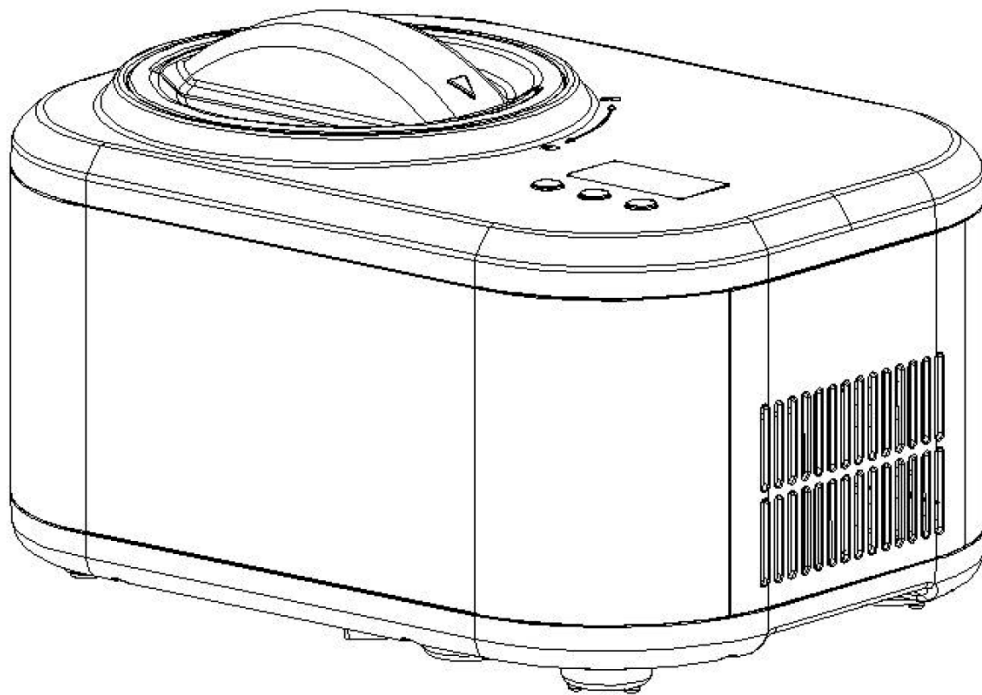


baridi

Baridi 1L Ice Cream Maker with Fast Freeze & Yoghurt Function - Black



Model No. DH238

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	1L
Cooling Range	-18 to -35°C
Energy Rating	G
Nett Weight	7.4kg
Product Dimensions (W x D x H)	230x 355 x 260mm
Supply	230V - 50Hz
Refrigerant (Weight)	R600a (18g)
Vesicant	Cyclopentane (C5 H10)

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.**

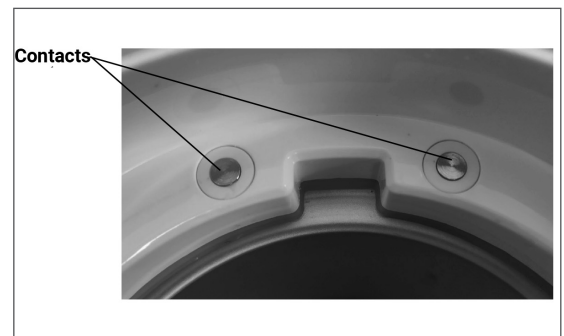
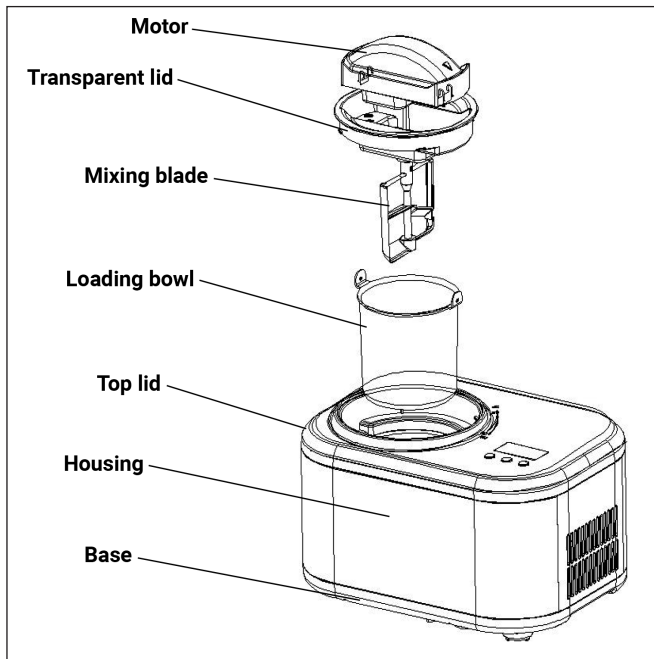
GENERAL SAFETY

