

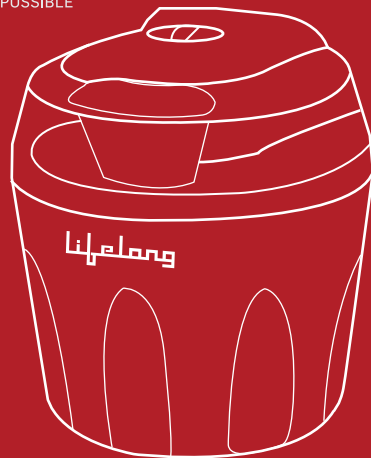
Lifelong

KITCHEN

MAKING IT POSSIBLE

# Lifelong Ice Cream Maker

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Quick Freeze  
Bowl



Makes Ice Cream  
in 25 Minutes



120cm Cord



Noiseless  
Operation

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**1 YEAR**  
**WARRANTY**

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## IMPORTANT INSTRUCTIONS

Read all of the instructions carefully before use.

- Unplug the machine before fitting, removing, or cleaning parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
- Never use an unauthorized attachment.
- 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.
- Never leave the machine on unattended.
- Do not let children play with this machine.
- Only use the machine for its intended domestic use.
- Always make sure everything is thoroughly clean before making ice cream or sorbet.
- Never freeze ice cream that has been fully or partially defrosted.
- Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- 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.

- To prevent freezer burn, always ensure that hands are protected when handling the inner bowl, especially when first removed from the freezer.
- If the freezing solution appears to be leaking from the inner bowl, discontinue use. The freezing solution is non toxic.
- Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
- 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.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.

## NOTES ON DISPOSAL

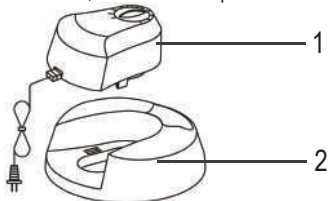
This product should not be disposed together with the domestic waste. This product has to be disposed at an authorized place for recycling of electrical and electronic appliances.

## HOW TO USE YOUR ICE CREAM MAKER

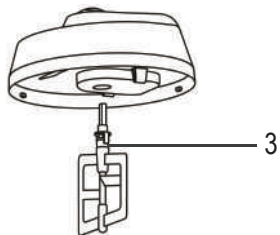
Key

- ① Power unit
- ② Lid
- ③ Paddle
- ④ Inner bowl
- ⑤ Outer bowl
- ⑥ Timer knob

1. Fit the power unit into the lid, It will click into place.

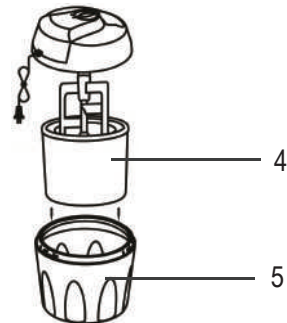


2. Fit the paddle into the power unit.

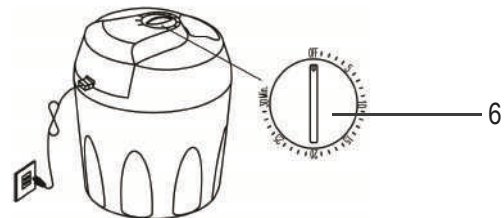


3. Remove the inner bowl from the freezer and put it into the outer bowl.

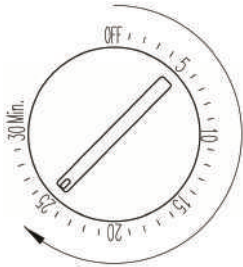
4. Lower the assembled lid/power unit/paddle onto the bowl and turn clockwise to lock into position.



5. Insert the plug into outlet .



6. Turn clockwise to twist the timer knob to the right setting time, the machine is turned on immediately. The timer knob turns back slowly and the machine will be stopped automatically when the setting time is over. And if it starts vibrating then, switch it off immediately. It means that the ice cream is ready. The maximum setting time is 30 minutes.



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.

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

- When pouring mixture into the bowl, always stop at least 5 cm (2 inch) from the top, as the mixture will increase in volume during freezing.

8. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 15 to 30 minutes, but most recipes will be ready in less time. So we suggest that you set the running time about 25-30 minutes.

