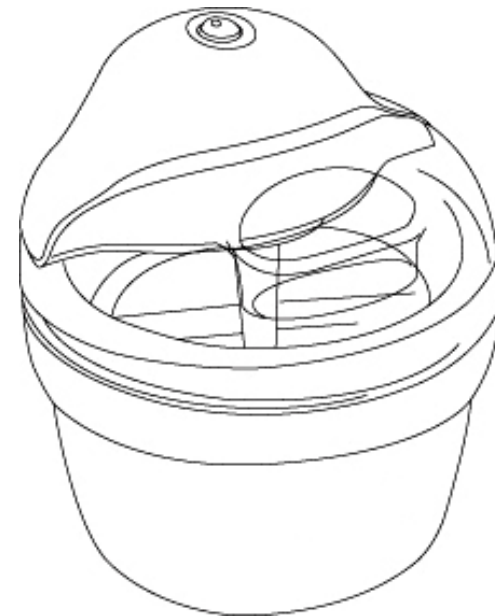




OWNER'S MANUAL

Model KP160E
120V~, 60Hz., 10 Watts

Gel Canister Ice Cream Maker



EURO-PRO Operating LLC
Boston, MA, 02465
1 (800) 798-7398
www.euro-pro.com

IMPORTANT SAFETY INSTRUCTIONS

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

1. Read all instructions before using.
2. To protect against fire, electric shock and personal injury, do not immerse appliance, its cord or plug, in water or other liquid.
3. Close supervision is necessary when any appliance is used near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contact with moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return appliance to **EURO-PRO Operating LLC** for examination, repair or electrical or mechanical adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electrical shock or personal injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. To disconnect, turn unit Off and unplug from wall outlet.
11. Do not operate the unit dry. Always have ice cream mixture in the freezer canister when you plug in the unit.
12. The freezer canister should be washed and thoroughly towel-dried before use.
13. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and damage to the appliance. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER!** Sharp objects will scratch and damage the inside of the freezer canister. A rubber spatula or wooden spoon may be used when the appliance is unplugged and in the "Off" position.
14. Be sure that the voltage indicated on the name plate matches with your home's voltage.
15. Never clean with scouring powders or hard implements.
16. Do not place or use the appliance on hot surface such as stove, hotplate or near open gas flame.
17. Do not expose the freezer canister to temperatures above 105° F (41° C).
18. Do not place any part of this Ice Cream Maker in dishwasher.

SAVE THESE INSTRUCTIONS

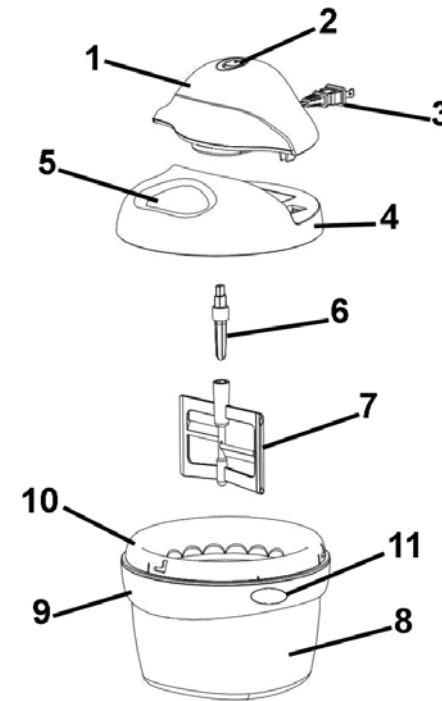
This appliance is for **HOUSEHOLD USE ONLY**. No user-serviceable parts inside. Power unit never needs lubrication. Do not attempt to service this product. Do not immerse the power unit in water or other liquid. A short power supply cord is provided to reduce the hazards resulting from entanglement or tripping over a longer cord. An extension cord may be used with care; however the marked electrical rating should be at least as great as the electrical rating of the appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.



POLARIZED PLUG

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

GETTING TO KNOW YOUR GEL CANISTER ICE CREAM MAKER



1. Drive Unit
2. On/Off Button
3. Electrical Plug
4. Cover
5. Feeder Hole
6. Paddle Extender
7. Paddle
8. Freezer Canister
9. Lower Ring
10. Upper Ring
11. Release Button

