

DAVIS & WADDELL

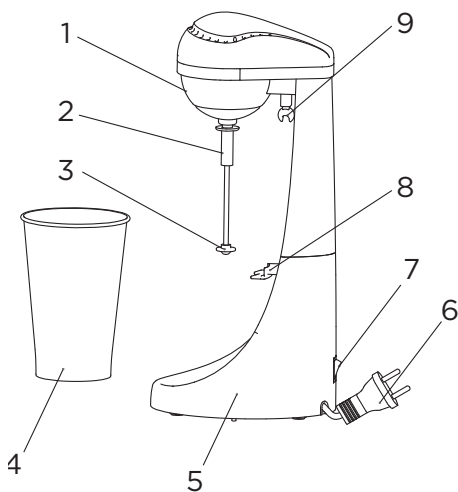
essentials

Retro Milk Shake Maker

G0000799

Thank you for choosing the Davis & Waddell Retro Milk Shake Maker. To ensure proper operation and to maintain the lifespan of your appliance, please read these instructions carefully before use.

Product Overview



1. Motor head
2. Mixing rod
3. Aerator Mixing Blade
4. Large Stainless Steel mixing cup
5. Weighted Base
6. Power cord
7. Power switch
8. Mixing cup rest
9. Mixing cup support

Important Safety Instructions

- Please read these instructions carefully and store them in a safe place for future reference.
- Before plugging the appliance into the mains, ensure it is intact and has not suffered any damage.
- Do not use this appliance for anything other than its intended purpose.
- This appliance is only to be used with the accessories provided.
- Always ensure the appliance is plugged into a power outlet with the same voltage rating as the appliance. Do not touch the live plug when in use. Unplug appliance when not in use.
- Check the power cord regularly for visible damage, if it is damaged, do not use the appliance.
- If the supply cord is damaged, it must be replaced by the manufacturer, its authorized service centres or similar qualified person.
- Do not let the cord hang over the edge of a table or counter or touch hot surfaces.
- Do not use an extension cord to operate this appliance.
- Do not use the appliance or touch the plug with wet or damp hands, on a damp floor or when the appliance itself is wet.
- Do not kink, squash, or strain the power cord and protect it from sharp edges and heat, including hot cooking surfaces when in use. Do not place anything on top of the cord.
- Do NOT wrap the cord around the appliance, and never pull the cord to lift, carry or unplug the appliance. If winding the power cord, avoid tight bends as this could damage the cord.
- Do not connect the appliance to an external switching device such as an external timer or a separate remote-control system.
- Do not operate this appliance continuously for more than 3 minutes at a time, if the appliance will be used for extended periods of time, allow the appliance to cool down for 3 minutes after every use.
- To reduce the risk of electric shock, do NOT immerse the cord, plug or appliance in water or other liquids when cleaning. If it falls into water, immediately

unplug it from the electrical outlet. Do not touch it or reach into the water.

- This appliance is suitable for indoor domestic use only. Do not use this appliance outdoors or in humid areas.
- This appliance is intended to be used in household and similar applications such as: Staff kitchen areas in shops, offices and other working environments, Farm houses, by clients in hotels, motels and other residential type environments, Bed and breakfast type environments.
- 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 the use of the appliance by a person responsible for their safety.
- Do not allow children to play with the appliance. Ensure close supervision of children when operating the appliance.
- Do not leave the appliance unattended when in operation.
- Do not submerge appliance in water or pour water directly on it. Do NOT place appliance or any part of it in a dishwasher.
- Place the appliance on an accessible, stable, level and dry surface such as a kitchen counter or table. Do not place any cloth or tea towel beneath the appliance to avoid risk of fire, shock or overheating. Keep appliance away from the edge of the counter or table where it can fall.
- Avoid contact with moving parts. Keep hands and other utensils out of cup while in use to reduce risk of injury. Do not add ingredients to the cup while the appliance is running.
- Ensure the mixing blade stick and stainless steel mixing cup are all properly in place before operating.
- Do not use solid food in the mixing blade, as it may damage the mixing blade. Only liquids should be used

Packaging and Recycling

The materials used for this product's packaging can be reused, recycled, and disposed of through specific waste streams.

