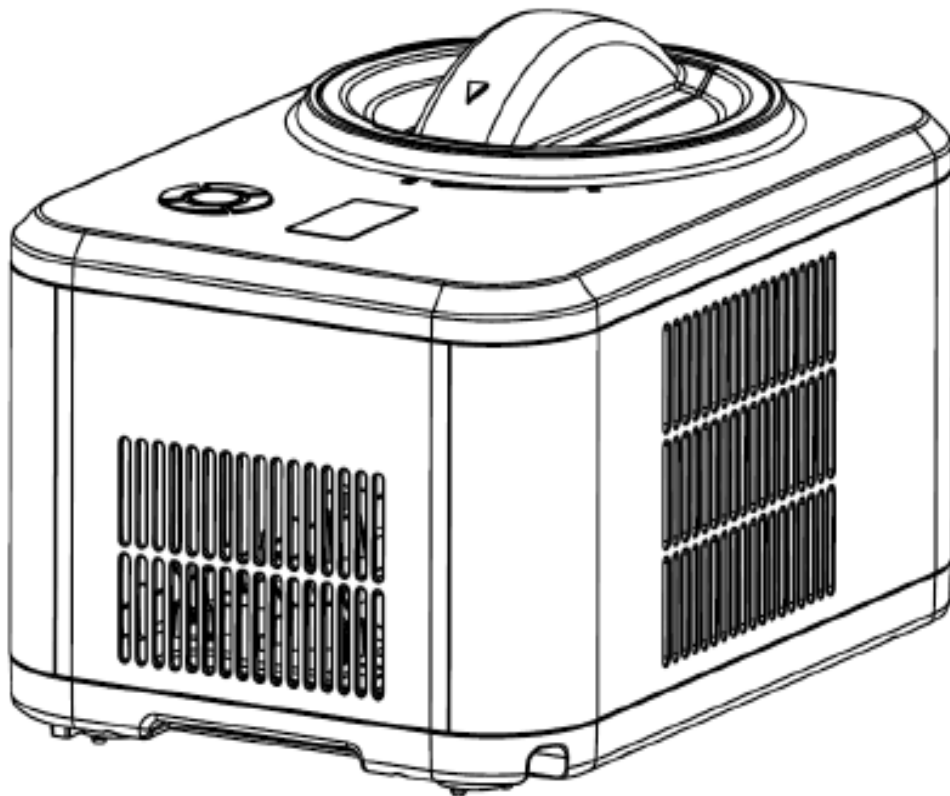


baridi

Baridi 1.5L Ice Cream Machine with Fast Freeze Compressor Cooling - Black



Model No. DH240

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully and note any safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Warning:
flammable

Specification

Capacity	1.5L
Cooling Range	-18 to -35°C
Energy Rating	G
Nett Weight	8.7kg
Power Consumption	120W
Product Dimensions (W x D x H)	245 x 380 x 270mm
Supply	220-240V - 50Hz
Vesicant	Cyclopentane (C ₅ H ₁₀)

