

INDUSTRY KITCHENS

www.industrykitchens.com.au 1800 611 058

Ice Cream Maker Instruction manual

apuro



**Model:
DM067-A**

Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
 - **In Queensland the service agent/qualified technician MUST hold a Gas Work Authorisation or License for hydrocarbon refrigerants if the appliance gas system is being opened or charged.**
- Consult Local and National Standards to comply with the following:
 - Health and Safety at Work Legislation
 - Fire Precautions
 - IEE Wiring Regulations
 - Building Regulations
- **Warning:** Fill with potable water only.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT immerse the appliance in water.
- DO NOT use the appliance outside. Intended for Household use only.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the machine.
- DO NOT bypass the safety interlocks.
- **DO NOT place hands near the rotating attachments when in use. This can result in injury.**
- Never leave the appliance unattended when in use.
- Always switch off and disconnect the power supply to the unit before cleaning.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by a Apuro agent or a recommended qualified technician in order to avoid a hazard.

- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Apuro recommend that this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.



Caution: Risk of Fire

- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

Warning: Keep all ventilation openings clear of obstruction. Unit should not be boxed in without adequate ventilation.

- **To comply with AS/NZS 60079.10.1:2009: Ensure there are not sources of ignition in any area where refrigerant could gather in the event of a leak.**
- **Electrical equipment should not be placed under the vent or where refrigerant could gather in the event of a leak.**
- **Warning:** Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **Warning:** Do not damage the refrigerant circuit.
- **Warning:** Do not use electrical appliances inside the food storage compartments of the appliance.

Pack Contents

The following is included:

- Ice Cream Maker
- Measuring Cup
- Scoop
- Instruction manual

Apuro prides itself on quality and service, ensuring that at the time of unpackaging the contents are supplied fully functional and free of damage.

Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

Installation

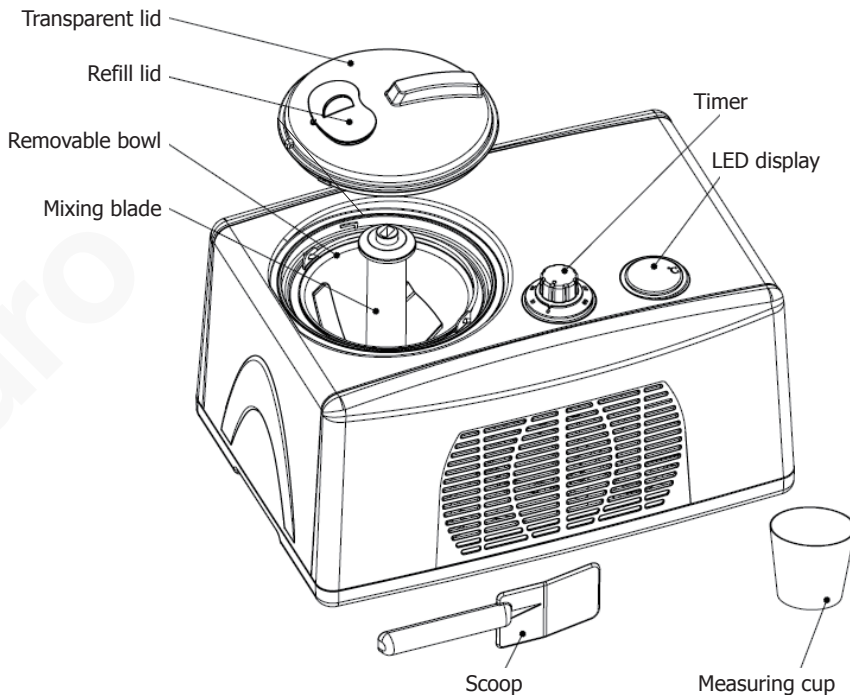


Note: Not for use in vans or trailers, food trucks or similar vehicles.

Note: If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation. If in doubt allow to stand.

1. Remove the appliance from the packaging and remove the protective film from all surfaces.
2. To optimize performance and longevity, ensure a minimum clearance of 2.5cm is maintained between the unit and walls and other objects, with a minimum 20cm clearance on the top. **NEVER LOCATE NEXT TO A HEAT SOURCE.**

Getting to know your ice cream maker



Before First Use

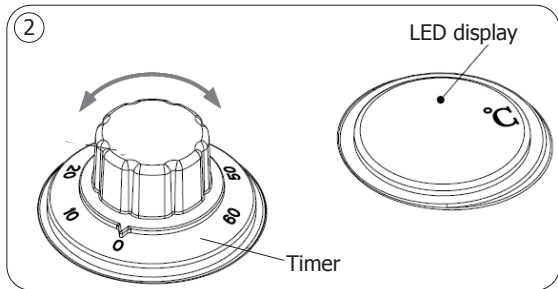
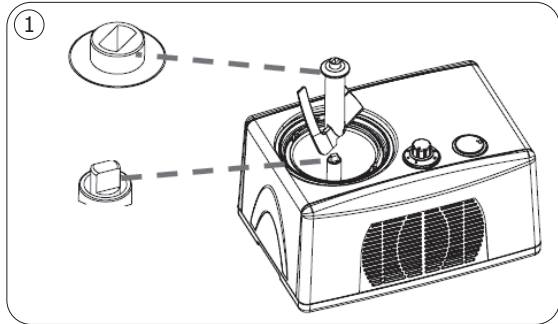
Before use, thoroughly wash all parts that will come into contact with the ice cream (including the removable bowl, blender blade, transparent lid, refill lid, measuring cup and scoop).

