



Steba IC 150 Ice Machine with Cooling Compressor Instruction Manual

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Steba 
GERMANY
Eismaschine mit Kühlkompressor
IC 150



Instructions for use
www.steba.com


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Generally



This appliance is for private and indoor use only and must not be used commercially. Please read the instruction manual carefully and keep it at a safe place. When the appliance is given to another person the instruction manual should be passed to that person, too. Only use the appliance as described in the instruction manual and pay attention to the safety information. No liability for damages or accidents will be accepted, which are caused by not paying attention to the instruction manual. Remove all packaging and sticker (except the rating label). Wash up all parts carefully (see cleaning).

Safety information


- Remove the device vertically from the packaging and do not incline it over a 45° angle in order to avoid any damages on the compressor.
- Connect and operate the appliance in accordance with the specifications shown on the rating label.
- Do not use if the plug cord is damaged. Verify before every use.
- Do not plug with wet hands.
- Connect the power plug to a properly installed and easily accessible socket only.
- To unplug the power plug, always pull the plug – not the cable.
- Plug off the appliance after each use or in case of failure.
- Do not pull at the cord. Don't pull it over edges and don't bend it too much.
- Keep the cord away from hot parts.
-  The appliance can be used by children aged 8 and above and persons with limited physical, sensory or mental capabilities or lack of experience/knowledge, provided that are supervised or have been provided with instruction in the safe use of the appliance and have understood the resulting dangers. Children must not use the packaging as a toy. Cleaning and user maintenance must not be carried out by children unless they are 8 years or older and are supervised.
- Children under the age of 8 must be kept away from the appliance and the connecting cable.
- Children should be supervised to ensure that they do not play with the appliance or packaging material (e.g. Plastic Bags).
- The appliance must not be operated using a timer or a separate remote system!
- Never leave the appliance unattended when in use.
- When using a power cord extension, it is important that children are not pulling at it or a trip hazard occurs.

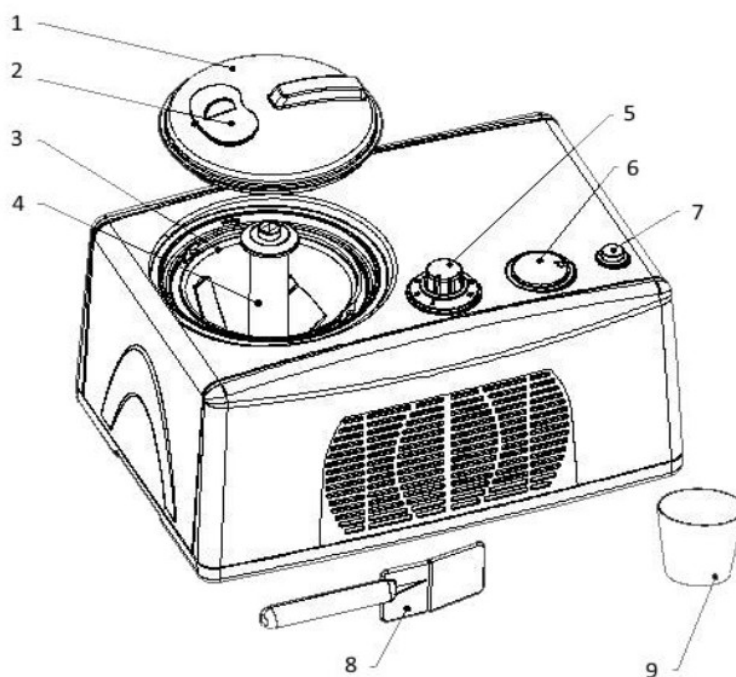
- Do not leave the appliance outdoors or in a damp area.
- **Never immerse the unit in water.**
-  The ventilation slots must always remain free. Do not place sharp objects into the ventilation slots!
- Never use the device after a malfunction, e.g. if it fell down or has been damaged in any other manner.
- The manufacturer is not liable for damage which is occurring due to the usage of the appliance in a different way as described or a mistake in the handling has been made.
- To prevent injury, repairs such as replacing a damaged cord, should only be carried out by a customer service. Only original spare parts have to be used.
- Only use the device as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and others working environments
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments.
- **Before initial use:** clean all parts carefully and leave to dry.
- If an extension cable is used, it has to have a cross-section of 1,5mm². A cable drum must always be unwound.
- If a GS-tested 16 A multi-pin extension is used, it may not be charged with more than 3680 watts due to fire hazard.
- Make sure that children do not tease the cable or that a trip hazard occurs.
- The device must always be disconnected from the power supply if it is not supervised and before assembling, disassembling or cleaning.
-  Danger of injury! Do not touch or place any object into the device working device.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not press the on / off switch several times in succession to avoid damages on the compressor. Ensure an interval of at least 5 minutes between turning the device on and off.
- **Warning:** do not use the device directly in front of a socket or a multiple portable socket.
- Only start the device when all parts have been mounted properly.
- **Warning:** do not use mechanical devices or other means to accelerate the defrosting process.
- **Warning:** do not use electric appliances inside the ice container.
- When taking out the ice container, do not knock the surface or the edge of the container to avoid damages.
- A maximum of 1,5 l ice cream can be produced within this device.
- **Hygiene:** Please always clean the device to avoid bacteria and mould formation.

