

ICE CREAM MAKER COCO USER MANUAL



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Dear Customers,
Thank you for purchasing this Ice cream maker!

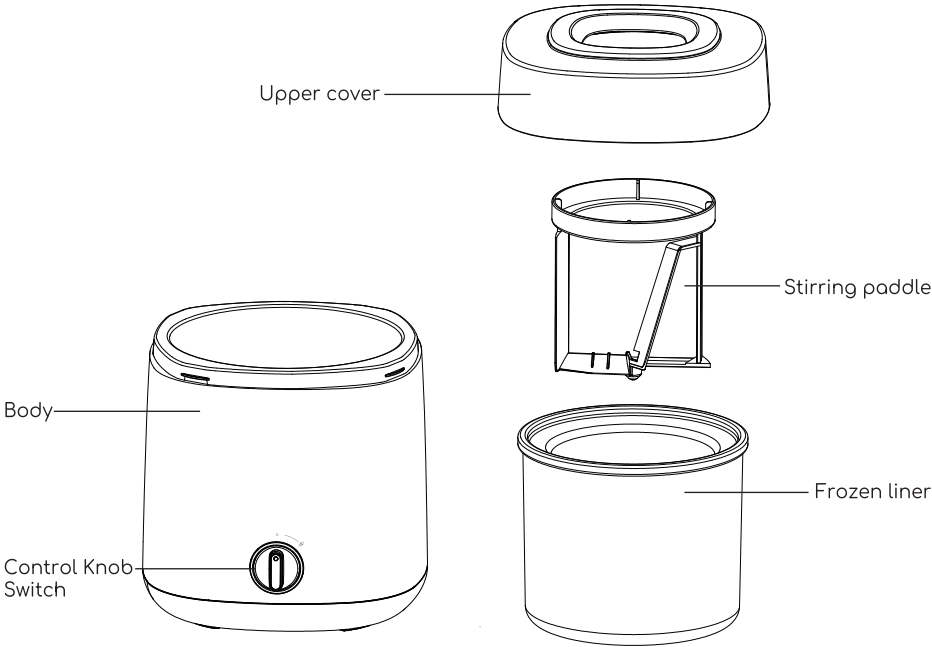
Please keep this User Manual for your reference.
This manual will guide you if you have any questions or troubleshooting problems.



A: Important Safeguards

1. Make sure that the power supply voltage matches the voltage shown on the product label.
2. To prevent electrical hazards, do not immerse wires, plugs, or motor in water or any other liquid.
3. Children must be closely supervised when using any appliance or when around an appliance that is in use.
4. Children should be supervised to ensure they do not play with electrical appliances.
5. Unplug unit from wall before loading or removing parts, or before cleaning when not in use.
6. If the power cord is damaged, the power cord must be replaced by the manufacturer or a similar qualified person for safety reasons. Do not operate the device with a damaged power cord or plug, or operate the device after it has failed or been damaged in any way. Return the machine to an authorized service facility for inspection, repair or adjustment.
7. Keep utensils and hands away from the paddle or any moving parts during use.
8. Do not let hair, scarves, ropes or clothes hang on the equipment while it is running.
9. Do not leave the device unattended while in use.
10. Do not let the cord hang from the edge, table, or counter, or come in contact with any hot surface.
11. Do not place the device on or near a hot burner or furnace.
12. Do not operate the device with wet hands.
13. Do not operate the device when it is empty.
14. When not in use, or when assembling or disassembling parts, be sure to unplug the device from the wall socket.
15. Make sure all components are assembled correctly before plugging the unit into a power source.
16. This machine is not to be used with an external timer or any remote control system.
17. Do not attempt to remove food or clean the device while it is plugged in.
18. Do not use the device for purposes other than those intended for use.
19. Warning: In order to reduce the risk of fire or electric shock, do not attempt to disassemble the appliance. The unit's internal system is not a user-serviceable part. Repairs can only be carried out by authorized person.
20. This appliance complies with relevant safety regulations. Repairs may only be carried out by an authorized electrician. Improper repairs can result in accidents and user injury.
21. This device does not apply to persons (including children) who have decreased physical, sensory, or mental ability or lack experience and knowledge, unless the person responsible for their safety supervises or directs the use of this device.
22. Do not put hot liquid in the frozen liner. All mixtures should be refrigerated or at room temperature.
23. Do not use a damaged frozen liner, especially if it is leaking the liquid from inside of it. The frozen liquid is non-toxic.
24. Ice cream or sorbet containing raw or partially cooked eggs should not be consumed by young children, pregnant women, the elderly or people with health concerns.
25. To prevent damage to the frozen liner and to the user, be sure to use a thick cloth or oven mitts when taking the frozen liner out of the freezer, especially when removing it for the first time.

