

PLEASE NOTE

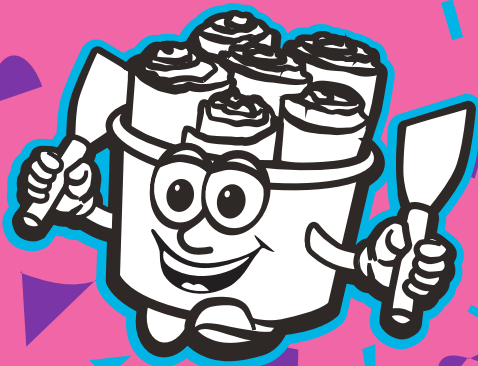
- Please do not disassemble, modify or repair the ice roll plate.
- Store in a cool, dry place, away from direct sunlight. Do not expose to high temperatures to avoid damaging the plate.
- When the plate is frozen, please do not touch the icy surface with bare skin.
- Children should not use this product without adult supervision.
- Hand wash and air dry only, please do not put in the dishwasher.
- Clean the plate after use with warm water and mild washing up liquid, avoid abrasive cleaners that may damage the surface.
- Please ensure the plate is dry when putting into the freezer.
- Avoid using metal utensils on the plate, as this will cause damage.
- If leakage occurs, please dispose of the plate.

Size: W225 x H35 x D175mm / W8.86 x H1.38 x D6.89inches Weight: 0.7kg / 1.5lb
Product Material: Aluminium alloy plate, plastic casing, salted water

Designed in the UK, manufactured in China



**Scan me
for something
amazing**



Pan -n- Ice

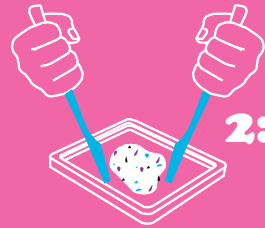
The Ice Roll Company

Instructions

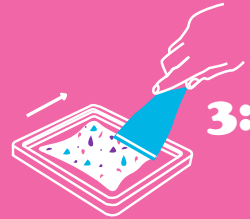
Preparation:

Please ensure you read these instructions before using the plate.
Please keep instructions for any future reference.

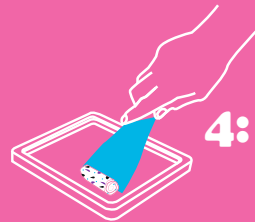
- 1: Make sure you turn your freezer to MAX coldness, otherwise your plate will not be able to roll the ice cream.
- 2: Ensure the ice cream mix and ingredients are refrigerated before using them.
- 3: Place the ice roll plate upside down on a flat shelf in the freezer, as deep as possible and leave for 24 hours.
- 4: Do not place plate next to unfrozen food.
- 5: Once frozen, remove the plate carefully and do not directly touch the metal plate. Remove by holding the plastic border.
- 6: If the plate is frozen correctly, it can be used to make 4-6 servings of delicious ice cream rolls before needing to go back in the freezer.



Chop and mix the ingredients together until the texture is thick and smooth with no big lumps



Evenly spread the combined mix across the plate



Once the mix looks dry and frozen (not wet), start at one end and use the spatula to carefully roll forward into ice cream rolls

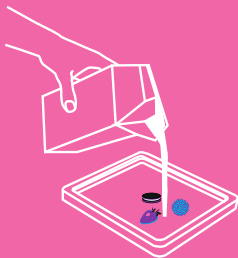


ROLLING TIP!
Keep the spatula upright when rolling. Angling it around 45 degrees to the plate. Use a firm downwards and consistent pressure to achieve a smooth roll.

How to use:

Check out the [@Pan-n-Ice YouTube channel](#) for instructional videos

Place chosen ingredients in the middle of the ice roll plate and pour 30ml/1.1 fl oz of Pan-n-Ice mix in a circle around the ingredients



1: