

KRUPS GVS241

Krups Perfect Mix 9000 Ice Cream Maker User Manual

Model: GVS241

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Krups Perfect Mix 9000 Ice Cream Maker. Please read all instructions carefully before first use and retain this manual for future reference.

IMPORTANT SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils out of the freezer bowl during operation to prevent injury and damage to the unit.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Ensure the freezer bowl is completely frozen before use to achieve optimal results.
- Do not place the freezer bowl in a dishwasher or expose it to high heat, as this may damage the cooling liquid inside.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Krups Perfect Mix 9000 Ice Cream Maker.



Figure 1: The Krups Perfect Mix 9000 Ice Cream Maker, showing the main unit and a serving of raspberry sorbet. This image illustrates the complete product and its output.



Figure 2: A view of the ice cream maker with its dimensions indicated: 26 cm width and 24 cm height. This helps users understand the physical size of the appliance.

Main Components:

- **Motor Unit:** Contains the motor and control panel.
- **Lid:** Transparent lid with an opening for adding ingredients.
- **Mixing Paddle:** Attaches to the motor unit to churn the ingredients.
- **Freezer Bowl:** Double-insulated bowl containing a cooling liquid.
- **Digital LCD Screen:** Displays preparation progress and time.

SETUP

1. **Prepare the Freezer Bowl:** Place the freezer bowl in the coldest part of your freezer for at least 12 to 24 hours, or until completely frozen. The bowl should be solid when shaken. Ensure there is enough space in your freezer for the bowl (approximately 21.5 cm diameter and 13 cm height).

2. Assemble the Unit:

- Place the frozen freezer bowl into the main housing.
- Insert the mixing paddle into the center of the freezer bowl, ensuring it sits correctly.
- Place the motor unit onto the lid, aligning the paddle with the motor shaft.
- Secure the lid onto the freezer bowl by twisting it clockwise until it locks into place.

3. **Position the Appliance:** Place the assembled ice cream maker on a clean, dry, and stable surface.

OPERATION

The Krups Perfect Mix 9000 is designed for automatic operation, making delicious frozen desserts in under 40 minutes.



Figure 3: The digital LCD screen, showing the progress indicator and power button. This screen provides visual feedback during the ice cream making process.

1. **Prepare Your Mixture:** Prepare your desired ice cream, sorbet, or frozen yogurt mixture according to your recipe. Ensure the mixture is chilled before adding it to the freezer bowl for best results.

2. **Pour Ingredients:** With the motor unit and paddle assembled and the lid secured, pour your chilled mixture through the opening in the lid. Do not fill the bowl more than two-thirds full, as the mixture will expand during churning.
3. **Start the Machine:** Plug in the appliance. Press the power button on the motor unit to start the churning process. The digital LCD screen will display the progress.
4. **Churning Process:** The machine will churn the mixture automatically. The process typically takes 20 to 40 minutes, depending on the recipe and desired consistency. The machine will emit a beep sound and automatically shut off when the preparation is complete and the ice cream reaches optimal consistency.
5. **Adding Ingredients:** You can add solid ingredients like chocolate chips, nuts, or fruit pieces through the lid opening during the last 5 minutes of churning.
6. **Serving:** Once complete, unplug the appliance. Remove the motor unit and lid, then carefully remove the mixing paddle. Use a plastic or wooden spatula to scoop out the ice cream to avoid scratching the freezer bowl.



Figure 4: Freshly made ice cream being served in waffle cones, demonstrating the ease of use and delicious output of the machine.

GRANDE CAPACITÉ



Figure 5: The ice cream maker next to a large tray of strawberry ice cream, highlighting its 1.6 L capacity, which allows for making up to 1 L of finished ice cream or sorbet.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your ice cream maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
3. **Lid and Mixing Paddle:** The lid and mixing paddle are dishwasher safe. Alternatively, wash them by hand with warm, soapy water and rinse thoroughly.
4. **Freezer Bowl:** Wash the freezer bowl by hand with warm, soapy water. Do not place it in the dishwasher, as extreme heat can damage the cooling liquid inside. Rinse thoroughly and dry completely before storing or refreezing.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry

place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Ice cream is too soft or not freezing.	Freezer bowl not sufficiently frozen. Mixture not chilled enough. Too much mixture in the bowl.	Ensure freezer bowl is frozen for 12-24 hours. Chill mixture thoroughly before adding. Do not overfill the bowl (max 1L of finished product).
Machine stops during churning.	Mixture is too thick or frozen solid. Automatic shut-off activated.	Ensure mixture consistency is appropriate for churning. The machine may have completed its cycle; check consistency. If not, unplug, clear any obstructions, and restart.
Loud noise during operation.	Paddle not correctly seated. Bowl not properly aligned.	Check that the mixing paddle is securely attached and the freezer bowl is correctly placed in the housing.

SPECIFICATIONS

- **Model:** GVS241
- **Brand:** KRUPS
- **Capacity:** 1.6 Liters (yields up to 1 Liter of ice cream/sorbet)
- **Power:** 6 Watts
- **Voltage:** 230 Volts
- **Dimensions (L x W x H):** 28 x 28 x 21.5 cm (approx. 11 x 11 x 8.5 inches)
- **Weight:** 3.7 Kilograms (approx. 8.16 lbs)
- **Material:** Stainless Steel (bowl), Plastic (housing, lid)
- **Special Features:** Digital LCD screen, Automatic operation, End-of-program sound signal

WARRANTY AND SUPPORT

Your Krups Perfect Mix 9000 Ice Cream Maker comes with a**2-year guarantee**. Additionally, Krups offers **15-year reparability** for this product, ensuring long-term support and availability of spare parts through authorized repair centers worldwide.

For further assistance, troubleshooting, or to find authorized service centers, please visit the official Krups website or contact their customer support. You can also visit the [Krups Brand Store on Amazon](#) for more information and product accessories.

