

SEVERIN EZ 7405 Ice Cream Maker With Yoghurt Function



# SEVERIN EZ 7405 Ice Cream Maker With Yoghurt Function User Manual

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# **SEVERIN**

**SEVERIN EZ 7405 Ice Cream Maker With Yoghurt Function**



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## Product Information

### Specifications

- Model: EZ 7405 / EZ 7406
- Product Name: Ice-cream maker with yoghurt function
- Power Source: Electric
- Capacity: Not specified
- Material: Not specified

### Product Usage Instructions

#### Safety Instructions

When using the ice-cream maker with yoghurt function, follow these safety guidelines:

- Use only drinking water for preparation.
- Avoid using the appliance in specific environments like agricultural settings, hotels, motels, etc.
- The appliance is intended for commercial use and operates with an environmentally friendly but flammable refrigerant (R600a).
- Keep children away from packaging materials to prevent choking hazards.

#### Getting Started

Before first use:

- Remove stickers from the display and control buttons.
- Familiarize yourself with the control buttons: Power On/Off, Start/Stop, Time Adjustment (+/-).

## **Making Yoghurt**

To prepare yoghurt:

1. Set the desired preparation time between 4 and 24 hours using the control buttons.
2. Follow the manufacturer's instructions for adding yoghurt powder or fresh yoghurt to the machine.

## **Making Ice Cream**

To prepare ice cream:

1. Set the desired preparation time using the control buttons.
2. If ice cream is not served immediately after preparation, the machine will switch to standby mode.

## **Cleaning and Maintenance**

After preparation:

1. Unplug the appliance.
2. Remove the lid and extract the prepared food items using a scoop.
3. Clean all components as per the user manual instructions.

## **Frequently Asked Questions**

### **Q: Is it safe to use the appliance in a home kitchen?**

A: Yes, the ice-cream maker with yoghurt function is designed for home use in typical residential environments.

### **Q: How do I adjust the preparation time for yoghurt or ice cream?**

A: Use the +/- buttons on the machine to set the desired preparation time between 4 and 24 hours for yoghurt and adjust the ice cream preparation time accordingly.

## **Ice-cream maker with yoghurt function**

### **Dear Customer,**

Before using the appliance, read the following instructions carefully and keep this manual for future reference. The appliance must only be used by persons familiar with these instructions.

### **Connection to the mains supply**

Make sure that the supply voltage corresponds with the voltage marked on the rating label of the appliance. This product complies with all binding CE labelling directives.

## **DESCRIPTION**

1. Main unit
2. Display
3. Ventilation slots

4. Measuring cup
5. Ice-cream scoop
6. Stirring insert
7. Ice-cream bowl (Art. no. 7406: 2 pieces)
8. Lid with hinged opening
9. Power cord with plug



### Important safety instructions

- In order to avoid hazards, and to comply with safety requirements, repairs to this electrical appliance or its power cord must be carried out by our customer service. If repairs are needed, please contact our customer service department by phone or email (see appendix).
- **WARNING!** Before setting up the device, make sure that the power cable and mains plug are not pinched or damaged.
- Place the device on a flat, non-slip and water-resistant surface.
- Make sure there is sufficient room around the device to allow air to circulate freely (8 cm at the sides, 30 cm above).
- **WARNING!** Do not cover the ventilation slots.

