

taurus



ENGLISH / AFRIKAANS

CASA GELAT

complies with
INTERNATIONAL

IEC60335
SAFETY SPECIFICATIONS

t
135W

2 YEAR
WARRANTY

Model:
969135

PLEASE READ ALL INSTRUCTIONS BEFORE USE

FULL
AUTO


-35°C

60
MINUTE

STAINLESS
STEEL

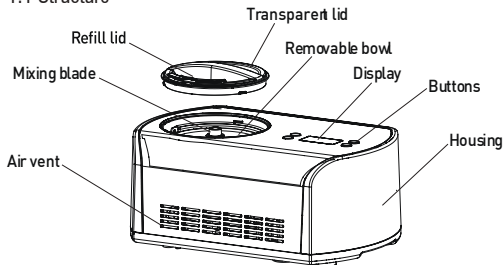
ENGLISH MANUAL

Dear customer,

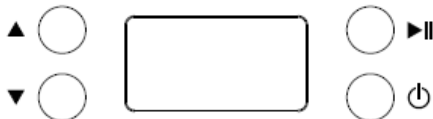
Thank you for choosing to purchase a Taurus brand product. Thanks to its technology, design and operation and the fact that it exceeds the strictest quality standards, a fully satisfactory use and long product life can be assured.

1. PARTS Description

1.1 Structure



1.2 Function buttons



"**⏻**" button: After plugging in the power cord, the machine will enter into standby mode. Then touch this power button to enter into the setting mode. Touch this button during operation and the machine will be powered off.

"**▲**" button: This button is for increasing the working time. Touch this button once and the time will increase by 1 minute. If the button is held for over 2 seconds, the time will increase more rapidly. The maximum time is 60 minutes.

"**▼**" button: This button is for decreasing the working time. Touch this button once, the time will decrease by 1 minute. If the button is held for over 2 seconds, the time will decrease more rapidly. The minimum time is 5 minutes.

"**▶||**" button: After setting the menu and time, touch this button to start the working mode. During operation, by touching this button, the mixing will pause and the time countdown will also pause.

2.1. Use or working environment:

2.1.1. Keep the working area clean and well lit. Cluttered and dark areas invite accidents.

2.1.2. Use the appliance in a well ventilated area.

2.1.3. Do not place the appliance on hot surfaces, such as cooking plates, gas burners, ovens or similar items.

2.1.4. Keep children and bystanders away when using this appliance.

2.1.5. Place the appliance on a horizontal, flat, stable surface suitable for withstanding high temperatures and away from other heat sources and contact with water.

2.1.6. Keep the appliance away from flammable material such as textiles, curtains, cardboard or paper, etc.

2.1.7. Do not place flammable material near the appliance.

2.1.8. Do not use the appliance in association with a programmer, timer or other device that automatically switches it on.

2.1.9. Do not use the appliance if the cable or plug is damaged.

2.1.10. Ensure that the voltage indicated on the rating label matches the mains power supply voltage before plugging in the appliance.

2.1.11. Connect the appliance to the mains power supply with an earth socket withstanding a minimum of 10 amperes.

2.1.12. The appliance's plug must fit into the mains power supply socket properly. Do not alter the plug.

2.1.13. If using a multi plug check ratings carefully as the current used by several appliances could easily exceed the rating of the multi plug.

2.1.14. If any of the appliance casings breaks, immediately disconnect the appliance from the mains power supply to prevent the possibility of an electric shock.

2.1.15. Do not use the appliance if it has fallen on the floor or if there are visible signs of damage.

2.1.16. Do not force the power cord. Never use the power cord to lift up, carry or unplug the appliance.

2.1.17. Do not wrap the power cord around the appliance.

2.1.18. Do not clip or crease the power cord.

2.1.19. Do not allow the power cord to hang or to come into contact with the hot surfaces of the appliance.

2.1.20. Check the state of the power cord. Damaged or tangled cables increase the risk of electric shock.

2.1.21. The appliance is not suitable for outdoor use.

2.1.22. Power cord should be regularly examined for signs of damage, and if the cord is damaged, the appliance must not be used.

2.1.23. Do not touch the plug with wet hands.

2.2. Personal safety:

2.2.1. CAUTION: Do not leave the appliance unattended during use as there is a risk of an accident.

2.2.2. Do not touch the heated parts of the appliance, as it may cause serious burns.

2.2.3. This appliance is only for domestic use, not for industrial or professional use. It is not intended to be used by guests in hospitality environments such as bed and breakfast, hotels, motels, and other types of residential environments, even in farm houses, areas of the kitchen staff in shops, offices and other work environments.

2.2.4. 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 use of the appliance by a person responsible for their safety.

2.2.5. This appliance is not a toy. Children should be supervised to ensure that they do not play with the appliance.

2.3. Use and care:

2.3.1. Fully unroll the appliance's power cable before each use.

2.3.2. Do not use the appliance if the parts or accessories are not properly fitted.

2.3.3. Do not use the appliance when empty.

2.3.4. Do not turn the appliance over while it is in use or connected to the mains power supply.

2.3.5. Do not cover the cooking surface or food with aluminium foil and other similar materials.

2.3.6. Unplug the appliance from the mains power supply when not

in use and before undertaking any cleaning task.

2.3.7. This appliance should be stored out of reach of children.

2.3.8. Do not store the appliance if it is still hot.

2.3.9. Never leave the appliance unattended when in use and keep out of the reach of children.

2.3.10. If, for some reason, the appliance were to catch fire, disconnect the appliance from the mains power supply and DO NOT USE WATER TO PUT THE FIRE OUT.

2.4. Service:

2.4.1. Make sure that the appliance is serviced only by suitably qualified technician, and that only original spare parts or accessories are used to replace existing parts/accessories.

2.4.2. If the power cord is damaged, the manufacturer or its service agent or a similarly qualified person must

replace it in order to avoid a hazard.

2.4.3. Any misuse or failure to follow the instructions for use renders the guarantee and the manufacturer's liability null and void.

