

Clatronic ICM 3581

Clatronic ICM 3581 Ice Cream Maker User Manual

Model: ICM 3581

1. INTRODUCTION

Thank you for choosing the Clatronic ICM 3581 Ice Cream Maker. This appliance is designed to help you prepare delicious homemade ice cream, sorbet, and frozen yogurt. Please read this instruction manual carefully before using the appliance for the first time to ensure safe and optimal operation. Keep this manual in a safe place for future reference.



Image 1.1: The Clatronic ICM 3581 Ice Cream Maker. This image displays the complete ice cream maker unit, highlighting its compact design and white finish.

2. SAFETY INSTRUCTIONS

Always observe the following basic safety precautions when using electrical appliances:

- Read all instructions before use.
- Do not immerse the motor unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.

- Ensure the voltage indicated on the appliance corresponds to your mains voltage.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your Clatronic ICM 3581 Ice Cream Maker:



Image 3.1: Key components of the Clatronic ICM 3581 Ice Cream Maker. This image illustrates the double-walled freezer bowl, the transparent lid with a refill opening, and the removable stirring element and motor housing.

- **Motor Unit:** Contains the motor that rotates the stirring paddle.
- **Lid:** Transparent lid with a convenient refill opening for adding ingredients during operation.
- **Stirring Paddle:** Mixes and churns the ingredients to create ice cream.
- **Freezer Bowl:** Double-walled bowl containing a cooling liquid that must be pre-frozen.
- **Outer Casing:** The main body of the appliance that houses the freezer bowl.

4. SETUP

Before first use, and for each subsequent use, follow these setup steps:

1. **Unpack:** Carefully remove all packaging materials and ensure all parts are present and undamaged.
2. **Clean:** Wash the freezer bowl, stirring paddle, and lid in warm, soapy water. Rinse thoroughly and dry completely. The motor unit should only be wiped with a damp cloth.
3. **Freeze the Bowl:** Place the clean, dry freezer bowl in the freezer for at least 8-12 hours, or until completely frozen. The colder the bowl, the better the results. Ensure your freezer is set to -18°C (0°F) or colder.
4. **Prepare Mixture:** Prepare your ice cream, sorbet, or frozen yogurt mixture according to your recipe. Ensure the mixture is chilled in the refrigerator before adding it to the ice cream maker.

5. OPERATING INSTRUCTIONS

Follow these steps to make your frozen dessert:

1. **Assemble:** Place the frozen freezer bowl into the outer casing. Insert the stirring paddle into the center of the freezer bowl.
2. **Attach Motor Unit:** Place the motor unit onto the lid, ensuring it is securely locked in place. Then, place the assembled lid and motor unit onto the freezer bowl, twisting to secure if necessary.
3. **Start Churning:** Plug the appliance into a suitable power outlet. Switch on the ice cream maker. The stirring paddle should begin to rotate.
4. **Add Mixture:** Slowly pour your chilled ice cream mixture through the refill opening in the lid while the paddle is rotating.
5. **Churn:** Allow the mixture to churn for approximately 20-40 minutes. The churning time may vary depending on the recipe and desired consistency. The mixture will thicken as it churns.
6. **Add Solid Ingredients:** If your recipe calls for solid ingredients like chocolate chips, nuts, or fruit pieces, add them through the refill opening during the last 5 minutes of churning.
7. **Check Consistency:** Once the desired consistency is reached (soft-serve ice cream), switch off the appliance and unplug it.
8. **Serve or Store:** Remove the motor unit, lid, and stirring paddle. Use a plastic or wooden spatula to scoop the ice cream into a separate container for serving or for further freezing to achieve a firmer consistency. Do not use metal utensils in the freezer bowl as they can damage the surface.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your ice cream maker:

