

ZOKU®



# Ice Cream Maker

INSTRUCTION MANUAL WITH RECIPES

[www.zokuhome.com](http://www.zokuhome.com)

The **Zoku Ice Cream Maker** revolutionizes the way ice cream is made at home. Watch ice cream magically freeze before your eyes in minutes!

#### **FOR BEST RESULTS:**

- 1) Use chilled ingredients**
- 2) Stir and scrape frequently**
- 3) Use 5 oz of ice cream mixture**

**For ice cream recipes, see the back of this manual, or visit [www.zokuhome.com](http://www.zokuhome.com) for additional recipes**

#### **IMPORTANT SAFEGUARDS**

- Please read all instructions carefully before using.
- Save these instructions for future reference.
- **WARNING:** this product is not a toy. To avoid injury, close adult supervision is necessary at all times when any appliance is used by or near children.
- **WARNING:** choking hazard- breakage of the unit could produce small parts that could result in a choking hazard for small children. Keep small parts away from children under 3 years of age.
- **DO NOT** place inner bowl upside down in the freezer.
- **DO NOT** microwave the unit.
- **DO NOT** wash in the dishwasher.
- **DO NOT** use sharp objects or utensils inside the Ice Cream Maker.
- **DO NOT** use The Zoku Ice Cream Maker over flames, hot plates, stoves, or expose to a heat source.
- **DO NOT** place the outer sleeve in the freezer.
- Wash with mild soap only. Never clean with scouring powders or hard implements.
- After washing, dry the Ice Cream Maker thoroughly before placing it in the freezer.
- **DO NOT** drop the Ice Cream Maker.
- This product is intended for household use only.

## **CLEANING AND STORAGE**

- DO NOT WASH THE ICE CREAM MAKER IN THE DISHWASHER.
- Always store the unit level and upright. Clean the Ice Cream Maker and accessories with mild soap and warm water. Do not use scouring powders, pads, or hard implements. Dry the Ice Cream Maker completely before placing in the freezer. Storing the Zoku Ice Cream Maker in the freezer is the best way to keep it ready for use.

## **TROUBLESHOOTING**

### **If it takes a long time to make ice cream or it doesn't form at all:**

- The Ice Cream Maker was not completely frozen. Be sure to freeze the unit for 12+ hours.
- The freezer temperature is not cold enough. In order to properly freeze the Ice Cream Maker, your freezer needs to be set to 0°F (-18°C) or below, which is also the ideal temperature for food storage.
- Try placing the unit in a different part of the freezer; different parts of the freezer have different temperatures.
- The ingredients are too warm (try using chilled ingredients).
- Try mixing the ice cream and scraping the bowl more frequently; sometimes ice will thicken rapidly and stick to the bowl preventing your ice cream from forming.
- Make sure that you are not using artificial sweeteners. They do not work well in the Ice Cream Maker. Ice Cream mixture without any natural sugar may fail to form ice cream.

### **It's hard to scrape the ice cream:**

- Begin scraping bowl with spoon immediately after pouring in the ice cream mixture. Continue to stir frequently as it freezes.

### **The outer sleeve is stuck on the inner bowl:**

- Try rinsing the unit under warm water for a few minutes and then twist and pull the sleeve off of the inner bowl.

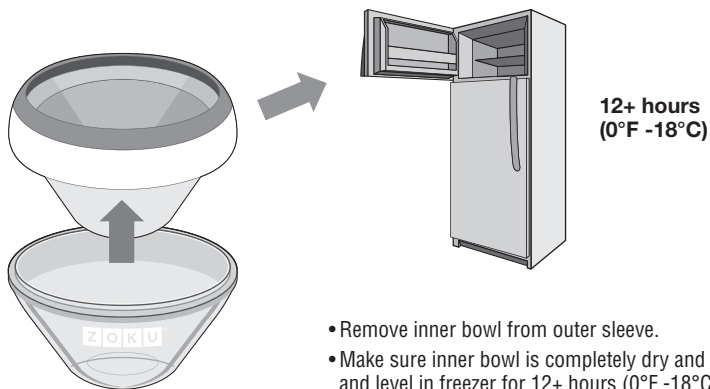
### **The Ice Cream Maker is broken, and the liquid inside is everywhere:**

- The refrigerant liquid is non-toxic, but do not try to use Ice Cream Maker any longer. It should be discarded.