Specific Safety Information

- The refrigerant R600a complies with EU regulations on environmental protection.
-  Nevertheless, the refrigerant circuit of the appliance must never be interrupted, so that the refrigerant leaks. At the end of its service life, the device must only be disposed at specially installed collection points.
-  The refrigerant R600a is flammable! Risk of fire!
- If the refrigerant circuit is damaged, keep the appliance away from the open fire and ensure that the room is adequately ventilated.

Cleaning

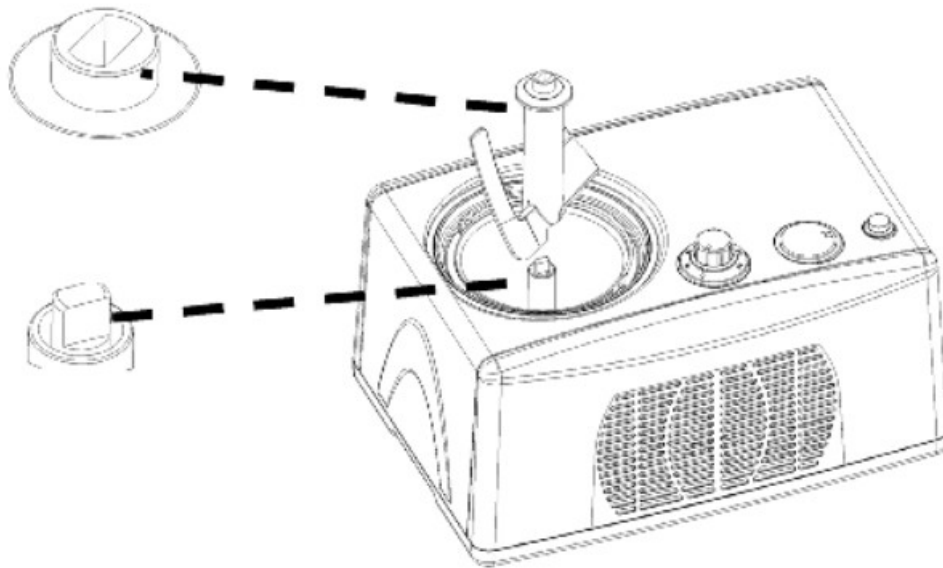
-  **Attention!** Pull the plug before cleaning.
- Never immerse the unit into water.
- Ensure that no liquid enters the ventilation slots during cleaning, as this will damage the electrical system.
- Wash all removable parts in dishwater and allow them to dry.
- Do not use abrasive detergents.
- Ensure that the ice container is not dented, otherwise the rabble arm may become blocked.



