

Digital Stainless Steel Ice Cream Maker User Manual

Part Number
IE2013-UL
SKU
043-1564-0

vida[™]
by PADERNO

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IMPORTANT SAFEGUARDS

1. Read all the instructions in this manual. Save for future reference.
2. Before using the appliance, check that the voltage indicated on the appliance matches the voltage of your local electrical supply.
3. If any part of the appliance is or appears to be damaged, or malfunctions, do not use it and instead contact customer support.
4. Do not allow the power cord to rest on any hot surfaces, or to drape over counter tops or table tops. If the cord is damaged, it must be replaced by the manufacturer, an authorized service agent, or a qualified technician in order to avoid hazards.
5. When the appliance is not in use, or prior to assembling/ disassembling the appliance, or prior to cleaning, turn the appliance OFF and unplug from the wall outlet. To unplug, grasp the plug — not the power cord — and with a steady amount of force pull it from the outlet. Never yank the power cord from the outlet.
6. Close supervision is necessary when the appliance is used by or near children. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
7. Make sure that hands, fingers and utensils are kept away from all moving parts.
8. Do not immerse the base of the appliance, which contains the motor, in liquid, or place in a dishwasher. Doing so will damage the appliance.
9. To protect against fire, electric shock or personal injury, do not immerse the electric plug, or the power cord in any liquid, or place in a dishwasher.
10. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
11. Do not use the appliance for anything other than its intended purpose.
12. Check inside the appliance for any foreign objects before using.
13. Always operate the appliance on a secure, dry, level surface.
14. Do not place the appliance on or near a hot gas, electric burner, or where it could contact another hot appliance.
15. If the appliance motor stalls, turn off the appliance immediately.
16. Do not leave the appliance unattended while in use.
17. For household use only. Do not use outdoors.
18. Keep your hands and utensils out of the freezer bowl while it is in use to reduce the risk of injury or damage to the appliance.
19. Wear dry gloves when handling a frozen freezer bowl.
20. Do not operate the appliance when empty. Always have a mixture in the freezer bowl while

the appliance is in use. Do not overfill the bowl.

21. Do not operate the appliance without the cover in place.
22. Make sure the insulated housing is on a flat, level surface, and all attachments are locked securely in place before operating the appliance.
23. Do not microwave the freezer bowl or heat it in an oven.
24. Do not overchurn mixture. The motor could be damaged if the mixture becomes too solid.
25. Always store finished ice cream in a separate container; do not store in freezer bowl.
26. This appliance is only intended to be used for sorbet, ice cream, frozen yogurt, or gelato mixtures. This appliance should not be used for chilling liquids or making "slushies".

SAVE THESE INSTRUCTIONS.

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KNOW YOUR ICE CREAM MAKER

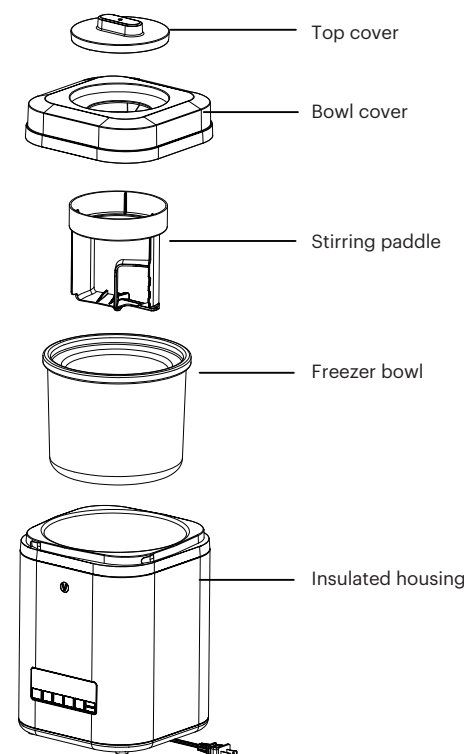
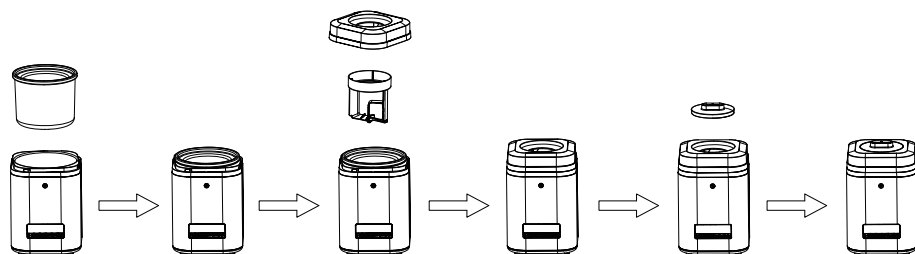


