

MEDION MD10169

MEDION MD10169 Ice Cream Maker Instruction Manual

Model: MD10169 | Brand: MEDION

[Overview](#) [Setup](#) [Operation](#) [Safety Instructions](#) [Product](#) [Maintenance](#) [Troubleshooting](#) [Specifications](#) [Warranty & Support](#)

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Always ensure the appliance is unplugged from the power outlet before assembly, disassembly, or cleaning.
- Do not immerse the main unit, cord, or plug in water or any other liquid.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Use only accessories recommended by the manufacturer.
- Do not use the appliance outdoors.
- Place the appliance on a stable, flat, heat-resistant surface, away from heat sources and direct sunlight.
- Ensure adequate ventilation around the appliance during operation.
- Do not block the ventilation openings.
- Avoid contact with moving parts. Keep hands, hair, clothing, and utensils away from the mixing paddle during operation to prevent injury and damage to the appliance.
- Do not overfill the ice cream bowl.
- Always ensure the lid is securely in place before operating the machine.
- The compressor has a protection mechanism; if turned off, it cannot be restarted for at least 3 minutes. This is normal.

2. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your MEDION MD10169 Ice Cream Maker.



Figure 2.1: The MEDION MD10169 Ice Cream Maker, showing its compact design and control dial.

- 1. Main Unit:** Contains the compressor and motor.
- 2. Removable Ice Cream Bowl:** Made of aluminum, where the ice cream mixture is churned and frozen.

Hoogwaardige verwerking

Het ijsreservoir is van robuust roestvrij staal



Figure 2.2: The robust stainless steel ice cream reservoir, designed for easy handling and cleaning.

- 3. Mixing Paddle:** Attaches to the motor to churn the mixture.
- 4. Lid:** Transparent lid with an opening for adding ingredients.
- 5. Control Dial:** Used to select functions (Mix, Ice Cream, Post-cooling) and turn the unit on/off.

Eenvoudige bediening

Gebruiksvriendelijke bediening door de intuïtieve draairegelaar



Figure 2.3: The intuitive control dial for easy operation, featuring symbols for mixing, ice cream preparation, and post-cooling.

6. **Measuring Cup:** For precise ingredient measurement.

7. **Ice Cream Scoop:** For serving your homemade ice cream.

3. SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging. Retain the packaging for future storage or transport.
2. **Inspect:** Check all parts for any signs of damage. Do not use the appliance if any part is damaged.
3. **Clean:** Before first use, wash the removable ice cream bowl, mixing paddle, lid, measuring cup, and ice cream scoop in warm, soapy water. Rinse thoroughly and dry completely. Refer to the "Maintenance and Cleaning" section for detailed instructions.
4. **Placement:** Place the main unit on a clean, dry, stable, and flat surface. Ensure there is sufficient space around the appliance for proper ventilation, especially at the sides and back where the air vents are located.
5. **Assemble Bowl:** Place the clean, dry removable ice cream bowl into the main unit's chamber.
6. **Insert Paddle:** Insert the mixing paddle into the center of the ice cream bowl, ensuring it is properly seated.
7. **Attach Lid:** Place the lid onto the main unit, aligning it correctly and twisting or pressing down until it is securely locked in place.
8. **Connect Power:** Plug the power cord into a grounded electrical outlet. The appliance is now ready for use.

4. OPERATING INSTRUCTIONS

The MEDION MD10169 Ice Cream Maker features a self-cooling compressor, eliminating the need for pre-freezing the bowl.

4.1 Preparing Your Ice Cream

1. **Prepare Mixture:** Prepare your desired ice cream, frozen yogurt, or sorbet mixture according to your recipe. Ensure the

mixture is well-chilled (refrigerated) before adding it to the machine for best results.

2. **Add Mixture:** With the machine assembled and the lid securely in place, pour the chilled mixture through the opening in the lid into the ice cream bowl. Do not fill the bowl more than 60% full, as the mixture will expand during freezing. The maximum ingredient capacity is 600ml, yielding up to 1 liter of finished ice cream.



Figure 4.1: The MEDION MD10169 can produce up to one liter of fresh ice cream in approximately 60 minutes.

4.2 Using the Control Dial

The control dial allows you to select different modes of operation:

- **Mix (Stirring Symbol):** This mode activates only the mixing paddle without cooling. Useful for mixing ingredients or keeping a mixture agitated.
- **Ice Cream (Snowflake + Ice Cream Cone Symbol):** This is the primary mode for making ice cream. It activates both the compressor (cooling) and the mixing paddle.
- **Post-cooling (Snowflake Symbol):** This mode activates only the compressor for cooling, without mixing. Useful for keeping the ice cream cold after churning or for pre-cooling the bowl if desired (though not strictly necessary).
- **Off (Power Symbol):** Turns the appliance off.

