VonShef 2000152 1L Ice Cream Maker with Compressor Instruction Manual

Contents

VonShef

VonShef 2000152 1L Ice Cream Maker with Compressor

Please read all instructions carefully before use and retain for future reference.

INTENDED USE
Only operate the appliance for its intended purpose and within the parameters specified in this manual.
This appliance is for domestic use only. Do not use it outdoors or on wet surfaces.
This appliance is not intended for use by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge unless supervised or given appropriate instruction concerning the product's use by a person responsible for their safety.
The appliance is not intended to be operated by means of an external timer or a separate remote-control system.

GENERAL SAFETY

Do not allow to be used as a toy. Children should be supervised to ensure they do not play with the appliance.
If the appliance is not functioning properly, has been dropped, damaged, left outdoors, or immersed in liquid, do not use, contact DOMU Brands Customer Services. Do not use the appliance if any parts appear to be faulty, missing or damaged.
Ensure all parts are securely attached as instructed by this instruction manual before use.

CABLES AND PLUGS

- Check to ensure your electricity supply matches that shown on the rating plate. This product should only be used as rated. Preferably, the socket-outlet should be protected by a Residual Current Device RCD (UK/EU) Ground Fault Indicator (US).
- Do not use with a damaged cable or plug. If the supply cable is damaged, it must be replaced by a qualified engineer or authorized service agent in order to avoid a hazard.
- The use of an extension cable is not recommended.
- Do not handle the plug or appliance with wet hands. Keep the cable away from heated surfaces.
- Do not let the cable hang over the edge of the table or countertop where it could be pulled on inadvertently by children or pets.
- Do not pull the cable around sharp edges or corners. Do not leave it unattended when plugged in. Unplug from outlet when not in use.
- Turn off all controls before unplugging.
- Do not unplug by pulling on the cable. To unplug, grasp the plug, not the cable.

- Always unplug before performing user maintenance, connecting or disconnecting attachments, or changing accessories.
- Ensure the cable is stored safely to prevent hazards.

RISK OF PERSONAL INJURY

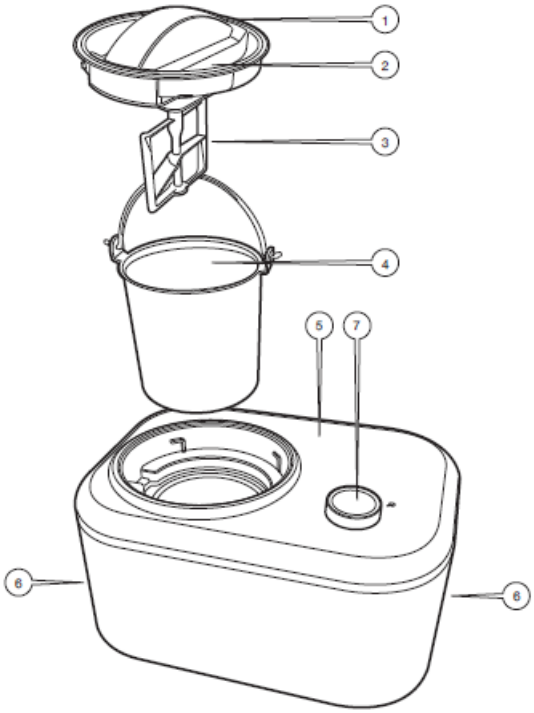
- Always locate your appliance away from the edge of the worktop, on a firm, flat, heat-resistant surface with sufficient space around all sides.Do not insert any objects into openings or cover the appliance.
- Do not use outdoors or near heat sources.
- Take care not to touch any surfaces that may get hot when in use.
- Never operate the appliance when empty.
- Do not overload/overfill the appliance.
- When using for the first time your appliance may give off a ‘new’ smell or vapour. This will dissipate after a few uses. Do not lift or move the appliance whilst in use. Do not operate continuously for periods longer than those marked on the product or indicated in the instructions.
- Ensure the appliance is switched off and unplugged before changing accessories or cleaning.
- Ensure the appliance is completely clean before making Ice Cream or Sorbet.
- To prevent freezer burns, always ensure that hands are well-protected when handling the freezer tank, especially when first removed from the freezer.
- Never freeze ice cream that has been fully or partially defrosted.
- If the freezing solution appears to be leaking from the freezer tank, discontinue use. The freezer solution is non-toxic.
- Ice cream or sorbet containing raw or partially cooked eggs should not be given to young children, pregnant women, the edlerly, or those who are generally unwell. As ice cream tastes better when fresh, any ice cream containing raw ingredients should be consumed within one week.
- Use only as described in this manual and with DOMU Brands recommended attachments only.

CLEANING & MAINTENANCE
Never soak or immerse electrical or heating components and or a component that has a plug attached.
Hand washing recommended; soak in warm soapy water and wipe down using a soft sponge. To remove stubborn stains, use a non abrasive cleaning brush. Do not use abrasive, harsh cleaning solutions or metal scouring pads. Never wash any electrical or heating components and or a component that has a plug attached in a dishwasher.