Components



Specifications

Model No.	COCO
Input	AC120V
Power	28W
Noise	<30dB
Volume	1.8L
Size	215*215*275mm
Net Weight	3.9KG
Material	ABS Plastic

C: Using the Machine

1. Please read all instructions carefully before use.
2. Wash the upper cover, stirring paddle and frozen liner with water before first use. Wash and dry all parts with a soft damp cloth. Never immerse the motor in water.
3. Always dry the frozen liner thoroughly; condensed water or water in the frozen liner is difficult to remove.
4. Store the frozen liner upright in a freezer at least 8-15 hours.
5. Make an ice cream or sorbet mixture according to the recipe and keep it in the refrigerator.
6. When using the device for the first time, preheating of the electrically insulating material may release an odor. This is normal and will disappear after a few uses.
7. When not in use, or when assembling or disassembling parts, be sure to unplug the device from any power source.

Setup Instructions

- 1 Put the unit's freezer liner into the freezer for at least 8 hours (temperature should be -0.4°F (-18°C) or lower). Remove liner and shake to confirm it is frozen solid, with no liquid shaking sound. Remove the frozen bucket from the refrigerator and place it on a dry, level surface to avoid direct sunlight.



- 2 To attach frozen freezer liner to the base of the ice cream machine, pour the mixture into the bowl, install the mixing shaft, and snap the transparent cover on.



- 3 Plug the machine into a wall outlet, then switch it on. Ice cream should be ready after 15-25 minutes, depending on the volume and type of ingredients used (for harder ice cream, keep the finished product in the freezer 2-3 hours after making it.)



Notice

1. Turn on the machine before pouring the mixture into the freezer bowl. This prevents the mixture from freezing immediately when it touches the bowl.
2. Do not stop and start the machine during the mixing process, as the mixture may freeze up the mixing blades and prevent them from rotating.
3. The mixture should not exceed 1.2L because the volume of the ice cream will increase when it is stirred.

Warning:

1. To avoid overheating the motor, turn off the device if the mixture becomes so thick the paddle gets stuck.
2. If the motor does not work when starting, check whether the mixture is frozen in the bowl. If so, power off and unplug the device.
3. The use of metal or sharp instruments may damage the freezer bowl. Do not mix raw materials in the frozen liner.

D: Making Ice Cream

1. Use powdered sugar because it dissolves easily. Artificial sweeteners can also be substituted for sugar.
2. Mix all ingredients in a separate bowl before pouring the mixture into the frozen liner.
3. Do not add ingredients such as chocolate chips, nuts or alcohol through the filling holes until the ice cream is ready.
4. Use ripe fruit. Wash the fruit thoroughly, peel it, and remove any core.
5. Use pure juice to produce a more intense taste.
6. Some ingredients need to be heated, such as boiled fruit, berries, or melted chocolate. The mixture containing the warmed ingredients should be cooled in the refrigerator for 2 hours before being placed in the appliance. Use caution when handling hot or hot ingredients.
7. Always heat the mixture with low heat and do not bring the mixture to a boil. Boiling the mixture destroys the texture of the milk and requires starting over with new ingredients.
8. The time required to make a frozen dessert depends on the mixture's pre-cooling time, temperature of the room, and the temperature of the ingredients. In general, the cooler these things are, the simpler the process of making frozen desserts is.
9. Foods such as butter, sugar, eggs and milk are often the key ingredients in any ice cream mix. They can be replaced by similar ingredients to suit your taste and diet. For example, different types of cream can be used, which will result in different flavors and textures.
10. Avoid completely filling the frozen bowl with the mixture. During the mixing process, leave at least 1.6 inch(4 cm) from the top edge of the aluminum to the freezing bowl to allow the mixture to expand. For reference, the mixture of ice cream should not exceed 0.74 qt(700 ml), but the ice cream does not swell too much, so the mixture can reach 0.85 qt(800 ml).
11. When the ice cream begins to thicken, ingredients such as raisins, nuts, and potato chips can be added through the transparent lid.
12. Alcohol inhibits the freezing process. If alcohol is added to the recipe, it must be added when the mixture is almost ready. You can tell it's ready if the mixture has risen to the top of the mixing bowl.
13. The taste of sorbet depends on the ripeness and sweetness of the fruit or juice used. If the fruit or juice is too acidic, add extra sugar to the mixture. Remember, once frozen, the sorbet will not be as sweet as the original mixture.
14. Frozen desserts can be stored in the refrigerator for 2 weeks when sealed.

