

# 2 Litre Ice-cream Maker



BTICM150

Bellini®

# Important Safeguards

**When using electrical appliances, in order to reduce the risk of fire, electric shock, and/or injury to persons, basic safety precautions should always be followed, including:**

## For Your Safety

**Read all instructions carefully, even if you are quite familiar with the appliance.**

- To protect against the risk of electric shock, DO NOT IMMERSE the appliance, power cord set or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory and 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.
- 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;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.
- Never leave the appliance unattended when in use.
- Children should be supervised to ensure that they do not play with the appliance. Close supervision is necessary when the appliance is used by or near children.
- Operating on a dry level surface. Operating on sinks, drainboards or uneven surfaces must be avoided.
- Switch off the power outlet and remove the plug when the appliance is not in use; before assembling or disassembling parts; and before cleaning. To unplug, grasp the plug and pull from the power outlet. Never pull the power cord.
- Avoid contact with moving parts. Keep hands, hair and clothing, as well as spatulas and other utensils, away during operation to prevent injury and/or damage to the appliance.

- Do not operate any appliance with a damaged power cord or plug; after the appliance malfunctions; or if it has been dropped or damaged in any manner.
- Do not use outdoors.
- Store the unit indoors in a cool and dry location.
- Do not allow the power cord to hang over the edge of a table or counter, or touch hot surfaces.
- Do not operate or place any part of this appliance on or near any hot surfaces (such as a gas or electric burner, or in a heated oven).
- Do not use the freezer canister on flames, hot plates or stoves. Do not expose to heat source. Do not wash in dishwasher; doing so may cause risk of fire, electric shock or injury.
- Do not misuse the power cord. Never carry the appliance by the power cord or pull to disconnect it from the outlet. Instead, grasp the plug and pull to disconnect.
- This product is intended for household use only.
- This appliance is intended to be plugged in a standard domestic power outlet.
- Do not attempt to repair, disassemble or modify the appliance. There are no user-serviceable parts.
- Keep hands and utensils out of freezer canister while in use to reduce the risk of injury to persons or to the appliance itself. **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 in the OFF position.
- Do not operate the appliance while it is empty. Always ensure ice cream mixture is in the Ice Cream Maker before plugging it in to a power outlet. Ensure the freezer canister and cover are fitted correctly before turning on the Ice Cream Maker.
- Switch off the power outlet, unplug the power cord of Ice Cream Maker and ensure the stirring paddle has completely stopped before removing the cover.
- Read this user manual carefully before use save it for future reference

