

# magimix®

## *Le Glacier* *Ice Cream Maker*

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INSTRUCTION NOTICE

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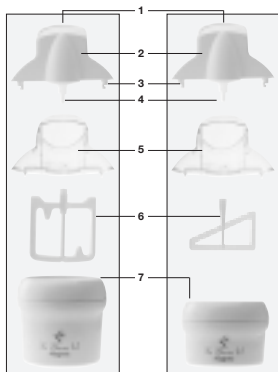


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- 1 - MOTOR / LID RELEASE SWITCH
- 2 - MOTOR UNIT
- 3 - LID CLIPS
- 4 - SPINDLE
- 5 - LID
- 6 - PADDLE
- 7 - STAINLESS STEEL BOWL



**A**



**C**



**B**



**D**

Ice cream has for too long been the convenience food that is bought from the supermarket and fed to the children or in the luxury version, bought from the delicatessen and fed to the grown ups. Home made ice cream has sadly been forgotten, for it has a wonderful fresh flavour, is cheap and does not have the addition of any chemicals or additives. However, just putting the mixture in the freezer results in an ice cream which is both crystallized and granular, and even stirring and beating it at regular and frequent intervals does not always work.

The Le Glacier Ice Cream Maker, in the simplest way, mixes and churns whilst the mixture is freezing, which gives perfect ice cream and a uniform smooth and light mixture.

This book gives the basic recipes for a custard based ice cream, a parfait and for a sorbet, with various suggestions for flavouring them. It also gives recipes for extra quick "no cook" ice creams, low fat ice creams, ice cream sauces and has a section for children which includes the ever favourite "Chocolate Ice Cream" with a condensed milk base. All these ice creams are easy to make and some of them will take no more than five minutes in the kitchen whilst giving an end result that is fresh, creamy and delicious. And remember, that for the smaller machines in particular, extra bowls are available to allow you to make larger quantities.

Ice cream or sorbet can be made from almost any edible, flavoured cream or liquid, so do not be afraid of experimenting or of changing to a different flavour in any of the recipes given. You may find that some of the recipes are too rich for every day use. If this is so, substitute single cream, yoghurt, fromage blanc or even milk for some or all of the double cream. For those who are unable to tolerate dairy produce, Soya milk or Tofu can be used as a substitute. Soya milk ice cream can be made almost as creamy as conventional ices by the inclusion of 2 tablespoons of oil (such as sunflower oil) to 1/2 pint (300 ml) soya milk. Artificial sweeteners can be used in place of sugar but can only be used in recipes that do not require sugar syrup. When making a custard base ice cream, add the sweetener to the custard after it has cooled. This is because artificial sweeteners lose their sweetness when heated above a certain temperature. As long as you have the flavouring and sweetness that you like, you can more or less do as you wish.

Ice cream can be stored in a covered container in the freezer, but if you do this remember to put it in the main part of the fridge for about half an hour to soften up before you eat it. Ice cream should be eaten when it is soft, for not only does the texture taste better, but the flavours come through properly. It is recommended that sorbets are eaten very quickly and yoghurt ice cream within a day or so. Rich cream based ice creams will keep, but after a week or two will start to lose the taste of the more delicate flavours.

Ice cream is always popular, seems to be liked by everybody, and now, with the Le Glacier Ice Cream Maker is both easy and quick to make at home with wonderful tasting and impressive results. Enjoy it and have fun.

# *Le Glacier Ice Cream Maker*

## **Electrical Instructions**

**WARNING:** a plug with bared flexible cord is hazardous if engaged in a live socket. If the fitted plug has been cut from the power supply cord, it should be destroyed and replaced with an appropriate three pin plug in accordance with the following code:

**BLUE: neutral**

**BROWN: live**

**GREEN/YELLOW: earth**

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter "N" or coloured BLUE or BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter "L" or coloured BROWN or RED.

The wire which is coloured YELLOW should be connected to the terminal marked with the letter "E", or by the earth symbol  or coloured GREEN or GREEN/YELLOW.

Always replace the fuse cover of the fitted plug, never use the plug with the fuse cover omitted. If a replacement fuse cover is required, ensure it is the same as the one visible on the pin face of the plug. (i.e. RED or ORANGE).

Fuse covers are available from

B-R ELECTRICAL pk  
POWERBREAKER DIVISION  
TEMPLEFIELDS  
HARLOW ESSEX Cm 20 2BG

## METHOD OF OPERATION

Before using ensure that the voltage indicated under the motor unit corresponds with the main voltage in your home.

### FREEZING THE BOWL

Remove the motor/lid unit and paddle by releasing the motor/lid release switch (1) and turning the motor/lid unit in an anti-clockwise direction. The releasing of the motor/lid switch will unlock the motor/ lid unit. **A**

Place the bowl in a \*\*\* or \*\*\*\* freezer (-18° C) for a **minimum of 8 hours** for Le Glacier 1,1 or 1,5 L. white, 12 hours for Le Glacier 1,5 L. chrome or preferably overnight and only remove when your mixture is ready. As a final check, shake the bowl. There should be no sound of freezing agent moving inside the bowl.

### PREPARING THE ICE CREAM MIXTURE

Select your recipe and follow it to prepare the mixture, **adjusting the quantity to the size of your machine (see page 6 for quantities)**. It is important not to overfill the bowl, otherwise the mixture will not freeze properly.

