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> Secura Mini Ice Cream Maker BL300 User Manual

Secura BL300

Secura Mini Ice Cream Maker

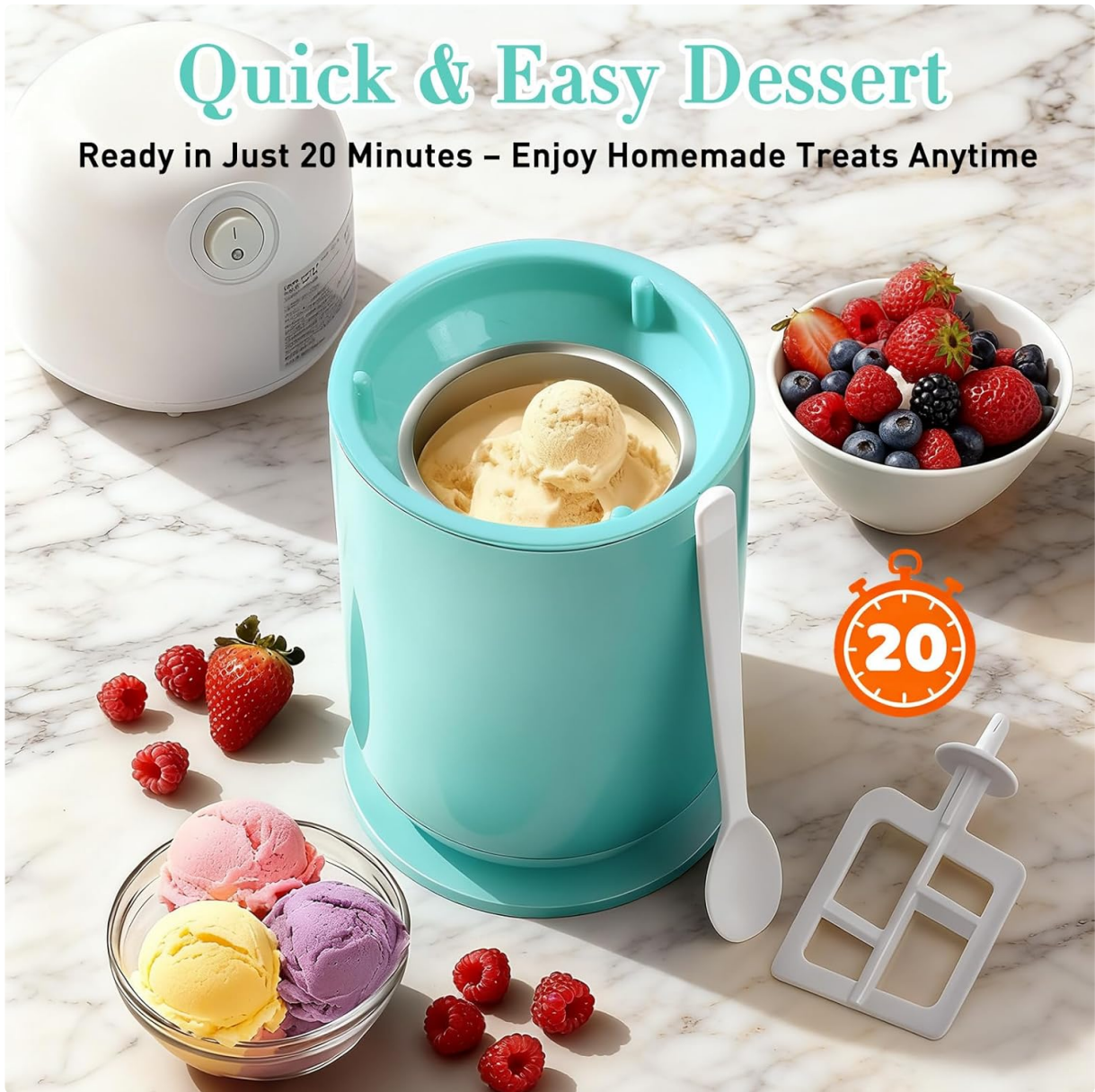
MODEL: BL300

Introduction

Thank you for choosing the Secura Mini Ice Cream Maker. This appliance is designed to help you create delicious homemade ice cream, gelato, sorbet, and frozen yogurt quickly and easily. Please read this manual thoroughly before first use to ensure safe and optimal operation.

Quick & Easy Dessert

Ready in Just 20 Minutes – Enjoy Homemade Treats Anytime



The Secura Mini Ice Cream Maker, ready to create a variety of frozen desserts.