3. Instructions for use:

Making Ice Cream

Cleaning before use: Before use, thoroughly wash all the parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid).

Important: Always place the Ice Cream Maker upright on a flat surface in order for the build-in COMPRESSOR to provide the best performance.

Step 1. Prepare recipe ingredients:

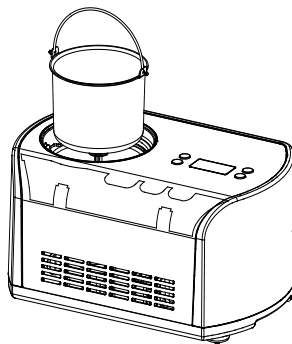
Prepare the recipe ingredients from your own recipe or from the recipes provided in this manual.

Step 2. Pour the prepared recipe ingredients into the removable bowl

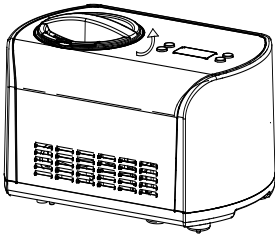
Pour in recipe ingredients



Step 3. Put the removable bowl into the machine and slightly turn the bowl to make sure it is fitted properly (See below picture).



Step 4. Place the mixing blade into the removable bowl. Then put the transparent lid onto the machine and lock it anticlockwise (See below picture).



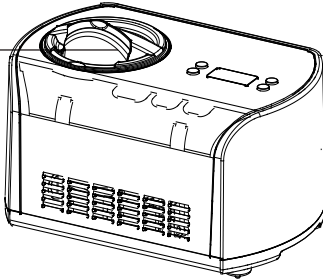
Step 5. Touch the [] button to turn the machine on

Step 6. Touch the [] or [] button to choose the working time

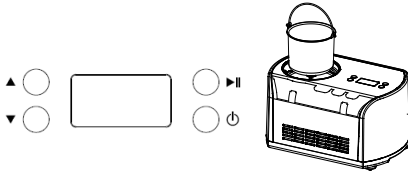
Step 7. Touch the [] button to start working

Step 8. You can add the favorite ingredients by opening the refilling cover (See below picture).

Open the refilling lid, and add the ingredients



Step 9. After the operation is over, turn off the machine, then pull the removable bowl out.



- Touch [] to turn off the ice cream maker.
- Pull out the removal bowl.

Operation

Keep cool process

After 10 minutes the machine will enter the keep cool process. This keep cool function lasts up to 1 hour. After this time the machine will return to the standby state.

Motor self-protection function

When the ice cream becomes harder, the mixing motor might get blocked. Then the motor protection device makes the mixing motor stop working by detecting its temperature to ensure the life of the motor.

Controlling the Volume of the Ingredients

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of the capacity of the removable bowl (Ice cream expands when being formed)

STORAGE OF ICE CREAM

Remove the finished ice cream and place into another container using a plastic scoop or a wooden spoon, do not use a metal scoop avoiding scratches on the inside of the removable bowl.

4. Cleaning

- 4.1. Disconnect the appliance from the mains power supply and allow it to cool completely before undertaking any cleaning task.
- 4.2. Clean the removable frothing paddle with a damp cloth and dry.
- 4.3. Clean the outer parts of the appliance with a damp cloth with a few drops of washing-up liquid and then dry. **CAUTION!** Do not immerse electrical parts of the appliance in any liquid.
- 4.4. Do not use solvents, or products with an acid or base pH such as bleach, or abrasive products, for cleaning the appliance.
- 4.5. Never submerge the appliance in water or any other liquid or place it under running water.

5. Anomalies and repair

- 5.1. Take the appliance to an authorised support centre if product is damaged or other problems arise.
- 5.2. If the connection to the mains has been damaged, it must be replaced and you should proceed as you would in the case of damage.

ICE CREAM RECIPES

VANILLA ICE CREAM

Makes eight 1/2-cup servings.

- 1 cup full cream milk
- 1/2 cup granulated sugar
- 2/3 cups heavy cream, well chilled
- 1 – 2 teaspoons pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn machine on, pour mixture into freezer bowl through ingredient spout and let it mix until it has thickened, about 30 – 40 minutes.

VARIATIONS:

Mint Chip: Omit the vanilla and replace with 1 to 1-1/2 teaspoons pure peppermint extract (to taste). Chop your favorite 4-ounce bittersweet or semi-sweet chocolate bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan: Melt 1 stick unsalted butter in a 10-inch skillet. Add 1 cup roughly chopped pecans and 1 teaspoon kosher

salt. Cook over medium-low heat, stirring frequently until the pecans are lightly browned. Remove from the heat, strain (the butter will have a pecan flavor and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.
Cookies & Cream: Add 3/4 cup coarsely chopped cookies or your favorite candy (chocolate chip, Oreos., Mint Oreos., etc.) during the last 5 minutes of mixing.

BASIC CHOCOLATE ICE CREAM

Makes eight 1/2-cup servings.

1 cup full cream milk
1/2 cup granulated sugar
240g or 8 ounces bittersweet or semi-sweet chocolate (your favorite), broken into 1/2-inch pieces
1 cup heavy cream, well chilled
1 teaspoon pure vanilla extract

Heat the milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste.

Turn the machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.

VARIATIONS:

Chocolate Almond: Add 1/2 teaspoon pure almond extract along with the vanilla. Add 1/2 - 3/4 cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.

Chocolate Cookie: Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.

Chocolate Fudge Brownie: Add 1/2 - 1 cup chopped day old brownies during the last 5 minutes of freezing.

Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of your favorite chocolate sauce and scoops of marshmallows.

FRESH STRAWBERRY ICE CREAM

Makes eight 1/2-cup servings.

250g or 1 pint fresh ripe strawberries, stemmed and sliced
2/3tablespoons freshly squeezed lemon juice
1/2 cup sugar, divided
1 cup full cream milk
1 cups heavy cream
1 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 1/2 cup of the sugar; stir gently and allow to the strawberries to macerate in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk, and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

Note: this ice cream will have a “natural” appearance of very pale pink; if a deeper pink is desired, sparingly add drops of red food coloring until desired color is achieved.

