



INSTRUCTION MANUAL

Ice Cream Maker



SMSP-2180

AUTOMATIC ICE CREAM MAKER

Read this booklet thoroughly before using and save it for future reference

IMPORTANT NOTICES

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.

5. This appliance is intended to be used in household and similar applications such as
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;

- bed and breakfast type environments;
 - catering and similar non-retail applications.
6. -Warning: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Warning: Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
 - Warning: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
 - Warning: Do not damage the refrigerant circuit.
 - Warning: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
 - WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.
 - WARNING: Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
 - WARNING : When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.
7. The refrigerant (R600a) is flammable.(请注意区别冷媒)



Caution: risk of fire / Flammable materials

The refrigerant isobutene (**R600a**) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.

If the refrigerant circuit should be damaged:

- Avoid opening flames and sources of ignition.

- Thoroughly ventilate the room in which the appliance is situated.
- 8. The plug must be removed before cleaning, maintaining or filling the appliance
- 9. Do not upend this product or incline it over a 45° angle.
- 10. To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- 11. Unplug the appliance after using or before cleaning.
- 12. Keep the appliance 8cm from other objects to ensure the good heat releasing.
- 13. Do not use the accessories which are not recommended by Manufacturer.
- 14. Do not use the appliance close by flames, hot plates or stoves.
- 15. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
- 16. Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
- 17. When take out the ice cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
- 18. Do not switch on the power before install well the barrel or blender blade.
- 19. The initial temperature of the ingredients is $25\pm 5^{\circ}\text{C}$. Do not put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
- 20. Do not remove the blender blade when the appliance is on working.
- 21. Do not use outdoors.
- 22. Never clean with scouring powders or hard implements.
- 23. Please keep the instruction manual.
- 24. To avoid contamination of food, please respect the following instructions:

-Opening the door for long periods can cause a significant increase of the temperature in the compartments of the appliance.

-Clean regularly surfaces that can come in contact with food and accessible drainage systems

SPECIFICATIONS

Model: ICE- 2180

Capacity: 2 L

Voltage: 220-240V ~ 50Hz

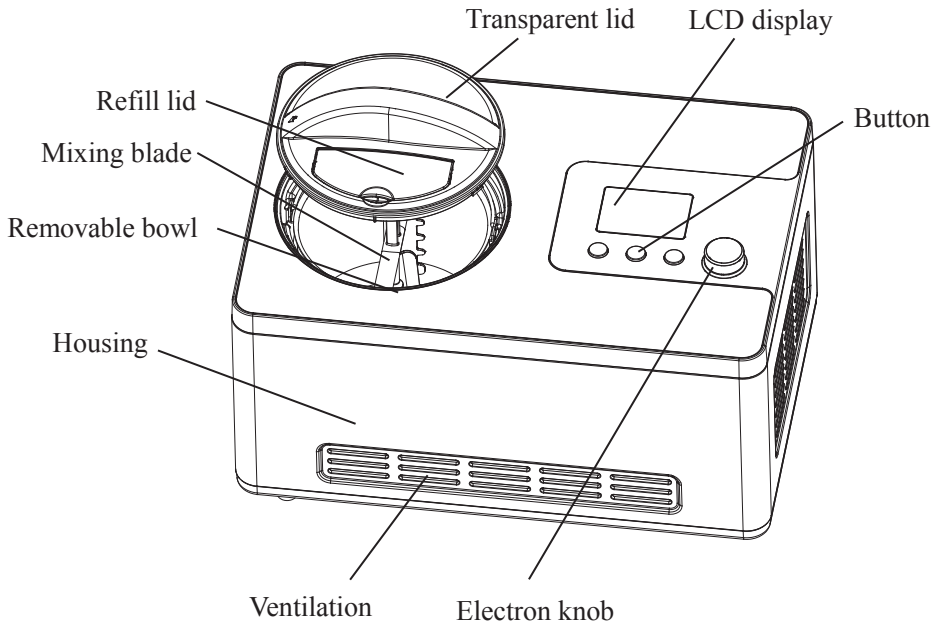
Power Consumption: 180W

Unit Dimensions: 425 (L) *285 (W) *262 (H) mm

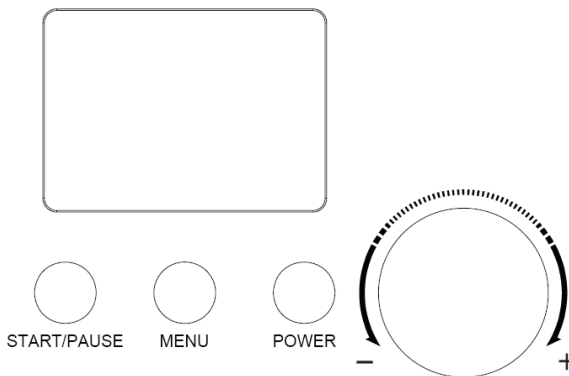
Packing Dimensions: 488 (L) *345 (W) *310 (H) mm

