Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

Oliboni 2.6 Qt Ice Cream Maker with Compressor

Oliboni 2.6 Qt Ice Cream Maker User Manual

Model: 2.6 Qt Ice Cream Maker with Compressor
Brand: Oliboni

1. Introduction

Thank you for choosing the Oliboni 2.6 Qt Ice Cream Maker. This appliance is designed to help you create delicious homemade ice cream, gelato, and sorbet with ease, thanks to its built-in compressor and user-friendly features. Please read this manual thoroughly before first use to ensure safe and optimal operation.
Important Note: To protect the compressor, please keep the machine upright for 2 to 4 hours before its initial use.

2. Safety Instructions

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away from the mixing paddle during operation to reduce the risk of injury and/or damage to the appliance.
- 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 the appliance for anything other than its intended use.
- Supervise children when they are near the appliance.

3. Product Overview

Components

Familiarize yourself with the main components of your Oliboni Ice Cream Maker:

- Main Unit with Compressor
- Removable Mixing Bowl (2.6 Qt capacity)
- Mixing Paddle
- Transparent Lid with Ingredient Chute
- LCD Digital Display
- Control Panel Buttons (Power, Menu, Start/Pause, Timer)
- Scraper
- Scoop
- Measuring Cup



Image: The Oliboni 2.6 Qt Ice Cream Maker, showing the main unit, removable mixing bowl, and mixing paddle.



Image: The Oliboni Ice Cream Maker alongside its included accessories: a scraper, scoop, measuring cup, user manual, and recipe book. Dimensions are also indicated.



Image: A visual representation of the Oliboni Ice Cream Maker's multifunctional capabilities, including its 3 operating modes, motor self-protection, premium built-in compressor, low noise operation (under 50dB), beep reminder, and 2-hour keep cool function.

4. Setup

Before First Use

1. Unpack the ice cream maker and all its components.
2. Clean the removable mixing bowl, mixing paddle, and lid with warm soapy water. Rinse thoroughly and dry completely. The main unit can be wiped with a damp cloth.
3. Place the machine on a stable, flat, and dry surface. Ensure there is adequate ventilation around the unit.
4. As mentioned in the introduction, keep the machine upright for 2 to 4 hours before plugging it in for the first time to allow the compressor fluids to settle.

Assembly

1. Insert the clean mixing bowl into the main unit. Ensure it is seated correctly.
2. Place the mixing paddle into the center of the mixing bowl, ensuring it fits securely onto the motor shaft.
3. Once ingredients are added, place the transparent lid onto the mixing bowl and twist to lock it into place.

5. Operating Instructions

Control Panel Overview

The control panel features an LCD digital display and four buttons:

- **POWER:** Turns the machine on/off.
- **MENU:** Selects between the three operating modes: Ice Cream Making, Mixing Only, and Cooling Only.
- **START/PAUSE:** Starts or pauses the selected operation.
- **TIMER:** Adjusts the operating time.



Image: A detailed view of the Oliboni Ice Cream Maker's LCD display, showing time and temperature, and the four control buttons: Power, Menu, Start/Pause, and Timer, indicating easy operation.

Making Ice Cream (3 Simple Steps)

1. **Step 1: Add Ingredients.** Prepare your ice cream mixture according to your recipe. Pour the mixture into the removable mixing bowl. Do not overfill; ensure the mixture is below the maximum fill line to allow for expansion during freezing.
2. **Step 2: Lock the Lid and Stir.** Place the mixing paddle into the bowl, then secure the transparent lid onto the machine.
3. **Step 3: Select Mode and Set Time.** Press the POWER button to turn on the machine. Use the MENU button to select 'Ice Cream Making' mode. Use the TIMER button to adjust the desired churning time (typically 40-60 minutes for ice cream). Press START/PAUSE to begin the process.

Once the process is complete, enjoy your freshly made ice cream!



Image: A step-by-step guide showing the three main stages of making ice cream: adding ingredients to the bowl, securing the lid and paddle, selecting the mode and setting the timer, and finally, the delicious finished ice cream.

