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› Oliboni 2.6 Qt Ice Cream Maker User Manual

## Oliboni ICE-2580

# Oliboni 2.6 Qt Ice Cream Maker User Manual

Model: ICE-2580

## INTRODUCTION

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This manual provides comprehensive instructions for the safe and efficient operation of your Oliboni 2.6 Qt Ice Cream Maker. This automatic ice cream machine features a built-in compressor, eliminating the need for pre-freezing, and allows you to create delicious ice cream, gelato, and sorbet. Please read this manual thoroughly before first use and retain it for future reference.



Image: The Oliboni 2.6 Qt Ice Cream Maker, a compact stainless steel appliance with a digital display and control buttons on top.

## IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the ice cream maker.
- To protect the compressor, ensure the machine remains upright for 2 to 4 hours before its first use.
- Do not immerse the appliance, cord, or plug 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 and before cleaning. Allow to cool before putting on or taking off parts.
- Avoid contact with moving parts.

- 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 accessory 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.
- Do not use appliance for other than intended household use.

## PRODUCT COMPONENTS

Your Oliboni Ice Cream Maker comes with the following components:

- Ice Cream Maker Unit
- Measuring Cup
- Scoop
- Scraper
- User Manual (this document)
- Recipe Book



# Multifunctional Ice Cream Maker

oliboni

POWER MENU START/PAUSE TIMER

60:00

3 Modes

Motor Self-Protection

Premium Built-in Compressor

≤50dB Lower Noise

Beep Remind

Keep Cool for 2 hours

Image: The Oliboni Ice Cream Maker with its included accessories: a scraper, scoop, measuring cup, user manual, and recipe book. Product dimensions are also indicated: 12.5" length, 10.75" width, and 14.25" height.

# Only 3 Steps, Ice Cream Done

**Step 1**  
Add ingredients  
into bowl



**Step 2**  
Lock the lid and stir



**Step 3**  
Select mode and  
set time



**Step 4**  
Enjoy the delicious  
ice cream



Image: A view of the ice cream maker's internal bucket and mixing blade, showing where ingredients are added.

## SPECIFICATIONS

Feature	Detail
Brand	Oliboni
Model Name	ICE-2580
Capacity	2.6 Quarts
Color	Black
Material	Stainless Steel
Special Features	Built-In Compressor, Built-In Timer, Keep Cool Function, Overheat Protection, See-Through Lid

Product Dimensions	20"L x 17.3"W x 15"H
Item Weight	35 Pounds
Operation Mode	Automatic
Date First Available	August 30, 2024

## SETUP

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Before using your Oliboni Ice Cream Maker for the first time, it is crucial to follow these setup steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Position:** Place the ice cream maker on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit.
3. **Initial Standby:** To protect the compressor, keep the machine upright for 2 to 4 hours before its first use. This allows the refrigerant to settle.
4. **Clean:** Wash all detachable parts (ice cream scoop, bucket, mixing blade, and lid) with warm soapy water, rinse thoroughly, and dry completely. Wipe the main unit with a damp cloth.
5. **Assemble:** Insert the mixing blade into the ice cream bucket, then place the bucket into the main unit. Secure the transparent lid on top.

For a visual guide on the setup and initial use, please watch the official product video below:

Your browser does not support the video tag.

Video: An official demonstration of the Oliboni 2.6 QT Ice Cream Maker, showing the process of adding ingredients, starting the machine, and the final ice cream product.

## OPERATING INSTRUCTIONS

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The Oliboni Ice Cream Maker is designed for ease of use with its intuitive LCD digital display and control buttons.

# High Power Compressor & Fast Freezing



## Compressor Cooling

Make ice cream instantly (40-60mins) without pre-cooling



## 2.6 Quart Large Capacity

Make 15 medium-sized ice cream cones per batch



## Soft or Hard Texture

Can make both soft and hard textures



## Food-Grade Stainless Steel Bucket

Easy to clean & assemble



## Semiconductor Cooling

Requires 12h pre-cooling, consuming time



## 1.0 Quart Small Capacity

Only serve 1-2 people



## Liquid Texture

It's still liquid and doesn't even turn to soft serve ice cream



## Common Materials

Difficult to clean & prone to flavor mixing

Image: A close-up view of the ice cream maker's control panel, highlighting the LCD display and buttons for Power, Menu, Start/Pause, and Timer.

## Control Panel Overview:

- **Power Button:** Turns the machine on/off.
- **Menu Button:** Selects between the three operating modes: Ice Cream Making, Mixing Only, and Cooling Only.
- **Start/Pause Button:** Starts or pauses the selected operation.
- **Timer Button:** Adjusts the operating time.
- **LCD Digital Display:** Shows current temperature, remaining time, and selected mode.

