

Russell Taylors

E-WARRANTY



SCAN HERE

USER MANUAL

ICE CREAM MAKER IM5

www.russelltaylors.co.uk

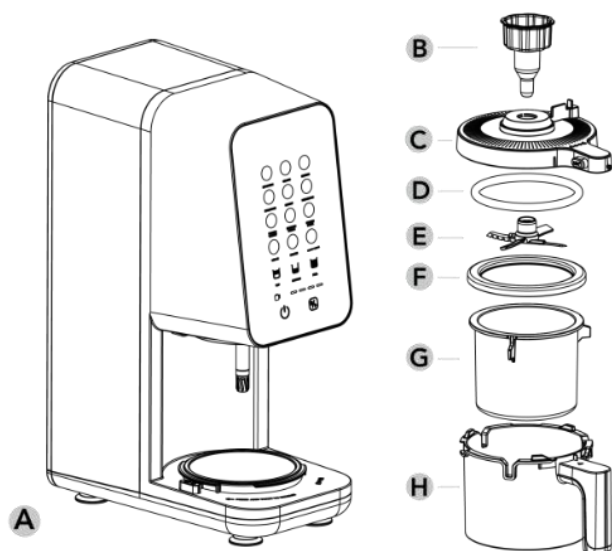


IMPORTANT SAFEGUARDS

- Before using this ice cream maker, read and follow all warnings and instructions in this manual, even if you are familiar with this product.
- Keep appliance out of reach of young children.
- 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.
- Children should be supervised to ensure that they do not play with the appliance.
- Ensure children and babies do not play with plastic bags or any package materials.
- Care should be taken when moving it. Turn off and unplug before moving.
- Do not attempt to modify this product in any way.
- Do not plug into power socket before set up is completed.
- Keep power cord away from traffic areas and wet areas.
- This device can be used by children aged 8 or above, as well as individuals with limited physical, sensory or intellectual abilities or lacking experience and knowledge, provided that they are supervised or guided on the safe use of this device and are aware of its hazards.
- Children are not allowed to use this device. Cleaning and maintenance work can be carried out under the supervision of children.
- If the power cord is damaged, it must be replaced by the manufacturer, its after-sales service or a similar qualified person to avoid danger.
- Be careful when handling the sharp cutting blades, emptying the bowl and during cleaning
- Be careful if hot liquid is poured into the food processor or blender as it can be ejected out of the appliance due to a sudden steaming
- Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use
- Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning
- This appliance shall not be used by children. Keep the appliance and its cord out of reach of children
- Keep the appliance and its cord out of reach of children aged less than 8 years

COMPONENTS

- | | |
|-----------------------------------|---------------|
| A. Motor Base | E. Paddle |
| B. Paddle Installation Tool | F. Pint Lid |
| C. Outer Bowl Lid | G. Pint |
| D. Sealing Ring of Outer Bowl Lid | H. Outer Bowl |



INSTALLATION

- Place the appliance on a flat & level surface.
- Ensure there is no heat source nearby or direct sunlight. Splashing water on the appliance may cause it to short circuit.
- Keep enough space between the appliance and the side walls to ensure good ventilation.

BEFORE FIRST USE

- All the attachments provided are BPA-Free and safe for dish washing. Please ensure that the paddle, pint, outer bowl and lids are separated before washing.
- Remove all the packaging material before washing.
- Wash the container and attachments with soapy water.
- Thoroughly rinse and dry all components and parts.
- Wipe the control panel with a damp cloth.

DURING FIRST USE

- Press the power button to turn the machine on and off. If there is no operation in 10 minutes, the machine will enter standby mode.
- The outer bowl light will be illuminated when the unit is not fully assembled for use. If the light is red and blinking, ensure that the bowl is installed properly.
- Select the appropriate capacity mode (Top, Bottom or Full) prior to selecting your desired menu. The top and bottom modes are not available for Drinkable menus. (Refer to next page for list of Drinkable menus)
- Each one touch program has been designed to prepare delicious treats effortlessly. The duration and speed of each program has been adjusted automatically, ensuring the perfect smooth and creamy results for each recipe.
- The Mix-In function is designed to for holding pieces of candy, cookies, nuts, cereal or frozen fruits to our frozen treats. For the best results, add in the mix-ins in the middle of the pint. After processing the first time, make a 4cm hole to reach the pints base and add in your toppings into the hole and run the Mix-In function.
- The Re-Spin function is designed to ensure a smooth texture after running one of the preset menus. This function is particularly useful when processing very cold bases that develop a crumbly instead of creamy consistency.
- **Crumbly consistencies are perfectly normal, especially if the base is below -21°C. Simply run the re-spin function to achieve a creamier texture. Do not run the re-spin function before using the mix-in function.**

