Manuals+ — User Manuals Simplified.

Homtone DS-1138 Ice Cream Maker Machine with Compressor Instruction Manual

Contents

Homtone DS-1138 Ice Cream Maker Machine with Compressor

Product Information

Specifications

- **Model Number**: ICE1560Y
- **Capacity**: 1.5L
- **Voltage**: AC 110-120V/60Hz
- **Power Consumption**: 150W
- **Unit Dimensions**: 400cL*270cW*260cHmm
- **Packing Dimensions**: 465cL*333cW*335cHmm

Product Features

1. A microcomputer with automatic control, simple and reliable operation, and won't cost you much trouble.
2. The large touch screen displays the working state, which is more convenient to monitor the working state.
3. Stainless steel metal housing, which is elegant and fashionable.
4. All glass touch front panel, which is simple and popular.
5. Lower mixing and enough power.
6. Processing of 1.5L ice cream
7. The parts are detachable, easy to clean, sanitary, and safe.
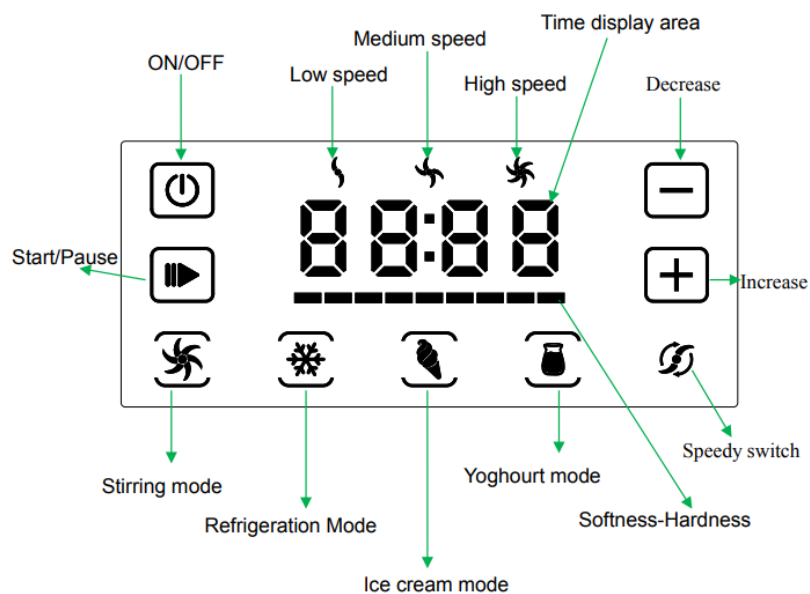
Product Instruction

Structure
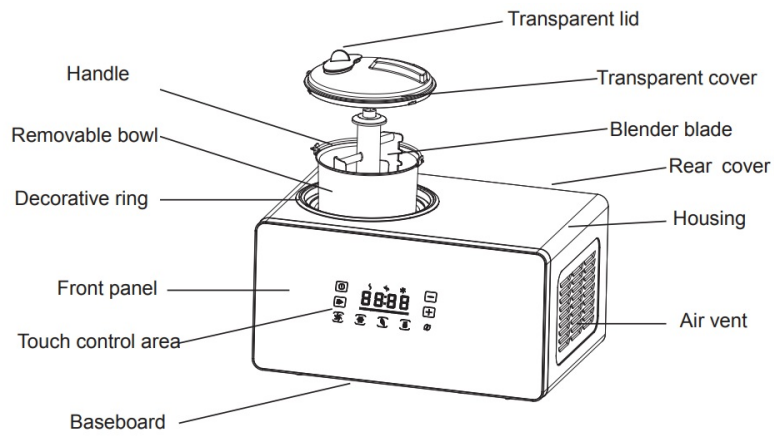
1. Handle
2. Removable bowl
3. Decorative ring
4. Front panel
5. Touch control area
6. Baseboard
7. Transparent lid
8. Transparent cover
9. Blender blade
10. Rear cover
11. Housing
12. Air vent

