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> TINANA Ice Cream Maker Machine with LCD Display - Model ICM-gray User Manual

TINANA ICM-gray

TINANA Ice Cream Maker Machine User Manual

Model: ICM-gray

Brand: TINANA

1. INTRODUCTION

Thank you for choosing the TINANA Ice Cream Maker Machine. This automatic, self-freezing appliance is designed to help you create delicious homemade ice cream and gelato without the need for pre-freezing. Featuring an intuitive LCD display and compact design, it offers convenience and versatility for various frozen treats. Please read this manual thoroughly before use to ensure safe and optimal operation.

2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the main unit in water or other liquids.
- Keep hands and utensils out of the mixing bowl during operation to prevent injury and damage to the machine.
- Ensure the lid is securely locked before starting the machine.
- Do not operate the appliance with a damaged cord or plug. Contact customer support for assistance.
- This appliance is for household use only. Do not use outdoors.
- Supervise children when the appliance is in use.
- Place the machine on a stable, flat surface away from heat sources.

3. PRODUCT OVERVIEW

The TINANA Ice Cream Maker (Model ICM-gray) consists of several key components designed for ease of use and efficient ice cream production.



Figure 3.1: Overview of the TINANA Ice Cream Maker Machine.

Components:

- **Main Body:** Houses the motor and cooling system.
- **Mixing Bowl:** The internal container where ingredients are churned and frozen.
- **Lid:** Transparent lid with an opening for adding ingredients.
- **Mixing Paddle:** Detachable paddle for stirring ingredients.
- **Control Panel:** LCD display with "Menu/ESC", "Soft", "Firm", and "Cool" buttons.
- **Power Adapter:** For connecting the machine to a power source.

Widely Application

Meet the Diverse Needs of Guests



Figure 3.2: Detailed component diagram of the ice cream maker.

4. SETUP

Before first use, ensure all packaging materials are removed and components are clean.

4.1 Unpacking and Initial Cleaning

1. Carefully remove the ice cream maker and all accessories from the packaging.
2. Wash the mixing paddle and lid with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the main body with a damp cloth. Do not immerse the main body in water.

4.2 Assembly

1. Place the main body on a stable, flat, and dry surface.
2. Insert the mixing paddle into the center of the mixing bowl.
3. Place the lid onto the main body, ensuring it is properly aligned and securely locked.
4. Connect the power adapter to the machine and then plug it into a suitable electrical outlet.

6 Hours Intelligent Insulation

Once the ice cream is ready, the ice cream machine will automatically enter “cool” mode and keep it cool for 6 hours.



Tips: If you need to continue to keep it cold after 6 hours, please press "Menu" again and select "cool"

Figure 4.1: Detachable mixing paddle and lid for easy assembly and cleaning.

5. OPERATING INSTRUCTIONS

The TINANA Ice Cream Maker is designed for simple, automatic operation. No pre-freezing of the bowl is required.

5.1 Preparing Ingredients

- Prepare your desired ice cream or gelato mixture. Ensure all ingredients are well-mixed and sugar is fully dissolved.
- The machine has a capacity of 600mL, suitable for 1-2 servings. Do not overfill the bowl.

No Pre-freezing

Makes Spontaneous Dessert Plans so Much Easier



Figure 5.1: Adding liquid ingredients to the ice cream maker.

5.2 Making Ice Cream

1. With the machine assembled and plugged in, pour your prepared mixture into the mixing bowl through the opening in the lid.
2. Press the **"Menu/ESC"** button to turn on the machine.
3. Select your desired texture:
 - Press **"Soft"** for softer ice cream.
 - Press **"Firm"** for firmer ice cream.
4. The machine will automatically churn and freeze the mixture. This process typically takes 1.5 to 2 hours.
5. Once the ice cream is ready, the machine will automatically switch to **"Cool"** mode, which keeps the ice cream from melting for up to 6 hours.
6. To extend the cooling time beyond 6 hours, press **"Menu/ESC"** again and re-select **"Cool"** mode.



Figure 5.2: Visual guide to the ice cream making process.

5.3 Serving

Once the cycle is complete, scoop out your fresh ice cream or gelato. For best results, serve immediately or transfer to an airtight container and store in the freezer.

1-2 Servings of Ice Cream

Perfect for Families and All Ice Cream Fanatics



Figure 5.3: Enjoying homemade ice cream.

6. MAINTENANCE AND CLEANING

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

6.1 Cleaning the Mixing Paddle and Lid

1. Unplug the machine from the power outlet.
2. Remove the lid and mixing paddle.
3. Wash these parts with warm, soapy water. The BPA-free paddle is designed for easy rinsing.
4. Rinse thoroughly and dry completely before reassembling or storing.

6.2 Cleaning the Main Body and Mixing Bowl

1. Wipe the exterior of the main body with a soft, damp cloth. Do not use abrasive cleaners.
2. The internal mixing bowl is not removable. Carefully wipe the interior of the bowl with a damp cloth to remove any

residue.

3. Ensure the bowl is completely dry before next use.



Figure 6.1: The detachable paddle is easy to clean under running water.

7. TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

| Problem | Possible Cause | Solution |
|---|--|--|
| Machine does not turn on. | Not plugged in; power outlet issue; machine fault. | Ensure the power adapter is securely plugged into both the machine and a working electrical outlet. Try a different outlet. If the problem persists, contact customer support. |
| Mixing paddle is not rotating. | Lid not properly secured; paddle incorrectly installed; mixture too thick. | Ensure the lid is locked in place. Check that the mixing paddle is correctly inserted. If the mixture is too thick, allow it to warm slightly or add a small amount of liquid. |
| Ice cream is not freezing or is too soft. | Ingredients too warm; insufficient churning time; overfilled bowl. | Ensure ingredients are chilled before adding to the machine. Allow the machine to run for the full recommended time (1.5-2 hours). Do not exceed the 600mL capacity. |
| Machine is unusually loud. | Paddle obstruction; machine on an uneven surface. | Check for any obstructions around the paddle. Ensure the machine is on a stable, flat surface. If the noise persists, contact customer support. |

8. SPECIFICATIONS

| Feature | Detail |
|--------------|-----------------|
| Brand | TINANA |
| Model Number | ICM-gray |
| Capacity | 600 Milliliters |

| Feature | Detail |
|--------------------|---------------------------|
| Material | Plastic, Stainless Steel |
| Product Dimensions | 10.24"L x 6.69"W x 8.07"H |
| Item Weight | 6.8 Pounds |
| Operation Mode | Automatic |
| UPC | 797387548491 |

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official TINANA website. If you encounter any issues not covered in this manual, please contact TINANA customer service for assistance.

You can visit the TINANA Store for more information: [TINANA Official Store](#)