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Disassemble the motor unit, lid, stirring paddle, and freezer bowl.
3. **Wash Parts:** Wash the freezer bowl, stirring paddle, and lid in warm, soapy water. Rinse thoroughly and dry immediately. These parts are generally not dishwasher safe; refer to specific product markings if available.
4. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. Never immerse the motor unit in water or any other liquid.
5. **Storage:** Ensure all parts are completely dry before storing. Store the appliance in a clean, 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
Ice cream is too soft/not freezing.	Freezer bowl not sufficiently frozen; mixture not cold enough; churning time too short.	Ensure freezer bowl is frozen for 8-12 hours. Chill mixture thoroughly before adding. Increase churning time.
Stirring paddle stops rotating.	Mixture is too thick; too much mixture in the bowl; ingredients frozen to the bottom.	Ensure mixture consistency is appropriate. Do not overfill the bowl (max 1.5 liters). Ensure paddle starts rotating before adding mixture.
Appliance does not turn on.	Not plugged in; power outlet issue; motor unit not properly assembled.	Check power connection. Test outlet with another appliance. Reassemble motor unit and lid correctly.

If the problem persists after trying these solutions, please contact customer support.

8. SPECIFICATIONS

Technical details for the Clatronic ICM 3581 Ice Cream Maker:

Brand	Clatronic
Model Number	ICM 3581
Color	White
Product Dimensions	23 x 20.5 x 23 cm
Weight	700 g
Capacity	1.5 Liters
Power/Wattage	12 Watts
Material	Plastic
First Available	August 18, 2014



Image 8.1: Dimensions of the Clatronic ICM 3581 Ice Cream Maker. This image provides a visual representation of the appliance's height and width measurements.

9. DISPOSAL

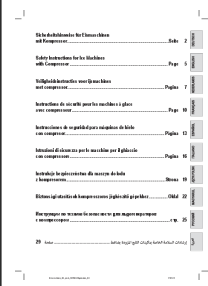
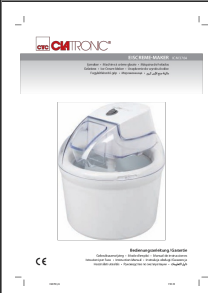



Do not dispose of this appliance with normal household waste. This product is subject to the provisions of European Directive 2012/19/EU concerning waste electrical and electronic equipment (WEEE). Dispose of the appliance through an approved disposal company or at your municipal waste disposal facility. Observe currently applicable regulations. In case of doubt, consult your waste disposal facility.

10. WARRANTY AND SUPPORT

Specific warranty information for the Clatronic ICM 3581 Ice Cream Maker is typically provided at the point of purchase or within separate documentation included with the product. Please refer to your purchase receipt or the manufacturer's official website for detailed warranty terms and conditions.

For technical support, spare parts, or service inquiries, please contact Clatronic customer service. Contact details can usually be found on the manufacturer's website or on the product packaging.

Related Documents - ICM 3581

	<p>Safety Instructions for Clatronic Ice Cream Maker ICM 3784</p> <p>Comprehensive safety instructions and general guidelines for the Clatronic Ice Cream Maker ICM 3784, ensuring safe operation and maintenance for household use.</p>
	<p>Clatronic ICM 3764 Ice Cream Maker Manual</p> <p>User manual and operating instructions for the Clatronic ICM 3764 Ice Cream Maker, including preparation, usage, cleaning, and safety guidelines.</p>
	<p>Clatronic ICM 3764 Ice Cream Maker Manual</p> <p>User manual and instructions for the Clatronic ICM 3764 ice cream maker, including safety guidelines, preparation, operation, recipes, and cleaning.</p>
	<p>Clatronic KA 3808 Kaffeeautomat Bedienungsanleitung</p> <p>Umfassende Bedienungsanleitung für den Clatronic KA 3808 Kaffeeautomaten. Enthält Anleitungen zur Inbetriebnahme, Bedienung, Reinigung, Wartung und Fehlerbehebung für optimale Kaffeezubereitung.</p>
	<p>Clatronic BBA 2721 Bread Baking Machine Instruction Manual</p> <p>Comprehensive user manual for the Clatronic BBA 2721 bread baking machine, detailing its features, operation, safety guidelines, cleaning, troubleshooting, and various bread and jam recipes.</p>



[Clatronic WA 3772 Waffelautomat Bedienungsanleitung & Sicherheitshinweise](#)

Umfassende Bedienungsanleitung für den Clatronic WA 3772 Waffelautomaten. Enthält Informationen zu sicherer Anwendung, Reinigung, Fehlerbehebung und Garantie für köstliche Waffeln.