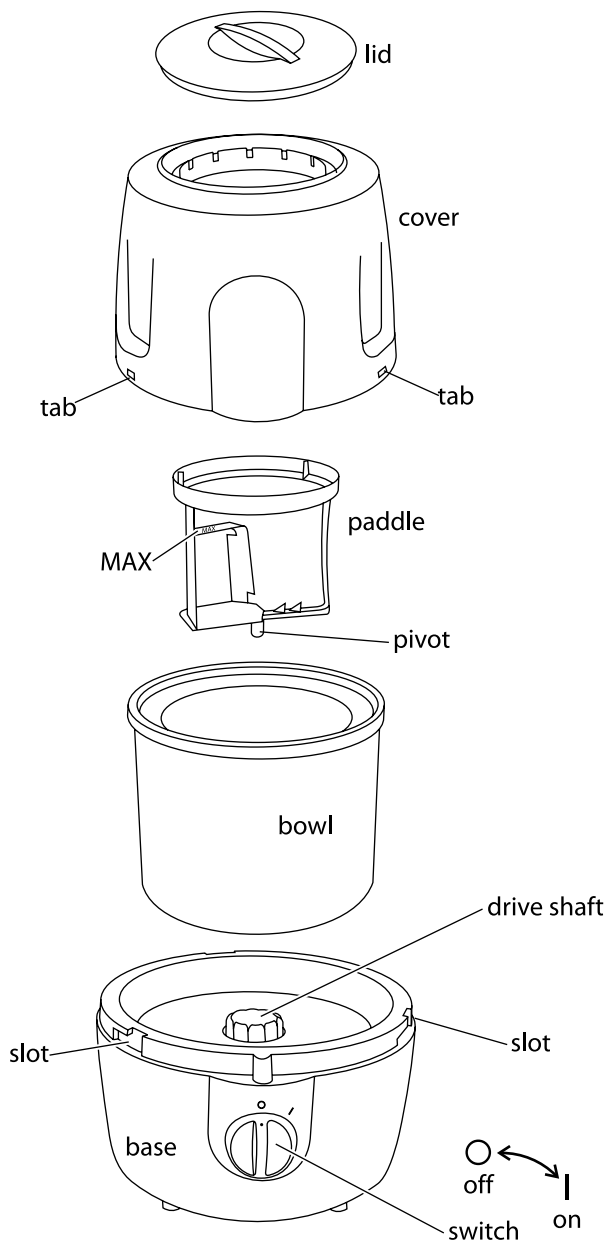


# *Temptations*

by Russell Hobbs




instructions



Read the instructions and keep them safe. Pass them on if you pass the appliance on. Remove all packaging, but keep it till you're satisfied the appliance works.

## **important safeguards**

Follow basic safety precautions, including:

- 1 The ice cream maker must only be used by or under the supervision of a responsible adult.
- 2 Don't put the base in liquid, don't use the ice cream maker in a bathroom, near water, or outdoors. 
- 3 The basin is cooled to around freezing – don't let it come in contact with skin. Wear oven gloves when handling it.
- 4 Sit the base on a stable, level, heat-resistant surface, at least 75cm above the floor, and leave at least 5cm clear space all round it.
- 5 Don't run the ice cream maker for more than 30 minutes continuously. After 30 minutes running, it must be left for at least an hour to cool down.
- 6 This ice cream maker must not be operated by an external timer or remote control system.
- 7 Route the cable so it doesn't overhang, and can't be tripped over or caught.
- 8 Keep the ice cream maker and the cable away from hotplates, hobs or burners.
- 9 Unplug the ice cream maker when not in use, before moving and before cleaning, let it cool before moving and cleaning.
- 10 Don't use the ice cream maker for any purpose other than those described in these instructions.
- 11 Don't use the ice cream maker if it's damaged or malfunctions.
- 12 The liquid inside the bowl is harmless, if the bowl is damaged, the liquid may be poured down the drain. You can't refill the bowl, if damaged it must be disposed of.
- 13 If the cable is damaged, the ice cream maker must be returned, to avoid hazard.

## **household use only**

### **before using for the first time**

Turn to "care and maintenance" on page 5, and clean the ice cream maker, to remove manufacturing residues, dust, etc.

### **how it works**

- Put the bowl in the freezer overnight, to freeze the liquid inside its walls.
- Put custard and flavourings into the frozen bowl, and stir.
- Heat flows from the mixture into the bowl, cooling and thickening the mixture.
- The paddle prevents separation, and inhibits the formation of lumps.
- When the motor starts to strain, the ice cream is ready to eat.
- Flavourings can include fruit, sugar, chocolate, small amounts of alcohol (it doesn't freeze till -114°C), or whatever else takes your fancy (if you haven't tasted ice cream flavoured with the gravy from braised liver and onions, you haven't lived – mmm!).

### **oven gloves**

When the bowl comes out of the freezer, it's going to be freezing, and you don't want to waste any of the cold on your skin, so use oven gloves – a folded tea towel will do, but it can be a bit awkward to use – a good pair of oven gloves is best.

