



CHEFWAVE

Elado

Ice Cream, Sorbet, Gelato
& Frozen Yogurt Maker



MODEL CW-ICECREAM

**Please read this manual carefully before using the ice cream maker.
Save these instructions.**



WELCOME!

Dear ChefWave Customer,

Congratulations on your purchase of the ChefWave Elado Ice Cream, Sorbet, Gelato & Frozen Yogurt Maker.

To ensure your safety and many years of trouble-free operation, please read this manual carefully before using this product and keep it in a safe place for future reference.

We hope you enjoy your new ChefWave Elado Ice Cream Maker.

Sincerely,

The ChefWave Team

For technical assistance and warranty service, please email us at cs@mychefwave.com.

 @CHEFWAVEKITCHEN

 @MYCHEFWAVE

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SAFETY INSTRUCTIONS

**SAVE THESE INSTRUCTIONS.
FOR HOUSEHOLD USE ONLY.**

When using an electrical appliance, basic safety precautions should be observed. Please read and follow these warnings and instructions:

1. READ ALL INSTRUCTIONS BEFORE USING.
2. IMPORTANT: Do not pour the ice cream mixture into the machine before it is plugged in and the churning paddle has begun to rotate. The flash freeze process on the mixture, when poured in advance, can easily block the paddle and damage the motor.
3. To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. Avoid contact with moving parts. Keep hands, hair, and clothing, as well as spatulas and other utensils, away during operation to reduce the risk of injury and/or damage to the appliance.
7. 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 ChefWave customer service for assistance.
8. The use of attachments is not recommended and may cause fire, electric shock, or risk of injury.
9. Do not use outdoors.

10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. Keep hands and utensils out of freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL!** Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is in the OFF position.
12. This appliance is for household use. Any servicing other than cleaning and user maintenance should be done only by authorized ChefWave repair personnel.
13. Do not use the freezer bowl on or near fire, hot plates, or stoves. Do not expose to heat sources. Do not wash in dishwasher; doing so may cause risk of fire, electric shock, or injury.
14. Do not operate in an appliance garage or under a wall cabinet. When storing in an appliance garage, always unplug the unit from the electrical outlet. Failure to do so could create a risk of fire, especially if the appliance touches the walls of the garage or the door touches the unit as it closes.
15. Do not immerse in water.

CONSIGNES DE SÉCURITÉ IMPORTANTES

**CONSERVEZ CES INSTRUCTIONS.
POUR USAGE DOMESTIQUE SEULEMENT.**

Avertissement: Les consignes de sécurité font partie de l'appareil. Veuillez les lire attentivement avant d'utiliser votre nouvel appareil. Gardez-les dans un endroit où vous pourrez les retrouver et vous y référer ultérieurement.

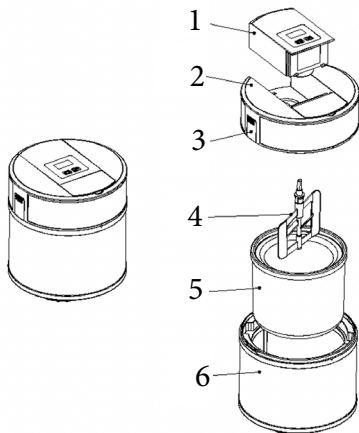


1. LISEZ TOUTE LES INSTRUCTIONS AVANT L'EMPLOI.
2. L'IMPORTANT: ne versez pas le mélange de crème glacée dans la machine avant qu'elle ne soit branchée et que la pale de barattage ait commencé à tourner. Le processus de congélation rapide du mélange, lorsqu'il est versé à l'avance, peut facilement bloquer la pale et endommager le moteur.
3. Pour éviter tout risque de choc électrique, ne placez pas le cordon, la fiche ou la base de l'appareil dans l'eau ou tout autre liquide.
4. Une surveillance étroite est nécessaire lorsqu'un appareil est utilisé par ou à proximité d'enfants.
5. Débranchez toujours la prise lorsque vous ne l'utilisez pas, avant de mettre ou de retirer des pièces et avant de nettoyer.
6. Éviter le contact avec les pièces mobiles. Gardez les mains, les cheveux et les vêtements, ainsi que les spatules et autres ustensiles, éloignés pendant le fonctionnement pour réduire le risque de blessure et/ou d'endommagement de l'appareil.
7. N'utilisez aucun appareil avec un cordon ou une fiche endommagés, ou après un dysfonctionnement de l'appareil, une chute ou un dommage de quelque manière que ce soit. Contactez le service client ChefWave pour obtenir de l'aide.
8. L'utilisation d'accessoires n'est pas recommandée et peut provoquer un incendie, un choc électrique ou un risque de blessure.
9. Ne pas utiliser à l'extérieur.
10. Ne laissez pas le cordon pendre du bord de la table ou du comptoir, ou toucher des surfaces chaudes.
11. Gardez les mains et les ustensiles hors du bol de congélation pendant l'utilisation pour réduire le risque de blessures aux personnes ou à l'appareil lui-même. **N'UTILISEZ PAS D'OBJETS OU D'USTENSILES TRANCHANTS À L'INTÉRIEUR DU BOL DU CONGÉLATEUR !** Les objets pointus rayeront et endommageront l'intérieur du bol du congélateur. Une spatule en caoutchouc ou une cuillère en bois peut être utilisée lorsque l'appareil est en position OFF.