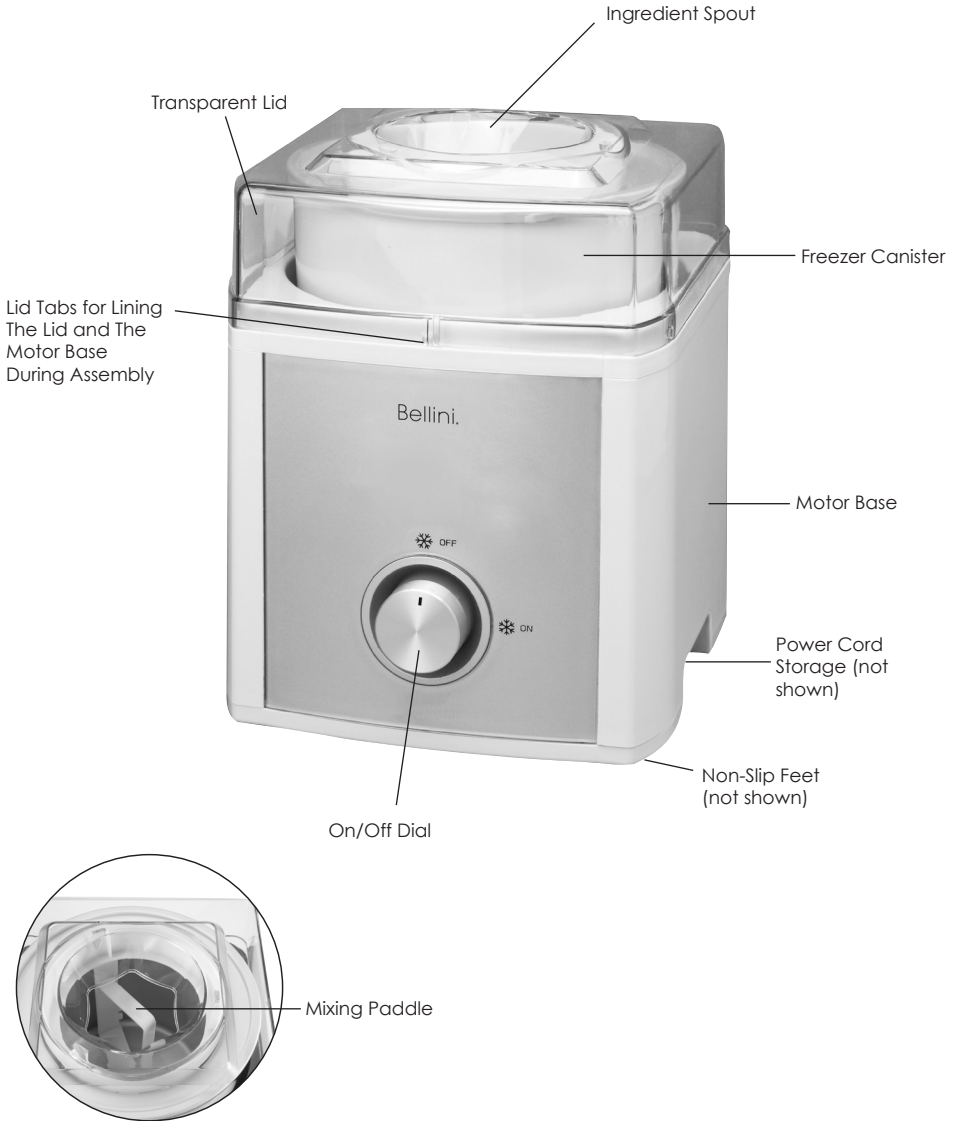
# Warning

If the supply power cord is damaged, the power cord must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

This product has not been designed for any uses other than those specified in this booklet.

# Save These Instructions

# Features of your 2 Litre Ice-cream Maker



# Getting to Know Your 2 Litre Ice Cream Maker

Congratulations on the purchase of your new 2 Litre Ice Cream Maker.

Before first using your new Ice Cream Maker, it is most important that you read and follow the instructions in this use and care booklet, even if you feel you are familiar with this type of appliance.

Your attention is drawn particularly to the section dealing with IMPORTANT SAFEGUARDS. Find a safe and convenient place to keep this booklet handy for future reference.

This appliance has been designed to operate from a standard domestic power outlet. It is not intended for industrial or commercial use.

## Before First Use

Carefully unpack the Ice Cream Maker and remove all packaging materials.

Wash the freezer canister, cover and paddle in warm soapy water and dry thoroughly. Do not clean it in a dishwasher.

Use a damp cloth to clean the exterior of the motor base. Do not immerse the motor base in water.

DO NOT clean any of the parts with abrasive cleaners or hard implements.

# How to Use Your 2 Litre Ice Cream Maker

## Step 1 – preparing the ice cream mixture

Prepare recipe ingredients according to the recipes in this booklet or from your own recipe. If you use your own recipe, be sure it yields 2 liters or less.

For best results, prepare the ice cream mixture one day before making ice cream. This adds volume and allows time for the mixture to cool sufficiently.

## Step 2 – freezing the freezer canister

**Note: It is important that the freezer canister is frozen properly.**

The freezer canister must be completely frozen before you begin your recipe. Before freezing, wash and dry the canister. To freeze the freezer canister, wrap it in a plastic bag and place it in the back of your freezer, where the temperature is the coldest. Be sure to place the freezer canister on a flat surface in its upright position for even freezing. The plastic bag will prevent freezer sticking from occurring.