FRESH LEMON SORBET

Makes eight 1/2-cup servings.

2/3 cups sugar
2/3 cups water
1 cup freshly squeezed lemon juice
1 tablespoon finely chopped lemon zest *

Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest; stir to combine. Turn the machine on, pour the lemon mixture into freezer bowl through ingredient spout and mix until thickened, about 30 – 40 minutes.

*When zesting a lemon or lime use a vegetable peeler to remove the colored part of the citrus rind.

CHOCOLATE FROZEN YOGURT

Makes eight 1/2-cup servings

1 cup full cream milk
180g or 6 ounces bittersweet or semisweet chocolate, chopped
2 cups low-fat vanilla yogurt
1/4 cup sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 20 – 30 seconds. Add the yogurt and sugar; process until smooth, about 15 seconds. Turn the machine ON, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 50 – 60 minutes.

AFRIKAANS HANDLEIDING

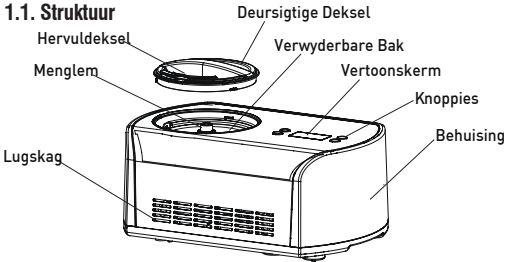
Geagte kliënt,

Baie dankie vir u keuse om 'n Taurus handelsmerk produk te koop.

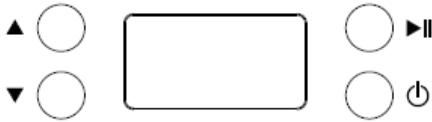
Danksy die tegnologie, ontwerp en werking en die feit dat dit voldoen aan die strengste gehalte standaarde, is u verseker van 'n volle bevredigende gebruik en lang produklewe.

1. Dele en Kenmerke

1.1. Struktuur



1.2. Funksieknoppies:



“**⏻**” : Nadat die kragkoord ingeprop is, sal die toestel in die bystandsmodus wees. Raak dan aan die kragknoppie om in die instellingsmodus te kom. Sou hierdie knoppie gedurende werking van die toestel gedruk word, sal die masjien se krag afskakel.

“**▲**” : Hierdie knoppie is vir vermeerdering van die werkyd. Raak die knoppie een keer aan en die werkyd sal vermeerder met een minuut. As die knoppie gehou word vir meer as 2 sekondes, sal die werkyd baie vinniger vermeerder. Die maksimum tyd is 60 minute.

“**▼**” : Hierdie knoppie is vir die vermindering van werkyd. Raak eenmaal aan die knoppie, en die tyd sal met 1 minuut verminder. As die knoppie vir meer as 2 sekondes gehou word, sal die werkyd baie vinniger verminder. Die minimum tyd is 5 minute.

“**▶||**” : Na die instel van die spyskaart en tyd, raak hierdie knoppie aan om die werk te begin. Deur aan hierdie knoppie te raak tydens die werking van die toestel, sal die mengery 'n bietjie ophou asook die aftelling.

2. Belangrike veiligheidsvoorsorg

Wanneer elektriese toestelle gebruik word, moet die basiese veiligheidsmaatreëls altyd gevolg word. Maak al die parte wat met kos in aanraking kom deeglik skoon voor gebruik.

2.1. Gebruik en werksomgewing:

2.1.1. Hou die werk oppervlak skoon en helder verlig. Ongelukke gebeur in donker areas.

2.1.2. Gebruik die produk in 'n goed geventileerde area.

2.1.3. Moenie die toestel naby 'n warm gas of elektriese brander of 'n warm oond plaas nie.

2.1.4. Streng toesig is nodig as die toestel naby of deur kinders gebruik word.

2.1.5. Plaas toestel op 'n stabiele area en weg van water.

2.1.6. 'n Brand mag ontstaan as die rooster bedek is of aan vlambare materiaal raak, insluitende gordyne as dit in werking is.

2.1.7. Die toestel is nie geskik om op aan 'n tydsbeheer toestel te Koppel nie.

2.1.8. Moenie die toestel gebruik as die koord of prop beskadig is.

2.1.9. Maak seker die spanning soos aangedui op die gradering etiket kom ooreen met die hoofspanning.

2.2.10. Prop in elektriese uitlaat.

2.1.11. Die toestel prop moet in die hoof prop pas en moenie die prop verander.

2.1.12. Indien 'n multi prop gebruik word maak seker die toestel se strome oorskry nie die gradering van die multi prop.

2.1.13. Moenie die toestel gebruik as die prop of koord beskadig is nie of enige sigbare skade aan die omhulsel is nie.

2.1.14. Moenie die toestel gebruik as dit op die vloer geval het en daar is sigbare skade.

2.1.15. Moenie die koord gebruik om die toestel te dra, op te tel of van diemuurprop te ontkoppel nie.

2.1.16. Die koord mag nooit om die toestel gedraai word nie.

2.1.17. Moenie die koord plooi nie.

2.1.18. Die koord Moenie oor die kant van die tafel of toonbank hang of aan warm oppervlaktes raak nie.

2.1.19. Maak seker die koord is nie beskadig of verstrengel nie.

2.1.20. Die toestel moet nie buite gebruik word nie

2.1.21. Moenie die prop met nat hande hanteer nie.

2.2. Persoonlike veiligheid:

2.2.1. LET WEL: Moenie die toestel sonder toesig laat nie.

2.2.2. Moenie warm oppervlaktes aanraak nie gebruik handvatsels of knoppe want dit kan lei tot ernstige brandwonde.

2.2.3. Die toestel is nie geskik vir industriële gebruik soos kantore, hotelle, motelle en gastehuise.

2.2.4. Die toestel is nie geskik vir gebruik deur verminderde fisiese verstandelike vermoens of gebrek aan ervaring of kennis tensy hulle opleiding gehad het.

