



# INSTRUCTION MANUAL



**MODEL: KI-15**

**Automatic Self-Refrigerated Ice Cream & Sorbet Maker**

Read this booklet thoroughly before using and save it for future reference

For your safety and continued enjoyment of this product, always read the instruction book carefully before using and keep in a safe place for future reference.

**Specifications:**

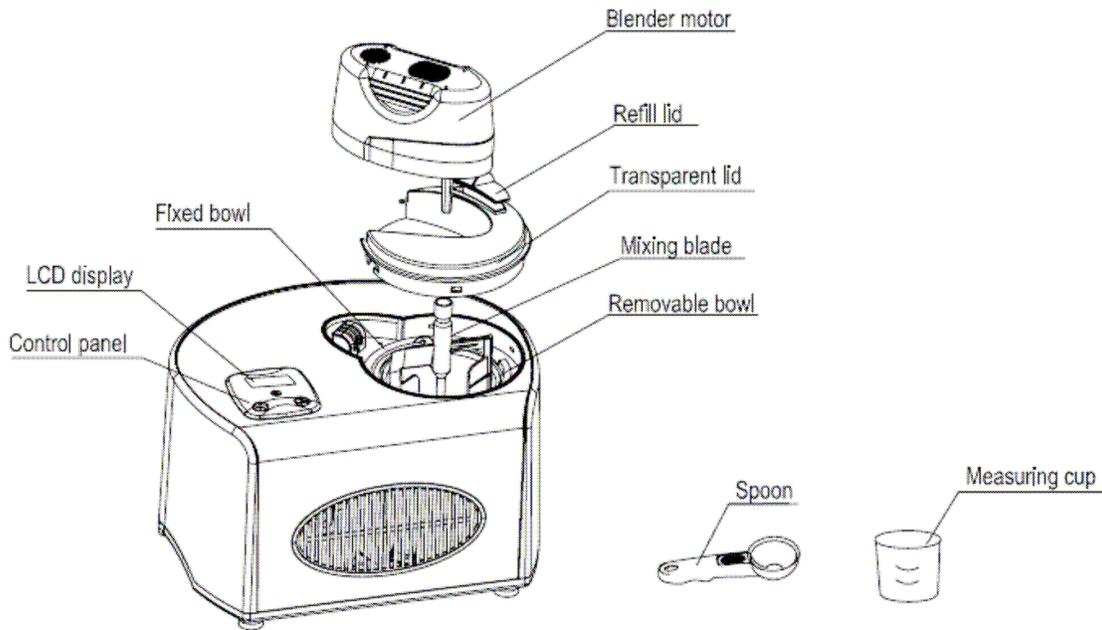
- Model Number: KI-15
- Capacity: 1.5 quart (about 1.4 liter)
- Voltage: 110V / 60Hz
- Power Consumption: 150 W
- Cooling Temperature: -0.4°F to -31°F Degrees
- Unit Dimensions: 15.16W x 11.81D x 12.32H in.
- Packing Dimensions: 17.80 x 14.33 x 14.29 in.
- N.W / G.W.: 28 / 33 LB

**IMPORTANT NOTICES**

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the grounding of the socket is in good condition.
3. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Contact Sunpentown immediately.
4. Place unit on an even, level surface. Do not rest or incline unit over 45° angle.
5. To protect against risk of electric shock, do not pour water on cord, plug and ventilation; or immerse the appliance in water or any other liquid.
6. Unplug the appliance after using or before cleaning.
7. For proper airflow, keep the appliance at least 4” away from walls and other appliances.
8. Do not use any accessories that are not recommended by Manufacturer.
9. Close supervision is necessary when the appliance is used by or near children.
10. Do not operate this appliance next to open flames, ovens or other sources of high heat.
11. Do not switch on the power button frequently, may cause damage to compressor. Wait at least 5 minutes.
12. To prevent fire and short circuit, do not insert metal objects into the appliance.
13. Always use plastic or wooden utensils to remove ice cream, never use metal to avoid damaging the bowl and never bang utensils against the bowl.
14. Mixing bowl and mixing blade must be installed before turning the unit on.
15. The temperature of the ingredients should be around 77°F (±9°F). Do not pre-freeze the ingredients as it can block and damage the mixing blade.
16. After the ice cream making process has been completed, if you want to keep freezing the ice cream for a harder texture, first remove the blender motor to prolong motor life.
17. Do not use outdoors.
18. Never clean with scouring powders or hard implements.

## PARTS & FEATURES



### BEFORE MAKING ICE CREAM

As unit may have been turned upside-down during transportation, please allow at least 2 hours for the refrigerant fluid to settle before operating the unit for the first time.

