

Cautions

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities or lack of experience or knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Otherwise, always keep the unit out of the reach of children.
- Before use, check that your mains power supply corresponds to the voltage shown in this manual.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- The Ice Cream Maker should not be run for more than 40 minutes at a time.
- Do not connect the Plug ⑧ into your socket with wet hands.
- Unplug the unit whenever it is not in use.
- Never leave the unit unattended when it is operating.
- The Mains Lead ⑧ should be positioned so as not to cause an obstruction or to overhang the edge of the surface, where it could accidentally snagged or pulled by children.
- Ensure that the Mains Lead ⑧ is not near any hot surface.
- Pull the Plug (do not pull Mains Lead) ⑧ to disconnect from mains socket.
- The Ice Cream Maker should only be used as instructed: there is potential for injury from misuse.
- Do not put your fingers or any object into the Fill Opening ⑦ when the Ice Cream Maker is running.
- Do not connect the Plug ⑧ to the mains electricity supply until you have assembled the Ice Cream Maker.
- The Freezer Bowl ① and Lid ② must be securely locked in position before operating the Ice Cream Maker.
- Do not switch on or attempt to operate the Ice Cream Maker if it appears to be faulty in any way - contact Judge customer services at the address given in the warranty section.
- Never attempt to make any repair to the Ice Cream Maker yourself - contact Judge customer services at the address given in the warranty section.
- Do not immerse the Motor Body ③ in water.
- Do not store any parts of the Ice Cream Maker in the freezer, other than the Freezer Bowl ①.
- Please keep your purchase receipt.

Specification

Name	Model No.	Capacity	Rated Voltage	Rated Frequency	Rated Power
Judge Ice Cream Maker	JEA57	1.5 l	220 - 240v	50Hz	12W



Judge 2 Year Domestic Electrical Guarantee

The Judge Guarantee covers the product to be free of defects in materials and workmanship for a period of TWO YEARS from the date of original retail purchase. During this period, JUDGE will, at their option, repair or replace defective parts of the product, or replace the product, providing the Use Care and Safety Advice have been followed.

The Guarantee does not cover damage, defect or failure caused by or resulting from accidents, external damage, alteration, modification, abuse, misuse or misapplication.

The Guarantee does not cover any damage caused by taking the appliance apart yourself, or attempting to repair the appliance yourself.

THE PRODUCT IS INTENDED FOR DOMESTIC USE ONLY.

Please keep your Purchase Receipt and contact us directly if you encounter any problems with your product.

HORWOOD SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES RESULTING FROM THE USE OF THIS PRODUCT (INCLUDING COLOUR FADING, SCRATCHES OR ACCUMULATED DIRT) WITHOUT FOLLOWING THE USE, CARE & SAFETY INSTRUCTIONS.

Note: Due to the introduction of improvements from time to time, the right is reserved to supply products which differ slightly from those illustrated and described in this publication.

Errors and Omissions Excepted.

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BRISTOL, BS11 9HX, GREAT BRITAIN
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Tel: 0117 940 0000