TECHNICAL SPECIFICATION

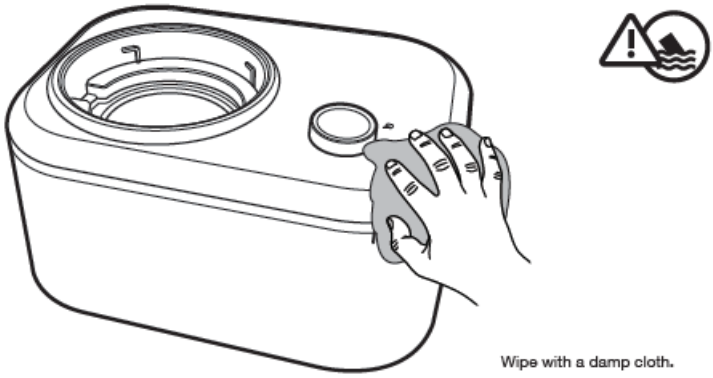
- Rated Voltage 220-240V
- Rated Power 100W
- Rated Frequency 50Hz

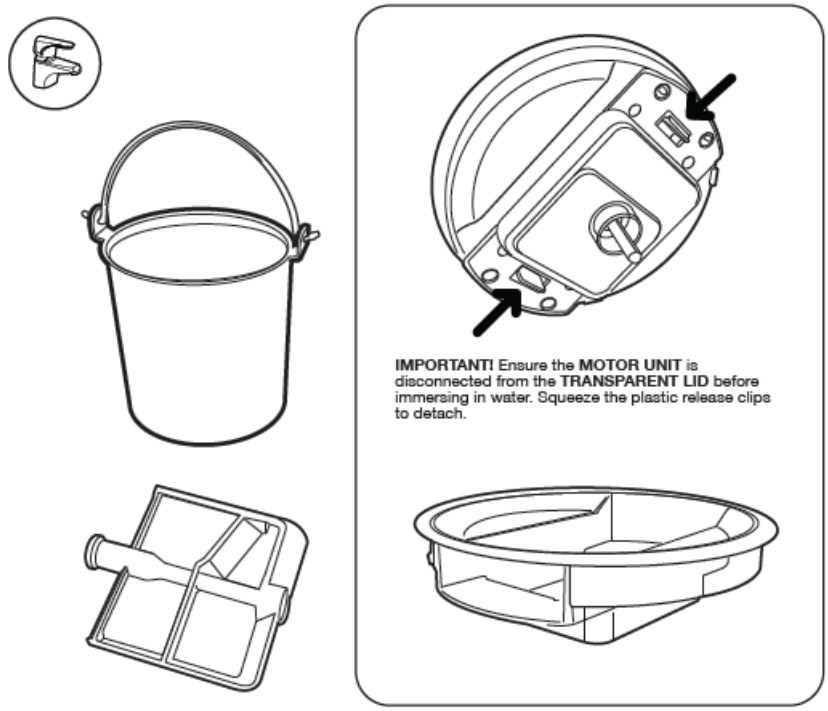
COMPONENT LIST



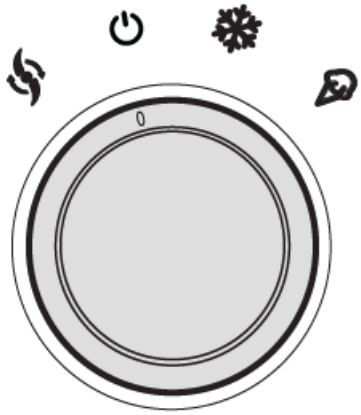
1. Motor Unit (with release clips).
2. Transparent Lid
3. Detachable Paddle.
4. Inner Bowl
5. Housing.
6. Vents.
7. Control Dial.
8. Ice Cream Scoop (not pictured).

COMPONENTS





CONTROL DIAL/ PROGRAMS



- **SINGLE MIXING MODE**

  Turn the Dial to the single mixing mode to activate. The default time is
  30 minutes. When the consitency has been achieved, there will be
  10 beeps to remind that mixing is completed. After completion, please turn the Dial to the next required function.

- **POWER OFF**

  Turn the Dial to the OFF position once the Ice Cream making process is completed.
- **REFRIGERATION MODE**

  The default time for this function is 30 minutes.