2.2.5. Die toestel is nie 'n speelgoed en kinders moet altyd toesig hê om te verhoed dat hulle met die toestel speel.

2.3. Gebruik en sorg:

2.3.1. Die kabel moet ten volle afgewikkel word voor gebruik.

2.3.2. Die toestel moet nie gebruik word as die parte of bykomstighede nie behoorlik pas.

2.3.3. Die toestel moet nooit leeg gebruik word nie.

2.3.4. Die Toestel moet nooit gedraai word terwyl dit in werking is of in die muurprop gekoppel is.

2.3.5. Die kook oppervlakte moet nooit toegemaak word met foelie of soortgelyke materiaal.

2.3.6. Ontkoppel die toestel van die hooftoevoer as dit nie in gebruik is nie en laat dit heeltemal afkoel voordat dit skoongemaak word. As dele afgehaal word of toegevoeg word, moet die toestel nie in werking wees nie.

2.3.7. Die toestel moet buite bereik van kinders gestoor word.

2.3.8. Die toestel moet heeltemal afkoel voor dit gestoor word.

2.3.9. Die toestel moet altyd onder toesig wees wanneer in gebruik en moet buite bereik van kinders gehou word.

2.3.10. As die toestel aan die brand slaan ontkoppel van die muursok en gooi n kombuis vadoek oor **MOET NOOIT WATER GEBRUIK!!!**

2.4. Diens:

2.4.1. Die toestel moet deur 'n gekwalifiseerde tegnikus gediens word

2.4.2 As die koord beskadig word moet dit deur die diensagent of 'n gekwalifiseerde persoon vervang word om brandgevaar te verhoed

2.4.3. Enige misbruik en mislukking om instruksies te volg lewer die waarborg nul en leemte.

3. Instruksies vir gebruik

Hoe om roomys te maak:

Skoonmaak voor die maak van roomys:

Voor gebruik, was al die dele deeglik wat in kontak met die roomys sal kom (insluitende die vaste bak, verwyderbare bak, menglem, deursigtige deksel, hervullingsdeksel, koppie en lepel).

Belangrik:

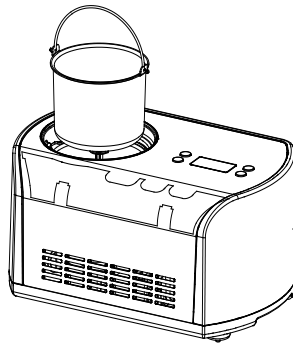
Plaas altyd die Roomysmaker regop op 'n plat oppervlak ten einde die ingeboude kompressor toe te laat om die beste prestasie te lewer.

Stap 1: Berei die resepte se bestanddele: Berei jou eie resepte se bestanddele of van die resepte in hierdie handleiding.

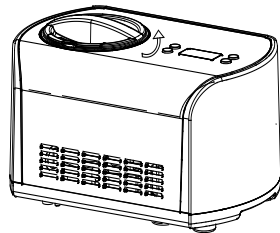
Stap 2: Gooi die voorbereide resepte bestanddele in die verwyderbare bak.






Stap 3: Sit die verwyderbare bak in die masjien en draai die bak effens om te verseker dat dit behoorlik pas (sien die prentjie hieronder).



Stap 4: Plaas die menglem in die verwyderbare bak. Plaas die deurskynende deksel op die masjien en sluit dit teenklosgewys vas (sien prentjie onder).



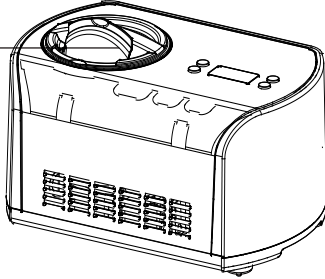
Stap 5: Raak aan die () knoppie om die masjien aan te skakel.

Stap 6: Raak aan die () of () knoppie om die werkyd te kies.

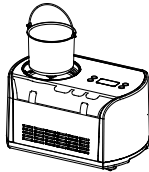
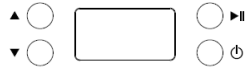
Stap 7: Raak aan die () knoppie om die werking te laat begin.


Stap 8: Jy kan jou geliefkoosde bestanddele byvoeg deur die hervullingdeksel oop te maak (sien prentjie onder).

Maak deksel oop en voeg bestanddele by



Stap 9: Nadat die werking oor is, skakel die masjien af, en haal dan die verwyderbare bak uit.



- Raak aan [] om die roomysmaker af te skakel.
- Haal die verwyderbare bak uit.

Operasie verkoelingsproses:

Na 10 minute sal die masjien die diep koel hou proses binnegaan. Hierdie koel hou proses hou vir ongeveer een uur. Hierna sal die masjien na die bystand staan terugkeer.

Motor selfbeskerming funksie:

Wanneer die roomys harder word, kan die mengmotor geblok raak. Dan sal die motor se selfbeskerming die motor laat stop deur die temperatuur daarvan vas te stel om die lewe van die motor te verseker.

Beheer oor die volume van bestanddele om oorloop en vermorsing te vermy, maak seker dat die besanddele nie meer as 60% van die kapasiteit van verwyderbare bak oorskrei nie (roomys sit uit wanneer dit gevorm word).

STORING VAN ROOMYS:

Verwyder die voltooid roomys en sit dit in 'n ander houder met 'n plastiese skoppie of houtlepel, dit verhoed skrape aan die binnekant van die verwyderbare bak.

Onderhoud:

Let op: Verwyder die prop voor die skoonmaak proses om 'n elektriese skok te vermy.

1. Neem die menglem uit en vee dit met 'n klam lap af.

2. Haal die verwyderbare bak uit, maak dit skoon met 'n sagte klam lap.
3. Vee beide die deursigtige en hervuldeksel met 'n klam lap af. Maak die hervuldeksel oop, voeg die bestanddele by.
4. Verwyder die vuilheid van die masjien of ander plekke met 'n klam lap. Moenie water op die koord, prop, ventilasie areas laat kom of die toestel onder water of enige ander vloeistof dompel nie.
5. Droog deeglik af met 'n droë doek en sit dan die komponent terug in sy plek.

