



# KUMIO ICE-1032Y Ice Cream Maker with Compressor Instruction Manual

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## Specifications

- Model: ICE1032Y
- Capacity: 1L
- Voltage: AC 220-240V/50Hz
- Anti-shock protection class: I
- Climate type: N/SN
- Power consumption: 100W refrigeration, 20W heating
- Max overall dimensions: 355LX 260WX 227.5Hmm
- Max Packing Dimensions: 398LX 300WX 256Hmm
- N.W: 16.31lbs/7.4kg
- G.W: 18.3lbs/8.3kg

## Product Features

- Touch control, simple and reliable operation
- LED display screen shows the working time
- Plastic housing, elegant, fashionable, and lighter
- Upper mixing and low noise
- Various quick freezing ice cream production methods
- Detachable parts for easy cleaning, sanitary, and safe
- THANK YOU FOR CHOOSING OUR ICE CREAM MAKER PLEASE READ THE MANUAL CAREFULLY BEFORE OPERATING

## IMPORTANT NOTICES

1. 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:
2. Read all instructions before using.
3. 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.
4. 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.
5. 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 from 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 made by children without supervision.
6. This appliance is intended to be used in household and similar applications such as
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses 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 store explosive substances such as aerosol cans with a flammable propellant in this appliance.
  - **Warning:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction
  - **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer
  - **Warning:** Do not damage the refrigerant circuit.
  - **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.
  - **WARNING :** When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose to flame.
  - The refrigerant (R600a) is flammable.
7. **Caution:** risk of fire / Flammable materials
  - The refrigerant isobutene (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.
  - If the refrigerant circuit should be damaged:
  - Avoid opening flames and sources of ignition.
  - Thoroughly ventilate the room in which the appliance is situated.

8. The plug must be removed before cleaning, maintaining or filling the appliance
9. Do not upend this product or incline it over a 45°C angle.
10. To protect against risk of electric shock, do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
11. Unplug the appliance after using or before cleaning.
12. Keep the appliance 8cm from other objects to ensure the good heat releasing.
13. Do not use the accessories which are not recommended by Manufacturer.
14. Do not use the appliance close by flames, hot plates or stoves.
15. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
16. Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
17. When take out the ice cream, do not knock the barrel or edge of barrel to protect the barrel from damage.
18. Do not switch on the power before install well the barrel or blender blade.
19. The initial temperature of the ingredients is  $20\pm 3^{\circ}\text{C}$ . Do not put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
20. Do not remove the blender blade when the appliance is on working.
21. Do not use outdoors.
22. Never clean with scouring powders or hard implements.
23. There are two round copper sheets at the motor assembly of the transparent cover installed on the upper cover. When using, please wipe the water stains on the transparent cover and on the copper plates. If the machine is in use, the two copper plates will be connected by water, which will lead to power failure of the motor. Pull out the power line, wipe the water stains, and restart it.

copper



24. Please keep the instruction manual.

## SPECIFICATIONS

- Model: ICE1032Y
- Capacity: 1L
- Voltage: AC 220-240V/50Hz

- Anti-shock protection class: I
- Climate type: N/SN
- Power consumption: 100W refrigeration 20W heating Max overall dimensions: 355 L X 260 W X 227.5 H mm  
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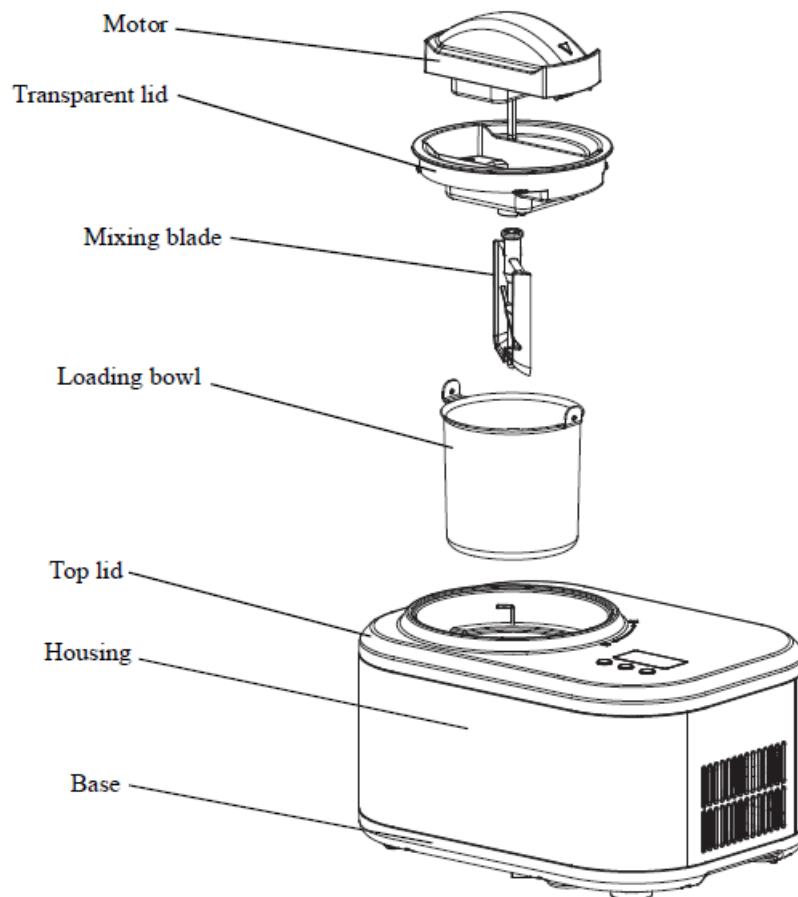
## PRODUCT FEATURE