## IMPORTANT

- 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 of motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.
- In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, unplug the machine and allow the power unit to cool.
- For the best result of ice cream, the paddle will come in contact with the inside of the inner bowl when the paddle moves.

9. When the setting time is over, the machine will automatically stop, then unplug the machine and remove the power unit/lid. The ice cream is ready to serve.

- The ice cream produced should be a soft spoonable type.

- Do not use metal utensils to remove mix from the bowl.
- Do not remove the inner bowl from the freezer until ready to make ice cream.

## HINTS

- We suggest to keep the inner bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the inner bowl in the upright position.
- Always make sure the inner bowl is thoroughly dry before placing in the freezer.

- Do not heat the inner bowl.
- The inner bowl should be placed in a freezer that is operating at a temperature of -18° Centigrade ( -0.40° Fahrenheit).
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process.

## CLEANING

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

### *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.

### *Outer Bowl*

- Wash then dry thoroughly.

### *Paddle*

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

### *Lid*

- Wash the lid then dry thoroughly.

### *Power unit*

- Wipe with a damp cloth, then dry.

## FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. Before freezing, wash and dry the bowl. The length of time needed to reach the frozen state depends on how cold your freezer is. It is recommended that you place the freezer bowl in the back of your freezer where it is coldest. Be sure to place the freezer bowl on a flat surface in its upright position for even freezing. Shake the bowl to determine whether it is completely frozen. If you do not hear the liquid within the bowl moving, the cooling liquid is therefore frozen. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. Use the bowl immediately after removing from the freezer. It will begin to quickly defrost once it has been removed from the freezer.

**Reminder:** Your freezer should be set to 0°F to ensure proper freezing of all foods.

It is good after 30-36 hours of pre-freeze.

## MAKING FROZEN DESERTS

1. Prepare recipe ingredients from pages that follow or from your own recipe. Flip booklet over for our recipes. If you use your own recipe, be sure it yields 1½ quarts or less.
2. Remove the freezer bowl from the freezer. Place freezer bowl on the center of the base.  
NOTE: Bowl will begin to defrost quickly once it has been removed from freezer. Use it immediately after removing from freezer.
3. Place mixing paddle in freezer bowl. It just rests in the center of the bowl, with the circle side facing up.
4. Place lid on base and rotate clockwise until tabs on lid lock in place on base.
5. Press On/Off switch to ON position. Freezer bowl will begin to turn.
6. Immediately pour ingredients through ingredient spout.

**NOTE: Ingredients must be added to the freezer bowl after unit is turned on.**

7. Frozen desserts will be done in less than 20 minutes.  
The time will depend on the recipe and volume of the dessert you are making. When the mixture has thickened to your liking, it is done. If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts in the freezer bowl. Desserts will stick to the sides of the freezer bowl and may damage the bowl. Store only in a freezer-safe airtight container.

## ADDING INGREDIENTS

Ingredients such as chips and nuts should be added about 5 minutes before the recipe is complete. Once the dessert has begun to thicken, add the ingredients through the ingredient spout. Nuts and other ingredients should be no larger than a chocolate chip.

## SAFETY FEATURE

The Lifelong Ice Cream & Sorbet Maker is equipped with a safety feature that automatically stops the unit if the motor overheats. This may occur if the dessert is extremely thick, if the unit has been running for an excessively long period of time, or if added ingredients (nuts, etc.) are in extremely large pieces. To reset the unit, put the On/Off switch in the OFF position and unplug the unit. Let the unit cool off. After a few minutes, you may turn the unit on again and continue making the dessert.

## CLEANING, STORAGE AND MAINTENANCE

### Cleaning

Clean the freezer bowl, mixing paddle and lid in warm soapy water. DO NOT PUT FREEZER BOWL IN THE DISHWASHER. DO NOT CLEAN WITH ABRASIVE CLEANSERS OR IMPLEMENTS. Wipe motor base clean with damp cloth. Dry all parts thoroughly.

## Storage

DO NOT put freezer bowl in freezer if bowl is wet. DO NOT store lid, mixing paddle, or base in freezer. You may store the freezer bowl in the freezer for convenient, immediate use. Do not store frozen desserts in the freezer bowl in the freezer for more than 30 minutes at a time. Transfer frozen desserts to a freezer-safe, airtight container for longer storage in the freezer.