4. Sorg en skoonmaak

- 4.1. Ontkoppel van muurprop en laat toe om heeltemal aftekoel.
- 4.2. Maak die buitekant van die toestel met 'n klam lap skoon en moet glad nie in water gedruk word nie.
- 4.3. Moenie oplosmiddels, suur, bleikmiddels of skuur produkte gebruik om toestel skoon te maak nie.
- 4.4. Moet nooit toestel onder lopende water was nie.

5. Anomalies and herstel

- 5.1. Neem die toestel na gemagtigde tegniese sentrum as toestel beskadig is of probleme ontstaan.
- 5.2. As koneksie na die muurprop beskadig is moet die toestel vervang word volgens waarborg

ROOMYS RESEPTE:

VANIELJE ROOMYS:

Maak agt ½ koppie porsies.

- 1 koppie volroom melk
- ½ koppie gegranuleerde suiker
- 2/3 koppie dik room, goed verkoel
- 1 – 2 teelepels suiwer vanielje ekstrak na smaak

Gebruik 'n handklitser om die melk en suiker te meng tot die suiker opgelos is, ongeveer 1-2 minute op lae spoed. Roer die dik room en die geursel na smaak in. Sluit die masjien aan, gooi die mengsel in die vriesbak deur die bestanddele tuit en laat dit meng tot dit verdik, ongeveer 30 – 40 minute.

VARIASIES:

Ment snippers: Los die vanielje uit en vervang met 1 tot 11/2 teelepels suiwer peperment ekstrak (na smaak). Kap jou geliefkoosde 4 ons bittersoet of semisoet sjokolade stafie in klein oneweredige stukkes. Voeg die sjokolade by gedurende die laaste 5 minute van die mengproses.

Botter pekan: Smelt 1 stokkie ongesoute botter in 'n 10 duim pan. Voeg 1 koppie grof gekapte neut met 1 teelepel kosher sout. Maak gaar oor medium hitte, roer gereëld tot neute lig bruin is. Verwyder van die hitte, dreineer (die botter sal 'n pekangeur hê – kan later weer gebruik word). Laat die pekans goed afkoel. Voeg die geroosterde pekans in die mengsel gedurende die laaste vyf minute van die mengproses.

Koekies en Room: Voeg ¾ koppie grof gekapte koekies of jou geliefkoosde lekkers (sjokolade snippers, Oreos, Ment

Oreos ens) by die mengsel in die laaste 5 minute van die mengproses.

BASIESE SJOKOLADE ROOMYS:

Maak ongeveer agt ½ koppie porsies.

½ koppie gegranuleerde suiker,
240g bittersoet of semisoet sjokolade(jou geliefkoosde sjokolade) gebreek in ½ duim stukkes,
1 koppie dik room, goed koud.
1 teelepel vanielje ekstrak.

Verhit die melk tot dit om die kante begin borrel. Dit kan in die mikrogolf of op die stoof gedoen word). In 'n menger of klitser met 'n staal lem, pols die suiker met die sjokolade tot die sjokolade baie fyn gemeng is. Voeg die warm melk by, hou aan met meng tot die mengsel goed gemeng en glad is. Gooi dit in 'n medium grootte bak en laat die sjokolade mengsel heeltemal afkoel. Roer die vanielje en dik room in na smaak. Skakel die masjien aan, gooi dit in die vriesbak deur die bestanddele tuit en meng tot dik, ongeveer 30-40 minute.

VARIASIES:

Sjokolade amandel: Voeg by ½ teelepel suiwer amandel ekstrak saam met die vanielje. Voeg by 1/2 -3/4 koppie gekapte geroosterde amandels of sjokolade bedekte amandels gedurende die laaste 5-10 minute van die vriesing.

Sjokolade koekies: Voeg ½ -1 koppie gekapte koekies gedurende die laaste 5 minute van die bevriesing.

Sjokolade Fudge Bruintjies: Voeg by ½ - 1 koppie dag-oud gekapte bruintjies gedurende die laaste 5 minute van bevriesing.

Sjokolade Malva Draaikolk: As jy die roomys na 'n uur verplaas vir bevriesing, maak lae met jou geliefkoosde sjokolade sous en skoppies malvalekkers.

VARS AARBEI ROOMYS:

Maak agt ½ koppie bedienings.

250g of 1 pint vars ryp aarbeie, stingel verwyder en gesny.
2/3 eelepels vars uitgedrukte suurlemoen.
½ koppie suiker, gedeel
1 koppie volroom melk en 1 koppie dik room.
1 teelepel met suiwer vanielje ekstrak in 'n klein bakkie.

Meng die aarbeie met ½ koppie suiker en suurlemoensap, roer baie liggies en laat die aarbeie vir 2 uur in die sappe week. In 'n medium grootte bak, gebruik 'n handklitser om die melk, suiker te kombineer tot die suiker gesmelt het, 1 – 2 minute op lae spoed. Roer die dik room in plus al die sappe van die vanielje en aarbeie. Sit die masjien aan, gooi die mengsel in die vriesbak deur die bestanddele tuit en meng tot die mengsel verdik, 30-40 minute lank. Voeg die gesnyde aarbeie by gedurende die laaste 5 minute van bevriesing. NB: die mengsel sal 'n "natuurlike" ligte pienk kleur hê; sou 'n donkerder pienk kleur vereis word, drup baie spaarsaam rooi voedselkleur by tot die gewenste kleur verkry is.

VARS SUURLEMOEN SORBET:

Maak agt ½ koppie porsies.

2/3 koppie suiker.

2/3 koppie water.

1 koppie vars uitgedrukte suurlemoensap en een eetelepel gekapte suurlemoenskil.