1. Touch control, simple and reliable operation and won't cost you much trouble.
2. The LED display screen shows the working time.
3. Plastic housing, elegant, fashionable and lighter.
4. Upper mixing and low noise.
5. With a variety of quick freezing ice cream production methods.
6. .The parts are detachable, easy to clean, sanitary and safe.

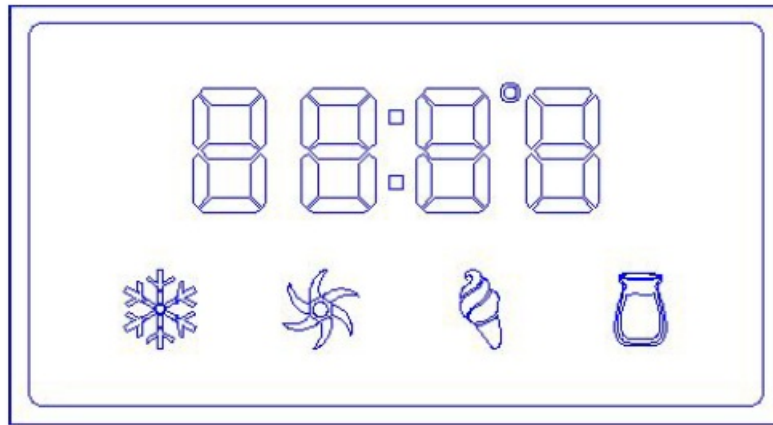
## PRODUCT INSTRUCTION

### 1. Structure

#### 1) Structure



### 2. Control panel



Power button

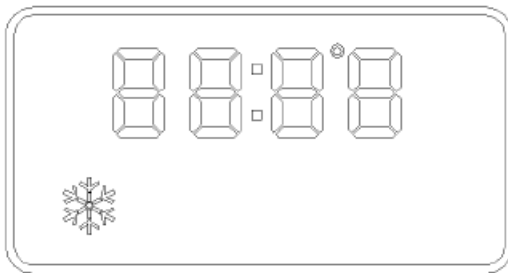


Mode selection

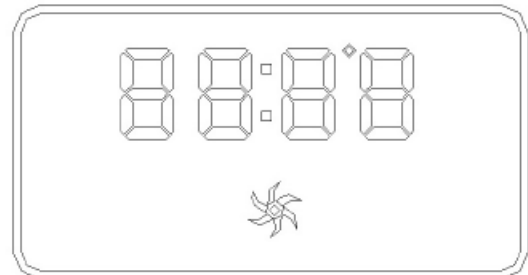


Start/Stop

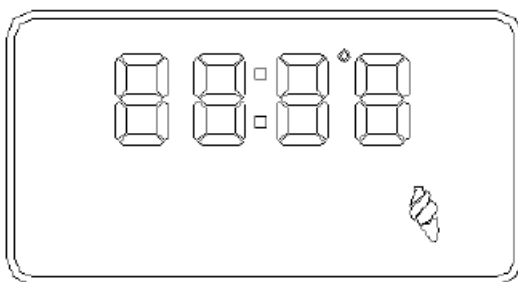
### 3. MENU



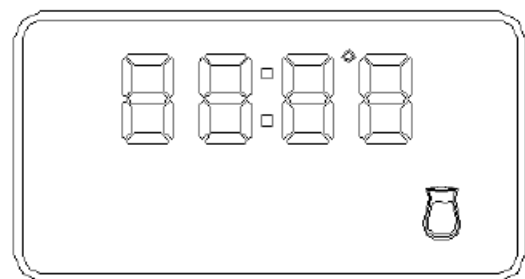
Single refrigeration mode



Single mixing mode



Ice cream mode




Yogurt mode

### OPERATION

1. Connect the power supply and plug the power cord into a suitable socket. The shape and voltage of the socket shall be the same as those indicated.