PARTS & FEATURES

1) Structure



2) Function buttons



[POWER]: After power up, the machine enters standby mode. Then press the **[POWER]** button to enter the setting mode, and LCD will display “60:00”. Press the **[POWER]** button during setting mode, the machine will enter the standby mode again.

[Menu]: By pressing this button, there are 3 working modes for option, including: [ICE CREAM] [COOLING ONLY] and [MIXING ONLY]. Hold this button for 3 seconds during operation; the machine will enter back the menu selection.

Electron knob: Turn the knob to set working time, the default working time to [ICE CREAM] [COOLING ONLY] and [MIXING ONLY] is 60min, 30min, 10min, respectively. Rotating the knob to left can decrease the working time. Contrarily; rotating to right can increase time.

[START/PAUSE]: After setting the menu and time, press this button to start the working mode. During operation, by pressing this button, the mixing will pause and the time countdown will pause also. At pause mode, press this button again, the machine will continue the previous unfinished operation.

Making Ice Cream:

Cleanness: Before use, thoroughly wash all parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup and spoon).

Warning: Please be sure the power cord is unplugged.

Important: Always place the Ice Cream Maker upright on a flat surface in order that the build-in COMPRESSOR can provide best performance.

Step 1. Prepare recipe ingredients:

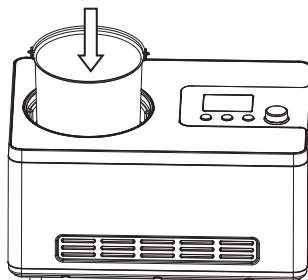
Prepare recipe ingredients from your own recipe or from the recipe booklet here. Note: You do not need to freeze the bowl for hours in a freezer in advance, as this machine has a BUILT-IN COMPRESSOR that freezes the

recipe ingredients in operation thus ensure the output of ice cream.

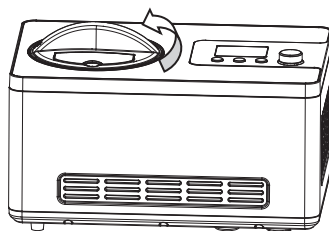
Step 2. Pour the well prepared recipe ingredients and warm water into the removable bowl, then have a uniform mixing (See below picture).



Step 3. Put the removable bowl into the machine and slightly turn around the bowl to make it fitted well with the fixed bowl (See below picture).



Step 4. Place the mixing blade into the removable bowl and keep the mixing blade bottom hole fitted well with the motor axis. Then put the transparent lid onto the machine and lock it anticlockwise (See below picture).



Step 5. Plug in power, and press the **[POWER]** button to make the machine electrified.

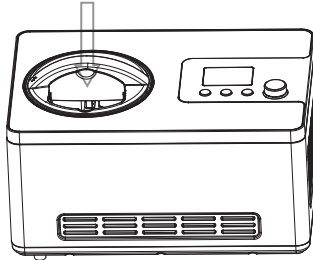
Step 6. Press the **[MENU]** button to choose the working mode.

Step 7. Turn the knob to set the working time.

Step 8. Press the **[START/PAUSE]** button to start working.

Step 9. You can add the favorite ingredients by opening the refill cover (See below picture).

Open the refilling lid,
and add the ingredients



Step 10. After the operation is over, turn off the machine first, and then pull the removable bowl out.

OPERATION

Keep cool function

To avoid melting when the ice cream is not placed well in time, the following design is supported: After the ice cream is finished and without any other operation, the machine will start up the keep cool function automatically, which can keep cool for ten minutes. Ten minutes later, machine will enter standby state.

Motor self-protection function

When the ice cream becomes harder, the mixing motor might be blocked. Then the motor protection device makes the mixing motor stop working by detecting its temperature to ensure the life of the motor.