Control Panel

- ON/OFF
- Medium speed

- Time display area
- Low speed
- High speed
- Decrease
- Start/Pause
- Increase
- Stirring mode
- Refrigeration Mode
- Yogurt mode
- Speedy switch
- Softness-Hardness
- Ice cream mode

Product Usage Instructions

How to Make Ice Cream

NOTE: Please thoroughly clean all parts that will come into contact with ice cream before use, including the cooling bowl, loading bowl, mixing fan blade, transparent lid, etc. Before cleaning, you must ensure that the power cord plug is disconnected from the outlet. When making ice cream, keep the machine flat on a level surface to ensure that the compressor of the machine is working properly.

1. Pour the well-prepared recipe ingredients and warm water into the removable bowl, then have a uniform mixing.
2. Put the loading bowl into the ice cream maker and press it tightly.
3. If choosing the ice cream mode, install the blender blade. If choosing yogurt, remove the blender blade.
4. Put the transparent lid onto the machine and lock it clockwise.
5. Plug in the power plug, touch the POWER button, and the whole machine starts. The default mode is normal ice cream mode. After pressing the ICE CREAM button, press the INCREASE or DECREASE button to set the softness-hardness, and then press the Start/Pause button to start making ice cream.
6. You can add your favorite ingredients by opening the refill cover.

After the operation is over, turn off the machine first, then pull the removable bowl out.

FAQ

Can I use the ice cream maker outdoors?
No, the ice cream maker should not be used outdoors.

Can I clean the ice cream maker with scouring powders or hard implements?
No, you should never clean the ice cream maker with scouring powders or hard implements.

How do I clean the ice cream maker?
The parts of the ice cream maker are detachable, making it easy to clean. Please refer to the instruction manual for detailed cleaning instructions.

What is the capacity of the ice cream maker?
The ice cream maker has a capacity of 1.5L.

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

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
   This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be done by children without supervision.
5. This appliance is intended to be used in household and similar applications such as
   - staff kitchen areas in shops, offices, and other working environments;
   - farmhouses and by clients in hotels, motels, and other residential-type environments;
   - bed and breakfast type environments;
   - catering and similar non-retail applications
     - **Warning**: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer
     - **WARNING**: When positioning the appliance, ensure the supply cord is not trapped or damaged.
     - **WARNING**: Do not locate multiple portable socket outlets or portable power supplies at the rear of the appliance.
6. The plug must be removed before cleaning, maintaining or filling the appliance
7. Do not upend this product or incline it over a 45℃ angle.
8. To protect against the risk of electric shock, do not pour water on the cord, plug, and ventilation, and immerse the appliance in water or any other liquid.
9. Unplug the appliance after using or before cleaning.
10. Keep the appliance 8cm from other objects to ensure good heat releasing.
11. Do not use accessories that are not recommended by the Manufacturer.
12. Do not use the appliance close to flames, hot plates, or stoves.
13. Do not switch on the power button frequently (ensure 5min. intervals at least) to avoid damage of the compressor.
14. Metal sheets or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuits.
15. When taking out the ice cream, do not knock the barrel or edge of the barrel to protect the barrel from damage.
16. Do not switch on the power before installing the barrel or blender blade.
17. The initial temperature of the ingredients is 20±3℃. Do not put the ingredients into the freezer for pre-freeze,

as it will easily block the blender blade before the ice cream is in good condition.

18. Do not remove the blender blade when the appliance is working.
19. Do not use outdoors.
20. Never clean with scouring powders or hard implements.
21. Please keep the instruction manual.

HOW TO MAKE ICE CREAM

NOTE: Please thoroughly clean all parts that will contact with ice cream before use, including the cooling bowl, loading bowl, mixing fan blade, transparent lid, etc.

- Before cleaning, you must ensure that the power cord plug is disconnected from the outlet. When making ice cream, keep the machine flat on a level surface to ensure that the compressor of the machine is working properly.
- Always place the Ice Cream Maker upright on a flat surface in order that the built-in COMPRESSOR can provide the best performance.