2. Function description

1. Function description of buttons  POWER BUTTON Plug in the power supply, press the power button to turn on the machine, and press the power button again to shut down the machine.

2. FUNCTION SELECTION BUTTON 

By default, the ice cream machine is selected. Press it to cycle between “single refrigeration”, “single




mixing” and “ice cream”. But in the working mode, this button is invalid.

### 3. START/STOP BUTTON




Press the START button to select the working mode, and then press it again to stop working. Note: refrigeration will be turned off after a delay of 1 minute.

## DESCRIPTIONS OF MODE




### 1. Ice cream mode

After selecting the ice cream mode, press the  button to start ice cream making. If the  button is pressed halfway, it will be suspended, the mixing motor will stop working, and the refrigeration function will stop working after 1 minute. If the  button is pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. When the ice cream is finished, there will be 10 short beeps and it will enter the insulation function automatically, 60 minutes in total. Execute the cycle of turning off refrigeration for 10 minutes and starting refrigeration for 6 minutes, the display screen displays “COOL” icon, the icon of refrigeration mode flashes, and the icons of other modes go out. After the insulation is completed, the buzzer will sound 10 times and the machine will enter the standby state (The icons of each mode will be on for a long time, and the countdown will return to zero).

### 2. Single refrigeration mode

After selecting the single refrigeration mode, press the  button to start. The default time is 10 minutes. If the  button is pressed halfway, the refrigeration function will be suspended and stop working after 1 minute. If the  button is pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. After the 10 minute countdown is completed, there will be 10 beeps to remind that the refrigeration is completed, and the machine will enter the standby mode (The icons of each mode will be on for a long time, and the countdown will return to zero).

### 3. Single mixing mode

After selecting the single mixing mode, press the  button to start. The default time is 30 minutes. If the  button is pressed halfway, the single mixing function will be suspended. If the  button is pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. After the 30 minute countdown is completed, there will be 10 beeps to remind that the mixing is completed, and the machine will enter the standby mode (The icons of each mode will be on for a long time, and the countdown will return to zero).

### 4. Yogurt mode

Select yogurt mode, factory setting is 8 hours, display “08H”. Press START/STOP button, compressor, mixing motor and cooling fan start, yogurt icon on the screen will be on for a long time, other icons will be off. After the machine completes the yogurt mode, the machine automatically enters the refrigeration mode, and the time bar shows COOL. The compressor and fan motor start to work for 15 minutes, then whenever the temperature sensor detects that the temperature is higher than or equal to 9 °C, the compressor and fan motor start to work for 4 minutes. If there is no other operation, the machine will always be in refrigeration mode and will not shut down automatically.

## KEEP COOL FUNCTION

- Ice cream insulation function: In order to prevent you from leaving during the ice-cream making process, and the ice-cream can not be eaten or stored in time after the completion of the production, which causes the ice-

cream to melt, we have added the following humanized design: when the ice-cream making is completed but no one operates, the compressor will automatically turn off for 10 minutes and turn on for 6 minutes, so as to maintain the fresh taste and taste of the ice-cream texture. The holding time is 1 hour. During this period, the indicator light of ice cream mode is flashing green. When the ice cream mode is finished, there are 10 short beeps, and the indicator light flashes red, and the machine is in standby mode.

## **MOTOR SELF-PROTECTION FUNCTION**

- The motor has overcurrent protection function. For example, when the hardness of ice cream reaches the set value, it will stop automatically.
- In the ice cream mode and single mixing mode, if the motor components are not installed in place, the buzzer will give an alarm every 30s and sound 10 times, which will last for 10 times. If the motor components are not installed in place after that, the machine will enter the standby state.

## **COMPRESSOR SELF-PROTECTION FUNCTION**

- After the compressor stops, the restart time must be greater than or equal to 3 minutes. If the restart time is less than 3 minutes, it will start automatically after 3 minutes.

## **CONTROLLING THE VOLUME OF THE INGREDIENTS**

- To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of capacity of the removable bowl (Ice cream expands when being formed).
- Yogurt is recommended not to exceed 80% of the inner barrel volume.

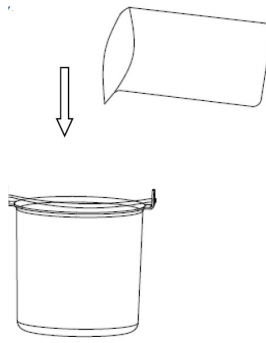
## **HOW TO MAKE ICE CREAM**

- **NOTE:** Please thoroughly clean all parts that will contact with ice cream before use, including: 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.

