

135017





ENGLISH

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Read this instruction manual before using and keep them available at all times!

This instruction manual contains information about the installation, operation and maintenance of the device and should be consulted as an important source of information and reference guide.

Awareness of the safety instructions and instructions for use in this manual will ensure the safe and correct use of the device.

In addition to the information given here, you should comply with any local Health and safety Controls and generally applicable safety regulations.

The instruction manual forms part of the product and should be kept near the device and easily accessible for anyone carrying out the installation, servicing, maintenance or cleaning.

Please keep these instructions and give them to future owners of the device.

1.Safety

This device is designed in accordance with the presently applicable technological standards. However, the device can pose a danger if handled improperly and inappropriately.

All persons using the device must follow the recommendations and instructions in this instruction manual.

1.1 Safety instructions

- The device can be used by children 8 years and up, as well as by people with disabilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on proper use of the device and its possible dangers. Children should not play with the device. Cleaning and maintenance cannot be performed by children. Children under the age of 8 years old must be kept away from the device and its power cord.
- Never leave the device unattended when in use.
- Only use the device indoors.



- The device is not adapted for use with an external timer or remote control.
- This device may only be operated in technically proper and safe condition.
- Prevent access of children to the package materials like plastic bags and foamed polystyrene elements. Suffocation hazard!
- Only a qualified technician and using original spare parts and accessories should carry out repairs and maintenance of the device. Do not attempt to repair the device yourself.
- Do not use any accessory or spare parts that have not been recommended by the manufacturer. These can be dangerous for the user or lead to damages of the device or personal injury, and further, the warranty expires.
- To prevent hazards and to ensure optimum efficiency, no modifications or alterations to the device that are not explicitly approved by the manufacturer may be undertaken.



DANGER! Electric shock hazard!

To avoid the hazard results please follow the safety instructions below.

- Never allow the power cable to come into contact with heat sources or sharp edges. The power cable should not hang over the side of the working surface. Ensure that no one can step on or trip over the cable.
- The power cable must not be folded, bent or tangled, and must always remain fully unrolled. Never place the device or other objects on the power cable.
- Do not lay the power cable over carpets or other inflammable materials. Do not cover the cable. Keep away the cable from operating range and do not immerse it into water.

- Check the power cord regularly for damage. Do not use the appliance if the power cord is damaged. If this cable is damaged, it must be replaced by customer service or a qualified electrician in order to avoid dangers.
- The supply cable must be disconnected from the socket only by pulling the plug.
- Never carry or lift the device by the supply cable.
- In any case do not open the device housing. In case of electrical
 or mechanical modifications the electric shock hazard will occur.
- Never immerse the appliance, the power cord and the power plug in water or other liquids; do not put it under running water and clean any parts of the appliance in the in the dishwasher.
- Do not use any acid agents and make sure no water ingresses the device.
- Never operate the device with moist hands or standing on wet floor.
- · Remove the plug from its socket:
 - when the device is not used,
 - in case of anomalies during operation,
 - before cleaning.





WARNING! Danger of injury!

To avoid the effects of this risk, follow the safety instructions presented below.

- During the operation of the device never place your hands or kitchen utensils inside the ice cream container. Touching of stirrer may cause hand and finger injuries or damage the device.
- Never remove the stirrer during the operation of the device.

1.2 Key to symbols

In this manual, symbols are used to highlight important safety instructions and any advice relating to the device. The instructions should be followed very carefully to avoid any risk of accident, personal injury or material damage.



WARNING!

This symbol highlights hazards which could lead to injury.



WARNING!

This symbol highlights dangerous situations which could lead to injury or death.



HOT SURFACE!

This symbol is a warning that the device surface is hot when in use. Ignoring this warning may result in burns!



CAUTION!

This symbol highlights dangerous situations which could lead to light injuries, or damage, malfunction, and/or destruction of the device.



This symbol highlights recommendations and information aimed for effective and trouble-free device operation.



1.3 Proper use

The operational safety of the device is assured only in case of proper use, according to the operation manual.

All technical activities like installation and maintenance must be performed by the qualified service personnel only.

The device is not suitable for continuous commercial use.

The device is intended for home use or in similar places such as:

- → in kitchens for store or office employees or in similar business areas;
- → in agricultural farms;
- → by guests of hotels, motels and other typical places of accomodation;
- → in Bed and Breakfast facilities.

