

WARRANTY

This KOOLATRON product is warranted to the retail consumer for 90 days from date of retail purchase, against defects in material and workmanship.

WHAT IS COVERED

- Replacement parts and labor.
- Transportation charges to customer for the repaired product.

WHAT IS NOT COVERED

- Commercial or industrial use of this product.
- Damage caused by abuse, accident, misuse, or neglect.
- Transportation of the unit or component from the customer to Koolatron.

IMPLIED WARRANTIES

Any implied warranties, including the implied warranty of merchantability are also limited to duration of 90 days from the date of retail purchase.

WARRANTY REGISTRATION

Register on-line at www.koolatron.com AND keep the original, dated, sales receipt with this manual.

WARRANTY AND SERVICE PROCEDURE

If you have a problem with your unit, or you require replacement parts, please telephone the following number for assistance:

North America **1-800-265-8456**

The Service Advisors will advise you on the best course of action. Koolatron has Master Service Centres at these locations:

Koolatron USA

4330 Commerce Dr.
Batavia, NY
14020-4102
U.S.A.

Koolatron Canada

27 Catharine Ave.
Brantford, ON
N3T 1X5
CANADA

A Koolatron Master Service Centre must perform all warranty work. Service after warranty may be obtained at a Master Service Centre or at an authorized service dealer. Purchase Receipt is required to establish warranty eligibility.

TOTAL Chef

ICE CREAM FACTORY thermoelectric ice cream maker system



FEATURES

- Elegant modern design.*
- Easy to use digital controls.*
- Small compact footprint.*
- No freezer required*

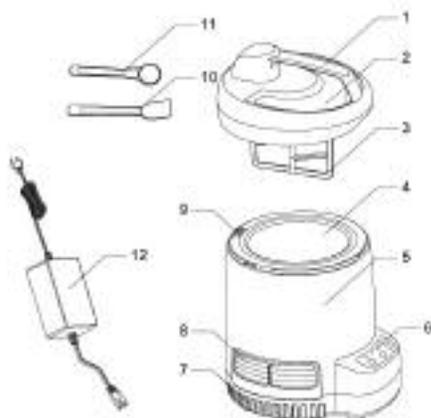
PRECAUTIONS

To avoid injury or bodily harm, please follow the safety instructions below.

- Do not operate appliance on or near stove top or sources of high heat.
- Avoid placing unit in direct sunlight, as this will compromise the cooling ability of the thermoelectric system.
- Do not operate appliance if there is any sign of damage to the power cord or any other part of the appliance.
- Do not disconnect power supply by pulling on cord. Grasp by plug.
- Connect power supply to an approved electrical outlet of proper voltage.
- Ensure proper ventilation around fan intake and output areas at base of machine. Do not block these areas; to do so will cause unit to overheat and malfunction.
- Use of appliance with an extension cord is not recommended.
- Do not attempt to repair the unit yourself. Please contact Koolatron Customer Service in the event that you have difficulty with the product, and you will be advised of the appropriate course of action.

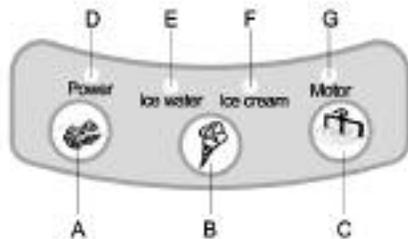
PARTS LIST

1. Lid Handle
2. Power mixing lid
3. Mixing paddle
4. Stainless steel mixing chamber
5. Base
6. Control panel
7. Fan air intake
8. Fan air output
9. Lid power contact points
10. Ice cream spade/scrapper
11. Ice cream scoop
12. Power adapter



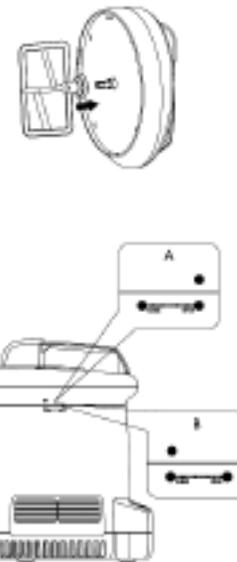
CONTROL PANEL FEATURES

- A. Sorbet button
- B. Ice Cream button
- C. Motor Stop/Start button
- D. Power indicator light
- E. Sorbet indicator light
- F. Ice Cream indicator light
- G. Motor indicator light



ASSEMBLY

- Attach the mixing paddle onto the power mixing lid as shown in Figure 1.
- To remove mixing paddle from lid, simply grasp paddle and pull straight out.
- To attach power mixing lid to base, refer to Figure 2. Align indicator on lid with the OPEN indicator on base, and twist lid clockwise until lid clicks into closed position and indicator on lid is aligned with the CLOSE indicator on base.
- To remove lid from base, twist lid counter-clockwise to align the indicator on lid with the OPEN indicator on base.
- Connect power supply to the unit. The two-pin female connection fits into the outlet on the base of the appliance. Ensure that the rib in the plug is properly aligned with the notch in the outlet. This ensures proper polarity of your power supply.
- Connect the other end of power supply to an AC outlet. The Power Indicator light (D) will illuminate when power supply is properly connected



OPERATION

Add your prepared ice cream mixture into the stainless steel mixing chamber to begin the freezing and churning process. Caution: The mixture should be liquid when you add it. Do not add frozen product to mixing chamber as this will cause damage to the mixing paddle.