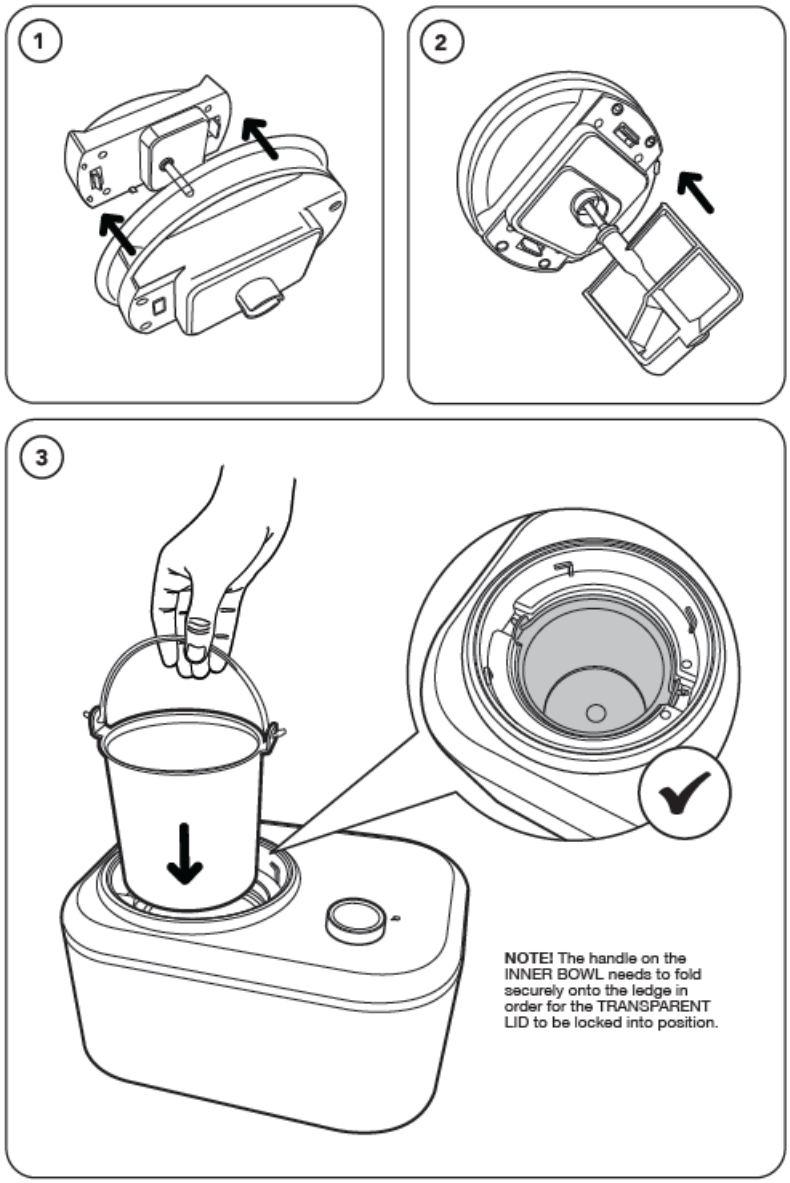
  After completion, there will be 10 beeps to remind you that the refrigeration is completed. After completion, please turn the knob to other gears to carry out other operations.
- **ICE CREAM MODE**

  The compressor, mixing motor and cooling fan are will activate, when the ice cream is finished, there will be 10 short beeps.

  At this time, you can enjoy the ice cream; If there is no operation, it will enter the insulation function automatically, and 10 short beeps will appear after the insulation is completed.

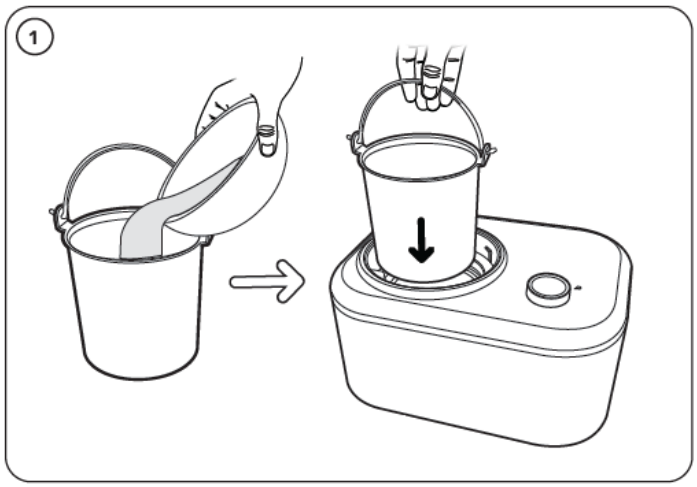
NOTE – After switching from ice cream mode or single refrigeration mode to shutdown mode, if it is switched back to ice cream mode or single refrigeration mode again, the compressor has a protection time of about 3 minutes. However, after disconnecting and reconnecting the Power Cord, switch the appliance back on. The default will restart. At this time, there is no delay when selecting ice cream mode or single mixing mode again.