### **I lost my spoon:**

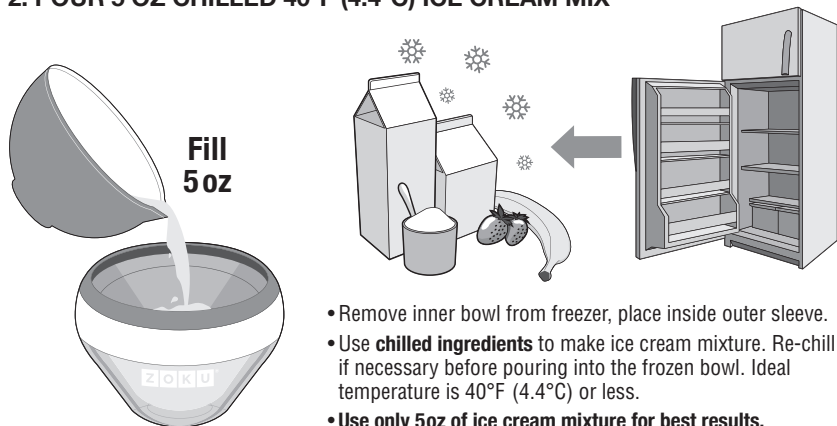
- Visit [www.zokuhome.com](http://www.zokuhome.com) to order replacement parts.

## 1. FREEZE INNER BOWL OVERNIGHT



- Remove inner bowl from outer sleeve.
- Make sure inner bowl is completely dry and place upright and level in freezer for 12+ hours (0°F -18°C).

## 2. POUR 5 OZ CHILLED 40°F (4.4°C) ICE CREAM MIX

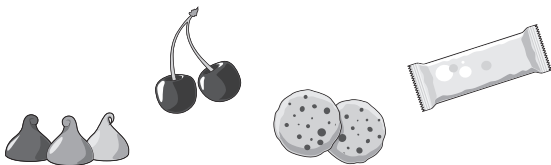


- Remove inner bowl from freezer, place inside outer sleeve.
- Use **chilled ingredients** to make ice cream mixture. Re-chill if necessary before pouring into the frozen bowl. Ideal temperature is 40°F (4.4°C) or less.
- Use **only 5oz of ice cream mixture for best results.**

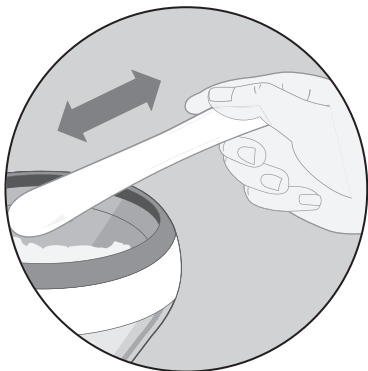
### 3. STIR, SCRAPE, & ADD TOPPINGS



- Begin scraping bowl with spoon immediately
- Use the spoon to **frequently stir and scrape** the metal bowl surface removing ice cream from the sides of the bowl.
- If you wait a long time between scraping the bowl surface, the ice cream will thicken and may be harder to scrape, slowing the freezing time.
- Stir in your toppings as ice cream starts to form.



### 4. USE EDGE OF BOWL TO CLEAN SPOON WHILE MAKING ICE CREAM



**Soft Serve**  
in 10 minutes\*



**For Hard Ice Cream:**  
Place unit in freezer for  
10–20 additional minutes\*

\*Individual results may vary.