### Clean the Ice Cream Maker

Before initial use, thoroughly wash all parts that will come in contact with the ice cream (fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup and spoon).

### Prepare ingredients

Prepare ingredients from your own recipe or from recipes found on pages 5-7. Add ingredients into the removable bowl. Note: You do not need to freeze the bowl in advance; this machine has a BUILT-IN COMPRESSOR that freezes the mixture while operating.

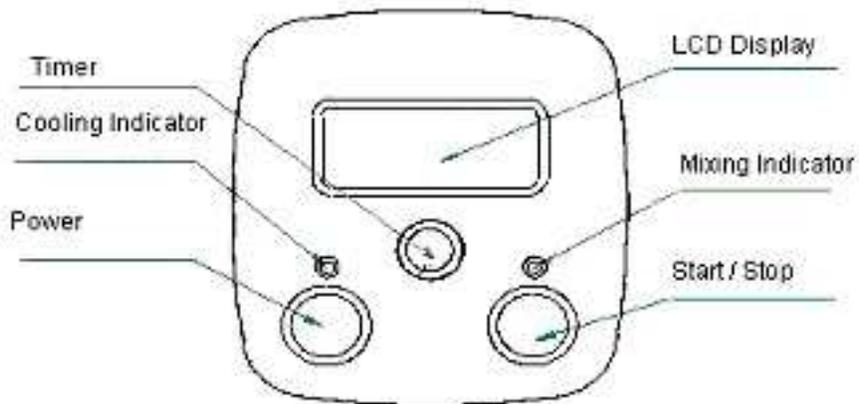
### Assembly

**Warning:** Please be sure the power cord is unplugged.

**Important:** Always place the Ice Cream Maker upright on a flat and sturdy surface.

- 1) Place the removable bowl into the fixed bowl.
- 2) Install the mixing blade into the removable bowl.
- 3) Install the transparent lid and keep the mixing blade fitted in the center of the transparent lid.
- 4) Place the refill lid onto the transparent lid.
- 5) Mount the blender motor onto the transparent lid and be sure the motor axis is properly fitted in the hole at the top of the mixing blade.

## MAKING ICE CREAM & FROZEN DESSERTS



### CONNECT TO POWER SOURCE

Check voltage to be sure that the voltage indicated on the rating label agrees with your home voltage, then plug unit into power outlet.

### OPERATION

**[POWER] Button:** After connecting with power supply, press the [POWER] button and the LCD screen displays “60:00” (default operating time of 60 minutes); unit is now in standby mode.

**[TIMER] Button:** Unit can be set to operate between 10 to 60 minutes, with 10-minute intervals. To change the operating time, press the [TIMER] button repeatedly. If [TIMER] button is not pressed, the default time will be 60 minutes.

**[START/STOP] Button:** After the operating time is set, press the [START/STOP] button to begin the ice cream making process. Unit begins mixing and cooling immediately, both GREEN and RED indicators light up. When the countdown ends with LCD displaying “00:00”, the operation will stop automatically and unit will beep 10 times

If the ice cream is not immediately removed or if machine is not turned off after 10 minutes, the unit will automatically enter “Extended Cooling” mode to prevent ice cream from melting.

**Extended Cooling Mode:** The machine operates in cooling only function (no mixing) for 10 minutes, every other 10 minutes, up to 1 hour. After the hour, unit returns to standby mode. During extended cooling mode, LCD screen will flash “00:00” with Cooling indicator illuminated.

NOTE: Blender Motor can be removed at anytime during operation to stop the mixing process and allow unit to continue in cooling only to harden the consistency. Be sure hand is dry when removing motor to prevent water from entering the air vents.

## Additional Functions

**To Stop Operation:** Press and hold the [START/STOP] button for 2 seconds; or press the [Power] button once.

**To Add Operating Time When Machine is in Operation:** While operating, you can add to the operating time in 5-minute intervals by pressing the [TIMER] Button. Each press adds 5 minutes until the maximum 60 minutes is displayed on the LCD screen.

**To Add Operating Time After Cycle is Finished:** When the cycle is completed and the machine returns to standby mode, if a harder ice cream consistency is preferred:

1. Press and hold [START/STOP] button for 2 seconds to restart the unit.
2. Set an operating time (10/20/30/40/50/60 minutes) by pressing the [TIMER] button.
3. Press the [START/STOP] button and unit will operate for the set amount of time.
4. After the set time is up, unit will again enter “Extended Cooling” mode.

