

# WOLSTEAD

## Dulce Ice Cream Maker 2L

Owner's Manual



### **IMPORTANT:**

This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.

Read and follow all warnings and instructions before assembling and using the appliance. Keep this manual for future reference.

## SPECIFICATIONS

Model: 633564

Capacity: 2 Litres

Voltage: AC 220 to 240V/50Hz

Power consumption: 30W

Unit dimensions: 228mm x 300mm

## PRODUCT FEATURES

1. Create delicious homemade ice cream with unlimited flavour combinations.
2. Make ice cream in 25 to 40 minutes.
3. Powerful motor means the bowl spins consistently for creamier results.
4. Fully submerged mixing paddle creates a velvety texture.
5. Mix-in opening for adding ingredients as you go.
6. Easy to use LCD screen and button controls.
7. Transparent cover enables you to monitor progress.

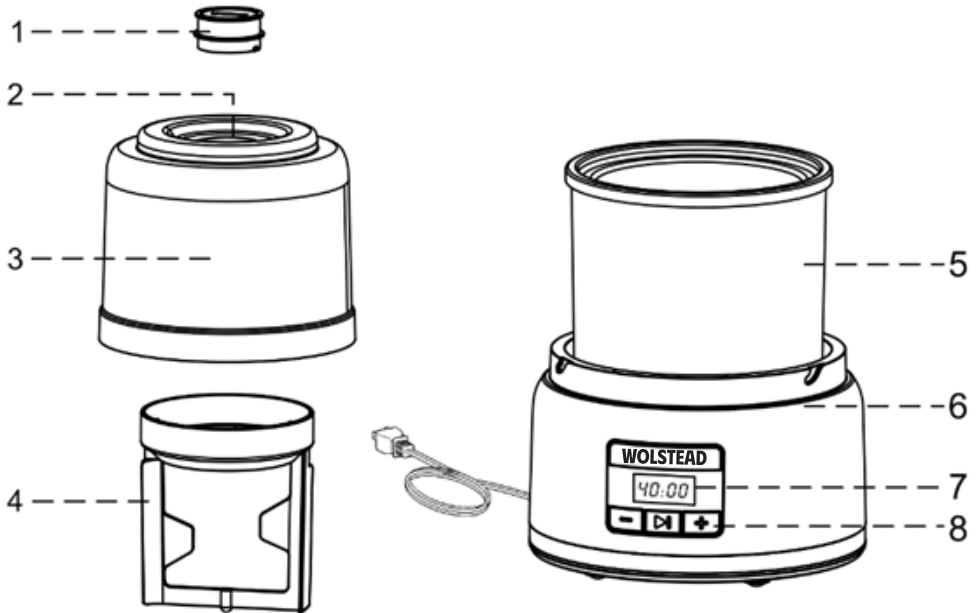
## SAFETY PRECAUTIONS

When using this electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label. Do not use other power sources other than 220 to 240V AC power supply.
3. If the electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Always stop the appliance from running before you unplug it.
5. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
6. Children should be supervised to ensure that they do not play with the appliance.
7. This appliance is intended to be used in household and similar applications such as:
  - a. Staff kitchen areas in shops, offices and other working environments.
  - b. Farmhouses.
  - c. By clients in hotels, motels and other residential type environments.
  - d. By bed and breakfast type environments.
8. Do not upend this product or incline it over a 45° angle.
9. To protect against risk of electric shock, do not place cord, plug or the base of the appliance in water or any other liquid.

10. Unplug the appliance after using, before cleaning and storing.
11. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the unit during operation to reduce the risk of injury and/or damage to the appliance.
12. Keep the appliance 30cm from other objects to ensure heat is easily released.
13. Do not use accessories which are not recommended by the manufacturer.
14. Do not use the appliance close to flames, hot plates or stoves.
15. When taking out the ice cream, do not knock the bowl or edge of the bowl to protect it from damage.
16. Do not start the machine before inserting the freezing bowl, mixing paddle and transparent cover.
17. Do not pre-freeze ingredients as it can cause the mixing paddle to block.
18. Do not remove the cover when the appliance is in operation.
19. Do not use outdoors.
20. Never clean with scouring powders or hard implements.

# GET TO KNOW THE WOLSTEAD DULCE ICE CREAM MAKER



1. Feeding spout cover
2. Feeding spout
3. Transparent cover
4. Mixing paddle
5. Freezing bowl
6. Base
7. LCD display screen
8. Control buttons

## BEFORE FIRST USE

Before first use, clean the mixing paddle, freezing bowl and the lid with warm soapy water and a non-abrasive sponge and dry completely.