## RECIPES:

For more recipes, visit [www.zokuhome.com](http://www.zokuhome.com)

- Each recipe makes: 6 Zoku Servings (5 oz each) or 1 quart
- Add fruit, candy, nuts, or cookie chunks while you are making the ice cream
- Top it off with your favorite syrups and whipped cream

### STRAWBERRY LIME ICE CREAM

**Tip: To maximize the strawberry flavor, Cut large strawberries into quarters and small strawberries in half to get an accurate measure.**

*1 1/2 cups rinsed and hulled fresh strawberries*

*3/4 cup granulated sugar*

*1/4 teaspoon Kosher salt*

*1 tablespoon freshly squeezed lime juice*

*1 tablespoon lime zest*

*1 teaspoon vanilla extract*

*1 1/4 cup heavy cream*

*1 cup milk*

Puree the strawberries, sugar, lime juice, vanilla and salt in a blender or food processor. Add the cream, milk and lime zest and pulse to combine. Chill to 40°F (4.4°C), then pour 5 oz into the Zoku Ice Cream Maker and follow the instructions included in this manual.

### PEACH ICE CREAM

**Tip: Blanch fresh peaches in boiling water for 30 seconds and cool in an ice bath to loosen the skin, which slips off easily.**

*3 cups sliced fresh peaches (4 medium sized)*

*2 tablespoons freshly squeezed lemon juice*

*1/4 teaspoon Kosher salt*

*1 cup milk*

*3/4 cup granulated sugar*

*1 1/2 teaspoons vanilla extract*

*1 cup heavy cream*

Puree the peaches, sugar, lemon juice, vanilla, salt and one-half cup cream in a blender or food processor. Add the remaining cream and milk and pulse to combine. Chill to 40°F (4.4°C), then pour 5 oz into the Zoku Ice Cream Maker and follow the instructions included in this manual.

### **VANILLA ICE CREAM**

*1 1/2 cups whole milk  
2/3 cup granulated sugar  
1 tablespoon, plus 1 teaspoon vanilla extract*

*1 1/2 cups heavy cream  
1/4 teaspoon Kosher salt*

Whisk together the milk, cream, sugar, vanilla and salt in a medium-size bowl for three minutes, or until the sugar is dissolved. Stir well before using. Chill to 40°F (4.4°C), then pour 5 oz into the Zoku Ice Cream Maker and follow the instructions included in this manual.

### **CHOCOLATE ICE CREAM**

*1 1/2 cups whole milk  
3/4 cup granulated sugar  
1 tablespoon vanilla extract*

*1 1/2 cups heavy cream  
2/3 cup cocoa powder  
1/4 teaspoon Kosher salt*

Whisk together the milk, cream, sugar, cocoa powder and vanilla extract, until the cocoa powder is thoroughly combined. Cover and chill in the refrigerator for 30 minutes. Stir again to thoroughly blend the cocoa into the liquid. Chill to 40°F (4.4°C), then pour 5 oz into the Zoku Ice Cream Maker and follow the instructions included in this manual.

### **LEMON SORBET**

*1 cup cold water  
2/3 cup freshly squeezed lemon juice (~5 lemons)  
1/3 cup freshly squeezed orange juice (1 small orange)*

*1 cup granulated sugar  
cold water  
1 tablespoon lemon zest*

#### **MUST BE CHILLED BEFORE USING IN THE ICE CREAM MAKER**

Bring the sugar, water and lemon zest to a boil in a small saucepan; lower the heat a bit and cook until the sugar is dissolved, a couple of minutes. Remove from the heat, pour into a 4-cup liquid measuring cup, add the lemon and orange juices and enough ice water to make four cups. Chill to 40°F (4.4°C), then pour 5 oz into the Zoku Ice Cream Maker and follow the instructions included in this manual.

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U.S. and International Patents Pending

Designed in the USA

Made in China