or portable power supplies at the rear of the appliance.**
- The plug must be removed before cleaning, maintaining or filling the appliance.
- Do not upend this product or incline it over a 45° angle.
- 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.
- Unplug the appliance after using or before cleaning.

## Safety Caution \_\_\_\_\_ 02

- Do not use the accessories which are not recommended by Manufacturer.
- Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
- Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
- When take out the ice cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
- Do not switch on the power before install well the barrel or blender blade.
- The initial temperature of the ingredients is 20±3°C (68±5.4°F).  
Do not put the ingredients into freezer for prefreeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
- Do not remove the blender blade when the appliance is on working.
- Do not use outdoors.
- Never clean with scouring powders or hard implements.
- Please keep the instruction manual.

# KNOW YOUR ICE-CREAM MAKER

## Know Your Ice-cream Maker \_\_\_\_\_ 04

### **Advanced Built-in Compressor**

Continuous operation with consistent and optimal ice cream texture, avoiding pre-cooling.

### **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 2.5L 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.

### **Sleek Vertical 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.

## Know Your Ice-cream Maker \_\_\_\_\_ 05



### ACCESSORIES

- |                             |                                       |
|-----------------------------|---------------------------------------|
| 1 Transparent Lid           | 6 Vent holes                          |
| 2 LCD screen with backlight | 7 Ice-cream Bowl with Lift-Out Handle |
| 3 Stainless steel housing   | 8 Ice-cream Scoop                     |
| 4 Timer Knob                | 9 Mixing Paddle                       |
| 5 Base                      | 10 Measuring Cup with precise scales  |

## Know Your Ice-cream Maker \_\_\_\_\_ 06

### Functions Instruction



#### Power Button

Turns the unit on and off.

#### Menu Button

Provides access to three modes: Stirring Mode, Cooling Mode, and Ice Cream Mode.

#### Start/Pause Button

Initiates and pauses the mixing process and timer for flexible control.

#### Stirring Mode

Exclusive stirring operation, with a default time of 10 minutes. Great for assisting in processing and gently stirring ice cream recipes to perfection.

#### Cooling Mode

Exclusive cooling operation, set by default for 30 minutes. Ideal for crafting chilled desserts and aiding in freezing ice cream creations.

#### Ice Cream Mode

Both stirring and cooling processes run simultaneously, with a default time of 60 minutes. Perfect for crafting a variety of delicious ice creams. Just pour your favorite recipe and start the magic.

# OPERATION GUIDE

## Operation Guide \_\_\_\_\_ 08

### 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 clean any of the parts or accessories in the dishwasher.
- 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 22).

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

If using your own recipe, be sure it yields 1½ quarts or less. Bases must be no more than 4 cups.



#### Inserting Ice-cream Bowl

Place ice-cream bowl into the base. Be sure the bowl is properly aligned in base.

## Operation Guide \_\_\_\_\_ 09



### 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 counter-clockwise.



### 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.

## Operation Guide \_\_\_\_\_ 10



### Setting Time

Rotate the Timer Knob to set the time, with a maximum of 60 minutes and a minimum of 5 minutes.



### Start making ice-cream

Press the START/PAUSE button to begin the Ice-cream cycle.  
Timer will count down.



### Adding mix-ins

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



### Completion Steps

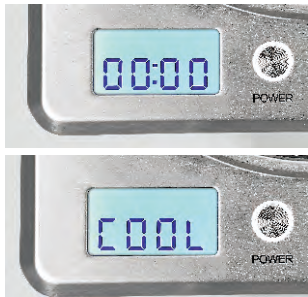
When the desired time has been reached, the compressor and motor will stop.

- Turn the unit off by pressing the Power button.
- 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 15 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, emitting three consecutive beeps every 0.5 seconds before returning 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).

# CLEANING & CARE

## Cleaning & Care \_\_\_\_\_ 13

### 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

## Troubleshooting \_\_\_\_\_ 15

PROBLEM	POSSIBLE CAUSES	WHAT TO DO
<b>Difficulty in removing the ice-cream bowl after ice cream is done.</b>	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.
<b>Mixing stops before the ice cream maker's production time is complete.</b>	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.
<b>The transparent lid doesn't securely fit over the mixing paddle.</b>	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.
<b>The ice-cream bowl cannot be placed in the base.</b>	Deformation due to improper ice-cream bowl usage.	Contact Couplux service center.
<b>Severe scratching or stuck of the mixing paddle at the start of ice cream making.</b>	Deformation due to improper ice-cream bowl usage.	Contact Couplux service center.

# RECIPES



### Vanilla Ice Cream

**Ingredients:**

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

**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
- 55g (1.94 oz) sugar
- 250g (8.82 oz) heavy cream
- 330g (11.64 oz) milk
- 330g (11.64 oz) green tea powder

**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).

## Réçipes --- 19

### Kiwi Ice Cream

#### Ingredients:

170g (6 oz) kiwi fruit	150g (5.3 oz) sugar
3 egg yolks	580g (20.5 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 mash 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).