- 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 on 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 open 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°C angle.
- To protect against risk of electric shock, do not pour water on: cord, plug or ventilation openings, 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 dissipation.
- × **DO NOT** use the accessories which are not recommended by Manufacturer.
- × **DO NOT** use the appliance near to open flame, hot plates or stoves.
- × **DO NOT** switch on the power button frequently (ensure 5 min. interval at least) to avoid damaging the compressor.
- **DO NOT** insert metal or other objects 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 installing the barrel or blender blade.
- The starting temperature of the ingredients is 20±3°C. Do not put the ingredients into freezer for pre-freeze, as it will make the blender blade block before the ice cream has been made.
- × **DO NOT** remove the blender blade when the appliance is working.
- × **DO NOT** use outdoors.
- Never clean with scouring powders or hard implements.
- There are two round metal contacts on the transparent lid, (on the upper cover). When using, wipe away water on the transparent cover and on the contacts in the body.
- When the machine is in use, the two contacts need to be dry because water presence will lead to power failure of the motor. Disconnect from mains supply, wipe out the water, and restart the appliance.

Features





Control Panel

Operation

- Plug into mains supply.

FUNCTION OF THE BUTTONS:

POWER BUTTON

- Plug into mains supply, press the power button to turn on the machine. Press button again to turn off the machine.

MODE SELECTION BUTTON

- Ice cream is the default selection. Press again to cycle to single refrigeration, single mixing and ice cream. In working mode this button is non operational.

START/STOP BUTTON

- Press the **START** button to select the required mode and press again to stop the machine. Note: Refrigeration will be turned off after a delay of 1 minute.

MODE DESCRIPTIONS

ICE CREAM MODE

- After selecting the ice cream mode, press the start/stop 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 start/stop 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, for 60 minutes in total. See Keep Made Ice Cream Cool Section.
- 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).

SINGLE MIXING MODE

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

SINGLE REFRIGERATION MODE

- Single refrigeration mode is a stand alone function if the user would like to cool the contents of the bowl only.

YOGURT MODE

- Select yogurt mode, 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 screen will display "COOL".
- The compressor and fan motor start to work for 15 minutes, then whenever the temperature sensor detects that the temperature is higher than or equal to 9°C, the compressor and fan motor will work for 4 minutes.
- If there is no other operation, the machine will stay in refrigeration mode and will not shut down automatically.

KEEP MADE ICE CREAM COOL FUNCTION

- When the ice-cream making is completed but the ice cream is required to be kept cool, the compressor will automatically turn off for 10 minutes and turn on for 6 minutes, to maintain the fresh taste and taste of the ice-cream.
- 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.

MOTOR SELF-PROTECTION FUNCTION

- The motor has overcurrent protection function. For example, when the hardness of ice cream reaches the set value, it will stop automatically.

COMPRESSOR SELF PROTECTION FUNCTION

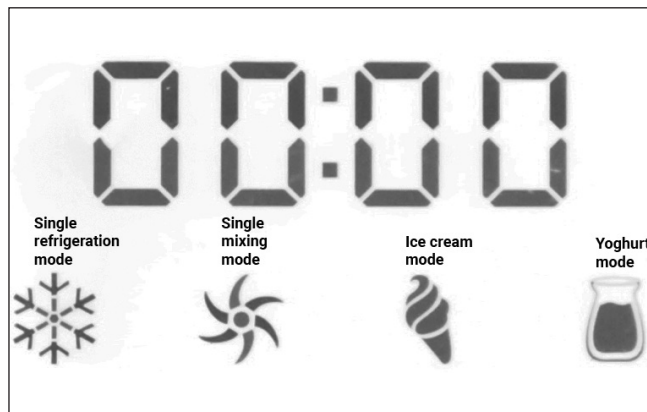
- After the compressor stops, the restart time must be greater than or equal to 3 minutes. If the restart time is less than 3 minutes, it will start automatically after 3 minutes.

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.