Safety Instructions

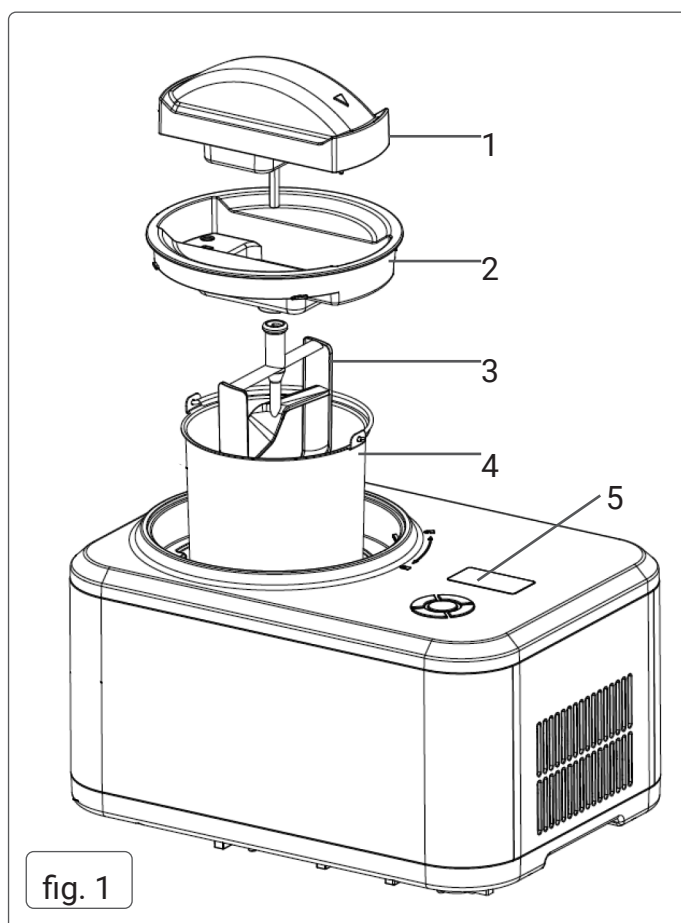
ELECTRICAL SAFETY

- ☐ **WARNING!** It is the user's responsibility to check the following:
- ✓ Check all electrical equipment and appliances to ensure that they are safe before using. Inspect power supply leads, plugs and all electrical connections for wear and damage. Sealey recommend that an RCD (Residual Current Device) is used with all electrical products.
- Electrical safety information. It is important that the following information is read and understood:
- ✓ Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
- ✓ Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that they are secure.
Important: Ensure that the voltage rating on the appliance suits the power supply to be used and that the plug is fitted with the correct fuse.
- ✗ **DO NOT** pull or carry the appliance by the power cable.
- ✗ **DO NOT** pull the plug from the socket by the cable.
- ✗ **DO NOT** use worn or damaged cables, plugs or connectors. Ensure that any faulty item is repaired or is replaced immediately by a qualified electrician.
If the cable or plug is damaged during use, switch off the electricity supply and remove from use. 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.
Ensure that repairs are carried out by a qualified electrician.
- GENERAL SAFETY**
- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall **NOT** play with the appliance. Cleaning and user maintenance of the appliance shall not be made by children without supervision.
- The appliance shall be disconnected from its power source during service and when replacing parts and, if that the removal of the plug is foreseen, it shall be clearly indicated that the removal of the plug has to be such that an operator can check from any of the points to which he has access that the plug remains removed.
- ✗ **DO NOT** store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- 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 and by clients in hotels, motels and other residential type environments: bed and breakfast type environments, catering and similar non-retail applications.
- To avoid contamination of food, please respect the following instructions:
- Clean regularly surfaces that can come in contact with food and accessible drainage systems.
- ☐ **WARNING!** When positioning the appliance, ensure the supply cord is not trapped or damaged.
- ☐ **WARNING! DO NOT** locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.
- ✗ **DO NOT** expose to rain.
- ☐ **WARNING!** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- ☐ **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, unless they are of the type recommended by the manufacturer.

- Caution: risk of fire / Flammable materials The refrigerant isobutene (R600a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.
- **If the refrigerant circuit should be damaged:**
- Avoid opening flames and sources of ignition.
- Thoroughly ventilate the room in which the appliance is situated.
- The plug must be removed before cleaning, maintaining or filling the appliance
- × **DO NOT** upend this product or incline it over a 45°angle.
- To protect against risk of electric shock, **DO NOT** pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- Unplug the appliance after using or before cleaning.
- Keep the appliance 8cm from other objects to ensure the good heat releasing.
- × **DO NOT** use the accessories which are not recommended by Manufacturer.
- × **DO NOT** use the appliance close to naked flames, hot plates or stoves.
- × **DO NOT** switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
- Metal sheet or other electric objects are not allowed to be inserted into the appliance to avoid fire and short circuit.
- When removing the ice cream, **DO NOT** knock the barrel or edge of barrel to protect the barrel from damage.
- × **DO NOT** switch on the power before install well the barrel or blender blade.
- The initial temperature of the ingredients is $20\pm3^{\circ}$ **DO NOT** put the ingredients into freezer for pre-freeze, as it will easily make the blender blade blocked before the ice cream is in good condition.
- × **DO NOT** remove the blender blade when the appliance is on working.
- × **DO NOT** use outdoors.
- Never clean with scouring powders or hard implements.