## OPERATING INSTRUCTIONS

1. For best results, freeze the freezing bowl in an upright position for 12 to 24 hours at a temperature of -18°C or less.
2. We recommend you make your ice cream starter at the same time, and refrigerate for at least 12 hours. Failure to do this step will result in a softer ice cream that requires freezing for longer after churning.
3. Once the freezer bowl has been frozen and the ice cream starter has fully cooled, you're ready to set up the machine and get started. Turn the machine on and it will default to a time of 40 minutes. You can adjust the time in five minute increments to a minimum of five minutes and a maximum of 45 minutes by pressing the “-” or “+” buttons. You can pause the machine while it is running by pressing the START/PAUSE button. When the machine is paused you can also increase or decrease the time by pressing the “+” or “-” buttons.
4. Remove the freezing bowl from the freezer and place it onto the base of the machine, then insert the mixing paddle into the small groove at the bottom of the bowl. Note: The bowl will start to defrost as soon as you remove it from the freezer, so make sure you are ready to start churning soon after removing the bowl from the freezer.
5. Before adding ingredients, place the cover over the bowl and rotate it into place until it locks. Set the desired time then press start.
6. Once the machine has started, remove the feeding spout cover and steadily pour your ingredients into the bowl through the feeding spout. The mixture will immediately start to churn.
7. Do not fill the freezing bowl higher than the maximum fill line on the inside of the bowl. Ingredients will increase in volume during the churning process.
8. If you are adding additional ingredients like crushed biscuits, chocolate chips or nuts, be sure to add these through the pouring spout approximately five minutes before the churning time is complete.
9. When the mixture reaches your desired consistency, press the START/PAUSE button, remove the lid and take out the mixing paddle.
10. Gently spoon the mixture out of the bowl using a silicone or wooden spoon to ensure you don't scratch the bowl.
11. At the completion of the churning process, the consistency of the mixture will be like soft serve ice cream. This is normal. To firm up the ice cream, place it in the freezer for at least 30 minutes before consuming. Store the mixture in an airtight, freezer safe container. Do not store it in the freezing bowl as it will stick and can damage the inside of the bowl.

Note: The consistency of the ice cream after churning will depend on the recipe and ingredients used. Assuming you have pre-frozen the bowl for at least 12 hours and cooled the ice cream starter for 12 hours, most frozen desserts will be done within 25 to 40 minutes. We recommend you keep an eye on the mixture as it churns so you can stop it earlier, or run it for longer, depending on your personal preference.

## BUILT-IN TEMPERATURE SAFETY FEATURE

The motor has a built-in temperature protector. If the continuous operation time is too long, the protector will automatically cut off the power due to excessive temperature rise. When the motor temperature drops, the thermostat will automatically reset and the motor will restart.

## ICE CREAM MAKING TIPS

The following tips are designed to help you get started with your Wolstead Pro Dulce Ice Cream Maker.

- For optimum consistency, refrigerate your ice cream mixture for 12 hours before churning.
- Always whisk the mixture after chilling to be sure all ingredients are well combined.
- You can substitute low fat creams and/or milk (reduced fat or low fat) for heavy cream and whole milk used in many recipes. However, keep in mind that the higher the fat content, the richer and creamier the result. Using low fat substitutes may change the taste, consistency, and texture of the dessert. When substituting, be sure to use the same volume of the substitute as you would have used of the original item. For example, if the recipe calls for two cups of cream, use a total of two cups of the substitute (such as one cup cream, one cup whole milk).
- When adding ingredients such as chips and nuts, add them roughly five minutes before the churning process is complete.

# RECIPES

## Vanilla Ice Cream

Note: Use this recipe as a base or on its own. Add your chosen mix-ins such as crushed biscuits, chocolate chips, nuts, sauces or fruits to customise the flavour.

### Ingredients

- 300 ml whole milk
- 150 ml single cream
- 1 tsp good quality vanilla bean paste
- 4 egg yolks
- 100g caster sugar

### Method

1. Pour the milk and the cream into a saucepan. Add the vanilla paste into the milk and bring to a slow boil. Do not over boil.
2. In a separate bowl, whisk the yolks and the sugar to a pale and smooth consistency. Gradually pour in 100ml of the warmed milk mixture, whisking continuously so the mixture doesn't curdle. Return everything to the saucepan.
3. Cook gently until the liquid thickens to a custard. This will take approx 15 minutes. Keep stirring so the bottom doesn't burn.
4. Pour the custard into a bowl, cover and refrigerate for 12 hours (makes 800 ml of custard).
5. Turn the machine on. Place the pre-frozen freezing bowl in place with the mixing paddle inserted, secure the cover and set the timer to 40 minutes. Press start and then pour your mixture through the feeding spout.
6. When the ice cream is complete it will be smooth but still a little soft. It's best to place ice cream in a storage container in the freezer for 30 minutes to an hour before use.