Here are the steps to make an ice cream:

- **Step 1.**

  Pour the well-prepared recipe ingredients and warm water into the removable bowl, then have a uniform mixing (see below picture).
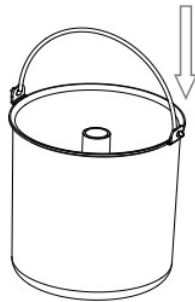
- **Step 2.**

  Then put the loading bowl into the ice cream maker and press it tightly (see below picture).
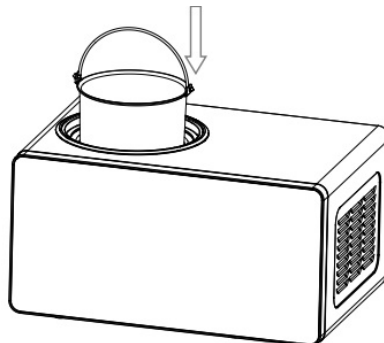
- **Step 3.**

  If choose the ice cream mode, please install the blender blade, if choose the yoghourt, then remove the blender blade.

- **Step 4.**

 Then put the transparent lid onto the machine and lock it clockwise (see below picture).
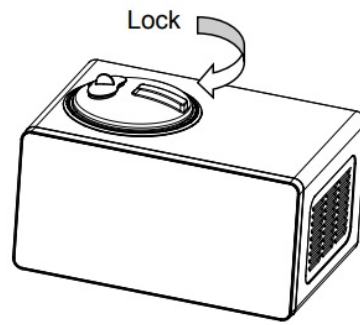
- **Step 5.**

  Plug in the power plug, touch the POWER button, and the whole machine starts. The default mode is normal ice cream mode. After pressing the ICE CREAM button, press the INCREASE or DECREASE button to set the softness-hardness, and then press the Start/Pause button to start making ice cream.
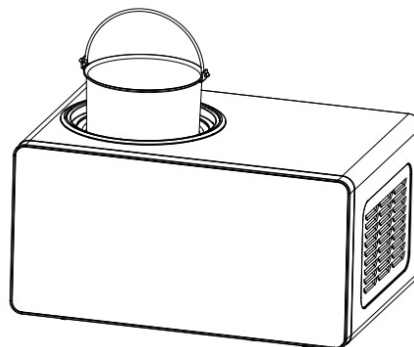
- **Step 6.**

  You can add your favorite ingredients by opening the refill cover (see the below picture).
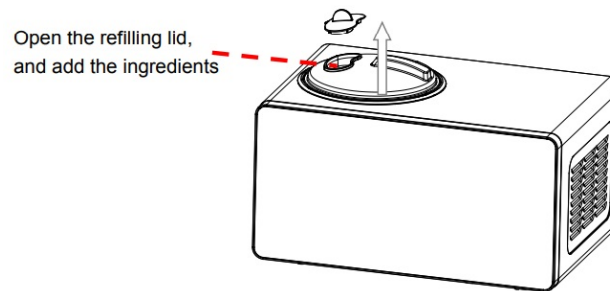
- **Step 7.**

  After the operation is over, turn off the machine first, then pull the removable bowl out.

Caution: Another common ice cream mode is that the fourth step operation is changed to plug in the power plug, press the POWER button, start the whole machine, and press the START/PAUSE button to start making ice cream. Other operations are the same.

OPERATION

1. Connect the power supply and plug the power cord into a suitable socket. The shape and voltage of the socket must be the same as those indicated on the label. Connect the AC220-240V power supply.
2. Select the control button. For the button description, please refer to the detailed description of the control button and silk screen diagram above.

OPERATION PROCESS

- Plug in the power supply, and with a beep, the display area lights up once, and only the POWER switch icon " ⏻ " is left to display and flash and display "00 00".

- Press the " " button and the touchscreen lights up with a beep.
- The product defaults to [ice cream] production mode, and the icon of [ice cream mode] " " is displayed as shown in the figure.
- Touch the " " icon with a beep to return to the power-on state.