ASSEMBLY

- **WARNING!** Please ensure the ice cream maker is unplugged from power supply.
- **IMPORTANT:** Always place Ice Cream Maker upright on a flat surface in order that the built-in compressor can provide best performance.
Place the mixing bowl (fig.1.4) into the fixed bowl in the machine body.
Clip the motor (fig.1.1) into the motor mounting lid (fig.1.2).
Press the mixing blade (fig.1.3) onto the motor shaft to fix it in position.
Place the assembled motor, lid and blade into the mixing bowl and rotate whole unit clockwise to lock into position.

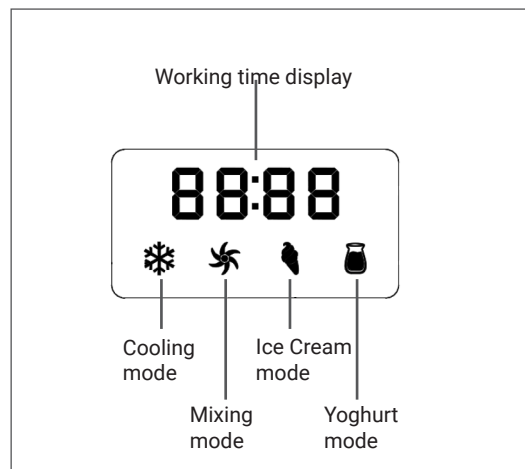
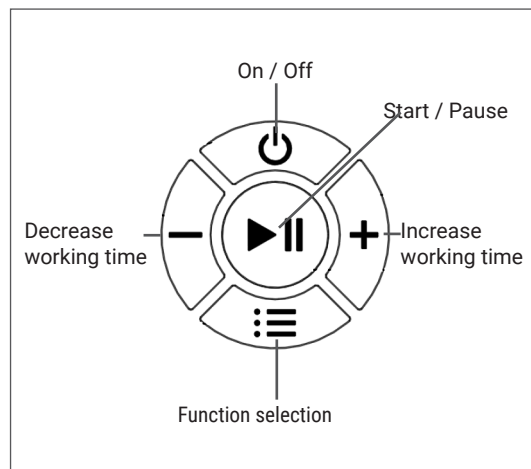


Key to fig. 1	
Item	Description
1	Motor
2	Motor mounting lid
3	Mixing blade
4	Mixing bowl
5	Control Panel (see Operating section)

BEFORE MAKING ICE CREAM

- Before use, thoroughly wash all parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup and spoon).
- The initial temperature of the ingredients is to be $20\pm 3^{\circ}\text{C}$. **DO NOT** put the ingredients into freezer for pre-freezing as this will make the mixing blade blocked and possibly overload the motor before the ice cream is in edible condition.
- Prepare recipe ingredients from your own recipe or from the recipe section and carefully pour the ingredients into the mixing bowl.
- **NOTE:** You should not freeze the mixture in advance, this machine has a built-in compressor that freezes the ingredients whilst in operation to make the ice cream.

CONTROLS



MODES

ICE CREAM MODE - See Operation Section

SINGLE COOLING MODE

- Single cooling function is a standalone function if the user would like to cool the contents of the bowl only.

SINGLE MIXING MODE

- Single mixing function is the same as Single Cooling mode, but only mixes the contents of the bowl whereas if the ice cream function is selected it will do both.

