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## Pukomc SU-591

# Pukomc Ice Cream Maker Machine SU-591 User Manual

Model: SU-591

## INTRODUCTION

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Thank you for choosing the Pukomc Ice Cream Maker Machine. This appliance is designed to help you create delicious homemade ice cream, frozen yogurt, sorbet, and gelato with ease. Featuring two independent freeze tanks, you can prepare two different flavors simultaneously. Please read this manual thoroughly before use to ensure safe and optimal operation.

## IMPORTANT SAFETY INFORMATION

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- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids. Clean with a damp cloth only.
- Ensure the voltage of your power outlet matches the voltage specified on the appliance.
- Keep hands and utensils out of the freeze tanks during operation to prevent injury and damage to the unit.
- Always unplug the appliance from the power outlet before assembling, disassembling, or cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Supervise children closely when the appliance is in use.

## PRODUCT COMPONENTS

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Familiarize yourself with the parts of your Pukomc Ice Cream Maker:

- **Power Unit:** Contains the motor and control knob.
- **Lid:** Transparent lid with openings for adding ingredients.
- **Paddles:** Two stirring paddles for churning the mixture.

- **Freeze Tanks:** Two insulated bowls that must be pre-frozen.
- **Knob:** Control knob for operation.
- **Base:** Main unit housing the freeze tanks and power connection.