RoHS

CORRECT DISPOSAL OF THIS PRODUCT



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

FOR DOMESTIC USE ONLY



JUDGE
Ice Cream Maker



Instruction Manual

Model No. JEA57

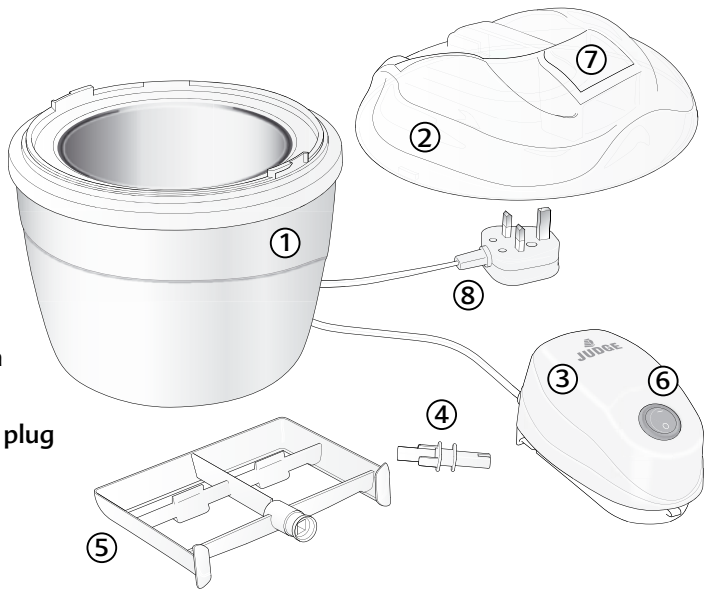
PLEASE READ THIS INSTRUCTION MANUAL CAREFULLY BEFORE USE
AND KEEP FOR LATER REFERENCE.

UNPACK YOUR ICE CREAM MAKER CAREFULLY AND REMOVE
TEMPORARY PACKING PIECES, LABELS AND STICKERS.

Identifying the parts

(with Part Numbers for customer replaceable items)

- 1. Freezer bowl (JEA57FB)
- 2. Lid (JEA57LD)
- 3. Motor body (JEA57MB)
- 4. Drive shaft (JEA57DS)
- 5. Paddle (JEA57PD)
- 6. ON/OFF switch
- 7. Fill opening
- 8. Mains lead and plug



Before first use

- 1. Remove any labels and/or swingtickets.
- 2. Follow the instructions for “Cleaning”.

Cleaning and Storage

- Thoroughly wash the Freezer Bowl ①, Lid ②, Drive Shaft ④, and Paddle ⑤ before use with liquid detergent and warm water, rinse and dry. Wipe the Motor Body ③ with a cloth dampened slightly with liquid detergent and warm water.
- The Lid and Paddle may be washed in the top shelf of a dishwasher. The Drive Shaft may also be washed in a dishwasher but must be secured, for example by placing in the cutlery basket.
 - DO NOT IMMERSE THE MOTOR BODY ③ IN WATER.
- If you wish to store all parts of the Ice Cream Maker together, assemble before storage.

You may find it more convenient to store the Freezer Bowl in the freezer, so that it is always ready to make ice cream. Do not store any other parts in the freezer and store these loose, rather than partially assembled.

How to assemble

Ensure that the machine is disconnected from the electricity supply before assembly.

- 1. Place the Motor Body ③ upside down. Insert the Drive Shaft ④ into the

Motor Body drive, as indicated in the diagram, until it “clicks” into place. Note the orientation of the drive shaft: which end to use; and the relation to the slots in the Motor Body drive.

- 2. Place the Lid ② on the Motor Body ③, with the Drive Shaft ④ through the large hole in the lid keyhole slot.
- 3. Slide the Motor Body ③ to the other end of the lid keyhole slot, until it “clicks” into place.
- 4. Place the Paddle ⑤ on the Drive Shaft ④, as indicated in the diagram, then push gently until it “clicks” into place. The paddle face should align with the flats on the drive shaft.

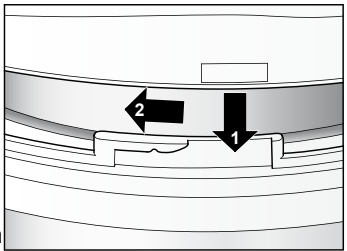
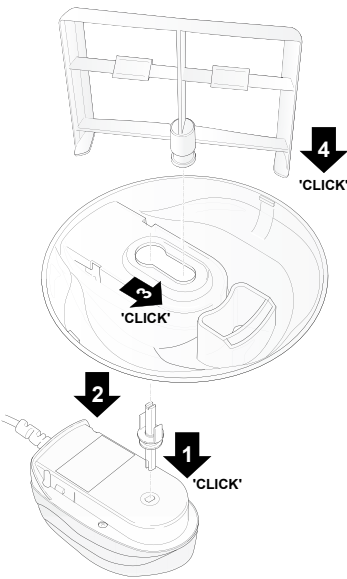
Invert the complete assembly so that it is the correct way up and place on the Freezer Bowl ①.