**NOTE:** When time is added after initial operation has stopped, mixing will begin immediately but there will be up to 3 minutes delay before Cooling begins. This is a compressor protection feature.

**NOTE:** When ice cream becomes frozen and the mixing blade can no longer turn, motor will shut off.

## Controlling the Volume of the Ingredients

To avoid overflow and waste, please make sure the ingredients do not exceed 80% of removable bowl's capacity. Keep in mind that ice cream expands while being formed.

## STORING ICE CREAM

Remove finished ice cream into another container using a plastic or wooden scoop/spoon. Never use a metal utensil, as it may scratch the removable bowl.

**CAUTION:** Always unplug from outlet when finished to avoid an electric shock.

## CORRECT DISPOSAL OF THIS PRODUCT

Dispose packaging materials, such as plastic and carton, in the appropriate waste bins.



This marking indicates that this product should not be disposed with general household wastes. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## **VANILLA ICE CREAM**

(Makes ten 1/2-cup servings)

- 1 cup whole milk
- 3/4 cup granulated sugar
- 2 cups heavy cream
- 1 1/2 teaspoons pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until sugar is dissolved (about 1 – 2 minutes on low speed). Stir in the heavy cream and vanilla extract. Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 50 – 60 minutes.

### **Nutritional analysis per serving:**

Calories	239 (68% from fat)	Carbohydrates	17g	Protein	2g	Fat	18g
Saturated fat	11g	Cholesterol	69mg	Sodium	30mg		

### **Variations:**

- **Mint Chip:** Omit the vanilla and replace with 1 to 1-1/2 teaspoons pure peppermint extract (to taste). Chop up to 4-oz of your favorite bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of freezing.
- **Butter Pecan:** Melt 1 stick of unsalted butter in a 10-inch skillet. Add 1 cup roughly chopped pecans and 1 teaspoon kosher salt. Cook over medium-low heat, stirring frequently until the pecans are lightly browned. Remove from heat and strain (the butter is now pecan flavor-infused and may be reserved for other uses). Allow the pecans to cool completely. Add the toasted butter pecans during the last 5 minutes of freezing.
- **Cookies & Cream:** Add 3/4 cup coarsely chopped cookies or your favorite candy during the last 5 minutes of freezing.

## **BASIC CHOCOLATE ICE CREAM**

(Makes ten 1/2-cup servings)

- 1 cup whole milk
- 1/2 cup granulated sugar
- 240g or 8 ounces bittersweet or semi-sweet chocolate, broken into 1/2-inch pieces
- 2 cups heavy cream
- 1 teaspoon pure vanilla extract

Heat milk (on stovetop or in microwave) until it is just bubbling around the edges. In a blender or food processor, process the sugar and chocolate until the chocolate is finely chopped. Add in milk and blend until smooth. Transfer to a medium bowl and let mixture cool completely. Stir in the heavy cream and vanilla extract. Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 50 – 60 minutes.

**Nutritional analysis per serving:**

Calories	370 (60% from fat)	Carbohydrates	34g	Protein	3g	Fat	25g
Saturated fat	11g	Cholesterol	65mg	Sodium	31mg		

**Variations:**

- **Chocolate Almond:** Add 1/2 teaspoon pure almond extract along with the vanilla extract. Add 1/2 - 3/4 cup of chopped and toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.
- **Chocolate Cookie:** Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.
- **Chocolate Fudge Brownie:** Add 1/2 - 1 cup chopped, day-old brownies during the last 5 minutes of freezing.
- **Chocolate Marshmallow Swirl:** While transferring the ice cream to a container for freezing, layer it with drizzles of your favorite chocolate syrup and dollops of marshmallow crème.

**FRESH STRAWBERRY ICE CREAM**

(Makes ten 1/2-cup servings)

- 250g or 1 pint fresh ripe strawberries, stemmed and sliced
- 3/2 tablespoons freshly squeezed lemon juice
- 1 cup granulated sugar, divided
- 1 cup whole milk
- 2 cups heavy cream
- 1 teaspoon pure vanilla extract

In a small bowl, combine the lemon juice with 1/3 cup of the sugar, add the strawberries and stir gently. Allow the strawberries to macerate in the juice for 2 hours. Drain and save the juice.

In a medium bowl, use a hand mixer or a whisk to combine milk and remaining sugar until the sugar is dissolved (about 1 – 2 minutes on low speed). Stir in the heavy cream, juice from the strawberries and vanilla. Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 50 – 60 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

**Note:** This ice cream will have a “natural” pale pink appearance from the strawberries. If a deeper pink is desired, sparingly add drops of red food coloring until desired color is achieved.