Figure 1: Components of the Ice Cream Maker

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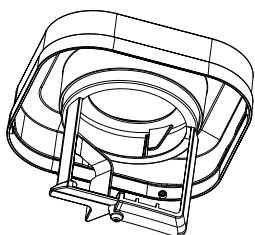
Place freezer bowl into the insulated housing.

Place the stirring paddle into the freezer bowl, circle side facing up. Align circle of the bowl cover with the circle of the stirring paddle. Turn clockwise to lock in place.

Pour in desired ingredients. Then attach the top cover.

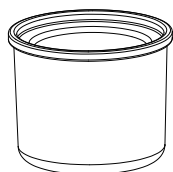
Select operation on control panel to begin making ice cream.

Figure 2: Assembly



The stirring paddle does not fit tightly in bowl cover. With the circle side facing up align the circle of the stirring paddle with the circle of the bowl cover.

Figure 3: Assembling the paddle and lid



When placing the freezer bowl into the housing, make sure that the grooves in the bottom of the bowl are aligned with the housing gearbox.

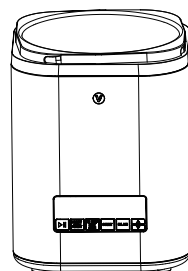


Figure 4: Assembling the freezer bowl and housing

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BEFORE USING FOR THE FIRST TIME

Carefully unpack your appliance and remove all packing materials from the area. To remove any dust that may have accumulated during packaging, wipe the components and appliance exterior with a damp lint-free cloth or a damp sponge. Dry thoroughly.









CAUTION: Do not immerse the appliance body in water.

1. Check that all the parts of the appliance are present and free of damage.
2. Clean all parts according to the section Cleaning And Maintenance.
3. Dry the appliance parts thoroughly and assemble as follows:
 - 3.1. Put the freezer bowl in the insulated housing.
 - 3.2. Attach the stirring paddle to the bowl cover.
 - 3.3. Place the bowl cover and the stirring paddle into the freezer bowl.
 - 3.4. Add the top cover to the bowl cover.



PRESET BUTTON OPERATING INSTRUCTIONS



Figure 5: Preset Buttons

1. Frozen Yogurt Preset: Press the **FROZEN YOGURT** button , then press the Start/Pause button . Preset time = 25 minutes.
2. Ice Cream Preset: Press the **ICE CREAM** button , then press the Start/Pause button . Preset time = 30 minutes.
3. Gelato Preset: Press the **GELATO** button , then press the Start/Pause button . Preset time = 35 minutes.
4. Sorbet Preset: Press the **SORBET** button , then press the Start/Pause button . Preset time = 40 minutes.

Notes

- Once you have selected a preset (e.g., SORBET, GELATO), you can adjust the time for that operation by pressing the time button   as required.
- For the recipe, biggest volume is 900 mL (30 1/2 oz). The biggest volume when ice cream is finally formed is 1.9 L / 2 qt.
- The maximum run time is 60 minutes.
- Do not place ingredients in the freezer bowl when the appliance is off. Only once the appliance is operating and freezer bowl is turning can you add the ingredients.
- The appliance motor will stall once the ice cream hardens. To avoid damaging the appliance, turn off the appliance as soon as the ice cream hardens. Please do not try to re-operate the appliance after ice cream hardens. The freezer bowl won't turn, and the motor will be clogged, which will cause damage to the appliance. Of course, this requires your close supervision.