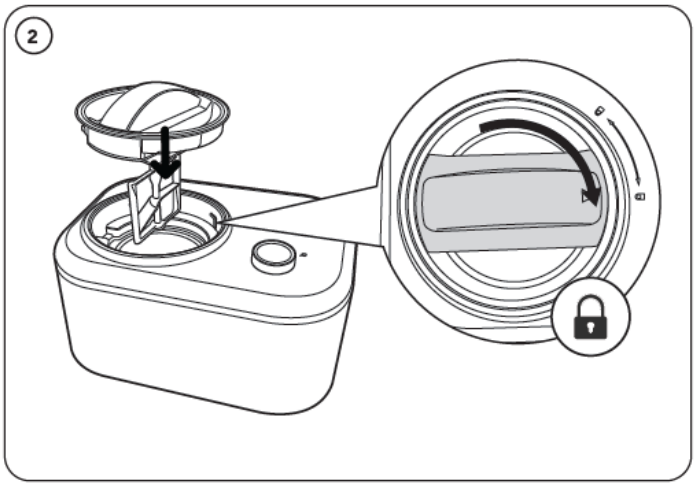
ASSEMBLY



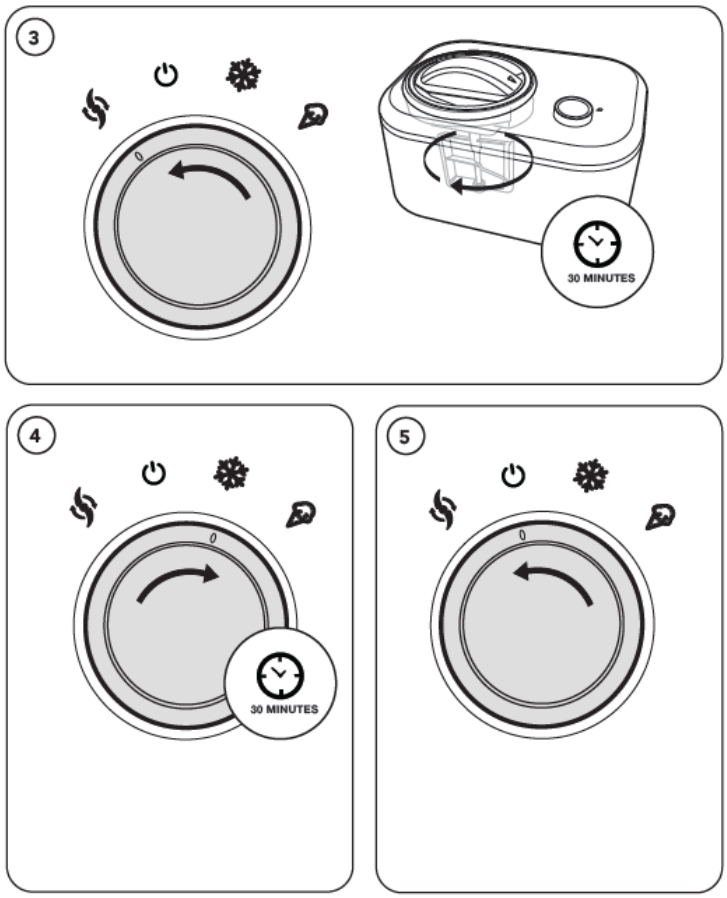
OPERATION

1. Pour well-prepared recipe ingredients into the INNER BOWL. When pouring in your mixture, always stop at least 4cm from the top as the mixture will increase in volume during freezing.
2. Turn the TRANSPARENT LID clockwise to lock into position as indicated.

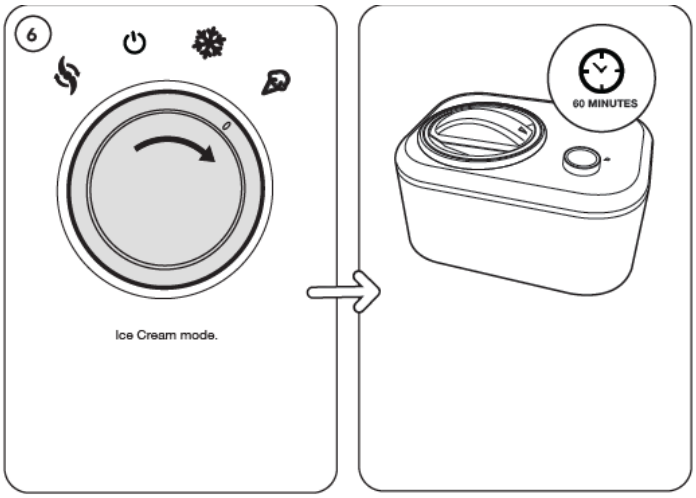


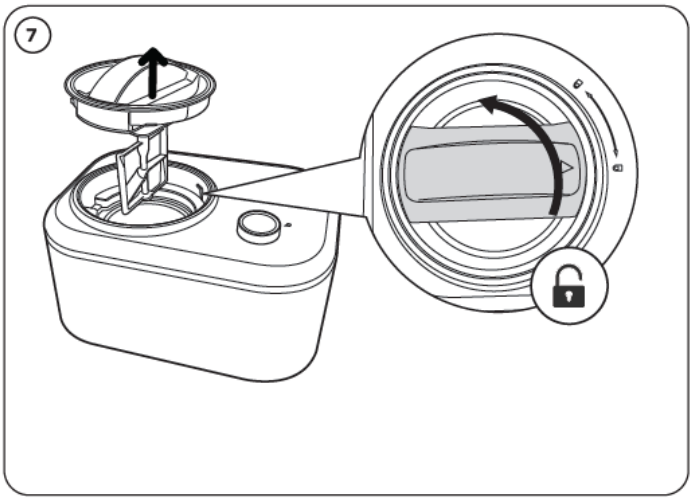


3. The unit will begin to mix the ingredients.10 BEEPS will sound after 30 minutes to indicate mixing has complete.
4. After mixing, the unit will pause to slightly freeze the mixture. 10 BEEPS will sound after 30 minutes to indicate freezing has been completed.
5. Switch to the OFF position once complete. Alternatively, If you wish to consume at a later time, see stage 6.