- 1. Align the lugs in the Lid with the slots in the Freezer Bowl and allow to drop down.
- 2. Rotate the Lid clockwise to lock in position.

Cooling the freezer bowl

It is very important that the Freezer Bowl ① is cooled to the proper temperature in order to successfully make ice cream. The Freezer Bowl has an inner and outer container, with coolant between the two container walls. This coolant is liquid at room temperature and near to solid when at the correct temperature for making ice cream; you can check if it has cooled by gently shaking, when you should not feel or hear any movement of liquid. To cool the Freezer Bowl, proceed as follows:

- 1. Using a freezer thermometer, check that the freezer temperature is approximately -18°C. Generally, the temperature will be lower towards the rear of the freezer.
 - 2. Place the Freezer Bowl ① upright in the freezer and leave until it has cooled sufficiently, which will depend upon the freezer temperature. This will be at least 8 hours, so it is often convenient to leave overnight.
 - 3. Check that the coolant is no longer liquid, as described previously.
 - 4. Do not remove the Freezer Bowl ① from the freezer until you have prepared the ice cream mix (see “Recipes”).
- You may find it most convenient to store the Freezer Bowl in the freezer, so that it is always ready to make ice cream. Do not store any other parts of the Ice Cream Maker in the freezer.



Recipes

After making one of the recipes below, follow the “How to use” instructions.

Custard based vanilla ice cream

- **Ingredients:** 3 egg yolks, 50-60g caster sugar, 250 ml semi-skimmed milk, 200 ml double cream, a few drops of vanilla essence.
- Place the egg yolks and sugar in a glass bowl and beat together.
- In a saucepan, slowly bring the milk to boiling point, 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 a spoon. Do not let it boil or the mixture will separate.
- Remove from the heat and leave until cold. Stir in the cream and vanilla essence.

Raspberry frozen yoghurt

- **Ingredients:** 300ml natural yoghurt, 60g caster sugar, 250g fresh raspberries.
- Mash the raspberries or puree them.
- For a smooth result remove the pips by sieving.
- Add sugar and natural yoghurt and mix together.

How to use

- The Freezer Bowl ① must first be cooled (see “Cooling the freezer bowl”) before making ice cream. To make ice cream, proceed as follows:
- 1. Prepare the ice cream mix (see “Recipes”). If the mix appears difficult to pour, you may wish to warm it slightly to make it more runny.
 - 2. Assemble the Ice Cream Maker (see “How to assemble”) and place on a clean, dry, flat surface.
 - 3. Insert the Mains Plug ⑧ into a mains socket and switch on at the socket. Set the On/Off Switch ⑥ to “I” and the paddle will rotate.
 - 4. Without delay, pour the ice cream mix through the Fill Opening ⑦ in the Lid ②. Leave to run for approximately 20 to a maximum of 40 minutes, then set the On/Off Switch ⑥ to “O”.
 - Do not attempt to add mix to the bowl directly. Mix will freeze to the side and bottom of the bowl, which will prevent the paddle fitting in the bowl and possibly cause damage, and no ice cream will be made.
 - 5. Remove the Lid ② with attached parts and transfer the ice cream to another container, using a plastic or wooden spatula or spoon if necessary.
 - Do not use metal implements in the bowl.
 - The ice cream will be of a softer consistency than commercially available ice cream. If you wish to harden it further, place in a sealed container in the freezer until it becomes hard (possibly several hours). Alternatively, place the ice cream in the Freezer Bowl ① in the freezer for a maximum of 30 minutes; storing for longer will make the ice cream difficult to remove without damage.