### **Here are the steps to make an ice cream**

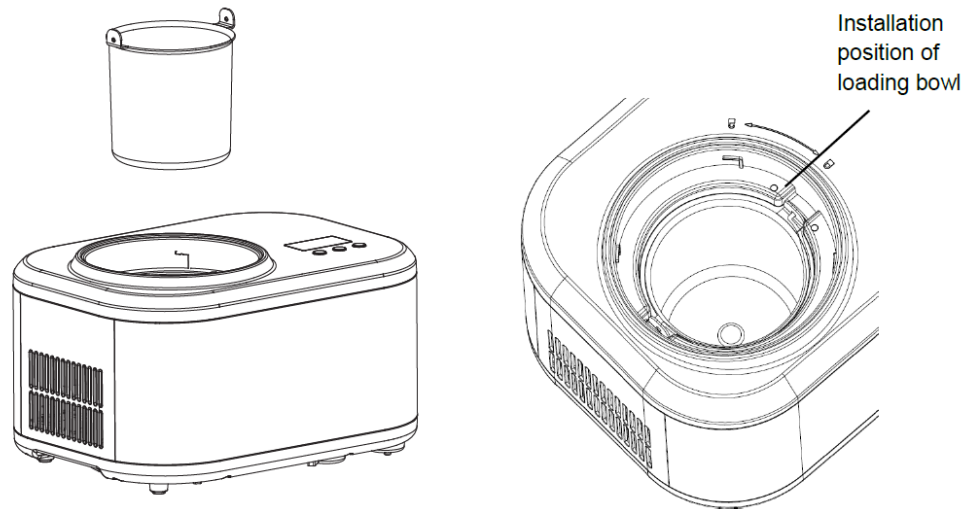
- **Step 1.**
  - Pour the well prepared recipe ingredients in proportion into the removable bowl, then have a uniform mixing.
  - Make according to the following formula. After mixing the formula mixture evenly, it can be made into ice cream within 60 minutes.
  - Cream: 180g
  - Powdered Milk: 120g
  - Water: 200g





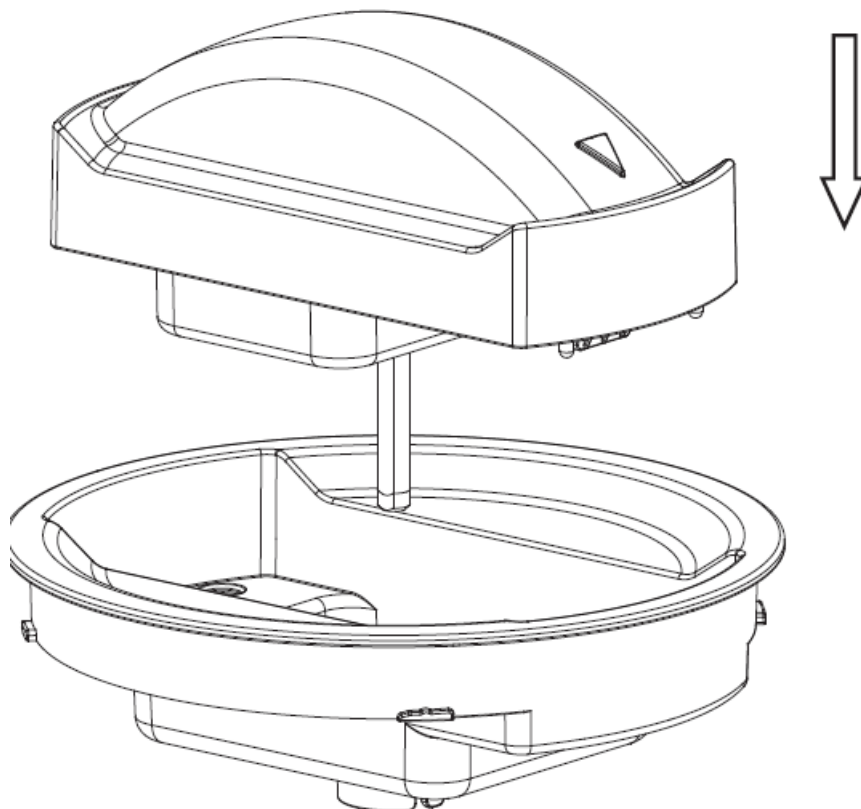
- **Step 2**

- Then put the loading bowl into the ice cream machine, both ends of the loading bowl handle shall be aligned with the groove of the upper cover.