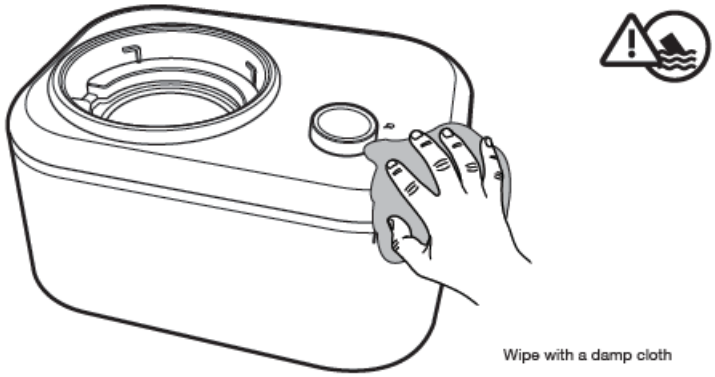


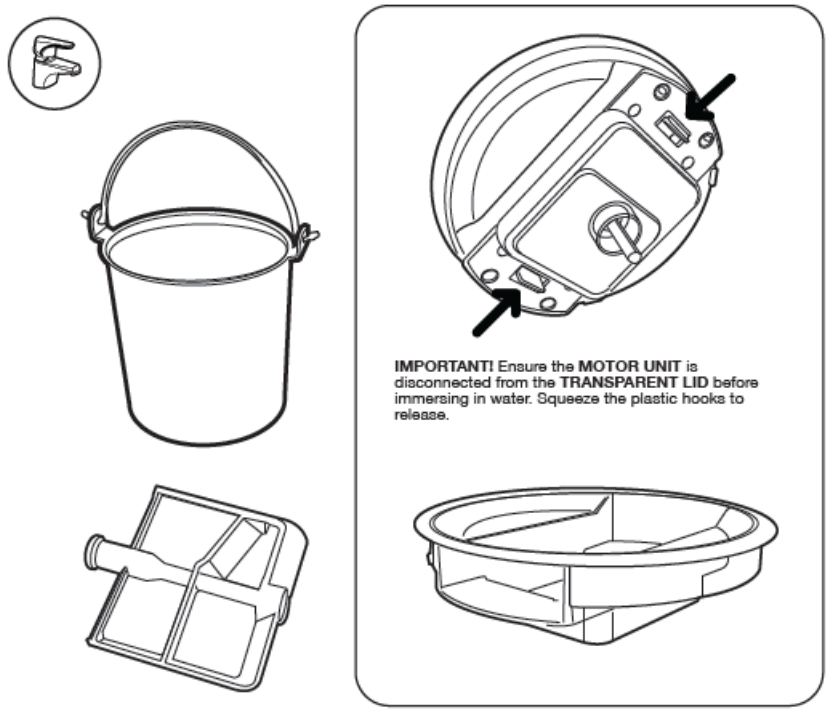
6. Turn to ‘Ice Cream Mode’ if you wish to consume the Ice Cream at a later time. it will automatically start to mix every 10 minutes and cool for 10 minutes, so as to maintain the fresh taste and taste of the ice-cream texture. The holding time is 1 hour.
   There are 10 short beeps when it is finished, and then the machine will be shut down automatically.
   Please turn the Dial back to the OFF position.
7. Turn the TRANSPARENT LID anti-clockwise to unlock.
   Once the ice cream has been made, wait at least 5 minutes until you remove the inner bowl. It can sometimes become stiff during the freezing process.


6
Ice Cream mode.
60 MINUTES


7

MAINTENANCE





1. **Checks to the area**

   Prior to beginning work on systems containing flammable refrigerants, safety checks are necessary to ensure that the risk of ignition is minimized for repair to the refrigerating system, the following precautions shall be complied with prior to conducting work on the system.

   Work procedure

   Work shall be undertaken under a controlled procedure so as to minimize the risk of flammable gas or vapour being present while the work is being performed.

2. **General work area**

   All maintenance staff and others working in the local area shall be instructed on the nature of work being carried out. Work in confined spaces shall be avoided. The area around the workspace shall be sectioned off. Ensure that the conditions within the area have been made safe by control of flammable material.

3. **Checking for the presence of refrigerant**

   The area shall be checked with an appropriate refrigerant detector prior to and during work, to ensure the technician is aware of potentially flammable atmospheres. Ensure that the leak detection equipment being used is suitable for use with flammable refrigerant, i.e. non sparking, adequately sealed or intrinsically safe.

   4. Presence of fire extinguisher

If any hot work is to be conducted on the refrigeration equipment or any associated parts, appropriate fire extinguishing equipment shall be available to hand. Have a dry powder or CO2 fire extinguisher adjacent to the charging area.

