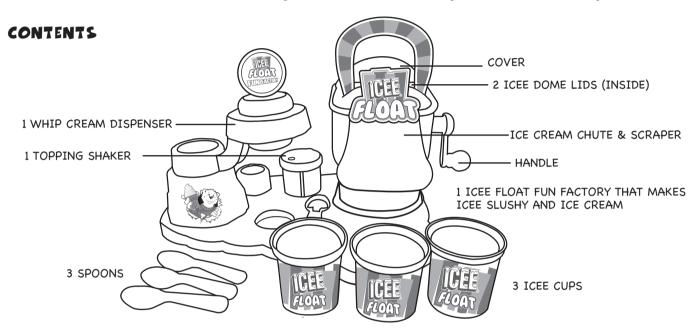




ICEE® FLOAT FUN FACTORY INSTRUCTIONS



PREPARATION BEFORE USE

Ingredients for Cooling the aluminum drum

1 table spoon of water

4 table spoons of salt

Fill the aluminum drum with ice cubes

Basic ingredients to make ICEE freeze using juice or ICEE flavor mix:

Basic ingredients to make ice cream:

1/2 cup Cream (25ml)

1 tsp. sugar (20g)

1/2 cup Milk (25ml)

1 pinch of salt

2-3 drops vanilla extract or any other flavor

Vanilla ICE CREAM

1/2 cup milk

1/2 cup cream

2-3 drops vanilla

1 pinch of salt

1 tea spoon sugar

STRAWBERRY ICE CREAM

1/2 cup milk

1/2 cup cream

1/2 cup strawberry syrup

1 pinch of salt

1 tea spoon sugar

CHOCOLATE ICE CREAM

1/2 cup milk

1/2 cup cream

1/2 cup chocolate syrup

1 pinch of salt

1 tea spoon sugar

HOW TO USE YOUR ICEE FLOAT FUN FACTORY

Make your very own ICEE slushy by following our simple instructions. Choose your favorite juice or your favorite ICEE flavor mix available at www.iceestore.com and lets begin! It's very easy. Remember if you gobble it all up before placing it in the fridge you will have to start all over again. What fun! When you have made your ICEE slushy cover it with the lid provided and place it in the fridge to keep cold.

Ask a grown-up to help you wash your fun factory and now you are ready to make your ice cream. Follow our simple recipe to make delicious ice cream.

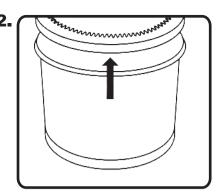
Once you have made your ice cream, take your ICEE slushy out the fridge, remove the ICEE dome lid and mix together with your ice cream for a delicious ICEE float.

Using your whip cream dispenser, top with cream and decorate with your topping shaker.

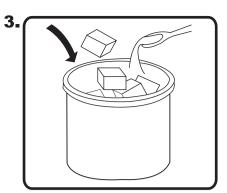
1.

Mix all the ice cream basic ingredients in a bowl

Place it in the freezer for 30 minutes.



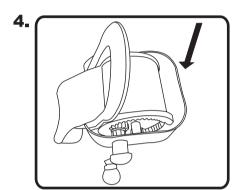
Lift the Ice Cream Fun Factory Cover and take out the Chute and Scraper, then remove the Drum. Remove the geared lid from the Drum.



Fill the Drum with ice cubes, 4 table spoons of salt and 1 table spoon of cold water.

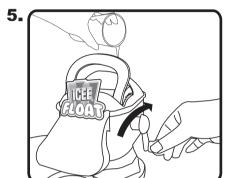
Replace the lid tightly to prevent the liquid in the Drum from leaking out.

Make sure no excess salt remains on the outside of the Drum.



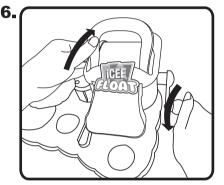
Place the Drum back inside the Ice Cream Fun Factory. Align the drum and the gears carefully. Place the Scraper back

* Attention: The Drum will get very cold quickly. Please do not touch the Drum, or your hands will get wet and sticky

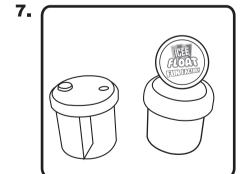


Place the Cover back. Pour a little bit of the mixture on top of the Drum. Slowly rotate the handle in the direction of the arrow (clockwise) for about 2 minutes.

The Drum should rotate freely. The Scraper should not touch the Drum at this stage. The ice cream will begin to form on the outside of the Drum. Continue to rotate the handle clockwise until the ice cream freezes to the desired consistency on the outside of the Drum.

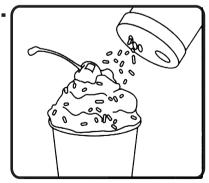


Press the Scraper against the Drum. Rotate the Handle to the direction of the arrow (counterclockwise) while pressing the Scraper against the Drum. The ice cream will start to fall off into the Chute. Pour again a little bit of the mixture on top of the drum and repeat the process of rotating the drum clockwise and then counterclockwise.



Your Ice Cream Fun Factory comes with a Toppings Shaker (left) and a Whip Cream Dispenser (right). Fill up your Toppings Shaker 2 compartments with different toppings. Open up the Whip Cream Dispenser and fill it with whip cream.

Press the top and whip cream will come down. Don't forget to have a cup of ice cream under!



Use the Topping Shaker and the Whip Cream Dispenser to decorate and add flavor to your ice cream. Enjoy your delicious dessert!

SAFETY INFORMATION:

Please read carefully all the instruction manual and pay attention to all cautionary statements.

- Adult supervision required.
- Wash your hands before and after each
- This item is NOT diswasher safe.
- Always wash all parts by hand before and after each use.



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