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Aicok BL1500C

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INTRODUCTION

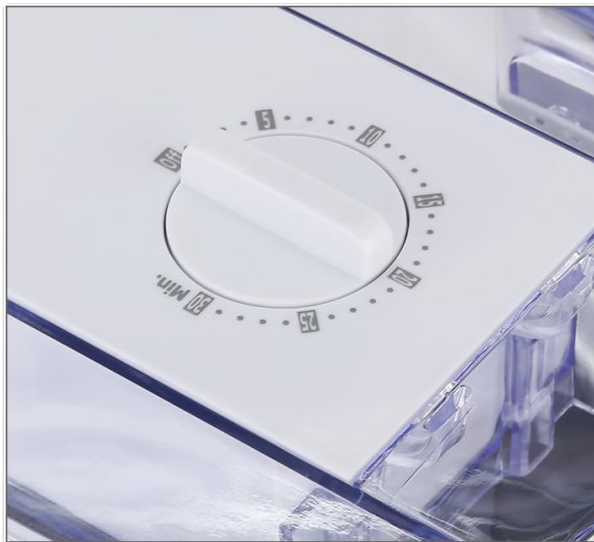
Thank you for purchasing the Aicok 1.5L Ice Cream Maker. This appliance allows you to create delicious homemade ice cream, frozen yogurt, and sorbet with ease. Please read this instruction manual carefully before use to ensure safe and efficient operation.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Do not immerse the motor base, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is securely locked in place before operating.

PRODUCT OVERVIEW

The Aicok Ice Cream Maker consists of several key components designed for easy operation and delicious results.



Timer Function



Bi-Directional Paddle



Transparent Lid & Large Spout



Double-Walled Freezing Container

Image: A visual breakdown of the Aicok Ice Cream Maker's main parts: the timer function, bi-directional paddle, transparent lid with a large spout, and the double-walled freezing container.

Components:

- **Motor Base:** Houses the motor and control dial.
- **Transparent Lid:** Allows you to view the mixing process and features a large spout for adding ingredients.
- **Bi-Directional Paddle:** Mixes and aerates the ingredients to create smooth ice cream.
- **Double-Walled Freezing Container:** This insulated bowl must be pre-frozen to chill the ice cream mixture.
- **Timer Function:** A dial to set the desired mixing time.

SETUP

Before making your first batch of ice cream, proper setup is crucial.

1. Prepare the Freezing Container:

- Ensure the double-walled freezing container is clean and dry.
- Place the freezing container into a freezer set at -18°C (0°F) or colder.

- Allow the bowl to freeze for approximately **12 hours**. The bowl must be completely frozen for optimal results.



Image: The double-walled freezing container being placed into a freezer. It is essential to freeze the bowl for at least 12 hours at -18°C.

OPERATING INSTRUCTIONS

Follow these steps to make your favorite frozen treats.

1. Prepare Your Ingredients:

- Prepare your ice cream, frozen yogurt, or sorbet mixture according to your chosen recipe.
- Ensure the mixture is thoroughly chilled in the refrigerator before adding it to the machine. This helps achieve the best consistency.

2. Assemble the Ice Cream Maker:

- Place the motor base on a clean, dry, and stable surface.
- Insert the frozen double-walled container into the motor base.
- Place the bi-directional paddle into the center of the freezing container, ensuring it sits correctly.

- Secure the transparent lid onto the motor base, twisting it until it locks into place.

3. Start Churning:

- Plug the appliance into a suitable power outlet.
- Turn the timer dial to your desired churning time (typically 20-40 minutes, depending on the recipe and desired consistency). The machine will begin to churn.
- **Important:** Turn on the machine *before* pouring the mixture in.

