



## PROGRESS Ice Cream Maker Instruction Manual

[Home](#) » [PROGRESS](#) » PROGRESS Ice Cream Maker Instruction Manual 

# PROGRESS®

Est.1931  
ICE CREAM MAKER  
Instruction manual

Please read all of the instructions carefully and retain for future reference.

### Contents

- [1 Safety Instructions](#)
- [2 Care and Maintenance](#)
- [3 Instructions for Use](#)
- [4 Assembling the Ice Cream Maker](#)
- [5 Using the Ice Cream Maker](#)
- [6 Hints and Tips](#)
- [7 Storage](#)
- [8 Specifications](#)
- [9 Documents / Resources](#)
  - [9.1 References](#)
- [10 Related Posts](#)

### Safety Instructions

When using electrical appliances, basic safety precautions should always be followed. Check that the voltage indicated on the rating plate corresponds with that of the local network before connecting the appliance to the mains power supply. Children aged from 8 years and people with reduced physical, sensory or mental capabilities or lack of experience and knowledge can use this appliance, only if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved. Children should be supervised to ensure that they do not play with the appliance. Unless they are older than 8 and

supervised, children should not perform cleaning or user maintenance. This appliance is not a toy. This appliance contains no user-serviceable parts. If the power supply cord, plug or any part of the appliance is malfunctioning, or if the appliance has been dropped or damaged, only a qualified electrician should carry out repairs. Improper repairs may place the user at risk of harm. Keep the appliance and its power supply cord out of the reach of children. Keep the appliance out of the reach of children when it is switched on or cooling down. Keep the appliance and its power supply cord away from heat or sharp edges that could cause damage. Keep the appliance away from other heat-emitting appliances. Keep hands, fingers, hair and any loose clothing away from the rotating tools of the appliance. Do not immerse the electrical components of this appliance in water or any other liquid.

Do not operate the appliance with wet hands.

Do not leave the appliance unattended whilst connected to the mains power supply.

Do not remove the appliance from the mains power supply by pulling the cord; switch it off and remove the plug by hand.

Do not pull or carry the appliance by its power supply cord.

Do not use the appliance if it has been dropped, if there are visible signs of damage or if it is leaking.

Do not use the appliance for anything other than its intended use.

Do not use any accessories other than those supplied.

Do not use any damaged accessories.

Do not use this appliance outdoors.

Do not store the appliance in direct sunlight or in high humidity conditions.

Do not move the appliance whilst it is in use.

Do not touch any moving parts on this appliance during use, as this could cause injury.

Do not touch any sections of the appliance that may become hot during use, as this could cause injury.

Switch off the appliance and disconnect it from the mains power supply before changing or fitting accessories.

Always unplug the appliance after use and before any cleaning or user maintenance.

Always ensure that the appliance has cooled fully after use before performing any cleaning or maintenance.

Always use the appliance on a stable, heat-resistant surface, at a height that is comfortable for the user.

Use of an extension cord with the appliance is not recommended.

This appliance should not be operated by means of an external timer or separate remote control system, other than that supplied with this appliance.

This appliance is intended for domestic use only. It should not be used for commercial purposes.

**Warning:** Keep appliance away from flammable materials

## Care and Maintenance

Before attempting any cleaning or maintenance, unplug the Ice Cream

Maker from the mains power supply and check that it has fully cooled.

Allow the fast-freezing bowl to reach room temperature before cleaning. Separate the transparent lid from the Ice Cream Maker

power unit by gently squeezing the release clips on the underside of the transparent lid and carefully pulling the two pieces apart.

