

**1500**



**135028**

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Version: 1.0

Date of preparation: 2023-10-11

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## Original instruction manual

1	Safety .....	2
1.1	Explanation of Signal Words .....	2
1.2	Safety instructions.....	3
1.3	Intended Use .....	6
1.4	Unintended Use .....	6
2	General information .....	7
2.1	Liability and Warranty .....	7
2.2	Copyright Protection .....	7
2.3	Declaration of Conformity .....	7
3	Transport, Packaging and Storage .....	8
3.1	Delivery Check.....	8
3.2	Packaging .....	8
3.3	Storage .....	8
4	Technical Data.....	9
4.1	Technical Specifications .....	9
4.2	List of Components of the Appliance .....	10
4.3	Functions of the Appliance.....	11
5	Installation and operation .....	11
5.1	Installation.....	11
5.2	Operation .....	13
6	Cleaning .....	24
6.1	Safety Instructions for Cleaning .....	24
6.2	Cleaning.....	24
7	Possible Malfunctions.....	25
8	Disposal.....	26



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

This instruction manual contains information about installation, operation and maintenance of the appliance and constitutes an important source of information and reference guide. The knowledge of all operational and safety instructions included in this manual is a prerequisite for safe and proper handling of the appliance. Additionally, accident prevention, occupational health and safety, and legal regulations in force in the area the appliance is used apply.

Before you start using the appliance, especially before turning it on, read this instruction manual in order to avoid personal injuries and property damages. Improper use may cause damage.

This instruction manual forms an integral part of the product and must be stored in an immediate vicinity of the appliance and be available at all times. The instruction manual should be transferred together with the appliance.

## 1 Safety

This appliance has been manufactured in accordance with technical standards currently in force. However, the appliance may be a source of hazards if used improperly or contrary to its intended purpose. All persons using the appliance must consider information included in this instruction manual and observe safety instructions.

### 1.1 Explanation of Signal Words

Important safety instructions and warning information are indicated in this instruction manual with appropriate signal words. You must strictly follow the instructions, to prevent accidents, personal injuries and property damages.



**DANGER!**

The signal word **DANGER** warns against hazards that lead to severe injuries or death if the hazards are not avoided.



### **WARNING!**

The signal word **WARNING** warns against hazards that may lead to moderate or severe injuries or death if the hazards are not avoided.



### **CAUTION!**

The signal word **CAUTION** warns against hazards that may lead to light or moderate injuries if the hazards are not avoided.

### **IMPORTANT!**

The signal word **IMPORTANT** indicates possible property damages, which may occur if safety instructions are not observed.

### **NOTE!**

The symbol **NOTE** indicates subsequent information and guidelines for the user on usage of the appliance.

## 1.2 Safety instructions

### Electrical Current

- Too high a mains voltage or incorrect installation may cause electric shock.
- The appliance may be connected only if data on the rating plate correspond with the mains voltage.
- To avoid short-circuit, the appliance should be kept dry.
- If there are malfunctions during operation, disconnect the appliance from the power supply.
- Do not touch the appliance's plug with wet hands.
- Never take hold of the appliance if it has fallen into water. Immediately disconnect the appliance from the power supply.
- Any repairs or housing opening may be carried out by professionals and relevant workshops only.
- Do not transport the appliance, holding it by the power cord.
- Do not allow the power cord to come into contact with heat sources or sharp edges.
- Do not bend, pinch nor knot the power cord.

- Always completely unwind the power cord.
- Never place the appliance or other objects on the power cord.
- Always take hold of the plug to disconnect the appliance from the power supply.
- 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.

### **Fire hazard / flammable materials hazard / explosion hazard!**

- Do not use any electric devices in the appliance.
- Do not store nor use petrol or other flammable liquids and gases in the vicinity of this or any other appliance. Those gases may cause fire or explosion hazard.
- Do not put into the appliance any explosive materials, like sprays filled with flammable propellants. Contents of containers filled with flammable gases and liquids may leak in low temperatures, and the contents may catch fire from sparks generated by an electric appliance. Explosion hazard!
- In the case of coolant leakage, pull the plug from the socket. Remove all sources of ignition in the vicinity, ventilate room and contact technical service. Avoid coolant getting in contact with eyes, as it may cause serious eye damage.
- Never use any flammable liquids for cleaning the appliance or its parts. Gases released may cause fire or explosion hazard.
- In the case of fire, disconnect the appliance from the power supply before attempting adequate fire-extinguishing actions.
- Never attempt to extinguish fire with water if the appliance is connected to the power supply. Following extinction of fire, ensure sufficient fresh air inflow.
- Defrosting process may not be sped up with mechanical means or heat energy sources (candles or heaters) nor with any other means. Vapour produced may cause short-circuit and too high temperatures may damage the appliance.
- All ventilation slots should not be obstructed during operation.
- Never attempt to damage cooling installation of the appliance.

