

INSTRUCTION MANUAL OF MODEL MEC-1072, ICE CREAM MAKER (UL & C-UL)

IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse the motor base or other electrical parts in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, has been dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Keep hands, utensils, and other foreign objects out of the mixer bowl 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 MIXER BOWL.** Sharp objects will scratch and damage the surface of the freezer Cylinder. A rubber spatula or wooden spoon may be used when the appliance is turned off.
11. This appliance has a polarized plug (one blade is wider than the other). As a safety feature, 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. Do not attempt to defeat this safety feature.
12. This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the authorized service representative.
13. Do not place on or near a hot gas or electric burner or in a heated oven.
14. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS

INSTRUCTION FOR USE

Before using your Ice Cream Maker for the first time. Wash the covers, paddle, freezer cylinders and mixer bowl in warm soapy water. **DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.** Rinse and dry all parts thoroughly. Do not immerse motor base in water. Wipe motor base with moist cloth.

FREEZING THE FREEZER CYLINDER

Make sure the freezer cylinders is washed and thoroughly dried. Wrap the cylinder in plastic bag to guard against freezer burn and place upright in the back of your freezer where the freezer compartment is coldest. The length of time needed to properly freeze the liquid, contained in the freezer cylinder, depends on how cold your freezer temperature is. The freezing time can range from 6 to 22 hours for freezer temperature from -30°C/-22°F to -10°C/-14°F. Shake the freezer cylinder to determine if liquid contained in the cylinder is properly frozen (turned solid). You should not hear any liquid moving inside. If you store the freezer cylinder in the freezer when not in use you can create your frozen dessert anytime.

MAKING ICE CREAM WITH...

1. Follow recipes to make ice cream mixture. Any recipe can be used for your frozen dessert providing it does not yield more than the 1 quart (946 ml) of ingredients.
2. Remove the freezer cylinder from freezer and locate in the mixer bowl and on the motor base. The freezer cylinder should be used immediately after removing from freezer as it begins to thaw once removed.
3. Place the paddle inside the mixer bowl and the cover on mixer bowl as per drawing.

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4. Plug the cord into 120V AC outlet. Turn the On/Off switch to the on position. immediately pour your dessert mixture through the feeder hole of cover into the mixer bowl and place the lid on cover.
5. Leave the machine on for approximately 20-40 minutes, or until the mixture becomes frozen. Keep in mind that fresh homemade ice cream will not be the same consistency than that of hard, store-bought ice cream. Rather, the consistency will be frozen, yet soft. For hard ice cream, spoon ice cream from the mixer bowl into an airtight container, using a rubber spatula or wooden spoon. Place back into the freezer for several hours, or until ice cream becomes hard. You may leave the ice cream, in the mixer bowl, to harden in the freezer for a short period of time (no more than 30 minutes) in the mixer bowl, but long term freezing should be done in airtight container.
6. To serve dessert, turn unit off , scoop off excess dessert using rubber, plastic or wooden utensils only then remove cover and scoop remaining dessert from mixer bowl.

Note: It is extremely important that the freezer cylinder be used immediately after it is removed from the freezer, as it begins to thaw once removed. Make sure that the recipe mixture is ready first.

CLEANING

Wash the cover, paddle, mixer bowl and freezer cylinder in warm soapy water. DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS. Rinse and dry all parts thoroughly. DO NOT immerse the motor base in water. Wipe motor base with damp sponge or cloth. DO NOT freeze freezer cylinder if still wet. Any other servicing should be performed by an authorized service representative.