

## Steba IC 110

# Steba Ice Cream Maker IC 110 User Manual

Model: IC 110 (056100)

## 1. INTRODUCTION

Thank you for choosing the Steba IC 110 Ice Cream Maker. This versatile appliance allows you to create delicious homemade ice cream, sorbet, and frozen yogurt, as well as prepare fresh yogurt, all with ease. Its self-cooling Peltier element ensures optimal consistency without the need for pre-freezing the bowl. Please read this manual carefully before first use to ensure safe and efficient operation.



Figure 1.1: Steba IC 110 Ice Cream Maker with prepared ice cream.

## 2. SAFETY INSTRUCTIONS

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Always observe basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils out of the freezer bowl during use to reduce the risk of injury to persons or to the appliance itself.
- Never operate the appliance if the power cord or plug is damaged, or if the appliance itself is malfunctioning or has been dropped or damaged in any way.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use outdoors.
- Always unplug the appliance from the power outlet before cleaning or when not in use.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface.

## 3. PRODUCT OVERVIEW

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Familiarize yourself with the components of your Steba IC 110 Ice Cream Maker:

- Main Unit with Peltier Element
- Removable 1.2 L Ice Cream Container
- Additional 1.1 L Yogurt Container with Lid
- Stirring Paddle
- Transparent Lid with Opening
- Control Panel with LCD Display



Figure 3.1: Top view of the appliance with the lid removed, showing the internal cavity.



Figure 3.2: The 1.2-liter removable ice cream container.



Figure 3.3: The additional 1.1-liter yogurt container with its lid.