- REUSE: Keep packaging to safely store or transport your appliance, preventing damage.
- RECYCLE: Look for recycling symbols on packaging components to identify if they are recyclable. Check with your local authority to find out what materials are accepted for recycling in your area.
- DISPOSE: Look for symbols on packaging components and dispose of materials accordingly.

Technical Information

Voltage supply	220-240V~, 50/60Hz
Power consumption	65W

Before First Use

- Carefully unpack the appliance and check for any damaged or missing parts.
- Make sure to remove all packaging materials, but do not remove any warning or model labels on the appliance.
- Clean all components that will come into contact with food (mixing blade and stainless-steel mixing cup) and wipe dry with a clean cloth.

Operating Instructions

1. Add your liquid to the stainless steel mixing cup, ensuring it does not exceed the maximum capacity of 450ml (minimum capacity is 150ml). These measurements are indicated on the stainless steel mixing cup.
2. Push the rim of the stainless steel mixing cup up into the mixing cup support and position the bottom on the mixing cup rest. Always ensure the mixing cup support is secure around the rim of the cup before switching on the appliance.
3. Press the motor head down firmly. Make sure the mixing rod is securely placed in the bottom of the stainless steel mixing cup.
4. Ensure the appliance is properly connected to a power supply. Press the power switch to start the motor and begin stirring the beverage.

5. Turn off the power switch once desired consistency has been reached and remove the stainless steel mixing cup from the mixing cup support and rest.

Note:

Do not add additional ingredients during operation. Adjustments to your drink should only be made when the machine is powered off and the motor has completely stopped.

Do NOT place fingers or other objects within the mixing blade while running.

Food temperature should not exceed 80°C during mixing as this may damage the mixing blade.

Never install the stainless steel mixing cup while the power switch is on, as the machine will start operating as soon as the cup is placed in the mixing cup support. This could cause damage to the appliance and lead to injury.

Tips

- The appliance has two settings: low-speed mixing (Setting I) and high-speed mixing (Setting II). These settings are marked on the power switch at the back of the appliance. For low-speed mixing (Setting I), use up to 450ml of liquid. For high-speed mixing (Setting II), use up to 350ml.
- If the liquids produce excessive foam, reduce the speed setting.
- For whipped cream, the recommended maximum volume is 250mls
- The milkshake maker features a Mixing cup support on the motor head. The appliance will not operate unless the stainless-steel mixing cup is securely pushed into the mixing cup support and locked in place, and the mixing rod is properly inserted into the cup.
- For safety, always turn off the power switch before installing the stainless-steel mixing cup.

Care Instructions

- To quickly clean the stainless-steel cup and mixing blade after use, add warm water with detergent to the stainless-steel mixing cup and push the mixing blade back into cup and lock it into the mixing cup support and rest.
- Press the power switch for approximately

10 seconds to clean the stainless-steel cup quickly. Release the switch and push the stainless-steel mixing cup up towards the mixing cup support to disconnect the cup and discard the water.

- Rinse the stainless-steel mixing cup thoroughly with clean, warm water. Wipe the cup and mixing blade dry with a clean cloth.
- Always disconnect the power cord before cleaning the outside of the machine.
- Do not use a dishwasher to clean the appliance or its parts.
- Use a soft, damp cloth to wipe the motor housing. Do not immerse the motor in water or use abrasive materials, brushes, or alcohol-based cleaners.

Recipes**Classic Vanilla Milkshake****Ingredients:**

- 250ml cold milk
- 2 scoops vanilla ice cream
- 1 tsp vanilla extract

Method:

1. Add the milk and vanilla ice cream to the milkshake stainless steel mixing cup, making sure the liquid does not exceed the 450ml capacity.
2. Add vanilla extract.
3. Secure the stainless steel mixing cup as directed in operation instructions.
4. Turn on the power switch and set it to low-speed mixing (Setting I) for up to 450ml of liquid, or set it to high-speed mixing (Setting II) for up to 350ml.
5. Once mixed to desired consistency, turn off the machine and serve.

