

Ice Cream and Frozen Dessert Maker
Accessory for HSL600
HSL600-ICM
USER MANUAL

Thank you for choosing **ElectriQ**

Please read this user manual before using the dessert maker
and keep it safe for future reference.

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FEATURES

This dessert maker accessory for your HSL600 nutrition centre turns frozen fruit into delicious fat free, dairy free, and guilt free soft-serve ice cream or sorbet.

It looks and tastes like smooth ice cream, but uses 100% fruit. Experiment and have fun mixing your favourite fruits and add additional ingredients like raw chocolate, dried fruits and nuts to create your own special desert at home.

The ElectriQ desert maker will combines frozen bananas, mangos, cherries, pineapples and any additional fresh or dried fruit, nuts or chocolate and will instantly churn the ingredients to produce a treat with the texture of frozen yogurt or smooth ice cream, but without the additional fat, sugar, or food additives. The feeder easily accepts berries, cherries, bananas or other sliced frozen fruits and the integrated spinning steel blade mashes and incorporates air into the fruit turning it in a silky mouth-watering, healthy treat with the texture of a quality ice cream or sorbet.

The feeder, pusher, and blade are easy to remove and clean and dishwasher safe. Great for introducing kids to healthy eating and promoting five a day the easy way!

Perfect for raw food fanatics, vegans or people with special dietary requirements.

Enjoyed at home or at parties will sure impress your family or guests.

Never waste ripe fruits again. Froze them and make delicious healthy deserts.

Easy to clean, easy to store, with minimal kitchen footprint and cable storage.

Note: Due to continuous product development, final product may not exactly correspond to the illustrations in this manual.

SAFETY INSTRUCTIONS

Important

- When using frozen ingredients, make sure to thaw your frozen ingredients for about 5 to 20 minutes before use. (The required period to thaw the ingredients will depend on how long the ingredients were in the freezer and the temperature it was kept in.)
- Slowly process a smaller amount per batch.
- Please do not insert ingredients like ice, meat, oil or fat based ingredients. These ingredients may damage the components.
- Please remove hard or thick seeds, pits, or peel before use.
- Carefully read the instructions before operating the unit
- This appliance is for indoor use only.
- Rating: This HSL600 nutrition centre must be only connected to a 220-240 V / 50 Hz earthed outlet. Always check the rating label against your electrical supply.
- If you are in any doubt about the suitability of your electrical supply have it checked and, if necessary, retested by a qualified electrician.
- This desert maker has been tested and is safe to use. However, as with any electrical appliances - use it with care.
- Disconnect the power plug from socket before dismantling, assembling or cleaning.
- Do not clean the unit by spraying it or immersing it in water.
- Never operate this appliance if the cord or plug is damaged. Ensure the power cord is not stretched or exposed to sharp object/edges.
- Do not pull the mains cable to disconnect the mains plug from the mains.
- Do not use the appliance if any part or any accessory is damaged or defective.
- A damaged supply cord or plug should be replaced by the manufacturer or a qualified electrician in order to avoid a hazard.
- Avoid touching any moving parts of the appliance.
- Make sure unit is assembled correctly before use.
- Never insert fingers, or any other objects apart from the food pusher through the feeder
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities. It is also not intended for use by those with a lack of experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Do not leave children unsupervised with this appliance.

- Any service other than regular cleaning should be only performed by an authorized service representative. Failure to comply could result in a voided warranty.
- Do not use the appliance for any other purposes than its intended use.
- Always place the unit on a dry and stable surface.
- Do not use the appliance in places with high humidity (>80%RH)
- Do not immerse the appliance in water or other liquids. If the appliance is immersed in water or other liquids by mistake, do not touch the appliance with your hands. Immediately remove the mains plug from the wall socket. If the appliance is immersed in water or other liquids, discard it

Unit Safety Protection and Performance Tips

- Make sure the unit is correctly assembled and the safety locks engaged
- When making deserts take regular breaks to avoid motor overheating
- Always clean the ice cream maker immediately after use
- Make sure the feeder, grinder and dispenser are securely locked in place before operating.
- Use the pusher to force frozen fruit into the feeder. The feeder tube is long and designed with safety in mind but you should NEVER use your hands to force ingredients into the unit.

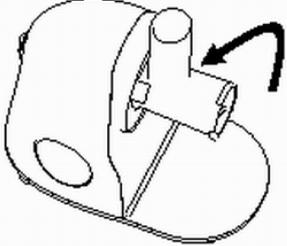
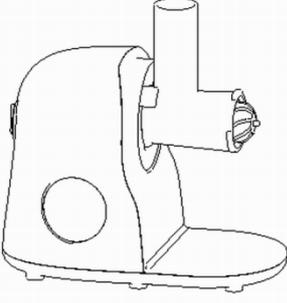
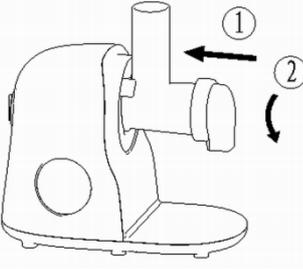
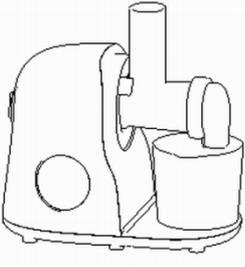
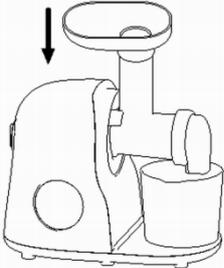
PARTS & ASSEMBLY