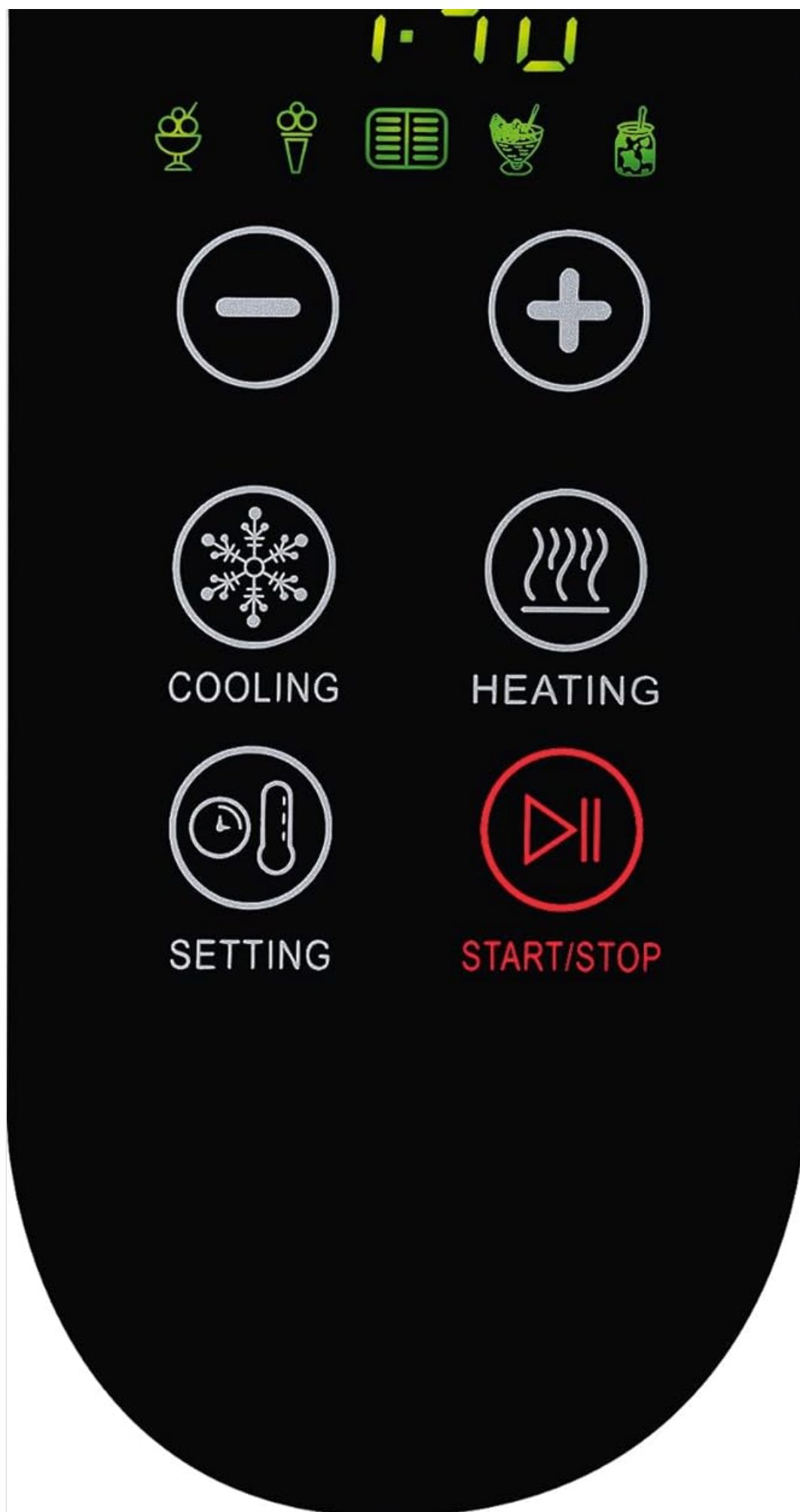


Figure 3.4: The stirring paddle used for mixing ingredients.



Figure 3.5: The control panel featuring an LCD display and various function buttons.

## 4. SETUP

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the removable ice cream container, yogurt container, lid, and stirring paddle in warm, soapy water. Rinse thoroughly and dry all parts. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the appliance on a clean, dry, stable, and heat-resistant surface. Ensure there is adequate ventilation around the unit, especially the side vents.
4. **Assembly:** Insert the clean ice cream container into the main unit. Place the stirring paddle inside the container, ensuring it is properly seated. Secure the transparent lid onto the main unit.

## 5. OPERATING INSTRUCTIONS

### General Operation

- Plug the appliance into a suitable power outlet. The LCD display will illuminate.
- Use the **SETTING** button to cycle through the 5 available programs: Soft Ice, Ice, Sorbet, Yogurt, DIY.
- Use the + and - buttons to adjust the timer or temperature settings for the selected program.
- Press **START/STOP** to begin or pause the operation.

### Making Ice Cream, Soft Ice, or Sorbet

1. Prepare your desired ice cream, soft ice, or sorbet mixture.
2. Ensure the ice cream container and stirring paddle are correctly assembled in the main unit.
3. Pour the mixture into the ice cream container. Do not fill above the MAX line.
4. Select the appropriate program (**Soft Ice**, **Ice**, or **Sorbet**) using the **SETTING** button.
5. Adjust the timer if necessary (default for ice cream is 180 minutes).

6. Press **START/STOP**. The appliance will begin churning and cooling automatically using its Peltier element.
7. Once the program finishes, the appliance will automatically switch to a cooling-hold function to maintain consistency.



Figure 5.1: Ice cream mixture being churned inside the container.

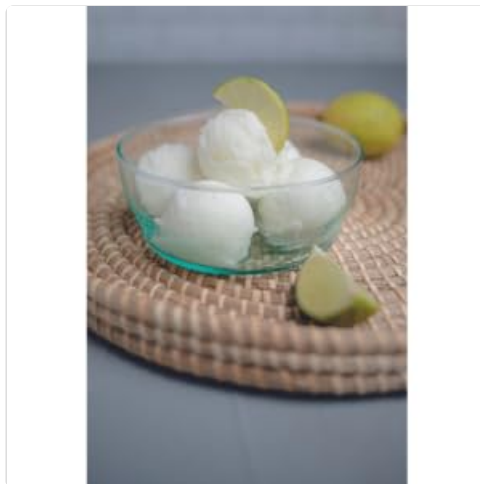


Figure 5.2: Example of refreshing sorbet made with the appliance.

## Making Yogurt

The Steba IC 110 also features a warming function for yogurt preparation.

1. Prepare your yogurt mixture (e.g., milk and yogurt starter).
2. Pour the mixture into the additional 1.1 L yogurt container.
3. Place the yogurt container (with its lid) into the main unit. The stirring paddle is not needed for yogurt.
4. Select the **Yogurt** program using the **SETTING** button.
5. Adjust the fermentation time (1 to 99 hours) using the **+** and **-** buttons.
6. Press **START/STOP**. The appliance will maintain the optimal temperature for yogurt fermentation.
7. Once complete, remove the yogurt container and refrigerate the yogurt.





Figure 5.3: Example of homemade yogurt with blueberries.

## 6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygiene of your appliance.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool down completely.
2. **Removable Parts:** The ice cream container, yogurt container, lid, and stirring paddle are removable and can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing. These parts are not dishwasher safe.
3. **Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
4. **Storage:** Store the appliance in a clean, dry place, away from direct sunlight and out of reach of children.

