



**135002 / 1,4L**

**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 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.



**DANGER!**

This symbol highlights hazards which could lead to injury.



**WARNING!**

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



### CAUTION!

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



### NOTE!

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

## 1.2 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** younger than 8 years old and must be done under supervision. **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 must be operated in correct and safe technical condition only. In case of operational problems disconnect the device from the power supply (pull the plug from the socket) and contact the service company.
- 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.
- Check the power cord regularly for damage. Do not use the device 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.
- 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.

## 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 designed for continuous operation in the industrial applications.**

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 intended only for making ice cream, sorbets and frozen yoghurt.**



### **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.



#### **NOTE!**

**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.



#### **NOTE!**

**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

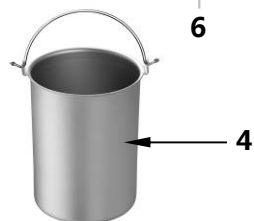
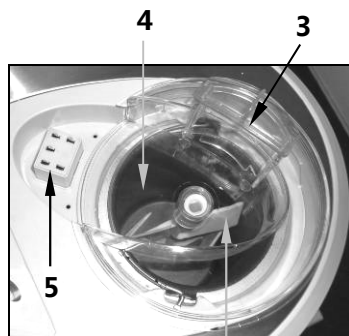
Keep the package closed until installation and under consideration of the outside indicated positioning- and storage markings.

Packages should be stored under consideration of the following:

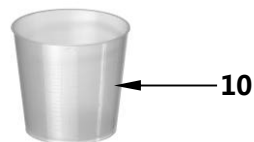
- do not store outdoors,
- keep it dry and dust-free,
- do not expose it to aggressive media,
- do not expose it to direct sunlight,
- avoid mechanical shocks and vibration,
- in case of longer storage (> 3 months) make sure you check the state of the packaging and the parts regularly, if required refresh or renew.

## 4. Technical data

### 4.1 Overview of parts



- 1 Engine
- 2 Transparent lid
- 3 Filling port in the lid
- 4 Removable ice cream container
- 5 Engine connector
- 6 Stirring staff
- 7 Control panel
- 8 Ventilation slots
- 9 Housing
- 10 Measuring cup
- 11 Ice cream scoop



## 4.2 Technical specification

Name	Ice cream maker 1,4L
Code-No.:	135002
Material:	Housing: plastic with stainless steel coating; ice cream container: aluminum
Energy safety class:	1
Coolant:	R600a / 0,026 kg
Minimum temperature:	to approx. -35°C
Ice cream production cycle:	approx. 30 – 60 Min.
Ice cream container capacity:	1,4 Liter
Power:	0,15 kW   230 V   50 Hz
Dimensions:	W 290 x D 390 x H 315 mm
Weight:	10,1 kg
Equipment:	1 x Messbecher (Inhalt 200 ml); 1 x Eisportionierer

We reserve the right to make technical changes!

## 5. Installation and operation

### 5.1 Installation

#### Positioning

- 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 on an inflammable surface.
- **Never** place the device at the edge of a table to avoid tilting or falling.

- **Never** put the device in a moist or wet area.
- Do not place the device near open flame, electric heaters or other heat source.
- Place the device in an area inaccessible to children.
- Make sure there is a minimum distance of 15 cm between the wall and the back and the sides of the device, in order to provide sufficient air circulation
- Never block the ventilation slots.
- Wait at least one hour until the refrigerant has settled before connecting the device to a socket.
- Place the device so that the plug is easily accessible so as to quickly disconnect the device if the need arises.

### 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.**

- 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

### Preparing the device

- Prior to first use, wash all parts of the device that will be in contact with food products with warm water and a mild cleaning agent (transparent lid, filling port, ice cream container, stirring staff, measuring cup, ice cream scoop). Rinse all parts in clean water and dry thoroughly.
- Wipe the device with a soft, moist cloth.
- Ensure the device is not connected to a socket.
- Prepare all the ingredients for making ice cream and fill the removable ice cream container with them.



### CAUTION!

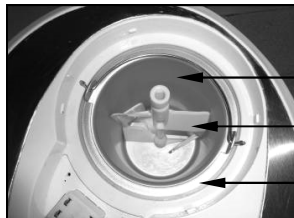
**Never fill the ice cream container beyond half of its capacity!  
Ice cream expands during the last few minutes of production and  
will fill the entire container.**



### NOTE!

**Always fill the ice cream container with cooled ingredients  
and never hot ingredients!**

- Place the ice cream container into the cooling cylinder.
- Place the stirring staff into the ice cream container.



Ice cream container

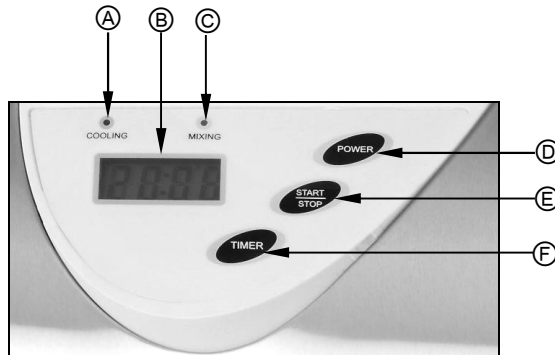
Stirring staff

Cooling  
cylinder

- Mount the lid safely on to the housing, so that it snaps into the provided grooves (see picture at right).
- Now mount the engine so that it is connected with the stirring staff and the connector of the housing.
- Close the filling port of the lid with provided cover.