Menu Mode	Recipe	Description
Scoopable	Ice Cream	Ideal for indulgent traditional recipes. Turns dairy and plant-based alternatives into dense, velvety, and perfectly scoop-able ice cream.
	Gelato	Designed to make luscious custard bases for classic Italian ice cream.
	Italian Ice	Crafted to convert water and fruity flavors into cool, scoop-able Italian ice.
	Sorbet	Converts watery, sweet fruit mixtures into luxuriously creamy creations.
	Frozen Yogurt	One-button magic converts regular yogurt into creamy frozen yogurt. Pro tip: For best

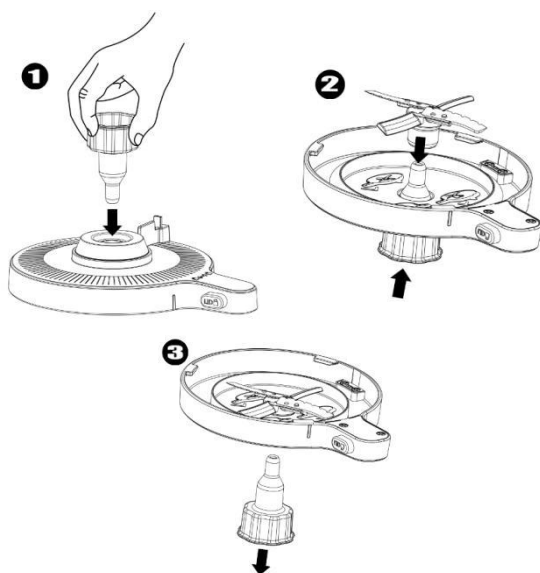
		results, choose pre-sweetened full-fat varieties. Avoid nonfat or sugar-free options.
	Light Ice Cream	Designed to accommodate healthy lifestyles by producing ice cream with minimal sugar, reduced fat, or sugar substitutes. Select this mode when preparing keto or paleo desserts.
Drinkable	Slushie	Whip up dreamy, smooth slushies from water and drink mixes—a perfect remake of that classic childhood favorite.
	Milk Shake	Whip up thick, creamy milkshakes in minutes using your preferred ice cream (store-bought or homemade), milk, and favorite add-ins.
	Frozen Drink	Produce ultra-premium frozen drinks with enhanced thickness, velvety texture, and extended melt resistance—surpassing luxury resort standards.

FREEZING TIPS

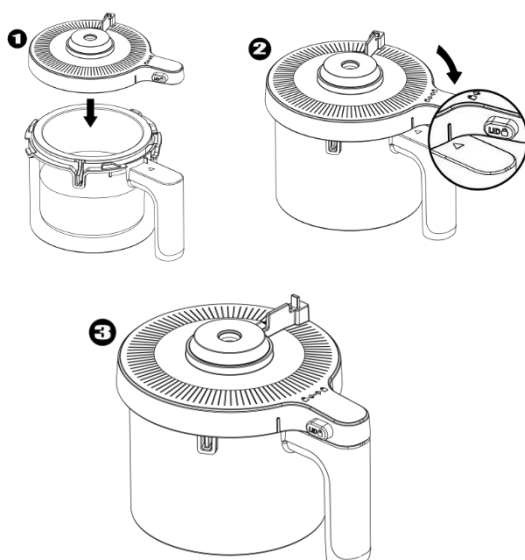
- To achieve optimal results, maintain your freezer temperature between -12°C and -22°C. This appliance is engineered to process frozen bases effectively within this temperature range.
- Do not freeze the pint on an angle. Ensure that its placed on a level surface in your freezer.
- Avoid using a chest freezer as they often become excessively cold and may result in a crumbly texture.
- Chill the base for a full 24 hours to ensure that the optimal temperature has been achieved.

