

Glacier



magimix®

FR

Mode d'emploi

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NL

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Instructions For Use

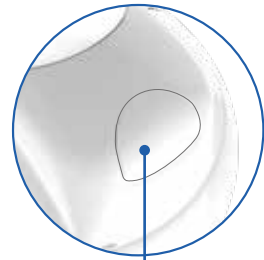
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DE

Bedienungsanleitung

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Bloc moteur
Motorblok
Motor unit
Motorblock



Bouton
Schakelaar
Motor switch
Schalter

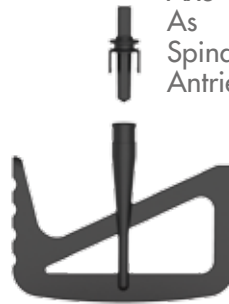
Couvercle
Deksel
Lid
Deckel



Pale
Schoep
Paddle
Rührarm



Axe
As
Spindle
Antriebswelle



Cuve
Kuip
Bowl
Behälter





SAFETY INSTRUCTIONS

1. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised. Keep the appliance and its cord out of reach of children aged less than 8 years.
2. This appliance is intended solely for use in the home.
3. The following usages are not covered by the warranty: in kitchen areas reserved for personnel in shops, offices and other workplace environments, on farms; by the patrons of hotels, motels and other commercial environments of a residential nature; in bed and breakfast-type environments; in catering and similar applications.
4. Never immerse the motor unit in water.
5. Never use your appliance outdoors.
6. Always check that the voltage shown on the identification plate of your appliance corresponds to the voltage of your mains supply.
7. Your appliance should always be connected to an earthed socket.
8. Never allow the power cord to dangle over the edge of your worktop or counter.
9. Always unplug your appliance after using it and before cleaning it. Never tug on the power cord to unplug it.
10. Make sure your appliance and its power cord never come into contact with hot or wet surfaces.
11. If the power cord has been damaged or if your appliance no longer works properly, it must be replaced or repaired by the manufacturer, a Magimix-approved after-sales agent or a similarly qualified person, in order to avoid all risks.
12. Avoid placing your appliance near a heat source.
13. Never use the appliance if it has fallen or been dropped. Take it to a Magimix-approved after-sales agent to have it checked.
14. During the freeze-churning process the mixture increases considerably in volume, depending on the recipe. For this reason, make sure you only fill the bowl two thirds full to begin with.
15. Never use sharp implements or utensils inside the bowl.



This symbol indicates that this product should not be treated as regular household waste. Instead, it should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

Before using your appliance for the first time, wash all the parts (except for the motor unit). Make sure you dry them thoroughly, especially the bowl.



Place the bowl upright in the freezer, making sure it is completely level, for at least 12 hours at -18°C .



Shake the bowl to check that the freezing agent inside is frozen solid.



Unwind the power cord and connect your appliance to the mains supply.



For the Glacier 1.1, place the spindle in the hole, then attach the lid to the motor unit + paddle.



For the Glacier 1.5, attach the lid to the motor unit, then place the paddle in the hole.



Make sure the hole where the safety pin fits is not blocked. Position the motor/lid unit on the bowl.



Lock the motor/lid unit onto the bowl.



Switch your ice cream maker on.



Pour the mixture in straightaway.

Make sure you chill your mixture in the fridge to a temperature of around 10°C before pouring it into the bowl.

If the motor/lid unit assembly is not correctly fixed to the bowl, the motor will not start. During the freeze-churning process the mixture increases considerably in volume, depending on the recipe.

For this reason, make sure you only fill the bowl two thirds full at the start.

USING YOUR MACHINE



When your ice cream or sorbet has reached the desired consistency, switch the motor off.



Unlock the motor/lid unit and lift it off the bowl.



Unplug the machine. Serve your ice cream straightaway.



Or store it in the freezer in a suitable container.

It takes just 20-30 minutes to make ice creams, sorbets or frozen desserts. Preparation times vary according to the recipe, the temperature and amount of mixture, and the room temperature. The paddle changes direction when the preparation starts to thicken or when the motor encounters resistance. If this keeps on happening, it means that your ice cream or sorbet is ready. Before you can make a second sorbet or ice cream, you must put the bowl back in the freezer for 9 hours.

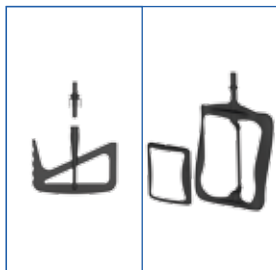
 **Never use metal utensils to empty the bowl.**

CLEANING

Unplug your appliance, then take it apart for cleaning.



