

SLUSH PUPPIE®

FOR USE WITH
ALL OFFICIAL
SLUSH PUPPIE® SYRUPS



SLUSH PUPPIE® ICE CREAM MAKER INSTRUCTIONS FOR USE

Model Number BL1000. Product Ref: 2107A. Voltage: 220-240V, 50Hz. Power: 15W. v1

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SAFETY INFORMATION

READ ALL OF THE INSTRUCTIONS CAREFULLY BEFORE USE.

- ✗ Unplug the machine before fitting, removing, or cleaning parts.
- ✗ Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- ✗ 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 unauthorised 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.
- ✗ Do not use outdoors.
- ✗ Never leave the machine on unattended.
- ✗ Do not let children play with this machine.
- ✗ Never freeze ice cream that has been fully or partially defrosted.
- ✗ Any ice cream containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
- ✗ Ice cream or 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 bowl, especially when first removed from the freezer.
- ✗ If the freezing solution appears to be leaking from the 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.
- ✓ Only use the machine for its intended domestic use.
- ✓ Always make sure everything is thoroughly clean before making ice cream.
- ✓ Children should be supervised to ensure that they do not play with the appliance.

NOTES ON DISPOSAL

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

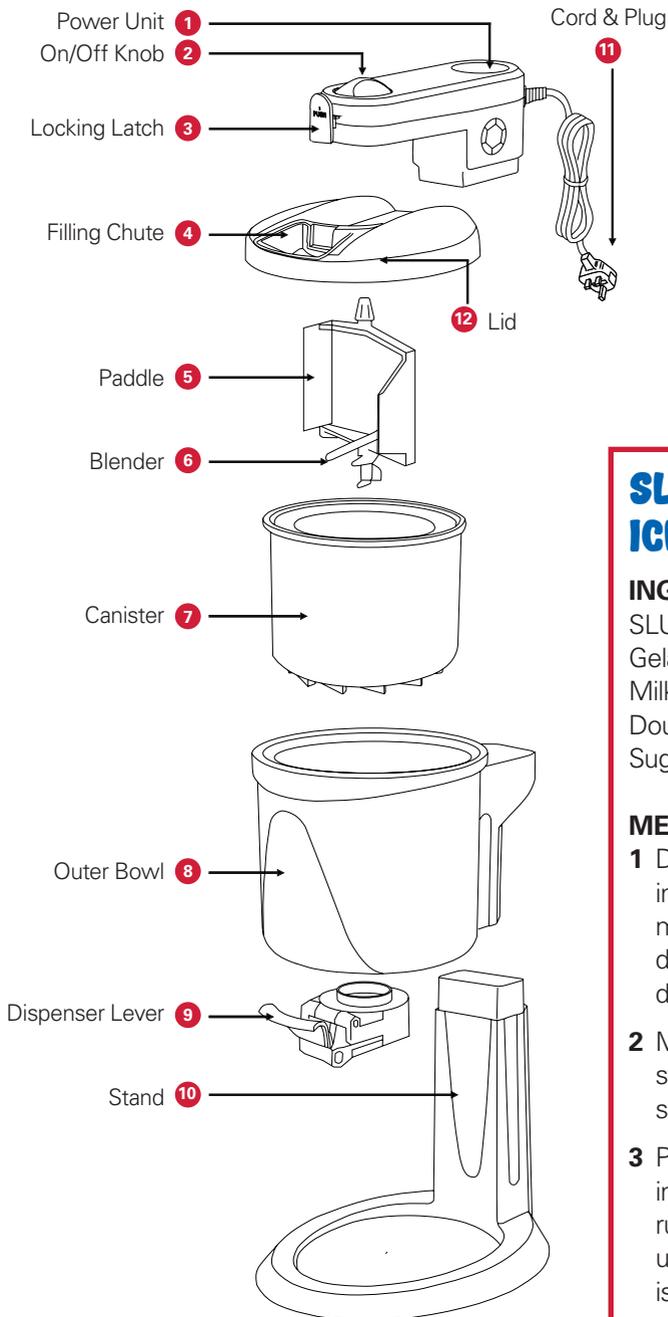
BEFORE PLUGGING IN

Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

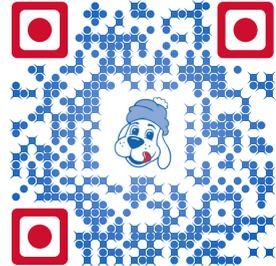
BEFORE FIRST USE

- 1 Remove all the packaging.
- 2 Wash the parts: see cleaning on page 5.
- 3 Eight hours in advance, place the freezer bowl into a freezer.
- 4 Prepare the ice cream mix (see page 3 and 6 for recipes). Allow the mix to cool in the refrigerator.

YOUR ICE CREAM MAKER



SCAN FOR THE
VIDEO INSTRUCTIONS!