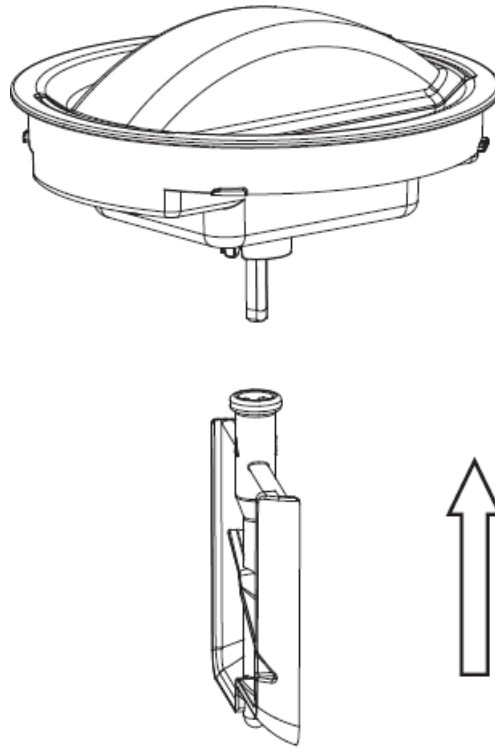
- **Step 3.**

- Install the transparent lid and motor components.



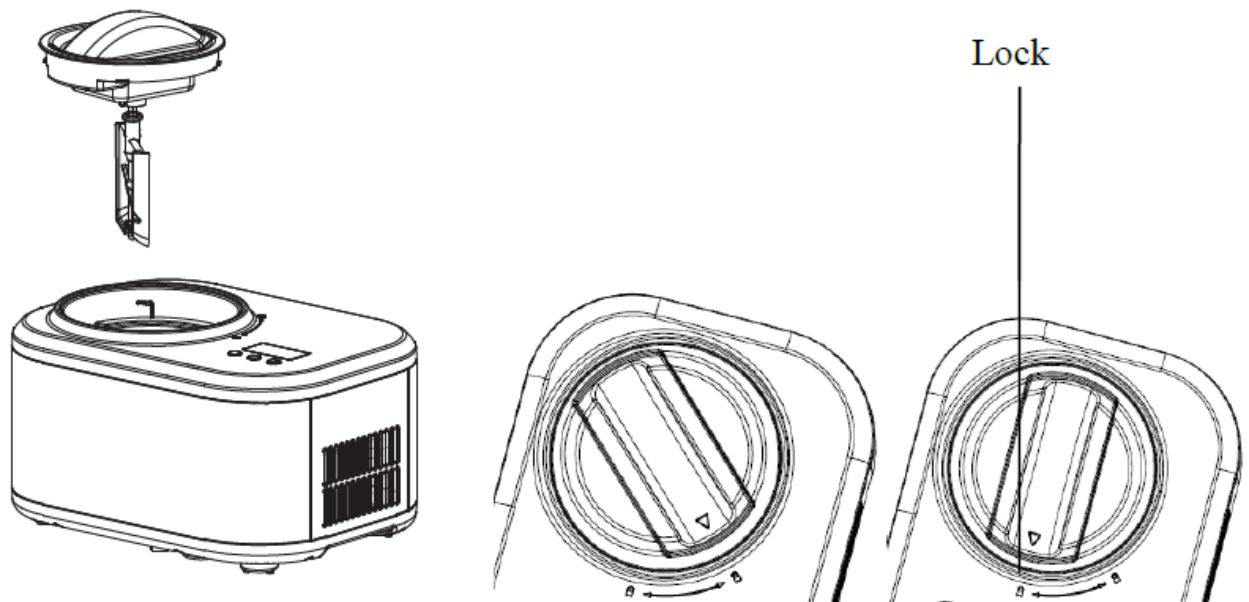
- **Step 4.**

- Install the mixing fan blade, transparent lid and motor components



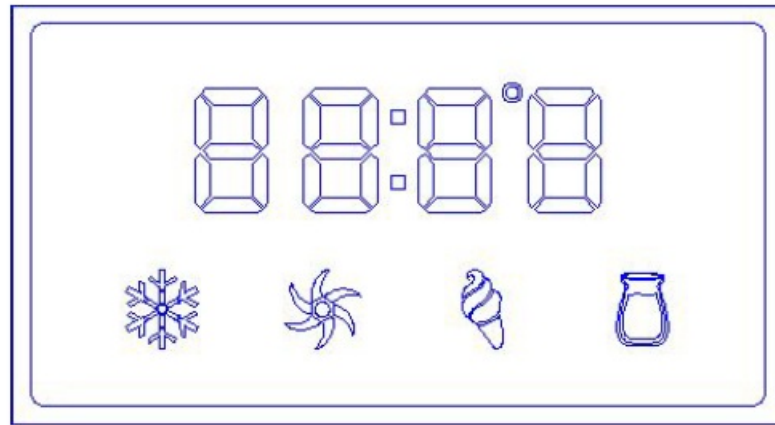
- Step 5.