- **WARNING!** Do not place multiple sockets or power units at the rear of the device.
- Always remove the plug from the wall socket
  - before assembling or disassembling the appliance,
  - in case of any malfunction,
  - after use,
  - before cleaning the appliance.
- **WARNING!** Any misuse can cause severe personal injury.
- **Caution:** After switching off, always wait until the motor has come to a complete standstill. Do not touch any moving parts. Do not put your hand into the bowl.
- To avoid the risk of electric shock, do not clean the main unit with liquids or immerse it.
- Clean all detachable parts in hot soapy water.
- For detailed information on cleaning the appliance, please refer to the section Cleaning and care.
- As ice-cream is being made, the volume of the mixture increases. The maximum fill capacity of 1.2 litre must therefore not be exceeded.
- When preparing food, always observe proper hygiene, and use only clean drinking water for preparation.
- This appliance is intended for domestic or similar applications, such as
  - in staff kitchens in shops, offices and other similar working environments,
  - in agricultural working environments,
  - by customers in hotels, motels etc. and similar accommodation,
  - in bed-and breakfast type environments.
- This appliance is not intended for commercial use, nor for use in the catering business or similar wholesale environments.
- The cooling circuit in this appliance contains the refrigerant isobutane (R600a), a natural gas with a high level of environmental compatibility, which is nevertheless flammable. Ensure, therefore, that none of the components of the refrigerant circuit become damaged during transportation and installation of the appliance. If damage to the cooling circuit does occur, do not switch on or connect the appliance to the mains power. In the case that there is an open fire or any other sources of ignition in the vicinity of the refrigerant gas, make sure it is removed immediately from this area and that the room is then thoroughly ventilated.
- If the unit is sold, handed over to a third party or disposed of at a suitable recycling facility, attention must be drawn to the presence of the refrigerant R600a. For additional information on correct recycling refer to the Disposal section.
- This appliance is not designed for the storage of explosive substances such as aerosol cans with a flammable propellant.
- **Warning:** Do not use any external device (e.g.; heaters or heating fans) to accelerate de-frosting; follow only the methods recommended in this manual.
- This appliance may be used by children (at least 8 years of age) and by persons with reduced physical, sensory or mental capabilities, or lacking experience and/or knowledge, provided they have been given supervision or instruction concerning the use of the appliance and fully understand all dangers and safety precautions involved.
- Children must not be permitted to carry out any cleaning or maintenance work on the appliance unless they are supervised and at least 8 years of age.
- The appliance and its power cord must be kept well away from children under 8 at all times.
- Children must not be permitted to play with the appliance.

- Caution: Keep any packaging materials well away from children – these are a potential source of danger, e.g. of suffocation.
- Every time the appliance is used, the main body including the power cord as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, or if excessive force has been used to pull the power cord, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- Avoid switching the appliance on and off unnecessarily. To prevent damage to the compressor, always wait for at least 5 minutes between switching on and off.
- Always ensure that the action of the motor cannot be impeded or blocked by over-solid ice-cream or any hard objects.
- To prevent the ice-cream bowl from being damaged, do not use any sharp or pointed metal objects to remove the ice-cream.
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- Do not let the power cord hang free.
- Do not allow the appliance or its power cord to touch hot surfaces or to come into contact with any heat sources.
- No responsibility is accepted if damage results from improper use, or if these instructions are not complied with.

## Applications

The appliance is suitable for making ice-cream, fruit ice-cream (sorbet), frozen yoghurt, chilled drinks as well as for making yoghurt.

## Before using for the first time

- Remove the stickers from the display and the top of the appliance, and also any other packing materials.
- Clean the appliance as described in the section Cleaning and care.
- Avoid tilting the unit more than 45°. If the unit has been tilted more than 45° during transport, allow it to stand upright for at least 4 hours before it is connected to the mains. Do this also before the appliance is used again.

## Operation

### Control elements

-  On/Off button
-  Start/Stop button
-  +/- button

### Attention!

Pressing the  Start/Stop button briefly pauses the programme. Briefly pressing the  button again resumes the programme.

Pressing and holding the  button for approx. 2 seconds aborts the programme.

## Programmes

-  **Cooling**

To cool down liquids without stirring.

The processing time can be set from 5 to 60 minutes. The pre-set time is 30 minutes.

-  **Stirring**

To stir liquids without cooling.

The processing time can be set from 5 to 60 minutes. The pre-set time is 10 minutes.

-  **Making ice-cream**

For making ice cream.

The processing time can be set from 5 to 60 minutes. The pre-set time is 60 minutes.

-  **Making yoghurt**

For making yoghurt.

The processing time can be set from 4 to 24 hours.

## Display

Initially, the display shows the pre-set or the selected processing time. While a programme is running, the remaining processing time is shown.

## Preparing the unit

- Prepare all ingredients in a separate container according to the chosen recipe.
- The maximum fill capacity is 1.2 litres. Do not fill the bowl to more than 60% when making ice-cream, as the mix will expand during the freezing process.
- Ensure that the bowl is clean and dry.
- Place the ice-cream bowl into the housing. Caution: Ensure that the handle mountings fit snugly into the corresponding recesses on the main unit.
- For the 'Stirring' and 'Making ice-cream' programmes, fit the stirring insert into the ice bowl.
- Put the properly mixed ingredients into the bowl.
- Fit the lid and turn it anti-clockwise to lock it  → . The opening in the lid allows for adding further ingredients during processing.
- Insert the plug into a suitable wall outlet.
- Push the  button to turn the appliance on.

