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› [COUPLUX](#) /

› COUPLUX 2.1QT Automatic Ice Cream Maker with Built-in Compressor (Model IC6308SU) Instruction Manual

COUPLUX IC6308SU

COUPLUX 2.1QT Automatic Ice Cream Maker with Built-in Compressor

Model: IC6308SU

1. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- To protect against risk of electrical shock, do not immerse cord, plug, or base of the appliance 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, before assembling or disassembling parts, and before cleaning.
- 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 attachments not recommended or sold 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 use.
- Do not clean with abrasive cleansers or hard implements.
- Ensure the lid is securely locked before operation.

2. PRODUCT OVERVIEW

2.1 Components Included

- COUPLUX Ice Cream Machine (Main Unit)
- 2.1 Qt. Removable Mixing Bowl (Stainless Steel)
- BPA-free Churn Blade (Mixing Paddle)
- Transparent Lid
- Ice Cream Scoop
- Measuring Cup
- Instruction Manual & Recipe Book

2.2 Key Features

- **Built-in Compressor:** Enables rapid chilling and churning without the need for pre-freezing the bowl.
- **2.1 Quart Capacity:** Allows for the preparation of up to 24 scoops of frozen dessert in a single batch.
- **3-in-1 Functionality:** Offers Ice Cream, Mix Only, and Cool Only modes for versatile dessert creation.
- **2-Hour Keep Cool Function:** Maintains the dessert's chilled state for up to 2 hours after churning.
- **LCD Display & Intuitive Controls:** Provides real-time progress and easy operation with simple buttons.
- **Durable Construction:** Features a 100% food-grade stainless steel bowl and high-strength steel mixing shaft.
- **Quiet Operation:** Operates at a noise level of ≤ 50 dB.



Image 2.1: The COUPLUX 2.1QT Automatic Ice Cream Maker, showcasing its stainless steel exterior and control panel.

3. SETUP

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials from the appliance.
3. Retain the packaging for future storage or transport.

3.2 First Use Preparation

1. Before first use, wash the removable mixing bowl, mixing paddle, transparent lid, scoop, and measuring cup in warm, soapy water. Rinse thoroughly and dry completely. These parts are also dishwasher safe.
2. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.
3. Place the appliance on a stable, flat, and dry surface. Ensure adequate ventilation around the unit.
4. Insert the mixing bowl into the main unit, ensuring it is seated correctly.
5. Place the mixing paddle inside the mixing bowl, aligning it with the central drive shaft.
6. Secure the transparent lid onto the main unit.



Image 3.1: A person cleaning the removable mixing bowl under running water, illustrating the ease of cleaning.

4. OPERATING INSTRUCTIONS

4.1 Basic Operation Steps

1. **Prepare Ingredients:** Ensure your ice cream mixture is prepared and chilled according to your recipe.
2. **Add Ingredients:** Pour the chilled mixture into the removable mixing bowl. Do not fill above the MAX fill line to allow for expansion during freezing.
3. **Secure Lid:** Place the transparent lid onto the main unit and ensure it is securely locked.
4. **Select Mode:** Press the 'MODE' button to select your desired function (Ice Cream, Mix Only, or Cool Only).
5. **Set Time:** Use the '+' and '-' buttons to adjust the operating time if necessary. The default time for Ice Cream mode is typically 60 minutes.
6. **Start Churning:** Press the 'START/PAUSE' button to begin the process. The LCD display will show the remaining time and current mode.
7. **Monitor Progress:** The machine will churn and freeze the mixture. A clear beep will signal when the process is complete.

8. **Serve:** Once complete, remove the lid and mixing paddle. Use the provided scoop to serve your fresh ice cream.

ONLY 2 STEP, ICE DREAM DONE

Step 1

Add ingredients

Step 2

Press Start

DONE

Ice cream done

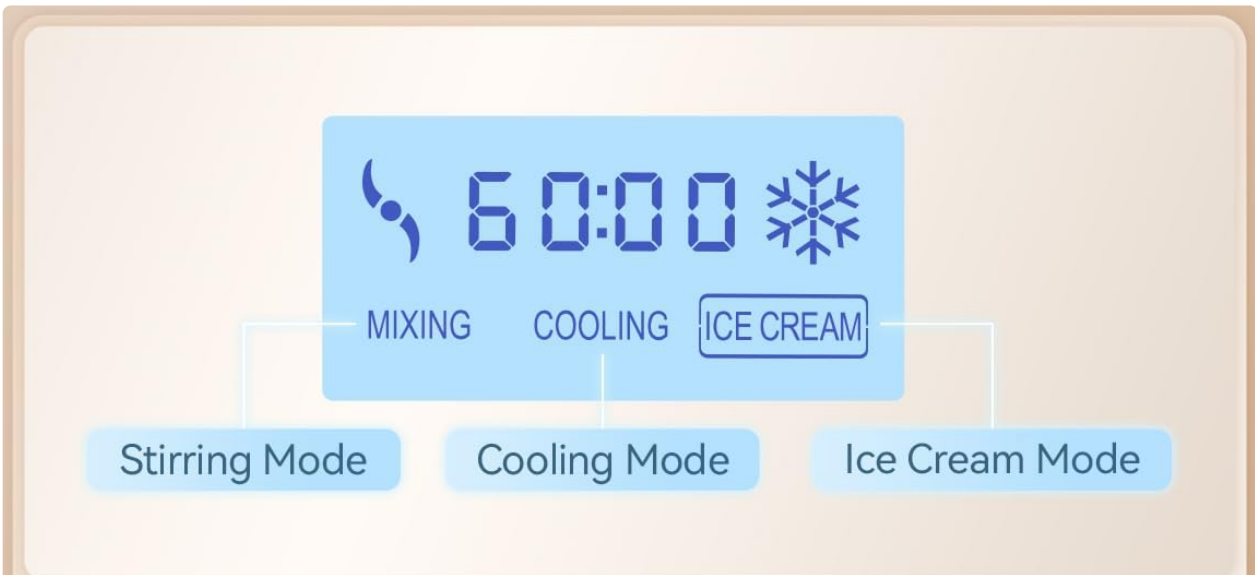
Image 4.1: Visual representation of the two-step process: adding ingredients and pressing start, resulting in finished ice cream.