Controlling the Volume of the Ingredients

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of capacity of the removable bowl (Ice cream expands when

being formed)

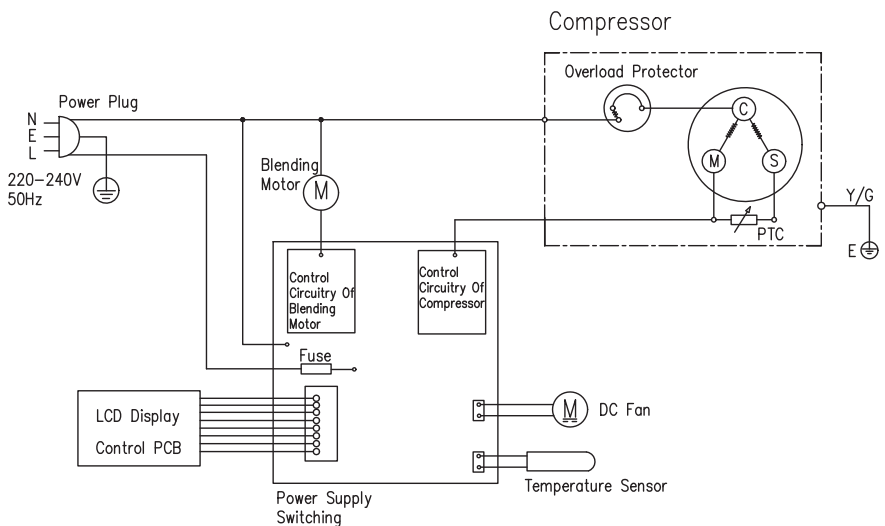
The Differences Among These Three Working Mode

1. Ice cream mode: the default working time is 60 minutes. The detailed operation is instructed as above.
2. Cooling only mode, the default working time is 30 minutes. The operation is similar with that of ice cream mode, but there isn't mixing function.
3. Mixing only mode, the default working time is 10 minutes. The operation is similar with that of ice cream mode, but there isn't freezing function.

STORAGE OF ICE CREAM

Remove finished ice cream into another container using a plastic scoop or a wooden spoon, do not use a metal scoop avoiding scratch on the inside removable bowl.

ELECTRICAL DIAGRAM



MAINTENANCE

Caution: The plug must be removed before cleaning to avoid electric shock.

- (1) Take out the mixing blade, wipe it with a dampened cloth
- (2) Take out the removable bowl, clean it with a dampened soft cloth
- (3) Wipe the transparent lid and refill lid with a dampened cloth
- (4) Remove the dirty on the body or other places with a dampened cloth, and do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid
- (5) Allow drying thoroughly with a dry cloth, then return the component to the home position.

ICE CREAM RECIPE MANUAL

BASIC ICE CREAM

Make according to the following formula. After mixing the formula mixture evenly, it can be made into ice cream within 60 minutes.

375g cream

250g powdered milk

375g water

VANILLA ICE CREAM

320g whole milk

152g granulated sugar

240g heavy cream, well chilled

2 – 3 teaspoons pure vanilla extract, to taste

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn machine on, pour

mixture into freezer bowl through ingredient spout and let mix until thickened, about 50 – 60 minutes.

BASIC CHOCOLATE ICE CREAM

320g whole milk

152g granulated sugar

320g semi-sweet chocolate (your favorite), broken into 1.2cm pieces

320g heavy cream, well chilled

1.2 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. It is best to pre-cooled in the refrigerator for about 15 minutes before making.

Turn the machine on, pour mixture into removable bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.

FRESH STRAWBERRY ICE CREAM

334g fresh ripe strawberries, stemmed and sliced

70g freshly squeezed lemon juice

152g granulated sugar

320g whole milk

320g heavy cream

1.2 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 80g granulated sugar, stir gently and allow to the strawberries to macerate in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and

granulated sugar until the sugar is dissolved.

Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine on, pour mixture into removable bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

FRESH LEMON SORBET

470g granulated sugar

560g pure water

160g freshly squeezed lemon juice

0.5 tablespoon finely chopped lemon zest *

Combine the granulated sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

After cooling, add the lemon juice and zest; stir to combine. Turn the machine on, pour the lemon mixture into freezer bowl through ingredient spout and mix until thickened, about 50 – 60 minutes.

CHOCOLATE FROZEN YOGURT

320g whole milk

180g bittersweet or semisweet chocolate, chopped

536g low-fat vanilla yogurt

66g granulated sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 15 seconds. Add the yogurt and sugar; process until smooth, about 15 seconds. Turn the machine on, pour mixture into removable bowl through ingredient spout and let mix until thickened, about 50 – 60 minutes.



Correct Disposal of this product



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources.