

Steba IC20 Ice Machine Instruction Manual

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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.

Safety information

- The appliance must be used and plugged in only according the requirements shown on the rating label.
- Use the appliance only if the cord shows no damages. Check this before every use!
- Do not touch the power 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 plaything. 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.
- The appliance must not be operated using a timer or a separate remote system!
- Don't keep the appliance outside or in a humid environment.
- Never immerse the appliance in water. · Use the appliance never after a malfunction, e.g. when it fell down or was damaged in any other way.
- The producer takes no responsibility for wrong use, which comes from not obeying the instruction manual
- To avoid any dangers, any repairs at the appliance, e.g. an exchangement of the cord, must only be done by an authorised repair service.
- The appliance must be used on a stable and even surface. The appliance is only for the intended use described in the instruction manual.

Cleaning

- · Unplug the device.
- · Never immerse the motor part into water.
- Pull the rabble arm and the drive axle out of the motor part to take the motor out of the lid.
- All parts, except the motor can be cleaned with water and normal detergent. Do not use abrasive detergent! Leave to dry.
- Clean the motor part with a damp cloth.

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)

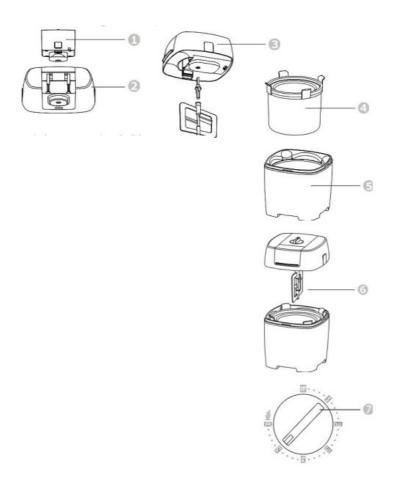
Before the first use:

- To remove production residues, the device must be cleaned before first use.
- Attention: Never immerse the motor part into water, but clean it with a damp cloth.
- All other parts can be cleaned with warm water and some detergent. Then leave to dry.

Freeze container

Place the double-walled freeze container for about 12 hours in advance in an upright position into the freezer. The salt solution in the container must be frozen. This can be found out by shaking the container. If no sound is hearable the liquid is frozen. To avoid the container to freeze up, pack it into a freezer bag.

Assembling and operation



• Fit the motor part into the lid. It will click into place (1+2).

- Then, click the drive axle into the motor part and fit the rabble arm on the drive axle (3).
- Place the ring for removal on the housing (4).
- Do not touch the frozen container with wet hands.
- Fit the frozen container into the ring for removal (5).
- Insert the lid with motor part and rabble arm (6).
- Fill refrigerated ice cream raw mixture into the frozen container only, never use warm mixtures! Keep the ice cream maker running while adding the mixture.
- Put the timer on maximal time and start the device (7).
- Depending on the quantity and temperature of the raw mixture the preparation time is between 30 and 40 minutes.
- You can add additional ingredients through the refill opening in the lid.
- If the ice cream reached the correct consistency, turn off the device by the use of the timer, unplug and pull the rabble out of the ice cream.
- If the ice cream is ready the friction safety clutch is slipping and the motor turns off. This is no malfunction!
- Take out the freeze container with the ring for removal and eat the ice cream immediately. If the consistency is not tight enough, you can place the freeze container in the freezer again.
- Do not run the ice cream maker in the freezer!
- Only use a wooden or plastic scraper to take out he ice cream to avoid damages on the container.

Hints

- Prepare raw mixtures which need to be cooked already a day before and keep them refrigerated.
- 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!
- Fill the freeze container only by half because the volume of the mixture gets bigger while freezing.
- Homemade ice cream is not that firm as machine-made.
- It is recommended to freeze a second freeze container for another variety of ice cream. This container can be gained at Steba-Service or in a specialist shop. (Art.№ 99-40-00, EAN: 4011833400772)

Recipes

Vanilla ice cream

300ml cold milk, 300ml cold cream, 3 egyolk, 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 fluffyLeave the mixture to cool in the refrigerator. Now, put the cooled mixture into the frozen container and let the icecream maker work for 30 to 40 minutes.

Malaga ice cream

Use the basic recipe for vanilla ice creamand 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 creamand 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 frozen 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 frozen 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 frozen 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 frozen 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

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Documents / Resources



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References

• Steba Elektrogeräte | Qualität. Verlässlichkeit. Kompetenz.

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