**Always chill your mixture in the fridge before attempting to freeze-churn. Most recipes take 20-30 minutes of churning to produce a delicious soft ice cream.**

### ASSEMBLING THE ICE CREAM MAKER AND FREEZE-CHURNING

If disassembled, assemble the Le Glacier Ice Cream Maker as follows :

- Remove the bowl from the freezer
- Separate the clear lid/feed tube from the motor by pulling apart until the " keyhole " part of the clear lid/feed tube is over the hole in which the spindle fits. Push the spindle into the hole and slide the clear lid/feed tube back into position, ensuring that the non-keyhole part and the lid fits between the top and bottom collars of the spindle. **B**
- Fit the plastic paddle onto the spindle. The lid/motor unit is now ready to lock onto the bowl.
- Place the complete top unit onto the bowl and turn in a clockwise direction until resistance is met. At this point the clips on the top of the unit should be engaged over the clips on the bowl. Depress the motor/and lid release button to lock the top unit into position.
- Connect the plug to the electrical socket and switch on. **C The paddle should be turning before pouring in the mixture in order to prevent the mixture from freezing to the side of the bowl.**
- Once the paddle is turning, pour the chilled mixture through the feed tube of the clear lid and freeze churn for between 20-30 minutes. **D**

As the mixture thickens, the paddle **may** reverse, this is not unusual. When the desired consistency is reached, switch off the motor (1).

The finished result is a soft spoonable Italian ice cream. This can be transferred to a separate container for storage in the freezer, or if you wish to firm the ice cream further before eating.

- Having switched off the motor, the locking mechanism between the motor/lid and the bowl, will be released. Turn the motor/lid unit in an anti-clockwise direction and lift off.

### IMPORTANT

It is not advisable to use metal utensils to take the ice cream out of the stainless steel bowl, as this could cause scratching.

## STORING THE ICE CREAM OR SORBET

Ice cream (or sorbet) will keep for a long time in the freezer in a well sealed plastic container. Never refreeze ice cream that has partly or fully defrosted. Any ice cream (or sorbet) containing raw ingredients (uncooked eggs) should be consumed within one week.

## CLEANING

Hygiene is extremely important.

After use unplug the machine from the wall socket and remove the clear lid and spindle from the motor. Turn the unit so that the spindle/paddle is upwards. Pull the paddle off the spindle. With the flex pointing away from you, pull the motor unit and clear lid apart. When the "key-hole" part of the lid is reached, the spindle will drop out.

**WARNING:** Take care the spindle is small and easily lost.

The lid, paddle, spindle and bowl should be cleaned thoroughly using hot soapy water.

**After having unplugged the machine,** the motor unit may be cleaned by wiping with a damp cloth.

**NEVER IMMERSE THE MOTOR UNIT IN WATER  
OR POUR WATER ON THE MOTOR UNIT  
DO NOT PLACE UNDER A TAP (THIS IS DANGEROUS)**

## HELPFUL HINTS

Always use your Le Glacier Ice cream Maker on a firm, flat surface near a convenient power outlet.

- We recommend that you always keep your ice cream bowl in your freezer so that you can make ice cream, chill wine or serve ice cubes at any time.
- Always dry the freezing chamber completely before returning it to the freezer.
- Do not puncture or heat the freezing chamber.
- For best results the ice cream bowl must be frozen thoroughly. Set your freezer at the coldest setting (freezer temperature should be - 18° C).
- Freezing time may need to be increased if freezing in a combination refrigerator/freezer.
- Use only plastic or wooden utensils when removing ingredients from the bowl to avoid possible damage.
- Firmness of ice cream depends upon variable factors such as the recipe used, room temperature and temperature of ingredients before churn-freezing.
- For best results always refrigerate the ice cream mixture before churn-freezing.
- Any ingredients (such as chocolate, nuts, etc.) which are to be added to the ice cream mixture need to be pureed or chopped finely to pour through the lid aperture.
- Do not attempt to make up more than the maximum amount for your machine.
- Do not remove ice cream bowl from freezer until ready to use.

- When preparing a cooked ice cream recipe with milk and eggs, cook on low to medium heat, stirring constantly. Gradually stir half of the hot mixture into the beaten eggs, then slowly pour the eggs into the remaining hot mixture, stirring constantly.
- If you wish to make a second batch of ice cream, wash the bowl as quickly as possible in warm water and dry thoroughly. Return to the freezer. The bowl will still be part chilled, so it will require less time in the freezer - approximately 5-7 hours.

#### **IF...**

The ice cream is not firm enough, this is due to one or a combination of the following reasons:

1. Your bowl was not in the freezer long enough (8 hours minimum, preferably overnight).
2. Your freezer is not cold enough (ice cream sets at -10 /-12° C. If the freezer is not at -18° C the ice cream will not set).
3. Too much mixture has been put in the bowl.
4. The ingredients are warm or at room temperature.
5. The bowl has not been kept in an upright position (the frozen liquid is unevenly distributed).
6. If mixture freezes to the side of the bowl on impact, your bowl is too cold. This may be corrected by resting your frozen bowl between 3/5 minutes and/or by not chilling your mixture before churning-freezing.

#### **DO NOT ATTEMPT TO**

Make up more than:

1 pint 2 fl oz of mixture in Le Glacier 1.1

1½ pint of mixture in Le Glacier 1.5

This will allow for the volume to increase during churning to maximum capacity. Adjust recipe amounts according to which size machine you have.

Spare bowls and replacement parts are available from your local retailer. Should you have difficulty in obtaining these, a mail order service is available by telephoning

**01252 727755**

#### **UNITED KINGDOM AND IRELAND**

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