Shake the canister to determine whether it is completely frozen. If you do not hear the liquid within the canister moving, the cooling liquid is therefore frozen.

**Reminder:** Your freezer should be set to -15°C or below to ensure proper freezing of all foods. The freezing time needed to reach the frozen state depends on how cold your freezer is. Refer to below table to freeze your freezer canister.

freezer	approx.
temperature	freezing time
-30°C/-22°F	8-9 Hours
-25°C/-13°F	12-13 Hours
-18°C/0°F	20-22 Hours
-15°C/5°F	24 hours or more

**Note: The canister must be used immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.**

### Step 3 – ice cream making process

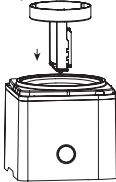
**Note: During operation, the motor may be quite noisy. THIS IS NORMAL. It may appear to struggle and make a loud grating noise, but continue with the operation as the unit will provide well frozen and churned ice cream.**

Before commencing, ensure the power cord is unplugged and the control switch is in the (Off) position.

Take the canister out of the freezer and place it onto the motor base. The canister should be used immediately after removing from the freezer because it will begin to defrost quickly once placed in a room temperature environment.



Place the paddle inside the canister. Be sure the circle side of the stir paddle faces up.



Lock the lid onto the motor base. The tabs on the bottom of the lid should line up with the indentations in the motor base. This ensures that the lid is locked into place. When placing the lid on the motor base, the stir paddle should fit into the lid.



Plug the Ice cream Maker into a standard domestic power outlet and switch the outlet on.

Switch the on/off dial to the on position to prevent the paddle from freezing onto the freezer canister.

Immediately pour the prepared ingredients into the freezer canister via the ingredient spout.

**Note: Ingredients must be added to the freezer canister after the unit is turned on.**

The ice cream making process takes approximately 20-40 minutes or until the desired consistency is reached.

**Note: Turning the Ice Cream Maker off during operation may cause the mixture to freeze and restrict the movement of the paddle. Do not store frozen ice cream in the freezer canister. The ice cream will stick to the sides of the freezer canister and may damage the canister. Store only in a freezer-safe airtight container.**

**This appliance should not be operated for any longer than 40 minutes at one time.** Do not continue use if the ice cream is not solid or is thawing out after 40 minutes of mixing.

This may occur if the freezer canister was not frozen properly, the mixture was too warm or the proportion of ingredients was incorrect.

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the mixture has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

DO NOT use sharp objects or utensils inside the canister. Sharp objects will scratch and damage the inside of the canister. A rubber scraper or wooden spoon may be used when the appliance is turned off.

**Note: The Ice Cream Maker will stop rotation automatically when the mixture gets extremely thick or if the unit has been running for an excessively long period of time, or if added ingredients (nuts, ect.) are in extremely large pieces. If the motor overheats, the unit will turn off automatically. To avoid damage to the appliance or injury to persons, ensure the appliance is switched off and unplugged from the power outlet if it automatically stops or stalls. To reset the unit, put the On/Off switch in the OFF position and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the mixture.**

# Storage

The ice cream mixture can be frozen further by placing the freezer canister into the freezer for no more than thirty minutes.

To store your ice cream for long periods of time, place it in an air tight container in the freezer.

Do not put freezer canister in freezer if the canister is wet and not protected by a plastic bag. Do not store lid, paddle, or motor base in freezer.

# Care and Cleaning

Switch off and unplug the Ice Cream Maker from the power outlet.

Disassemble and wash the freezer canister in warm water with mild detergent.

Rinse well and dry thoroughly.

**Note: Do not place any part of the Ice Cream Maker in the dishwasher.**

Wipe the exterior of the motor unit with a soft damp sponge or cloth.  
Do not clean with abrasive cleansers or implements. Dry all parts thoroughly.

