

LIVOO
Feel good moments
Instruction Manual

Ice cream maker



Reference : DOM453
Version : 1.4
Languages : English

WWW.LIVOO.FR



Instruction Manual

You have purchased a product LIVOO brand and we thank you. We take great care in design, ergonomics and ease of use of our products. We hope that this product will give you complete satisfaction.

This instruction manual is available too on our website www.livoo.fr

GENERAL INSTRUCTIONS

PLEASE, TAKE TIME TO READ WELL THE INSTRUCTIONS FOR USE PARTICULARLY BEFORE THE FIRST USE. A misuse of the appliance can damage it or hurt the user. Assure that you use the appliance for the use for which it is designed; we refuse any responsibilities as for the damages by an incorrect use or a bad manipulation.

1. Read all of the instructions carefully before use.
2. There is potential injury for misuse.
3. Switch off the appliance and disconnect from supply before changing accessories or approaching parts that move in use.
4. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
5. To protect against the risk of fire, electric shock, or personal injury, do not place the cord, plug, or unit in water or other liquids.
6. Never use an unauthorized attachment.
7. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to

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reduce the risk of injury to persons and/or damage to the machine.

8. Do not use outdoors.
9. Never leave the machine on unattended.
10. Only use the machine for its intended domestic use.
11. Always make sure everything is thoroughly clean before making ice cream or sorbet.
12. Never freeze ice cream that has been fully or partially defrosted.
13. Any ice cream or sorbet containing raw ingredients should be consumed within one week. Ice cream tastes best when fresh.
14. Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.
15. To prevent freezer burn, always ensure that hands are protected when handling the bowl, especially when first removed from the freezer.
16. If the freezing solution appears to be leaking from the bowl, discontinue use. The freezing solution is non toxic.
17. Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
18. Always disconnect the appliance from the supply if it is left unattended and before assembling, disassembling or cleaning
19. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard (*).

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20. The appliance is not intended to be operated by means of external timer or separate remote control system.
21. It is absolutely necessary to keep this appliance clean at all times as it comes into direct contact with food
22. Regarding the instructions for cleaning surfaces in contact with food or oil, thanks to refer to the below paragraph "cleaning" in manual.
23. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised.
24. Appliances can be used by persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
25. Keep the appliance and its cord out of reach of children less than 8 years. Children shall not play with the appliance
26. Regarding the instructions for the use of accessories, operation times and speed settings, thanks to refer to the below paragraphs
27. The instructions shall state that care shall be taken when handling the sharp cutting blades, emptying the bowl and during cleaning

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28. Accessories, other than those supplied with the appliance, shall include instructions for their safety use
29. This appliance is intended to be used in household and similar applications such as:
- staff kitchen areas in shops, offices and other working environments
 - farm houses
 - by clients in hotels, motels and other residential type environments
 - bed and breakfast type environments

(*) **Competent qualified electrician:** after sales department of the producer or importer or any person who is qualified, approved and competent to perform this kind of repairs in order to avoid all danger. In any case you should return the appliance to this electrician

SPECIAL MEASURE

Warning:

1. Before plugging in: Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.
2. Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle
3. To avoid overheating the motor, the direction of rotation will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine when the mixture is ready.



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4. In the unlikely event of the motor overheating, a safety cut out will operate causing the motor to stop. If this happens, switch off, unplug the machine and allow the power unit to cool.
5. Switch off; remove the power unit/lid. The ice cream is ready to serve.
6. The ice cream produced should be a soft spoon able type. This can be transferred to a separate container for storage in the freezer or if you wish to firm the ice cream before eating.
7. Do not use metal utensils to remove mix from the bowl.
8. Do not remove the freezer bowl from the freezer until ready to make ice cream.

Before using for the first time

1. Remove all of the packaging.
2. Wash the parts: see "cleaning".
3. 8-12 hours in advance, place the freezer bowl into a freezer.
4. Prepare the ice cream or sorbet mix (see recipe ideas). Allow the mix to cool in the refrigerator.