### Operating Personnel

- The device can be used by children of 8 years old and older, as well as by people with reduced physical, sensory or mental abilities and those with limited experience/knowledge as long as they are under supervision or have been instructed on safe use of the device and possible risks. Children should not play with the device.
- Cleaning and maintenance may not be carried out by children unless they are at least 8 years old and supervised.
- Children that are below 8 years old may not get close to the appliance nor the power cord.

### Improper Use

- Unintended or prohibited use may cause damage to the appliance.
- The appliance may only be used when its technical condition is flawless and allows for safe operation.
- The appliance may only be used when all connections are executed according to rules of law in force.
- The appliance may only be used when it is clean.
- Use only original spare parts. Never attempt to repair the appliance on your own.
- Do not introduce any changes in the appliance nor modify it.
  
- To avoid damaging the compressor, do not switch the appliance on with the ON/OFF switch too often. Intervals should last at least 5 minutes.
- In order not to cause a fire or short circuit, do not insert any metal sheets or electrical objects into the appliance.
- Do not switch the appliance on until the component set of motor, cover, and stirrer have been fitted.

## 1.3 Intended Use

As described below, every use of the appliance for a purpose differing and/or diverging from its intended standard use, is prohibited and considered to be an unintended use.

The following is an intended use:

- Preparing ice cream, frozen yoghurt, sorbets, semi-frozen desserts.

### **The appliance is not designed for continuous operation in industrial applications.**

This appliance is intended for use in households and similar places, e.g.:

- in employee canteens in shops, offices, and similar areas;
- on farms;
- by customers in hotels, motels, and other typical accommodation establishments;
- in lodging-houses.

## 1.4 Unintended Use

An unintended use may lead to personal injuries or property damages caused by hazardous voltage, fire or high temperature. The appliance may only be used to perform tasks described in this instruction manual.



## 2 General information

### 2.1 Liability and Warranty

All information and instructions in this instruction manual account for legal regulations in force, current level of technical engineering knowledge as well as our expertise and experience, developed over the years. If special models or additional options are ordered, or state-of-the-art technical solutions were implemented, the actual scope of delivery of the appliance may, in some circumstances, differ from descriptions and numerous drawings in this instruction manual.

The manufacturer is not liable for any damages nor faults stemming from:

- failure to observe instructions,
- unintended use,
- technical alterations introduced by the user,
- usage of unapproved spare parts.

We reserve the right to introduce technical modifications to the product, intended for improvement of the appliance and its performance.

### 2.2 Copyright Protection

This instruction manual, and texts, drawings and images included in it, as well as its other components are copyright protected. It is prohibited to reproduce this instruction manual (including its excerpts), in any form and by any means, and to use and/or transfer its content to third parties without manufacturer's written permission. Violation of the above results in obligation to pay compensation. We reserve the right to claim further damages.

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### 2.3 Declaration of Conformity

The appliance meets the currently applicable standards and guidelines of the European Union. We confirm the above in the EC Declaration of Conformity. We may provide relevant Declaration of Conformity upon request.

## 3 Transport, Packaging and Storage

### 3.1 Delivery Check

Immediately upon reception, check the delivery for completeness and possible shipping damage. In the case of visible transport damage refuse to accept the appliance or accept it conditionally. Mark and note the scope of damage in shipping documents/consignment list of the shipping company and lodge a complaint. Concealed damage must be reported immediately upon its discovery, as compensation claims may only be filed within applicable time limits.

If you find that parts or accessories missing, please contact our Customer Service Department.

### 3.2 Packaging

Do not dispose of the appliance cardboard box. It may be used to store the appliance when relocating or when shipping the appliance to our service point in the case of any damages.

The packaging and its elements are made of recyclable materials. Particularly, these are: plastic films and bags, cardboard box.

When disposing of the packaging, observe applicable domestic regulations. Recyclable packaging materials should be recycled.