Tips

- Sanitation is very important in the making of ice cream, yogurt, etc. Make sure that all parts of the appliance are clean.
- Consume the ice cream within a few days of making it, before it loses its flavour. Store it in the freezer at a temperature of -25°C/-13°F.
- Some recipes result in ice cream that is quite soft after preparation in the appliance. Place the ice cream in the freezer for one or two hours to prevent melting. This is especially advisable if the ice cream is to be served with a warm topping.
- Do not refreeze the ice cream once it has melted.
- Always use fresh, high-quality ingredients for the ice cream.
- Add additional ingredients, such as chocolate chips or chopped nuts, after the ice cream has churned for at least 10 minutes, or when the mixture has thickened and begun to freeze.
- The finished result from your appliance is a soft, spoonable ice cream. Note that homemade ice cream will not be the same consistency as hard, store-bought ice cream. For thicker, harder homemade ice cream, store in the freezer for two hours immediately after churning.
- Your homemade ice cream tastes best when fresh. It will begin to lose its flavour and creamy texture after several days in the freezer.
- For best results, the freezer bowl must be frozen thoroughly beforehand. Make sure to set your freezer at the coldest setting possible and freeze for at least 24 hours before use. Note that the freezer temperature should be at -25°C/-13°F or colder.

- Keep the freezer bowl/s in the freezer so that you can make ice cream at any time.
- The firmness of the ice cream depends on such variables as the recipe, the room temperature, and the temperature of the ingredients at the time of churning.
- Some recipes require the mixture to be precooked. Take care to make the mixture at least one day ahead of making your ice cream and cool in the refrigerator. This will increase the volume of the ice cream.
- Do not remove the freezer bowl from the freezer until you are ready to use it.
- Do not heat, puncture or otherwise damage the freezer bowl.
- Freezing time of recipes may vary depending on the temperature of your fridge and freezer. If your mixture requires more churning, the timer can be adjusted accordingly using the up and down arrow buttons on the appliance.
- Performance of ice cream maker varies depending on the recipe and sugar content level. For best performance, it is recommended to follow the original recipes in the instruction manual and on the Vida™ by PADERNO website.

CLEANING AND MAINTENANCE

- Always unplug the appliance before cleaning.
- Remove the stirring paddle and the lid from the insulated housing.
- Wipe the housing with a damp cloth. Never immerse the housing in water or rinse under running water.
- Clean the stirring paddle and the lid in warm, soapy water, rinse, and dry thoroughly. The stirring paddle and the lid can be washed on the top rack of a dishwasher.
- Clean the freezer bowl in warm, soapy water, rinse, and dry thoroughly. Do not wash in a dishwasher.

NOTE: Do not use abrasive cleaners or scouring pads on any part of your appliance.

TROUBLESHOOTING

Issue	Probable Cause / Solution
Ice cream is not firm after mixing for 30 minutes.	<p>Freezer bowl was not kept in the freezer for long enough (for best results, at least 24 hours).</p> <p>The freezer is not cold enough. Ice cream sets at -12°C to -10°C (10°F to 14°F). If the freezer is not set at -20°C (-4°F) the ice cream will not set.</p> <p>Too much mixture was put in the freezer bowl.</p> <p>Ingredients are warm or at room temperature.</p> <p>The freezer bowl was left at room temperature for more than five minutes before use.</p> <p>The freezer door was opened and closed too many times during the freezing process.</p> <p>The freezer bowl has a thick coating of ice on the walls. After washing, dry completely prior to placing back in the freezer.</p>
The appliance unexpectedly ceases churning before the ice cream is ready.	<p>Additional ingredients, such as chocolate chips or chopped nuts, were added too soon. Wait until the ice cream has churned for at least 10 minutes or until the mixture is thick and started to freeze before adding.</p> <p>Additional ingredients are too large, causing the paddle to jam. Chop the nuts or other ingredients well before adding.</p> <p>Too large a quantity of additional ingredients has been added. Add one cup or less of additional ingredients.</p>

RECIPES

Vanilla Ice Cream (American style)

Serving size: 5 cups
 Prep time: 15 minutes
 Total time: 45 minutes + chill time

Ingredients:

2 cups 35% whipping cream, divided
 1 cup whole milk
 ½ cup granulated sugar
 ½ cup white corn syrup
 2 teaspoons vanilla bean paste (or 1 ½ teaspoons vanilla extract)
 Pinch of salt

Directions:

1. Reserve 1 cup of the whipping cream in a large bowl.
2. Combine the remaining whipping cream with the milk, sugar and corn syrup in a medium pot. Heat over medium heat, stirring often, until just bubbling gently at the very edges of the pot and sugar is completely dissolved.
3. Pour hot mixture into the large bowl with reserved cream. Whisk in vanilla and salt. Chill in the fridge for at least 4 hours, or over an ice bath.
4. Pour the chilled mixture into the previously frozen freezer bowl. Insert mixing arm and close lid. Press the ice cream function and let churn for 30 to 35 minutes or until softly frozen. Serve immediately or scrape finished ice cream into an airtight container and store in the freezer.

Vanilla Ice Cream (French style)

Serving size: 6 cups
 Prep time: 25 minutes
 Total time: 55 minutes + chill time

Ingredients:

2 cups 35% whipping cream, divided
 1 cup whole milk
 ¾ cup granulated sugar
 Pinch of salt
 6 egg yolks
 2 teaspoons vanilla bean paste (or 1 ½ teaspoons vanilla extract)

Directions:

1. Reserve 1 cup of the whipping cream in a large bowl.
2. Combine the remaining whipping cream with the milk, sugar and salt in a medium pot. Heat over medium until just bubbling gently at the very edges of the pot. Take the pot off the heat.

3. Whisk the egg yolks and vanilla together in a medium bowl. Whisk in the warm cream mixture, then pour everything back into the pot. Cook over medium heat, stirring and scraping the bottom and sides of the pot constantly with a heat resistant spatula, until the mixture thickens and coats the back of the spatula—about 5 minutes.

4. Pour this warm mixture through a fine-mesh sieve and into the large bowl with the reserved cream. Cool completely, either in the fridge or over an ice bath.

5. Pour the chilled mixture into the previously frozen freezer bowl. Insert mixing arm and close lid. Press the ice cream function and let churn for 30 minutes or until softly frozen. Serve immediately or scrape finished ice cream into an airtight container and store in the freezer.

Non-Dairy Vanilla Ice Cream

Serving size: 5.5 cups

Prep time: 15 minutes

Total time: 50 minutes + chill time

Ingredients:

1 400 mL can full fat coconut milk* (check label for 13 – 15 g fat per 83 mL)

½ cup agave, honey, maple syrup or corn syrup

2 tablespoons cashew butter

1 ½ cups cashew milk

⅛ teaspoon salt

1 tablespoon vanilla bean paste

1 tablespoon vanilla extract

Directions:

1. Combine the coconut milk, agave, and cashew butter in a medium pot. Heat over medium heat, whisking occasionally, until combined and agave has dissolved. Whisk in the cashew milk, salt and vanilla paste and extract. Chill this mixture completely—at least 4 hours.

2. Set the Vida™ by PADERNO Digital Stainless Steel Ice Cream Maker to the ice cream setting and press start. Pour the chilled mixture into the freezer bowl. Churn for 30 to 35 minutes or until softly frozen and fluffy.

3. Serve immediately or scrape finished ice cream into an airtight container and store in the freezer.

* Ingredient tip: The best coconut milk for ice cream will have between 13 and 15 g of fat per 83 mL. Please check the label before purchasing!

Chocolate Ice Cream

Serving size: 6 cups

Prep time: 15 minutes

Total time: 45 minutes + chill time

Ingredients:

¾ cup granulated sugar

¾ cup unsweetened cocoa powder

2 cups 35% whipping cream

50 g 70% dark chocolate, chopped

1 ¼ cups whole milk

1 teaspoon instant coffee powder (optional)

1 teaspoon pure vanilla extract

Pinch of salt

Directions:

1. Combine the sugar and cocoa powder in a medium pot and whisk well to combine. Whisk in the whipping cream. Cook over medium-high heat, whisking often, until it comes to a simmer.

2. Take the pot off the heat and add the chopped chocolate. Stir until completely melted. Stir in the milk, coffee powder, vanilla, and salt.

3. Chill this mixture completely for at least 6 hours or overnight.

4. Set the Vida™ by PADERNO Digital Stainless Steel Ice Cream Maker to the ice cream setting and press start. Pour the chilled mixture into the freezer bowl. Churn for 30 minutes or until softly frozen and fluffy.

5. Serve immediately or transfer to an airtight container and freeze for up to 4 weeks.

Chocolate-Mint Gelato with Stracciatella

Serving size: 5.5 cups

Prep time: 20 minutes

Total time: 55 minutes + chill time

Ingredients:

1 ¾ cups whipping cream, divided

1 ½ cups whole milk

¾ cup granulated sugar

⅓ cup unsweetened cocoa powder

1 teaspoon vanilla bean paste

10 drops peppermint extract

Pinch of salt

100 g 70% dark chocolate, coarsely chopped

1 tablespoon virgin coconut oil

Directions:

1. Reserve 1 cup of the whipping cream in a large bowl.

2. Combine the remaining whipping cream, milk, sugar, and cocoa powder in a medium pot. Cook over medium-high heat, whisking often, until mixture comes to a simmer.