Wash all the parts in water and washing-up liquid. These parts are all dishwasher safe (except the motor unit).



Glacier 1.1: you can remove the spindle.
Glacier 1.5: You can remove the paddle.
Look after these parts carefully.



Bowl: dry thoroughly before putting it back in the freezer.



Motor unit: wipe with a soft damp cloth, then dry thoroughly.

To preserve the appearance of the detachable parts and make them last as long as possible, select the minimum temperature of your dishwasher (< 40 °C) and avoid the drying cycle (generally > 60 °C).

 **Never use an abrasive sponge or aggressive detergent.
Never immerse the motor unit in water.**

- We recommend that you always keep your ice cream bowl in your freezer, so that you can make ice cream and other frozen desserts at any time.

CAPACITY

- The Glacier 1.5 bowl has a total capacity of 1.5 litres (2 ½ pints) and the Glacier 1.1 bowl has a total capacity of 1.1 litres (2 pints).
- As ice cream increases in volume during the freeze-churning process, the bowl should never be more than two thirds full to begin with, that is 0.9 litres of mixture for the Glacier 1.5 and 0.6 litres for the Glacier 1.1.

PREPARATION

- You must pre-chill your ingredients to a temperature of around 10°C.
- If you need to cook your ice cream base (e.g. custard base for vanilla ice cream), we recommend that you make it the day before, or chill it in the refrigerator for at least 4 hours. This will also allow the flavours to develop.
- Churning times vary according to the recipe, the quantity and temperature of the ingredients, and the room temperature. The colder the ingredients, the sooner the ice cream will be ready.
- It takes longer to churn ice cream and sorbets that contain alcohol (e.g. rum-and-raisin ice cream), as alcohol delays freezing.
- Make sure you only put liquid ingredients in the bowl. Avoid using liquids that are already starting to freeze over.
- We recommend switching your ice cream maker on before you pour the ingredients into the bowl.

ADDING EXTRA INGREDIENTS

- If you wish to add extra ingredients (chocolate chips, crushed dried fruit, etc.) it is best to do so 5 minutes before the end of churning.

CONSISTENCY

- Commercial ice creams have a soft and creamy consistency. If you prefer a firmer texture, we recommend pre-chilling your ingredients in the refrigerator for 2 hours.

STORAGE

- You can freeze all your ice creams and sorbets. Sorbets should be eaten within 1 week, but ice cream made from cooked ingredients (custard base) will keep for 2 weeks in the freezer.
- To make it easier to freeze your ice cream or sorbet, we recommend dividing it between several small containers (e.g. 1.5 litres in three 0.5 litre containers).
- Homemade ice creams and frozen yoghurt do not contain any chemicals or preservatives, so they may harden after a few days in the freezer. To achieve the ideal scooping consistency, simply take your container out of the freezer 10-20 minutes before serving, leaving the lid on.
- Never put a defrosted or semi-defrosted ice cream back in the freezer.

INGREDIENTS

Now that you have your very own Glacier, you can make any ice cream, sorbet or frozen yoghurt you like, according to the ingredients you have to hand.

• Rule 1: An ice cream recipe should always be well balanced

Good quality ice cream depends on having the right ingredients in the right proportions: liquid (milk, cream, water, etc.), dry ingredients (sugar, powdered milk, etc.) and fat (milk, butter, cream).

All the recipes in the book have been designed to achieve a perfect balance between all the ingredients. If, for example, you decided to replace whole milk with skimmed milk, you would modify the ice cream's consistency. The ingredients in the recipe must be carefully balanced if your ice cream is to have the desired consistency.

• Rule 2: The role of the ingredients



Milk

Use whole milk for a creamier end result.

Adding powdered milk increases the proportion of dry matter, making your ice cream even creamier.

Purchase full-fat cream with at least 30% fat content. The type of cream you use will determine the richness of the taste and the creaminess of the consistency. The higher the fat content, the silkier and more flavoursome your ice cream will be.

The more milk you have in your ice cream, the creamier it will be. The more water you have in your ice cream, the crunchier it will be.

Sugar

Sugar provides taste and consistency. The more you add, the softer the ice cream will be. Choose fully ripened seasonal fruit for a deeper flavour.

When you are making sorbets, the amount of sugar you need will depend on the ripeness of your fruit, so taste it first. If it is too sour, use more sugar. If it is very ripe, use less sugar.