YOGHURT MODE - See Operation Section

KEEP COOL MODE

- Keep cool function comes on automatically after using the ice cream/yoghurt function. If the machine is not used after operation, this will be on for one hour, after the hour has finished the machine will go into standby mode.

OPERATION

- ☐ **WARNING! To avoid contamination of food, regularly clean all surfaces that can come in contact with food and accessible drainage systems.**

Operation process for making Ice cream

- Press the On / Off button to power up the machine.
- Press the Start / Pause button to start the machine.
- Press the Function Selection button to select the Ice Cream mode icon.
- The Ice cream default production mode time is 60 minutes. If you need to adjust the working time, press the "+" and "-" buttons. Press the button once to change for 1 minute, and hold for 2 seconds to change quickly, up to 60 minutes.
- After setting the time, press the Start / Pause button to count down the time and start making ice cream at the same time.
- In this process, if you press the start / Pause button, the machine will stop working, and the screen will display the time when it stops. If you press the Start / Pause button again, the machine will continue to work according to the currently set mode and the remaining time.
- When the time or soft hardness reaches the set value, 10 beeps will prompt completion.
- After the production process is completed, if there is no other operation, it will automatically enter the insulation program.
- Consume ice cream or store it in the refrigerator to avoid melting.

Operation process for single cooling function

- Press the On / Off button to power up the machine.
- Press the Function Selection button, select the Cooling mode icon and enter the single cooling mode.
- In the single cooling mode, if you need to adjust the working time, press the "+" and "-" buttons. Press the button once to change for 1 minute, and press it for 2 seconds to change quickly, up to 60 minutes.
- After setting the time, press Start / Pause button to start refrigeration. In this process, if you press the button, the machine will stop working, and the screen will display the time when it stops. If you press the Start / Pause button again, you will continue to work according to the currently set mode and the remaining time. When the time reaches the set value the unit will emit 10 beeps.

Operation process for single mixing

- Press the On / Off button to power up the machine.
- Press the Function Selection button, select the icon and enter the single mixing mode.
- Press the Start / Pause button to start the machine.
- In the single mixing mode, if you need to adjust the working time, press the "+" and "-" buttons. Press the button once to change for 1 minute, and press it for 2 seconds to change quickly, up to 60 minutes.
- After setting the time, press the Start button to start single mixing, and select the time to start the countdown. In this process, if you press the button, the machine will stop working, and the screen will display the time when it stops. If you press the button again, you will continue to work according to the currently set mode and the remaining time.
- When the time reaches the set value or the Motor / Compressor Self Protection mode engages (see Function section), 10 beeps will prompt the completion of mixing.

- **OPERATION PROCESS FOR YOGURT FUNCTION**

- Press the On / Off button to power up the machine.
- Press the Function Selection button, select the Yoghurt icon and enter the yogurt mode.
- Press the Start / Pause button to start the machine.
- In the Yogurt mode, if you need to adjust the working time, press the “+” and “-” buttons. Press the button once to change for 1 minute, and press it for 2 seconds to change quickly, up to 60 minutes.
- After setting the time, press Start button to start refrigeration, and select the time to start countdown. In this process, if you press the button, the machine will stop working, and the screen will display the time when it stops. If you press the button again, you will continue to work according to the currently set mode and the remaining time.
- When the time reaches the set value, 10 beeps will prompt completion.

- **KEEP COOL FUNCTION**

- Ice cream insulation function:
- If Ice cream cannot be eaten or stored immediately after the completion of production, this could cause the ice-cream to melt.
- When the ice-cream making is completed but no one operates the unit, it will automatically enter the insulation program.
- The insulation time is 1 hour. After 1 hour, the machine will enter the standby state.

- **MOTOR SELF-PROTECTION FUNCTION**

- In the Single mixing and Ice cream modes, as the production time becomes longer, the ice cream becomes harder and harder, and the mixing motor will be locked in advance. At this time, the **PCB** will monitor the motor and automatically stop the motor to ensure the service life of the mixing motor.