# Raspberry Sorbet

## Ingredients

- 3 cups water
- 1 1/2 cups caster sugar
- 1 pinch of salt
- 6 cups frozen raspberries, thawed (approx 600g)
- 2 limes, juiced

## Method

1. Prepare a simple syrup with the water and sugar by combining both in a medium saucepan set over medium to low heat. Heat mixture until the sugar is fully dissolved. Once the simple syrup is ready, add the salt, lime juice and the raspberries.
2. Using a blender, blend the mixture until smooth. Strain half of the mixture through a fine mesh strainer to remove the seeds. Use a spatula to aid in passing the purée through the strainer. Remove seeds and repeat with the second half. Cover and refrigerate for 12 hours.
3. Turn the machine on. Place the pre-frozen freezing bowl in place with the mixing paddle inserted, secure the cover and set the timer to 40 minutes. Press start and then pour your mixture through the feeding spout.
4. If a firmer consistency is desired, transfer the sorbet to a container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

Other fruits like mango or citrus juice make delicious sorbet too.

# Strawberry Yoghurt Ice Cream

## Ingredients

- 320ml yoghurt (we suggest Greek yoghurt or another creamy option)
- 200ml full fat thickened cream
- 50g caster sugar
- 110ml strawberry juice or syrup (you can substitute any other fruit flavour here)
- 15ml lemon juice
- ½ tsp salt

## Method

1. Prepare a simple syrup with the water and sugar by combining both in a medium saucepan set over medium to low heat. Whisk cream until it starts to thicken but is still pourable.
2. In another bowl, whisk together all remaining ingredients and fold in the cream.
3. Allow the mixture to cool in the fridge to a temperature of 5°C to 10°C.
4. Turn the machine on. Place the pre-frozen freezing bowl in place with the mixing paddle inserted, secure the cover and set the timer to 20 minutes. Press start and then pour your mixture through the feeding spout.
5. If a firmer consistency is desired, transfer the yoghurt ice cream to a container and place in the freezer for about 2 hours. Remove from the freezer about 15 minutes before serving.

## TROUBLESHOOTING

| Problem                 | Suggested Solution   |
|-------------------------|--|
| Motor does not rotate   | Check the power cord plug is properly inserted into the socket.<br>Check whether the protection switch and fuse of the power supply system are cut off.<br>Check if there is a power outage. |
| The bowl is not turning | Ensure ingredients are not frozen.<br>Check that the mixing paddle is properly in place and the clear cover is locked in place.  |

## CLEANING AND MAINTENANCE

Clean the freezer bowl, mixing paddle and cover in warm soapy water, do not put them in the dishwasher.

Do not clean with abrasive cleansers or implements. Do not use metal utensils to remove ice cream from the bowl.

Wipe the motor base clean with damp cloth, do not submerge it in water.

Dry all parts thoroughly before use and before storing.

It is safe to leave the empty freezing bowl in the freezer for convenient future use.

# WARRANTY

## 90 day money back guarantee

We promise you a full refund within 90 days if your Wolstead product does not fulfil your expectations. This guarantee applies to qualified purchases of all Wolstead branded products from participating stockists online and in-store from eligible delivery locations. The qualified product must be returned within 90 days from the date of purchase. We shall issue a full refund when the customer presents proof of purchase. We shall issue a store credit when proof of purchase is unavailable. The product packaging is not required to avail of the refund. The amount refunded will be the price of the products in the currency shown on the proof of purchase.

## Warranty

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The benefits of this warranty are in addition to any rights and remedies imposed by Australian State and Federal legislation that cannot be excluded. Nothing in this warranty excludes, restricts or modifies any State or Federal legislation applicable to the supply of goods which cannot be so excluded, restricted or modified.

## Guarantee

We warrant that, subject to the exclusions and limitations below, the Product will be free from defects in materials and workmanship under normal domestic household use for the 12 month warranty period. The warranty period commences on the date of sale by the original retailer to the original purchaser. The warranty applies only while the Product is owned by the original purchaser.

Use of the Product in a commercial capacity will void this warranty. If a defect appears in the Product before the end of the warranty period and we find the Product to be defective in materials or workmanship, we will replace the Product with a product comparable in quality and value.

We reserve the right to change or discontinue our product ranges at any time without notice and without liability.

## Exclusions

This warranty does not apply if proper care and/or usage instructions are not followed. This warranty does not cover scratches, stains, discoloration or damage caused by misuse.

## How to claim

If a fault/defect is identified cease using the Product immediately. To make a claim on this guarantee, take the Product, proof of purchase and full details of the alleged defect to a Kitchen Warehouse store.

## Limitations

We make no express warranties or representations other than as set out in this guarantee. The replacement of the Product or the refund of the purchase price is the absolute limit of our liability under this guarantee.