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› Silvercrest SEM 90 C3 Self-Cooling Ice Cream Maker Instruction Manual

OWIM SEM 90 C3

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INTRODUCTION

Welcome to your new Silvercrest SEM 90 C3 Self-Cooling Ice Cream Maker. This appliance is designed to create delicious ice cream and sorbets without the need for pre-freezing or a compressor. Please read this manual carefully before first use to ensure safe and optimal operation of your device.



Image: The Silvercrest SEM 90 C3 Ice Cream Maker shown next to a glass of ice cream with berries, demonstrating its use.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions thoroughly before operating the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug the appliance from the outlet when not in use, before assembling or disassembling parts, and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with moving parts.
- The appliance is equipped with overvoltage protection for the motor.
- This appliance is intended for household use only. Do not use outdoors.
- Do not use attachments not recommended or sold by the manufacturer.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Silvercrest SEM 90 C3 Ice Cream Maker:

Included Components:

- Ice Cream Maker Unit
- Mixing Paddle
- Lid with filling opening
- Measuring Cup
- Ice Cream Scoop
- Silicone Spatula
- Set of 5 Measuring Spoons



Image: A collection of accessories including a measuring cup, ice cream scoop, silicone spatula, and a set of five measuring spoons.



Image: The ice cream maker unit with the mixing paddle assembly detached, showing the internal components.



Image: The ice cream maker with its transparent lid in place and the yellow silicone spatula beside it.

SETUP

Follow these steps to set up your ice cream maker before first use:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, clean all parts that will come into contact with food. Refer to the "Cleaning and Maintenance" section for detailed instructions.
3. **Placement:** Place the ice cream maker on a stable, flat, and dry surface. Ensure adequate ventilation around the appliance. The anti-slip feet provide stability during operation.
4. **Assembly:** Insert the mixing paddle into the motor shaft located inside the bowl. Place the lid securely on top of the bowl, ensuring it is properly aligned and locked into place (if applicable to your model).

OPERATING INSTRUCTIONS

Preparation:

1. Prepare your desired ice cream or sorbet mixture according to your recipe. The maximum capacity for ingredients is 300 ml within the 700 ml bowl.
2. For best results, ensure your mixture is chilled before adding it to the machine.



Image: A person pouring a red liquid mixture from a white bowl into the ice cream maker's main bowl.

Making Ice Cream:

1. Pour the chilled mixture into the ice cream maker bowl.
2. Secure the lid firmly onto the unit.
3. Plug the appliance into a suitable power outlet.
4. Use the control panel with its three buttons (Off, Soft Serve, and Ice Cream) to select your desired setting.
5. The machine will automatically churn and cool the mixture. Preparation time typically ranges from 50 to 80 minutes, depending on the recipe and desired consistency.





Image: A top-down view of the ice cream maker, highlighting the control panel with its three function buttons and the Silvercrest logo.

Serving:

Once the desired consistency is reached, unplug the appliance. Use the included ice cream scoop and silicone spatula to remove the ice cream or sorbet from the bowl.



Image: A hand using an ice cream scoop to serve a portion of red ice cream from the machine into a small glass bowl.

Recipes:

The appliance comes with 6 delicious recipes, including a vegan option, to help you get started with various frozen treats.

CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your ice cream maker:

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the lid and mixing paddle from the main unit.
3. **Wash Removable Parts:** Wash the mixing paddle, lid, and removable bowl with warm, soapy water. Rinse thoroughly and dry completely. These parts are generally not dishwasher safe unless specified otherwise in the full

product manual.

- 4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- 5. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store the clean and dry appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your ice cream maker, refer to the following common problems and solutions:

Appliance does not turn on:

- Check if the power cord is securely plugged into a working electrical outlet.
- Ensure the lid is correctly assembled and locked into place (if your model features a safety lock).

Ice cream is not firm enough:

- Ensure the mixture was adequately chilled before adding it to the machine.
- Allow more churning time, up to the maximum recommended 80 minutes.
- Check that the ambient room temperature is not excessively high, as this can affect cooling efficiency.

Mixing paddle is not turning:

- Check if the mixing paddle is correctly inserted onto the motor shaft.
- Ensure the mixture is not too thick or frozen, which could impede the paddle's movement.

TECHNICAL SPECIFICATIONS

Brand:	OWIM
Model Number:	SEM 90 C3
Power Consumption:	90 W
Capacity (Bowl):	700 ml
Max. Ingredient Capacity:	300 ml
Color:	White
Material (Spatula):	Silicone
Operation Mode:	Automatic
Preparation Time:	50-80 minutes (varies by type)
Cable Length:	170 cm

WARRANTY AND SUPPORT

For detailed warranty information, technical support, or service inquiries regarding your Silvercrest SEM 90 C3 Ice Cream Maker, please refer to the separate warranty card included with your product. Alternatively, you may contact OWIM

customer service directly. Please retain your proof of purchase for any warranty claims.

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