## Maintenance

Any other servicing should be performed by an authorized service representative.

## RECIPE TIPS

The recipes that follow offer you a variety of options for delicious frozen desserts. You may create or use recipes of your own, as long as they yield no more than 1½ quarts.

- Frozen desserts from the Lifelong Ice Cream Maker use pure, fresh ingredients. Because of this, the desserts and drinks do not have the same characteristics as commercially prepared frozen desserts and drinks. Most store-bought versions use gums and preservatives to make them firmer.

**If you desire a firmer consistency, transfer the dessert to an airtight container and store in the freezer until desired consistency is reached, usually two or more hours.**

- Some recipes use precooked ingredients. For best results, the mixture should be chilled overnight before using. Or, chill the recipe over an ice bath, until it is completely cooled, before using.
- To make an ice bath, fill a large container with ice and water. Place saucepan or other container into the ice bath. Cool precooked ingredients completely.
- Prior to freezing, most recipes may be stored in the refrigerator for up to 3 days.
- You may substitute lower fat creams (e.g., half and half), milk (reduced fat or lowfat) as well as non-dairy milks (soy, rice) 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 lower 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 1 cup cream, 1 cup whole milk).
- You may substitute artificial sweeteners for sugar. If the recipe is to be precooked, add the sweetener after the heating process is complete and ingredients have cooked. Stir the mixture thoroughly to dissolve the sweetener.
- In recipes that use alcohol, add the alcohol during the last two minutes of the freezing process. Otherwise, the alcohol may impede the freezing process.

## Consumer Warranty Card

Dear Customer,  
Thank you for choosing a Lifelong consumer product. All Lifelong Consumer products are designed and manufactured to the highest standards to deliver high quality performance, as well as easy installation and use. At Lifelong, we believe in providing not only service, but adding value to your purchase. The warranty has therefore been designed especially for you with your interest at heart.

### Warranty Service

All Lifelong consumer products are covered against manufacturing defects from them date of purchase.

Name of the product: \_\_\_\_\_

Model: \_\_\_\_\_

Warranty coverage: 1 year

Please note: Purchase receipt is necessary for warranty verification.

Customer Care: [customercare@lifelongindia.com](mailto:customercare@lifelongindia.com)

### Customer Details

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Home Number: \_\_\_\_\_

Office Number: \_\_\_\_\_

E-mail Address: \_\_\_\_\_

### Product Details

Model No.: \_\_\_\_\_

Serial No.: \_\_\_\_\_

Purchase Date: \_\_\_\_\_

Invoice Number: \_\_\_\_\_

Online Site: \_\_\_\_\_

Please log onto to [www.lifelongindiaonline.com](http://www.lifelongindiaonline.com) and complete the online warranty form with your personal and product details within 14 days.

### Terms and Conditions:

- 1.This warranty is void if:
  - a. The completely filled warranty card is not presented at the time of servicing the product.
  - b. The product is not operated according to the instructions given under the user manual.
  - c. Damages are caused by lightning, abnormal voltage, water or other liquid intrusion, fire, flood, accident, negligence or improper handling.
  - d. Product has been damaged due to installation, repairs, alterations or modifications by unauthorized service organizations or persons.
  - e. Product label specifying the model number, serial number and production code has been removed and altered.
  - f. Defects or parts requiring replacement due to ordinary wear and tear, corrosion, rust or stains, scratches, dents on the casing or paintwork of the product.
  - g. Claims damaged and/or missing parts (accessories) after 7 days from the original date of goods received.
  - h. Defects or faults in product which have been used for commercial/industrial purposes or which have been rented/leased or have been otherwise subject to non-household/non-domestic use.
2. Repairs or replacements will be carried out by authorized service provider.
3. During the limited warranty period, Lifelong or its authorized service provider will repair without charge the defective unit inclusive of labor and parts and restore the unit to its optimum working condition. All defective parts used for the warranty repair should be surrendered to Lifelong and/or its authorised servicer.
4. All expenses incurred in collecting the unit (s) or part(s) thereof from authorised service provider as will as any other expenses and incidentals will be borne by the consumer.
5. Lifelong obligations are limited to the repair and replacement of the defective product. Except as set forth above, there are no other express or implied warranty and all warrantied, conditions or other terms implied by statute or common law (including any warranty of satisfactory quality, merchantability or fitness for a particular purpose) are excluded to the fullest extent permitted by the lass.
6. Lifelong total liability for damages relating to or arising out of the purchase or use of the product regardless of the type or cause of such damage of the form of characterization of the claim asserted (e.g. contract or tort) shall not exceed the original purchase price paid for the product.
7. However in no event shall Lifelong and Lifelong authorized distributors be liable for any punitive, special incidental, indirect or consequential losses or damages whatsoever (including without limitation, damages for the loss of revenue, business, profits, goodwill, or contracts, business interruptions, loss of business information or any other pecuniary loss.) Whether or not Lifelong has been advised of the possibility of such damages. These limitations shall apply not with standing the failure of the essential purpose of any limited warranty. This limited warranty does not affect consumer's statutory rights under the law.
8. No carrier, dealer or employee is thereof authorized to make modifications to this warranty and you should not rely on any such representation. Lifelong reserves the right to amend the terms and conditions if necessary.