3. Take the pot off the heat and pour into the reserved whipping cream. Stir in the vanilla, peppermint, and salt.

4. Chill this mixture completely for at least 6 hours or overnight.

5. Set the Vida™ by PADERNO Digital Stainless Steel Ice Cream Maker to the gelato setting and press start. Pour the chilled mixture into the freezer bowl. Churn for 35 minutes or until softly frozen and fluffy.
6. About 10 minutes before the gelato has finished churning, place the chopped chocolate and coconut oil in a medium metal or glass bowl and set the bowl over a pot of gently simmering water. Stir the chocolate until melted.
7. About 3–5 minutes before the gelato has finished churning, slowly pour in about two-thirds of the melted chocolate mixture in a very thin stream. Turn off the machine and scrape the gelato into a freezer container.
8. Drizzle the remaining melted chocolate mixture over top. Serve immediately or cover and freeze for up to 4 weeks.

Raspberry Sorbet

Serving size: 6 cups
 Prep time: 10 minutes
 Total time: 50 minutes + chill/thaw time

Ingredients:

4 cups frozen raspberries
 2 cups water
 ½ cup granulated sugar
 ⅓ cup corn syrup
 Pinch of salt

Directions:

1. Combine the raspberries, water, sugar, corn syrup and salt in a large bowl. Let stand, stirring every now and then, until the sugar dissolves and the raspberries have thawed—about 2 hours.
2. Transfer the mixture to a blender and pulse once or twice to mash the berries. Strain through a fine-mesh strainer to remove the seeds. Chill the mixture for an hour.
3. Set the Vida™ by PADERNO Digital Stainless Steel Ice Cream Maker to the sorbet setting and press start. Pour the chilled raspberry mixture into the bowl. Churn for 40 minutes or until softly frozen and fluffy.
4. Serve immediately or transfer to an airtight container and freeze for up to 4 weeks.

Blueberry Frozen Yogurt

Serving size: 6 cups
 Prep time: 15 minutes
 Total time: 40 minutes + chill time

Ingredients:

1 ½ cups blueberries
 1 ¼ cups agave syrup, honey, or corn syrup

Pinch salt
 3 cups plain whole milk yogurt (not Greek)

Directions:

1. Combine the blueberries and agave in a small pot. Heat over medium heat, stirring often, until sugars dissolve. Add salt and let cool to room temperature.
2. Puree blueberry mixture in a blender until smooth. Strain through a fine-mesh strainer to remove seeds. Whisk in yogurt. Chill for at least 4 hours or overnight.
3. Set the Vida™ by PADERNO Digital Stainless Steel Ice Cream Maker to the ice cream setting and press start. Pour the chilled mixture into the bowl. Churn for 25 minutes or until softly frozen and fluffy. Serve immediately or transfer to an airtight container and freeze.

Warranty

2-Year Limited Warranty

Starting from the date of purchase, Vida™ by PADERNO warrants that your product is free from any manufacturing defects in materials or workmanship for a period of 2 years. This warranty is only offered on Vida™ by PADERNO products sold and used in Canada. The Vida™ by PADERNO warranty covers all costs related to restoring the proven defective product through the repair or replacement of any defective part and necessary labour so that it conforms to its original specifications. A replacement product may be provided instead of repairing a defective product at the discretion of Vida™ by PADERNO.

The Vida™ by PADERNO warranty does not apply to products that have been used commercially or in non-household applications. The warranty does not cover damages resulting from misuse or abuse of the product and/or uses inconsistent with the product's Use and Care manual, attempts at repair, theft, use with unauthorized attachments or failure to follow the instructions provided with the product. This warranty becomes void if attempts at repair are made by non-authorized third parties and/or if spare parts, other than those provided by Vida™ by PADERNO, are used. There are no other express warranties except as set forth herein and any applicable implied warranties of merchantability and fitness (or those provided for by law) are limited in duration to the period of coverage of this express written limited warranty.

CONTACT:

If you have any questions, please contact us at 1-800-263-9768

TRILEAF DISTRIBUTION TRIFEUIL, 2180 Yonge Street, Toronto, ON, Canada, M4S 2B8.

A receipt indicating the purchase date is required for any claims, so please keep it in a safe place.