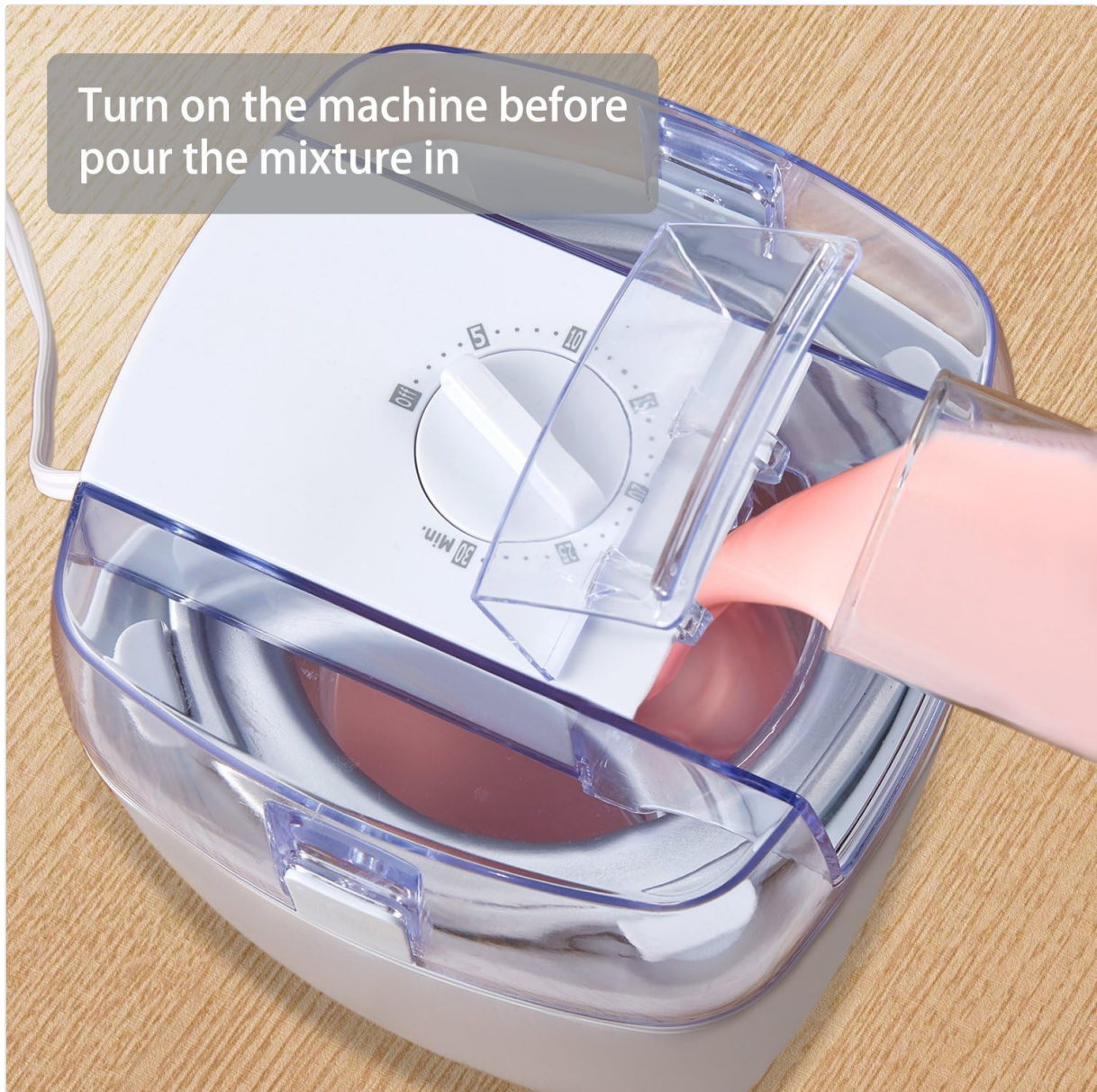


Image: A user pouring the prepared ice cream mixture into the machine through the transparent lid's spout while the machine is already running.

4. Add Mixture:

- Slowly pour your chilled ice cream mixture through the large spout in the transparent lid.
- Do not overfill the container; the mixture will expand as it freezes.

5. Add Additional Ingredients:

- If your recipe calls for adding solid ingredients like chocolate chips, nuts, or fruit, do so during the last 5 minutes of churning through the large spout.



Large spout for adding ingredients anytime

Image: A hand adding small candies into the ice cream mixture through the large spout on the transparent lid, allowing for easy addition of mix-ins.

6. Serving:

- Once the churning cycle is complete, the ice cream will have a soft, creamy consistency (similar to soft-serve).
- For a firmer consistency, transfer the ice cream to an airtight container and place it in the freezer for 1-2 hours.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your ice cream maker.

- Always unplug the appliance before cleaning.
- **Hand Wash:** All removable parts (freezing container, lid, paddle) should be hand washed in warm, soapy water. Rinse thoroughly and dry completely.
- Do not wash any parts in the dishwasher.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
- Store the assembled machine in a clean, dry place.

TROUBLESHOOTING

If you encounter issues with your Aicok Ice Cream Maker, refer to the following common problems and solutions:

- **Machine does not turn on:** Ensure the power cord is securely plugged into a working outlet. Check if the lid is properly locked in place.
- **Mixture does not freeze:** Verify that the freezing container was pre-frozen for the recommended 12 hours at -18°C (0°F) or colder. Ensure your ingredients were thoroughly chilled before adding them to the machine.
- **Paddle stops churning:** This may indicate that the mixture has reached its desired consistency and is too thick for the paddle to continue. Turn off the machine and remove the ice cream.
- **Ice cream is too soft:** For a firmer consistency, transfer the churned ice cream to an airtight container and place it in the freezer for an additional 1-2 hours.

SPECIFICATIONS

- **Model:** BL1500C
- **Capacity:** 1.5 Liters
- **Item Weight:** 7.05 Pounds
- **Operation Mode:** Automatic
- **Product Dimensions:** 7.1 x 7.1 x 9.6 inches
- **Product Care Instructions:** Hand Wash



Image: The Aicok Ice Cream Maker shown with its dimensions: 7.1 inches wide, 7.1 inches deep, and 9.6 inches tall.

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the documentation included with your purchase or contact Aicok customer service directly. Keep your purchase receipt for any warranty claims.