- When switching to other modes, press the corresponding icon.

  - The selected mode icons are as follows: [ice cream] " ", [single cooling] " ", [single mixing] " ", [yogurt] " ".
  - Press the Start/Pause button, and the product starts to work.
  - Touch the " " icon to return to the power on state.

[Ice cream]
production mode is divided into time and hardness.

Hardness mode

In the ice cream mode, touch the " " icon to select the hardness mode, press the increase icon " " once to increase the hardness by one gear at a time, and touch the decrease icon " " once to decrease the hardness by one gear at a time, with a total of three kinds hardness. The time starts from "00:00" after startup. When suspending the hardness ice cream mode, press the " " or " " icon to adjust the ice cream forming hardness, but the hardness of the real ice cream has reached the second level, which can only be increased to the third level or the unfinished second level, and the time is not adjustable.

Time mode

In precondition time ice cream mode, press " " or " " icon once to increase or decrease 1 minute, long press for 2 seconds to increase or decrease quickly, up to 70 minutes and reduce to 0 minutes at lowest. In the pause time ice cream mode, press the " " or " " icon to adjust the ice cream forming time. The adjustment method is the same as the above, and the hardness cannot be selected.

- Yogurt mode production time with memory function, factory settings for 8 hours, display "08H".
  - When you start up the machine next time, display the time for the last adjustment of production time (in the working state to adjust the time is not saved).
  - Press " " or " " icon once can increase or decrease 1 hour, can be changed to 24 hours at most, can be changed to 4 hours at least.
- The default time of single cooling mode is 10 minutes. The display of "10:00" needs to increase the time.
  - Please press " " or " " icon.
  - Touch once to increase or decrease by 1 minute.
  - Long press for 2 seconds to increase or decrease quickly. The maximum time can be changed to 70 minutes and the minimum time can be reduced to 0 minutes.
- The default time of single mixing mode is 30 minutes and "30:00" is displayed. If you need to increase the time, please press " " or " " icon.
  - Touch once to increase or decrease the time by 1 minute.
  - Long press for 2 seconds to increase or decrease the time rapidly. The maximum time can be changed

to 70 minutes and the minimum time can be reduced to 0 minutes.

- **Speed selection:** After selecting ice cream mode or single mixing mode, the speed can be adjusted.
  - The default is medium speed, and the "➘" icon is displayed on the screen.
  - Every time "🌀" icon is pressed, the speed icon switches between high speed "✳", medium speed "➘" and low speed "〵".

- **After setting the speed and time or hardness:** Press the "▶" icon to start making ice cream.
  - In the process of making ice cream, the time mode is displayed by the selected time countdown. The hardness mode is timed from 0. The hardness bar will flash in the form of a "horse racing bar" from the second to the ninth cell.
  - When the "▶" icon is pressed in the ice cream-making process, the mixing motor stops working and the time when it stops is displayed.
  - If the "▶" icon is touched again, it will continue to work according to the current setting mode.
  - If the "▶" icon is pressed and no other operation is carried out within 3 minutes when the stirring motor stops stirring, the compressor will stop working and return to the power-on state 10 minutes later, with 3 short beeps.
  - Touch the "▶" icon for 2 seconds, the machine will stop working and return to standby mode. The hardness mode is not controlled by the time, but the time mode is controlled by the hardness mode when it reaches the hardest and has the remaining time.

- After the production process is completed, if there is no other operation, it will automatically enter into the insulation program: in the case of no operation, the ice cream machine will enter into the insulation state after the production is completed. The display screen will display cool and flash and measure the hardness bar, the machine will stop working for 5 minutes first, then the motor will stir for 15 seconds first, and then the hardness test will be carried out, and the test result 1 is insufficient hardness, continue to make ice cream, test result 2 hardness enough to continue to pause for 5 minutes, such cycle 120 minutes:
  - **Test result 1:**
    If the hardness is less than the selected hardness, start the previously selected program, the screen displays "COOL", and the hardness bar will not change until the measured hardness reaches the selected hardness, then stop the machine for 5 minutes.
  - **Test result 2:**
    If the hardness is enough, continue to shut down for 5 minutes, and enter the power-on state after the end of insulation.