## 7. TROUBLESHOOTING

If you encounter issues with your Steba IC 110, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Ice cream is not firm enough.	Mixture too warm; insufficient churning time; too much liquid in mixture.	Ensure ingredients are chilled before adding; extend churning time; adjust recipe for less liquid.
Motor stops during operation.	Mixture is too thick; motor protection activated.	Reduce the thickness of the mixture; allow motor to cool down before restarting.
Appliance does not turn on.	Not plugged in; power outage; faulty outlet.	Check power connection; test outlet with another appliance; contact customer support if issue persists.

Problem	Possible Cause	Solution
Yogurt is not fermenting properly.	Incorrect temperature; insufficient fermentation time; inactive starter culture.	Ensure correct program and time are set; use fresh, active yogurt starter.

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

## 8. SPECIFICATIONS

Feature	Detail
Brand	Steba
Model Number	056100 (IC 110)
Color	White
Product Dimensions	15 x 127 x 77 cm; 5.1 Kilograms
Ice Cream Capacity	1.2 Liters
Yogurt Capacity	1.1 Liters (additional container)
Power	250 Watts
Material	Plastic
Special Feature	Self-cooling Peltier Element, Warming function for yogurt
Temperature Range	Approx. -180C to +500C
Programs	Soft Ice, Ice, Sorbet, Yogurt, DIY
Timer	180 min (Ice), 1 to 99 h (Yogurt)









Figure 8.1: Product dimensions for the Steba IC 110.

## 9. WARRANTY AND SUPPORT

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Steba products are manufactured with high-quality materials and undergo strict quality control. For information regarding warranty terms and conditions, please refer to the warranty card included with your purchase or visit the official Steba website. For technical support, spare parts, or service inquiries, please contact Steba customer service directly. Keep your proof of purchase for warranty claims.

 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Peltier-Eismaschine IC 110</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba IC 110 Peltier-Eismaschine: Gebrauchsanweisung &amp; Rezepte</a></p> <p>Umfassende Gebrauchsanweisung für die Steba IC 110 Peltier-Eismaschine. Erfahren Sie mehr über sichere Bedienung, Eis- und Joghurtzubereitung, Reinigung und erhalten Sie köstliche Rezepte. Ideal für den Haushalt.</p>
 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Slush Maker FDM 2</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba Slush Maker FDM 2 User Manual and Instructions</a></p> <p>Detailed instructions and specifications for the Steba Slush Maker FDM 2, covering setup, operation, cleaning, and troubleshooting. Learn how to make perfect slushies, milkshakes, and frozen drinks.</p>
 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Multi-Snack-Maker 3 in 1 SG 65</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba SG 65 Multi-Snack-Maker 3-in-1 Bedienungsanleitung</a></p> <p>Die offizielle Bedienungsanleitung für den Steba SG 65 Multi-Snack-Maker 3-in-1. Enthält Sicherheitshinweise, Bedienungsanleitungen, Reinigungstipps und Rezeptideen.</p>
 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Zerkleinerer AC 20 zu Stabmixer MX 50</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba AC 20 Food Chopper Accessory for Stick Blender MX 50 - User Manual</a></p> <p>Official user manual and instructions for the Steba AC 20 food chopper accessory, designed for use with the Steba stick blender MX 50. Learn about safety, operation, cleaning, and disposal.</p>
 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Guss-Fondue FO 1.1</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba Guss-Fondue FO 1.1 User Manual and Instructions</a></p> <p>Comprehensive user manual and instructions for the Steba Guss-Fondue FO 1.1, covering operation, safety, cleaning, and recipes. This document is intended for private household use and provides detailed guidance on using the fondue pot safely and effectively.</p>
 <p>122-1001-01-001 (2010) 8. Auflage (2010) 8. Auflage</p> <p><b>Induktion IK 3500 Flex</b></p> <p>Gebrauchsanweisung 2 Instructions for use 13 Mode d'emploi 24 Gebrauchsanweisung 34 Begrüßung 44</p> <p>www.steba.com</p>	<p><a href="#">Steba IK 3500 Flex Induktionskochfeld Bedienungsanleitung</a></p> <p>Umfassende Bedienungsanleitung für das Steba IK 3500 Flex Induktionskochfeld. Enthält Informationen zur Installation, Bedienung, Sicherheit, Wartung und Fehlerbehebung für effizientes Kochen.</p>