### 3.3 Storage

Leave the packaging closed until installation of the appliance; observe external indications concerning method of placing and storage. Store the packaging in the following conditions only:

- in closed rooms;
- in dry and dust-free surrounding;
- away from aggressive agents;
- in a location protected against sunlight;
- in a location protected against mechanical shocks.

In the case of extended storage (over three months), make sure you check the condition of the packaging and the parts regularly. If needed, replace the packaging with a new one.

## 4 Technical Data

### 4.1 Technical Specifications

<b>Name:</b>	<b>Ice-cream maker 1500</b>
Art. No.:	135028
Material:	plastic
Ice cream container version::	stainless steel, removable
Ice cream container capacity, in litres:	1,5
Ice cream preparation cycle, in minutes:	30 - 60
Cooling:	compressor
Amount of coolant, in kg:	R600a   0,023
Temperature range, min. – max., in °C:	-10 - -25
Connected load:	0,12 kW   220-240 V   50 Hz
Dimensions (W x D x H), in mm:	380 x 270 x 245
Weight, in kg:	8,7

We reserve the right to implement technical modifications.

#### Version / Characteristics

- Colour: white
- Designed for: ice cream | frozen yoghurt | sorbets | semi-frozen desserts
- Control: electronic
- Digital display
- ON/OFF switch
- The set includes: 1 ice cream scoop | 1 measuring cup

## 4.2 List of Components of the Appliance



Fig. 1

- 1. Housing
- 2. Digital display
- 3. Control keys
- 4. Ventilation openings
- 5. Motor
- 6. Transparent cover
- 7. Stirrer
- 8. Ice container
- 9. Cooling cylinder
- 10. Measuring cup
- 11. Ice cream scoop

### Additional Equipment (not included in the delivery)



#### Ice Cream Container 1500

Material: Stainless steel

Content: 1.5 litres

Dimensions: W 155 x D 138 x H 140 mm

Weight: 0.34 kg

Art. no. 135029

## 4.3 Functions of the Appliance

The ice cream maker with the capacity of 1.5 litres is designed for individual preparation of fresh ice cream variations, such as ice cream, frozen yoghurt, sorbets and semi-frozen desserts. With simple key operation on the control panel, you can set various functions and the operating time, which appears on the digital display.

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## 5 Installation and operation

### 5.1 Installation

#### Unpacking / Positioning

- Unpack the appliance, remove all external and internal packaging elements and shipment safeguards.



**CAUTION!**

#### Choking hazard!

Prevent children from accessing package materials, for instance: plastic bags and EPS.

- If the appliance is covered with a protective film, remove it. Remove the film slowly, so no glue residues are left. Remove any glue residues with the use of a suitable solvent.
- Be careful not to damage the rating plate and warning labels fixed on the appliance.
- **Never** place the appliance in humid or wet environment.

- Place the appliance in a way making the connections easily accessible, so that they may be quickly disconnected if such a need arises.
- The appliance should be placed on surfaces that are:
  - even, with sufficient bearing capacity, resistant to water, dry and resistant to high temperatures;
  - sufficiently large, and thus enabling usage of the appliance with no problems;
  - easily accessible;
  - well ventilated.
- Maintain sufficient clearance from table edges. The appliance might turn over and fall down.
- Do not position the appliance in high humidity locations. Air relative humidity should not exceed 70%.
- Do not place the appliance in direct sunlight or in the vicinity of heat sources (cooker, radiator, heating devices, etc.). Heat sources may negatively affect power consumption, and restrict functions of the appliance, too.
- In order to avoid damage to the compressor, do not tilt the appliance more than 45° when positioning or transporting it.
- Place the appliance so that sufficient air circulation is ensured. Do not obstruct nor cover ventilation openings of the appliance.
- Leave at least 10 cm clearance from walls and other objects.

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### Power supply connection

- Verify if technical data of the appliance (see rating plate) correspond with the local electric power grid specification.
- Connect the appliance to a single, properly grounded mains socket with protective contact. Do not connect the appliance to a multi-socket.
- The power cord should be laid in a way preventing anyone from threading on it or tripping against it.

