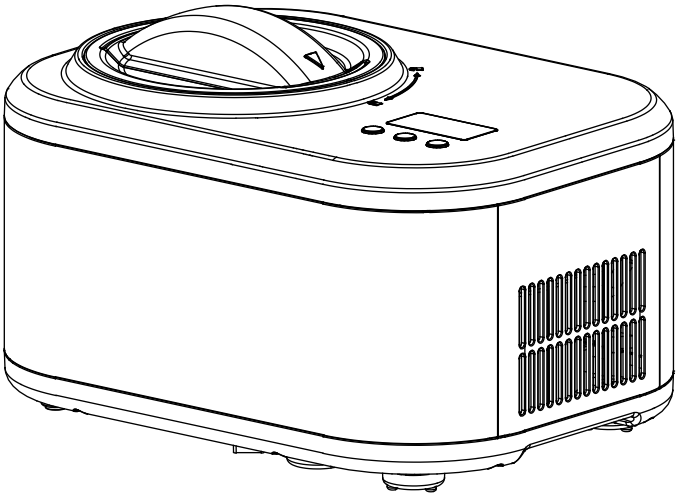
Homtone

INSTRUCTION MANUAL

Ice Cream Maker



Model: ICE-1032Y (DS-1232)

IMPORTANT SAFETY INSTRUCTIONS
READ CAREFULLY AND KEEP FOR FUTURE REFERENCE

IMPORTANT NOTICES

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. Plug into a grounded 3-prong outlet, do not remove grounding prong, do not use an adapter, and do not use an extension cord.
4. Remove all packing material and carefully check your ice maker to ensure it is in good condition and that there is no damage to the ice cream maker or the power cord and plug.
5. Before using the ice cream maker for the first time, please wait for 2 hours after positioning it, and keep the transparent lid open for at least 2 hours.
6. Pure water is not allowed to be used on this unit, spring water is recommended.
7. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
8. This appliance is not intended for use by persons (including children) with reduced physical,sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning 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.
   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. Children shall not play with the appliance. Cleaning and user

maintenance shall not be made by children without supervision.

9. 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
10. –Warning: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
    –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
    –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.
    –WARNING : When disposing of the appliance, do so only at an authorized waste disposal centre. Do not expose to flame.
11. The refrigerant (R134a) is flammable.



Caution: risk of fire / Flammable materials

The refrigerant isobutene (R134a) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable.

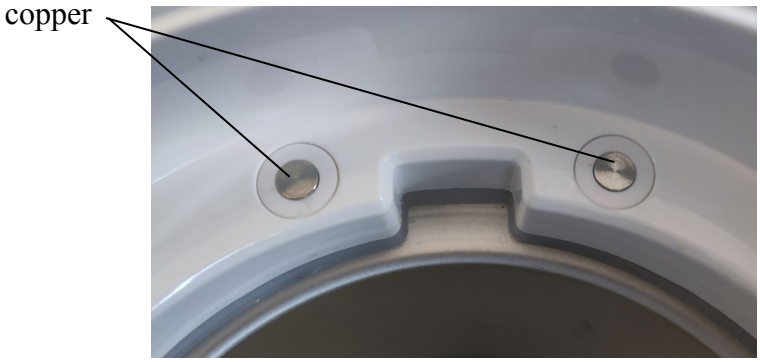
During transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit becomes damaged.

If the refrigerant circuit should be damaged:

- Avoid opening flames and sources of ignition.
- Thoroughly ventilate the room in which the appliance is situated.

