

## Moulinex MJ602AF0

# Moulinex Dolci Ice Cream Maker MJ602AF0 Instruction Manual

Model: MJ602AF0

## 1. INTRODUCTION

Thank you for choosing the Moulinex Dolci Ice Cream Maker. This appliance is designed to create a variety of frozen desserts and drinks with ease. Please read this manual carefully before first use to ensure safe and optimal operation. Keep these instructions for future reference.

## 2. SAFETY INSTRUCTIONS

- Always ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor unit in water or any other liquid. Clean with a damp cloth only.
- Keep hands and utensils out of the freezer bowl during operation to prevent injury and damage to the appliance.
- Do not operate the appliance if the cord or plug is damaged, or if the appliance malfunctions or has been dropped or damaged in any way.
- This appliance is for household use only. Do not use outdoors.
- Ensure the appliance is placed on a stable, flat, heat-resistant surface.
- Children should be supervised to ensure they do not play with the appliance.

## 3. PRODUCT OVERVIEW AND COMPONENTS

The Moulinex Dolci Ice Cream Maker includes the following main components:

- Main Unit with Control Panel
- Motor Unit
- 3 Tritan Bowls (1.4L capacity each)
- Mixing Paddle
- Lids for Tritan Bowls



Image: Overview of the Moulinex Dolci Ice Cream Maker, highlighting its 9 automatic programs and the variety of frozen treats it can create, including sorbet, ice cream, gelato, smoothie bowls, frozen yogurt, slushy, frappe, cocktail, and milkshake.

## 4. SETUP AND FIRST USE

1. **Unpack and Clean:** Carefully unpack all components. Wash the Tritan bowls, mixing paddle, and lids in warm, soapy water. Rinse thoroughly and dry completely. Wipe the main unit and motor unit with a damp cloth.

2. **Freeze the Bowls:** Place the empty Tritan bowls in the freezer for at least 24 hours. Ensure your freezer is set to  $-18^{\circ}\text{C}$  ( $0^{\circ}\text{F}$ ) or colder for optimal freezing. The bowls must be completely frozen for the appliance to work effectively.
3. **Assemble the Unit:** Place a frozen Tritan bowl into the main unit. Insert the mixing paddle into the bowl, ensuring it sits correctly at the bottom. Place the motor unit on top, aligning it with the main unit and twisting to lock it into place.
4. **Prepare Your Base:** Prepare your desired ice cream, sorbet, or frozen drink base according to a recipe. Ensure the mixture is chilled before adding it to the frozen bowl.



Image: Visual guide to the four essential steps: filling the bowl with your liquid base, freezing it for 24 hours, churning it in the machine, and finally, tasting your homemade frozen treat.

## 5. OPERATING INSTRUCTIONS

The Moulinex Dolci offers 10 programs for various frozen creations:

- **Semi-Solid Programs (6):** Sorbet, Ice Cream, Gelato, Smoothie, Frozen Yogurt, Extras.
- **Drinkable Programs (4):** Cocktail, Granizada (Slushy), Batido (Milkshake), Frappé.



1. **Add Ingredients:** Pour your chilled base mixture into the frozen Tritan bowl, ensuring it does not exceed the MAX fill line.
2. **Select Program:** Plug in the appliance. The control panel will illuminate. Select your desired program from the 10 available options.
3. **Start Churning:** Press the Start button. The appliance will begin churning. The 1-Step Perfector technology ensures smooth and creamy results in a single pass.
4. **Add Toppings (Mix In Program):** For recipes requiring mix-ins (like chocolate chips, gummy bears, nuts, or cookies), use the dedicated 'Extras' program. Add your toppings through the opening in the lid during the last few minutes of the churning cycle, as indicated by the program.



*Image: The 1-Step Perfector technology ensures a smooth and creamy texture for your frozen desserts with a single churning cycle.*

AÑADE TUS TOPPINGS  
FAVORITOS CON EL  
PROGRAMA "MIX IN"

¡PERSONALIZA

¡HELADO!

Image: Customize your creations by adding your favorite toppings like cookies, fruit, or nuts using the dedicated 'Mix In' program.

## 6. CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and hygiene of your Moulinex Dolci Ice Cream Maker.

1. **Automatic Rinse Program:** After use, select the automatic rinse program for quick and easy cleaning of the bowl. This program helps remove most residue.
2. **Manual Cleaning:** Unplug the appliance. Disassemble the motor unit, mixing paddle, and Tritan bowls. Wash these parts in warm, soapy water. The design allows for total access to all parts that come into contact with food, ensuring thorough cleaning.
3. **Drying and Storage:** Ensure all parts are completely dry before reassembling or storing. Store the appliance in a clean, dry place.



Image: The automatic rinse program simplifies cleaning, ensuring hygiene and convenience after each use.

## 7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Ice cream is not firm enough.	Bowl not sufficiently frozen; mixture not cold enough; too much mixture.	Ensure bowl is frozen for at least 24 hours at -18°C. Chill mixture thoroughly before adding. Do not overfill the bowl.
Appliance does not start.	Not properly assembled; not plugged in; power outage.	Check that the motor unit is correctly locked onto the main unit. Ensure the power cord is securely plugged into a working outlet. Check your home's circuit breaker.

Problem	Possible Cause	Solution
Loud noise during operation.	Mixing paddle not correctly installed; ingredients too hard.	Re-install the mixing paddle. Ensure ingredients are not frozen solid before churning (e.g., for smoothies, use slightly thawed fruit).

## 8. SPECIFICATIONS

- **Model Number:** MJ602AF0
- **Brand:** Moulinex
- **Color:** White
- **Capacity:** 1.4 Liters (total, using 3 Tritan bowls)
- **Material:** Plastic
- **Special Features:** Automatic Cleaning, 1-Step Perfector Technology
- **Product Dimensions:** 30.5 cm (L) x 17.5 cm (W) x 38.5 cm (H)
- **Product Weight:** 7 kg
- **Operating Mode:** Automatic



*Image: Dimensions of the Moulinex Dolci Ice Cream Maker, showing its compact design.*

## 9. WARRANTY AND SUPPORT

This Moulinex Dolci Ice Cream Maker comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the duration of coverage and details on how to make a claim.

For technical support, spare parts, or repair services, please contact Moulinex customer service.



Contact information can typically be found on the official Moulinex website or in your product documentation.

Moulinex is committed to reparability for 15 years at a fair price, with a network of 6200 repair centers worldwide, ensuring long-term durability for your appliance.