4. **No ignition sources**

   No person carrying out work in relation to a refrigerant system that involves exposing any pipe work that contains or has contained flammable refrigerant shall use any sources of ignition in such a manner that it may lead to the risk of fire or explosion. All possible ignition sources, including cigarette smoking, should be kept sufficiently far away from the site of installation, repairing, removal and disposal, during which flammable refrigerant can possibly be released to the surrounding space. Prior to work taking place, the area around the equipment is to be surveyed to make sure that there are no flammable hazards or ignition risks.”No Smoking”signs shall be displayed.

5. **Ventilated area**

   Ensure that the area is in the open or that it is adequately ventilated before breaking into the system or conducting any hot wok. A degree of ventilation shall continue during the period that the work is carried out. The ventilation should safely disperse any released refrigerant and preferably expel it externally into the atmosphere.

6. **Checks to the refrigeration equipment**

   Where electrical components are being changed, they shall be fit for the purpose and to the correct specification. At all times the manufacturer’s maintenance and service guidelines shall be followed. If in doubt consult the manufacturer’s technical department for assistance.

   The following checks shall be applied to installations using flammable refrigerants:

   - the charge size in accordance with the room size within which the refrigerant-containing parts are installed;
   - the ventilation machinery and outlets are operating adequately and are not obstructed

7. **Checks to electrical devices**

   Repair and maintenance to electrical components shall include initial safety checks and components inspection procedures. If a fault exists that could compromise safety, then no electrical supply shall be connected to the circuit until it is satisfactorily dealt with. If the fault cannot be corrected immediately but it is necessary to continue operation, an adequate temporary solution shall be used. This shall be reported to the owner of the equipment so all parties are advised.

   Initial safety checks shall include:

   - that capacitor are discharged: this shall be done in a safe manner to avoid possibility of sparking;
   - that there no live electrical components and wiring are exposed while charging, recovering or purging the system;
   - that there is continuity of earth bonding

8. **Repairs to sealed components**

   During repairs to sealed components, all electrical supplies shall be disconnected from the equipment being worked upon prior to any removal of sealed covers, etc.

   If it is absolutely necessary to have an electrical supply to equipment during servicing, then a permanently operating form of leak detection shall be located at the most critical point to warn of a potentially hazardous situation. Particular attention shall be paid to the following to ensure that by working on electrical components, the casing is not altered in such a way that the level of protection is affected. This shall include damage to cables, excessive number of connections, terminals not made to original specification, damage to seals,

incorrect fitting of glands, etc.

Ensure that apparatus is mounted securely.

Ensure that seals or sealing materials have not degraded such that they no longer serve the purpose of preventing the ingress of flammable atmospheres, Replacement parts shall be in accordance with the manufacturer's specifications.

NOTE: The use of silicon sealant may inhibit the effectiveness of some types of leak detection equipment.

Intrinsically safe components do not have to be isolated prior to working on them.

9. **Repair to intrinsically safe components**

   Do not apply any permanent inductive or capacitance loads to the circuit without ensuring that this will not exceed the permissible voltage and current permitted for the equipment in use.

   Intrinsically components are the only types that can be worked on while live in the presence of a flammable atmosphere. The test apparatus shall be at the correct rating.

   Replace components only with parts specified by manufacturer. Other parts may result in the ignition of refrigerant in the atmosphere from a leak.

10. **Cabling**

    Check that cabling will not be subject to wear, corrosion, excessive pressure, vibration, sharp edges or any other adverse environmental effects. The check shall also take into account the effects of aging or continual vibration from sources such as compressors or fans.

11. **Leakage detection for flammable refrigerants .**

    Under no circumstances shall potential sources of ignition be used in the searching for or detection of refrigerant leaks. A halide torch (or any other detector using a naked flame) shall not be used.

12. **Leak detection methods**

    The following leak detection methods are acceptable for systems containing flammable refrigerants. Electronic leak detectors shall be used to detect flammable refrigerants, but the sensitivity may not be adequate, or may need recalibration (Detection equipment shall be calibrated in a refrigerant-free area.) Ensure that detector is not a potential source of ignition and is suitable for the refrigerant used.

    Leak detection fluids are suitable for use with most refrigerants but the use of detergents containing chlorine shall be avoided as the chlorine may react with the refrigerant and corrode the copper pipe-work. If a leak is suspected, all naked flames shall be removed/extinguished.

    If a leak of refrigerant is found which requires brazing, all of the refrigerants shall be recovered from the system. Oxygen-free nitrogen (OFN) shall then be purged through the system both before and during the brazing process.

13. **Removal and evacuation.**

    When breaking into the refrigerant circuit to make repairs-or for any other purpose-conventional procedures shall be used. However, it is important that best practice is followed since Flammability is a consideration. The following procedure shall be adhered to:

    Remove refrigerant; Purge the circuit with inert gas; Evacuate;

    Purge again with inert gas;

    Open the circuit by cutting or brazing.

    The refrigerant charge shall be recovered into the correct recovery cylinders. The system shall be"flushed"with OFN to render the unit safe. This process may need to be repeated several times. Compressed air or oxygen shall not be used for this task. Flushing shall be achieved by breaking the vacuum in the system with OFN and continuing to fill until the working pressure is achieved, then venting to the atmosphere, and finally pulling down to a vacuum. This process shall be repeated until no refrigerant is within the system. When the final OFN

charge is used, the system shall be vented down to atmospheric pressure to enable work to take place.
This operation is absolutely vital if brazing operations on the pipework are to take place. Ensure that the outlet for the vacuum pump is not close to any ignition sources and there is ventilation available.