12. Cet appareil est destiné à un usage domestique. Tout entretien autre que le nettoyage et la maintenance par l'utilisateur doit être effectué uniquement par le personnel de réparation autorisé de ChefWave.
13. N'utilisez pas le bol du congélateur sur des flammes, des plaques chauffantes ou des cuisinières. Ne pas exposer à une source de chaleur. Ne pas laver au lave-vaisselle; cela peut entraîner un risque d'incendie, de choc électrique ou de blessure.
14. N'utilisez pas votre appareil dans un garage ou sous une armoire murale. Lors du stockage dans un garage d'appareils débranchez toujours l'appareil de la prise électrique. Ne pas le faire pourrait créer un risque d'incendie, surtout si l'appareil touche les murs du garage ou si la porte touche l'appareil lors de sa fermeture.
15. Ne pas immerger dans l'eau.



PARTS & ACCESSORIES



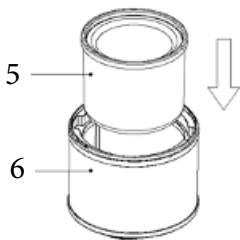
1. Control box
2. Top cover
3. Lock
4. Churning paddle
5. Freeze bowl
6. Base

Accessories:

2 x Freezer-safe 1-pint silicone storage containers

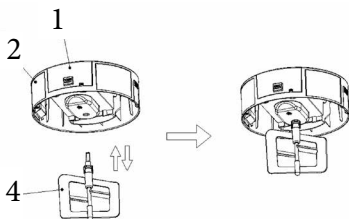
OPERATING THE ELADO

1. Before using the Elado for the first time, remove all packing materials. Remove the freeze bowl (#5). Clean it thoroughly and dry surface moisture. Store it in a freezer for at least 4 hours, or overnight.
TIP: Shake the freeze bowl to check whether any liquid is moving inside the inner layer. If you cannot hear any liquid, that indicates the liquid has fully frozen. Otherwise, freeze for longer.
2. Prepare the proper amount (about 1¾-2 cups) of ice cream mixture according to the recipe and store in a fridge for 2 to 4 hours.
TIP: Consult the recipe, but generally, the mixture will require milk, heavy cream, sugar, and vanilla. Make sure it's fully mixed before refrigerating.
3. The mixture should be cold and smooth. Take the freeze bowl out of the fridge and insert it into the base (#6) as shown in the figure below:

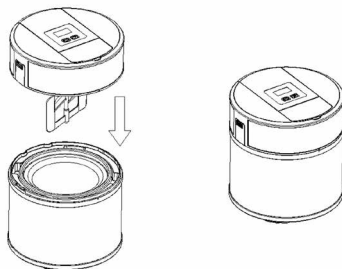




4. Unplug and clean the churning paddle (#4). Insert the upper end of the paddle through the top cover (#2) hole, and buckle into the gear hole of control box (#1) until it clicks into place. The click indicates the paddle is correctly assembled, as shown in the figure below:



5. Place the assembled top cover unit onto the base as shown in the figure below:

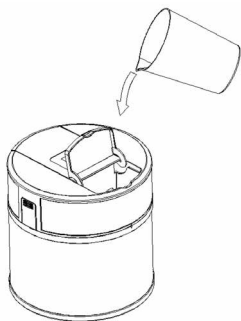


6. Plug in the power cord. The LCD light will come on. The default preset time is 20 minutes. You can press the Timer button to change the preset time. It adds time in increments of one minute, up to 40 minutes. When the correct time is set, press the Start/Pause button. The churning paddle will start to rotate, and the digital time will begin counting down.