INSTRUCTIONS FOR USE

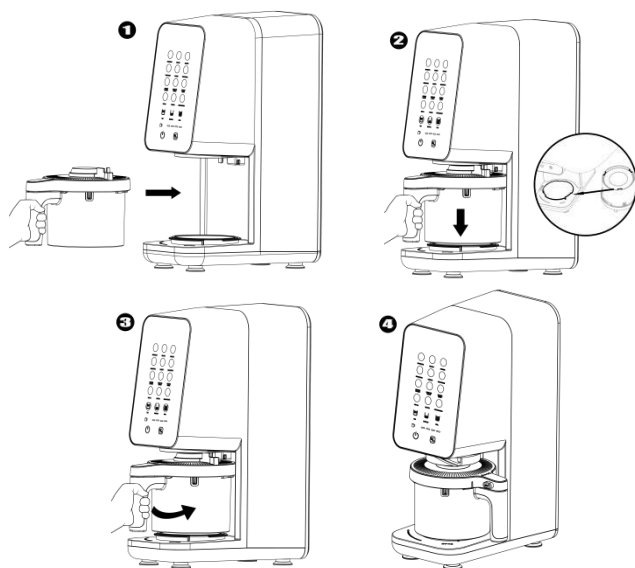
1. Add ingredients to your pint. Do not add ingredients past the MAX FILL line on the pint.
2. When preparing recipes that require a frozen base, seal the pint with the lid provided and place it in the freezer for at least 24 hours.
3. Connect the appliance to your power source and place it on a flat surface.
4. After the base is prepared or frozen, take off the lid of the pint and place the pint into the outer bowl.
5. Ensure that the sealing ring is already installed on the outer bowl before installing the paddle.
6. To install the paddle, refer to the steps below :
 - a) Hold the base of the paddle installation tool with one hand, then insert the tool from the top of the outer bowl lid into the hole of the lid.
 - b) Flip the lid over, insert the installation hole at the bottom of the paddle onto the tool.
 - c) Slowly remove the installation tool from the lid.



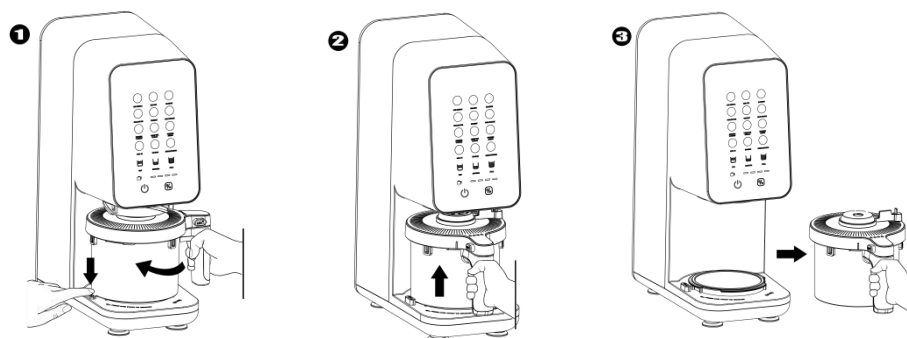
7. Position the tab of the lid to the right of the outer bowl handle, align the line on the lid with the arrow on the outer bowl handle. Rotate the lid clockwise to lock.



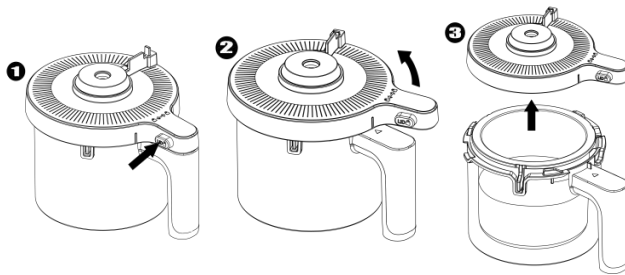
8. With the appliance plugged in, place the outer bowl on to the motor base with the handle centered below the display panel. Twist the handle to the right to lock the bowl in place, signaled by the click.



9. Press the power button to turn on the appliance. If the outer bowl is installed correctly, the display will illuminate and the appliance will be ready for use. Press TOP, FULL or BOTTOM, then select one program that matches your base and press the start button. The program will automatically stop when complete.
10. After the program is complete, release the outer bowl by pressing the bowl release button located on the side of the base. Twist the handle back to the center position. As you twist the handle, the platform will lower the bowl. Lift the bowl to remove it from the base.



11. Press the button to unlock the lid and twist it counterclockwise to remove it.



12. If adding mix-ins, use a spoon to create a 4 cm wide hole that reaches the bottom of the processed portion of the Pint. Add chopped or broken mix-ins to the hole in the Pint and repeat steps 7–11 to process again using the same processing mode and the MIX-IN program.
13. To make a crumbly or powdery pint more creamy, the Re-Spin program can be used instead of adding mix-ins. This program is useful for very cold bases.
14. To clean the outer bowl lid, rinse it thoroughly to eliminate any sticky residue or trapped particles from the paddle. Then hold the bottom of the paddle installation tool with one hand, and insert it into the hold of the lid to remove the paddle.
15. To turn off the appliance, press the power button and make sure to unplug it once you are done using it.

