



MR CREATIONS<sup>™</sup>  
ICE CREAM  
STATION

FOR USE WITH ALL  
MR CREATIONS' ICE CREAM POWDERS



MR CREATIONS' ICE CREAM STATION

# INSTRUCTIONS FOR USE

Model Number BL1000E. Product Ref: 2206. Item number: 100155. Voltage: 220-240V, 50Hz. Power: 15W. v2



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## WATCH THE VIDEO



For top tips and guidance on making perfect Mr Creations' Ice Cream, a video can be found at: [mrcreationsicecream.com](http://mrcreationsicecream.com) or simply scan here.

## SAFETY INFORMATION

### READ ALL OF THE INSTRUCTIONS CAREFULLY BEFORE USE

- ✗ Unplug the machine before fitting, removing, or cleaning parts.
- ✗ Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- ✗ Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- ✗ To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- ✗ Never use an unauthorised attachment.
- ✗ Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
- ✗ Do not use outdoors.
- ✗ Never leave the machine on unattended.
- ✗ Do not let children play with this machine.
- ✗ Only use the machine for its intended domestic use.
- ✗ Always make sure everything is thoroughly clean before making ice cream.
- ✗ Never freeze ice cream that has been fully or partially defrosted.
- ✗ Any ice cream containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- ✗ Ice cream that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
- ✗ To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
- ✗ If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.
- ✗ Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
- ✗ If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
- ✗ This appliance is not intended for use by persons (including children) with reduced physical, sensory or 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. Children should be supervised to ensure that they do not play with the appliance.

### NOTES ON DISPOSAL

This product must not be disposed together with the domestic waste. This product has to be disposed at an authorised place for recycling of electrical and electronic appliances.

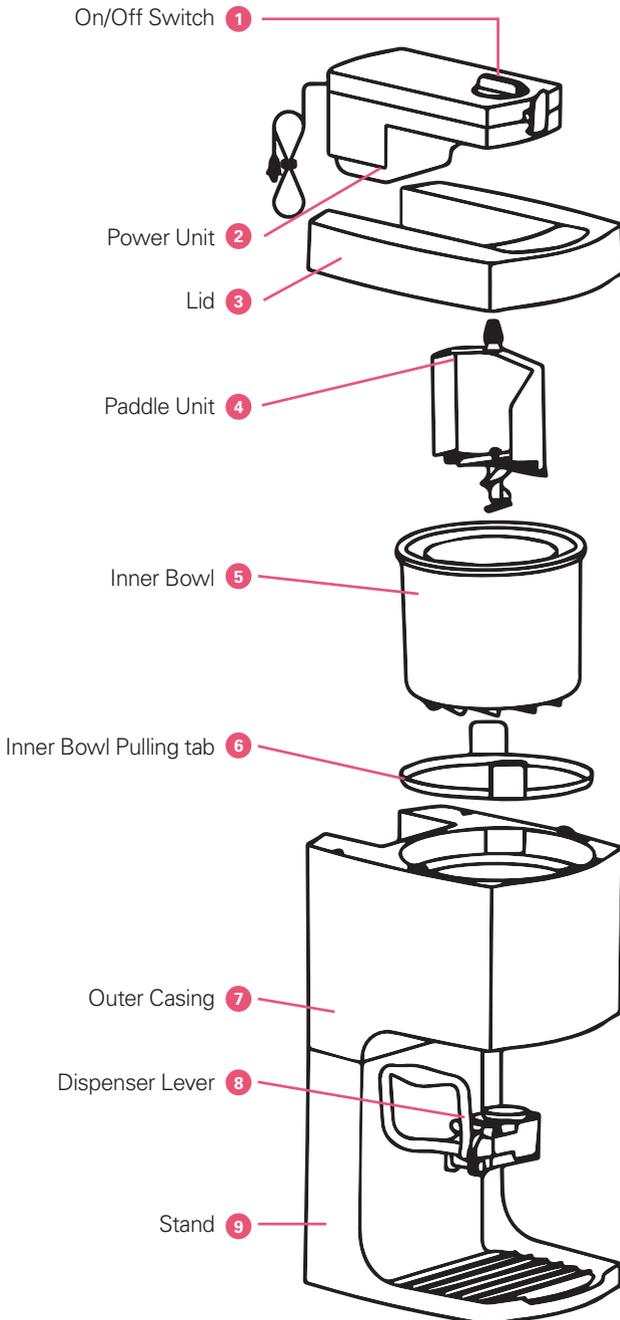
## BEFORE PLUGGING IN

Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

## BEFORE FIRST USE

- 1 Remove all the packaging.
- 2 Wash the parts: see 'cleaning'.
- 3 Place the Inner Bowl in the freezer 12 hours before use.
- 4 Prepare the ice cream mix (see recipe ideas). Allow the mixture to cool in the refrigerator.

