

# LAKELAND

## COMPRESSOR ICE CREAM MAKER

### INSTRUCTION BOOKLET



Model: 33397

# LAKELAND COMPRESSOR ICE CREAM MAKER

Thank you for choosing the Lakeland Compressor Ice Cream Maker.

Please take a little time to read this booklet before you use your ice cream maker and keep it in a safe place for future reference.

The Compressor Ice Cream Maker is so easy to use, no need to pre-freeze the bowl as this ice cream maker has a built-in freezer. Set the timer according to your recipe and pour your mixture through the opening. The ice cream maker will churn and stir to a creamy, smooth consistency within an hour.

Here at Lakeland, our award-winning family-owned business still offers the same excellent quality, value for money and exceptional customer service as when we founded the company back in the 1960s.

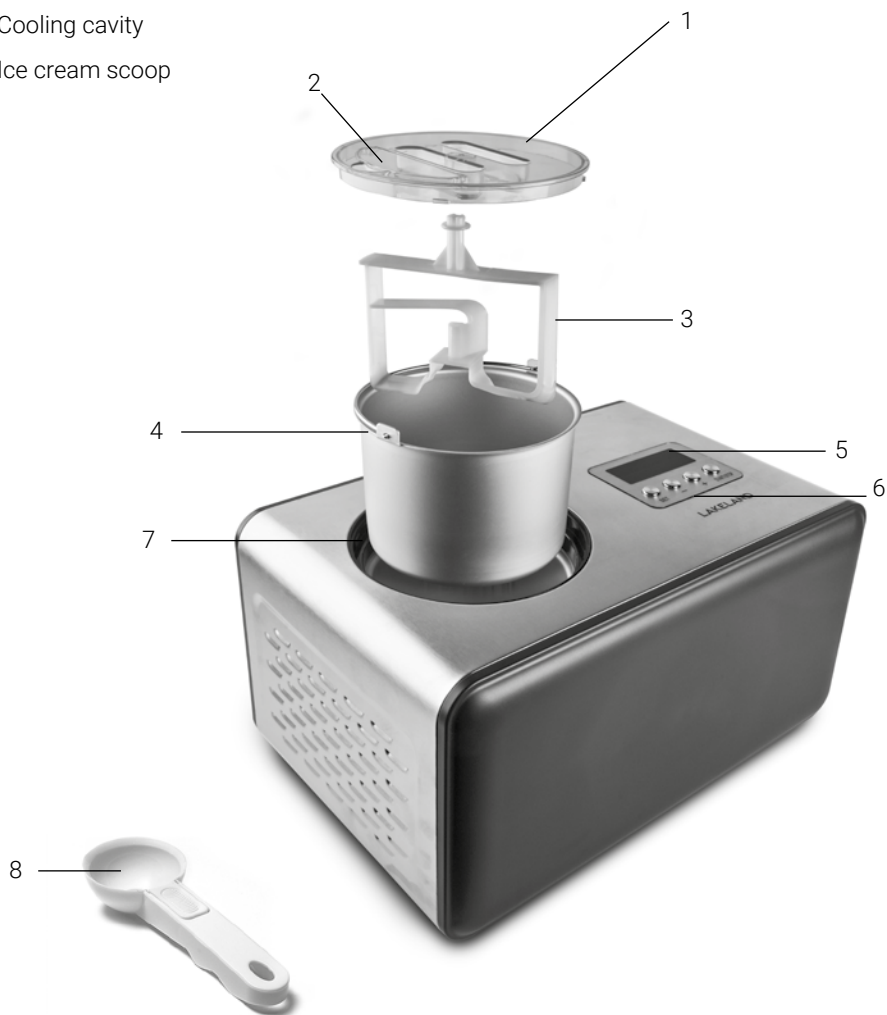
Our products are hand-picked and thoroughly tested so you can be sure that everything you purchase will be a pleasure to use for many years to come.

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## PRODUCT FEATURES



1. Transparent lid
2. Lid opening
3. Mixing blade
4. Removable bowl
5. LED display
6. Control panel
7. Cooling cavity
8. Ice cream scoop