Information:

- We suggest that you keep the freezer bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the bowl in the upright position.
- Always make sure the freezer bowl is thoroughly dry before placing in the freezer.
- Do not puncture or heat the freezer bowl.
- The freezer bowl should be placed in a freezer that is operating at a temperature of -18°Centigrade (- 0.40° Fahrenheit) or below for 8 hours before use.
- For best results always refrigerate the ingredients before making ice cream.
- The addition of alcohol to recipes inhibits the freezing process

SPECIFICATIONS

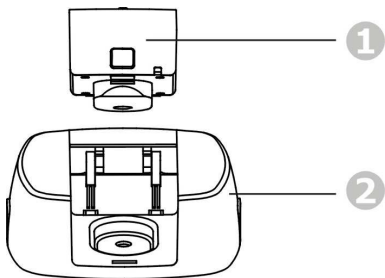
220-240V~ 50Hz 7,3-9,5W

Capacity 1.5L

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USING YOUR APPLIANCE

1. Fit the power unit into the lid, It will click into place.



2. Fit the paddle into the power unit



3. Take the inner bowl from the freezer and put it into the outer bowl.

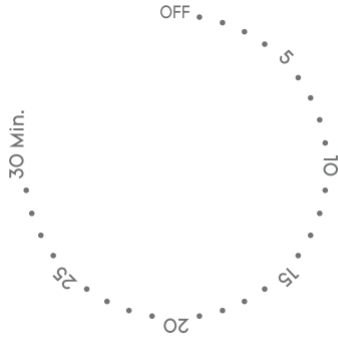


4. Lower the assembled lid/power unit/paddle onto the bowl and it will click into place.

5. Insert the plug into outlet

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6. Turn clockwise to twist the timer knob to the right setting time, the machine is turned on immediately. The timer knob turns back slowly and the machine will be stopped automatically when the setting time is over. The maximum setting time is 30 minutes.



Tip:
THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM OR SORBET RECIPE TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE INNER BOWL

7. Use the chute and pour the ice cream or sorbet mix into the inner bowl. When pouring mixture into the bowl, always stop at least 5 cm (2 inch) from the top, as the mixture will increase in volume during freezing.
8. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 15 to 30 minutes, but most recipes will be ready in less time.

Mixtures example:

Banana ice cream

Ingredients

Large ripe banana 1

Skimmed milk 150 ml

Heavy cream 50 ml

Confectioner's sugar 50 g

Mash the bananas until smooth. Mix in the milk, heavy cream and sugar. Pour the mixture into the freezer bowl with the paddle running. Allow to freeze until the desired consistency is achieved.

You can find other mixture example on market place, there is no specific recipe for this appliance, just some adjustment according to your tastes.

CLEANING

- Always switch off, unplug and dismantle before cleaning.
- Never put the power unit in water or let the cord or plug get wet.
- Do not wash parts in the dishwasher.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.



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Freezer Bowl

- Allow the freezer bowl to reach room temperature before attempting to clean.
- Wash the inside of the bowl, and then dry thoroughly. Do not immerse in water.

Paddle

- Remove the paddle from the power unit.
- Wash then dry thoroughly.

Lid

- Wash the lid then dry thoroughly.

Power unit

- Wipe with a damp cloth, and then dry.

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Correct Disposal of this product
(Waste Electrical & Electronic Equipment)
(Applicable in the European Union and other European countries with separate collection systems)



The European Directive 2012/19/EU on Waste Facilities Electrical and Electronic (WEEE)

This marking shown on the product or its literature, indicates that it should not be disposed with other household wastes at the end of its working life.

To prevent possible harm to the environment or human health from uncontrolled waste disposal, please separate this from other types of wastes and recycle it responsibly to promote the sustainable reuse of material resources.

Household users should contact either the retailer where they purchased this product or their local authority office, for details of where and how they can take this item for environmentally safe recycling.



LIVOO

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- Photo no contractual
- Worried about the quality of his products the manufacturer reserves the right to make modifications without advance notice