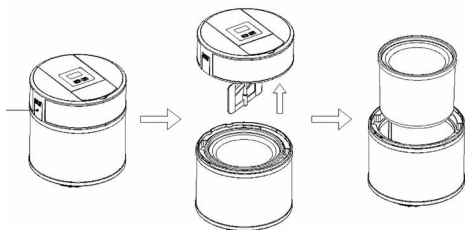


TIP: Depending on quantity, most recipes should be set somewhere between 25 and 35 minutes.

7. Open the lid and pour the cold ice cream mixture through the pouring hole, into the bowl. Close the lid and wait until the machine stops rotating.
TIP: If you want to reset the time during the churning process, press the Start/Pause button to pause the machine, and then press the Timer button to start the time again.



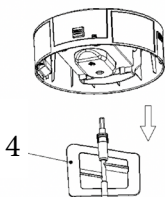
8. Unplug the Elado after use. First pull it upright while pressing down the lock at both sides to remove the top cover unit, and then take out the freeze bowl and ice cream as shown below:



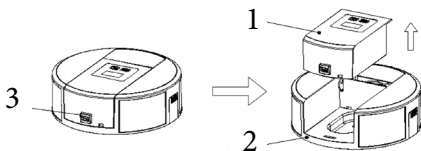
9. Enjoy immediately if you prefer soft-serve ice cream, or transfer the ice cream from the freeze bowl to a freezer-safe storage container and freeze for an additional 2 hours for a creamier texture.

CLEANING THE ELADO

1. Remove the churning paddle (#4) with force from the top cover, as shown:



2. Pull upright while pressing down the lock (#3) to remove the control box (#1) from the top cover (#2), as shown:



3. Rinse all parts except the control box, which should only be cleaned with a dry cloth.



RECIPES

Classic Vanilla Ice Cream

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INGREDIENTS

- 1 $\frac{3}{4}$ cups heavy cream
- $\frac{1}{4}$ cup whole milk
- $\frac{3}{4}$ cup sugar
- Pinch of sea salt
- 1 Tbsp. vanilla extract

DIRECTIONS

1. Whisk all ingredients in a mixing bowl until well incorporated.
2. Follow instructions on page 7 to operate the Elado.

Vegan Strawberry Ice Cream

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INGREDIENTS

- 4 cups frozen strawberries
- 2 cans full-fat coconut milk/cream
- $\frac{1}{2}$ cup agave nectar, maple syrup, honey, or cane sugar

DIRECTIONS

1. Blend all ingredients in a blender until smooth or until chunky if you desire small bits of strawberry in your ice cream.
2. Follow instructions on page 7 to operate the Elado.

Almond Milk Vegan Vanilla Ice Cream

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INGREDIENTS:

- 2 cans full-fat coconut milk/cream
- ½ cup agave nectar, maple syrup, honey, or cane sugar
- ¼ tsp. sea salt
- 1 ½ tsp. vanilla extract
- 2 Tbsp. cornstarch (optional if you want the texture extra creamy)

DIRECTIONS (if omitting cornstarch):

1. Whisk all ingredients in the mixing bowl until well incorporated.
2. Follow instructions on page 7 to operate the Elado.

DIRECTIONS (if using cornstarch)

1. Warm the coconut milk, sweetener, and salt over medium-low heat, stirring occasionally for 1 to 2 minutes. Then, whisk in the starch until it is totally dissolved.
2. Reheat the mixture over medium heat, stirring occasionally until base has thickened enough to coat the back of a spoon. Do not allow it to boil over.
3. Remove from heat and stir in the vanilla.
4. Chill the mixture for 4 to 5 hours before churning.
5. Follow instructions on page 7 to operate the Elado.

TECHNICAL SPECIFICATIONS

- Voltage: AC 120 V
- Frequency: 60 Hz
- Power: 12 W
- Freeze Bowl Capacity: 1.6 qt
- Maximum Available Capacity: 2.9 c (700 ml) ice cream mixture



CHEFWAVE WARRANTY

This appliance is guaranteed against defects in materials and workmanship for a period of 1 year from the date of purchase. Under this warranty, the manufacturer will replace any parts found to be defective, provided that the product is returned. This warranty is only valid if the appliance has been used in accordance with the instructions and if it has not been modified, repaired, or interfered with by any unauthorized person or damaged through misuse.

This warranty does not cover wear and tear nor breakables such as glass and ceramic items, bulbs, etc. This warranty does not affect your statutory rights nor any legal rights you may have as a consumer under applicable national legislation governing the purchase of goods.

If the product fails to operate and needs to be returned, pack it carefully, enclosing your order number and the reason for return.

Save the original box and packing materials in case service is required. Email Customer Service at **cs@mychefwave.com** for service.

NOTES