Kombineer die suiker en water in 'n medium pan en laat kook oor medium-hoog hitte. Verlaag hitte, en sonder om te roer, laat die mengsel prut vir 4-5 minute tot die suiker opgelos is. Laat dit heeltemal afkoel. Dit word 'n eenvoudige stroop genoem, en kan voor die tyd in groot hoeveelhede gemaak word sodat die stroop altyd byderhand is vir die maak van sorbet. Hou dit in die yskas tot benodig vir gebruik. Wanneer afgekoel, voeg die suurlemoen en skil by die stroop en roer om te meng. Skakel die masjien aan, gooi die suurlemoen mengsel in die vriesbak deur die bestanddele tuit en meng totdat dit verdik ongeveer 30-40 minute. Wanneer jy 'n suurlemoen of lemmetjie se skil gebruik, neem groente skiller om die gekleurde deel van die skil te verwyder.

SJOKOLADE BEVRORE JOGURT:

Maak ongeveer agt ½ koppie porsies.

1 koppie volroom melk

180g of 6onse bittersoet of semisoet sjokolade

2 koppies gekapte laevert vanielje jogurt

¼ koppie suiker.

Meng die melk en sjokolade in 'n voedselmenger met staallemme en meng tot mengsel glad is, 20-30 sekondes. Voeg die jogurt en suiker by; meng tot glad, +_ 15 sekondes. Skakel die masjien aan, gooi die mengsel in die vrieserbak deur die bestanddele tuit en laat meng tot verdik - ongeveer 50-60 minute.

taurus

2 YEAR WARRANTY

1 YEAR RETAIL
+1 YEAR EXTENDED
taurusappliances.co.za
Register Online

Thank you for purchasing a Taurus product. Taurus guarantees that your product has been thoroughly inspected and tested before being dispatched and is free from mechanical and electrical defects and complies with the applicable safety standards. With every Taurus product purchased you get a 2 year warranty as detailed in the terms and conditions below.

First Year – 1 Year Retail Warranty:

Should defects due to faulty parts or workmanship develop, under normal domestic use, within 12 months from the original date of purchase please return the product to the store from where it was purchased for a refund or replacement.

Second Year – 1 Year Extended Warranty

Taurus takes pride in their product quality and therefore offer an extended 12 month warranty over and above the 1 Year Retail Warranty. Should defects due to faulty material or workmanship develop, under normal domestic use, after the 12 month period and within 24 months from the original date of purchase, please return the product postage pre-paid to Taurus for repair. Taurus will repair the product free of charge and return it to you directly. Taurus will replace a product with a similar product in the same or better condition, if the repair cannot be conducted for whatever reason.

NB: The 1 Year Extended Warranty is only valid for customers who have registered their warranty online at www.taurusappliances.co.za within the first year after making their purchase. See overleaf for details and instructions.

Before returning your product, check the following:

- Your household mains supply socket is in good condition, working and switched on.
- The mains supply circuit is not overloaded (White trip switch on your DB board is off).
- You have read the trouble shooting guide in your Instructions for Use.
- All accessories and parts are present.

The following conditions apply:

1. Please ensure you retain your receipt as this must be presented when making a claim under the terms of the guarantee. It is impossible to determine the guarantee period without proof of purchase, so please keep this in a safe place. (NB. Your guarantee can be scanned onto the Taurus web site for safe storage – see reverse side for details.)
2. If a refund or exchange is required the product must be complete with all accessories, parts and packaging. Missing parts will render the guarantee void.
3. Upon receipt of your appliance, check it for any transport damage to ensure it is safe for use. Return it to the store as soon as possible for exchange if damaged. The guarantee is void if products are damaged after

use, so please do not use the damaged product.

4. Your product is designed for normal domestic household use. Failure to read and comply with the instructions for use, cleaning and maintenance will render your guarantee void, so please read these instructions carefully to ensure your safety, and to get the most effective use from the product. (e.g. not removing lime scale; water deposits; insect infestation, and/or burnt products)
5. Any abuse, negligent, improper or accidental use or care will render the guarantee void and Creative Housewares (Pty) Ltd will not be liable for any loss or damage.
6. Any attempted repair, or replacement of unauthorised parts will render the guarantee void, so please contact an authorised service centre or service agent for any service or repair requirements.
7. NB: The guarantee on replaced products will be from the original date of purchase and not from when the date replacement was made.
8. All repairs carry a 3 month guarantee even if this falls outside of the 2 year guarantee period.
9. Taurus will attempt to conduct repairs within reasonable time in line with industry standards but cannot be held responsible or liable for any circumstances not under our control.

Repairs Out of the Warranty Period

If service or repair becomes necessary outside the warranty period, this service is still available however all transport/postage, spares and labour costs will be for the customers' account. All chargeable repairs will require the customers' written acceptance of the quote. Once the go-ahead has been received Taurus will undertake to conduct the repair within a reasonable time and maintain the condition of the product as received. All repairs are guaranteed for 3 months from the date of the repair.

For any service, enquiries and complaints please contact our Customer Care on 086 111 5006 or e-mail help@creativehousewares.co.za from 08h00 to 15h00 Monday to Friday excluding public holidays. Please also note that the company is normally closed for 2 weeks around Christmas and New Year.

Please send all products for repair postage pre-paid to one of the service centres listed on the back of this page.

ONLINE WARRANTY REGISTRATION

Why register your warranty?

We at Taurus pride ourselves on bringing premium quality appliances to market, and as a commitment to this level of quality we offer a 2 year warranty (1 Year Retail + 1 Year Extended) on all of our products. We often hear that our customers lose their receipts and can therefore no longer claim if they have a problem. To take advantage of the 1 Year Extended Warranty you will need to register your warranty online within the first year of purchase in order to make a valid claim. Now you can register your product, upload your warranty online, never have to worry about losing your receipt again and enjoy the benefit of your 2 year warranty.

Added Benefits

In addition to providing you with an online profile of your registered products we will also provide a host of value added benefits:

- Incentives and Competitions for registered users
- New recipes or ideas for your products
- New product developments – be the first to get the latest appliances
- Special offers on promotional items

How to Register your Online Warranty?