- Put the components installed in step 4 into the ice cream machine, make sure that the center of the convex hull of the loading bowl and the motor components of the mixing fan blade are in the same straight line, lock the components clockwise, and make sure that the triangle mark on the components rotates to the “LOCK” mark.



- Step 6.

- Plug in the power supply, touch the POWER button for 1 second, the machine starts up, the ice cream mode indicator light is flashing red, touch the START/STOP button, the indicator light is on green, and start to make ice cream.



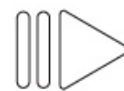
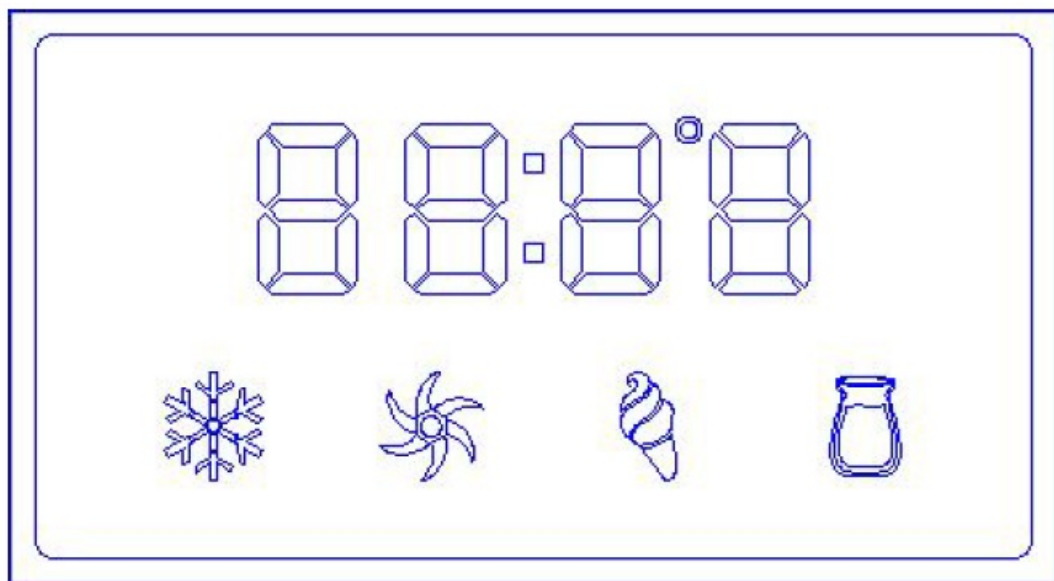
Power button

Mode selection

Start/Stop

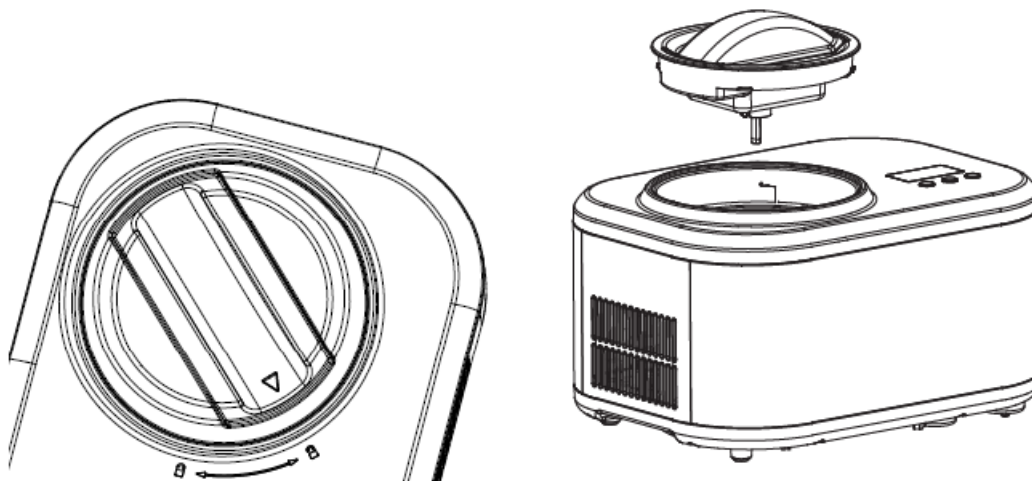
• **Step 7.**

- When the ice cream is finished, touch the power button for 1 second, and the machine will shut down.



• **Step 8.**

- Turn the transparent lid and motor components anticlockwise. In the process of spinning out, there will be a slight friction sound, which is normal. When the triangle mark is aligned with the unlocking mark, take out the components and then take out the loading bowl.