Using Your Ice Cream Maker

- Place the removable bowl, with ingredients, into the machine.

For fastest results ingredients should be pre-chilled.

- Fix blender blade to machine ensuring that the blade connects well with the motor axis (fig.1).
- Fit the transparent lid onto the machine and lock into place.
- Turn the timer to the desired time setting. The blender blade will start to turn. After a short delay the compressor will start and the bowl will start to chill. The LED display shows the temperature (fig.2).
- When the machine is running you can increase/decrease the operating time by turning the timer.
- You can stop the machine at any time by turning the timer anticlockwise to the "0" position.



- When produce becomes frozen, blade will stop turning. Switch off the machine immediately to protect blade motor.**
- To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of the capacity of the removable bowl (ice cream expands when being formed).**

Cleaning, Care & Maintenance

- Unplug the appliance and wait for it to completely cool down before cleaning.
- Wipe over the outside surface of the unit with a dampened cloth and polish with a soft dry cloth.
- Wipe any excess food from the power cord.
- Wash the removable bowl and accessories in warm soapy water and wipe dry.

Storage Of Ice Cream

Transfer finished ice cream into another container using a plastic scoop or a wooden spoon and store in freezer. Do not use a metal scoop to avoid scratching the inside of the removable bowl.

Ice Cream Recipe

Vanilla Ice Cream

Makes approx 10 x 120ml servings

Ingredients

- 240ml of Whole Milk
- 150g of Granulated Sugar
- 480ml of Double Cream
- ½ teaspoon pure vanilla extract (to taste)

In a bowl, use a hand mixer or a whisk to combine the milk and sugar until the sugar is dissolved. Stir in the cream and vanilla to taste. Turn machine on, pour mix into freezer bowl and mix until thickened.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check the unit is plugged in correctly and switched on
	Plug or lead is damaged	Replace plug or lead
	Mains power supply fault	Check mains power supply
Ice cream too soft	Timer setting too short	Increase timer setting
Ice cream too hard	Timer setting too long	Reduce timer setting
Timer has not reached 0 but the machine has stopped and the ice cream is hard	The ice cream has frozen solid stopping the blade from turning. The motor protection system has engaged to stop the motor overheating	Allow the unit to cool before attempting to restart
The blade is not turning	Blade not fitted to motor axis correctly	Ensure the removable bowl is fitted correctly and that the blade has a good connection to the motor axis

Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power	Current	Capacity (Litres)	Dimensions H x W x D mm	Weight (kg)
DM067-A	220-240V~ 50Hz	150W	0.7A	1.5	245 x402 x 348	10.9

Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliances is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E

This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.



Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities. Apuro products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro. Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

DECLARATION OF CONFORMITY

• Conformanceverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità •
• Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento		Model • Modèle • Modell • Modello • Modelo • Malli	
Ice Cream Maker		DM067-A	
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho		Low Voltage Directive (LVD) - 2014/35/EU EN 60335-1:2012 +A11:2014 +A13:2017 EN 60335-2-24:2010 +A1:2019 +A2:2019 EN 62233:2008 Electro-Magnetic Compatibility (EMC) Directive 2014/30/EU - recast of 2004/108/EC EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013 Restriction of Hazardous Substances Directive (RoHS) 2015/863 amending Annex II to Directive 2011/65/EU	
Electrical Safety IEC 60335-1:2010 IEC 60335-2-24:2010 +A1:2012		Electromagnetic Compatibility EN 55014-1:2017 EN 55014-2:2015 EN 61000-3-2:2014 EN 61000-3-3:2013	
Manufacturer Name • Naam fabrikant • Nom du fabricant • Name des Herstellers • Nome del fabbricante • Nombre del fabricante		Apuro	
Manufacturer Address • Adres fabrikant • Adresse du fabricant • Adresse des Herstellers • Indirizzo del fabbricante • Dirección del fabricante		Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom Unit 9003, Blarney Bus. Park, Blarney, Co. Cork Ireland 15 Badgally Road, Campbelltown NSW 2560	

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).

Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).

Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus

Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.

Il sottoscritto dichiara che l'apparechiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.

El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.

Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data

Signature • Handtekening • Signature • Unterschrift
Firma • Firma • Assinatura

Full Name • Volledige naam • Nom et prénom •

Vollständiger Name • Nome completo
• Nombre completo • Nome por extenso

Position • Functie • Fonction • Position • Qualifica

• Posición • Função

19 th August 2020	
DocuSigned by:  B39382C9FD9C478...	DocuSigned by:  D052C5837EB7465
Ashley Hooper	Brendan Denmeade
Technical & Quality Manager	Commercial Manager/ Responsible Supplier



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