## 5.2 Operation

### Indications and tips for making ice-cream

- Most recipes consist of cream, milk, eggs and sugar. For best results when making ice cream, we recommend that you beat the eggs and sugar with an electric blender beforehand to increase the volume of the ice cream.
- The taste and consistency of ice-cream depend very much on the selected ingredients: the higher the fat content, the thicker the ice cream. Fat whipped cream contains a minimum of 35% fat, light whipped cream 10-18% fat.
- Always keep the same amount of liquid, e.g. the lightest ice cream can be made using more milk than cream, or using only milk.
- You can of course also use skimmed milk, but the consistency of the ice cream will be different.
- To sweeten ice cream during preparation, do not put sugar or sweetener directly into the ice cream container (it will not dissolve). Instead, the sugar should be dissolved in a little water or skimmed milk and the resulting syrup (chilled) poured into the ice cream container.
- If fruits are used in the recipe, they must always be washed and dried first, fruits with stones must always be peeled and the stones removed. Before adding these ingredients to the ice cream, make a separate mixture using a blender.
- If eggs are used, make sure they are fresh.
- Cooking is required in many recipes. Prepare these ingredients the day before to make sure they are cold.

### Before Use

1. Prior to first operation, clean the appliance and its equipment observing instructions in section **6 'Cleaning'**.
2. To end with, dry the appliance and accessories thoroughly.
3. Set the appliance on a flat surface.

### Preparation of Ingredients

1. Prepare all ingredients for making ice cream according to an individual recipe or recipe suggestions in this instruction manual. Follow the instructions in chapter 'Tips and Hints for Making Ice Cream'.

#### NOTE!

**Never place warm nor hot ingredients in the ice cream container; ingredients must always be cooled beforehand.**

**The optimum temperature of ingredients is approximately 20(±3)°C.**

**Do not place ingredients in a freezer to pre-freeze, otherwise the stirrer will block during ice cream preparation.**

### Proposed Recipe for Chocolate Ice Cream

#### Ingredients:

500 ml of cream

250 ml of whole milk

100 g of sugar

100 g of melted chocolate

4 egg yolks

Place egg yolks in a bowl, add sugar gradually while stirring constantly. Mix ingredients until a homogeneous mass is formed.

While mixing, gradually add cream and milk until all the ingredients are well blended.

While mixing add the melted chocolate.

The recipe can be varied in different ways, adding ingredients of choice according to your taste.



### Indicator Lights / Control Keys

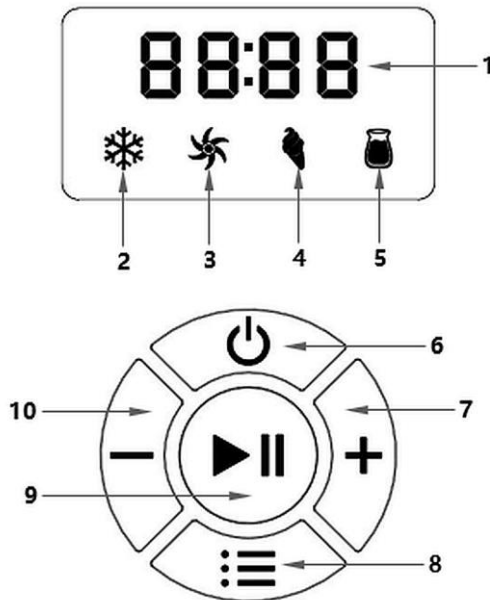


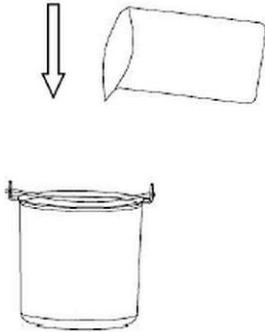
Fig. 2

- |                                   |                                   |
|-----------------------------------|-----------------------------------|
| 1. Operating time indicator light | 2. Cool mode indicator light      |
| 3. Blending mode indicator light  | 4. Ice cream indicator light      |
| 5. Frozen yoghurt indicator light | 6. ON/OFF key                     |
| 7. Operating time extension key   | 8. Function selection key         |
| 9. START / PAUSE key              | 10. Operating time shortening key |

### Ice Cream Preparation Steps

1. To prepare ice cream, follow the steps below.

#### Step 1



2. As indicated in a recipe, place well-prepared ingredients in a removable ice cream container.
3. Stir the prepared ingredients in the ice cream container.