E: Cleaning & Storage

1. Always close and unplug the machine before assembling or removing parts for cleaning.
2. Do not place any part of the device in the dishwasher.
3. Clean the parts immediately after use.
4. Never immerse the motor, power cord or plug in water or under the tap.
5. Do not use any abrasive cleaner or steel wool to clean the device, as it will scratch the surface.
6. Wash the frozen bowl, paddle and transparent cover with warm soapy water. Dry all parts with a soft cloth.
7. Wipe the motor of the unit with a soft damp cloth and add a small amount of mild washing solution if necessary.
8. Always store the frozen liner upright. Thoroughly dry the frozen liner, place it in a plastic bag, and store it in the freezer; the condensed water or water in the frozen tank is difficult to remove.

F: Sample Recipes

1. Simple Ice Cream

1½ cups whole milk
1⅛ cups granulated sugar
3 cups heavy cream
1½ tablespoons pure vanilla extract

In a medium mixing bowl, use a hand mixer on low speed to combine the milk and granulated sugar until the sugar is dissolved, about 1 to 2 minutes.

Stir in the heavy cream and vanilla. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 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.

2. Strawberry Ice Cream

3 cups fresh ripe strawberries, stemmed and sliced
4 tablespoons freshly squeezed lemon juice
1½ cups sugar, divided
1½ cups whole milk

In a small bowl, combine the strawberries with the lemon juice and ½ cup of the sugar. Stir gently and allow the strawberries to macerate in the juices for 2 hours. Strain the berries, reserving juices. Mash or purée half the berries.

In a medium mixing bowl, use a hand mixer on low speed to combine the milk and remaining granulated sugar until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream, reserved strawberry juice, mashed strawberries, and vanilla. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 20 to 25 minutes.

Five minutes before mixing is completed, add the reserved sliced strawberries and let mix in completely. 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.

3. Chocolate Ice Cream

1 cup unsweetened cocoa powder (Dutch process preferred)
2/3 cup granulated sugar
1/2 cup firmly packed brown sugar
1 1/2 cups whole milk

Place the cocoa and sugars in a medium bowl; stir to combine. Add the whole milk and use a hand mixer on low speed or whisk to combine until the cocoa and sugars are dissolved, about 1 to 2 minutes. Stir in the heavy cream and vanilla. If not freezing immediately, cover and refrigerate until ready to use.

Turn machine on; pour mixture into freezer bowl, and let mix until thickened, about 25 to 35 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.

4. Peanut Butter Cup Ice Cream

1 1/8 cups good quality peanut butter (not natural)
3/4 cup granulated sugar
1 1/4 cups whole milk
2 cups heavy cream

In a medium mixing bowl, use a hand mixer or whisk to combine the peanut butter and sugar until smooth. Add the milk and mix on low speed until the sugar is dissolved, about 1 to 2 minutes. Stir in the heavy cream and vanilla. Turn the machine on; pour the mixture into freezer bowl, and let mix until thickened, about 25 to 35 minutes. Five minutes before mixing is completed, add the chopped candy through the top and let mix in completely. 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.

Inquiry about Malfunction

Product parts may wear out due to heat, moisture, dust and other causes over time, which may cause malfunction of the product.

If there is any malfunction, do not use the product.
Please unplug the unit and contact support@afloia.com

Warranty

For questions about our warranty or to look at our other products, please visit our website: www.afloia.com



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We provide satisfying consultation and services concerning your suggestions, recommendations, and concerns. To resolve issues with a malfunctioning unit, please reach out to us with your contact information along with the product's name or model number and a description of the issue.

- After reading this manual, keep it in a place easily accessible for future reference.
- Caution : Please read this manual carefully to ensure safety and a longer lifetime of the product.