1) Lid	2) Refill opening	3) Ice container
4) Rabble arm	5) Timer	6) LED Display
7) On / Off button	8) Scraper	9) Measuring cup

Preparation


- Unpack the machine vertically.
- Clean all removable parts to remove any production residue.
- Leave the appliance to stand for 2 hours before first use to allow the refrigerant (R600a) to settle.
- Insert the ice container and place the rabble arm on the axis in the ice container.

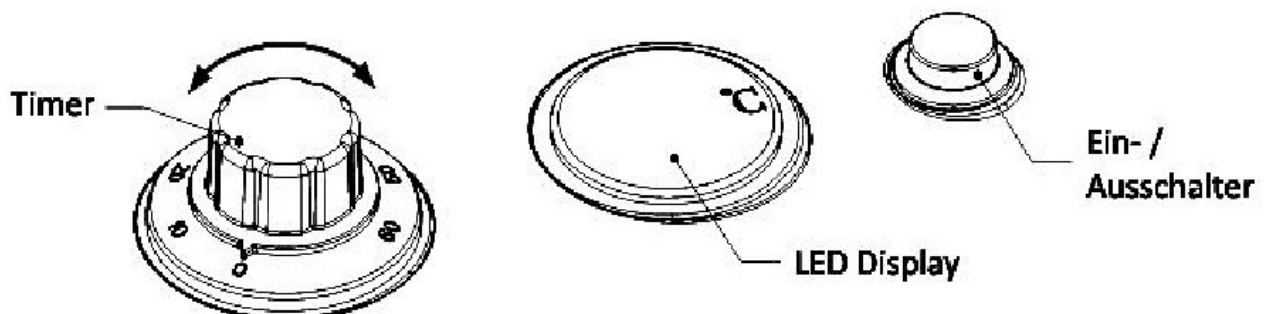


Hygiene

Pay attention to an absolute cleanliness of all equipment. Always use fresh eggs. Place the prepared raw mixture in the refrigerator immediately and do not store longer than 24 hours. If the ice begun to thaw, don not freeze again in any case! (Salmonella risk)

Making Ice Cream

- Prepare ice cream raw mixture with the basic recipe.
- If the liquid should be heated according to the recipe, it should cool in the refrigerator.
- Place the cooled ice mixture in the removable ice container.
- Never freeze the ice container in the machine. By adding the ice mixture, an ice film is formed on the container wall and can block the rabble arm.
- Place the ice container and the rabble arm in the appliance and close the lid.
-  Never put the mixture into the appliance!
- As the ice cream increases its volume during the freezing process, the ice container must only be filled to $\frac{3}{4}$ so that the ice does not overflow.



- Plug in the device and press the on / off switch.
- Do not press the on / off switch several times in succession to avoid damages on the compressor.
- Set the timer (maximum 60 minutes).
- The consistency of the ice is determined by the set time (10, 20, 30, 40, 50, 60 min). Alcohol in the ice mixture extends the freezing time.
- The display shows the temperature in the ice container.
- Depending on the desired consistency, the timer can be turned off prematurely or set again after the 60

minutes.

- Further ingredients, such as raisins, can be added through the refill opening in the lid during operation.
- If the ice cream becomes too hard, the rabble arm blocks. Turn off the device.
- Remove the ice cream with a wooden or plastic spatula in order to avoid any scratches on the removable ice container.
- If the ice cream will not be eaten immediately, place it in the freezer.

Hints

- Only use fully ripe fruits for making fruit ice cream. Pieces of fruits or berries can be added through the refill opening in the lid near the end of the freezing process.
- Add little amounts of alcohol at the end (Attention! Children)
- Never insert fingers or other objects into the opening.
- The higher the fat content of the ingredients, the creamier the ice.
- Keep in mind while preparing: cold ice cream tastes less sweet than the warm raw mixture!
- Homemade ice cream is not that firm as machine-made.

Recipes

Vanilla ice cream

300ml cold milk, 300ml cold cream, 3 egg yolk, 100gr sugar, vanilla bean.