## SAFETY PRECAUTIONS

Carefully read all the instructions before using the appliance and keep in a safe place for future reference. Always follow these safety precautions when using the appliance to avoid personal injury or damage to the appliance. This appliance should be used only as described in this instruction book.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children unless they are older than 8 and supervised.
- Make sure your electricity supply matches the voltage shown on the appliance.
- Ensure all packaging materials and any promotional labels or stickers are removed from the appliance before the first use.
- Always inspect the appliance before use for noticeable signs of damage. Do not use if damaged or has been dropped. In the event of damage, or if the appliance develops a fault contact the Lakeland Customer Services team on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)
- Do not use this appliance if the lead is damaged. If the lead is damaged it must be replaced, contact the Lakeland Customer Services team on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)
- Always use the appliance on a dry, level, heat resistant surface.
- Unplug from the mains when not in use and before cleaning. Allow to warm up to room temperature before cleaning the appliance. To disconnect, turn the socket to "off" and remove the plug from the mains socket.
- To protect against fire, electric shock or personal injury, do not immerse cord, plug or unit in water or other liquids.
- Do not leave the lead hanging over the edge of a kitchen table or worktop. Avoid contact between the lead and hot surfaces.
- Do not use any accessories or attachments with this appliance other than those recommended by Lakeland.
- For indoor use only.
- For domestic use only. It is not suitable for commercial use, or for use outdoors.
- This appliance should be used for preparation of food as described within the instructions for use that accompany it.

- Always ensure that your hands are dry before removing the plug from the mains socket. Never pull the plug out of the mains socket by its lead.
- To avoid injury or possible fire, do not cover the appliance when in use.
- Not recommended to be used with a plug-in timer switch.
- An earthed extension cable may be used with care. The electrical rating of the cable should be at least as great as the appliance. Do not allow the cable to hang over the edge of the worktop or touch any hot surfaces.
-  **WARNING:** A cut off plug inserted into a socket is a serious safety (shock) hazard. Ensure the cut off plug is disposed of safely.
-  **CAUTION:** The plastic bags used to wrap this appliance or the packaging may be dangerous. To avoid risk of suffocation, keep these bags out of reach of babies and children. These bags are not toys.
- The Compressor Ice Cream Maker should only be used at least 20cm away from walls and other surfaces, to allow sufficient airflow.
- Keep the appliance, plug and lead away from hot ovens, electric and gas burners, flames and hot surfaces.
- Never use the appliance in areas where certain vapours may be present (paint thinner, flammable material, oil based paint and varnish, flammable liquids and gases) for a risk of possible explosion.
- To prevent freezer burn, protect your hands when handling the removable bowl from the appliance. Never touch with wet hands.
- When the Compressor Ice Cream Maker is churning, please do not attempt to move it, and never put your hands or any other utensils inside.
- If any part becomes damaged, discontinue use.
- Ice cream containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- Ice cream which contains raw eggs should not be given to children, pregnant women or the elderly.
- Never freeze ice cream that has been fully or partially defrosted.

## SETTING UP THE COMPRESSOR ICE CREAM MAKER AND USING FOR THE FIRST TIME

- Unpack the Compressor Ice Cream Maker, remove all the packaging materials.
- Clean all the parts, following the instructions in 'Care and Cleaning'.
- Make sure that all parts are clean and dry before assembling the product.



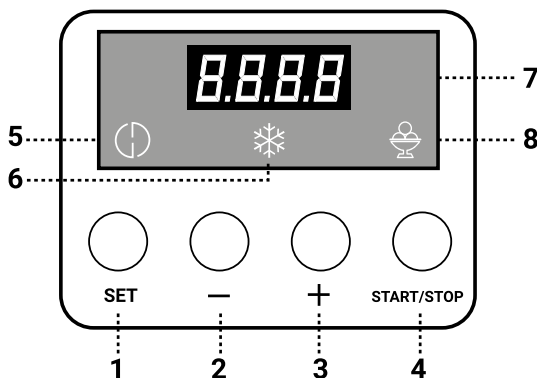
**WARNING:** Do not insert the plug into the electrical outlet or turn on the appliance before you have assembled the ice cream maker.

- Place the main unit on a flat, dry level surface, for example, a kitchen table.
- **DO NOT** turn this product upside down or tilt it at 45 degrees.
- Place the removable bowl inside the main unit.
- Insert the mixing blade into the removable bowl.
- Place the transparent lid on top turning it anti-clockwise to lock into place.
- The Compressor Ice Cream Maker is now ready for use.

# PROGRAMMING YOUR COMPRESSOR ICE CREAM MAKER

## CONTROL PANEL

1. Set button
2. Time reduction button
3. Time increase button
4. Start/stop button
5. Stirring indicator light
6. Cooling indicator light
7. Digital display
8. Ice cream indicator light



- Insert the plug into the socket and switch it on. The appliance will beep, the LED display will illuminate and '00:00' will be on the display.
- It will enter standby mode after 1 second, the display will show '00:00', press the START/STOP button and the 'Ice Cream' function will light up. The appliance defaults to the 'Ice Cream' function setting, with a default time of 60 minutes '60:00'.
- In the working state, if there is no button operation for 10 seconds, the appliance will beep and will automatically enter the standby mode.
- When the appliance is in a working mode, press the SET button to change between the functions. The next setting is the 'Cooling' function, if you press the SET button again the appliance will go to the 'Stirring' function, should you press the SET button again it will circle back to the 'Ice Cream' function.