12. The plug must be removed before cleaning, maintaining or filling the appliance
13. Do not upend this product or incline it over a 45℃ angle.
14. 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.
15. Unplug the appliance after using or before cleaning.
16. Keep the appliance 8cm from other objects to ensure the good heat releasing.
17. Do not use the accessories which are not recommended by Manufacturer.
18. Do not use the appliance close by flames, hot plates or stoves.
19. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid the damage of compressor.
20. Metal sheet or other electric products are not allowed to be inserted into the appliance to avoid fire and short circuit.
21. When taking out the ice cream, . do not tap the barrel or edge of barrel to protect the barrel from damage
22. Do not switch on the power before install well the barrel or the blender blade.
23. The initial temperature of the ingredients is 20±3℃. 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.
24. Do not remove the blender blade when the appliance is on working.
25. Do not use outdoors.
26. Never clean with scouring powders or hard implements.
27. There are two round copper sheets at the motor assembly of the

transparent cover installed on the upper cover. When using, please wipe the water stains on the transparent cover and on the copper plates. If the machine is in use, the two copper plates will be connected by water, which will lead to power failure of the motor. Pull out the power line, wipe the water stains, and restart it.



28. Please keep the instruction manual.

29. Caution:Flammable refrigerant used! When handing, moving and use of the ice cream maker, make sure to avoid either damaging the refrigerant tubing,or increasing the risk of a leak.
30. The ice cream maker is to be installed in accordance with the Safety Standard for Refrigeration Systems, ASHRAE 15.
31. The ice cream maker shall not be installed in corridor or hallways of public buildings.
32. The refrigerant and insulation blowing gas is flammable, when disposing of the appliance, do so only at an authorized waste disposal center.
33. Children aged from 3 to 8 years old are allowed to load and unload refrigerating appliances.
34. DO NOT use chemical washing liquids and hard tools to clean the product.Do not use dishwasher to clean the loading bowl, and do not use water to directly wash the evaporator.
35. After starting the machine freezing, DO NOT remove the motor and transparent cover during the working process.

36. The initial temperature of making ice cream mixture is 68° F-86° F(25±5℃). The prepared ice cream material cannot be put into the refrigerator for freezing and then put into machine for making. In this way, the ice cream will solidify ahead of time and the motor will be locked. The motor will be cut off because it enters the protection circuit ahead of time.
37. When taking out the ice cream, do not tap the surface or edge of the container to avoid damage to the container.
38. To ensure proper ventilation for your appliance, the air vents of the appliance must be completely unobstructed. Choose a well-ventilated area with temperatures above 60° F and below 90° F. This appliance must be installed in an area protected from the element, such as wind, rain, water spray or drips.

SPECIFICATIONS

Model Number	ICE-1032Y (DS-1232)
Capacity	1L
Voltage	AC 110-120V/60Hz
Power Consumption	100W
Unit Dimensions	355（L）*260（W）*227.5（H）mm
Packing Dimensions	452（L）*357（W）*315（H）mm

PRODUCT FEATURE

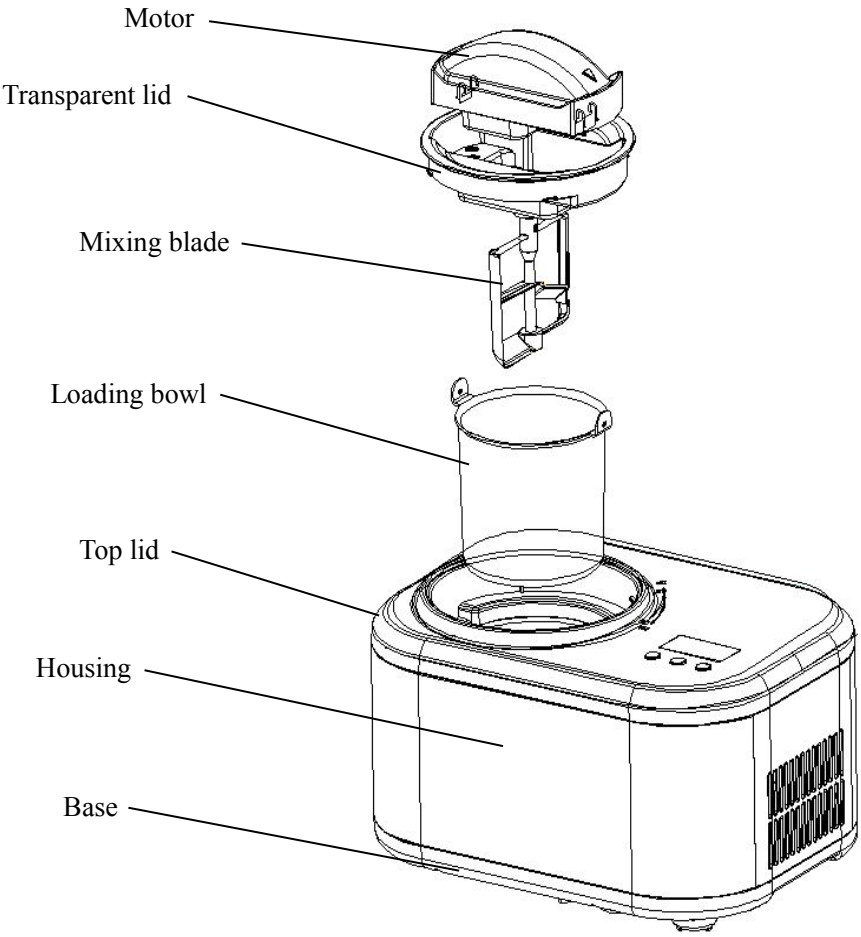
1.Touch control, simple and reliable operation and won't cost you much trouble.

2. The LED display screen shows the working time.

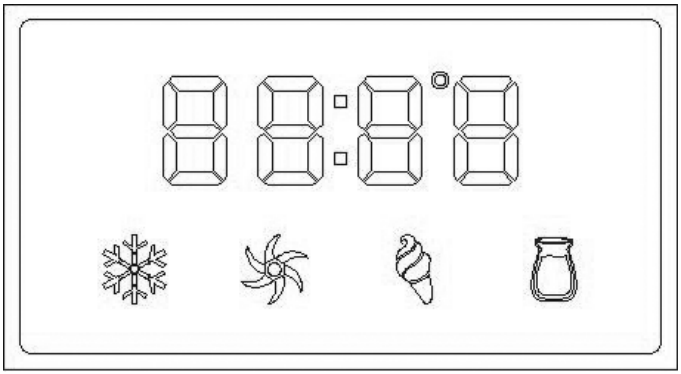
3. Plastic housing, elegant, fashionable and lighter.
4. Upper mixing and low noise.
5. With a variety of quick freezing ice cream production methods.
6 .The parts are detachable, easy to clean, sanitary and safe.

PRODUCT INSTRUCTION

1) Structure



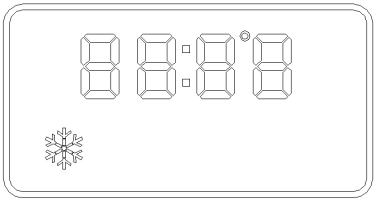
2) Control panel



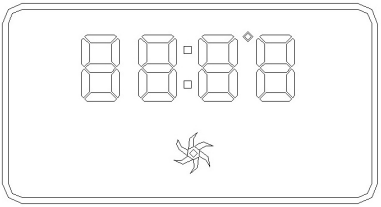


Power button Mode selection Start/Stop

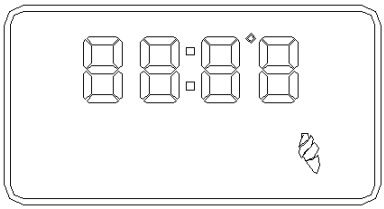
3) MENU



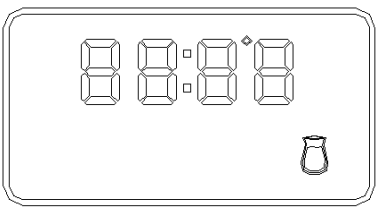
Single refrigeration mode



Single mixing mode



Ice cream mode



Yogurt mode

OPERATION

1. Connect the power supply and plug the power cord into a suitable socket. The shape and voltage of the socket shall be the same as those indicated.

2. Function description

1) Function description of buttons

①POWER BUTTON 

Plug in the power supply, press the power button to turn on the machine, and press the power button again to shut down the machine.

② FUNCTION SELECTIION BUTTON 

By default, the ice cream machine is selected. Press it to cycle between "single refrigeration", "single mixing" and "ice cream". But in the working mode, this button is invalid.

③ START/STOP BUTTON 

Press the START button to select the working mode, and then press it again to stop working. Note: refrigeration will be turned off after a delay of 1 minute.

2) DESCRIPTIONS OF MODE

① Ice cream mode

After selecting the ice cream mode, press the "" button to start ice cream making. If the "" button is pressed halfway, it will be suspended, the mixing motor will stop working, and the refrigeration

function will stop working after 1 minute. If the "⏯" button is pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. When the ice cream is finished, there will be 10 short beeps and it will enter the insulation function automatically, 60 minutes in total. Execute cycle of turning off refrigeration for 10 minutes and starting refrigeration for 6 minutes, the display screen displays "COOL" icon, the icon of refrigeration mode flashes, and the icons of other modes go out. After the insulation is completed, the buzzer will sound 10 times and the machine will enter the standby state (The icons of each mode will be on for a long time, and the countdown will return to zero).

② Single refrigeration mode:

After selecting the single refrigeration mode, press the "⏯" button to start. The default time is 10 minutes. If the "⏯" button is pressed halfway, the refrigeration function will be suspended and stop working after 1 minute. If the "⏯" button is pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. After the 10 minutes countdown is completed, there will be 10 beeps to remind that the refrigeration is completed, and the machine will enter the standby mode (The icons of each mode will be on for a long time, and the countdown will return to zero).

③ Single mixing mode:

After selecting the single mixing mode, press the "⏯" button to start. The default time is 30 minutes. If the "⏯" button is pressed halfway, the single mixing function will be suspended. If the "⏯" button is

pressed again within 1 minute, the machine will enter the working state again. If there is no operation, the machine will return to the standby state. After the 30 minute countdown is completed, there will be 10 beeps to remind that the mixing is completed, and the machine will enter the standby mode (The icons of each mode will be on for a long time, and the countdown will return to zero).

④ Yogurt mode

Select yogurt mode,the factory setting is 8 hours, display "08H". Press **START/STOP** button, compressor, mixing motor and cooling fan start, yogurt icon on the screen will be on for a long time, other icons will be off. After the machine completes the yogurt mode, the machine automatically enters the refrigeration mode, and the time bar shows **COOL**. The compressor and the fan motor start to work for 15 minutes, then whenever the temperature sensor detects that the temperature is higher than or equal to 48℉(9 ℃), the compressor and fan motor start to work for 4 minutes. If there is no other operation, the machine will always be in the refrigeration mode and will not shut down automatically.

3. KEEP COOL FUNCTION

Ice cream insulation function: In order to prevent you from leaving during the ice-cream making process, and the ice-cream can not be eaten or stored in time after the completion of the production, which causes the ice-cream to melt, we have added the following humanized design: when the ice-cream making is completed but no one operates, the compressor will automatically turn off for 10 minutes and turn on for 6 minutes, so as to maintain the fresh taste and taste of the ice-cream texture. The holding time is 1 hour. During this period, the indicator light of ice cream mode is flashing green. When the ice cream mode is finished, there are 10 short beeps, and the indicator light flashes red, and the machine is in standby mode.

4. MOTOR SELF-PROTECTION FUNCTION

4.1 The motor has overcurrent protection function. For example,

when the hardness of ice cream reaches the set value, it will stop automatically.

4.2 In the ice cream mode and single mixing mode, if the motor components are not installed in place, the buzzer will give an alarm every 30s and sound 10 times, which will last 10 times. If the motor components are not installed in place after that, the machine will enter the standby state.

5. COMPRESSOR SELF-PROTECTION FUNCTION

After the compressor stops, the restart time must be greater than or equal to 3 minutes. If the restart time is less than 3 minutes, it will start automatically after 3 minutes.

6. CONTROLLING THE VOLUME OF THE INGREDIENTS

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of capacity of the removable bowl (Ice cream expands when being formed).

Yogurt is recommended not to exceed 80% of the inner barrel volume.

HOW TO MAKE ICE CREAM

NOTE: Please thoroughly clean all parts that will contact with ice cream before use, including: cooling bowl, loading bowl, mixing fan blade, transparent lid, etc.

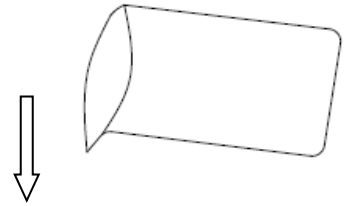
Before cleaning, you must ensure that the power cord plug is disconnected from the outlet. When making ice cream, keep the machine flat on a level surface to ensure that the compressor of the machine is working properly.

Here are the steps to make an ice cream:

Step 1.

Pour the well prepared recipe ingredients in proportion into the removable bowl, then have a uniform mixing.

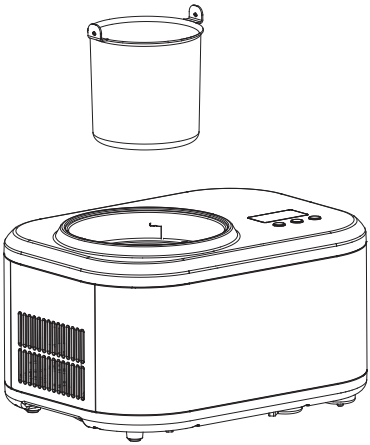
Make according to the following formula.
After mixing the formula mixture evenly, it can be made into ice cream within 60 minutes.
Cream: 6.35oz
Powdered Milk: 4.23oz
Water: 7oz

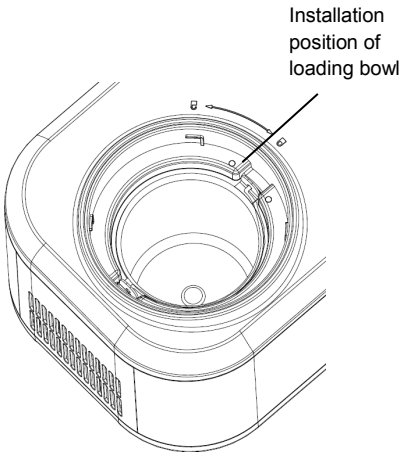




Step 2.

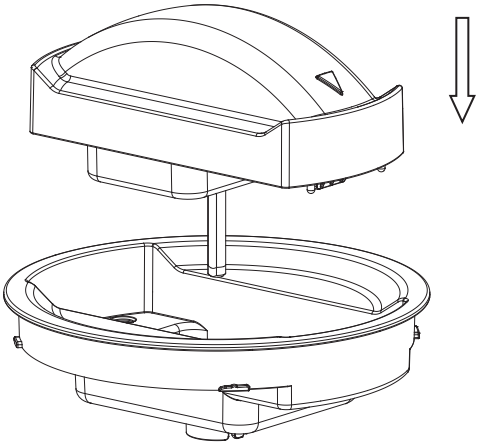
Then put the loading bowl into the ice cream machine, both ends of the loading bowl handle shall be aligned with the groove of the upper cover.





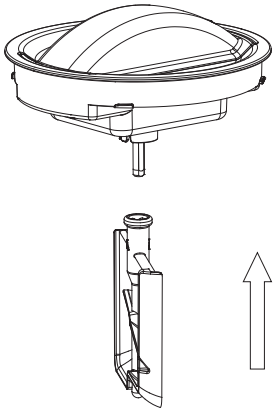
Step 3.

Install the transparent lid and motor components.



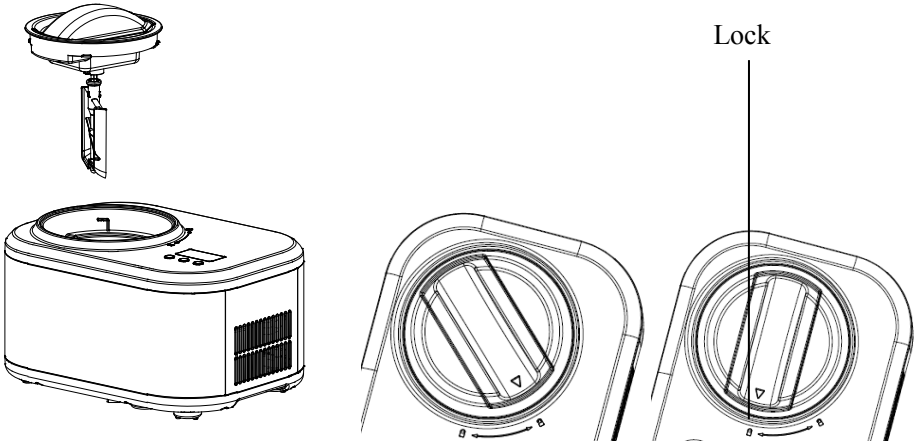
Step 4.

Install the mixing fan blade, transparent lid and motor components



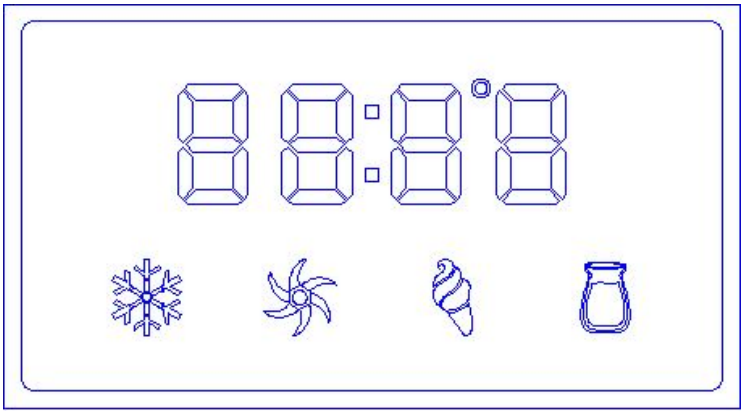
Step 5.

Put the components installed in step 4 into the ice cream machine, make sure that the center of the convex hull of the loading bowl and the motor components of the mixing fan blade is in the same straight line, lock the components clockwise, and make sure that the triangle mark on the components rotates to the "LOCK" mark.



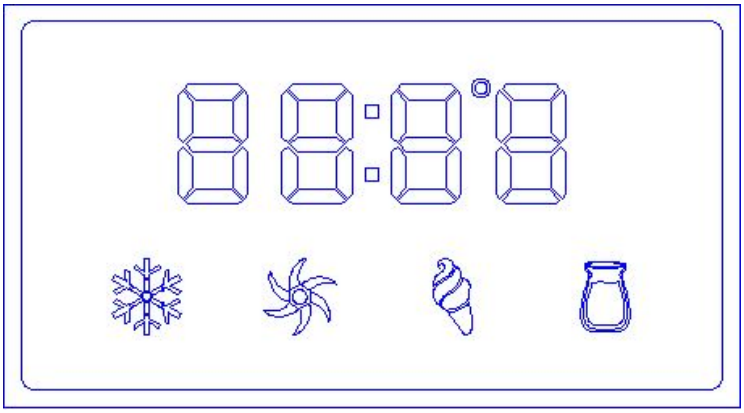
Step 6.

Plug in the power supply, touch the **POWER** button for 1 second, the machine starts up, the ice cream mode indicator light is flashing red, touch the **START/STOP** button, the indicator light is on green, and start to make ice cream.



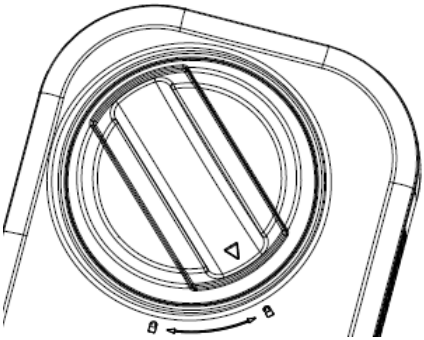
Step 7.