# YOUR ICE CREAM MAKER



## MR CREATIONS' ICE CREAM RECIPE

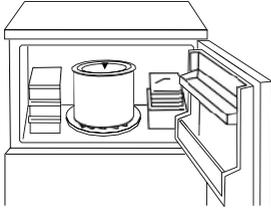
### INGREDIENTS

Mr Creations' Ice Cream Powder 100g  
Water 250ml

### METHOD

- 1 Mix together thoroughly the ice cream powder and water until dissolved.
- 2 Pour mixture into the inner bowl with the paddle running. Allow to freeze until the desired consistency is achieved.
- 3 Serve and enjoy! Simple!

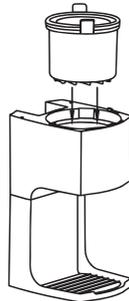
# USING THE MACHINE



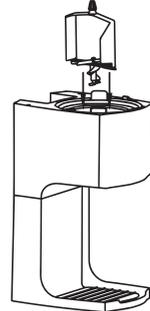
1. Put the Inner Bowl into a freezer and freeze for 12 hours. Make sure the Inner Bowl is stable on a flat surface.



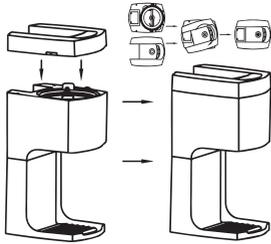
**TOP TIP:** Do not touch the frozen Inner Bowl with your hands - wear gloves or use a dry cloth when handling.



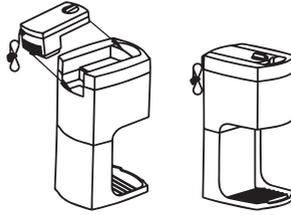
2. Once the Inner Bowl has been in the freezer for approx. 12 hours, place this inside the Inner Bowl Pulling Tab and then into the Outer Casing.



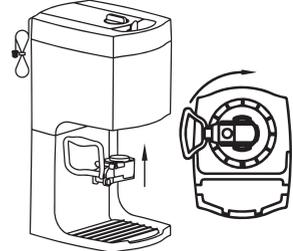
3. Fit the Paddle Unit into the Inner Bowl making sure that the paddle blades are at the bottom.



4. To place the Lid onto the Outer Casing, put this on top at a slight left angle and so that the cog of the Paddle Unit comes through the hole. Then turn clockwise to lock into position. To remove lid, turn anti-clockwise.

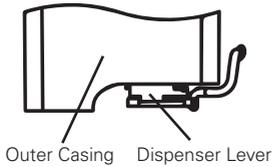


5. Fit the Power Unit into the Lid. It will click into place. To remove, push the button and take the power unit out of the Lid.

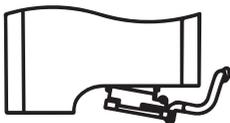


6. To fit the Dispenser Lever under the Outer Casing, place this so that the Lever faces to the left and push firmly upwards into the dispensing hole. Then rotate anti-clockwise until this clicks into place.

## CLOSED



## OPEN

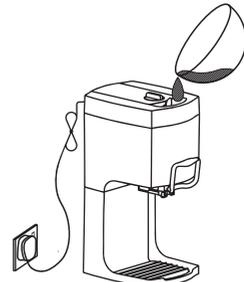


7. Before turning the machine on, make sure the Dispenser Lever is closed.



8. Now that you are ready to start, plug in the machine and turn the switch on the top to "On".

**IMPORTANT:** The machine **MUST** be switched on before adding the ice cream recipe to prevent the mix from immediately freezing on the inside of the inner bowl.

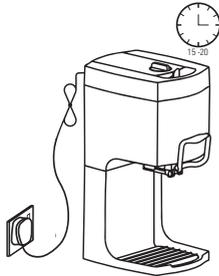


9. Use the Filling Chute and pour the ice cream mix into the Inner Bowl.



**TOP TIP:** When pouring mixture into the bowl, always stop at least 5cm (2 inches) from the top, as the mixture will increase in volume during freezing.

## USING THE MACHINE



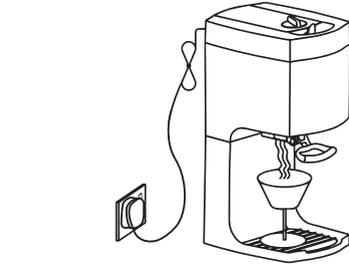
**IMPORTANT:** Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the canister and prevent movement of the paddle.

