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Model: ICK 5000

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your De'Longhi ICK 5000 Ice Cream Maker. Please read all instructions carefully before first use and retain this manual for future reference.

The De'Longhi ICK 5000 is a 220-240 Volt/50 Hz ice cream maker with a 230 Watt power rating. It features a 1.2-liter removable stainless steel bowl, capable of preparing up to 700g of ice cream. The transparent lid ensures proper cold temperature retention, and the rotary knob offers three distinct functions. A special paddle is designed to mix ingredients finely, and the unit uses ecological refrigerant R134a. Non-slip rubber feet provide stability during operation.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before cleaning or assembly/disassembly.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils out of the bowl during operation to prevent injury and damage to the appliance.
- Ensure the voltage rating on the appliance matches your local power supply before connecting.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Supervise children to ensure they do not play with the appliance.
- Avoid contact with moving parts.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your De'Longhi ICK 5000 Ice Cream Maker.



Figure 1: Key components including the removable stainless steel bowl, the mixing paddle, and the transparent lid.



Figure 2: The control panel features a rotary knob to select between different operating modes: Ingredient Mixing, Keep Cold, and Ice Cream Production.

Components:

- **Main Unit:** Houses the motor and cooling compressor.
- **Removable Stainless Steel Bowl:** 1.2L capacity for ingredients.
- **Mixing Paddle:** Designed for fine ingredient mixing.
- **Transparent Lid:** Covers the bowl during operation, maintaining temperature.
- **Control Knob:** Selects operating functions.

4. SETUP

Before using your ice cream maker for the first time, follow these steps:

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present.
2. **Clean:** Wash the removable stainless steel bowl, mixing paddle, and transparent lid with warm, soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth.
3. **Placement:** Place the main unit on a stable, flat, and dry surface. Ensure there is adequate ventilation around the appliance.
4. **Assemble:** Insert the clean, dry stainless steel bowl into the main unit. Place the mixing paddle inside the bowl, ensuring it is correctly seated on the central pin.



Figure 3: Correctly placing the removable stainless steel bowl into the main unit of the ice cream maker.

5. OPERATING INSTRUCTIONS

Follow these steps to prepare delicious ice cream and other frozen desserts.

Preparation:

1. Prepare your ice cream mixture according to your desired recipe. Ensure the mixture is chilled in the refrigerator for at least 2-3 hours before pouring into the machine.
2. Do not exceed the maximum capacity of 1.2 liters (approximately 700g of ice cream) to allow for expansion during freezing.

Making Ice Cream:

1. Ensure the bowl and paddle are correctly assembled in the main unit.
2. Pour the chilled ice cream mixture into the stainless steel bowl.
3. Place the transparent lid securely on top of the bowl.
4. Plug the appliance into a suitable power outlet.
5. Turn the control knob to the **Ice Cream Production** setting (indicated by the snowflake and paddle icon). The machine will begin to churn and freeze the mixture.
6. The process typically takes 20-40 minutes, depending on the recipe and desired consistency. Monitor the mixture through the transparent lid.

7. Once the ice cream reaches the desired consistency, turn the control knob to the '0' (Off) position and unplug the appliance.
8. Remove the lid and paddle, then carefully scoop out the ice cream using a plastic or wooden utensil to avoid scratching the bowl.



Figure 4: The ice cream mixture being churned to achieve a smooth, creamy texture.