**Nutritional analysis per serving:**

Calories	222 (61% from fat)	Carbohydrates	20g	Protein	2g	Fat	15g
Saturated fat	10g	Cholesterol	57mg	Sodium	26mg		

## **FRESH LEMON SORBET**

(Makes ten 1/2-cup servings)

- 2 cups sugar
- 2 cups water
- 1 cup freshly squeezed lemon juice
- 1 tablespoon lemon zest

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until sugar dissolves (about 3 – 5 minutes). Cool completely. This is known as Simple Syrup and may be made ahead (and in larger quantities) to have on hand. Keep refrigerated until ready to use.

When cooled, add the lemon juice and zest; stir to combine. Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 50 – 60 minutes.

### **Nutritional analysis per serving:**

Calories	204 (0% from fat)	Carbohydrates	52g	Protein	19g	Fat	0g
Saturated fat	0g	Cholesterol	0mg	Sodium	2mg		

### **Variation:**

- **Fresh Pink Grapefruit Sorbet:** Substitute 1-1/2 cups freshly squeezed pink grapefruit juice for the lemon juice; and 1 tablespoon grapefruit zest for the lemon zest. Add 1/4 cup Orgeat Syrup to the mixture. Orgeat Syrup is used for cocktails such as a MaiTai or Scorpion and can be found in the drink mixers section in most grocery stores.

## **CHOCOLATE FROZEN YOGURT**

(Makes ten 1/2-cup servings)

- 1 cup whole milk
- 180g or 6 oz. bittersweet or semisweet chocolate, chopped
- 2 cups low-fat vanilla yogurt
- 1/4 cup sugar

Combine the milk and chocolate in a blender or food processor and process until well blended and smooth (20 – 30 seconds). Add the yogurt and sugar; process until smooth (about 15 seconds). Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 50 – 60 minutes.

### **Nutritional analysis per serving:**

Calories	222 (31% from fat)	Carbohydrates	36g	Protein	3g	Fat	8g
Saturated fat	64g	Cholesterol	4mg	Sodium	46mg		

## **SLUSHIE**

- 4 cups of your favorite soda or drink (lemonade, juice, kool-aid, etc)

Turn on the Ice Cream maker and pour drink into the removable bowl through the ingredient spout. Let the mixture thicken and become slush, about 10 – 20 minutes. Serve immediately.

## **STRAWBERRY DAIQUIRY**

(Makes ten 1/2-cup servings)

- 1 cup fresh strawberries, washed and hulled (or frozen with no sugar added)
- 2-1/2 cups water
- 2/3 cups sugar
- 1/2 cup sugar lime juice
- 1/2 cup light rum

Puree strawberries in a blender or food processor (about 20-30 seconds). Add in remaining ingredients and process until smooth. Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken, about 20-25 minutes. Serve immediately.

## **STRAWBERRY BANANA SMOOTHIE**

- 1 banana
- 1/2 cup fresh or frozen strawberries
- 8 oz. milk

Blend ingredients in a blender or food processor until smooth (about 20-30 seconds). Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken to desired consistency, about 10-20 minutes. Serve immediately.

## **VERY BERRY SMOOTHIE**

- 1/2 cup fresh or frozen strawberries
- 1/2 cup fresh or frozen blueberries
- 1/2 cup fresh or frozen raspberries
- 1 banana
- 1/2 cup yogurt
- 1 cup milk

Blend ingredients in a blender or food processor until smooth (about 20-30 seconds). Turn on the Ice Cream maker and pour mixture into the removable bowl through the ingredient spout. Let the mixture thicken to desired consistency, about 10-20 minutes. Serve immediately.



## Your Guarantee

If this product is found to be faulty as a result of faulty materials or workmanship within one year from date of purchase, it will be repaired free of charge.

This guarantee is subject to the following terms:

- Sunpentown must be notified of the fault.
- Proof of purchase must be presented to Sunpentown's nominated representative.
- The warranty will be void if the product is modified, misused or repaired by an unauthorized person.
- The warranty after repair will not be extended beyond the original one-year period.
- All replacement parts will be new or reconditioned.
- Parts, which are replaced, become the property of Sunpentown.
- The warranty applies for the use of the product in the USA only.

What is NOT COVERED:

- Warranty does not include freight charges.
- Incidental or consequential damage caused by possible defects with this product.
- Damage to product caused by improper power supply voltage, accident, fire, floods or acts of nature.
- Failure of product resulting from unauthorized modifications to the product.
- Improper installation or failure to perform the necessary maintenance.

This GUARANTEE is in addition to your Statutory Rights

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