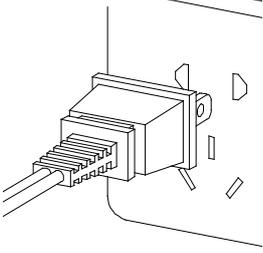
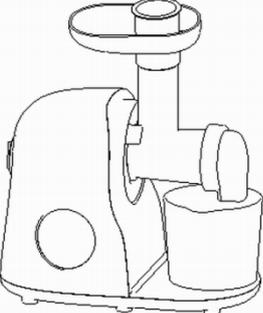
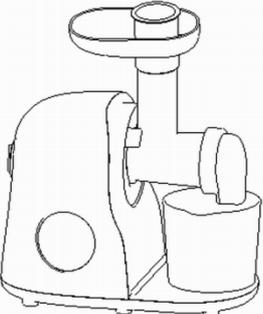


PARTS

1. Dispenser
2. Grinder
3. Feeder
4. Pusher (supplied with HSL600)
5. Tray (supplied with HSL600)
6. HSL600 base

ASSEMBLY

	1	<p>Attach the frozen dessert accessory to the slow juicer (HSL600) body. Make sure the HSL600 body triangle mark is aligned with the triangle mark of the base before rotating the dessert maker feeder (3). Rotate the frozen dessert maker feeder counter clockwise until it clicks in being secured by the accessory lock.</p>
	2	<p>Align the hexagonal shaft of the grinder (2) in the dessert maker feeder (3) and push it into place (slightly rotate the grinder to make sure you got a good alignment)</p>
	3	<p>Attach and secure the dispenser by rotating it anti-clockwise.</p>
	4	<p>Place a bowl below the dispenser.</p>
	5	<p>Mount the ingredients tray (5) onto the dessert maker feeder. The tray will facilitate the loading of small fruits e.g. frozen fruits like cherries, grapes, strawberries, blueberries etc.</p>

	6	<p>Once the HSL600-ICM is correctly assembled (see Assembling the Juicer) connect to the power outlet and get ready to create fantastic sorbets and frozen desserts.</p> <p>Ensure the switch is on off central position before plugging in the unit.</p>
<p>ON OFF REVERSE</p>	7	<p>Power on Operation Description</p> <p>There are 3 settings on the power button.</p> <p>Top: ON Middle: OFF Down: Reverse</p> <p>ON for normal dessert making operation press the ON button.</p> <p>Press OFF middle button to stop the unit.</p> <p>Use REVERSE if there is any food blockage or motor locking. Press and hold the REVERSE for 3-5 seconds. This should resolve the issues. Releasing the REVERSE button will resume normal operation.</p>
	8	<p>Load the frozen fruits in through the feeder tube and apply steady pressure on the pusher to slowly press the contents down through the feeder. DO NOT apply too much force to the pusher. Slowly and gently push the ingredients through.</p>
	9	<p>When you finish making frozen dessert turn off and disconnect the appliance. Wait until all the frozen dessert comes out of the dispenser.</p> <p>Do not remove the bowl before the auger have stopped rotating completely.</p> <p>Please enjoy your dessert as soon as possible when prepared. The sorbet can also be stored for short time in the freezer.</p>

OPERATION

- 1- Freeze your desired fruit for 24 hours.
- 2- Plug in the unit and place a small bowl below the dispenser.
- 3- Remove the pusher from the Feeder and insert frozen fruit, slowly into the top of the Feeder. DO NOT overfill the feeder and turn the unit ON.
- 4- Repeat mixing different fruits to create new flavours
- 5- Apply steady pressure on the pusher to slowly press the contents down through the feeder. DO NOT apply too much force to the pusher. Slowly and gently push the ingredients through.
- 6- The creamy frozen fruit mixture will dispense into your bowl. You may also choose to stir the frozen fruit before serving to ensure it is evenly mixed

For hard ice cream, please put into the freezer for a period of time (more than 1 hour). Then it will be perfect to serve.

DO NOT operate the unit continuously for more than 5 minutes. Allow the motor to rest for 5 minutes before using again. After three cycles, allow the unit to cool completely before using again.

INGREDIENTS

Fruit should be frozen for a minimum of 12 hours.