Basic recipe

Heat milk, cream and the scratched vanilla bean. Mix the egg yolks with sugar, stir in the hot liquid and beat until fluffy. Leave the mixture to cool in the refrigerator. Now, put the cooled mixture into the container and let the ice cream maker work for 30 to 40 minutes.

Malaga ice cream

Use the basic recipe for vanilla ice cream and add through the refill opening, while stirring, 50gr raisins which have been soaked with 4 tbsp. rum for 12 hours.

Chocolate ice cream

Use the basic recipe for vanilla ice cream and add 80gr cocoa while heating the milk with the cream.

Mocha ice cream

Use the recipe for chocolate ice cream and add 2 tsp espresso powder to the milk-cream mixture.

Yoghurt ice cream

300gr cold plain yoghurt, 400gr cold cream, 150gr icing sugar, 2 tbsp. lemon juice. Mix yoghurt with icing sugar and lemon juice. Beat the cream and fold in. Fill into the container and let the ice cream maker run work 30 to 40 minutes.

Berry ice cream

300gr cold plain yoghurt, 300gr cold mixed berries, 150gr icing sugar. Purée the washed berries and add icing sugar, yoghurt. Fill into the container and let the ice cream maker work for 30 to 40 minutes.

Raspberry sorbet

500gr cold raspberries, 125gr icing sugar, 150ml white wine, 2 tbsp. strawberry liqueur. Purée the cold berries with icing sugar and white wine. Fill the mixture into the container and let the ice cream maker work for 30 to 40 minutes. Add the liqueur at the end.

Apple sorbet

600ml apple juice, 200gr sugar, 1 tbsp. lemon juice. Boil up the apple juice, sugar and lemon juice. Leave to cool in the refrigerator. Fill the mixture into the container and let the ice cream maker work for 30 to 40 minutes.

Pineapple ice cream

150ml cold milk, 200ml cream, 1 vanilla bean, 3 egg yolk, 120gr sugar, 1 can pineapple (600gr). Boil up milk, cream and the scratched vanilla bean. Brew for 10 minutes. Beat egg yolk and sugar until fluffy. Fold the egg mixture into the milk-cream mix. Heat everything to 85°C while stirring constantly. Do not let the mixture boil! Purée the pineapple with some salt and add to the milk-mix. Let the mixture cool down in the refrigerator for about 5 hours. Fill into the ice cream maker and let it work for 20 to 40 minutes.

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.

Packaging disposal: Do not throw away the package materials. Please put it in the recycling bin.



Gift box: Paper, should be put to the old paper collection point. Plastic packaging material and foils should be collected in the special collection containers.


Service and Repair:

If the appliance must be repaired, please get in touch with your trader or with the manufacturer:



STEBA Elektrogeräte GmbH & Co KG
Pointstr. 2, 96129 Strullendorf / Germany
Distribution-Tel.: 09543 / 449-17 / -18,
Service-Tel.: 09543 / 449-44, Fax: 09543 / 449-19
e-Mail: elektro@steba.com
Internet: <http://www.steba.com>
Steba Elektrogeräte GmbH & Co. KG
Pointstraße 2, D-96129 Strullendorf
Elektro@steba.com
www.steba.com
Zentrale: Tel.: 09543-449- 0
Fax: 09543-449-19
Vertrieb: Tel.: 09543-449-17
Tel.: 09543-449-18
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Documents / Resources

 <p>Einmaschine mit Kältekompressor IC 150</p> <p>Steba Elektrogeräte GmbH & Co. KG Pointstraße 2, D-96129 Strullendorf Tel.: 09543-449-17 Fax: 09543-449-19 E-Mail: elektro@steba.com</p>	<p>Steba IC 150 Ice Machine with Cooling Compressor [pdf] Instruction Manual IC 150 Ice Machine with Cooling Compressor, IC 150, Ice Machine with Cooling Compressor, I C 150 Ice Machine, Ice Machine</p>
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References

-  [Steba Elektrogeräte | Qualität. Verlässlichkeit. Kompetenz.](#)