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### Strawberry Ice Cream

#### Ingredients:

250g (8.82 oz) strawberries	150g (5.3 oz) sugar	12.5g (0.44 oz) lemon juice
3 egg yolks	400g (14.1 oz) heavy cream	250g (8.82 oz) milk

#### 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).

## Réçipes --- 20

### Banana Ice Cream

#### Ingredients:

1 banana	80g (2.82 oz) walnuts	150g (5.3 oz) suga
3 egg yolks	300g (10.6 oz) heavy cream	300g (10.6 oz) milk

#### 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. Peel and mash the banana, then roast the walnuts until fragrant and chop them into small pieces. Put the mashed banana and chopped walnuts into the ice-cream bowl.
3. Pour the heavy cream into the ice-cream bowl with the banana and walnut mixture, 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).

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### Mango Ice Cream

#### Ingredients:

325g (11.5 oz) mango	130g (4.6 oz) sugar	275g (9.7 oz) milk
3 egg yolks	440g (15.5 oz) heavy cream	12.5g (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).

## Réçipes \_\_\_\_\_ 21

### White Chocolate Ice Cream

#### Ingredients:

93g (3.3 oz) white chocolate      125g (4.41 oz) sugar      250g (8.82 oz) milk  
3 egg yolks      400g (14.1 oz) heavy cream

#### 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).

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### Coffee Ice Cream

#### Ingredients:

200g (7.05 oz) sugar      500g (17.64 oz) heavy cream      210g (7.41 oz) milk  
3 egg yolks      50g (1.76 oz) instant coffee powder

#### 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).

## Réçipes \_\_\_\_\_ 22

### Pistachio Ice Cream

#### Ingredients:

170g (6 oz) pistachio nuts      140g (4.94 oz) sugar      180g (6.35 oz) milk  
3 egg yolks      400g (14.1 oz) heavy cream

#### 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. Chop the pistachio nuts into small pieces and put them into the ice-cream bowl. Pour in the cooled mixed egg mixture and heavy cream.
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).

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### Orange Flavored Ice Cream

#### Ingredients:

3 egg yolks      170g (6 oz) sugar      150g (5.3 oz) milk  
330g (11.64 oz) heavy cream      125g (4.41 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                      330g (11.64 oz) heavy cream                      170g (6 oz) sugar  
150g (5.3 oz) milk                      160g (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. Scrape the cantaloupe flesh with a stainless steel spoon and put it into the ice-cream bowl. Pour in the cooled mixed egg mixture and heavy cream.
3. 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).

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### Lemon Ice Cream

#### Ingredients:

3 egg yolks                      200g (7.05 oz) sugar                      210g (7.41 oz) milk  
500g (17.64 oz) heavy cream                      50g (1.76 oz) instant coffee powder

#### 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).



### Chocolate Frozen Yogurt

#### Ingredients:

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

#### NOTE

Use the provided measuring cup.

#### 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).

## Réçipes \_\_\_\_\_ 25

### 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).

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## Réçipes \_\_\_\_\_ 26



### 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).

## Réçipes \_\_\_\_\_ 27

### Fresh Lemon Juice Sorbet

#### Ingredients:

375g (13.23 oz) granulated sugar      375ml (12.68 fl. oz) purified water  
6g (0.21 oz) minced lemon zest      125ml (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).

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### 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).

## Réçipes \_\_\_\_\_ 28



### 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
- 1/3 Cup granulated sugar
- 1/4 Cup water
- 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
- 1 Cup raspberry
- 2+1/2 Cup water
- 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).

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### 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).



### Triple Chocolate Gelato

#### Ingredients:

6 egg yolks  
1/3 Cup dark brown sugar  
20 g (0.71 oz.) cocoa powder  
30 ml (1.02 fl.oz.) chocolate fudge sauce  
1+1/4 Cup heavy cream  
1 Cup whole milk  
35 g (1.23 oz.) chocolate chunks

#### Instructions:

1. Place the egg yolks, dark brown sugar, cocoa powder, chocolate fudge sauce, heavy cream, 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 all the ingredients 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.
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	30 ml (1.02 fl.oz.) corn syrup	1/3 Cup granulated sugar
1+1/2 Cup heavy cream	1 Cup whole milk	1+1/2 whole vanilla beans

### Instructions:

1. Place the egg yolks, corn syrup, sugar in a bowl and combine. Stir 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 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.
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).

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## Maple Gelato

### Ingredients:

6 egg yolks	30 ml (1.02 fl.oz.) maple syrup	1/3 Cup granulated sugar
30 ml (1.02 fl.oz.) maple extract (optional)	1/2 Cup heavy cream	1+1/2 Cup whole milk

### Instructions:

1. Place the egg yolks, maple syrup and light brown sugar in a bowl and combine. Place the bowl over a pot of hot water, stir continuously until the mixture thickens and turns a mature yellow color.
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 45 minutes, and start the process.
3. Feel free to adjust the time based on your observation of the gelato's consistency, adding or reducing time as needed.
4. 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).