The following frozen fruits work best:

- **Berries:** strawberries, blueberries, blackberries, raspberries, cranberries
- **Bananas:** should be well ripe and peeled before freezing;
DO NOT freeze un-peeled bananas
- **Melon:** honeydew, cantaloupe, watermelon (seeded)
- **Pineapple:** peeled, cored and cut into long, thin slices
- **Peaches, Mangos, Apricots, Pears, Apples**
- **Dry Fruits:** small quantity of dried or candied fruits can be added to the mix
- **Nuts:** small quantity of nuts can be added to the mix
- **Soaked and Frozen nuts** (e.g. cashew nuts soaked for 10 hours than frozen)
- **Raw chocolate** can be added grated or small pieces
- **Frozen yoghurt or cream** can be added according to your own dietary habits

If using a variety of fruits or berries per batch, add the different fruits alternately to allow them to mix properly and ensure proper consistency.

DO NOT place fruit with pits in the FRUIT DESSERT MAKER.

RECIPES

<p>MINT CHOCOLATE CHIP Ingredients: 2 frozen ripe banana, 1 oz mint dark chocolate</p> <ol style="list-style-type: none"> 1- Insert one frozen banana 2- Add 1 oz dark mint chocolate 3- Insert second frozen banana 4- Stir in bowl to combine 	<p>LEMON RASPBERRY Ingredient: 2 frozen ripe bananas, 1 tbsp lemon (zest of one lemon), 1/2 cup frozen raspberries</p> <ol style="list-style-type: none"> 1- Insert one frozen banana 2- Add 1 tbsp lemon zest 3- Add 1/2 cup frozen raspberries 4- Insert second frozen banana 5- Stir in bowl to combine
<p>PERFECTLY PEACH Ingredients: 1/2 cup peaches, 1/4 cup frozen cantaloupe, 1/4 cup frozen cream (optional)</p> <ol style="list-style-type: none"> 1- Insert 1/4 cup frozen cantaloupe 2- Insert 1/2 cup peaches 3- Add 1/4 cup frozen cream (can replace with banana) 	<p>MILKY STRAWBERRY Ingredient: 2 cups frozen strawberry, 1/2 cup frozen cream, 1/2 cup ice cube milk</p> <ol style="list-style-type: none"> 1- Insert one frozen strawberry 2- Add frozen cream 3- Insert second strawberry 4- Add ice cube milk
<p>BLACKBERRY VANILLA BEAN Ingredients: 1 TBSP vanilla paste, 3/4 cup frozen blackberries, 1/4 cup of pistachios (crushed), 1/4 cup frozen cream (optional)</p> <ol style="list-style-type: none"> 1- Split 2 vanilla bean lengthwise and scrape seeds from vanilla bean 2- With a knife spread the vanilla seeds over blackberry 3- Insert half frozen blackberry 4- Add 1/4 cream 5- Insert remain half frozen blackberry 6- Add 1/4 cup pistachios 	<p>TROPICAL TEASE Ingredients: 1/2 cup frozen pineapple chunks, 1/2 cup frozen mango chunks, 1/4 cup shredded coconut</p> <ol style="list-style-type: none"> 1- Add 1/2 cup frozen pineapple 2- Add 1/2 cup frozen mango chunks 3- Sprinkle shredded coconut on top of fruit dessert
<p>RUM AND RAISINS Ingredients: 2 frozen ripe bananas, 1 oz raisins or dry currants, Rum or rum flavour</p> <ol style="list-style-type: none"> 1- Insert one frozen banana 2- Add 1 oz raisins 3- Insert second frozen banana <p>Stir in bowl to combine with Rum flavour</p>	

CLEANING & MAINTENANCE

1. Make sure the unit is unplugged before cleaning.
2. Before first use and continuing after each use, wipe off unit with a damp cloth and dry thoroughly.
3. Remove the Pusher and Feeder.
4. Turn the Feeder clockwise to remove from the Base.
5. Turn the Dispenser clockwise to disassemble from the Feeder. Remove the Grinder.
6. Wash Drip Tray, Feeder, Grinder, Pusher and Dispenser in warm, soapy water with a non-abrasive moist sponge or cloth. Dry thoroughly with a non-abrasive towel.
7. Wipe the Base with a damp, non-abrasive cloth and dry thoroughly. DO NOT immerse the Base or cord in water or any other liquid.
8. To prolong the life for your appliance, hand-washing of parts is advised. Dishwasher use is not recommended. Never place the base in a dishwasher.
9. Reassemble the unit and insert the cord into the storage area in the Base

Troubleshooting

Problem	Cause/Solution
Ice Cream mixture stops dispensing	The fruits are over frozen. Use partially defrosted fruits. The feeder may be clogged. Turn unit off IMMEDIATELY and unplug from electrical outlet. Remove the Dispenser by turning clockwise and take out the Grinder. Wipe clean and reassemble your fruit dessert maker
Fruit leaks out of the dispenser	Make sure the clear gasket is properly affixed inside the Dispenser
Ice cream come out is too soft	The fruit is not frozen enough, put in freezer for several hours

ElectriQ UK SUPPORT

www.ElectriQ.co.uk/support

Please, for your own convenience, make these simple checks before calling the service line.

If the unit still fails to operate call: 0871 620 1057 or complete the online form

- 1. Is the unit plugged into the mains?**
- 2. Is the fuse OK?**
- 3. Switch the unit off. Restart the unit.**

Office hours: 9AM - 5PM Monday to Friday

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