## preparation

- 1 Put the bowl in the freezer, or the frozen food compartment of the fridge, and leave it overnight (it needs 6-8 hours, depending on the freezer).
- 2 It may also work in the frozen food compartment of a fridge, provided that it has a rating of 3 or 4 stars.
- 3 Fetch your oven gloves. When the bowl comes out of the freezer, it's going to be freezing, and you don't want to waste any of the cold on your skin.
- 4 You'll need a plastic or wooden spatula or serving spoon, to remove the ice cream from the bowl.
- 5 Have a large bowl (2-3 litres) handy, to hold the ice cream when it's finished.
- 6 Prepare the custard mixture, and the flavourings, if any.

## making ice cream

- 7 Sit the base on a stable, level, at least 75cm above the floor, and leave at least 50mm clear space all round it.
- 8 Turn the cover anticlockwise to unlock it, and lift it off the base.
- 9 Remove the lid from the cover.
- 10 Use the oven gloves to lift the bowl out the freezer, and sit it over the drive shaft, on top of the base.
- 11 Drop the paddle into the bowl. There's a dent in the bottom of the bowl to accommodate the pivot on the bottom of the paddle.
- 12 Align the tabs on the bottom of the cover with the slots on top of the base, lower the cover, then turn it clockwise to lock it in place.
- 13 Check that the switch is off (turn it to ○).
- 14 Put the plug into the power socket (switch the socket on, if it's switchable).
- 15 Turn the switch to I, and make a note of the time.
- 16 The bowl will turn. The paddle will turn till it hits the stops inside the cover.
- 17 Pour the ice cream mixture through the hole in the cover.
- 18 Don't fill above the MAX mark on the paddle. You won't damage the machine, but you might lose some of your mixture.
- 19 Put the lid on the cover.

## test/taste

- 20 After about 15 minutes, remove the lid, and have a look at the ice cream.
- 21 If it looks as though it's firming up, use a teaspoon to lift a little, and taste it.
- 22 If it's ready, the ice cream should feel soft, but remain firm in the mouth for a second.
- 22 If it's not ready, **replace the lid**, and check every 5 minutes from now on.
- 23 If you hear or see the motor strain or labour, the ice cream is ready.
- 24 Don't let the motor run for more than 30 minutes, it'll overheat.

## ready?

- 25 Turn the switch to ○, and unplug the ice cream maker.
- 26 Remove the lid, if you haven't already done so.
- 27 Turn the cover anticlockwise to unlock it, and lift it off the base.
- 28 Lift the paddle out of the bowl. If you can't, don't worry, you can recover it later.
- 29 Put on your oven gloves.
- 30 Use a plastic or wooden spatula or serving spoon to remove the ice cream.

## **storage**

- 31 You can store the ice cream for a week or so in an airtight container in the freezer, but it seems such a shame not to eat it right away, while it's fresh and at its best.
- 32 After a couple of days in the freezer, the ice cream will start to harden. After a week or so, it may start to separate, and ice crystals may form.
- 33 Don't refreeze ice cream that's started to melt. Once it's been put out on the table, it should be eaten or thrown out. It's probably OK to put it in the fridge and eat it later, but only if "later" means a couple of hours at most, not "tomorrow". A few scoops of ice cream isn't worth the misery of nursing an upset stomach for a week.

## **care and maintenance**

- 34 Check that the appliance is switched off (○), and unplugged.
- 35 Wipe the base with a damp cloth.
- 36 Wash the bowl, cover, paddle, and lid in warm soapy water, then dry. Don't put any of the parts in a dishwasher. The heat and the harsh environment will damage them.
- 37 Don't put the base in water or any other liquid.
- 38 Don't use harsh or abrasive cleaning agents or solvents.
- 39 If the bowl is damaged, the liquid inside may be poured down the drain, it's an ammonia mixture.
- 40 If you get any on your hands, wash it off with soap and water.

## **recipes**

### **basic ice cream**

- |                                                               |                    |
|---------------------------------------------------------------|--------------------|
| 3-4 egg yolks                                                 | 200g sugar         |
| 500ml whole milk                                              | 350ml single cream |
| small piece lemon peel or 10-12 whole coffee beans (optional) |                    |
- large (2 litres+) pan, large bowl, balloon whisk, wooden spoon, ice cream maker
- 1 Beat the egg yolks and sugar together in a large bowl.
  - 2 Pour the milk into a pan, pour the cream into the milk, and blend well.
  - 3 Heat slowly to boiling point, stirring constantly (add the peel/coffee beans).
  - 4 Remove from the heat when the milk starts to boil (remove the peel/coffee beans).
  - 5 Let the mixture cool a bit, then, while still warm, gradually add the mixture to the egg yolks and sugar, stirring constantly with a wooden spoon, till the sugar has completely dissolved.
  - 6 You'll probably notice a foamy layer on the surface of the mixture.
  - 7 Pour the mixture into the pan, and stir continuously, with a wooden spoon, over a low heat. The foamy layer slowly disappears, and the surface is uniformly yellow.
  - 8 When the mixture forms a thickish film on the back of the wooden spoon, it's ready.
  - 9 Take it off the heat, and leave it to cool down to room temperature.
  - 10 For better results, cool the mixture further in the fridge.
  - 11 Switch the ice cream maker on, and pour the cooled mixture into the bowl.
  - 12 You may add fruit, chocolate chips, or virtually anything edible to the mixture when you put it into the ice cream maker bowl.
  - 13 Pat fruit dry with kitchen paper, and try not to add too much liquid to the bowl, as excess liquid will prevent the ice cream firming up.
  - 14 Ignore the foam reduction if you're in a hurry, but the results won't be as good.