## START/STOP BUTTON

When you press the START/STOP button the LED displays '60:00' which is the default setting with an operating time of 60 minutes on the 'Ice Cream' function setting.

## SET BUTTON

If the above has been actioned and '60:00' appears on the LED display, you can press the SET button to change between the three settings of stirring, cooling and ice cream making.

## STIRRING SETTING

The default time for this setting is 10 minutes. In the stirring setting the mixing blade will rotate, the compressor will not be running in this function.

## COOLING FUNCTION

The default time for this setting is 30 minutes. In the cooling setting the mixing blade will **NOT** rotate, the compressor will be running in this function. You can use this setting without the mixing blade.

## ICE CREAM FUNCTION

The default time for this setting is 60 minutes. In the ice cream setting the mixing blade will rotate and the compressor will be running in this function.

After selecting the desired function and time, press the START/STOP button to start the appliance working and the display will show the used working time.

## TIME DECREASE AND TIME INCREASE BUTTONS

The time can be set at 1 minute intervals between 5 and 90 minutes for the operating time of the programme. It can be adjusted by pressing the '+' and '-' buttons. You can alter the length of the programme time according to your recipes requirements.



**WARNING:** Always remember to turn off and unplug from socket when you have finished making the ice cream to avoid an electric shock in removing the removable bowl.

## CONTROLLING THE VOLUME OF THE INGREDIENTS

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of the capacity of the removable bowl, as ice cream expands when being formed.



# INSTRUCTIONS FOR USE

## BEFORE USE:

**The beauty of home-made ices is that you can tailor the ingredients to your tastes and dietary requirements and use seasonal fruits to flavour.**

1. For some simple ideas to get you started, see 'Recipes'.

2. Choose a recipe, prepare your mixture and let it cool.

**Note:** Chill the ingredients in the fridge before use. Warm ingredients or ingredients at room temperature will prolong the preparation time. **DO NOT** put the ingredients in the freezer to pre-freeze, as this can easily clog the mixing blade before the ice cream is made.

3. All fruit and vegetable ingredients need to be puréed and chocolate needs to be dissolved first.

4. Place the appliance on a dry, level surface, so that the built-in compressor is running at optimal performance.

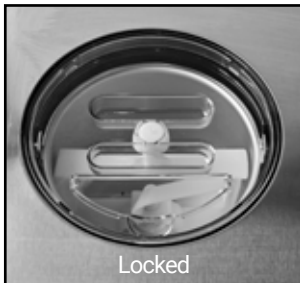


5. Place the removable bowl inside the main unit, with the two handle hinges locating in the gaps on either side of the cooling cavity, make sure there is no water on the outside of the removable bowl or in the cooling cavity. Otherwise when the appliance has finished you will be unable to remove the removable bowl.

6. Insert the mixing blade locating it on the spindle at the bottom of the removable bowl.



Unlocked



Locked

7. Place the transparent lid on top turning it anti-clockwise to lock into place.

**DO NOT** turn on the power before installing the removable bowl or mixing blade.

8. Insert the plug into the socket and switch it on. The screen will illuminate and then show '00:00' on the display to show it is connected.

**DO NOT** press the START/STOP button frequently, make sure the interval is at least 3 minutes, to avoid damaging the compressor.

9. Select the appropriate setting and time and press the START/STOP button. The appliance will start to count up the time.



10. Pour your mixture into the ice cream maker through the lid opening.

**DO NOT pour too much mixture into the removable bowl. Leave approximately 3cm from the top of the removable bowl, so that the mixture can expand in volume during preparation.**

11. Let the appliance run until the ice cream has reached the correct consistency. The Compressor Ice Cream Maker will stop turning when the timer has finished. The preparation time depends on the recipe and the temperature of the ingredients and the room.