MIX-IN TIPS

- Add in 1/4 cup of crushed candies, frozen fruits, chopped nuts, chocolate pieces, and more. If using multiple mix-ins, keep the total amount to 1/4 cup or less. Adjust this to taste, ensuring the outer bowl lid can still close over the pint comfortably.
- Mix-ins such as chocolate, candy and nuts that are hard will not be broken down during the Mix-In program and will remain intact. It is recommended to use pre-chopped ingredients.
- Use larger chunks of softer ingredients as they will get broken down during the Mix-in program.
- For the best results when making ice cream or gelato, it is not recommended to use fresh fruits, sauces and spreads as mix-ins. Adding these ingredients will water down your treat. Frozen fruit or chocolate/caramel shell toppings are recommended.

CARE & MAINTENANCE

- To begin the cleaning process, it's necessary to release the paddle from the outer bowl lid. Rinse the paddle and lid with warm water to remove any remaining ice cream or mix-ins. Avoid using abrasive sponges or cleaning agents as they may damage the appliance.
- Cleaning the parts immediately after use ensures a faster clean up time and this will prolong the life of your appliance and accessories and reduce staining on the plastic parts.

- Be sure to unplug the power supply before cleaning.

SHAFT CLEAN PROGRAM

- The appliance has a program for shaft cleaning. To use this program, follow the steps below :
 - Plug in the appliance and press the power button to turn it on.
 - Remove the outer bowl from the motor base.
 - Press the “Shaft Clean” button and then the “Start/Pause” button to start the program.
 - The shaft will slowly descend, and after it has fully descended, wipe the shaft clean with a slightly damp cloth.
 - After cleaning, press the “Start/Pause” button again and the shaft will return to its previous position.

TROUBLESHOOTING

Problem Description	Solution
Appliance is moving on the counter while operating.	Make sure the countertop and feet of the appliance are clean and dry.
Frozen treat is a liquid, not solid, after processing.	<ul style="list-style-type: none"> ● Return the pink to the freezer for a few more hours or until it reaches your preferred texture. ● Freeze the base for a full 24 hours and process it right after taking it out of the freezer. ● If the texture remains too soft, adjust your freezer to a lower temperature. The machine works best with bases frozen between -12 and -22°C
Frozen treat looks crumbly or powdery after processing.	<ul style="list-style-type: none"> ● Bases frozen at extremely low temperatures may result in a crumbly texture. For a creamier consistency, use the re-spin function after running a program. ● Low fat or sugar content can also affect texture. For ideal results, refer to the included guide and recommended recipes.
One-touch programs are not illuminated	<ul style="list-style-type: none"> ● Check the power connection : Plug the unit into a functioning outlet before installing the outer bowl, then press the power button to choose a program. ● Make sure the appliance is fully assembled for use. If the appliance

	<p>is powered on and the outer bowl is not installed correctly, the outer bowl light will flash and be red. All the programs will be available when the appliance is fully assembled and a processing mode has been selected.</p> <ul style="list-style-type: none"> ● After each program, take off the outer bowl to check the results before running another program.
<p>The outer bowl light is red and flashing</p>	<ul style="list-style-type: none"> ● The outer bowl is not installed or is not installed correctly. Re-install the outer bowl onto the motor base until it clicks into place.
<p>The display shows E03, E05, E08 or E28.</p>	<ul style="list-style-type: none"> ● Motor overload detected. Unplug the unit, remove the outer bowl and let the motor base cool for 15 minutes before restarting. Remove the outer bowl lid and paddle, ensuring no ingredients are stuck. ● Overly dense mixtures may cause jams. Use recipes with adequate sugar/fat. ● Bases must be between -12°C and -22°C. Adjust your freezer setting, place the pint near the front, or let it sit at room temperature briefly before processing. ● Do not process solid blocks of ice, ice cubes or hard ingredients.
<p>Outer bowl will not release from motor base after processing.</p>	<ul style="list-style-type: none"> ● Wait for 2 minutes, then press and hold the release button while twisting the bowl handle clockwise to remove. Some force may be needed. ● Always ensure the paddle cavity is completely dry before use. When making multiple recipes, rinse and dry the paddle between recipes. This prevents water residue from freezing and sticking components together.