## **posh basic ice cream**

- |                                                                      |                    |
|----------------------------------------------------------------------|--------------------|
| 3 egg yolks                                                          | 140g sugar         |
| 500ml whole milk                                                     | 250ml double cream |
| flavouring: 150g finely chopped marrons glacés (preserved chestnuts) |                    |

large (2 litres+) pan, large bowl, balloon whisk, wooden spoon, ice cream maker

- 1 Use the same method as for the basic ice cream on the previous page.
- 2 Add the marrons glacés after you pour the mixture into the ice cream maker.

## **vanilla ice cream**

- |                     |                    |
|---------------------|--------------------|
| 3 egg yolks         | 200g sugar         |
| 700ml whole milk    | 150ml single cream |
| 2 tsp vanilla sugar | 1 stick of vanilla |

large (2 litres+) pan, large bowl, balloon whisk, wooden spoon, sieve, ice cream maker

- 1 Pour the milk into a pan, pour the cream into the milk, and blend well.
- 2 Add the vanilla sugar and vanilla stick to the pan.
- 3 Heat slowly to boiling point, stirring constantly.
- 4 Remove from the heat when the milk starts to boil.
- 5 Remove the vanilla stick.
- 6 Cover the mixture and let it set for a few minutes, till it's cooled a bit.
- 7 Beat the egg yolks and sugar (not the vanilla sugar) together in a large bowl.
- 8 While the milk/cream mixture is still warm, gradually add the mixture to the egg yolks and sugar, stirring constantly with a wooden spoon, till the sugar has completely dissolved.
- 9 You'll probably notice a foamy layer on the surface of the mixture.
- 10 Pour the mixture into the pan, and stir continuously, with a wooden spoon, over a low heat. The foamy layer slowly disappears, and the surface is uniformly yellow.
- 11 When the mixture forms a thickish film on the back of the wooden spoon, it's ready.
- 12 Take it off the heat, and leave it to cool down to room temperature.
- 13 For better results, cool the mixture further in the fridge.
- 14 Strain the mixture through a sieve.
- 15 Switch the ice cream maker on, and pour the cooled mixture into the bowl.

## **experiment**

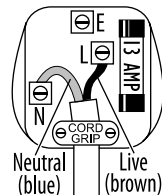
- 1 Experiment with flavours – it's the only way.
- 2 If you're not sure if a particular flavour will work at low temperature, put a teaspoonful in a small polythene bag, put the end of a wooden skewer into the middle, and freeze it overnight, to make an ice lolly – suck it, don't lick it.
- 3 Most fruits go well with ice cream. Apples and pears may be bland on their own, but can bolster the flavours of other, more expensive, fruits.
- 4 Don't use raw meat of any kind. All flavourings must be safe and fit to eat before use.
- 5 Meat isn't a good idea anyway. At low temperatures it's flavourless and grainy. Use the gravy instead.
- 6 Never mind yeeugh! – if you've not tried it, you can't say you don't like it.
- 7 If there are other people in the household, have a few excuses ready, in case they catch you throwing out a failed experiment. "too grainy", "not enough/too much salt", "the balance is wrong", "over/under-mixed", may come in handy.

## notes

## connection

The product doesn't need an earth. It has a 13A BS1362 fuse in a 13A BS1363 plug. To replace the plug, fit the blue wire to N, and the brown wire to L. Fit the cord grip. If in doubt, call an electrician.

Don't use a non-rewireable/moulded plug unless the fuse cover is in place. If you remove the plug, dispose of it.



## service

The product isn't user-serviceable. If it's not working, read the instructions, check the plug fuse and main fuse/circuit breaker. If it's still not working, consult your retailer. If that doesn't solve the problem:

Pack carefully, with a note of your name, address, day phone number, and what's wrong. If under guarantee, say where and when purchased, and include proof of purchase (till receipt). Send it to Customer Returns (address below right). They'll give you an estimate for inspection/repair.

### Customer Service

(correspondence only)

Salton Europe Ltd

Failsworth

Manchester

M35 0HS

### Customer Returns

Salton Europe Ltd

Heath Mill Road

Wombourne

Wolverhampton

WV5 8AQ

Customer Service ([service@saltoneurope.com](mailto:service@saltoneurope.com))

telephone 0845 658 9700 (local rate number)

## guarantee

Defects affecting product functionality appearing within one year of purchase will be corrected by replacement or repair provided the product is used and maintained in accordance with the instructions. Your statutory rights are not affected.

Documentation, packaging, and product specifications may change without notice.