For the best result, the paddle should have contact with the inside of the Inner Bowl when the paddle moves.

10. Allow the mixture to churn until frozen or the desired consistency is reached. This can take between 15 to 20 minutes, but most recipes will be ready in less time.



**TOP TIP:** In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.



11. When the ice cream is completed, put a bowl or cone under the Dispensing Lever and push the Lever down, this will allow the ice cream to come out.



**TOP TIP:** In order for the ice cream to dispense, the motor must be running. If the safety cut out operates and the motor stops, switch off the machine and remove the Power Unit and Lid. Use a rubber spatula or wooden spoon to remove the ice cream from the Inner Bowl.

## HINTS AND TIPS

- 1 The ice cream produced should be a soft spoonable type. This can be transferred to a separate container and frozen for future use.
- 2 Do not use metal utensils to remove mix from the Inner Bowl.
- 3 Do not remove the Inner Bowl from the freezer until ready to make ice cream.
- 4 We suggest that you keep the Inner Bowl in the freezer so that it is ready for use. Freeze the Inner Bowl in the upright position.
- 5 Always make sure the Inner Bowl is thoroughly dry before placing in the freezer.
- 6 Do not puncture or heat the Inner Bowl.
- 7 The Inner Bowl should be placed in a freezer that is operating at a temperature of -18° Centigrade ( -0.40° Fahrenheit) or below for 12 hours before use.
- 8 For best results always refrigerate the ingredients before making ice cream.
- 9 It is a normal for the paddle to slightly scrape the aluminum wall when the unit is making ice cream.

## CLEANING

- Always switch off, unplug and dismantle before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

### Power Unit

- Take out the power unit from the lid.
- Wipe with a damp cloth, then dry.

### Paddle

- Take out the paddle from the Inner Bowl.
- While holding the blades, twist the tab at the base of the spiral clockwise to undo the screw and clean the parts.
- Wash then dry thoroughly.

### Lid

- Wash the Lid then dry thoroughly.

### Dispenser Lever

- Remove the Dispensing Lever from the Outer Casing.
- Wash the Dispensing Lever then dry thoroughly.

### Inner Bowl

- Allow the Inner Bowl to reach room temperature before attempting to clean.
- Take out the Inner Bowl and wash the inside of the bowl, then dry thoroughly.

### Outer Casing/Stand

- Once the Inner Bowl is removed, wipe with a damp cloth and dry.



## OTHER RECIPES

Choose your ice cream flavour...

### Vanilla Ice Cream

#### Ingredients

10g Vanilla extract  
5g Gelatin  
250ml Milk  
150ml Double cream  
50g Sugar

### Chocolate Ice Cream

#### Ingredients

50g Chocolate, grated  
5g Gelatin  
250ml Milk  
150ml Double cream  
50g Sugar

#### Method

Dissolve the 5g of gelatin in 2tbsp of hot water – make sure it is completely dissolved and cooled down slightly.

Mix the rest of the ingredients with the dissolved gelatin. Pour the mixture into the inner bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

### Coffee Ice Cream

#### Ingredients

3g Instant coffee  
5g Gelatin  
250ml Milk  
150ml Double cream  
50g Sugar

### Strawberry Ice Cream

#### Ingredients

50g Ripe strawberries, mashed  
5g Gelatin  
250ml Milk  
150ml Double cream  
50g Sugar

### Banana Ice Cream

#### Ingredients

30g Ripe banana, mashed  
5g Gelatin  
300ml Milk  
150ml Double cream  
50g Sugar

### Lemon Ice Cream

#### Ingredients

50ml Lemon juice  
5g Gelatin  
250ml Milk  
150ml Double cream  
50g Sugar

## VEGAN RECIPE

### Vanilla Ice Cream

#### Ingredients

125g raw cashews nuts soaked in  
2 cans of full fat coconut milk  
1 tablespoon vanilla extract  
150g cup granulated sugar  
1/2 teaspoon salt

#### Method

In a blender, blend the soaked cashews, coconut milk, vanilla extract, granulated sugar, and salt together until completely smooth. This should be about 2-4 minutes on high-speed depending on your blender.

Pour mixture into a container to chill in the fridge at least 30mins before using as the mixture may get warm from the blender.

Pour the mixture into the inner bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

WARNING! This item is not a toy. Keep out of reach of children. Only to be used under supervision of an adult. Wash before first use. Not suitable for dishwasher use. Instruction sheet and packaging must be retained since it contains important information.

WEEE product should be disposed of by handing it over at a designated collection point. For more information about where you can drop off your waste product for recycling please contact your local authority.

Product Reference: BL1000E

Product Specification: 220-240V, 50Hz, 15W,

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