4.3 Making Ice Cream

1. Ensure the machine is assembled and the mixture is in the bowl.
2. Turn the control dial to the **Ice Cream** mode (Snowflake + Ice Cream Cone symbol). The machine will start churning and cooling.
3. The churning process typically takes 30-60 minutes, depending on the recipe and desired consistency. The machine will automatically stop churning when the ice cream reaches a certain thickness and emit a signal.
4. Monitor the consistency. For a softer consistency, stop the machine earlier. For a firmer consistency, allow it to churn longer.
5. Once the desired consistency is reached, turn the control dial to **Off** (Power Symbol) and unplug the appliance.
6. Remove the lid and the mixing paddle.
7. Use the provided ice cream scoop or a plastic/wooden utensil to transfer the ice cream from the bowl to an airtight container. Avoid using metal utensils in the aluminum bowl to prevent scratching.
8. For a firmer consistency, place the container in the freezer for 1-2 hours.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your ice cream maker. Always unplug the appliance before cleaning.



Eenvoudige reiniging

Uitneembare en voor de vaatwasser geschikte accessoires voor een moeiteloze reiniging

- Deksel
- Menggereedschap
- Roestvrijstalen ijsreservoir



Figure 5.1: The lid, mixing tool, and stainless steel ice reservoir are removable and suitable for dishwasher cleaning, ensuring effortless maintenance.

5.1 Cleaning the Removable Parts

- Remove the lid, mixing paddle, and ice cream bowl from the main unit.
- These parts are dishwasher-safe. Alternatively, wash them by hand in warm, soapy water.
- Rinse thoroughly under running water to remove all soap residue.
- Dry all parts completely before reassembling or storing.

5.2 Cleaning the Main Unit

- Wipe the exterior of the main unit with a soft, damp cloth.
- For stubborn stains, use a mild detergent on the cloth, then wipe with a clean, damp cloth.
- Never immerse the main unit in water or any other liquid.
- Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surface.
- Ensure the main unit is completely dry before plugging it back in or storing it.

5.3 Storage

Store the cleaned and dried ice cream maker in a cool, dry place, away from direct sunlight and out of reach of children. It is recommended to store it in its original packaging to protect it from dust and damage.

6. TROUBLESHOOTING

If you encounter issues with your MEDION MD10169 Ice Cream Maker, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; power switch off.	Ensure the power cord is securely plugged into a working outlet. Check the control dial is not in the 'Off' position.
Mixing paddle does not rotate.	Paddle not correctly installed; mixture too thick; motor overload protection activated.	Ensure the mixing paddle is correctly seated. Check if the mixture is too thick; if so, thin it slightly. Turn off the machine, wait a few minutes, and restart.
Ice cream is too soft or not freezing.	Mixture not chilled enough; insufficient churning time; too much mixture; ambient temperature too high.	Ensure mixture is well-chilled before adding. Increase churning time. Do not exceed maximum fill line (600ml ingredients). Operate in a cooler environment.
Machine stops unexpectedly.	Overload protection; compressor protection.	If the ice cream becomes too thick, the motor may stop to prevent damage. Turn off the machine, remove some ice cream, and restart. If the compressor was just turned off, wait at least 3 minutes before restarting it.
Loud noise during operation.	Normal compressor/motor noise; paddle hitting bowl.	Some noise from the compressor and motor is normal. Ensure the mixing paddle is correctly installed and not hitting the sides of the bowl.

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

7. TECHNICAL SPECIFICATIONS

Model Number:	MD10169
Brand:	MEDION
Power:	100 W
Ice Cream Capacity:	Up to 1 Liter (from 600 ml ingredients)
Product Dimensions (L x W x H):	35.7 cm x 26 cm x 22 cm
Weight:	7.2 kg
Material (Ice Container):	Aluminum
Special Features:	Built-in compressor (self-cooling), Large filling opening
Included Components:	Ice Cream Maker MD 10169, Measuring Cup, Ice Cream Scoop, User Manual, Warranty Card

Voor maximaal 1 liter ijs



Figure 7.1: Dimensions of the MEDION MD10169 Ice Cream Maker, designed for a maximum of 1 liter of ice cream.

8. WARRANTY AND CUSTOMER SUPPORT

Your MEDION MD10169 Ice Cream Maker comes with a manufacturer's warranty. Please refer to the included warranty card for specific terms and conditions, including the warranty period and coverage details.

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact MEDION customer support.

Contact information can typically be found on the warranty card, the official MEDION website, or the point of purchase.

When contacting support, please have your model number (MD10169) and proof of purchase readily available.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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