Fig. 3

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#### Step 2

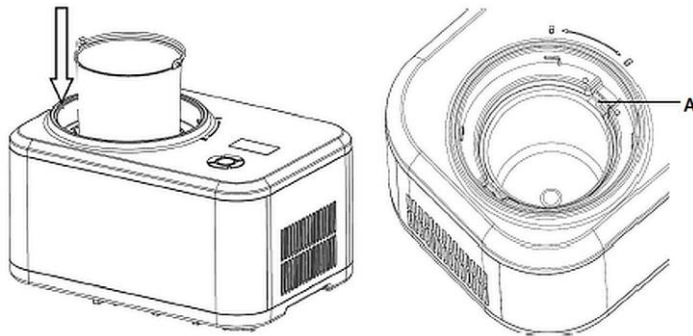


Fig. 4

4. Then place the ice cream container in the cooling cylinder.
5. Ensure that the fixings of the ice cream container handles fit into the designated grooves (A) on the top edge of the cooling cylinder.

## Installation and operation

### Step 3

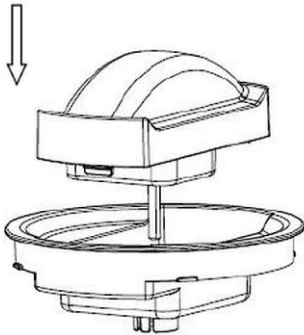


Fig. 5

### Step 4

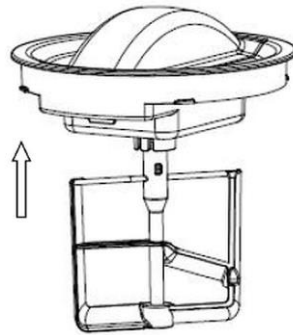


Fig. 6

6. Install the transparent cover and motor.

7. Install the stirrer on the cover with the motor.

### Step 5

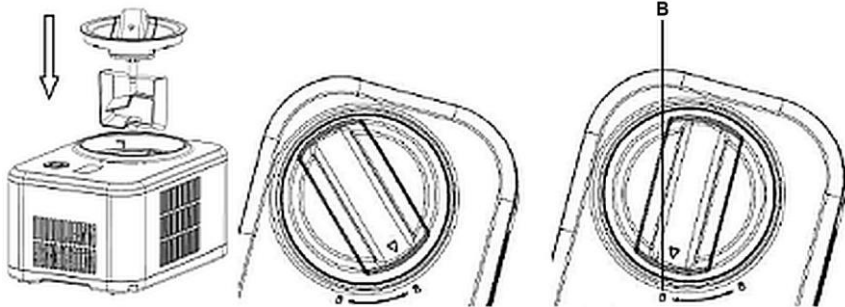







Fig. 7

8. Place the components installed in steps 3 and 4 into the ice cream maker.
9. Make sure they are correctly placed in the ice cream container.
10. Lock the components in a clockwise direction, making sure that the triangular mark on the components is facing towards the 'LOCK' mark (B).

### Step 6



Fig. 8

11. Connect the connection cable to the appliance.
12. Plug the appliance into a single grounded socket.
13. By pressing repeatedly the  function key, select the ice cream preparation function until the corresponding symbol  lights up.
14. Set the required operating time by pressing the  or  key.
15. Then press the START/PAUSE  key to start preparing ice cream.

### Step 7

When ice cream is ready, an audible signal will be heard.

### Step 8

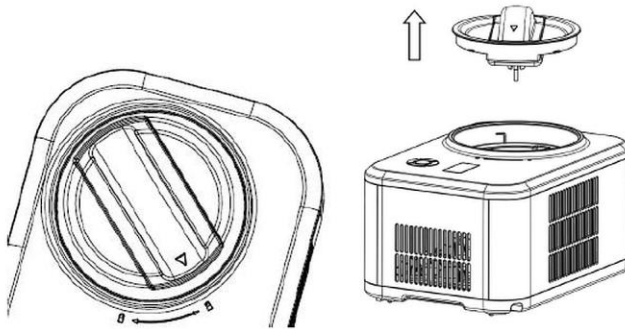


Fig. 9

16. Rotate the transparent cover with the motor and stirrer counter-clockwise to the unlock mark.

A slight rubbing sound can be heard as you rotate it out, which is normal thing.


17. When the triangular mark on the motor aligns with the unlock mark (UNLOCK), pull out the component set of motor, cover, and stirrer.



18. Then pull out the ice cream container with ice cream.

19. Serve ice cream using the supplied ice cream scoop or place ice cream in a refrigerator to chill for a while.



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### Ice Cream Preparation Process

1. Press the ON/OFF  key to switch the ice cream maker on.



2. To select the ice cream preparation function, press the  function key until the corresponding symbol  lights up.

The standard [ice cream] production mode is 60 minutes.


