

**SILVERCREST®**

KITCHEN TOOLS

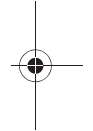
## Ice Cream Maker SECM 12 A1



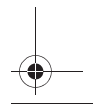
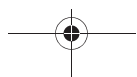
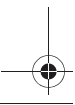
**GB** Ice Cream Maker  
**IE** Operating instructions

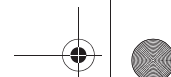


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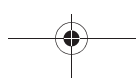
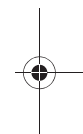
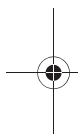
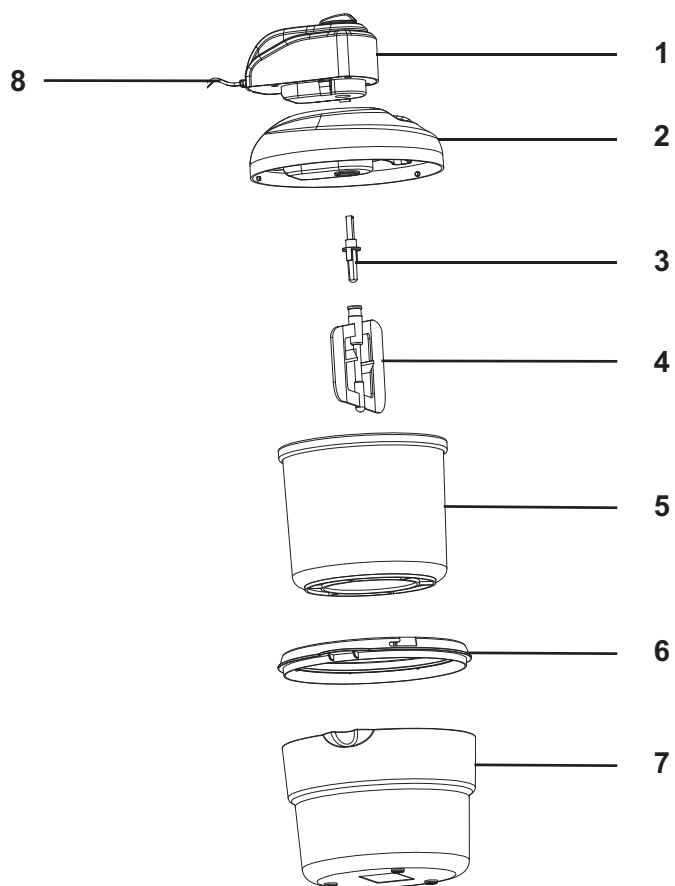


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## Overview





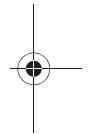
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## Overview

- 1 Motor unit (housing/appliance)
- 2 Lid
- 3 Connecting piece
- 4 Mixing blade
- 5 Bowl
- 6 Ring with handles
- 7 Container
- 8 Power cord with plug (not shown)



## 1. Safety information

- Before using the appliance for the first time, read through these operating instructions carefully and ensure you comply with the safety instructions in all respects!
- This appliance should only be used for its intended purpose as described in these instructions.
- Do not discard these instructions.
- If you pass the appliance on to someone else, please include the instructions.

### Intended purpose

This ice-cream machine is for making ice cream.

The appliance is intended for use in the home environment. It must be used indoors only.

This appliance must not be used for commercial purposes.

### Warnings

If necessary, the following warnings will be used in these operating instructions:



**DANGER!** High risk: Failure to observe this warning may result in injury to life and limb.

**WARNING!** Moderate risk: Failure to observe this warning may result in injury or serious material damage.

**CAUTION:** Low risk: Failure to observe this warning may result in minor injury or material damage.

**NOTE:** Points and special considerations which should be remembered when using the appliance.

### DANGER for children

- Packing materials are not children's toys. Do not allow children to play with plastic bags: There is a risk of suffocation.
- This appliance is not designed to be used by persons with a physical, sensory or mental disability (including chil-

dren) or persons without adequate experience and/or understanding unless they are supervised by someone responsible for their safety or are instructed by same how to use the appliance.

- Children must be supervised to ensure that they do not play with the appliance.
- Make sure that children cannot pull the appliance off the work surface by means of the power cord.
- The appliance should be kept out of the reach of children.