Important Safety Information

- Read all instructions before using the appliance.
- Do not immerse the motor base in water or other liquids.
- Always unplug the appliance from the outlet before cleaning or when not in use.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury to persons or to the appliance itself.
- Do not operate any 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.

Parts List

Your Secura Mini Ice Cream Maker includes the following components:

- Cooling Bowl

- Ice Cream Maker (Motor Base)
- Mixing Paddle
- Mixing Spoon
- Recipe Book
- User Manual

Setup Instructions

1. **Freeze the Cooling Bowl:** Place the cooling bowl upright in your freezer for a minimum of 10-12 hours, or until completely frozen. For best results, freeze for 24 hours at -4°F (-20°C). You can shake the bowl; if you hear no liquid movement, it is fully frozen.



Ensure the cooling bowl is thoroughly frozen before use.

2. **Prepare Ingredients:** While the bowl is freezing, prepare your desired ice cream, gelato, sorbet, or frozen yogurt mixture. Ensure ingredients are chilled before adding to the machine.

Health & Safety

Safe for the Whole Family



BPA-Free



Reusable



Re-Freeze



Healthy Ingredients



Pour your chilled ingredients into the frozen cooling bowl.

3. **Assemble the Unit:** Once the cooling bowl is frozen, place it on a stable, flat surface. Attach the mixing paddle to the motor base.

Operating Instructions

1. **Add Ingredients:** Pour your chilled mixture into the frozen cooling bowl. The maximum capacity is 350 ml (approximately 0.4 quarts). Do not overfill.
2. **Attach Motor Base:** Carefully place the motor base with the attached paddle onto the cooling bowl, ensuring it is securely seated.
3. **Start Churning:** Plug in the appliance and press the power button to start the mixing. The machine will churn the mixture.



The ice cream maker in operation, churning the mixture.

4. **Processing Time:** Churn for approximately 15-20 minutes, or until the desired consistency is reached. Processing time may vary depending on the recipe and the initial temperature of your ingredients. Fewer ingredients generally mean shorter processing time.
5. **Serve:** Once done, unplug the appliance and remove the motor base. Use the provided mixing spoon to scoop out your fresh frozen treat. For a firmer consistency, transfer the mixture to an airtight container and place it in the freezer for an additional 1-2 hours.

Official video demonstrating the Secura Mini Ice Cream Maker in use.

Recipes

Your Secura Mini Ice Cream Maker comes with a recipe book to get you started. You can create a variety of frozen treats, including:

- Ice Cream
- Gelato
- Sorbet
- Frozen Yogurt



*Perfect for Birthdays,
Holidays, and
Ice Cream Lovers*

Examples of delicious frozen treats you can make with your ice cream maker.

Cleaning and Maintenance

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

1. **Disassembly:** Unplug the appliance. Detach the motor base from the cooling bowl. Remove the mixing paddle from the motor base.
2. **Cleaning the Cooling Bowl:** The cooling bowl should be hand washed with warm, soapy water. Do not place it in the dishwasher, as this can damage the freezing liquid inside. Ensure it is completely dry before placing it back in the freezer.
3. **Cleaning the Motor Base and Paddle:** The motor base should be wiped clean with a damp cloth. Do not immerse it in water. The mixing paddle can be hand washed with warm, soapy water.

Quick Disassembly for Effortless Cleaning



The detachable components of the ice cream maker are easy to clean.

- Storage:** Store the cooling bowl in the freezer so it is always ready for your next batch. Store the motor base and paddle in a dry place.

Troubleshooting

Problem	Possible Cause	Solution
Ice cream is not freezing or is too soft.	Cooling bowl not sufficiently frozen; ingredients not chilled; mixture too large.	Ensure cooling bowl is frozen for 24 hours. Chill ingredients thoroughly before use. Reduce the quantity of ingredients if exceeding 350 ml.
Motor stops or paddle gets stuck.	Mixture is too thick; overfilling the bowl.	Ensure mixture is liquid enough to churn. Do not fill above the MAX line. If the mixture becomes too thick, the motor may stop to prevent damage.
Lid pops off during operation.	Overfilling the bowl; mixture expanding too much.	Do not overfill the bowl. Ensure the lid is securely attached. The ice cream may be freezing faster than expected; check consistency earlier.

Specifications

Feature	Detail
Brand	Secura
Model Name	BL300
Capacity	0.4 Quarts (approx. 350 ml)
Operation Mode	Automatic
Material	Plastic
Product Care Instructions	Hand Wash

Warranty and Customer Support

For warranty information or any questions regarding your Secura Mini Ice Cream Maker, please refer to the warranty card included in your packaging or contact Secura customer service directly. Contact details can typically be found on the official Secura website or within the product packaging.