

## **ATTENTION:**

Read this insert before using the appliance for the first time. In order to reach the best ice cream consistency you must pre chill your ingredients by following the below steps:

STEP 1: Prepare your ice cream recipe.

**STEP 2:** Place your ice cream mix into a freezer safe container, we recommend a sealable plastic bag for faster results.

**STEP 3:** Place the container into the freezer for at least 30-45 minutes.

**STEP 4:** After pre-chilling your ingredients, refer to pages 10-12 in your instruction manual on how to use your My Pint Ice Cream Maker.

**NOTE:** If you are still not satisfied with the consistency and thickness of your ice cream, pre-chill your ice cream mixture for a longer amount of time.