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- When making sorbet, be sure to test the ripeness and sweetness of the fruit before you use it. The freezing process reduces the sweetness of the fruit so that it will taste less sweet than the recipe mixture. If the fruit tastes tart, add sugar to the recipe. If the fruit is very ripe or sweet, reduce the amount of sugar in the recipe.
- The Lifelong Ice Cream Maker recipes will yield up to 1½ quarts of dessert. When pouring ingredients in through the ingredient spout, DO NOT fill the freezer bowl higher than ¼-inch from the top of the freezer bowl. The ingredients will increase in volume during the freezing process.
- When making more than one recipe at a time, be sure the freezer bowl is completely frozen before each use.
- Make sure mixing paddle and lid are in place before turning on machine.

## RECEIPE

### ***Simple Vanilla Ice Cream***

This ice cream can easily be dressed up by adding your favorite chopped candies or sprinkles at the end of churning.

***Makes about 5 cups (ten ½-cup servings)***

***1 cup whole milk***

***¾ cup granulated sugar***

***2 cups heavy cream***

***1 tablespoon pure vanilla extract***



1. In a medium bowl, use a hand mixer on low speed or whisk to combine the milk, sugar and salt until the sugar is dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.
2. Turn on the Lifelong ice cream maker; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

### ***Simple Chocolate Ice Cream***

***Makes about 5 cups (ten ½-cup servings).***

***¾ cup cocoa powder, sifted***

***½ cup granulated sugar***

***⅓ cup packed dark brown sugar***

***pinch salt***

***1 cup whole milk***

***2 cups heavy cream***

***½ tablespoon pure vanilla extract***



1. In a medium bowl, whisk together the cocoa, sugars and salt. Add the milk and, using a hand mixer on low speed or a whisk, beat to combine until the cocoa, sugars and salt are dissolved. Stir in the heavy cream and vanilla. Cover and refrigerate 1 to 2 hours, or overnight.

2. Turn the Lifelong ice cream maker on; pour the mixture into the frozen freezer bowl and let mix until thickened, about 15 to 20 minutes. The ice cream will have a soft, creamy texture. If a firmer consistency is desired, transfer the ice cream to an airtight container and place in freezer for about 2 hours. Remove from freezer about 15 minutes before serving.

### ***Chocolate Sauce***

So much better homemade – you will be amazed by how easy it is to make.

***Makes about 1 cup***

***1 cup semisweet chocolate (about 6 ounces), chopped***

***¾ cup heavy cream***

***1½ tablespoons light corn syrup***

***½ teaspoon pure vanilla extract pinch sea salt***

***pinch ground cinnamon***



1. Put the chocolate into a mixing bowl; reserve.

2. In a small, heavy-bottomed saucepan, combine the cream, corn syrup, vanilla, salt and cinnamon. Set over low heat and bring to a strong simmer. Immediately pour over the reserved chocolate and let sit for five minutes before whisking to combine.

Use immediately, or keep warm over a pot of warm water.