

[Manuals.plus](#) /

› [AAUU](#) /

› AAUU 1.5L Ice Cream Maker User Manual

AAUU BL 1500C

AAUU 1.5L Ice Cream Maker User Manual

Model: BL 1500C

INTRODUCTION

Thank you for choosing the AAUU 1.5L Ice Cream Maker. This appliance is designed to help you create delicious homemade ice cream, sorbet, and frozen yogurt quickly and easily. Please read this manual thoroughly before first use to ensure safe and optimal operation.



The AAUU 1.5L Ice Cream Maker, ready to create delicious frozen desserts.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your ice cream maker:



An exploded view illustrating the main components of the ice cream maker.

- **Motor:** Powers the mixing blade.
- **Lid:** Transparent lid with an opening for adding ingredients.
- **Axle:** Connects the motor to the blade.
- **Blade (Paddle):** Mixes the ingredients to create the frozen dessert.

- **Plastic Ring:** Secures the freeze bowl.
- **Freeze Bowl:** Double-insulated bowl containing a cooling liquid that must be pre-frozen.
- **Outside Shell:** The main body of the ice cream maker.

SETUP

Before using your ice cream maker for the first time, ensure all parts are clean and dry.

1. **Freeze the Inner Bowl:** Place the freeze bowl in your freezer at -18°C (0°F) or colder for 8-12 hours, or until the liquid inside is completely frozen. The bowl should be completely solid when shaken. Ensure your freezer is cold enough for optimal results.



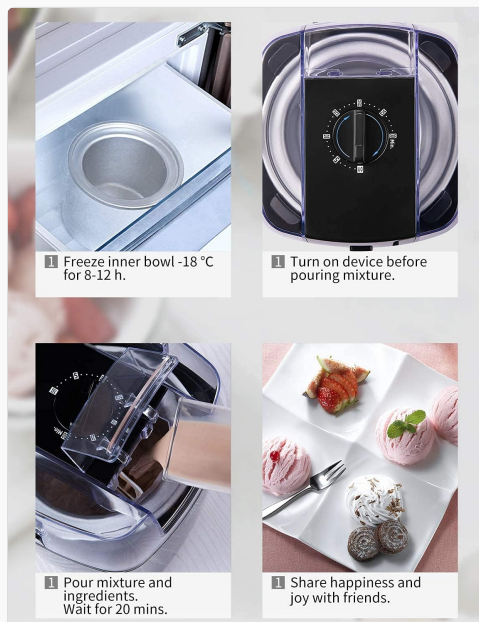
The freeze bowl must be thoroughly frozen before use.

2. **Prepare Your Mixture:** Prepare your desired ice cream, sorbet, or frozen yogurt mixture according to your recipe. For best results, chill the mixture in the refrigerator for at least 2 hours before pouring it into the machine. This helps achieve a faster and firmer consistency.

OPERATING INSTRUCTIONS

Follow these steps to make your frozen dessert:

1. **Assemble the Machine:** Place the frozen bowl into the outside shell. Insert the blade into the center of the freeze bowl. Place the lid with the motor assembly onto the top of the machine, ensuring it clicks securely into place.
2. **Turn On the Device:** Before pouring the mixture, turn on the ice cream maker. This ensures the blade starts rotating immediately, preventing the mixture from freezing to the bottom of the bowl.



Ensure the device is turned on before adding ingredients.

3. **Pour the Mixture:** Slowly pour your chilled ice cream mixture through the opening in the transparent lid while the machine is running.



Pour the mixture into the running machine.

4. **Add Additional Ingredients (Optional):** If you wish to add solid ingredients like chocolate chips, nuts, or fruit pieces, do so during the last 5 minutes of the mixing process. The transparent lid design allows you to add ingredients without interrupting the machine's operation.



Add your favorite mix-ins during the final stages.

5. **Set the Timer:** The machine features an adjustable timer from 5 to 30 minutes. The ideal churning time is typically 15-30 minutes, depending on the recipe and desired consistency. The machine will automatically stop when the timer finishes.
6. **Serve:** Once the desired consistency is reached, turn off the machine and remove the lid and blade. Use a plastic or wooden spoon to scoop the ice cream from the bowl. Avoid using metal utensils, as they can damage the freeze bowl.



Enjoy your freshly made ice cream!

For firmer ice cream, transfer the finished product to an airtight container and place it in the freezer for an additional 1-2 hours.

MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your ice cream maker. Always unplug the unit before cleaning.

- **Removable Parts:** The stirring rod, lid, and freeze bowl are detachable for easy cleaning. Wash these parts with warm, soapy water. Rinse thoroughly and dry completely before reassembling or storing.
- **Main Unit:** Wipe the outside shell and motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
- **Storage:** Store the ice cream maker in a clean, dry place. Ensure the freeze bowl is completely dry before placing it back in the freezer to prevent ice buildup.

The ice cream maker is made from BPA-free materials to ensure safety for you and your family.

TROUBLESHOOTING

If you encounter any issues with your ice cream maker, please review the following common solutions:

- **Machine not turning on:** Ensure the power cord is securely plugged into a working outlet. Check if the lid is properly assembled and locked into place.
- **Ice cream not freezing:** Verify that the freeze bowl was frozen for the recommended 8-12 hours and is completely solid. Ensure your ingredients were pre-chilled. The ambient room temperature can also affect freezing time; avoid using in very warm environments.
- **Blade not rotating:** Check if the blade is correctly inserted onto the axle and if the lid is securely attached. Ensure no ingredients are obstructing the blade's movement.
- **Mixture overflowing:** Do not overfill the freeze bowl. The mixture will expand as it freezes. Follow recipe guidelines for maximum fill levels.

If problems persist, please contact customer support.

SPECIFICATIONS

Feature	Specification
Brand	AAUU
Model Name	BL 1500C
Color	Black
Capacity	1.5 Liters
Power	9.5 Watts
Voltage	220 Volts
Material	ABS+AS+POM
Product Dimensions	20.98 x 20.98 x 23.98 cm
Product Weight	2.87 kg
Operating Mode	Automatic
Included Components	Ice stirring rod, container, mixer, lid, and recipe manual

WARRANTY AND SUPPORT

Specific warranty information is not provided in this manual. Please refer to the product packaging or the retailer's website for details regarding warranty coverage and customer support. For any operational questions or technical assistance, please contact the seller or manufacturer directly.

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Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question