Chocolate Milkshake**Ingredients:**

- 250ml cold milk
- 2 scoops chocolate ice cream
- 2 tbsp chocolate syrup
- Whipped cream (optional, for topping)
- Chocolate shavings or sprinkles (optional, for garnish)

Method:

1. Add the milk, chocolate ice cream, and chocolate syrup to the stainless steel mixing cup, making sure the liquid does not exceed the 450ml capacity.
2. Secure the stainless steel mixing cup as directed in operation instructions.
3. Turn on the power switch and set it to low-speed mixing (Setting I) for up to 450ml of liquid, or set it to high-speed mixing (Setting II) for up to 350ml.
4. Once mixed to a smooth consistency, turn off the machine.
5. Top with whipped cream and garnish with chocolate shavings or sprinkles if desired.
6. Serve immediately and enjoy your creamy chocolate milkshake!

Strawberry Milkshake**Ingredients:**

- 250ml cold milk
- 2 scoops strawberry ice cream
- 100g fresh smashed strawberries
- 1 tbsp sugar or honey (optional)
- Whipped cream (optional, for topping)

Method:

1. Add the milk, strawberry ice cream, fresh strawberries, and sugar or honey (if desired) to the stainless steel mixing cup, making sure the liquid does not exceed the 450ml capacity.
2. Secure the stainless steel mixing cup as directed in operation instructions.
3. Turn on the power switch and set it to low-speed mixing (Setting I) for up to 450ml of liquid, or set it to high-speed mixing (Setting II) for up to 350ml.
4. Once the mixture is smooth and creamy, turn off the machine.
5. Top with whipped cream for an extra treat and serve.

Peanut Butter Chocolate Milkshake**Ingredients:**

- 200ml cold milk
- 2 scoops chocolate ice cream
- 2 tbsp peanut butter
- 1 tbsp chocolate syrup

Method:

1. Add the milk, chocolate ice cream, peanut butter, and chocolate syrup to the stainless steel mixing cup, making sure the liquid does not exceed the 450ml capacity.
2. Secure the stainless steel mixing cup as directed in operation instructions
3. Turn on the power switch and set it to low-speed mixing (Setting I) for up to 450ml of liquid, or set it to high-speed mixing (Setting II) for up to 350ml.
4. After mixing, turn off the machine and serve.

Coffee Milkshake**Ingredients:**

- 200ml cold milk
- 1 scoop vanilla ice cream
- 1 shot espresso (or 2 tbsp instant coffee dissolved in 2 tbsp hot water)
- 1 tbsp sugar (optional)

Method:

1. Brew the espresso or dissolve the instant coffee in hot water and let it cool slightly.
2. Add the milk, vanilla ice cream, coffee, and sugar (if desired) to the stainless steel mixing cup, making sure the liquid does not exceed the 450ml capacity.
3. Secure the stainless steel mixing cup as directed in operation instructions
4. Turn on the power switch and set it to low-speed mixing (Setting I) for up to 450ml of liquid, or set it to high-speed mixing (Setting II) for up to 350ml.
5. Once mixed to your desired consistency, turn off the machine and serve. Enjoy your coffee milkshake!

Our 12-Month Guarantee

In Australia, our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and compensation for any other reasonably foreseeable losses or damage. You are also entitled to have the goods repaired if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

We stand by this product and therefore, we offer a 12-month guarantee. The benefits of this guarantee are in addition to any rights and remedies imposed by the Australian Consumer Law. Our guarantee excludes normal wear and tear and instances where care and use instructions have not been followed.

What IsAlbi will do: During this guarantee period, IsAlbi will repair, replace, or refund any defective product. If identical product is not available for replacement, a similar product may be offered. IsAlbi asks you to cover the cost of postage/transit if the product needs to be sent back to us for inspection. If IsAlbi deems the product is defective, we will reimburse your postage/transit expenses. IsAlbi will be responsible for the postage/transit of the repaired/replacement product back to you.

What to do: If a fault/defect is identified, cease using the product immediately. To make a claim on this guarantee, take the product, proof of purchase, and full details of the alleged defect to the retailer from whom the product was purchased. If you cannot access the retailer or are unsatisfied with the solution offered by the retailer, contact IsAlbi via the details below.

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