**STEP 1:** Wipe the Ice Cream Maker power unit and the fast-freezing bowl with a soft, damp cloth and dry thoroughly.

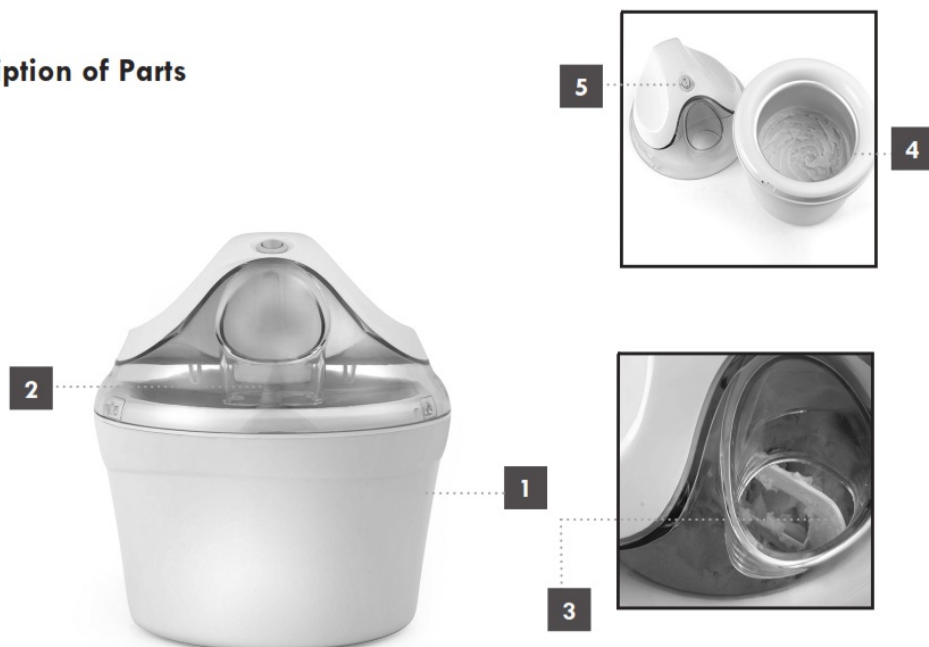
**STEP 2:** Clean the paddle in warm, soapy water, then rinse and dry thoroughly. Use a nonabrasive scourer if the food is difficult to remove.

Do not immerse the Ice Cream Maker in water or any other liquid.

Never use harsh or abrasive cleaning detergents or scourers to clean the Ice Cream Maker or its accessories, as this could damage the surface.

**Note:** The Ice Cream Maker should be cleaned after each use. The accessories are not suitable for dishwasher use.

## Description of Parts



1. Ice Cream Maker power unit
2. Transparent lid
3. Paddle
4. Fast-freezing bowl
5. On/off switch

## Instructions for Use

### Before First Use

**STEP 1:** Check that the Ice Cream Maker is switched off and unplugged from the mains power supply.

**STEP 2:** Wipe the Ice Cream Maker power unit with a soft, damp cloth and dry thoroughly.

Do not immerse the Ice Cream Maker power unit in water or any other liquid.

**Note:** When using the Ice Cream Maker for the first time, a slight odour may be emitted. This is normal and will soon subside. Allow for sufficient ventilation around the Ice Cream Maker.

## Assembling the Ice Cream Maker

The Ice Cream Maker comes preassembled. If disassembled due to cleaning, check that the Ice Cream Maker is dry, switched off and unplugged from the mains power supply before reassembling.

**STEP 1:** Slot the transparent lid onto the Ice Cream Maker power unit by aligning the holes with the corresponding clips.

**STEP 2:** Insert the paddle into the central hole on the Ice Cream Maker power unit.

**STEP 3:** Place the Ice Cream Maker power unit onto the fast-freezing bowl; it should sit neatly with the tabs slotting into the corresponding wells on the rim.

**STEP 4:** Twist the transparent lid in a clockwise direction and lock it into place.

## Using the Ice Cream Maker

**STEP 1:** Approx. 8 hours before making the ice cream, place the fast-freezing bowl into the freezer to chill. Make sure the temperature is set to  $-18^{\circ}\text{C}$  or below.

**STEP 2:** Prepare the ice cream mixture and place it in the fridge to cool.

**STEP 3:** Once the fast-freezing bowl has chilled to the required temperature, remove it from the freezer and place it onto a flat, stable surface at a height that is comfortable for the user.

**STEP 4:** Pour the ice cream mixture into the fast-freezing bowl, leaving a 4 cm gap between the mixture and the rim.

**STEP 5:** Assemble the Ice Cream Maker following the instructions in the section entitled 'Assembling the Ice

Cream Maker'.

**STEP 6:** Plugin and switch on the Ice Cream Maker at the mains power supply.

**STEP 7:** Turn on the Ice Cream Maker using the on/off switch. Allow between 30 and 45 minutes for the mixture to thicken.

**STEP 8:** Once the desired consistency is achieved, turn off the Ice Cream Maker using the on/off switch. Unplug it from the mains power supply and remove the transparent lid.

**STEP 9:** Place the fast-freezing bowl into the freezer until ready to serve.

## Hints and Tips

1. The freezer should be set to a temperature of at least -18 °C when placing the fast-freezing bowl into the freezer to chill.
2. Refrigerate the ice cream or sorbet mixture beforehand to aid the ice cream making process.
3. Do not shake, puncture or heat the fast-freezing bowl, as this could cause damage.
4. Do not add alcohol to the ice cream mixture, as this will prevent the mixture from freezing.