- **DO NOT turn off the appliance before the ice cream is ready. If it is switched off too early, the ingredients may freeze against the inside wall of the removable bowl.**
- **The time needed to reach the consistency you require may be shorter or longer than the time in the recipe due to the temperature of the ingredients or the room temperature. If you need less time; switch off the appliance and take out the mixing blade. You can set the Compressor Ice Cream Maker for a longer time if you need a thicker consistency.**
- **Use the ice cream scoop provided, a plastic or wooden spoon or spatula to scrape the ice cream from the removable bowl. Metal spoons or spatulas can cause damage to the removable bowl.**

12. When the appliance is working, if you press the START/STOP button, the appliance will stop and the time will flash on the display. Press the START/STOP button again to continue working, the time will continue to count up showing the time used, until the set timer is reached.
13. When the appliance has finished it will beep 3 times. To turn off the Compressor Ice Cream Maker, press and hold the START/STOP button for more than 2 seconds, all work will stop and the appliance will enter standby mode. Switch off at the wall socket and unplug.
14. To remove the removable bowl from the appliance, always use an oven glove to protect your hands, so that you don't get freezer burn.
15. Serve the ice cream or transfer to a separate container and store in your freezer.
16. The appliance has a cooling function setting, after the ice cream is made, if there is no other operation, it will automatically enter the cooling function setting. The appliance will automatically start the cooling function program and it will beep 3 times when the cooling program ends after 10 minutes and then enter the standby mode. The time on the LED display will show '00:00' during this time.
17. Due to the characteristics of the compressor itself, it will not restart immediately after being shut down. It requires a delay of 3 minutes before it can be restarted.
18. When the appliance has finished, if you are unable to remove the removable bowl from the ice cream cooling cavity, they have frozen together, **DO NOT** use force. You need to turn off the appliance and wait for the ice to melt before taking out the removable bowl.

## HINTS AND TIPS

- Chill the ingredients in the fridge before use.
- The times indicated in these recipes are guidelines. The actual preparation time depends on the ingredients used, the temperature of the ingredients and the room temperature. Monitor the mixture through the transparent lid and adjust the timer if necessary.
- Make sure all the ingredients are thoroughly mixed, the sugar has completely dissolved and the mixture has cooled before pouring your mixture into the maker.
- For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, then chop into small pieces.

## RECIPES

Please note that all spoon measurements are standard metric, so 1 tsp is 5ml and 1 tbsp is 15ml. We recommend using a set of measuring spoons for accurate results.

There is a measuring cup included, to use to measure out the recipes below, 1 cup is 250ml.

### **RICH MILK ICE CREAM – Makes approx. 1 Litre**

Ingredients	Quantity
Whipping cream	200ml
Whole milk	250ml
Sugar	80g

(The total weight should not exceed 550g)

### **WHAT YOU DO**

1. Whip the cream until it is thick and forms ribbons. Add in the milk and sugar, stir well.
2. Turn the appliance on, pour mixture into the removable bowl through lid opening and mix until thickened, about 45 minutes.

### **BANANA ICE CREAM - Makes approx. 1 Litre**

Ingredients	Quantity
Banana	1 whole (About 100g)
Whipping Cream	100ml
Whole milk	300ml
White sugar	50g

(The total weight should not exceed 550g)

### **WHAT YOU DO**

1. Place the banana in a bowl and mash it.
2. Whip the cream until it is thick and forms ribbons. Add in the milk, sugar and banana, stir well.
3. Turn the appliance on, pour mixture into the removable bowl through lid opening and mix until thickened, about 35 minutes.

### **MANGO ICE CREAM - Makes approx. 1 Litre**

Ingredients	Quantity
Mango purée	200g
Whipping cream	140ml
Whole milk	160ml
Sugar	50g

(The total weight should not exceed 550g)

#### **WHAT YOU DO**

1. Purée the mango.
2. Whip the cream until it is thick and forms ribbons. Add in the milk, sugar and puréed mango, stir well.
3. Turn the appliance on, pour mixture into the removable bowl through lid opening and mix until thickened, about 35 minutes.

### **STRAWBERRY CONDENSED MILK ICE CREAM - Makes approx. 1 Litre**

Ingredients	Quantity
Strawberries	200g
Whole milk	180ml
Whipping cream	120ml
Sugar	50g

(The total weight should not exceed 550g)

#### **WHAT YOU DO**

1. Purée the strawberries.
2. Whip the cream until it is thick and forms ribbons. Add in the milk, sugar and puréed strawberries, stir well.
3. Turn the appliance on, pour mixture into the removable bowl through lid opening and mix until thickened, about 40 minutes.

## **ADAPTING YOUR OWN RECIPES**

Once you've tried some of the recipes in this booklet, you may wish to adapt them, using our suggestions as a guide.

Chilling times will vary depending on the foods you choose. Stop the ice cream maker and open the transparent lid to check. Chill for a couple more minutes if needed.

Chill the ingredients in the fridge before use.

The times indicated in these recipes are guidelines. The actual preparation time depends on the ingredients used, the temperature of the ingredients and the room temperature. Monitor the mixture through the transparent lid and adjust the timer if necessary.