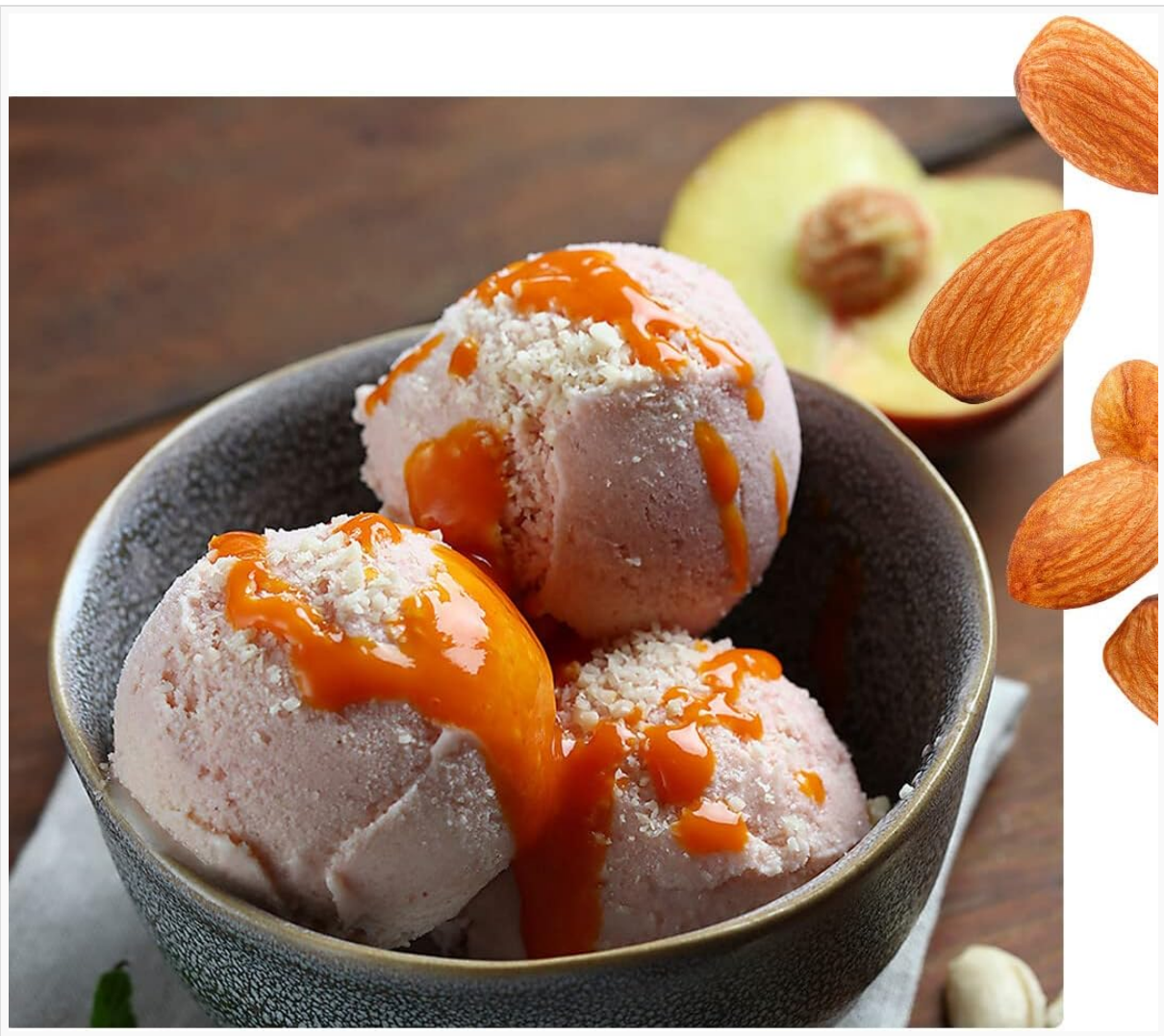


Figure 5: Example of a finished frozen dessert prepared with the machine.

Other Functions:

- **Ingredient Mixing:** Use this setting (indicated by the paddle icon) to simply mix ingredients without freezing, ideal for preparing mixtures before chilling.
- **Keep Cold:** After ice cream production, you can switch to this setting (indicated by the snowflake icon) to maintain the cold temperature of the ice cream for a short period before serving or transferring to a freezer.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your ice cream maker.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lid, mixing paddle, and stainless steel bowl from the main unit.
3. **Dishwasher Safe Parts:** The mixing paddle and recipe book are dishwasher safe.
4. **Hand Wash Parts:** The removable stainless steel bowl and transparent lid should be hand washed with warm, soapy water. Rinse thoroughly and dry completely with a soft cloth.
5. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
6. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.

7. TROUBLESHOOTING

If you encounter issues with your ice cream maker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not start.	Not plugged in; power outage; control knob not set correctly.	Ensure the appliance is securely plugged into a working outlet. Check your circuit breaker. Turn the control knob to an active function (e.g., Ice Cream Production).
Ice cream is not freezing or is too soft.	Mixture not pre-chilled; too much mixture; ambient temperature too high; insufficient operating time.	Ensure mixture is thoroughly chilled before adding to the machine. Do not exceed the maximum fill line. Operate the machine in a cooler environment. Allow more time for freezing.
Excessive noise during operation.	Paddle not correctly seated; bowl not properly inserted; machine on an uneven surface.	Check that the mixing paddle is correctly positioned. Ensure the stainless steel bowl is fully seated in the main unit. Place the machine on a stable, flat surface.
Paddle stops churning.	Ice cream is too thick/frozen; motor overload.	Turn off the machine immediately. Remove the ice cream. If the ice cream is too firm, it may have been churned for too long.

If the problem persists after attempting these solutions, please contact De'Longhi customer service.

8. SPECIFICATIONS

Brand:	De'Longhi
Model Number:	ICK 5000
Capacity:	1.2 Liters
Power:	230 Watt
Voltage/Frequency:	220-240 Volt/ 50 Hz
Material:	Synthetic (housing), Stainless Steel (bowl)
Item Weight:	13.47 Kilograms
Operation Mode:	Automatic
Product Care Instructions:	Hand Wash (main unit, bowl, lid), Dishwasher Safe (paddle)
Refrigerant:	R134a (Ecological)

9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the warranty card

included with your purchase or visit the official De'Longhi website. You can also contact De'Longhi customer service directly for assistance with any product-related inquiries.

De'Longhi Official Website: www.delonghi.com