- **COMPRESSOR SELF-PROTECTION FUNCTION**

- When the compressor stops after Ice cream mode or Cooling only mode and either mode is immediately selected again, the compressor will have a self-protection time of about 3 minutes. However, after the power cord is plugged in, the machine is restarted by default. At this time, there is no delay in selecting Ice cream mode or Cooling only mode.

- **MAINTENANCE**

- **WARNING!** The plug must be removed before cleaning to avoid electric shock.
- Take out the mixing blade, rinse in clean warm water and wipe it with a dampened cloth.
- Take out the removable bowl, clean it with a dampened soft cloth.
- Wipe the transparent lid and refill lid with a dampened cloth.
- Remove any residue, spills or on the body or other places with a dampened cloth, and do not pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- Allow drying thoroughly with a dry cloth, then return the component to the home position.

- **RECIPES**

- **WARNING! To avoid contamination of food, regularly clean all surfaces that can come in contact with food and accessible drainage systems.**

- **ICE CREAM RECIPE MANUAL**

- **VANILLA ICE CREAM**

- 240g whole milk
- 115g granulated sugar
- 180g heavy cream, well chilled
- 1 – 2 teaspoons pure vanilla extract, to taste
- In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn machine on, pour mixture into freezer bowl and let mix until thickened, about 50 – 60 minutes.

- **BASIC CHOCOLATE ICE CREAM**

- 240g whole milk
- 115g granulated sugar
- 240g bitter-sweet or semi-sweet chocolate (your favourite), broken into 1.2cm pieces
- 240g heavy cream, well chilled
- 1 teaspoon pure vanilla extract
- Heat the whole milk until it is just bubbling around the edges (this may be done on the hob or in a microwave). In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste.
- Turn the machine on, pour mixture into freezer bowl and let mix until thickened, about 30 – 40 minutes.
- Nutritional analysis per serving:

- **FRESH STRAWBERRY ICE CREAM**

- 250g fresh ripe strawberries, stemmed and sliced
- 52.5g freshly squeezed lemon juice
- 115g sugar, divided
- 240g whole milk
- 240g heavy cream
- 1 teaspoon pure vanilla extract
- In a small bowl, combine the strawberries with the lemon juice and 115g of the sugar; stir gently and allow to the strawberries to macerate in the juices for 2 hours.
- In a medium bowl, use a hand mixer or a whisk to combine the milk, and granulated sugar until the sugar is dissolved. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine on, pour mixture into freezer bowl and let mix until thickened, about 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

- **FRESH LEMON SORBET**

- 350g sugar
- 420g water
- 120g freshly squeezed lemon juice

- 0.5 tablespoon finely chopped lemon zest
- Combine the sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.
- When cool, add the lemon juice and zest; stir to combine. Turn the machine on, pour the lemon mixture into freezer bowl and mix until thickened, about 50 – 60 minutes.
- **CHOCOLATE FROZEN YOGURT**
- 240g whole milk
- 180g bitter-sweet or semisweet chocolate, chopped
- 400g low-fat vanilla yogurt
- 50g sugar
- Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, then Add the yogurt and sugar; process until smooth, about 15 seconds. Wait for full cooling. Turn the machine on, pour mixture into freezer bowl and let mix until thickened, about 50-60 minutes.



Environment Protection, Waste Electrical and Waste Electronic Equipment Regulations (WEEE)



Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations.



Please note that this product contains one or more batteries. It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.



Jack Sealey Ltd t/a Dellonda, Kempson Way, Suffolk Business Park, Bury St Edmunds, Suffolk, IP32 7AR UK

Jack Sealey (EU) Ltd t/a Dellonda, Farney Street, Carrickmacross, Co. Monaghan, A81 PK68 Ireland

Tel: 01284 757575 • **Email:** support@dellonda.co.uk • **Web:** www.dellonda.co.uk