A preparation with a high sugar, fat or alcohol content will take longer to freeze.



• Rule 3: Be accurate

Ice cream making is all about precision.

A **thermometer** is useful for monitoring egg-based preparations. Above 85°C, eggs will curdle.

Kitchen scales are an essential piece of equipment, as you need to weigh out all your ingredients carefully if you want good quality ice cream (see also Rule 1).

• Rule 4: Let your ingredients rest

For the best results, allow your ice cream base to rest, particularly for a custard based ice-cream. If possible leave it for at least 12 hours.

All the ingredients will be at the ideal temperature (chilled throughout), guaranteeing optimum results.

Vanilla ice cream

Preparation: 20 min **Resting time:** 4-6 hours in the fridge

≈ 15 scoops	300ml (½ pint) whole milk
	150ml (¼ pint) whipping cream
	1 vanilla pod
	4 egg yolks
	100g (4 oz.) caster sugar



1. **Pour the milk** and cream into a saucepan. Split the vanilla pod lengthways and scrape the seeds into the mixture using the tip of your knife. Add the pod and bring to the boil.
2. **Beat the egg yolks** and sugar together in a bowl.
3. **Pour the hot milk** and cream onto the egg mixture while continuing to beat.
4. **Return to the saucepan** and simmer, stirring continuously, until the mixture thickens and coats the back of your spoon.
5. **Remove from the heat**, pour into a large bowl, remove the vanilla pod and chill for 4-6 hours in the fridge.
6. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
7. **Serve your ice cream** straightaway, or store in your freezer in a suitable container.

Tip: you can use this ice cream base with many other flavours besides vanilla (almonds, pistachios, etc.).

Dark chocolate ice cream

Preparation: 20 min **Resting time:** 4-6 hours in the freezer

≈ 15 scoops	250ml (8 fl. oz.) whole milk
	2 egg yolks
	50g (2 oz.) caster sugar
	100g (4 oz.) dark eating chocolate
	150ml (¼ pint) whipping cream



1. **Pour the milk** in the saucepan and bring to the boil.
2. **Beat the egg yolks** and sugar together in a bowl.
3. **Pour the hot milk** over the egg and sugar mixture while continuing to beat.
4. **Return to the saucepan** and simmer, stirring continuously, until the mixture thickens and coats the back of your spoon.
5. **Break the chocolate** into pieces, place in a large bowl and pour the hot mixture over.
6. **Stir** until the chocolate has melted and the mixture is completely smooth.
7. **Add the cream** and mix.
8. **Chill** for 4-6 hours in the fridge.
9. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
10. **Serve your ice cream** straightaway, or store in your freezer in a suitable container.

Coffee ice cream

Preparation: 20 min **Resting time:** 4-6 hours in the fridge

≈ 15 scoops | 600ml (1 pint) whipping cream
4 egg yolks
100g (4 oz.) caster sugar
3 tablespoons coffee powder (or 40ml expresso coffee)

1. Pour the cream into a saucepan and bring to the boil.
2. Beat the egg yolks and sugar together in a bowl.
3. Pour the hot cream over the egg yolk and sugar mixture while continuing to beat.
4. Return to the saucepan and simmer, stirring continuously, until the mixture thickens and coats the back of your spoon.
5. Dissolve the coffee powder in 3 tablespoons of hot water and stir into the mixture.
6. Chill for 4-6 hours in the fridge.
7. Once the mixture is thoroughly chilled, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
8. Serve your ice cream straightaway, or store in your freezer in a suitable container.



Rum and Raisin Ice Cream

Preparation: 20 min **Resting time:** 4-6 hours in the fridge

≈ 15 scoops | 3 tablespoons rum
75g (3 oz.) raisins
600ml (1 pint) whipping cream
4 egg yolks
100g (4 oz.) caster sugar

1. Soak the raisins in the rum for a few hours, preferably overnight.
2. Pour the cream into a saucepan and bring to the boil.
3. Beat the egg yolks and sugar together in a bowl.
4. Pour the hot cream over the egg yolk and sugar mixture while continuing to beat.
5. Return to the saucepan and simmer, stirring constantly, until the mixture starts to thicken and coats the back of the spoon.
6. Chill for 4-6 hours in the fridge.
7. Stir the raisins and rum into the mixture.
8. Switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 25-30 minutes, until the mixture reaches the desired consistency.
9. Serve your ice cream straightaway, or store in your freezer in a suitable container.