INSULATION FUNCTION

Ice cream insulation function: in order to prevent you from leaving in the process of ice cream production, but you can not eating or preserving the ice cream in time after the production, resulting in ice cream melting, we add the following humanized design: when the ice cream production is completed but nobody operates, the insulation time is 120 minutes.

Motor protection function

With the longer production time, ice cream becomes harder and harder. When the current of the motor increases to a certain value, the motor will stop working to prevent motor damage and ensure the life of the blending motor.

The largest production capacity

To avoid unnecessary spillage and waste, make sure that the ice cream ingredients do not exceed 50% of the inner barrel volume (because the ice cream will expand to some extent after molding).

ELECTRICAL DIAGRAM
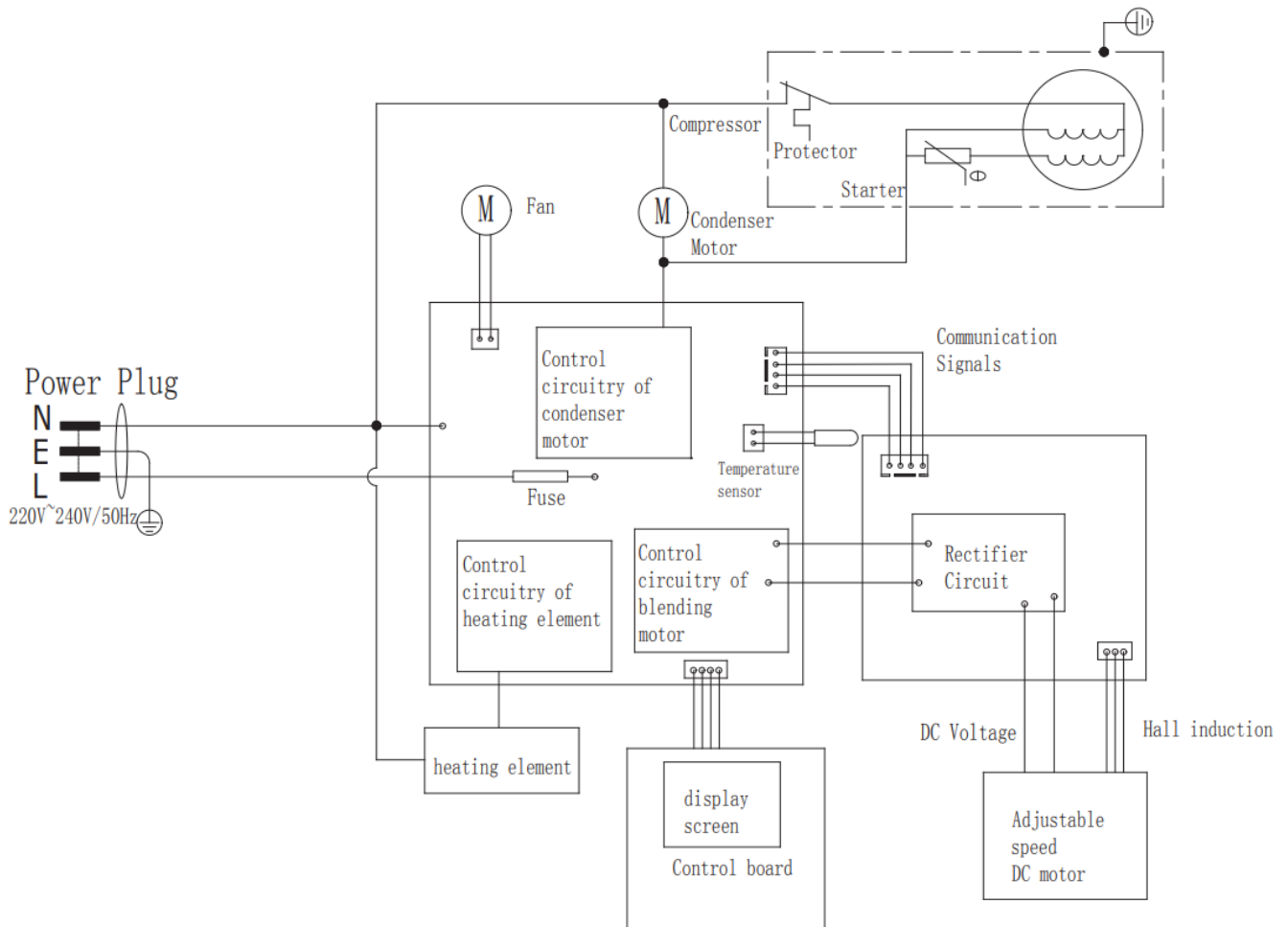
MAINTENANCE

Caution: The plug must be removed before cleaning to avoid electric shock.

1. Take out the mixing blade, and wipe it with a dampened cloth.
2. Take out the removable bowl, and clean it with a dampened soft cloth.
3. Wipe the transparent lid and refill the lid with a dampened cloth.
4. Remove the dirt on the body or other places with a dampened cloth, and do not pour water on the cord, plug, and ventilation, or immerse the appliance in water or any other liquid.
5. Allow to dry thoroughly with a dry cloth, then return the component to the home position.

COMMON PROBLEM

No.	Exist problem	Reason analysis	Resolutions
1	Not easy to take out loading bowl after the ice cream is finished	There are water drops between the refrigeration barrel and the loading bowl that are not wiped clean, resulting in freezing	Wait 1-2 minutes before taking out the ice cream bucket.
2	The production time of ice cream maker is not finished, but the mixing has stopped	Normal phenomenon: as the ice cream hardens, the mixing fan may be stuck. When the motor temperature rises, it will automatically protect and cut off the power supply of the motor	Take out the loading bowl and restart it after shutdown to return to normal