The ice cream maker is designed <u>only</u> for making ice creams, sorbets and frozen yoghurts.



CAUTION!

Any use going beyond the intended purpose and/or any different use of the device is forbidden and is not considered as conventional.

Any claims against the manufacturer or his authorized representative as a consequence of experiencing damages resulting from unconventional use are impossible.

The operator is liable for all damages resulting from inappropriate use.



2. General information

2.1 Liability and Warrantees

All the information and instructions in this manual take into account standard safety regulations, current levels of technical engineering as well as the expertise and experience we have developed over the years.

The instruction manual was translated with all due care and attention. However, we do not accept liability for any translation errors. The German version of this instruction manual is definitive.

If the delivery consists of a special model, the actual scope of delivery may differ from the descriptions and illustrations in this manual. This is also the case for special orders or when the device has been modified in line with new technology.



CAUTION!

Read this manual carefully and thoroughly before any operation of the device, and especially before turning it on!

Manufacturer is not liable for any damages or faults caused by:

- violation of advice concerning operation and cleaning;
- use other than designed;
- alterations made by user;
- use of inadequate spare parts.

We reserve the right to make technical changes for purposes of developing and improving the useful properties.

2.2 Copyright protection

The instruction manual including any texts, drawings, images or other illustrations is copyright. No part of this publication may be reproduced, transmitted or used in any form or by any means without permission in writing from the manufacturer. Any person who commits any unauthorized act in relation to this publication shall be liable to claims for damages. All rights reserved.



The contents, texts, drawings, pictures and any other illustrations are copyright and subject to other protection rights. Any person unlawfully using this publication is liable to criminal prosecution.

2.3 Declaration of conformity



The device complies with the current standards and directives of the EU. We certify this in the EC declaration of conformity. If required we will be glad to send you the according declaration of conformity.



3. Transport, packaging and storage

3.1 Delivery check

Please check the delivery upon completeness and transport damage immediately after receipt. In case of visible damage do not accept or accept the delivery with reservation only.

Note the extent of damage on the carrier's bill of delivery. Trigger off the complaint.

Hidden damages should be reclaimed immediately after notice, as claims for damages can only be asserted within the effective period for complaints.

3.2 Packaging

Please do not throw away the covering carton of your device as it might be useful for storage purposes, when moving or, in case of damages, when the device must be sent back to a repair center. The outer and inner packing material should be removed completely from the device before installation.



If you liked to dispose the packing, consider the regulations applicable in your country. Supply re-usable packing materials to the recycling.

Please inspect the device upon completeness. In case any part is missing please contact our customer service center immediately.

3.3 Storage

Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

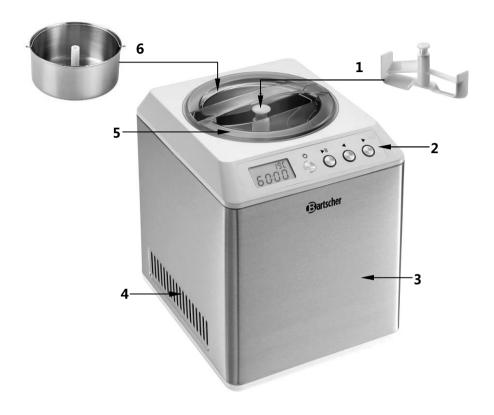
Packages should be stored under consideration of the following:

- Do not store outdoors.
- Keep it dry and dust-free.
- Do not expose it to aggressive media.
- Do not expose it to direct sunlight.
- Avoid mechanical shocks and vibration.
- In case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly.
 If required refresh or renew.



4. Technical data

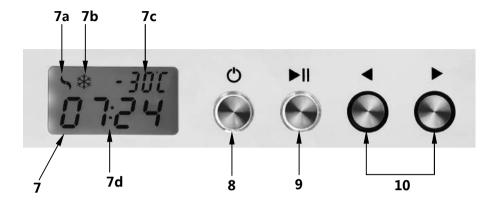
4.1 Overview of parts



- 1 Stirrer
- 2 Control panel
- **3** Housing
- 4 Ventilation holes
- 5 Transparent cover
- 6 Removable ice cream container



Control panel, key functions



7 Digital display

During the operation, the digital display shows the following messages:

7a - engine running / ice cream making

7b - cooling

7c –temperature at the bottom of the cooling cylinder

7d - remaining time during ice cream making

8 ON/OFF button

Press this button to enter settings mode.