STEP1 Create your user profile:

If you haven't done so already, simply visit www.taurusappliances.co.za, click on the "Product Registration" link and follow the easy instructions. You will receive a username and password once registered. This will give you access to your user profile.

STEP2 Pick a registration method:



**DESKTOP/
LAPTOP**

- Open your internet browser and visit www.taurusappliances.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan and upload your receipt



**SMART
PHONE/
TABLET**

- Scan the QR code above or visit www.taurusappliances.co.za
- Click on the "Registration" link and login using your user name and password.
- Click on "Register your products and upload receipts" and follow the easy instructions.
- Scan or take a photo and upload your receipt.



FAX

- Fax the following to 021 931 4058
- First Name and Surname
- Contact telephone and fax number.
- Product Model number and Type.
- Traceability Code (found on the Warranty Card or on a label on the product)
- A clear and legible copy of your receipt.

Notes:

1. The online warranty system is a safe storage facility for your receipt.
2. You will be required to register on the Taurus website. You will receive a username and password once registered. This will give you access to your profile.
3. From your profile you will be able to load products that you have purchased. In order to successfully register your warranty you will need to either scan and upload, or fax through your receipt to us.
4. All instructions on how to load your products are available

inside your profile.

5. Please note that you must check that your receipt has been uploaded correctly. Creative Housewares cannot be held responsible for faxes or files not received.

6. For assistance with registration please email: marketing@creativehousewares.co.za.

NB: Your 1 year extended warranty is only valid if your product is registered online within the first year after purchasing your Taurus product. Failure to register your product on-line within the first year will render the extended warranty as void.

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National Service Centre: 086 111 5006
e-mail: help@creativehousewares.co.za
www.creativehousewares.co.za

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taurus

**2 JAAR
WAARBORG**
1 JAAR KLEINHANDELS
+ 1 JAAR UITGEBREID

taurusappliances.co.za
Registreer Aantlyn

Dankie vir die aankoop van 'n Taurus produk. Taurus waarborg dat u produk deeglik geïnspekteer en getoets word voordat dit versend word en is vry van meganiese en elektriese gebreke en voldoen aan die toepaslike veiligheidsstandaarde. Met elke Taurus produk wat gekoop word kry u 'n 2 jaar waarborg soos uiteengesit in die terme en voorwaardes hieronder.

Eerste Jaar - 1 Jaar Kleinhandelswaarborg:

Indien defekte as gevolg van foutiewe onderdele of vakmanskap binne 12 maande onder normale huishoudelike gebruik ontwikkel, binne die 12 maande vanaf die oorspronklike datum van aankoop, neem asseblief die produk na die winkel van waar dit gekoop is vir 'n terugbetaling of vervanging.

Tweede Jaar - 1 Jaar Uitgebreide Waarborg

Taurus is trots op die kwaliteit van die produk en bied dus 'n uitgebreide 12 maande waarborg bo en behalwe die 1 Jaar kleinhandelswaarborg. Indien defekte as gevolg van foutiewe materiaal of vakmanskap ontwikkel, onder normale huishoudelike gebruik, na die 12 maande tydperk en binne 24 maande vanaf die oorspronklike datum van aankoop, stuur die produk terug met posgeld betaal na Taurus vir herstel. Taurus sal die produk gratis herstel en dit direk aan u terugstuur. Taurus sal die produk vervang met 'n soortgelyke produk in dieselfde of beter toestand, as die herstel nie uitgevoer kan word vir watter rede ookal nie.

NB: Die 1 Jaar Uitgebreide waarborg is slegs geldig vir kliënte wat hul waarborg geregistreer het op ons webtuiste by www.taurusappliances.co.za binne die eerste jaar nadat hulle dit aangekoop het. Sien keersy vir besonderhede en instruksies.

Voordat u die produk terug stuur, maak seker van die volgende:

- U huishoudelike geleidingsok is in 'n goeie toestand, werk en aangeskakel is,
- Die geleidingsok is nie oorlaai nie (Wit uitskop skakelaar op u DB bord af is),
- U het die moeilikheid steuringsgids gelees in u instruksies vir gebruik,
- Alle bykomstighede en dele teenwoordig is.

Die volgende voorwaardes geld:

1. Maak seker dat u kwitansie behou is, dit moet aangebied word wanneer 'n eis gemaak word onder die voorwaardes van die waarborg. Dit is onmoontlik om die waarborg tydperk te bepaal sonder die bewys van aankoop, so hou dit asseblief in 'n veilige plek. (NB. U waarborg kan opgeskander word na die Taurus webtuiste vir veilige bewaring - sien keersy vir meer inligting.)
2. Indien 'n terugbetaling of omruiling van die produk nodig is moet die produk volledig wees met al die bykomstighede, onderdele en verpakking. Toebehore wat weg is sal die waarborg nietig maak.
3. Met ontvangs van u toestel, gaan dit na vir enige vervoer skade om te verseker dat dit veilig is vir gebruik. Stuur dit so gou as moontlik terug na die winkel om die beska-

digde toestel te vervang. Die waarborg is nietig indien die beskadigde produk gebruik word na die tyd, so moet asseblief nie die beskadigde produk gebruik nie.