## HOW TO MAKE YOGURT


### Material preparation

- Add the raw materials into the container according to the following proportion and mix well.
1. Formula 1: 600 ml cold storage fresh milk + starter or 50 ml cold storage pure yogurt.
  2. Formula 2: 600 ml sterile pure milk + starter or 50 ml cold storage pure yogurt,
  3. Formula 3: 600 ml milk (which is made from milk powder) + starter or 50 ml cold storage pure yogurt.

### NOTES

- Before adding the above ingredients, please check whether they are expired or deteriorated.
- The addition amount of lactic acid bacteria starter is in accordance with the instructions of starter.
- When filling milk powder, please brew according to the proportion marked on the market milk powder, or according to the proportion of 150ml milk powder + 450ml water.
- The fermentation time will be affected by the environment temperature and the initial temperature of raw materials, so the fermentation time should be extended when the environment temperature is low or the milk is refrigerated. But the longest time is not more than 14 hours (when pure yogurt is used as fermentation source, the longest time is not more than 10 hours).
- **Suggestion:** the active lactic acid bacteria starter is preferred as the fermentation source, and the commercially available pure yogurt or the last self-made pure yogurt can also be used as the fermentation source when the starter is inconvenient to purchase.

### Fermentation steps

- Plug in the power, press the power button, the machine starts, the default ice cream mode icon flashes, press the  to select the yogurt function, press the START/STOP button, the yogurt mode icon will be on for a long time, and start to make yogurt.

### Retain freshness

- Just fermented yoghurt can be eaten immediately, but the yoghurt has not reached the best taste at this time. For those who do not accept refrigerated food, they can be seasoned and eaten at this time. If they do not want to eat immediately, they can be operated in the following ways to keep yoghurt fresh.
1. After acidification, the machine stops working, and automatically enters the refrigeration mode to keep the yogurt fresh after 2 minutes. The refrigeration temperature of yogurt is 2 °C – 8 °C. After refrigeration, the flavor of yogurt is pure and the taste is excellent (as long as the machine is not shut down, the machine is always in the refrigeration mode).
  2. The fermented yoghurt can be directly put into the refrigerator together with the container for cold storage purification. The flavor and taste are slightly worse.

**Note:** yogurt should not be refrigerated for more than 10 days, and it is best to eat within 3 days, because the activity of lactic acid bacteria in yogurt is the highest during this period.

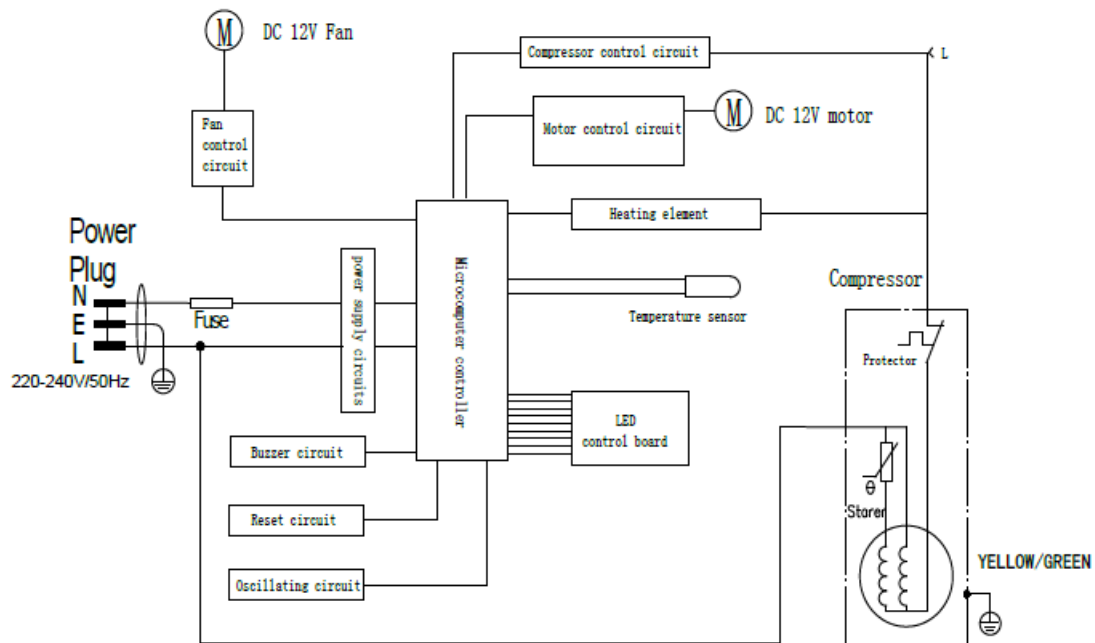
## Flavors

- Before eating yogurt, you can add fruit juice, fructose and honey according to your own taste.