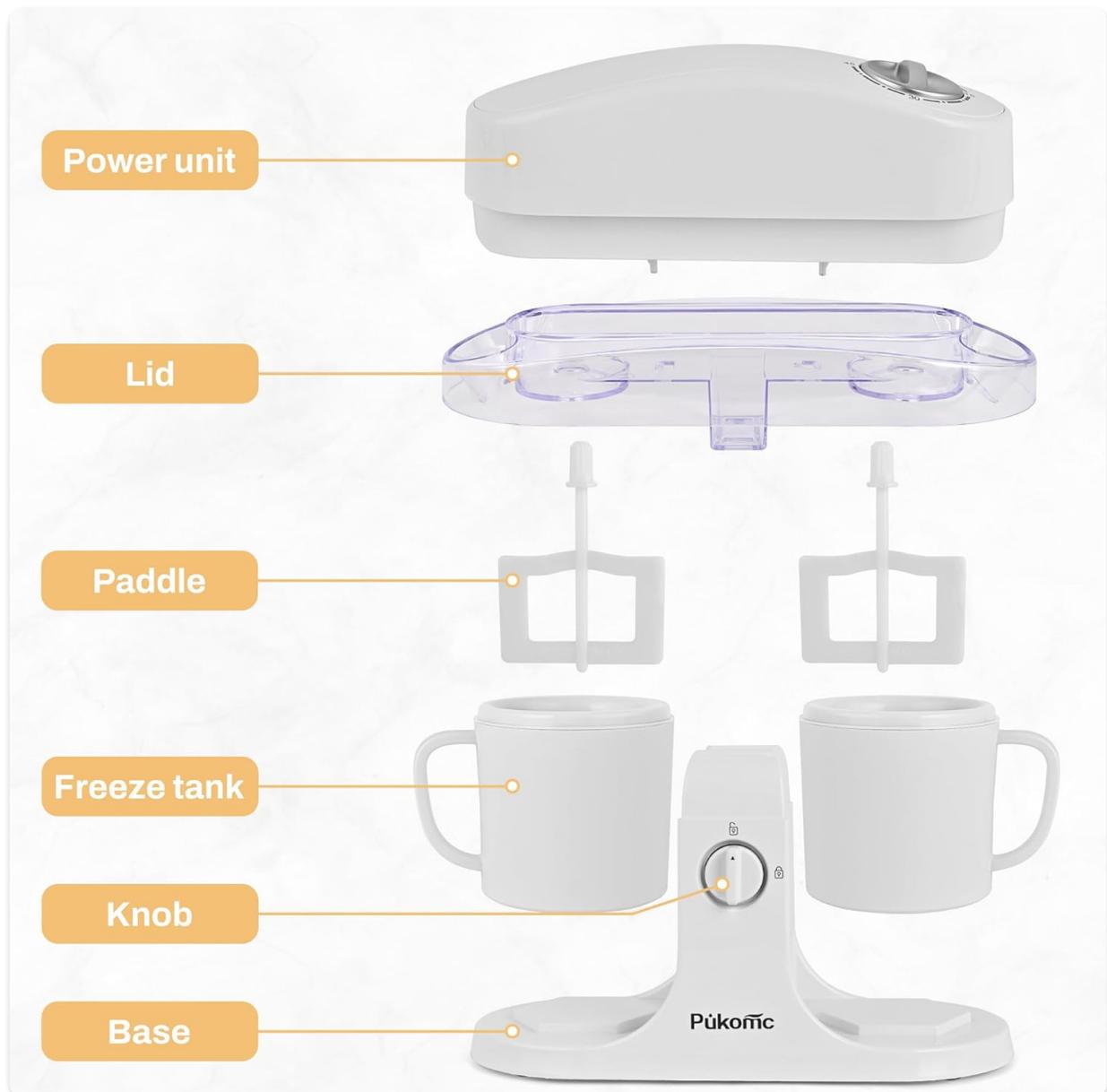


Figure 1: Labeled components of the Pukomc Ice Cream Maker.

This image displays the disassembled parts of the ice cream maker, clearly labeling each component for easy identification. The main power unit sits atop a transparent lid, which covers two stirring paddles. Below these are the two white freeze tanks, which rest on the main base unit. A central knob controls the operation.

## SETUP AND PREPARATION

### Freezing the Freeze Tanks

Before making ice cream, the freeze tanks must be thoroughly chilled. This is crucial for proper ice cream consistency.

1. Place both empty freeze tanks in the freezer.
2. Ensure they remain in the freezer for at least **12 hours or longer**. The longer they are frozen, the better the results.

3. The freeze tanks are ready when the internal liquid is completely frozen. Shake them to confirm no liquid sloshing is heard.



1. Freeze the ice cream cup for at least 12 hours or longer



2. Mix the prepared ingredients evenly and refrigerate to 5-10 °C



3. Adjust the time knob on the power supply device according to your needs



4. For a firmer result, transfer to a freezer-safe container & chill 3-4 hours more

Figure 2: Freeze tanks properly placed in a freezer for pre-chilling.

This image shows two white freeze tanks inside a freezer, emphasizing the critical step of pre-freezing the bowls for at least 12 hours to ensure optimal ice cream production.

## Ingredient Preparation

Prepare your ice cream mixture according to your desired recipe. For best results:

- Mix all ingredients thoroughly in a separate bowl.
- Refrigerate the mixture to 5-10 °C (41-50 °F) before adding it to the ice cream maker. This helps achieve a firmer consistency faster.
- Refer to the recipe section in this manual or the included recipe guide for specific ingredient quantities and instructions.

## ASSEMBLY INSTRUCTIONS

Follow these steps to correctly assemble your ice cream maker:

1. **Step 1:** Align the ice cream cup with the hexagonal shape on the base.
2. **Step 2:** Place the two stirring paddles vertically into the ice cream cups.
3. **Step 3:** Buckle the transparent cover onto the ice cream cups and secure the position of the mixing blades.
4. **Step 4:** Insert the motor head onto the transparent cover and turn the locking switch to fix the transparent cover.
5. **Step 5:** Insert the power plug and select the desired time. Pour ingredients into the transparent lid's feeding port.



Figure 3: Visual guide for assembling the ice cream maker.

This image provides a clear, step-by-step visual demonstration of how to assemble the ice cream maker, from placing the freeze tanks on the base to securing the motor head and lid.

## OPERATING THE ICE CREAM MAKER

### Making Ice Cream

1. Ensure the freeze tanks are frozen and the unit is assembled as per the instructions.
2. Plug in the appliance and select the desired churning time using the knob (e.g., 15, 30, 45 minutes).
3. Immediately pour your chilled ice cream mixture into the transparent lid's feeding port. It is important to start pouring the mixture while the machine is churning to prevent it from freezing to the sides of the bowl.
4. Allow the machine to churn until the desired consistency is reached. This typically takes 15-30 minutes, depending on the recipe and initial temperature of ingredients.



# POUR IN THE INGREDIENTS

Figure 4: Pouring ingredients into the operating ice cream maker.

This image illustrates the process of adding the prepared ice cream mixture into the machine through the lid's opening while the churning process has begun.

# HAVING TWO FLAVORS SIMULTANEOUSLY



Figure 5: Two different ice cream flavors prepared simultaneously.

This image showcases the machine's ability to produce two distinct ice cream flavors at the same time, with each freeze tank yielding a different dessert.

## Achieving Desired Consistency

- For a softer, more immediate serving, consume the ice cream directly after churning.
- If you desire a harder ice cream, transfer the freshly churned ice cream to an airtight container and freeze it for an additional 15 minutes to 3-4 hours.

## RECIPES

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Here are a few basic recipes to get you started. Each recipe is for a single cup (freeze tank).

### Milk Ice Cream (Single Cup Ingredients)

- **Ingredients:** Pure milk: 115ml, Whipping cream: 60ml, Condensed milk: 25g.
- **Method:**
  1. Stir the light cream until sticky status.

2. Mixing the pure milk, light cream and condensed milk. Then storing them inside cooler and cool down to 5-10°C.
3. Switch on and put the mixed ingredients inside the ice cream maker.

### Banana Ice Cream (Single Cup Ingredients)

- **Ingredients:** Large ripe banana: 55g, Pure milk: 80ml, Whipping cream: 40ml, Condensed milk: 25g.
- **Method:**
  1. Mash the banana.
  2. Stir the light cream until sticky status.
  3. Mixing the mashed banana, pure milk, light cream and condensed milk. Then storing them inside cooler and cool down to 5-10°C.
  4. Switch on and put the mixed ingredients inside the ice cream maker.

### Chocolate Ice Cream (Single Cup Ingredients)

- **Ingredients:** Chocolate: 20g, Pure milk: 105ml, Whipping cream: 55ml, Condensed milk: 20g.
- **Method:**
  1. Warm up the pure milk and condensed milk. Then put the chocolate inside until it melted.
  2. Stir the light cream until sticky status.
  3. Mixing all the ingredients. Then storing them inside cooler and cool down to 5-10°C.
  4. Switch on and put the mixed ingredients inside the ice cream maker.

## CLEANING AND MAINTENANCE

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- Always unplug the appliance before cleaning.
- The freeze tanks, paddles, and lid should be hand washed with warm, soapy water. Rinse thoroughly and dry completely before storing.
- Do not wash any parts in a dishwasher.
- Wipe the motor base with a damp cloth. Do not immerse the motor base in water.
- Store the freeze tanks in the freezer for convenience, ensuring they are always ready for your next batch of ice cream.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Ice cream is too soft/liquid.	Freeze tanks not sufficiently frozen; ingredients not chilled; churning time too short.	Ensure freeze tanks are frozen for at least 12 hours. Chill ingredients before adding. Increase churning time. Transfer to freezer for 15 minutes to 3-4 hours for firmer results.
Machine stops during operation.	Mixture is too thick; motor overheating.	Ensure mixture is not excessively thick. Unplug, let motor cool, then restart. Reduce batch size if consistently stopping.

Problem	Possible Cause	Solution
Paddles not turning.	Improper assembly; obstruction.	Check that paddles are correctly inserted and the motor head is properly secured. Remove any obstructions.

## PRODUCT SPECIFICATIONS

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Feature	Specification
Brand	Pukomc
Model Name	SU-591
Color	White
Capacity	0.9 Quarts (Total for two tanks)
Material	Plastic
Product Dimensions	11.14"L x 5.12"W x 8.66"H
Item Weight	6.14 pounds (2.79 Kilograms)
Operation Mode	Automatic
Special Feature	Anti-Slip Base
Included Components	Base, Freeze tank (x2), Lid, Paddle (x2)

## WARRANTY AND SUPPORT

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For warranty information and customer support, please refer to the documentation included in your product packaging or contact Pukomc customer service directly. Keep your purchase receipt as proof of purchase.

## OFFICIAL PRODUCT VIDEO

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Watch this official video from Pukomc-US for an unboxing and demonstration of the ice cream machine's production process:

Video 1: Pukomc Ice Cream Machine Unboxing and Production Process by Pukomc-US. This video demonstrates the unboxing, assembly, and operation of the Pukomc ice cream maker, showing how to prepare and churn ice cream.