3	The transparent lid is lifted to the mixing fan blade, and it cannot be stuck in place	The mixing fan blades not in place, and pay attention to the alignment of the hexagon	Put the mixing fan in place and rotate the transparent cover in place
4	The loading bowl cannot be placed in the cold bucket	Deformation caused by improper use of loading bowl	Buy a new loading bowl
5	At the beginning of making ice cream, the mixing fan seriously scratched or jammed.	Deformation caused by improper use of loading bowl	Buy a new loading bowl

AFTER-SALES SERVICE

One-year warranty service is available from the date of purchase. The date of purchase of the invoice or after-sales service warranty card is subject to the warranty service. The problems you encounter when using our company's home automatic ice cream machine can be helped and resolved through the service hotline. We provide technical advice free of charge.

One of the following conditions is not covered by the warranty;

1. Components are damaged due to improper use, maintenance and storage;
2. Damage caused by Maintenance personnel or designated personnel to disassemble the product by themselves.
3. No purchase invoice or purchase invoice does not match theproduct;
4. Damage caused by force majeure;
5. Exceeding the warranty period;

If you find any quality problems, please contact the service center or special maintenance service point for repair.

Do not disassemble it yourself. The company will not bear any responsibility for quality problems or accidents caused by self-disassembly. If the product is not under warranty, the maintenance fee will be waived and only the parts fee will be charged. Manufacturers reserve the right of final interpretation of the above commitments.

PARTS

Mixing blade	1	User guide	1
User manual	1		

Correct Disposal of this product

This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmentally safe recycling.

Documents / Resources

Homtone DS-1138 Ice Cream Maker Machine with Compressor [pdf] Instruction Manual
DS-1138 Ice Cream Maker Machine with Compressor, DS-1138, Ice Cream Maker Machine with Compressor, Cream Maker Machine with Compressor, Maker Machine with Compressor, Compressor

References

- **User Manual**