Choose the appropriate program, either (A) Sorbet or (B) Ice Cream, and press the function button to begin processing your mixture. Refer to the directions for either Sorbet or Ice Cream for further instructions.

SORBET MODE

To make sorbet, select and press the (A) Sorbet button. The thermoelectric system will begin to cool the mixture inside the mixing chamber. When the mixture reaches a temperature of 2°C, the mixing paddle inside will begin to churn the mixture. You will hear it cycle on and off, with it churning for a period of approximately two minutes, followed by a one minute pause. Once the mixture has reached the proper temperature, the motor will stop, and the buzzer will sound, indicating that you should remove the mixing paddle from the lid. Open lid and pull paddle off and set aside. Replace lid and machine will continue to chill mixture for approximately 10 minutes. When the mixture reaches the proper temperature, the cooling cycle will end and the Sorbet light indicator will begin to flash. Press the (A) Sorbet button to end the processing cycle, and the Sorbet indicator light will stop flashing. Sorbet is ready to serve, or may be transferred to a freezer safe container and stored in the freezer to enjoy later.

ICE CREAM MODE

To make ice cream, select and press the (B) Ice Cream button. The thermoelectric system will begin to cool the mixture inside the mixing chamber. When the mixture reaches a temperature of 2°C, the mixing paddle inside will begin to churn the mixture. The churning will continue for approximately 40 minutes. When the mixture reaches the proper temperature, the machine will stop, and the buzzer will sound, indicating that your ice cream is ready. Press the (B) Ice Cream button to end the processing cycle, and the Ice Cream indicator light will stop flashing. Your ice cream is ready to serve, or it may be transferred to a freezer safe container and stored in the freezer to enjoy later.

CHECKING DURING CYCLE

If you wish to check the progress of your mixture before the processing is complete, press the (C) Motor Stop/Start button to stop the motor, and then you may open lid. To continue processing, replace lid and press the Motor Stop/Start (C) again to resume churning.

TIMING

The duration of the processing cycle can change, depending on several factors:

- temperature of mixture
- ambient temperature where appliance is situated
- frequency that you open lid
- program that you choose (sorbet takes less time than ice cream)

NOTES AND TROUBLESHOOTING

- The function of this unit is handled by a microprocessor that is controlled by the function buttons on the control panel.
- When the motor is running, the motor indicator light (G) will illuminate a solid light.
- The motor in the lid is equipped with a self-protection override circuit. If the mixing paddle cannot work because of resistance or another problem, the motor indicator light (G) will begin to flash.
- When the motor is stopped, the motor indicator light (G) will turn off.
- The power indicator light (D) will illuminate a solid light when the power supply is correctly connected.
- If there is a problem with the power supply or power to the unit, the power indicator light (D) will begin to flash, indicating that the machine may require service. Please contact the Customer Service department for further assistance.
- Lid power contact points (9) must be kept clean in order for the power mixing lid to operate properly. If mixture comes in contact with this area, wipe away promptly with a damp cloth. Also ensure that contact points on underside of power lid are kept clean.
- Lid must be firmly closed to ensure the power contact points on the base are aligned with the contact points on the underside of power lid. Failure to align points will result in motor not working.

CLEANING AND MAINTENANCE

- Remove cord from base before cleaning.
- Remove mixing paddle from power lid and wash in warm soapy water. Dry thoroughly with soft cloth.
- Do not immerse power lid or base in water! Use a damp cloth with mild dish detergent only and gently wipe the lid and mixing chamber until all traces of food product are removed. Do not use abrasive scouring pads or harsh cleaning products. Do not use chloride on stainless steel mixing chamber. Dry with soft cloth to prevent scratching of brushed metal interior and of plastic housing. Clean machine as soon as possible after processing, to avoid food material from drying.
- Remove cord from base when unit is not in use.
- It is very important to regularly check the fan air intake (7) and fan air output (8) areas and clean any dust accumulating in these areas. Failure to do so will result in reduced cooling capability of the thermoelectric system.
- Do not use spray dispensers to apply water or cleaning products onto unit, as mist may enter system, causing mechanical problems.

SUGGESTED INGREDIENTS

Main Ingredients: heavy whipping cream, sugar

Added Flavors: fruit or fruit juice, cocoa or chocolate paste, peanut butter, coconut, coffee, different extracts to flavour

BASIC RECIPES

- For best results, always use heavy whipping cream. You may substitute with milk or half & half cream, but this will result in a thinner mixture increasing the mixing time necessary.
- To prevent overflow, fill the mixing chamber only 2/3 full. If your mixture is very foamy and creamy only fill to 1/2, when the mixture is watery fill to 2/3. This gives more air room for better blending and creamier ice creams.

VANILLA

1-1/2 cups heavy whipping cream, 1/3 cup sugar, 2 tsp. vanilla extract.

Mix all ingredients together in a large bowl together until sugar dissolves.

CHOCOLATE

1-1/3 cups heavy whipping cream, 1/4 cup cocoa, 1/4 cup sugar, 1-1/4 tsp. vanilla extract, pinch salt.

Mix dry ingredients together in a large bowl. Add cream and stir together until sugar dissolves.

STRAWBERRY

1 cup heavy whipping cream, 1/2 cup ripe strawberries, 1/4 cup sugar, pinch salt, 1 tsp. vanilla extract

Remove stem, wash and slice strawberries. Add sugar to berries and let rest 1 or more hours to help extract juice. Puree berries in blender or food processor. Mix berries and cream together, stir thoroughly. Add remaining ingredients and mix well.