SLUSH PUPPIE® ICE CREAM RECIPE

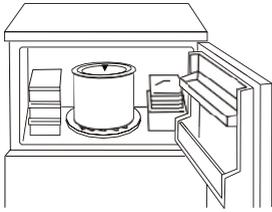
INGREDIENTS

SLUSH PUPPIE® Syrup 40ml
Gelatin 5g
Milk 200ml
Double cream 150ml
Sugar 50g

METHOD

- 1 Dissolve 5g of gelatin in 2tbsp of hot water – make sure it is completely dissolved and cooled down slightly.
- 2 Mix the SLUSH PUPPIE® syrup, milk, double cream, sugar and gelatin.
- 3 Pour the mixture into the inner bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

USING THE MACHINE



1. Put the canister into a freezer and freeze more than 8 hours. Make sure the canister is stable on a flat surface.



TOP TIP: Do not touch the frozen canister with your hands - wear gloves or use a dry cloth when handling.



2. Install the outer bowl on the stand.



3. Take the canister from the freezer, and place into the outer bowl.



TOP TIP: Make sure that the inner bowl is correctly installed in the outer bowl.



4. Place the paddle with blender into the canister. Make sure this is the correct way up as per the image.



5. Place the lid onto the outer bowl.



TOP TIP: When installing, aim the ▲ on the lid at the ▼ on the outer bowl. Then turn the lid clockwise.



6. Fit the power unit onto the lid.



7. Fit the dispenser onto the outer bowl.



- IMPORTANT:** The machine **MUST** be switched on before adding the ice cream recipe to prevent the mix from immediately freezing on the inside of the inner bowl.
8. You can now switch the ice cream maker on using the on/off knob switch.



9. Use the chute and pour the ice cream mix into the canister.



TOP TIP: When pouring mixture into the bowl, always stop at least 4cm from the top, as the mixture will increase in volume during freezing.

USING THE MACHINE



IMPORTANT: Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the canister and prevent movement of the paddle.

10. Allow the mixture to churn until frozen or the desired consistency is reached. This can take between 15 to 40 minutes, but most recipes will be ready in less time.



TOP TIP: In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool



11. Press the dispenser lever down to release the soft ice cream.



12. Switch off, remove the power unit/lid. The ice cream is ready to serve.

HINTS AND TIPS

- 1 Your ice cream should be a soft spoonable type. This can be transferred to a separate container and frozen for future use.
- 2 Do not use metal utensils to remove mix from the canister.
- 3 Do not remove the canister from the freezer until ready to make ice cream.
- 4 We suggest that you keep the canister in the freezer so that it is ready for use. Freeze the bowl in the upright position.
- 5 Always make sure the canister is thoroughly dry before placing in the freezer.
- 6 Do not puncture or heat the canister.
- 7 The canister should be placed in a freezer that is operating at a temperature of -18° Centigrade (-0.40° Fahrenheit) or below for 8 hours before use.

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.

Canister

- Allow the inner bowl to reach room temperature before attempting to clean.
- Wash the inside of the bowl, then dry thoroughly. Do not immerse in water.

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.

Outer Bowl

- Pull out the outer bowl from the supporter.
- Wash then dry thoroughly.

Stand

- Wash then dry thoroughly.

OTHER RECIPES

Choose your ice cream flavour...

Vanilla Ice Cream

Ingredients

10g Vanilla extract
5g Gelatin
250ml Milk
150ml Double cream
50g Sugar

Coffee Ice Cream

Ingredients

3g Instant coffee
5g Gelatin
250ml Milk
150ml Double cream
50g Sugar

Banana Ice Cream

Ingredients

30g Ripe banana, mashed
5g Gelatin
300ml Milk
150ml Double cream
50g Sugar

Chocolate Ice Cream

Ingredients

50g Chocolate, grated
5g Gelatin
250ml Milk
150ml Double cream
50g Sugar

Strawberry Ice Cream

Ingredients

50g Ripe strawberries, mashed
5g Gelatin
250ml Milk
150ml Double cream
50g Sugar

Lemon Ice Cream

Ingredients

50ml Lemon juice
5g Gelatin
250ml Milk
150ml Double cream
50g Sugar

Method

Dissolve the 5g of gelatin in 2tbsp of hot water – make sure it is completely dissolved and cooled down slightly.

Mix the rest of the ingredients with the dissolved gelatin. Pour the mixture into the inner bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

WARNING! This item is not a toy. Keep out of reach of children. Only to be used under supervision of an adult. Wash before first use. Not suitable for dishwasher use. Instruction sheet and packaging must be retained since it contains important information.

WEEE product should be disposed of by handing it over at a designated collection point.

For more information about where you can drop off your waste product for recycling please contact your local authority.

Product Reference: BL1000

Product Specification: 220-240V, 50Hz, 15W,

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