

ULIT ICE-1032YW

ULIT Automatic Ice Cream Maker Machine ICE-1032YW User Manual

Model: ICE-1032YW

1. IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

- Read all instructions before operating the appliance.
- To protect against risk of electrical shock, do not immerse cord, plug, or base of the appliance 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. Keep hands, hair, clothing, as well as spatulas and other utensils away from the mixing paddle during operation to reduce the risk of injury and/or damage to the appliance.
- 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.
- The use of attachments not recommended by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always ensure the lid is securely locked before operation.
- Do not use the appliance for anything other than its intended use.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

2. PRODUCT OVERVIEW

Components

The ULIT Automatic Ice Cream Maker Machine consists of the following main components:

- Main Unit with Built-in Compressor
- Removable Mixing Bowl (1-Quart Capacity)
- Mixing Paddle
- Transparent Lid with Ingredient Opening
- Digital Control Panel with LCD Display



Image 2.1: The ULIT Automatic Ice Cream Maker Machine with a bowl of ice cream.

Control Panel and Display

The digital control panel allows for easy operation and monitoring of the ice cream making process.



Image 2.2: Detailed view of the control panel and LCD display.

Buttons:

- **Power Button ():** Turns the machine ON/OFF.
- **Mode Selection Button (≡):** Cycles through available operating modes (Single Refrigeration, Single Mixing, Ice Cream Mode, Yogurt Mode).
- **Start/Pause Button ():** Starts or pauses the selected operation.

LCD Display Icons:

- **Snowflake Icon (❄):** Indicates Single Refrigeration Mode.
- **Swirl Icon ():** Indicates Single Mixing Mode.
- **Ice Cream Cone Icon ():** Indicates Ice Cream Mode.
- **Yogurt Cup Icon ():** Indicates Yogurt Mode.
- **Timer:** Displays the remaining operation time.

3. SETUP

Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials.
3. Keep the packaging for future storage or transport.

Initial Cleaning

Before first use, clean all parts that will come into contact with food.

1. Wash the removable mixing bowl, mixing paddle, and lid in warm, soapy water.
2. Rinse thoroughly and dry completely.
3. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

Assembly

1. Place the main unit on a stable, flat, and dry surface.
2. Insert the removable mixing bowl into the main unit's cooling chamber. Ensure it is seated correctly.
3. Place the mixing paddle inside the mixing bowl, ensuring it rests properly on the central shaft.
4. Once ingredients are added, place the transparent lid onto the mixing bowl and rotate it clockwise until it locks securely into place. Ensure the magnetic nodes on the lid align with the corresponding sensors on the machine for proper operation.



4. OPERATING INSTRUCTIONS

Before You Begin

- Prepare your ice cream, frozen yogurt, gelato, or sorbet mixture according to your recipe. For best results, chill the mixture in the refrigerator for at least 2-4 hours, or overnight, to a temperature between 36-40°F (2-4°C).
- Ensure the removable mixing bowl and mixing paddle are clean and dry.
- The machine has a 1-quart capacity. Do not fill the mixing bowl more than 60% full for ice cream or 80% for yogurt, as the mixture will expand during the freezing process. Overfilling can cause the mixture to overflow and damage the machine.

Making Frozen Desserts (Ice Cream, Gelato, Sorbet, Frozen Yogurt)

1. Plug the appliance into a standard electrical outlet (120V 60Hz). The LCD display will illuminate.
2. Press the Power Button () to turn on the machine.
3. Pour your chilled mixture into the removable mixing bowl.
4. Place the transparent lid onto the bowl and rotate it clockwise until it locks securely. Ensure the magnetic nodes are aligned.
5. Press the Mode Selection Button (≡) repeatedly to choose your desired mode:
 - **Ice Cream Mode ():** For standard ice cream, gelato, and sorbet. This mode combines mixing and refrigeration.
 - **Yogurt Mode ():** For making frozen yogurt. This mode also combines mixing and refrigeration.
6. The default time for Ice Cream Mode is typically 30-60 minutes, and for Yogurt Mode, it may vary. You can adjust the time using the timer buttons if available (refer to specific model instructions if your unit has dedicated timer adjustment buttons, otherwise the machine will use a preset time).
7. Press the Start/Pause Button () to begin the operation. The machine will start mixing and cooling.
8. The LCD display will show the remaining time. You can add additional ingredients like chocolate chips, nuts, or fruit pieces through the ingredient opening in the lid during the last 5-10 minutes of churning.
9. When the cycle is complete, the machine will beep and automatically shut off, or enter a 'Keep Cooling' function to maintain consistency for a short period.
10. Unplug the machine. Remove the lid, then carefully lift out the mixing bowl.
11. Use a plastic or wooden spatula to scoop out the frozen dessert. Avoid using metal utensils to prevent scratching the bowl.
12. For a firmer consistency, transfer the dessert to an airtight container and place it in the freezer for 1-2 hours.