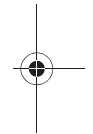


### RISK of electrocution

- Protect the appliance from moisture, dripping water and splashing: There is the risk of an electric shock.
- Do not use the appliance in the open air or near containers filled with water, e.g. sinks.
- Make sure that the surface under the appliance is dry.
- Do not operate the appliance if it or the power cord shows visible signs of damage or the appliance has been dropped.
- To avoid any risk, do not make modifications to the product. The power cord should not be replaced at home. Repairs should only be carried out by a specialist workshop or the Service Centre.
- If liquids or foreign bodies get inside the housing of the appliance, unplug immediately. Have the appliance checked before re-using.
- The housing, the power cord and the power plug must not be immersed in water or other liquids.
- If the appliance has fallen into water, unplug immediately, and only then remove the appliance. In this case, do not use the appliance any more and have it checked by a specialist.
- Never touch the appliance with wet hands.



- Only connect the power plug to a properly installed wall socket that is easily accessible and supplies voltage matching the rating plate. The socket must still be easily accessible after connection.
  - Ensure that the power cord cannot be damaged by sharp edges or hot surfaces.
  - The appliance is not completely disconnected from the mains even after being switched off. To do so, unplug.
  - When setting up the appliance, make sure that the power cord is not trapped or crushed.
  - When unplugging the appliance, always pull on the plug and NOT on the cable.
  - Remove the plug from the socket ...
    - ... if there is a fault
    - ... when you are not using the appliance
    - ... before cleaning the appliance and
    - ... during thunderstorms.
  - The appliance is not designed to be operated with an external timer or a separate telecontrol system.
- Do not cook recipes with raw eggs for people with a weak immune system (e.g. infants, the elderly or sick).
  - When using recipes for ice cream involving raw eggs, make sure that the eggs are always fresh and have been kept in the refrigerator.
  - When making ice cream, check that all work equipment is absolutely clean.
  - Once you have made the ice cream, store in the refrigerator at once and do not leave there for more than 24 hours.
  - Once made, ice cream should be eaten without delay. Ice made with fresh ingredients can only be stored in the freezer at - 18 °C for max. 1 week.
  - Ice cream that has thawed out even slightly must not be refrozen under any circumstances.
  - After making ice cream, the ice-cream maker and all work equipment should be cleaned thoroughly.



#### **DANGER from poor hygiene**

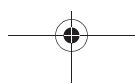
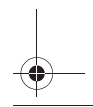
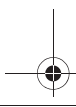
- Ice cream is an ideal breeding ground for salmonella. This is why special hygiene is required when making ice cream.
- The main source of salmonella in ice cream is raw eggs. Fresh raw eggs often contain traces of salmonella. Levels of salmonella may however increase dramatically with lengthy storage or insufficient cooling.
- This increase can also occur in the ice cream once it has been made or has thawed slightly. Freezing will not kill off salmonella.
- To make sure you can enjoy your ice cream without any worries, please observe the following tips on hygiene without fail:

#### **Risk of injury**

- To avoid injury and damage to the appliance, do not reach into the ice-cream maker when running and also make sure you keep your hair, clothing and other items well away from it.
- Never touch the frozen bowl with wet hands!

#### **WARNING about material damage**

- The bowl must be completely dry before being put into the freezer.
- Do not heat the bowl in excess of 40 °C.
- Hard or sharp objects (e.g. metal spoons) may damage the inside of the bowl. Only ever use rubber scrapers or wooden utensils when taking out the ice cream you have made.
- Switch the ice-cream maker on first and only add the mix you have prepared to the machine when running.



- While making ice cream do not switch the ice-cream maker off and then back on. The ice cream mix would otherwise freeze to the bowl and block the mixing blade.
- Never place the appliance on hot surfaces (e.g. a hob) or near sources of heat or naked flame.
- Only use genuine accessories.
- The appliance is fitted with non-slip silicone feet. As furniture is coated with various varnishes and plastics and may be treated with different cleaning products, it cannot be completely ruled out that some of these substances contain components which may attack and soften the silicone feet. If necessary, place a non-slip mat underneath the appliance.
- Do not use harsh or abrasive cleaning agents.
- All appliance accessories should be cleaned by hand. (The mixing blade **4** can also be cleaned in the dishwasher.)
- Should liquid leak from the housing of the bowl, the bowl must be discarded. Although this liquid is not toxic, it is unsuitable for consumption.
- The appliance includes protection from overheating. This will switch the appliance off to prevent the motor overheating. In this case unplug and wait until the motor has cooled down, at least for 15 minutes.