## Control panel



- Ⓐ Cooling control light (red)
- Ⓑ Digital display
- Ⓒ Mixing control light (green)
- Ⓓ **POWER** (on/off button)
- Ⓔ **START/STOP** button
- Ⓕ **TIMER**

## Preparing ice cream

- Connect the device to an appropriate single power socket.
- Turn the device on by the **POWER** button on the control panel. The factory-set time of “**60:00**” will be displayed and both control lights will come on.
- By pressing the **TIMER** button on the control panel the time can be set to 50, 40, 30, 20 or 10 minutes.
- After setting the time, press **START/STOP** to begin making ice cream.
- The display alternated between the remaining time and temperature in the ice cream container.
- During ice cream preparation, according to your taste, you may add e. g. fruits, chocolate chips, raisins, nuts, almonds etc. through the filling port of the lid.

- When the set time is reached a signal tone resounds and the device stops making ice cream off automatically. Ice cream preparation is finished.
- If the device is not activated within 10 minutes, it automatically enters into cooling mode and the compressor cools for the next 10 minutes. The stirring staff does not operate. The cooling process is continued at 10-minute intervals, and after 60 minutes the device shuts off entirely.
- If the stirring staff stops before the set time has elapsed, turn the device off manually by pressing **START/STOP**. Ice cream preparation is then finished.
- Disconnect the device by removing its plug from the socket, and remove the device and lid from the device. Follow the instructions on the lid.
- Lastly, remove the stirring staff from the ice cream container.

## Removing and serving ice cream

- Remove the ice cream container from the cooling cylinder and transfer the ice cream to an appropriate container or serving dish.



### **CAUTION!**

**Use only a plastic or wooden spoon to remove ice cream, in order to avoid damaging the ice cream container!**

- Stir the ice cream for a few minutes before serving, in order to achieve proper consistency.
- The ice cream container can be washed with warm water and a soft cloth after it has been emptied of ice cream and reached room temperature.
- Frozen ice cream can be stored for a limited time in appropriate containers, but after long storage it loses its flavour and quality. This process begins after approx. one to two weeks of storage.
- Store ice cream at a maximum temperature of  $-12^{\circ}\text{C}$ . Mark the container with the date of production and flavour.



### **CAUTION!**

**Ice cream is a good environment for bacteria growth.**

**The ice cream maker and containers for ice cream storage must be kept in perfect cleanliness and dryness. Never re-freeze melted or thawed ice cream!**

- Approximately 20 minutes before serving the ice cream, take it out of the freezer and put the container into the refrigerator for 10 minutes. The ice cream may also be stored at room/ambient temperature for 10 to 15 minutes in order to reach the appropriate temperature for consumption.

### Settings while the device is operating

- The ice cream making process can be interrupted by pressing the **START/STOP** button for three seconds, or by pressing **POWER**. To reactivate the device, start from the beginning and reset the time by pressing the button marked **TIMER**.
- To change the operating time **while the device is in use**, press **TIMER**; time can be only increased (not decreased) by 5-minute intervals. The time set will be shown on the digital display.

### Extending operating time

- To continue making ice cream after the operating time has expired (e.g. because the consistency of the ice cream is unsatisfactory), the operating time can be set again (10/20/30/40/50/60) by pressing **TIMER** then **START/STOP**.
- Cooling will resume after 3 minutes.
- The ice cream making process will return to the beginning with the set operating time.
- When the set time is reached a signal tone sounds and the device switches off automatically. The device enters into cooling mode and keeps the ice cream cold for 10 minutes. The cooling process is continued at 10-minute intervals (up to 60 minutes). After 60 minutes the device switches off completely.

### 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**

200 g sweet cream

100 g milk

150 g sugar

1 pack vanilla sugar

300 g strawberries

### **Chocolate ice cream**

200 g sweet cream

100 g milk

150 g sugar

100 g chocolate

2 egg yolk

## 6. Cleaning



### **WARNING!**

**Disconnect the device from the power supply (unplug!) before cleaning.**

**Never clean the device with use of water jet!**

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

- Clean the device regularly.
- Wash all parts of the device that come into contact with food products thoroughly (transparent lid, filling port, ice cream container, stirring staff, measuring cup, ice cream scoop), using warm water and a mild cleaning agent. Rinse them in clean water to remove all traces of cleaning products. Lastly, dry the washed parts or leave them to air-dry.
- Replace all the parts of the device after they have dried.
- Wipe the housing and engine with a soft, moist cloth.



### **CAUTION!**

**Never clean the housing and engine under running water!**

- Use only soft cloths and **never** use any harsh cleaning agents that could scratch the device.
- After washing the device, dry and polish it with a soft, dry cloth.

## **Storage of the device**

- If the device is not used for any lengthy period of time, clean it according to the aforementioned description and store it in dry, clean place protected against cold, sun and children. Do not place any have 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.**



**CAUTION!**



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