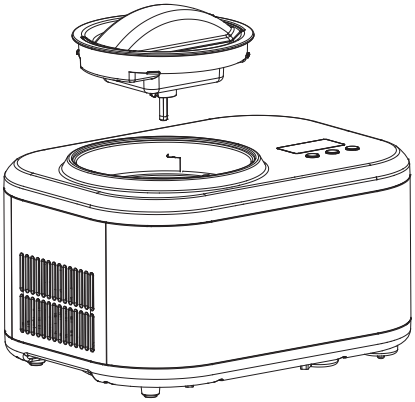
When the ice cream is finished, touch the power button for 1 second, and the machine will shut down.



Step 8.

Turn the transparent lid and motor components anticlockwise. In the process of spinning out, there will be a slight friction sound, which is normal. When the triangle mark is aligned with the unlocking mark, take out the components and then take out the loading bowl.





HOW TO MAKE YOGURT

Material preparation:

Add the raw materials into the container according to the following proportion and mix well.

Formula 1: 20 oz cold storage fresh milk + starter or 1.7 oz cold storage pure yogurt.

Formula 2: 20 oz sterile pure milk + starter or 1.7 oz cold storage pure yogurt,

Formula 3: 20 oz milk (which is made from milk powder) + starter or 1.7 oz cold storage pure yogurt.

NOTES:

- Before adding the above ingredients, please check whether they have expired or gone bad.
- The addition amount of lactic acid bacteria starter is in accordance with the instructions of starter.

- When filling milk powder, please brew according to the proportion marked on the market milk powder, or according to the proportion of 150ml milk powder + 450ml water.
- The fermentation time will be affected by the environment temperature and the initial temperature of raw materials, so the fermentation time should be extended when the environment temperature is low or the milk is refrigerated. But the longest time is not more than 14 hours (when pure yogurt is used as fermentation source, the longest time is not more than 10 hours).
- Suggestion: the active lactic acid bacteria starter is preferred as the fermentation source, and the commercially available pure yogurt or the last self-made pure yogurt can also be used as the fermentation source when the starter is inconvenient to purchase.

Fermentation steps:

Plug in the power, press the power button, the machine starts, the default ice cream mode icon flashes, press the  to select the yogurt function, press the **START/STOP** button, the yogurt mode icon will be on for a long time, and start to make yogurt.

Retain freshness:

Just fermented yogurt can be eaten immediately, but the yogurt has not reached the best taste at this time. For those who do not accept refrigerated food, they can be seasoned and eaten at this time. If they do not want to eat immediately, they can be operated in the following ways to keep yogurt fresh.

1. After acidification, the machine stops working, and automatically enters the refrigeration mode to keep the yogurt fresh after 2 minutes. The refrigeration temperature of yogurt is 35.6℉ - 46.4℉. After refrigeration, the flavor of yogurt is pure and the taste is excellent (as long as the machine is not shut down, the machine is always in the refrigeration mode).

2. The fermented yogurt can be directly put into the refrigerator together with the container for cold storage purification. The flavor and taste is slightly worse.
Note: yogurt should not be refrigerated for more than 10 days, and it is best to eat within 3 days, because the activity of lactic acid bacteria in yogurt is the highest during this period.

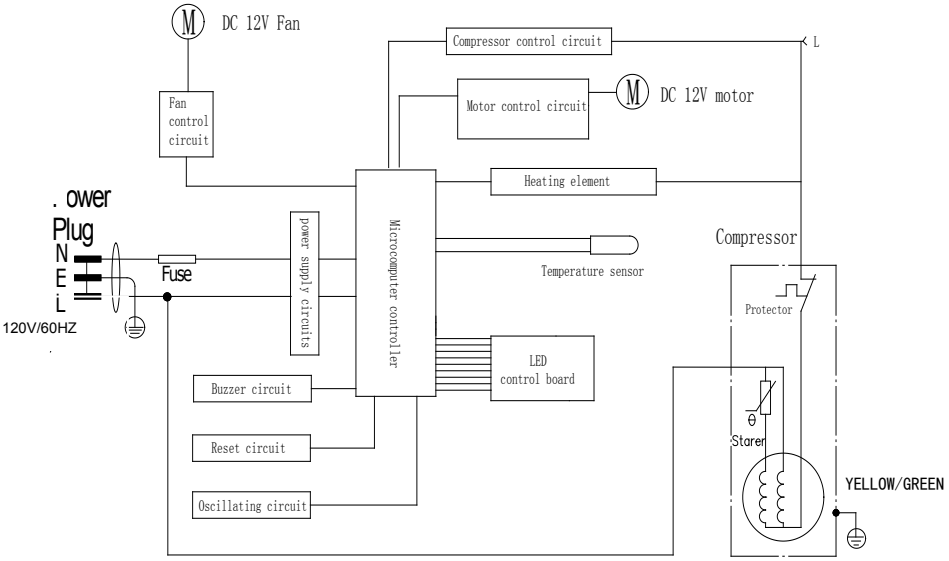
Flavour:

