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## GOURMETmaxx Eismaschine 800W

# GOURMETmaxx SmoothUp Ice Maker Instruction Manual

Model: Eismaschine 800W schwarz

## 1. INTRODUCTION

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The GOURMETmaxx SmoothUp Ice Maker is designed for preparing various frozen desserts and drinks, including ice cream, gelato, sorbet, smoothie bowls, and milkshakes. This appliance features an 800-watt motor, 3 operating modes, and 10 programs, along with a mix-in function for customized creations. Please read this manual thoroughly before first use to ensure safe and efficient operation.

## 2. SAFETY INSTRUCTIONS

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Always observe the following safety precautions when using electrical appliances:

- Read all instructions before operating the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug the appliance from the 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 damaged in any manner.
- Use only attachments recommended or sold by the manufacturer.
- Do not use outdoors.
- Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
- Ensure the appliance is placed on a stable, flat surface during operation.

## 3. PRODUCT COMPONENTS

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The GOURMETmaxx SmoothUp Ice Maker includes the following components:

- Main device with LED display and control panel

- Outer container with handle and lid
- 2 x 500 ml cups with lids
- Sturdy stainless steel cross knife (blade)





Figure 1: GOURMETmaxx SmoothUp Ice Maker with its main components, including the base unit, outer container, and two 500 ml cups with lids.

## 4. SETUP AND FIRST USE

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Wash the outer container, cups, lids, and blade with warm soapy water. Rinse thoroughly and dry completely. The main unit should only be wiped with a damp cloth.
3. **Assemble:** Place the outer container into the main unit. Insert a 500 ml cup containing your frozen base mixture into the outer container. Secure the lid onto the outer container.
4. **Prepare Base Mixture:** For best results, prepare your desired base mixture (e.g., fruit puree, cream mixture) and freeze it in the 500 ml cups for approximately 24 hours at around  $-20^{\circ}\text{C}$  ( $-4^{\circ}\text{F}$ ). The mixture should be solid.



*Figure 2: One of the 500 ml cups with its lid, ready for freezing your base mixture.*

## 5. OPERATING INSTRUCTIONS

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The GOURMETmaxx SmoothUp Ice Maker offers 3 modes and 10 programs for various frozen treats. Ensure your frozen base mixture is prepared as described in the Setup section.

### 5.1 Basic Operation

1. **Power On:** Plug the appliance into a power outlet. Press the **POWER** button to turn on the device. The LED display will illuminate.

2. **Select Program:** Use the central dial to select one of the 10 available programs (e.g., Ice Cream, Sorbet, Gelato, Frozen Yogurt, Smoothie Bowl, Milkshake, Slushie, Frozen Drink, Lite Ice Cream, Coffeecino).
3. **Start:** Press the dial to start the selected program. The device will process the frozen mixture. Processing typically takes 2 to 5 minutes.
4. **Enjoy:** Once the program is complete, remove the cup and enjoy your creation.



Figure 3: The GOURMETmaxx SmoothUp Ice Maker during operation, demonstrating the LED display and program selection dial.

## 5.2 Mix-In Function

The Mix-In function allows you to incorporate additional ingredients like nuts, chocolate chips, or cookie pieces into your frozen dessert after initial processing.

1. **Initial Processing:** First, process your base mixture using a standard program (e.g., "Full" or "Ice Cream").
2. **Add Mix-Ins:** Once the initial program is complete, remove the cup and create a hole in the center of the frozen mixture. Add your desired mix-in ingredients into this hole.
3. **Activate Mix-In:** Place the cup back into the outer container. Select the **MIX-IN** program. The device will then incorporate the added ingredients evenly.

## 5.3 Re-Spin Function

If your frozen dessert is too hard or requires further processing for a smoother consistency, use the Re-Spin function.

- After a program finishes, if the consistency is not ideal, simply press the **RE-SPIN** button. The device will run another cycle to refine the texture.



Figure 4: Example of a finished frozen dessert, demonstrating the smooth consistency achievable with the GOURMETmaxx SmoothUp Ice Maker.

## 6. CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Automatic Cleaning Function:** For quick cleaning of the blade and inner mechanism, fill a cup with water and a drop of dish soap. Place it in the device and select the **CLEAN** program. Run the program, then rinse the cup and blade.
3. **Manual Cleaning:** The outer container, cups, and lids are dishwasher safe or can be washed by hand with warm soapy water. The stainless steel cross knife should be handled with care and washed manually.
4. **Main Unit:** Wipe the main unit with a damp cloth. Do not immerse it in water.
5. **Drying:** Ensure all parts are completely dry before reassembling or storing.

## 7. TROUBLESHOOTING

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If you encounter issues with your GOURMETmaxx SmoothUp Ice Maker, refer to the following common problems and solutions:

| Problem                               | Possible Cause   | Solution   |
|---------------------------------------|--|--|
| Device does not turn on.              | Not plugged in; power outlet malfunction; device not assembled correctly.      | Check power cord connection; try a different outlet; ensure outer container and lid are correctly seated.  |
| Mixture is too hard after processing. | Base mixture was frozen too solid; incorrect program selected.                 | Allow mixture to soften slightly at room temperature for a few minutes; use the <b>RE-SPIN</b> function; ensure appropriate program is selected for the desired consistency. |
| Mixture is too soft or liquid.        | Base mixture not frozen enough; cup not cold enough.                           | Ensure base mixture is frozen for at least 24 hours at -20°C; pre-chill cups if necessary.   |
| Unusual noise during operation.       | Blade not properly installed; foreign object in cup; cup not seated correctly. | Check blade installation; ensure no hard objects are in the mixture; verify cup is securely placed in the outer container.   |

## 8. SPECIFICATIONS

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- **Brand:** GOURMETmaxx
- **Model Number:** Eismaschine 800W schwarz
- **Power:** 800 Watts
- **Capacity:** 2 x 500 Milliliters cups
- **Color:** Black
- **Material:** Stainless Steel (blade), Plastic (housing, cups)
- **Special Features:** Digital Display, Automatic Clean, Programmable, Mix-In Function
- **Included Components:** 1 x main device, 2 x 500 ml cup, 1 x outer cup, 1 x blade
- **Item Weight:** 6.47 Kilograms
- **Manufacturer:** DS Produkte GmbH