9 START/PAUSE button

After setting the time of operation, press this button to start ice cream making.

If necessary, press this button to stop the stirrer.

10 Time setting buttons:

- reduce the time of operation
- ► extend the time of operation



4.2 Technical specification

Name	Ice cream maker 2L
Code-No.:	135017
Design:	housing: stainless steel, plastic; ice cream container: stainless steel
Power:	0.18 kW / 220-240 V 50 Hz
Minimum cooling temperature:	ca32 ℃
Coolant:	R600a
Ice cream production time:	1.2 litres of ice cream within ca. 30 – 60 minutes
Ice cream container capacity:	2 litres
Dimensions:	W 270 x D 315 x H 365 mm
Weight:	12.85 kg

We reserve the right to make technical changes!

5. Installation and operation

5.1 Installation

• Unpack the device and remove the packing material.



CAUTION!

- **Never** remove the nameplate and warning signs from the device.
- Put the device on an even, stable, dry and waterproof surface which is resistant to high temperature.
- Never place the device at the edge of a table to avoid tilting or falling.
- Never place the device on an inflammable surface.
- Do not place the device near open flame, electric heaters or other heat source.
- **Never** put the device in a moist or wet area.

- Make sure there is a minimum distance of 10 cm between the rear and sides of the device and the wall, in order to provide sufficient air circulation.
- Never block the ventilation holes.
- Plug the device so that the plug is easily accessible and can be quickly disconnected from the power supply if necessary.

Connection



DANGER! Electric shock hazard!

The device can cause injuries due to improper installation! Before installation and connecting the local power grid specification should be compared with that of the device (see rating plate). Connect the device only in case of compliance!

Connect the device only to properly installed single socket with protective terminal.

- Wait at least one hour until the coolant has settled before connecting the device to the power supply.
- The electrical circuit in the socket must be secured to at least 16A. Only connect the device directly to the wall socket; do not use any extension cords or power strips.



5.2 Operation

Preparation of the device



WARNING!

Make sure the device is disconnected from the power supply.

• Prior to the first use, clean the device and its components according to the instructions included in section **6** "Cleaning".

Preparing the ice cream

Step 1

• Prepare all the ingredients for making an ice cream according to the selected recipe.



Step 2

- Place the ice cream container in the cooling cylinder.
- Place the stirrer in the center of the ice cream container.
- Fill the ice cream container with the prepared ingredients. Products should be cooled, never hot!

Notice: to avoid spilling of the excessive cream from the ice cream container during the operation, fill the container up to max. 60% of its total capacity. Ice cream expands during the ice cream making and fills the entire ice cream container.



Step 3

 Mount the transparent lid and lock it turning it counterclockwise. Observe the marking on the housing.

Step 4

- Connect the plug to a single, grounded socket.
- Turn the device on by pressing ON/OFF button. "00:00" will be appear on the digital display.

Step 5

 By pressing one of the buttons (with arrows) for time setting, set the desired time of operation within the range from 5 to 60 minutes. Observe the instructions included in the recipe. The set time will be shown on the digital display and after ice cream making has been started the time will be counted down at one-minute intervals.

Step 6

 Press START/PAUSE button. The indicator "Engine running" will be lit on the digital display and making of ice cream will begin.



Step 7

 During ice cream preparation you may add additional ingredients, according to you taste (e.g. fruits, chocolate chips, raisins, nuts, almonds, etc.). To do this, open the transparent lid by turning it clockwise.



Step 8

 When the set time is reached, the device automatically switches to the **Keep-Cool mode**, to maintain the ice cream frozen for one hour. The "**Cooling**" indicator is lit on the digital display. After 60 minutes of cooling, the device switches to the stand-by mode.

- If, after the expiry of the set time of operation, the consistency of the ice cream is unsatisfactory, there is a possibility to extent the operation time using time setting buttons.
- If the ice cream is to be served immediately after its making, first turn the device off using ON/OFF button and only then remove the ice cream container.

Engine protection

If the ice cream is too hard, the engine will block stirring and ice cream making will be interrupted. The device will shut down automatically in order to prevent overheating of the engine.



Removing and servicing ice cream

 Open the lid of the ice cream maker and remove the ice cream container from the cooling cylinder. Transfer the ice cream to an appropriate container or ice cream goblets.



