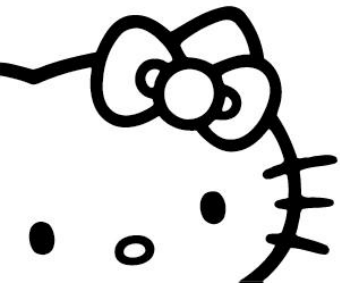


Hello Kitty Ice Cream Maker

Item # APP-94209

Owner's Manual



HELLO KITTY®

Important Safety Precautions

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

1. READ ALL INSTRUCTIONS BEFORE USING YOUR ICE CREAM MAKER.
2. Close supervision is necessary when using this appliance near children.
3. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause injuries.
4. Unplug the unit when you are finished using it, before cleaning, or before putting on or taking off parts.
5. Do not let the power cord hang over the edge of a table or counter. Do not let it touch any hot surfaces.
6. Do not allow this device to be used by children or the infirm without appropriate supervision.
7. Do not let the cord to this device hang down where a child can reach it.
8. Do not operate this appliance if the cord or plug is damaged or if it malfunctions. If there is any damage of any sort, send the unit to the nearest authorized service center for examination, repair or adjustment. (ONLY technicians should open up the unit.)
9. To avoid any risk of electrical shock, do not immerse the cord or plug into water or other liquids.
10. 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.
11. This appliance is for household use only. Do not use outdoors or for commercial purposes.
12. Never leave the machine on unattended.
13. Make sure that your ice cream maker has been cleaned thoroughly before use.
14. Never freeze ice cream that has been fully or partially defrosted.
15. Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
16. Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
17. To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.

18. If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.
19. Do not place on or near a hot gas or electric burner, or in a heated oven.
20. 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.

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

Polarized Plug

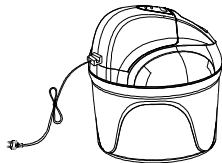
This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not modify the plug in any way.**

Introduction

Thank you for purchasing the APP-94209 Hello Kitty Ice Cream Maker. You can use this device in order to prepare delicious frozen treats such as ice cream, frozen yogurt or sorbet. Please read this manual carefully **FIRST** in order to get the most out of your device.

Package Contents

1. Hello Kitty Ice Cream Maker
2. Owner's Manual with Warranty Information



Specifications

Device Type: Hello Kitty Ice Cream Maker

Model: APP-94209

Voltage Supply: AC120V 60Hz

Power Consumption: 12W

Capacity During Operation: 1.59 quarts

Net Weight: 5.29 pounds

Before Using Your Device

-Before using your ice cream maker for the first time, clean the parts carefully as described in the "Cleaning and Maintenance" section of this manual.

-Place the bowl into a freezer 12 hours before using your ice cream maker to prepare a frozen dessert.

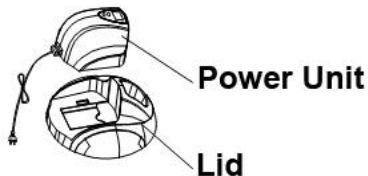
- Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

Note: Do not immerse this device, the cord or the plug in water. Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

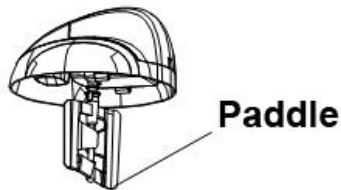
Using Your Ice Cream Maker

In order to use your ice cream maker, please follow the steps below:

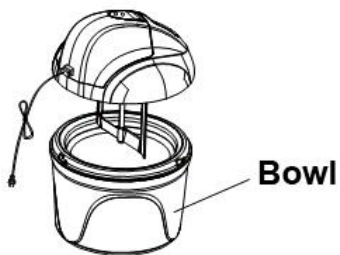
1. Fit the power unit onto the lid. It will click into place once attached securely.



2. Fit the paddle into the underside of the power unit.



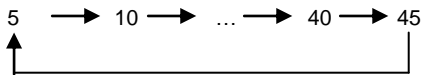
3. Lower the assembled lid/power unit/paddle onto the bowl and turn it clockwise to lock it into position.



4. Insert the plug into a suitable wall outlet. "Running time 40:00" will display on the LCD screen by default.



5. Each time the "Reset Button" is pressed, five minutes is added to the amount of time the ice cream maker will run.



You can choose a minimum running time of 5 minutes and a maximum running time of 45 minutes.



6. Each time the "Power Button" is pressed, the ice cream machine will either start running if it is not in operation, or stop running if it is currently in operation.



7. Press the “Power Button” after selecting the duration for which you wish the ice cream maker to run. By pressing the “Power Button” your ice cream maker will start running. The remaining time left will then count down on the LCD Display Screen.

8. Before adding your mixture of ingredients into the bowl, you can stop the machine and reset the duration which the ice cream maker will run, as needed.

IMPORTANT NOTE: THE MACHINE MUST BE SWITCHED ON **BEFORE** ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE INNER BOWL.

9. Use the chute and pour the ice cream or sorbet mix into the inner bowl.

IMPORTANT NOTE: When pouring your mixture of ingredients into the bowl, always stop at least 4 cm (1.575 inch) from the top, as the mixture will increase in volume during freezing.

10. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 20 to 40 minutes, but most recipes will be ready in less time.

IMPORTANT NOTE:

-Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.

-To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine as the mixture is probably ready.

-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.

-For best results when making ice cream, the paddle will make contact with the inside of the inner bowl as it moves.

11. When the remaining time counts down to the last 10 seconds, an alarm sound is heard with each second until there is no remaining time left, and the machine will stop running. Unplug and remove the power unit/lid. The ice cream is ready to serve.