3. To adjust the operating time, press the  or  key until the desired operating time appears on the digital display.

The operating time can be increased or decreased in 1-minute increments by pressing the corresponding key once.

To quickly change the operating time, hold down the corresponding key for 2 seconds.

- Once the operating time has been set, press the START/PAUSE  key to start preparing ice cream.
- If the START/PAUSE  key is pressed during ice cream preparation, the ice cream maker will stop its operation.

The digital display shows the remaining operating time.

- Press the START/PAUSE  key again to continue the preparation process. The appliance will continue to operate according to the set function and the remaining time.

When the set operating time has elapsed, an acoustic signal is heard.






The preparation process is complete.

When the preparation process is complete and no further settings are made, the appliance automatically switches to cooling mode.

- Remove the cover with the motor and stirrer from the appliance.
- Remove the required ice cream from the ice cream container or the ice cream container from the cooling cylinder.
- Serve ice cream using the supplied ice cream scoop or store ice cream in a refrigerator so that it does not melt.

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### Cooling Function

- Press the ON/OFF  key to switch the appliance on.
- Press the function selection  key and select the cooling function .
- Once the function has been selected, set the operating time by briefly pressing the  or  key once to make the setting in 1-minute increments.
- To quickly set the operating time to 60 minutes, press the corresponding key for 2 seconds.

The set operating time appears on the digital display.


- Press the START/PAUSE  key to start cooling.

The set operating time counts down.

If the START/PAUSE  key is pressed during the cooling process, the appliance switches off and the digital display shows the remaining operating time.







## Installation and operation

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6. When the START/PAUSE  key is pressed again, operation continues according to the set function and the remaining operating time.

When the set operating time has elapsed, the appliance stops and an audible signal is heard. The preparation process is complete.

### Blending Mode Function





1. Press the ON/OFF  key to switch the appliance on.
2. Press the function selection  key, and select the mixing mode function .
3. To set the operating time after selecting the mixing mode function, press the  or  key once to make the setting in 1-minute increments.
4. To quickly set the operating time to 60 minutes, press the corresponding key for 2 seconds.
5. After setting the operating time, press the START/PAUSE  key to start the blending process.

The set operating time appears on the digital display and counts down.



6. If the START/PAUSE  key is pressed during the blending process; the appliance switches off and the digital display shows the remaining operating time.
7. When the START/PAUSE  key is pressed again, operation continues according to the set function and the remaining time.

When the set operating time has elapsed, the appliance stops the blending process and an audible signal is heard.

### Frozen Yoghurt Function

1. Press the ON/OFF  key to switch the appliance on.
2. Press the function selector  key, and select the frozen yoghurt function .
3. To set the operating time after selecting this function, press the **+** or **-** key once to make the setting in 1-minute increments.
4. To quickly set the operating time to 24 hours, press the corresponding key for 2 seconds.
5. After setting the operating time, press the START/PAUSE  key to start the frozen yoghurt preparation process.

The set operating time appears on the digital display and counts down.

6. If the START/PAUSE  key is pressed during operation, the appliance switches off and the digital display shows the remaining operating time.
7. When the START/PAUSE  key is pressed again, operation continues according to the set function and the remaining time.

When the set operating time has elapsed, the appliance stops the frozen yoghurt preparation process and an audible signal is heard.

The preparation process is complete.

### Keep Cool Function (Ice Cream Isolation Function)

In order to prevent you from being away from the appliance while making ice cream, ice cream cannot be eaten or stored after it is made and will have melted, the appliance is equipped with an isolation function. If the ice cream making process is finished and no settings are made in the appliance, the appliance automatically switches to the isolation programme. The isolation time is 1 hour. After 1 hour, the ice cream appliance switches to Standby mode.

### Motor Self-Protection Function

In the blending and ice cream preparation functions, as the operating time increases, the ice cream becomes harder and harder, which can cause the stirrer to block. A circuit board monitors the motor and automatically shuts it down to ensure the life of the stirrer motor.



### Compressor Self-Protection Function

When the compressor is stopped in ice cream preparation mode or cooling mode, or when the operation is stopped in the cooling mode, the compressor protection time is approximately 3 minutes.

When the connection cable is inserted, the ice cream maker will restart by default. At this point, there is no delay in selecting the ice cream making mode or the cooling only mode.

### Switching the Appliance OFF

1. If the appliance is no longer in use, switch it off with the ON/OFF key.
2. Disconnect the appliance from power supply by pulling the plug out.