## Tips

1. If a large amount of gas and odor are produced after fermentation, it means that the water source or milk powder is polluted and should be discarded. If the sour taste appears white yellow luster “jellied bedanced” shape, it means that the fermentation is good.
2. Too long fermentation time will produce a large number of derivative liquid (light yellow liquid) with sour taste, which is a normal phenomenon. You can drink the derivative liquid separately (the derivative liquid contains rich lactic acid, vitamin B and other nutrients) or stir it for consumption.
3. Full fat milk powder or fresh milk is suitable for developing children, and low-fat or skim milk powder or fresh milk should be used for overweight children or obese people to maintain their figure (milk added with fructose can accelerate fermentation, avoid using flavored milk).
4. In case of diarrhea or stomach discomfort, it is recommended to increase the dosage from 100ml to 200-300ml each time.

## ELECTRICAL DIAGRAM



## MAINTENANCE

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

1. Take out the mixing blade, wipe it with a dampened cloth.
2. Take out the removable bowl, clean it with a dampened soft cloth.
3. Wipe the transparent lid and refill lid with a dampened cloth.
4. Remove the dirty on the body or other places with a dampened cloth, and do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
5. Allow drying 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 3-8 minutes before taking out the ice cream bucket.
2	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 convex hull at the bottom	Put the mixing fan in place and rotate the transparent cover in place
3	The loading bowl cannot be placed in the cold bucket	Deformation caused by improper use of loading bowl	Buy a new loading bowl
4	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 non Dunlin WEILI maintenance personnel or designated personnel to disassemble the product by themselves.
3. No purchase invoice or purchase invoice does not match the product
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.
- Manufacturer reserves the right of final interpretation of the above commitments.

## PARTS

Mixing fan blade B	1	User manual	1
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## Correct Disposal of this product

- This marking indicates that this product should not be disposed 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 environmental safe recycling.

## ICE CREAM RECIPE MANUAL

### VANILLA ICE CREAM

- 160g whole milk
- 76g granulated sugar
- 120g heavy cream, well chilled
- 0.5 – 1.5 teaspoons pure vanilla extract, to taste
- In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste.

### BASIC CHOCOLATE ICE CREAM

- 160g whole milk
- 76g granulated sugar
- 160g or 8 ounces bittersweet or semi-sweet chocolate (your favorite), broken into 1.2cm pieces
- 160g heavy cream, well chilled
- 0.6 teaspoon pure vanilla extract
- Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. It is best to pre-cooled in the refrigerator for about 15 minutes before making.

### FRESH STRAWBERRY ICE CREAM

- 167g fresh ripe strawberries, stemmed and sliced
- 35g freshly squeezed lemon juice
- 76g granulated sugar
- 160g whole milk
- 160g heavy cream
- 0.6 teaspoon pure vanilla extract



- In a small bowl, combine the strawberries with the lemon juice and 76g granulated sugar, stir gently and allow to the strawberries to macerate in the juices for 2 hours.
- In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved.
- Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine on, pour mixture into removable bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.

## **FRESH LEMON SORBET**

- 235g granulated sugar
- 280g pure water
- 80g freshly squeezed lemon juice
- 0.5 tablespoon finely chopped lemon zest
- Combine the granulated sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely.
- This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet.
- Keep refrigerated until ready to use.
- After cooling, add the lemon juice and zest; stir to combine.


## **CHOCOLATE FROZEN YOGURT**

- 160g whole milk
- 180g bittersweet or semisweet chocolate, chopped
- 268g low-fat vanilla yogurt
- 33g granulated sugar
- Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 15 seconds. Wait for complete cooling.

## **WARRANTY**

- Limited two-year warranty This warranty is available to consumers only.
- You are a consumer if you own a kumis ice cream maker that was purchased at retail for personal, family or household use.
- Except as otherwise required under applicable law, this warranty is not available to retailers or other commercial purchasers or owners.
- We warrant that your kumio ice cream maker will be free of defects in materials and workmanship under normal home use for 2 years from the date of original purchase.
- If your kumio ice cream maker is prove to be defective (Non Man-damaged)within the warranty period, we will offer free replacement or reimburse.
- Thank you for using our products. Please contact [support@kumio.net](mailto:support@kumio.net) or Customer Service Online if you have any questions.

Documents / Resources

	<p><a href="#">KUMIO ICE-1032Y Ice Cream Maker with Compressor</a> [pdf] Instruction Manual ICE-1032Y Ice Cream Maker with Compressor, ICE-1032Y, Ice Cream Maker with Compressor, Cream Maker with Compressor, Maker with Compressor, Compressor</p>
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References

- [User Manual](#)