## 2. Items supplied

- 1 motor unit **1**
- 1 lid **2**
- 1 bowl **5**
- 1 ring **6**
- 1 container **7**
- 1 mixing blade **4**
- 1 connecting piece **3**
- 1 operating instructions

## 3. Before using for the first time



**DANGER!** The motor unit **1** must not be immersed in water.

- When being used for the first time, the appliance may give off an odour. This is due to the design of the appliance and is perfectly normal. Ensure sufficient ventilation in the room.

1. Remove all parts from the packaging.
2. Check that all parts are complete and intact.
3. Wipe off the motor unit **1** with a slightly damp cloth.
4. Wipe out the inside of the bowl **5** with a damp cloth.
5. Rinse all other parts thoroughly in warm water.
6. Dry all parts well.

## 4. Making ice cream

### 4.1 General

#### Ingredients

- You will achieve a superior product above all by using fresh, high-quality ingredients.
- Dairy products with a high fat content (e.g. cream, crème fraîche, double cream, mascarpone) result in a creamy consistency and improve flavour.
- When following recipes in which the sugar is not dissolved make sure you use very fine sugar. Sugar will make the ice cream firmer and at the same time prevent the formation of large ice crystals.
- When using frozen fruit, it does not need to be completely defrosted. For example, it is easier to puree fruit when still half frozen.

- Ice cream will remain softer if alcohol is added.

### **Instructions**

- Your ice cream will be particularly successful if you cool the bowl **5** and the prepared mix sufficiently beforehand.
- The ice cream produced will be soft and spoonable. Serve immediately. This is when it will taste best.
- If the ice cream has not become sufficiently firm after 40 or so minutes, put in the freezer until it has reached this firmness.

### **4.2 24 hours beforehand**

#### **Freeze bowl**

The bowl **5** must be completely dry when you put it into the freezer.

1. Place the empty bowl **5** in a freezer bag and seal to prevent any deposits of ice.
2. Put the bowl **5** in the bag into the freezer for at least 24 hours (at min.  $-18^{\circ}\text{C}$ ).
3. Only take the bowl **5** out of the freezer right before you are about to make the ice cream to ensure it is as cold as possible.

### **4.3 4 hours beforehand**

#### **Make ice mix**

1. Prepare the ice mix according to the recipe. A mix of up to 1000 ml / 36 fl oz can be prepared in the bowl at any one time.
2. Place the mix you have prepared in the refrigerator for approx. 4 hours.

### **4.4 Processing the ice cream in the ice-cream maker**

- Do not add the prepared mix to the bowl **5** until you have assembled the machine and switched it on. Otherwise

the mix will freeze on the inside walls of the bowl.

- Work swiftly so the bowl and mix remain as cold as possible.

1. Fit the motor unit **1** onto the lid **2** so it snaps into place.
2. Insert the connecting piece **3** in the motor unit **1**.
3. Fit the mixing blade **4** to the connecting piece **3**.
4. Place the ring **6** on the container **7**. The handles are positioned in the recesses of this container.
5. Take the bowl **5** out of the freezer bag and place it on the ring **6**.
6. Place the lid **2** on the ring **6** and turn clockwise to secure.
7. Insert the power plug in the wall socket and move the **0/I** switch to **I**.

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**WARNING:** Do not stop the ice-cream machine during processing or the mix might otherwise freeze to the inside of the bowl.

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8. Now pour the prepared mix into the bowl through the opening **5**.
  9. Leave the machine on until the ice cream has the required consistency.
- NOTE:** If the ice cream has not become sufficiently firm after 40 or so minutes, put in the freezer until it has reached this firmness.
10. Move the **0/I** switch to **0** to switch the ice-cream maker off.
  11. Unplug the appliance.
  12. Turn the lid **2** anti-clockwise and remove.
- NOTE:** Removing the lid **2** will be easier if you grasp it with both hands on the right and left and then lift off.
13. Remove the ice cream you have made using a rubber scraper or wooden spoon (not supplied). The ice cream produced will be spoonable. You can eat it straightaway, or if you prefer it to be firmer, leave it in the freezer for a while.



## 5. Recipes

### Banana ice cream

- 1 large ripe banana
- 200 ml / 7 fl oz low-fat milk
- 100 ml / 3½ fl oz whipping cream (fat 30%)
- 50 g / 1¾ oz powder sugar

1. Puree the banana.
2. Beat the whipping cream until stiff.
3. Mix the pureed banana thoroughly with the other ingredients and stir in the whipped cream to produce a smooth mixture.