Technical Specifications

Voltage: 120V., 60Hz.
Power: 10 Watts
Capacity: 1.5 Quart

Helpful Hints

- Some ice cream recipes require the mixture to be pre-cooked. You can make the recipe at least one day in advance. This will allow the mixture to cool down completely and also add volume. We recommend that you pre-chill the ice cream mixture for better results.
- Uncooked recipes will give you the best results when an electric mixer is used to cream the eggs and sugar. This helps increase the volume in the ice cream mixture.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You may use any type of cream that you prefer, but the type of cream that you do use will affect the flavor and texture of the ice cream that you are making. The higher the percentage of fat in the cream, the richer the ice cream and the softer the texture. i.e. heavy cream has 35% fat, whipping cream has 30% fat, coffee or light cream has 18% fat and half & half has 10% fat. Any combination may be used but the total liquid measurement must remain the same.
- The ice cream mixture will stay fresh in the refrigerator for several days. Just make sure that it is well covered. Before adding to the freezer canister, stir it to make sure that the ingredients are well mixed together.
- When pouring into the freezer canister, stop at least 1" below the top of the canister as the mixture will increase in volume during the freezing process.
- If you wish to add alcohol to your ice cream recipe, add it when the mixture is semi hard or about 15 minutes into the process.
- If you are making a fruit sorbet, please note that the flavor of the sorbet will greatly depend on the ripeness of the fruit and/or type of juice that you use. If you find that the fruit is too tart, add sugar; if it is too ripe, decrease the amount of sugar. Also keep in mind that freezing lessens the sweetness of the recipe.
- You can use artificial sweeteners instead of sugar if you wish. Please note though that heat affects the sweetness of the artificial sweetener. We recommend that you use artificial sweeteners to mixtures that are cold or that have been completely cooled. When a recipe calls for you to heat the liquid ingredients so that the sugar may dissolve, omit the heating process and simply stir in the artificial sweetener until it is thoroughly dissolved.
- Always start with liquid ice cream mixtures when preparation starts. Do not use stiff mixtures such as whipped cream or frozen liquids.
- Do not operate the unit longer than required. If after 40 minutes the mixture is not yet solid or has thawed again, do not continue. Possible reasons for mixture not freezing: the freezer canister was not cold enough; the mixture was too warm; the proportion of the ingredients was not correct.
- Do not store prepared ice cream in the freezer canister for more than a few days.

Disposal of Unit

The gel in the freezer canister contains no toxic materials. You may dispose of as normal household waste.

Recipes

No Cook Coffee/Amaretto Ice Cream

2	Cups	Half-and-half
3	Tbs.	Instant Coffee
2	oz.	Amaretto liqueur
1 ½	Cups	Sugar
1	Tbsp.	Vanilla extract
4	Cups	Heavy Cream

1. In a small bowl combine the half and half, instant coffee, sugar, vanilla extract and amaretto.
2. Stir to dissolve the sugar. Add the heavy cream.
3. Pour half of the mixture into the freezer canister and refrigerate the balance of the mixture for a second batch.
4. Freeze as directed.
5. Garnish with coffee beans.

Makes about 2 quarts

Strawberry Ice Cream

5	oz.	Sugar
5	oz.	Milk
3.5	oz.	Cream
7	oz.	Fresh Strawberries
1		Egg

1. Beat the egg together with the sugar.
2. Cut the strawberries into small pieces and add to the egg mixture.
3. Add the milk and the cream to the strawberry mixture.
4. Pour into the freezer canister and freeze as directed.



ONE (1) YEAR LIMITED WARRANTY

EURO-PRO Operating LLC warrants this product to be free from defects in material and workmanship for a period of one (1) year from the date of the original purchase, when utilized for normal household use, subject to the following conditions, exclusions and exceptions.

If your appliance fails to operate properly while in use under normal household conditions within the warranty period, return the complete appliance and accessories, freight prepaid. For Customer Service support, call 1 (800) 798-7398 or visit our website www.euro-pro.com.

If the appliance is found to be defective in material or workmanship, **EURO-PRO Operating LLC** will repair or replace it free of charge. Proof of purchase date and \$ 14.95 to cover the cost of return shipping and handling must be included. *

The liability of **EURO-PRO Operating LLC** is limited solely to the cost of the repair or replacement of the unit at our option. This warranty does not cover normal wear of parts and does not apply to any unit that has been tampered with or used for commercial purposes. This limited warranty does not cover damage caused by misuse, abuse, negligent handling or damage due to faulty packaging or mishandling in transit.

This warranty is extended to the original purchaser of the unit and excludes all other legal and/or conventional warranties. The responsibility of **EURO-PRO Operating LLC** if any, is limited to the specific obligations expressly assumed by it under the terms of the limited warranty. **In no event** is **EURO-PRO Operating LLC** liable for incidental or consequential damages of any nature whatsoever. Some states do not permit the exclusion or limitation of incidental or consequential damages, so the above may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state or province to province.

***Important: Carefully pack item to avoid damage in shipping. Be sure to include proof of purchase date and to attach tag to item before packing with your name, complete address and phone number with a note giving purchase information, model number and what you believe is the problem with item. We recommend you insure the package (as damage in shipping is not covered by your warranty). Mark the outside of your package "ATTENTION CUSTOMER SERVICE". We are constantly striving to improve our products, therefore the specifications contained herein are subject to change without notice.**

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