CAUTION!

Use only plastic or wooden spoon to scoop the ice scream in order to avoid damaging the ice cream container!

- After removing the ice cream and after the ice cream container has reached the room temperature, it can be cleaned in warm water with a soft cloth.
- Frozen ice cream may be stored for a limited time in the appropriately sealed container, but after a long storage the ice cream loses its flavour and quality.
 The structure of the ice cream disintegrates and the freshness is lost after approximately one to two weeks of storage.
- Store the ice cream at a maximum temperature of -12 ℃. Mark the container with the date of production and the flavour.



CAUTION!

Ice cream is a good environment for bacteria growth.

Keep the ice cream maker and containers for ice cream storage perfectly clean and dry.

Never re-freeze melted or partially thawed ice cream!

Take the ice cream out of the freezer approximately 20 minutes before serving and
put the container into the refrigerator for 10 minutes. The ice cream may also be left
for 10 to 15 minutes at ambient temperature in order to reach the appropriate
temperature for consumption.

Tips for preparing ice cream

- Always cool the ingredients before making ice cream.
- Do not cool the ingredients in a freezer, as frozen ingredients can block the stirring staff.
- Most recipes contain cream, milk, eggs and sugar. For better results in ice cream
 preparation we recommend that you beat the eggs and sugar with an electric
 blender prior to preparation, in order to increase the volume of the ice cream
- Taste and consistency of the ice cream very much depend on the chosen ingredients: the more fat content, the firmer the ice cream. A heavy cream contains at least 36% fat, light cream contains 10-18% fat.
- Try to use a constant amount of liquid every time, e. g.: the lightest ice cream can be produced by using more milk than cream or milk only.
- You may also use low fat milk, although this affects the consistency of the ice cream.
- Sorbet's taste very much depends on the ripeness and sweetness of the fruits and the juice. Taste the fruits before using them as ingredients. If they are too sour, add some sugar; if they are very ripe instead, add little sugar or none at all. Please remember that cold reduces sweetness.
- In order to sweeten the ice cream during the preparation/production process, do not
 add the sugar or sweetener directly into the ice cream container (it will not dissolve).
 Instead dissolve the sugar in a bit of water or low-fat milk and pour the syrup
 (cooled) into the ice cream container.
- When using fruits in the recipe, they must always be washed and dried before
 preparation, pulses always must be shelled and pitted. Fix a separate mix with these
 ingredients using a blender before adding them to the ice cream.
- · When using eggs, make sure they are fresh.
- Many recipes recommend cooking ingredients, so prepare them a day before preparation in order to ensure they are cold.

Recipe ideas

Strawberry ice cream	Chocolate ice cream
200 g sweet cream	200 g sweet cream
100 g milk	100 g milk
150 g sugar	150 g sugar
1 pack vanilla sugar	100 g chocolate
300 g strawberries	2 egg yolk



6. Cleaning



WARNING!

Before cleaning, switch the device off by pressing ON/OFF button and disconnect it from the power supply (pull the plug!).

The device is not designed to be rinsed with running water. Do not use a pressure washer to clean the device!

Be careful and do not let the water into the device.

Cleaning of the device

- Regularly clean the device and its components.
- Clean thoroughly all parts of the device that come into contact with food products (transparent lid, ice cream container, stirrer) in warm water and a mild cleaning agent. Rinse them in clean water to remove all traces of the cleaning agent. Next, dry the cleaned parts or leave them outside to allow them to dry completely.
- o Replace all the parts of the device after they have dried.
- After the device has reached the room temperature, clean the housing and cooling cylinder with a soft, moist cloth.
- Use only soft cloths and never use any harsh or abrasive cleaning agents that could damage the device or its components.
- o After cleaning the surfaces, dry and polish them with a soft, dry cloth.

Storage of the device

 If the device is not used for any lengthy period, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any heavy objects on the device.



7. Waste disposal

Discarding old devices

At the end of its service life the discarded device has to be disposed in accordance with the national regulations. It is advisable to contact a company which is specialized in waste disposal, or just contact the local disposal service in your community.



WARNING!

To exclude any abuse and the dangers involved make the waste device unfit for use before disposal. For that purpose disconnect device from mains supply and remove mains connection cable from the device.





For the disposal of the device please consider and act according to the national and local rules and regulations.

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