4.2 Understanding the Control Panel

The intuitive LCD screen and buttons allow for easy control over the ice cream making process.

- **LCD Display:** Shows remaining time, current mode (Mixing, Cooling, Ice Cream), and temperature.
- **Power Button:** Turns the unit on/off.

- **Mode Button:** Cycles through the three available modes:
 - **Ice Cream Mode:** Activates both mixing and cooling for complete ice cream production.
 - **Mix Only Mode:** Engages only the mixing paddle, useful for incorporating ingredients or preparing mixtures without freezing.
 - **Cool Only Mode:** Activates only the cooling function, ideal for pre-chilling the bowl or keeping desserts cold.
- **Timer Buttons (+/-):** Adjusts the operating time for the selected mode.
- **Start/Pause Button:** Initiates or temporarily stops the selected operation.



3 FUNCTION MENUS



2 HOURS KEEP COOL



QUIET MOTOR

Image 4.2: The ice cream maker's control panel displaying the three function menus: Stirring Mode (Mix Only), Cooling Mode (Cool Only), and Ice Cream Mode.

4.3 Tips for Best Results

- Always use chilled ingredients for optimal freezing time and consistency.
- Do not overfill the mixing bowl. The mixture will expand as it freezes.
- For firmer ice cream, transfer the finished product to an airtight container and freeze for an additional 1-2 hours.
- Experiment with different recipes from the included recipe book or your own creations.

5. MAINTENANCE AND CLEANING

5.1 Cleaning the Mixing Bowl and Paddle

1. Unplug the appliance from the power outlet.
2. Remove the transparent lid, mixing paddle, and mixing bowl.
3. Wash these removable parts in warm, soapy water. Rinse thoroughly and dry completely with a soft cloth.
4. Alternatively, these parts are dishwasher safe for convenience.

5.2 Cleaning the Main Unit

1. Ensure the main unit is unplugged.
2. Wipe the exterior of the main unit with a soft, damp cloth.
3. Do not use abrasive cleaners or scourers, as they may scratch the surface.
4. Never immerse the main unit in water or any other liquid.

5.3 Storage

Ensure all parts are clean and dry before storing. Store the appliance in a cool, dry place, away from direct sunlight and out of reach of children.

6. TROUBLESHOOTING

Review the following table for common issues and their potential solutions.

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet.
Mixture is not freezing.	Ingredients not chilled; lid not sealed; insufficient operating time; ambient temperature too high.	Pre-chill ingredients thoroughly. Ensure the lid is properly secured. Increase operating time if necessary. Operate in a cooler environment.

Problem	Possible Cause	Solution
Mixing paddle is not rotating.	Paddle not installed correctly; mixture too thick; motor protection activated.	Check if the mixing paddle is correctly aligned with the drive shaft. Ensure mixture consistency is appropriate. If motor protection activates, turn off, unplug, and allow to cool before restarting.
Ice cream is too soft.	Insufficient churning time; recipe imbalance (too much sugar/alcohol).	Extend churning time. Adjust recipe ingredients if possible. Transfer to freezer for additional hardening.
Loud noise during operation.	Paddle obstruction; unit not on a flat surface.	Check for any obstructions around the mixing paddle. Ensure the machine is on a stable, level surface.

7. SPECIFICATIONS

Feature	Specification
Brand	COUPLUX
Model Name	Ice Cream Maker with Compressor (IC6308SU)
Capacity	2.1 Quarts
Color	Silver
Material	Stainless Steel
Operation Mode	Automatic
Product Dimensions	16.7"L x 11.2"W x 10.3"H
Item Weight	24.25 Pounds
Special Features	Built-In Compressor, LCD Display & Timer, 2-Hour Keep Cool Function
Product Care Instructions	Dishwasher Safe (removable parts)

8. WARRANTY AND SUPPORT

COUPLUX provides a 1-year service commitment for this product. Should you encounter any issues or require assistance, please contact our customer support team.

- **Warranty Period:** 1 year from the date of purchase.
- **Support Contact:** Refer to the contact information provided in your purchase documentation or visit the official COUPLUX website for support details. Our team aims to reply within 24 hours.

Please retain your proof of purchase for warranty claims.

