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› SILVERCREST Ice Cream Maker SEM 90 C3 User Manual

SILVERCREST SEM 90 C3

SILVERCREST Ice Cream Maker

MODEL: SEM 90 C3 - USER MANUAL

1. Product Overview

The SILVERCREST SEM 90 C3 Ice Cream Maker is a self-cooling appliance designed for easy preparation of delicious homemade ice cream, soft serve, and sorbet. Its compact design and intuitive controls make it a convenient addition to any kitchen.

Key Features:

- **Power:** 90 W self-cooling system, no compressor required.
- **Control Panel:** Features 3 intuitive buttons for Power, Ice Cream, and Soft Ice Cream.
- **Versatility:** Suitable for preparing milk-based ice cream and sorbet.
- **Removable Stirring Paddle:** For easy cleaning and assembly.
- **Safety:** Equipped with overcurrent protection for the motor.
- **Stability:** Non-slip feet ensure stable operation.
- **Capacity:** 700 ml total capacity with a maximum fill mark of 300 ml.
- **Preparation Time:** Typically 50-80 minutes, depending on the recipe.
- **Included Accessories:** Measuring cup, ice cream scoop, silicone spatula, and a set of 5 measuring spoons.



Figure 1: The SILVERCREST SEM 90 C3 Ice Cream Maker, showing its compact design and included scoop.

2. Safety Instructions

Please read all safety instructions carefully before using the appliance to prevent injury or damage.

- Always ensure the appliance is placed on a stable, level, and dry surface.
- Do not immerse the main unit in water or any other liquid. Clean only with a damp cloth.
- Keep hands and utensils out of the mixing bowl during operation.
- Unplug the appliance from the power outlet when not in use, before cleaning, or before assembling/disassembling parts.
- Do not operate the appliance if the power cord or plug is damaged, or if the appliance malfunctions or has been dropped.
- This appliance is for household use only. Do not use outdoors.
- Supervise children to ensure they do not play with the appliance.
- Ensure the ventilation slots are not blocked during operation.

3. Setup

Before first use, unpack all components and ensure all parts are present and undamaged. Clean all removable parts as described in the "Cleaning and Maintenance" section.

Component Identification:



Figure 2: The ice cream maker with its removable lid and stirring paddle.

1. Place the main unit on a clean, dry, and stable surface.
2. Insert the stirring paddle into the motor shaft inside the mixing bowl.
3. Place the transparent lid onto the main unit, ensuring it is securely locked in place. The lid typically has alignment marks to guide proper placement.
4. Ensure the power cord is easily accessible and not tangled.



Figure 3: All included accessories for precise ingredient measurement and serving.

4. Operation

Follow these steps to prepare your homemade ice cream or sorbet:

1. Prepare your desired ice cream or sorbet mixture. Ensure the mixture is chilled before adding it to the machine for best results.
2. Open the ingredient chute on the lid and carefully pour the mixture into the mixing bowl. Do not exceed the maximum fill mark (300 ml) to prevent overflow during expansion.



Figure 4: Carefully pouring the chilled mixture into the ice cream maker.

3. Close the ingredient chute.
4. Plug the appliance into a suitable power outlet.
5. Press the Power button (ⓘ symbol) to turn on the machine.
6. Select your desired program:
 - Press the Ice Cream button (snowflake symbol) for regular ice cream.
 - Press the Soft Ice Cream button (ice cream cone symbol) for soft serve.
7. The machine will begin churning and cooling. The preparation time typically ranges from 50 to 80 minutes, depending on the recipe and desired consistency.
8. Once the ice cream reaches the desired consistency, press the Power button to stop the machine.
9. Unplug the appliance. Remove the lid and stirring paddle.
10. Use the included ice cream scoop or silicone spatula to transfer the ice cream to a serving bowl or airtight container for storage.



Figure 5: Scooping freshly made ice cream from the machine.

Note: The instruction manual includes 6 recipes, including a vegan option, to help you get started.

5. Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your ice cream maker.

1. Always unplug the appliance before cleaning.
2. Remove the lid and the stirring paddle. These parts can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
3. The mixing bowl (inner part of the main unit) can be wiped clean with a damp cloth. Do not immerse the main unit in water.
4. For stubborn residue, use a soft brush or sponge. Avoid abrasive cleaners or scouring pads that could damage surfaces.
5. Wipe the exterior of the main unit with a soft, damp cloth.
6. Ensure all parts are completely dry before reassembling or storing the appliance.
7. Store the ice cream maker in a cool, dry place.

6. Troubleshooting

If you encounter issues with your ice cream maker, please refer to the following 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 appliance is securely plugged into a working outlet. Press the Power button.
Ice cream is too soft or not freezing.	Mixture not pre-chilled; too much mixture; insufficient churning time.	Pre-chill mixture thoroughly. Do not exceed max fill line (300 ml). Allow full churning time (50-80 minutes).
Stirring paddle is not rotating.	Paddle not correctly installed; motor overloaded.	Ensure the stirring paddle is properly seated on the motor shaft. Reduce the amount of mixture if overloaded.
Loud noise during operation.	Appliance not on a level surface; parts not assembled correctly.	Place the machine on a flat, stable surface. Check that the lid and stirring paddle are correctly installed.

7. Technical Specifications

Feature	Specification
Model	SEM 90 C3
Power Consumption	90 W
Capacity	700 ml (Max. fill 300 ml)
Color	White
Dimensions (Device)	Approx. 18.5 x 23.8 x 26.5 cm (W x D x H)
Cable Length	Approx. 170 cm
Weight (Device)	Approx. 2550 g

8. Warranty and Support

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or contact the manufacturer's customer service department. Keep your proof of purchase for warranty claims.

Manufacturer: SILVERCREST

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