Mode Settings

- **Ice Cream Making Mode:** This mode activates both the mixing paddle and the compressor for freezing, ideal for making ice cream, gelato, and sorbet.
- **Mixing Only Mode:** This mode only activates the mixing paddle without cooling. Useful for pre-mixing ingredients or stirring in additions like nuts or chocolate chips after freezing.
- **Cooling Only Mode:** This mode activates only the compressor for cooling without mixing. Useful for pre-chilling the bowl or keeping a mixture cold.

Keep Cooling Function

The Oliboni Ice Cream Maker features an extended 2-hour 'Keep Cooling' function. After the selected ice cream making cycle is complete, the machine will automatically enter this mode, maintaining the optimal temperature to prevent your ice cream from melting for up to two hours. This is particularly useful if you are not ready to serve immediately.

6. Cleaning and Maintenance

Cleaning the Machine

1. Always unplug the machine from the power outlet before cleaning.
2. Remove the mixing bowl, mixing paddle, and lid. Wash these parts with warm, soapy water. Rinse thoroughly and dry completely with a soft cloth. These parts are not dishwasher safe.
3. Wipe the main unit with a damp cloth. Do not immerse the main unit in water or any other liquid.
4. Ensure all parts are completely dry before reassembling or storing the machine.

Storage

Store the ice cream maker in a clean, dry place, away from direct sunlight and heat sources. Ensure all components are clean and dry before storage.

7. Troubleshooting

If you encounter any issues with your ice cream maker, please refer to the following table for common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power button not pressed; power outage.	Ensure the power cord is securely plugged into a working outlet. Press the POWER button. Check your home's power supply.
Ice cream is too soft/not freezing.	Ingredients too warm; insufficient churning time; overfilled bowl; poor ventilation.	Ensure ingredients are chilled before adding. Increase churning time. Do not exceed the maximum fill line. Ensure adequate space around the machine for air circulation.
Mixing paddle is not rotating.	Paddle not installed correctly; mixture too thick; motor protection activated.	Re-install the paddle correctly. Ensure mixture consistency is appropriate for ice cream. If the motor protection activates, turn off the machine, clear any obstructions, and restart after a few minutes.

Problem	Possible Cause	Solution
Machine is making unusual noise.	Paddle obstruction; machine not level.	Check for any foreign objects or ice buildup obstructing the paddle. Ensure the machine is on a stable, level surface.

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

8. Specifications

- **Model:** Oliboni 2.6 Qt Ice Cream Maker with Compressor
- **Capacity:** 2.6 Quarts (approx. 2.46 Liters)
- **Power:** 250W
- **Voltage:** [Not specified in input, assume standard for region, e.g., 120V AC, 60Hz]
- **Material:** Stainless Steel Housing and Bowl (Food-grade SS 304)
- **Dimensions (Approximate):** 10.75" (W) x 12.5" (D) x 14.25" (H)
- **Features:** Built-in Compressor, LCD Digital Display, Timer, 3 Modes (Ice Cream Making, Mixing Only, Cooling Only), 2-hour Keep Cooling Function.



Image: The Oliboni Ice Cream Maker emphasizing its construction from food-grade Stainless Steel (SS 304) for both the housing and the bowl.



Image: An illustration comparing the Oliboni Ice Cream Maker's compressor cooling (40-60 mins, 2.6 Qt capacity, soft or hard texture, food-grade stainless steel bucket) with semiconductor cooling (requires 12h pre-cooling, 1.0 Qt capacity, liquid texture, common materials).

9. Warranty and Support

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

For any quality issues, technical support, or questions regarding your appliance, please do not hesitate to contact Oliboni service. You can typically find contact information on the order page where you purchased the product or through the official Oliboni website.

Please retain your proof of purchase for warranty claims.

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

Open the live page

https://manuals.plus/asin/B0FM74BKLZ

More documents and user manuals: **https://manuals.plus/**