Before eating yogurt, you can add fruit juice, fructose and honey according to your own taste.

Tips:

1. If a large amount of gas and odor is produced after fermentation, it means that the water source or milk powder is polluted and should be discarded. If the sour taste appears white yellow luster "jellied beancurd" shape, it means that the fermentation is good.
2. Too long fermentation time will produce a large number of derivative liquid (light yellow liquid) with sour taste, which is a normal phenomenon. You can drink the derivative liquid separately (the derivative liquid contains rich lactic acid, vitamin B and other nutrients) or stir it for consumption.
3. Full fat milk powder or fresh milk is suitable for developing children, and low-fat or skim milk powder or fresh milk should be used for overweight children or obese people to maintain its figure (milk added with fructose can accelerate fermentation, avoid using flavored milk).
4. In case of diarrhea or stomach discomfort, it is recommended increasing the dosage from 3.4 oz to 6.7-10 oz each time.

ELECTRICAL DIAGRAM



MAINTENANCE

Caution: The plug must be removed before cleaning to avoid electric shock.

1) Take out the mixing blade, wipe it with a dampened cloth.
2) Take out the removable bowl, clean it with a dampened soft cloth.
3) Wipe the transparent lid and refill lid with a dampened cloth.
4) Remove the dirty 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.
5) Allow drying thoroughly with a dry cloth, then return the component to the home position.

COMMON PROBLEM

No.	Exist problem	Reason analysis	Resolutions
1	Not easy to take out loading bowl after the ice cream is finished	There is water drops between the refrigeration barrel and the loading bowl that are not wiped clean, resulting in freezing	Wait 3-8 minutes before taking out the ice cream bucket.
2	The transparent lid is lifted to the mixing fan blade, and it cannot be stuck in place	The mixing fan blades not in place, and pay attention to the alignment of the convex hull at the bottom	Put the mixing fan in place and rotate the transparent cover in place
3	The loading bowl cannot be placed in the cold bucket	Deformation caused by improper use of loading bowl	Buy a new loading bowl
4	At the beginning of making ice cream, the mixing fan seriously scratched or jammed.	Deformation caused by improper use of loading bowl	Buy a new loading bowl

AFTER SALES SERVICE

One year warranty service is available from the date of purchase. The date of purchase of the invoice or after-sales service warranty card is subject to the warranty service. The problems you encounter when using our company's home automatic ice cream machine can be helped and resolved through the service hotline. We provide technical advice free of charge.

● One of the following conditions is not covered by the warranty:

1) Components are damaged due to improper use, maintenance and storage;
2) Damage caused by Homtone maintenance personnel or

designated personnel to disassemble the product by themselves.

3) No purchase invoice or purchase invoice does not match the product;
4) Damage caused by force majeure;
5) Exceeding the warranty period.

★ If you find any quality problems, please contact the service center or special maintenance service point for repair. Do not disassemble it yourself. The company will not bear any responsibility for quality problems or accidents caused by self-disassembly.

★ If the product is not under warranty, the maintenance fee will be waived and only the parts fee will be charged. Manufacturer reserves the right of final interpretation of the above commitments.

PARTS

Mixing fan blade B	1	User manual	1

Correct Disposal of this product	
	This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.