### Vanilla ice cream

- 2 egg yolks
- 200 ml / 7 fl oz low-fat milk
- 200 ml / 7 fl oz whipping cream (fat 30%)
- 50 g / 1¾ oz powder sugar
- 1-2 sachets of vanilla sugar

1. Beat the egg yolk together with the powder and vanilla sugar until the mix becomes light in colour.
2. Add the cold milk.
3. Whip the cream until stiff.
4. Then add the whipped cream to the mixture and stir to produce a smooth mixture.

## 6. Cleaning

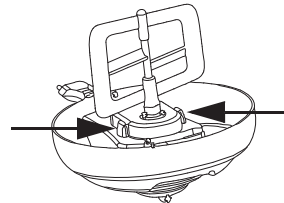


**DANGER:** Remove the power plug from the wall socket before cleaning the appliance.

**WARNING!** Do not use harsh or abrasive cleaning agents.

1. Remove the mixing blade **4** and the connecting piece **3** from the motor unit **1**.

2. Push the two holders at the bottom of the motor unit **1** together and remove the motor unit from the lid **2**.



3. Grasp underneath the handles of the ring **6** and lift the bowl **5** out of the container **7**.

### Clean the motor unit

- Use a slightly damp, soft cloth to clean the motor unit **1**.

### Clean the bowl

- Do not clean the bowl **5** until it has cooled down to room temperature.
- Wash the bowl in water not exceeding 40 °C using a mild detergent.

### Other parts

- Wash all other parts by hand in warm water and a little detergent. (The mixing blade **4** can also be cleaned in the dishwasher.) Dry all parts thoroughly.

## 7. Disposal

The symbol showing a wheelie bin crossed through indicates that the product requires separate refuse collection in the European Union. This applies to the product and all accessories marked with this symbol. Products identified with this symbol may not be discarded with normal household waste, but must be taken to a collection point for recycling electric and electronic appliances. Recycling helps to reduce the consumption of raw materials and protect the environment.



### Packaging

When disposing of the packaging, make sure you comply with the environmental regulations applicable in your country.

## 8. Troubleshooting

If your appliance fails to function as required, please try this checklist first. Perhaps there is only a minor problem which you can solve yourself.



**DANGER!** Do not attempt to repair the appliance yourself under any circumstances.

Fault	Possible causes/Action
No function.	Is the power plug properly inserted?
Ice crystals on the bowl.	Dry the bowl <b>5</b> completely before freezing and place in a freezer bag.
The ice cream wells up out of the opening in the bowl.	The mix has worked upwards. Use a smaller quantity of mix next time.
The ice cream has remained too liquid.	Were the bowl <b>5</b> and mix cold enough? The bowl has to be cooled in the freezer for 24 hours and the mix for 4 hours in the refrigerator. Freeze the soft ice cream mix in the freezer for a while.
The appliance switches itself off.	The overheating protection has probably tripped. Unplug and wait for the motor unit <b>1</b> to cool down - min. 15 minutes.

## 9. *Technical specifications*

Model:	SECM 12 A1
Mains voltage:	220-240 V ~ 50 Hz
Protection class:	II <input type="checkbox"/>
Power:	max. 12 W
Filling capacity:	1000 ml / 36 fl oz

Subject to technical modifications.



## 10. *Warranty*

The warranty for your appliance is valid for 3 years from the date of purchase. The appliance has been manufactured in accordance with strict quality guidelines and tested before delivery. Should operational errors occur despite this, however, please phone the service centre first. Our customer consultants will gladly assist you, and arrange with you how to proceed. The warranty will be invalidated if the appliance is incorrectly connected, if parts from different manufacturers are used, in the case of normal wear and tear, upon the use of force, independent attempts at repairing the appliance or improper use.

### **Contact details GB:**

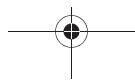
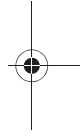
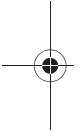
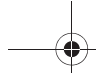
Service hotline (freephone):  
00800/4212 4212  
(Monday to Friday  
between 9 a.m. and 5 p.m. CET)  
E-mail: [hoyer-gb@teknihall.com](mailto:hoyer-gb@teknihall.com)

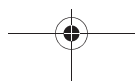
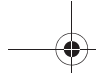
### **Contact details CY:**

Service hotline (freephone):  
800/94400  
(Monday to Friday  
between 9 a.m. and 5 p.m. CET)  
E-mail: [hoyer-cy@teknihall.com](mailto:hoyer-cy@teknihall.com)

### **Contact details IE:**

Service hotline (freephone):  
00800/4212 4212  
(Monday to Friday  
between 9 a.m. and 5 p.m. CET)  
E-mail: [hoyer-ie@teknihall.com](mailto:hoyer-ie@teknihall.com)





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