## Making Ice Cream:

Follow these simple steps to make your favorite frozen treats:

1. **Prepare Ingredients:** Ensure your ice cream mixture is chilled according to your recipe.
2. **Add Ingredients:** Pour the prepared ingredients into the ice cream bucket. The 2.6-quart capacity allows for making up to 15 medium-sized ice cream cones per batch.
3. **Secure Lid:** Place and lock the transparent lid onto the machine.
4. **Power On:** Press the **Power** button.
5. **Select Mode:** Press the **Menu** button to select "Ice Cream Making" mode.

6. **Set Time:** Use the **Timer** button to adjust the desired churning time. Typical churning time is 40-60 minutes.
7. **Start Churning:** Press the **Start/Pause** button to begin the process. The machine will automatically churn and freeze the mixture.
8. **Keep Cooling Function:** After churning, the machine features an extended 2-hour "Keep Cooling" function to prevent the ice cream from melting, maintaining optimal consistency.
9. **Serve:** Once the cycle is complete, use the included scoop to serve your freshly made ice cream.



Image: A visual guide showing the three main steps for making ice cream: 1) Add ingredients, 2) Lock the lid and stir, 3) Select mode and set time, followed by enjoying the delicious ice cream.

### Other Modes:

- **Mixing Only:** Use this mode to mix ingredients without freezing.
- **Cooling Only:** This mode can be used to chill ingredients or maintain the temperature of your mixture.

### CLEANING AND MAINTENANCE

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Oliboni Ice Cream Maker.

- **Unplug:** Always unplug the machine from the power outlet before cleaning.
- **Disassemble:** Remove the lid, mixing blade, and ice cream bucket from the main unit.

- **Hand Wash:** The detachable ice cream scoop, bucket, mixing blade, and lid can all be individually cleaned by hand with warm, soapy water. Rinse thoroughly to remove all soap residue.
- **Dry Completely:** Ensure all washed parts are completely dry before reassembling or storing to prevent mold or mildew.
- **Wipe Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
- **Storage:** Store the appliance in a dry, cool place when not in use.

## TROUBLESHOOTING

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If you encounter any issues with your Oliboni Ice Cream Maker, please refer to the following common troubleshooting tips:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the Power button firmly.
Ice cream is too soft/not freezing.	Ingredients not cold enough; insufficient churning time; too much mixture.	Pre-chill ingredients thoroughly. Increase churning time. Do not exceed the maximum fill line. Ensure the compressor has settled for 2-4 hours before first use.
Machine stops during operation.	Overload protection activated; power interruption.	Reduce the amount of mixture if overloaded. Check power connection. Allow machine to cool down if it overheated.
Loud noise during operation.	Mixing blade not properly seated; machine on an uneven surface.	Ensure the mixing blade is correctly installed. Place the machine on a stable, flat surface.

If the problem persists after attempting these solutions, please contact Oliboni customer service for further assistance.

## WARRANTY AND SUPPORT

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Oliboni offers a **10-year repair service** for your 2.6 Qt Ice Cream Maker. This service covers key components including the compressor, motor, and main control board.

For any quality issues, questions, or support needs, please feel free to contact Oliboni service directly through your order page. Our team is ready to assist you.

## RECIPES

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Your Oliboni Ice Cream Maker comes with an included recipe book to help you get started with a variety of delicious frozen treats. If you did not receive a physical copy or require an electronic version, please contact customer service to obtain it.

# LCD Display, Easy Operation

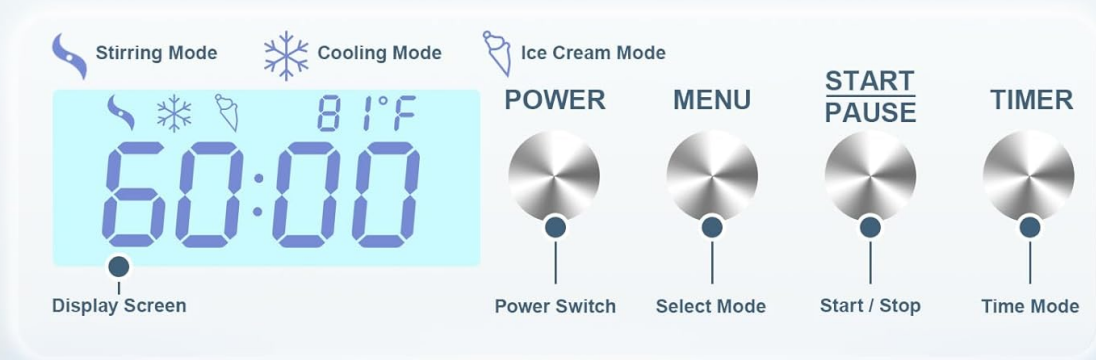


Image: A display of various ice cream flavors and desserts, including scoops in bowls and cones, showcasing the versatility of the Oliboni Ice Cream Maker.