4. U produk is ontwerp vir normale huishoudelike gebruik. Deur te versuim om die instruksies te lees en te voldoen aan die terme van gebruik, die skoonmaak en instandhouding van die produk maak u waarborg ongeldig, so lees asseblief hierdie instruksies versigtig om u veiligheid te verseker, en om die beste uit die gebruik van die produk te kry. (bv nie die verwydering van kalk skaal; water neerslag; insek besmetting, en / of verbrande produkte)
5. Enige misbruik, nalatige, onbehoorlike of toevallige beskadiging of sorg van die produk word die waarborg nietig en Creative Housewares (Pty) Ltd, sal nie aanspreeklik wees vir enige verlies of skade nie.
6. Enige poging tot herstel, of vervanging met ongemagtigde onderdele sal die waarborg nietig maak, so kontak 'n gemagtigde dienssentrum of diensagent vir enige diens of herstelwerk.
7. NB: Die waarborg op die vervangingsprodukt sal by die oorspronklike datum van aankoop bly en nie van die datum wanneer dit vervang is nie.
8. Alle herstelwerk dra 'n 3 maande waarborg selfs al val dit buite die 2-jaar waarborg tydperk.
9. Taurus sal probeer om die herstelwerk te doen binne 'n redelike tyd in lyn met die industrie standaarde, maar kan nie verantwoordelik gehou word of aanspreeklik wees vir enige omstandighede nie onder ons beheer nie.

Herstelwerk buite die waarborg tydperk

As diens of herstelwerk benodig word buite die waarborg tydperk, is hierdie diens steeds beskikbaar, maar is alle vervoer / posgeld, onderdele en arbeidskoste op die kliënte se onkoste. Alle betaalbare herstelwerk sal skriftelike aanvaarding van die kwotasie vereis van die kliënt. So dra Taurus die groen lig ontvang sal ons onderneem om die herstel binne 'n redelike tyd en in dieselfde toestand te hou as wat die produk ontvang is. Alle herstelwerk is gewaarborg vir 3 maande vanaf die datum van die herstel.

Vir enige diens, navrae en klagtes kontak ons kliënte diens op 086 111 5006 of e-pos help@creativehousewares.co.za vanaf 08h00 tot 15h00, Maandag tot Vrydag, openbare vakansiedae uitgesluit. Let asseblief ook daarop dat die maatskappy gewoonlik gesluit is vir 2 weke gedurende Kersfees en Nuwejaar.

Stuur asseblief alle produkte vir herstel met posgeld vooruit betaal aan een van die dienssentrums wat op die agterkant van hierdie bladsy verskyn.

AANLYN WAARBORG REGISTRASIE

Hoekom moet u die waarborg moet registreer?

Ons by Taurus is trots om premium gehalte toestelle op die mark te bring, en as 'n verbintenis tot die vlak van gehalte bied ons 'n 2 jaar waarborg (1 Jaar Kleinhandel + 1 Jaar Uitgebreide) op al ons produkte. Ons hoor dikwels dat ons kliënte hul kwitansies verloor en kan dus nie meer eis as hulle 'n probleem het nie. Om voordeel te trek van die 1 Jaar Uitgebreide waarborg sal u nodig hê om u waarborg aanlyn te registreer binne die eerste jaar van aankoop om 'n geldige eis te maak. Nou kan u die produk aanlyn registreer, laai u waarborg en hoef u nooit te bekommer dat u die kwitansie sal verloor nie en die voordeel van u 2-jaar waarborg geniet.

Bygevoegde Voordele

Bykomend tot die verskaffing van 'n aanlyn profiel van u geregistreerde produkte bied ons ook vele ander toegevoegde waarde voordele:

- aansporings en kompetisies vir geregistreerde gebruikers
- nuwe resepte of idees vir u produkte
- nuwe produk ontwikkelings - die eerste wees om die nuutste toestelle te kry
- spesiale aanbiedings op promosie-items

Hoe om u Aanlyn Waarborg te Registreer?

STAP 1 Skep u gebruikersprofiel:

As u dit nie reeds gedoen het nie, besoek www.taurusappliances.co.za, klik op die "Product Registration" skakel en volg die maklike instruksies. U sal 'n gebruikersnaam en wagwoord ontvang sodra u geregistreer het. Dit sal u toegang tot u profiel gee.

STAP 2 Kies 'n registrasie metode:



REKENAAR/ SKOOTREK- ENAAR

- Maak u internet snuffelgids oop en besoek www.taurusappliances.co.za
- Klik op die "Registrasie" skakel en teken in met u gebruikersnaam en wagwoord.
- Klik op "Register your products" en laai kwitansies en volg die maklike instruksies.
- Skandeer en laai u strokie



SMART- FOON / TABLET

- Skandeer die QR-kode bo of besoek www.taurusappliances.co.za
- Klik op die "Registration" skakel en teken aan met u verbruikersnaam en wagwoord.
- Klik op "Register your products" en laai u kwitansie en volg die maklike instruksies.
- Skandeer of neem 'n foto en laai u strokie.



FAKS

- Faks die volgende na 021 931 4058
- Naam en Van
- Kontak telefoon en faksnommer.
- Produk model nommer en tipe.
- Traceability Code (wat op die
- Waarborgkaart of op 'n etiket op die produk gevind kan word)
- 'n Duidelike en leesbare afskrif van u ontvangs.



taurusappliances.co.za

Notas:

1. Die aanlyn waarborg stelsel is 'n veilige stoor fasiliteit vir u strokies.
2. U sal gevra word om op die Taurus webtuiste te registreer. U sal 'n gebruikersnaam en wagwoord ontvang. Dit sal u toegang gee tot u profiel.
3. Van u profiel u sal in staat wees om produkte te laai wat u gekoop het. Om u waarborg suksesvol te registreer sal u nodig hê om of te skandeer en oplaai, of faks u strokie deur na ons.
4. Alle instruksies oor hoe om u produkte te laai is beskikbaar binne in u profiel.
5. Let daarop dat u moet seker maak dat u kwitansie korrek op-

gelaai is. Creative Housewares kan nie verantwoordelik gehou word vir faksie of lêers nie ontvang nie.
6. Vir hulp met registrasie e-pos asseblief: marketing@creative-housewares.co.za.

NB: U 1 jaar verlengde waarborg is slegs geldig indien u produk aanlyn geregistreer is binne die eerste jaar na die aankoop van u Taurus produk. Indien u produk nie aanlyn geregistreer word binne die eerste jaar nie sal dit die verlengde waarborg nietig maak.

creative housewares

Nasionale Dienssentrum: 086 111 5006
e-pos: help@creativehousewares.co.za
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