14. **Refrigerant Charging procedures.**
    In addition to conventional charging procedures, the following requirements shall be followed.
    - Ensure that contamination of different refrigerants does not occur when using charging equipment. Hoses or lines shall be as short as possible to minimize the amount of refrigerant contained in them.
    - Cylinders shall be kept upright.
    - Ensure that the refrigeration system is earthed prior to charging the system with refrigerant.
    - Label the system when charging is complete (if not already).
    - Extreme care shall be taken not to overfill the refrigeration system.
      Prior to recharging the system, it shall be pressure tested with OFN. The system shall be leak tested on completion of charging but prior to commissioning. A follow-up leak test shall be carried out prior to leaving the site.
15. **Decommissioning**
    Before carrying out this procedure, it is essential that the technician is completely familiar with the equipment and all its detail. It is recommended good practice that all refrigerants are recovered safely. Prior to the task being carried out, an oil and refrigerant sample shall be taken in case analysis is required prior to reuse of reclaimed refrigerant. It is essential that electrical power is available before the task is commenced.
    Become familiar with the equipment and its operation.
    - Isolate system electrically.
    - Before attempting the procedure ensure that: mechanical handling equipment is available, if repaired, for handling refrigerant cylinders; all personal protective equipment is available and being used correctly; the recovery process is supervised at all times by a competent person; recovery equipment and cylinders conform to the appropriate standards.
    - Pump down refrigerant system, if possible.
    - if a vacuum is not possible, make a manifold so that refrigerant can be removed from various parts of the system.
    - Make sure that cylinder is situated on the scales before recovery takes place.
    - Start the recovery machine and operate in accordance with the manufacturer’s instructions.
    - Do not overfill cylinders (No more than 80% volume liquid charge).
    - Do not exceed the maximum working pressure of the cylinder, even temporarily.
    - When the cylinders have been filled correctly and the process completed, make sure that the cylinders and the equipment are removed from site promptly and all isolation valves on the equipment are closed off.
    - Recovered refrigerant shall not be charged into another refrigeration system unless it has been cleaned and checked.
16. **Labelling**
    Equipment shall be labelled stating that it has been decommissioned and emptied of refrigerant. The label shall be dated and signed. Ensure that there are labels on the equipment stating the equipment contains flammable refrigerant.
17. **Recovery**
    When removing refrigerant from a system, either for servicing or decommissioning, it is recommended good

practice that all refrigerants are removed safely. When transferring refrigerant into cylinders, ensure that only appropriate refrigerant recovery cylinders are employed. Ensure that the correct number of cylinders for holding the total system charge are available. All cylinders to be used are designed for the recovered refrigerant and labelled for that refrigerant(i.e.-special cylinders for the recovery of refrigerant). Cylinders shall be complete with pressure relief value and associated shut-off values in good working order. Empty recovery cylinders are evacuated and, if possible, cooled before recovery occurs.

The recovery equipment shall be in good working order with a set of instructions concerning the equipment that is at hand and shall be suitable for the recovery of flammable refrigerants. In addition, a set of calibrated weighing scales shall be available and in good work order. Hoses shall be complete with leak-free disconnect couplings and in good condition. Before using the recovery machine, check that it is in satisfactory working order, has been properly maintained and that any associated electrical components are sealed to prevent ignition in the event of a refrigerant release. Consult manufacturer if in doubt.

The recovered refrigerant shall be returned to the refrigerant supplier in the correct recovery cylinder, and the relevant Waste Transfer Note arranged. Do not mix refrigerants in recovery units and especially not in cylinders.

If compressors or compressor oils are to be removed, ensure that they have been evacuated to an acceptable level to make certain that flammable refrigerant does not remain within the lubricant. The evacuation process shall be carried out prior to returning the compressor to the suppliers. Only electric heating to the compressor body shall be employed to accelerate this process. When oil is drained from a system, it shall be carried out safely.

18. **Transport of equipment containing flammable refrigerants.**
    Determined by local regulations.
19. **Discarded appliances supplies flammable refrigerants. See National Regulations.**
20. **Storage package (unsold) equipment**
    Storage package protection should be constructed such that mechanical damage to the equipment inside the package will not cause a leak of the refrigerant charge. The maximum number of pieces of equipment permitted to be stored together will be determined by local regulations.

HOMEMADE ICE CREAM RECIPES

SUPER STRAWBERRY ICE CREAM

INGREDIENTS

- 1 ½ Cups of Chopped Fresh Strawberries, ¾ Cup Granulated Sugar,
- 1 ½ Cups of Heavy Cream, ¾ Cup of Whole Milk, ½ Tsp Vanilla extract, 1 Pinch of Salt

METHOD

1. Mix chopped strawberries with half of the sugar in a medium-sized bowl. Allow to set for about 15 minutes so strawberries release their juices.
2. Blend strawberries up in a blender or food processor (pour through sieve to remove seeds, optional).
3. In a large bowl combine strawberry mixture with heavy cream, whole milk, vanilla extract, salt and remaining sugar.