### Storage of prepared ice-cream

- Frozen ice-cream can be stored for some time in the closed container; however, with longer storage, ice cream loses its taste and quality. The structure of the ice cream disintegrates and the freshness is lost after approximately one to two weeks of storage.
- Store ice cream at a temperature of at least -12 °C. Mark the date of manufacture and describe the type of ice-cream on the container.

#### **CAUTION!**

**Ice-cream is a good nutrient for bacteria.**

**Always keep the ice cream maker and storage container perfectly clean and dry. Never freeze again any thawed or partially thawed ice-cream.**

- About 20 minutes before serving, the ice-cream should be taken out of the freezer and the container should be placed in the refrigerator for 10 minutes.
- Ice-cream can be kept for 10 to 15 minutes at room temperature to allow it to reach the right temperature for consumption.

## 6 Cleaning

### 6.1 Safety Instructions for Cleaning

- Before cleaning, disconnect the appliance from the power supply.
- Leave the appliance to cool down completely.
- Make sure water does not enter the appliance. Do not immerse the appliance in water or other liquids during cleaning. Do not clean the appliance with a pressurized water jet.
- Do not use any sharp or pointed, nor metal implements (knife, fork, etc.). Sharp or pointed implements may damage the appliance, and when in contact with live parts, they may cause electric shock.
- For cleaning, do not use any scouring agents that contain solvents nor corrosive cleaning agents. They may damage the surface.

### 6.2 Cleaning

1. Clean the appliance thoroughly after each use.
2. Remove the transparent cover with the motor and stirrer from the appliance and dismantle it.
3. Remove the ice-cream container from the cooling cylinder.
4. Transfer the ice cream into a suitable container.
5. Clean the ice cream container thoroughly with warm water, a mild detergent and a soft cloth or sponge.

#### **ATTENTION!**

**The ice cream container can become deformed by impact or careless handling, which can affect the operation.**

Be very careful when cleaning the ice cream container.

6. Clean the removed parts (cover, stirrer) as well as the accessories (ice cream scoop, measuring cup) with warm water and a soft cloth or sponge. Use a mild cleaning agent when required.
7. All cleaned parts should be rinsed thoroughly with fresh water.
8. Wipe the motor with a slightly damp cloth only.
9. Dry all parts with a soft, lint-free cloth or allow it to air dry.
10. Regularly, wipe the stirrer and ice cream container after cleaning with a food grade disinfectant. Observe instructions of such a cleaning agent's manufacturer.
11. Wipe the housing and power cord with a slightly damp, soft cloth.

## Possible Malfunctions

12. Place individual components back into the appliance:

- place the ice cream container in the cooling cylinder,
- reassemble the stirrer, transparent cover and motor together,
- place this set in the ice cream container.

## 7 Possible Malfunctions

The table below contains descriptions of possible causes and solutions to malfunctions or errors during operation of the appliance. When malfunction cannot be removed, contact the technical service.

In such a case, provide article number, model name and serial number. These data may be found in the rating plate.

<b>Error</b>	<b>Possible cause</b>	<b>Solution</b>
After preparing ice cream, the ice cream container is hard to pull out	Ice formation between the ice cream container and the cooling cylinder, e.g. from water droplets	Wait for 3–8 minutes, then pull out the ice cream container
The stirrer lifts the transparent cover, it cannot be closed	The stirrer has not been correctly inserted into the ice-cream container	Re-insert the stirrer; pay attention to the correct connection between the motor mount and the stirrer
The ice cream container cannot be put into the cooling cylinder	Deformed ice cream container	Contact the service company Replace the ice cream container

Error	Possible cause	Solution
The ice cream preparation cycle is not finished, the stirrer stops	When the stirrer is blocked by hardening ice cream, the safety device stops the motor	Pull the stirrer and ice cream container out Place the ice cream container back in the cooling cylinder, reassemble the stirrer with the cover and motor and continue with the ice cream preparation through restarting

## 8 Disposal

### Electrical Appliance



Electric appliances are marked with this symbol. Electrical appliances must be disposed of and recycled in a correct and environmentally friendly manner. You must not dispose of electric appliances with household waste. Disconnect the appliance from the power supply and remove power cord from the appliance.

Electrical appliances should be returned to designated collection points.

### Coolant

The propellant used in the appliance is flammable. It should be utilised pursuant to national regulations in force.