**Note: Sharp utensils, scouring pads or abrasive detergents may harm your appliance.**

# Troubleshooting

## ***Ice Cream texture is too soft/liquid***

The canister must be kept and frozen in the freezer properly. The freezer's temperature must be lower than -17°C at all time. If for some reason the freezer cannot go lower than -17°C, the ingredients have to be the coldest possible. To do this, put the ingredients in the freezer until the ingredients start to crystallize (approximately one hour), then pour the ingredients into the ice cream maker.

## ***The paddle isn't turning***

Only the canister turns. The paddle should remain stationary.

# Specification

Voltage.....220-240V ~ 50Hz  
Wattage.....50W

# Ice Cream Recipes

## Easy vanilla ice cream

300ml milk  
250ml cream  
1/2 cup castor sugar  
pinch salt  
1/2 teaspoon vanilla essence

Combine all ingredients and stir until sugar dissolves.

Pour into freezer canister and allow to churn and freeze.

## Old fashioned vanilla ice cream

300ml milk  
pinch salt  
1/2 cup castor sugar  
5cm piece vanilla bean or 1 teaspoon vanilla essence  
1 egg, beaten  
250ml cream

Combine milk, salt, sugar and vanilla bean in a saucepan. Cook over medium heat, stirring frequently until mixture nearly boils. Reduce heat to low.

Gradually stir about half of the milk into the egg. Add egg mixture back into remaining half of milk. Cook over low heat, stirring constantly until mixture slightly thickens.

Remove from the heat and allow to cool. Refrigerate and chill thoroughly – preferably overnight.

Remove vanilla bean and add cream, mixing with a wire whisk. Pour into the freezer canister and allow to churn and freeze.

## Creamy chocolate ice cream

120g chocolate bits  
1/2 cup castor sugar  
250ml milk  
2 egg yolks  
250ml cream

Place chocolate, sugar and half the milk in a saucepan and heat gently until chocolate melts.

Combine remaining milk and eggs; add to chocolate mixture. Bring mixture gently to the boil, stirring constantly. Remove from the heat and allow to cool.

Refrigerate and chill thoroughly – preferably overnight.

Add cream and mix with a wire whisk.

Pour into the freezer canister and allow to churn and freeze.

## Strawberry ice cream

250g fresh strawberries, washed and hulled  
3 egg yolks  
3/4 cup castor sugar  
350ml cream  
200ml milk

Place all ingredients in a blender or food processor and process until smooth.

Pour into the freezer canister and allow to churn and freeze.

**Note: Retain 3 – 4 strawberries from the pureeing process, chop into pieces and add at the final churning stage. This will give a chunkier ice cream.**



## Honey ice cream

300ml milk  
200g honey  
2 egg yolks  
pinch salt  
200ml cream

Place milk and honey in a saucepan and heat gently.

Whisk egg yolks and salt together and add to milk mixture. Stir continually over a medium heat until just boiling, remove immediately and allow to cool.

Refrigerate and allow to chill – preferably overnight.

Add cream and mix with a wire whisk.

Pour into the freezer canister and allow to churn and freeze.

## Chocolate chip ice cream

3 egg yolks  
1/2 cup castor sugar  
200ml cream  
350ml milk  
pinch salt  
100g chocolate bits

Beat the egg yolk and sugar together until fluffy. Stir in the remaining ingredients.

Pour into the freezer canister and allow to churn and freeze.

**Note: Any variation of chocolate bar finely chopped can be used i.e. Cherry Ripe, Mars Bar, Violet Crumble or Peppermint Crisp.**

## Banana ice cream

1 egg white  
1/2 cup castor sugar  
100ml milk  
150ml cream  
pinch salt  
3 medium bananas, ripe and mashed  
1 teaspoon lemon juice

Whisk egg white until light and fluffy, adding a small amount of sugar during the final whisking. Combine remaining ingredients and gently fold in the egg white.

Pour into the freezer canister and allow to churn and freeze.

