



Steba IC20 Ice Machine Instruction Manual

[Home](#) » [Steba](#) » Steba IC20 Ice Machine Instruction Manual



IC20 Ice Machine Instruction Manual



Contents [[hide](#)

[1 Generally](#)

[2 Safety information](#)

[3 Cleaning](#)

[4 Assembling and operation](#)

[5 Documents / Resources](#)


[5.1 References](#)

[6 Related Posts](#)

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 exchange 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)

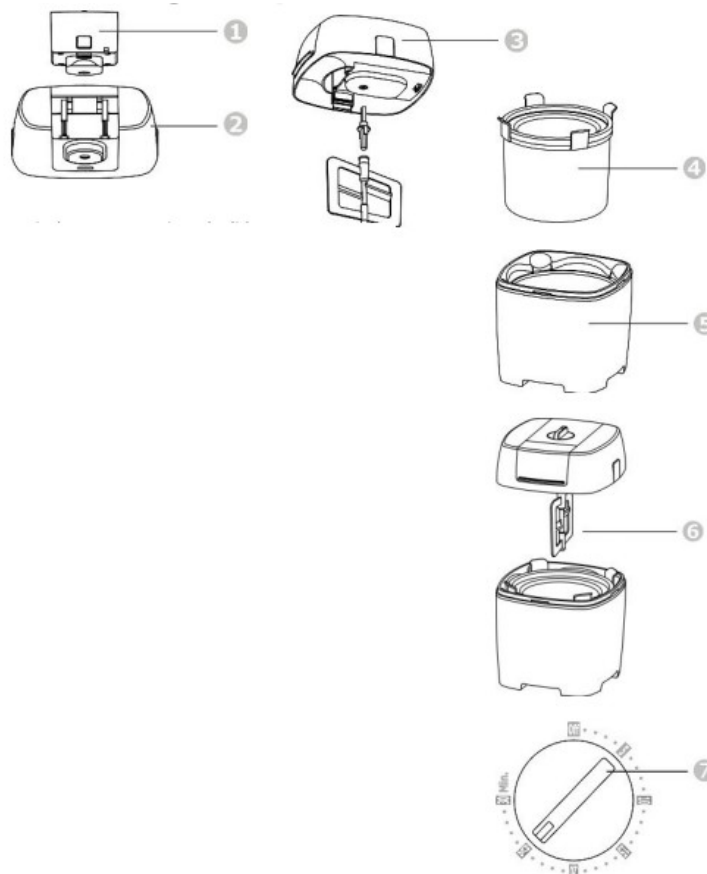
Before the first use:

- 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 the 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.Nº 99-40-00, EAN: 4011833400772)

Recipes

Vanilla ice cream

300ml cold milk, 300ml cold cream, 3 egg yolks, 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 frozen 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 frozen container and let the ice cream maker run work 30 to 40 minutes.