## Cooling liquids

- Proceed as described under 'Preparing the unit'.
- Push the  button.
- Use the   buttons to set the desired time.
- Push the  button.
- The cooling process starts. Once the pre-set time has elapsed, beep signals are heard and the unit switches

off.

## Stirring liquids

- Proceed as described under 'Preparing the unit' and fit the stirring insert.
- Push the  button.
- Use the   buttons to set the desired time.
- Push the  button.
- The stirring process starts. Once the pre-set time has elapsed, beep signals are heard and the unit switches off.

## Making ice-cream

- Proceed as described under 'Preparing the unit' and fit the stirring insert.
- There is no need to cool the ingredients down first.
- Push the  button.
- Use the   buttons to set the desired time.
- Push the  button.
- The appliance starts the cooking process. After the preset time has elapsed, the appliance emits beeps and switches to standby mode.
- If the ice cream is not taken out immediately after processing, the unit automatically starts an additional cooling phase after around 10 minutes. The display shows COOL and the ice cream is cooled for another 10 minutes, when beep signals are heard and the unit switches to standby mode.

## Hints

- If you prefer a firmer consistency, you can extend the processing time, or transfer the ice-cream into an airtight container and place it in a freezer until the desired consistency is reached.
- Do not place the ice-cream bowl into a freezer.
- Food aromas are generally stronger before chilling; likewise, sweetness is reduced when the food is frozen.
- Sugar may be replaced by artificial sweeteners.
- When using yoghurt, any excess water should be drained off first.
- Nuts, fruits and other ingredients should be chilled before use, and only added to the ice-cream 1 – 3 minutes before the preparation is finished.
- All ingredients that do not require prior cooking or heating are best prepared in an electric blender to increase the volume of the mixture.
- When using eggs in a recipe, it is advisable to heat up the mixture in order to eliminate any bacteria.
- The taste of sorbets (fruit ice-cream) largely depends on the ripeness and sweetness of the fruit used.
- For longer-term storage of the ice-cream in a freezer, it should be put in a suitable air-tight container.

## Making yoghurt

## Ingredients

- To make yoghurt you will need the specified amount of milk and, to start the fermentation process, natural fresh yoghurt (without, fruit or fruit juice).
- Dry culture can be used instead of fresh yoghurt. Simply follow the instructions on the packet. Dry culture yoghurt is available in health food stores.
- Generally, any sort of milk can be used. Sterilised or U. H. T. milk will give the best results. Any other sort of milk should be heated up to 90°C for a short time before use. Allow the milk to cool down to approx. 40°C afterwards.

## Preparing the ingredients

- Add 50 g of natural yoghurt (without adding sugar, fruits or fruit juice) into a separate container.
- Dry culture can be used instead of fresh yoghurt: Put the yoghurt powder into the container, following the manufacturer's instructions.
- Briefly heat up 1 L of milk to 90°C in a pot, and then allow it to cool to approx. 40°C.
- Mix the milk and yoghurt/yoghurt powder together and stir gently but thoroughly.

## Processing

- Proceed as described under 'Preparing the unit'.
- Push the  button.
- Use the   buttons to set the desired time.
- With warm milk, it will take 5 to 6 hours to make yoghurt.
- If cold milk is used, it will take 8 to 9 hours to make yoghurt.
- Push the  button.
- The appliance starts the cooking process. After the preset time has elapsed, the appliance emits beeps and switches to standby mode.

## After processing

- Disconnect the appliance from the mains.
- Take off the lid and use a plastic scraper or similar implement to remove the processed food. Caution: Do not use any metal objects.
- The appliance and its accessories should be cleaned after each use.

## Cleaning and care

- Before cleaning, ensure that the appliance is disconnected from the power supply.
- Always wait until the unit has cooled down to ambient temperature before the interior is cleaned.
- Do not use abrasives, harsh cleaning solutions or hard brushes for cleaning.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water. Clean the exterior with a slightly damp cloth.