Strawberry sorbet

Preparation: 15 min **Preparation:** 2-3 hours in the fridge

≈ 15 scoops

300ml (½ pint) water
100g (4 oz.) caster sugar
500g (1¼ lb) strawberries
Juice of ½ lemon

1. **Pour the sugar and water** into a saucepan and boil for 2 minutes to make a syrup. Allow to cool completely. If you are in a hurry, you can use 200ml (7 fl. oz.) cane syrup instead.
 2. **Wash the strawberries**, hull and purée them. Sieve this purée to remove the pips. You can also juice the strawberries in a centrifugal juicer, if you have one.
 3. **Add** the lemon juice.
 4. **Whisk** this strawberry coulis into the syrup.
 5. **Chill** for 2-3 hours in the fridge.
 6. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
 7. **Serve your sorbet** straightaway, or store in your freezer in a suitable container.
- Tip:** You can use other fruit (raspberries, cherries, etc.) instead of strawberries.



Mango Sorbet

Preparation: 15 min **Resting time:** 2-3 hours in the fridge

≈ 15 scoops

300ml (½ pint) water
100g (4 oz.) caster sugar
500g (1¼ lb) mangoes
Juice of ½ lemon

1. **Pour the sugar and water** into a saucepan and boil for 2 minutes to make a syrup. Allow to cool completely. If you are in a hurry, you can use 200ml (7 fl. oz.) cane syrup.
2. **Thoroughly blend** the mango flesh with the lemon juice.
3. **Whisk** this mango purée into the syrup.
4. **Chill** for 2-3 hours in the fridge.
5. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
6. **Serve your sorbet** straightaway, or store in your freezer in a suitable container.



Green apple sorbet

Preparation: 10 min **Resting time:** 2-3 hours in the fridge

≈ 15 scoops

150ml (¼ pint) water
180g (8 oz.) caster sugar
250ml (8 fl. oz.) pure green apple juice
Juice of ½ lemon

1. **Pour the sugar and water** into a saucepan and boil for 2 minutes to make a syrup. Allow to cool completely. If you are in a hurry, you can replace this syrup with 150ml (¼ pint) cane syrup.
2. **Stir** the apple and lemon juice into the syrup.
3. **Chill** for 2-3 hours in the fridge.
4. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
5. **Serve your sorbet** straightaway, or store in your freezer in a suitable container.



Lemon sorbet

Preparation: 15 min **Resting time:** 2-3 hours in the fridge

≈ 15 scoops

450ml (¾ pint) water
250g (9 oz.) caster sugar
Zest of organic (or untreated) lemon
200ml (7 fl. oz.) lemon juice

1. **Pour the sugar**, water and lemon zest into a saucepan and boil for 2 minutes to make a syrup. Allow to cool completely. If you are in a hurry, you can replace this syrup with 300ml (½ pint) cane syrup.
2. **Stir** the lemon juice into the syrup.
3. **Chill** for 2-3 hours in the fridge.
4. **Once the mixture is thoroughly chilled**, switch your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
5. **Serve your sorbet** straightaway, or store in your freezer in a suitable container.



Yoghurt and raspberry ice cream

Preparation: 15 min

≈ 15 scoops

- 250g (9 oz.) raspberries
- 300ml (½ pint) plain yogurt (chilled)
- 100g (4 oz.) caster sugar

1. **Crush the raspberries** or blend them in a food processor. Sieve to remove the pips. You can also process the raspberries in a centrifugal juicer, if you have one.
2. **Combine** the sugar and yoghurt with this fruit purée.
3. **Switch** your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
4. **Serve your ice cream** straightaway, or store in your freezer in a suitable container.

Tip: You can use other fruit (strawberries, cherries, peaches, etc.) instead of raspberries.



Yoghurt-based vanilla ice cream

Preparation: 15 min Resting time: 2-3 hours in the fridge

≈ 15 scoops

- 300ml (½ pint) whipping cream
- 100g (4 oz.) caster sugar
- 1 vanilla pod
- 300ml (½ pint) plain yoghurt

1. **Pour the cream** and sugar into a saucepan. Split the vanilla pod lengthways and scrape the seeds into the mixture using the tip of your knife. Add the pod and heat gently, stirring constantly, until the sugar has dissolved.
2. **Remove the vanilla pod** and chill for 2-3 hours in the fridge.
3. **Stir** in the yoghurt.
4. **Switch** your ice cream maker on. Pour the mixture in through the opening. Freeze-churn for 20-30 minutes, until the mixture reaches the desired consistency.
5. **Serve your ice cream** straightaway, or store in your freezer in a suitable container.



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