

## Ice Cream Machine Operating Instructions

1. Plug the machine into the wall and switch it on. Turn on the black power switch on the top right of the ice cream machine (when looking from front, not visible in photo below).
2. Put a bowl under the tray (i.e. on the bench). This catches drips of melted ice cream later.
3. Add vanilla ice cream to the hopper. We use 120g = 200ml per serving. It's best for the ice cream to be straight from the freezer. It's a good idea to set the freezer on "maximum coldness" a few hours in advance too.



4. Add berries (or other flavourings) to the hopper. We use 40g of berries (about 1/3 cup) per serving. It's best for the berries (or other flavourings) to be frozen too, or at least chilled in the fridge. The colder the ingredients, the easier it is to pour the ice cream into a cone.
5. Pull the handle down gradually. The auger will start spinning. Allow the auger to mix the ingredients for a moment and then apply more force on the handle so that the contents are pushed out the nozzle.



6. Catch the ice cream in a cone or bowl. It might take a few goes before you'll have good enough control over the flow of ice cream to make nice looking ice creams. It's probably a good idea to make a few ice creams in advance of your event for practise.
7. Once there is no more ice cream in the hopper, gradually push the handle back upwards. The motor will switch off soon after the handle begins going back up. Wait for the auger to stop spinning before continuing! This means the hopper is still covering the auger, which prevents you from getting droplets of melted ice cream flicked all over your chest.

## Troubleshooting

### Auger doesn't spin when I pull the handle down all the way

- Plugged into wall and powered on?
- Black switch on top right of machine switched on? Try flipping it the other way – it's not obvious which way is "on".

### Ice cream is very soft/melting

- Use ice cream straight from the freezer, and get the freezer cranking to "maximum coldness"
- Use flavourings that are frozen/chilled
- If using room temperature flavourings, you may have to adjust the ratio so that there's more ice cream and less flavourings – this will bring down the average temperature of the mixture.
- Don't mix the ingredients in the hopper (with the spinning auger) for as long. A couple of seconds are plenty.

### It takes a lot of force to get ice cream through the nozzle, or the ice cream comes out in a thin stream

- The nozzle at the base of the hopper is probably blocked. Fruits/nuts with fairly robust skins can block the nozzle quite easily – walnuts in particular!
  - Take the hopper off (by unscrewing the wingnuts, removing the plates, and wiggling the hopper off) and clean the nozzle out with some warm, soapy water.
- The hopper could also be misaligned with the auger – see the next item

Ice cream doesn't flow until I apply a lot of force, and then it all flows at once

- The hopper is probably misaligned with the auger. Check that the hopper has the plates on top of it, followed by the wingnuts – see photo below.



Something else wrong? Call us on 04 888 0300, or email us at [info@freshfruiticecreamhire.co.nz](mailto:info@freshfruiticecreamhire.co.nz)