30 ice cream VARIETIES YOU CAN TRY

Image 4.1: The ice cream maker actively churning ingredients.

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and longevity of your ice cream maker.

Cleaning the Bowl and Paddle

1. Unplug the appliance from the power outlet.
2. Remove the lid, mixing paddle, and removable mixing bowl from the main unit.
3. Wash these parts in warm, soapy water. Use a soft cloth or sponge.
4. Rinse thoroughly under running water.
5. Dry all parts completely before reassembling or storing. Ensure no moisture remains, especially between the mixing bowl and the cooling chamber, to prevent freezing together during subsequent use.

Cleaning the Main Unit

1. Wipe the exterior of the main unit with a soft, damp cloth.
2. Do not use abrasive cleaners or scouring pads.

3. Never immerse the main unit in water or any other liquid.
4. Ensure the magnetic nodes on the main unit and lid are clean and dry for proper electrical contact.

6. TROUBLESHOOTING

If you encounter issues with your ice cream maker, please refer to the following table for common problems and solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; Power outlet malfunction; Power button not pressed.	Ensure the machine is securely plugged into a working outlet. Press the Power button.
Mixing paddle does not spin.	Lid not securely locked; Magnetic nodes not aligned; Mixture too thick.	Ensure the lid is fully locked and magnetic nodes are clean and aligned. If mixture is too thick, add more liquid.
Ice cream is not freezing or is too soft.	Mixture not pre-chilled; Too much mixture; Ambient temperature too high; Insufficient churning time.	Pre-chill mixture thoroughly. Do not overfill the bowl. Ensure machine is in a cool environment. Allow full churning time. For firmer results, transfer to freezer after churning.
Loud noise during operation.	Normal compressor operation; Paddle obstruction.	Some noise from the compressor is normal. Check if the paddle is obstructed by ingredients or if the bowl is seated incorrectly.
Mixing bowl stuck to cooling chamber.	Moisture between bowl and chamber froze.	Allow machine to sit for a few minutes to warm up, or pour a small amount of warm water around the outside of the bowl (not inside) to loosen. Always ensure bowl exterior is dry before placing in machine.

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

7. SPECIFICATIONS

Technical details for the ULIT Automatic Ice Cream Maker Machine ICE-1032YW:

Feature	Specification
Model	ICE-1032YW
Capacity	1 Quart (approx. 0.95 Liters)
Power Rating	135W

Feature	Specification
Voltage/Frequency	120V ~ 60Hz
Cooling Range	-31°F to 0°F (-35°C to -18°C)
Dimensions (W x D x H)	13.98 x 10.24 x 8.89 Inches (35.51 x 26.01 x 22.58 cm)
Weight	8.78 kg (approx. 19.36 lbs)
Material	Stainless Steel (internal components), BPA Free
Certifications	ETL Certified



Image 7.1: Product dimensions.

8. WARRANTY AND CUSTOMER SUPPORT

Warranty Information

This ULIT Automatic Ice Cream Maker Machine is covered by a manufacturer's warranty against defects in

materials and workmanship under normal household use. Please refer to the warranty card included with your product for specific terms and conditions, including the warranty period and coverage details.

Customer Support

For any questions, technical support, or warranty claims, please contact ULIT Customer Service. Our team is available to assist you with any inquiries regarding your product.

Contact Information:

- Please refer to the contact details provided on the product packaging or the official ULIT website.
- Customer service and technical support are typically available 24 hours a day, 7 days a week, with responses within 12 hours.