Make sure all the ingredients are thoroughly mixed, the sugar has completely dissolved and the mixture has cooled before pouring your mixture into the ice cream maker.

For the fullest flavour, choose ripe fruits. Wash carefully, remove all seeds, skin and core, then chop into small pieces.

## **STORAGE OF ICE CREAM**

Remove finished ice cream into another container using a plastic scoop or a wooden spoon. Do not use a metal scoop to avoid scratch on the inside removable bowl.

## FREQUENTLY ASKED QUESTIONS

**Question:** When the appliance is assembled and you press the START/STOP button it does not start?

**Answer:** Check that the appliance is plugged in and turned on at the socket.

The compressor cannot be started frequently. If it is started again after shutting down, it is protected for 3 minutes. In the case of a second start, it takes 3 minutes before the compressor can start working.

**Question:** Why is the fan on the compressor is not working?

**Answer:** If the stirring function is selected, the compressor doesn't run. Select either the ice cream function or cooling function, by pressing the SET button.

The compressor may have overheated and tripped the appliance into protection mode. Unplug and contact Lakeland Customer Services on 015394 88100 or [info@lakeland.co.uk](mailto:info@lakeland.co.uk)

**Question:** Why is the consistency of my mix too soft?

**Answer:** Check the ingredients, run the Compressor Ice Cream Maker for a further 10 minutes to see if the consistency improves to your liking.

**Question:** Why has the Compressor Ice Cream Maker stopped working in the middle of making ice cream?

**Answer:** There might not be enough ventilation round the product, so the internal temperature of the appliance has become too high. The appliance should be at least 20cm away from the wall.

**Question:** Why after the ice cream is made, can I not remove the removable bowl from the cooling cavity?

**Answer:** The outer wall of the removable bowl or the inner wall of the cooling cavity were not wiped dry when starting to make ice cream, resulting in them freezing together.

Wait 5-8 minutes before taking it out.

**Question:** Why am I unable to make ice cream?

**Answer:** The appliance might have not had enough working time, adjust the length of time the appliance is running.

The appliance might be on the wrong setting, select the correct function.

**Question:** Why will the mixing blade not rotate?

**Answer:** The cooling function setting might have been selected, on this setting the mixing blade doesn't rotate.

Check that you appliance is on the correct setting.



## CARE AND CLEANING

- Always switch off and unplug the Compressor Ice Cream Maker from the wall socket before cleaning.
- Let the removable bowl come back up to room temperature before cleaning.
- Wash the refill lid, transparent lid, mixing blade, removable bowl, measuring cup and ice cream scoop in warm soapy water, rinse and dry thoroughly.
- Do not place any parts in the dishwasher.
- Wipe the main unit and motor with a damp cloth, then dry.
- **CAUTION:** Never immerse the main unit, motor or power cord in water or any other liquids.
- Clean thoroughly before using for the first time and after every use.
- Check the parts for wear or damage after every few uses.
- **DO NOT** use abrasive cleaners, bleaching agents or metal scourers on any parts. This will damage the Compressor Ice Cream Maker.
- Always use plastic, wooden or silicone spatulas, as metal utensils will damage non-stick coatings.
- Make sure that the appliance and attachments are completely clean and dry before you store them.
- Store the Compressor Ice Cream Maker with the power cable loosely coiled. Never wrap it tightly around the product.

## TECHNICAL INFORMATION

- Power: 150W.
- Voltage: 220-240V.~.
- Frequency: 50Hz.
- Flex length approx. 120cm (47¼").

## ELECTRICAL CONNECTIONS

### THIS APPLIANCE MUST BE EARTHED

The appliance is fitted with a fused three-pin plug to BS1363 which is suitable for use in all homes fitted with sockets to current specifications.

### CHANGING THE 5 AMP FUSE

Use a 5 amp BS1362 fuse. Only BSI or ASTA approved fuses should be used. If you are unsure which plug or fuse to use, always refer to a qualified electrician.

**Note:** After replacing or changing a fuse on a moulded plug which has a fuse cover, the cover must be refitted to the plug; the appliance must not be used without a fuse cover. If lost, replacement fuse covers can be obtained from an electrical shop.



## RECYCLING YOUR ELECTRICALS

The Waste Electrical and Electronic Equipment (WEEE) Directive requires UK distributors to maximise separate collection and environmentally friendly processing of WEEE.

UK distributors (including retailers) are required to provide a system which allows all customers buying new electrical equipment the opportunity to recycle their old items free of charge.

As a responsible retailer, we have met these requirements by offering all customers buying new electrical and electronic equipment free take-back of their old electricals on a like-for-like basis.





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