4. Pour strawberry cream mixture into ice cream maker. Allow to run for around 30 minutes.
5. Serve now for soft serve ice cream.
6. For scoopable ice cream, scoop ice cream into a bread loaf pan and cover with plastic wrap. Place in the freezer for 6 hours up to overnight.

FRESH RASPBERRY SORBET

INGREDIENTS

- 175g Granulated Sugar, ½ Lemon, Juiced, 450g Raspberries

METHOD

1. Add the sugar to a pan with 250ml water. Cook gently over medium heat for 1-2 mins or until the sugar has dissolved. Increase the heat and boil for 3 mins until slightly thickened to a syrup. Pour into a heatproof jug and stir in the lemon juice. Set aside to cool completely.
2. Put the raspberries in food processor and blitz briefly to a create a rough purée. Pour into a sieve placed over a large bowl and press the purée through the sieve to get as much of the juice as you can.
3. Pour the cooled syrup through the same sieve over the bowl – this will help push through any remaining juice. Discard the seeds.
4. Mix the juice and syrup together, then pour into ice cream maker.
5. Transfer to freezer after 30 minutes in the ice cream maker.

CARAMEL ICE CREAM WITH CHOCOLATE CHUNKS

INGREDIENTS

- 250 ml Whole Milk, 250 ml Single Cream, 4 Egg Yolks , 125g Caster Sugar, 1 Tbsp Vanilla Essence, 1 Can Condensed Milk, 100g Rolos Chocolate

METHOD

1. Remove label from the unopened can of condensed milk. Fill a deep medium saucepan with water and bring to the boil. Carefully place the can in the saucepan, ensuring the water completely covers the can at all times, topping up throughout the cooking process. Simmer, uncovered for 3 hours. Ensure the can is completely covered with water during cooking.
2. Carefully remove the can from the boiling water. Allow to cool completely before opening.
3. Using an electric hand mixer or a whisk beat together the egg yolks and the sugar until they are fluffy.
4. Heat milk and single cream in a small pan and add the vanilla essence.
5. Add the egg mixture to the pan and stir on a high heat for about 5 minutes.
6. Transfer the mixture to the fridge and allow to cool for at least an hour.
7. Load the vanilla ice cream mix to your ice cream maker, along with 1/3 of a can of condensed milk caramel.
8. Chop up your chocolate-covered caramel into small chunks with a knife.
9. After 20 minutes add in your chocolate chunks.

10. Allow the ice cream maker to churn for 10 more minutes to nicely mix in the chocolate.
11. Transfer to the freezer for an hour to firm and then serve.

CLASSIC ITALIAN GELATO

INGREDIENTS

- 2 Cups of Whole Milk, 1 Cup of Heavy Cream, 4 Egg Yolks ½ Cup Granulated Sugar, ½ Tsp Vanilla Extract

METHOD

1. In a medium saucepan, mix milk and cream. Warm until foam forms around the edges. Remove from heat and add vanilla extract.
2. In a large bowl, beat the egg yolks and sugar until frothy. Gradually pour the warm milk into the egg yolks, whisking constantly. Return mixture to saucepan; cook over medium heat, stirring with a wooden spoon until the mixture gels slightly and coats the back of the spoon. If small egg lumps begin to show, remove from heat immediately.
3. Pour the mixture through a sieve or fine strainer into a bowl. Cover, and chill for several hours or overnight.
4. Pour the mixture into an ice cream maker, and freeze according to the manufacturer's instructions. Transfer to a sealed container, and freeze until firm. If the gelato is too firm, place it in the refrigerator until it reaches the desired consistency.

DISPOSAL INFORMATION

Please recycle where facilities exist. Check with your local authority for recycling advice.

CUSTOMER SERVICE
If you are having difficulty using this product and require support, please contact **support@domu.co.uk**

WARRANTY
To register your product and find out if you qualify for a free extended warranty please go to **www.vonshef.com/warranty**.
Please retain a proof of purchase receipt or statement as proof of the purchase date. The warranty only applies if the product is used solely in the manner indicated
in the warnings page of this manual, and all other instructions have been followed accurately. Any abuse of the product or the manner in which it is used will invalidate the warranty. Returned goods will not be accepted unless re-packaged in its original packaging and accompanied by a relevant and completed returns form. This does not affect your statutory rights. No rights are given under this warranty to a person acquiring the appliance second-hand or for commercial or communal use.

COPYRIGHT

THANK YOU
Thank you for purchasing your product/appliance. Should you require further assistance with your purchase, you can contact us at
support@domu.co.uk
VonShef is a registered trademark of DOMU Brands Ltd. Made in China for DOMU Brands. M24 2RW.

Documents / Resources

	VonShef 2000152 1L Ice Cream Maker with Compressor [pdf] Instruction Manual 2000152, 1L Ice Cream Maker with Compressor, 2000152 1L Ice Cream Maker with Compressor, 1L Ice Cream Maker, Ice Cream Maker, Cream Maker