IMPORTANT NOTE:

- The ice cream produced should be soft and easy to eat with a spoon. It can be transferred to a separate container for storage in the freezer or if you wish to keep the ice cream extra firm immediately before eating.
- Do not use metal utensils to remove ingredients from the bowl.
- Do not remove the inner bowl from the freezer until you are ready to make ice cream.

Cleaning and Maintenance

- Always switch off, unplug and dismantle before cleaning.
- Never submerge 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.

Cleaning the 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. Do not immerse in water.

Cleaning the Outer Bowl

- Wash then dry thoroughly.

Cleaning the Paddle

- Remove the paddle from the power unit.
- Wash then dry thoroughly.

Cleaning the Lid

- Wash the lid then dry thoroughly.

Cleaning the Power Unit

- Wipe with a damp cloth, and then dry.

Recipes

Banana Ice Cream

Ingredients

Large ripe banana	1
Skimmed milk	6.76 fl oz.
Heavy cream	3.38 fl oz.
Confectioner's sugar	1.76oz.

Mash the bananas until smooth. Mix in the milk, heavy cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

Raspberry Frozen Yogurt

Ingredients

Fresh raspberries	7.05oz.
Confectioner's sugar	3.52oz.
Natural yogurt	6.76 fl oz.

Mash the raspberries or puree them. For a smooth result remove the pips by sieving. Add the sugar and natural yoghurt and mix together. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

Chocolate Mint Ice Cream

Ingredients

Skimmed milk	6.76 fl oz.
Confectioner's sugar	1.76oz.
Heavy cream	6.76 fl oz.
Peppermint extract	few drops
Grated chocolate	1.76oz.

Place the milk and sugar into a saucepan. Place over a low heat and stir until the sugar has dissolve, then leave until cold. Stir the cream and peppermint essence into cooled milk. Pour the mixture into freezer bowl with the paddle running. When the mixture starts to freeze add the grated chocolate down the chute. Allow to freeze until the desired consistency is achieved.

Strawberry Ice Cream

Ingredients

Fresh strawberries 8.8oz.

Confectioner's sugar 3.5oz.

Heavy cream 3.38 fl oz.

Lemon juice juice from 1/2 small size lemon

Puree the strawberries until smooth, add the remaining ingredients. Pour the mixture into the freezer bowl with the paddle running. Allow the mixture to freeze until the desired consistency is achieved.

Lemon sorbet

Ingredients

Granulated sugar 6.17oz.

Water 5.92 fl oz.

Orange juice juice from 1/2 medium size orange

Lemon juice 3.38 fl oz.

Egg white 1/2 medium size egg white

Place the sugar and water in a saucepan. Stir over a low heat until the sugar has dissolved. Bring the mixture to a boil and allow it to boil for 1 minute. Remove from heat and allow it to cool. Add the orange and lemon juice. Whisk the egg white until almost stiff and then stir into the lemon mixture. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

Custard Based Vanilla Ice Cream

Ingredients

Egg yolks	2
Confectioner's sugar	1.76 oz.
Skimmed milk	6.76 fl oz.
Heavy cream	6.76 fl oz.
Vanilla extract	few drops

Place the egg yolks and sugar in a glass bowl and beat together. In a saucepan slowly bring the milk to boiling point, and then pour onto the egg mixture beating together. Return the mixture to the pan and stir constantly until the mixture thickens and forms a film over the back of the spoon. Do not let it boil or the mixture will separate. Remove from heat and leave until cold. Stir in the cream and vanilla extract. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

Technical Support

For technical support issues please visit our website at www.sakar.com. You can find manuals, software and FAQ's at the website. Can't find what you are looking for? Fill out an online ticket and one of our technical support team members will answer questions or call 1-877-397-8200 in the U.S. or 0-800-917-4831 in the UK to access our technical support information on the phone.

Sakar Warranty Card

Sakar Warranty

This warranty covers the original consumer purchaser only and is not transferable.

This warranty covers products that fail to function properly **UNDER NORMAL USAGE**, due to defects in material or workmanship. Your product will be repaired or replaced at no charge for parts or labor for a period of one year.

What Is Not Covered by Warranty

Damages or malfunctions not resulting from defects in material or workmanship and damages or malfunctions from other than normal use, including but limited to, repair by unauthorized parties, tampering, modification or accident.

What To Do When Service Is Required

When returning your defective product (postage pre-paid) for service, your package should include:

1. Copy of original bill of sale
2. A detailed written description of the problem.
3. Your return address and telephone number (Daytime)

MAIL TO ADDRESS BELOW:

In the U.S.

Sakar International
Attention: Service Department
195 Carter Drive
Edison, NJ 08817

In the U.K.

Sakar UK
2D Siskin Parkway East
CV3 4PE, UK

You may also visit www.sakar.com for further assistance if necessary or call our technical support department toll free at 1-877-397-8200 in the US, or 0-800-917-4831 in the UK.

This device complies with the part 15 of the FCC rules. Operation is subject to the following two conditions:(1) this device may not cause harmful interference , and (2) this device must accept any interference received, including interference that may cause undesired operation.

Caution: changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.

NOTE: This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules, These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment generates. Uses and can radiate radio frequency energy and, if not installed and used in accordance with instructions. May cause harmful interference to radio or -television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or experienced radio/ TV technician for help.

A00-070713

Notes on Disposal

Dispose of the appliance, packing material and accessories only at specified collection points. Follow the regional and national disposal requirements with regard to the separation of material, waste collection and recyclable material depots.

- Dispose of the appliance as electrical industry waste via public collection points.



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