## Storage

Check that the Ice Cream Maker power unit is cool, clean and dry before storing in a cool, dry place. Never wrap the cord tightly around the Ice Cream Maker; wrap it loosely to avoid causing damage. Store the fast-freezing bowl in the freezer at all times so that it is always ready to use.

## Specifications

Product code: EK4390PVDEEU7

Input: 220–240 V ~ 50Hz

Output: 12 W



### **Banana Ice Cream**

#### **Ingredients**

12 g icing sugar  
½ large, ripe banana  
50 ml skimmed milk  
25 ml double cream

#### **Method**

Mash the banana until smooth. Mix in the milk, double cream and icing sugar.

Pour the mixture into the fast-freezing bowl. Turn on the Ice Cream Maker and secure the lid. Let the paddle run until the ice cream reaches the desired consistency. Place the fast freezing bowl into the freezer until ready to serve.

### **Mint Chocolate Ice Cream**

#### **Ingredients**

50 ml skimmed milk  
50 ml double cream  
12 g icing sugar  
12 g grated chocolate  
Peppermint extract,  
to taste

#### **Method**

Mix in the milk, double cream and icing sugar. Stir the peppermint extract into the mixture.

Add the grated chocolate. Pour the mixture into the fast-freezing bowl. Turn on the Ice Cream Maker. Let the paddle run until the ice cream reaches the desired consistency. Place the fast-freezing bowl into the freezer until ready to serve.

### **Mango Sorbet**

#### **Ingredients**

1 fresh mango, peeled,  
stones removed  
1 lemon, juice only  
100 g icing sugar, sifted

#### **Method**

Roughly chop the mango flesh and place into a food processor with the icing sugar and lemon juice. Blend to a puree. Pour the mixture into the fast-freezing bowl. Turn on the Ice Cream Maker and secure the lid. Let the paddle run until the sorbet reaches the desired consistency. Place the fast-freezing bowl into the freezer until ready to serve.

### **Raspberry Frozen Yoghurt**

#### **Ingredients**

100g fresh raspberries  
100 ml natural yoghurt  
35 g icing sugar

#### **Method**

Mash the raspberries until smooth. Mix in the icing sugar and natural yoghurt. Pour the mixture into the fast-freezing bowl. Turn on the Ice Cream Maker and secure the lid. Let the paddle run until the frozen yoghurt reaches the desired consistency. Place the fast-freezing bowl into the freezer until ready to serve.

\* Any recipes images used in this instruction manual are intended for illustrative purposes only.

### **UP Global Sourcing UK Ltd., UK. Manchester OL9 0DD.**

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If this product does not reach you in an acceptable condition please contact our Customer Services Department at [www.progresscookshop.com](http://www.progresscookshop.com).

Please have your delivery note to hand as details from it will be required. If you wish to return this product, please return it to the retailer from where it was purchased with your receipt (subject to their terms and conditions).

#### **Guarantee**

All products purchased as new carry a manufacturer's guarantee; the time period of the guarantee will vary dependent upon the product. Where reasonable proof of purchase can be provided, Progress will provide a standard 12-month guarantee with the retailer from the date of purchase. This is only applicable when products have been used as instructed for their intended, domestic use. Any misuse or dismantling of products will invalidate any guarantee.

Under the guarantee, we undertake to repair or replace free of any charge any parts found to be defective. In the event that we cannot provide an exact replacement, a similar product will be offered or the cost refunded. Any damages from daily wear and tear are not covered by this guarantee, nor are consumables such as plugs, fuses etc. Please note that the above terms and conditions may be updated from time to time and we, therefore, recommend that you check these each time you revisit the website. Nothing in this guarantee or in the instructions relating to this product excludes, restricts or otherwise affects your statutory rights.

The crossed-out wheellie bin symbol on this item indicates that this appliance needs to be disposed of in an environmentally friendly way when it becomes of no further use or has worn out. Contact your local authority for details of where to take the item for recycling.




# PROGRESS®

Est.1931



Manufactured by: UP Global Sourcing UK Ltd., UK. Manchester OL9 0DD.  
Germany. 5114 9 K ö l n.  
Made in China.  
CD111220/MD000000/V1

## Documents / Resources

	<a href="#">PROGRESS Ice Cream Maker</a> [pdf] Instruction Manual Ice Cream Maker
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## References

- [Progress Cookshop](#)

[Manuals+.](#)