## Easy apricot ice cream

425g can apricots, undrained  
150ml cream  
100ml milk  
1/4 cup castor sugar  
pinch salt  
2 egg yolks

Place all of the ingredients in a blender or food processor and process until smooth.

Pour into the freezer canister and allow to churn and freeze.

**Note: Any variation of canned fruits can be used.**

## **Praline almond fudge ice cream**

1/2 cup brown sugar  
pinch salt  
350ml milk  
1 egg, beaten  
250ml cream  
2 teaspoons vanilla essence  
1/2 cup slivered almonds  
1 tablespoon butter  
1/3 cup chocolate fudge topping

Combine sugar, salt and milk in a saucepan.

Cook over medium heat until mixture begins to boil around the edges.

Gradually add half the milk to the beaten egg, stirring constantly. Pour egg mixture back into remaining milk and continue to cook for 1 minute, stirring constantly. Allow to cool.

Refrigerate and chill, preferably overnight.

Add cream and vanilla to chilled mixture, stirring to combine.

Saute almonds in butter over a low heat for 5 minutes, allow to cool completely before adding to mixture.

Pour into the freezer canister and allow to churn and freeze. During final churning stage, pour chocolate fudge into the canister and allow to combine with the ice cream.

## **Plum pudding ice cream**

1 cup dried mixed fruit  
1 tablespoon sherry or brandy  
2 egg yolks  
1/2 cup castor sugar  
150ml milk  
250ml cream  
1 teaspoon mixed spice  
1/4 teaspoon cinnamon  
1/4 teaspoon nutmeg  
pinch salt

Allow fruit to soak in sherry or brandy for 1 hour. Beat egg yolks and sugar together until fluffy. Stir in milk, cream, spices, salt and dried fruits. Pour into the freezer canister and allow to churn and freeze.

On completion serve on its own or spoon mixture into a foil-lined bowl, cover and place in a freezer for 4 hours before turning the ice cream out onto a platter and serving sliced with fresh berries.

# Sorbet Recipes

## Lemon sorbet

1 large lemon  
300ml boiling water  
1 cup sugar  
1 egg white, lightly whisked

Using a vegetable peeler, remove a thin layer of rind from the lemon and add the rind to the boiling water.

Allow to infuse for 30 – 40 minutes, strain.

Add the sugar and egg white and stir to combine.

Pour into the freezer canister and allow to churn and freeze.

## Strawberry sorbet

1/2 cup sugar  
1 cup water  
2 & 1/2 cups fresh strawberries, pureed  
2 teaspoons lemon juice

Combine sugar and water in a small saucepan. Heat to boiling point and allow to simmer until sugar dissolves. Remove from heat and allow to cool completely.

Add strawberries and lemon juice.

Pour into the freezer canister and allow to churn and freeze.

## Citrus sorbet

1 small orange  
1 small lemon  
1 lime  
400ml boiling water  
1 & 1/2 cups sugar  
2 egg whites, lightly whisked

Using a vegetable peeler, remove a thin layer of rind from the orange, lemon and lime. Add rind to the boiling water and allow to infuse for 30 minutes.

Strain and add the sugar and egg whites.

Pour into the freezer canister and allow to churn and freeze.

# Yoghurt Recipes

## Frozen yoghurt

2 × 200g tubs yoghurt, plain or flavoured  
200ml milk  
1/4 cup castor sugar  
2 egg yolks  
pinch salt

Thoroughly combine all ingredients. Pour into the freezer canister and allow to churn and freeze.

**Note: Up to 1/2 cup chopped fresh or canned fruit can also be added for a chunkier yoghurt.**

**G | S | M**

Gerard Sourcing & Manufacturing

**GSM International Ltd.**

Consumer Service Centre : 1300 373 199

GSM International Ltd has a policy of continual improvement throughout the product range.  
As such the unit contained within may differ slightly from the unit illustrated on the pack.

MADE IN CHINA for GSM International Ltd.

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