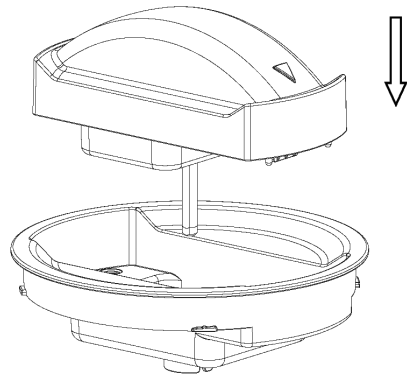
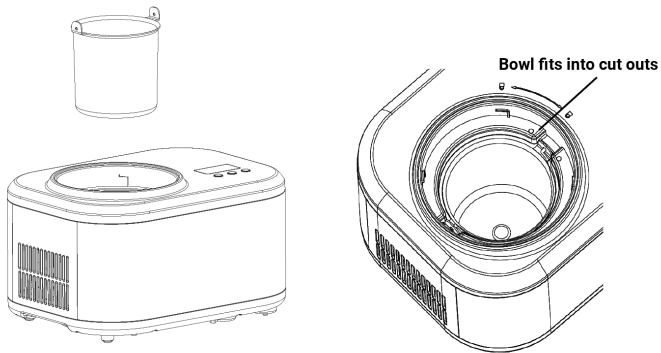
HOW TO MAKE ICE CREAM

- **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.



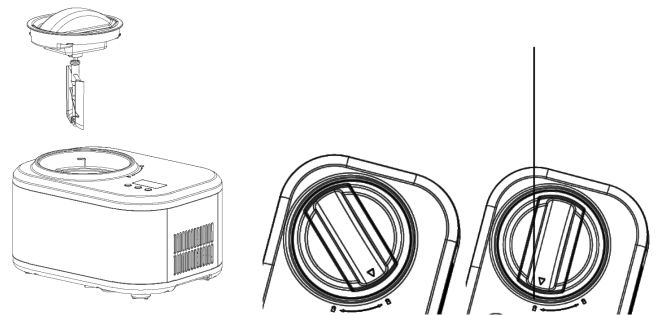
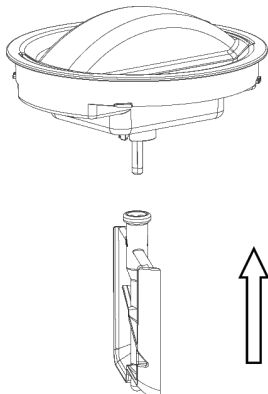
Menu

- **To make an ice cream:**
- **Step 1.**
- Pour the prepared recipe ingredients in proportion into the removable bowl.
- Make according to the following formula. (Ice cream will be made within 60 minutes).
- Cream: 180g
- Powdered Milk: 120g
- Water: 200g



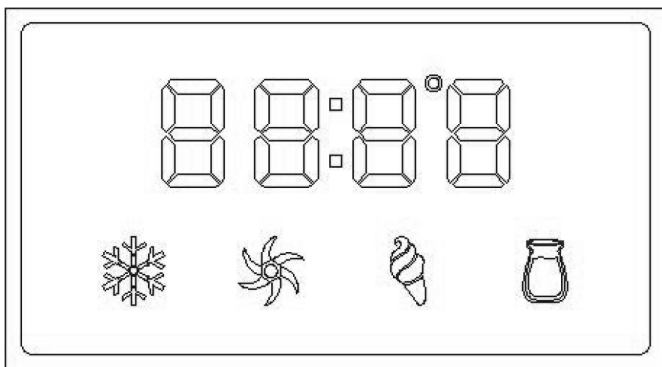
- **Step 2.**
- Then put the loading bowl into the ice cream machine, both ends of the loading bowl handle shall be aligned with the groove of the upper cover.

- **Step 3.**
- Install the transparent lid and motor assembly.



- **Step 4.**
- Install the mixing fan blade.

- **Step 5.**
- Put the components installed in step 4 into the ice cream machine.
- Make sure that the centre of the convex hull of the loading bowl and the motor components of the mixing fan blade are inline, 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, press the Power button, the machine starts, the ice cream mode icon flashes, press the Start/Stop button, the ice cream mode icon will light up and the ice cream program will start.

- **Step 7.**
- When the ice cream programme has finished, touch the power button and the machine will shut down.

- **Step 8.**
- Turn the transparent lid and motor components anticlockwise.
- Whilst removing, 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 YOGHURT

- Add the raw materials into the container according to the following proportions and mix well.
- Formula 1: 600 ml cold storage fresh milk + starter or 50 ml cold storage pure yoghurt.
- Formula 2: 600 ml sterile pure milk + starter or 50 ml cold storage pure yoghurt,
- Formula 3: 600 ml milk (which is made from milk powder) + starter or 50 ml cold storage pure yoghurt.

NOTES:

- Before adding the above ingredients, please check whether they are date expired or deteriorated.
- The addition amount of lactic acid bacteria starter is in accordance with the instructions of starter.
- When filling milk powder, please mix according to the proportion marked on the 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 environmental temperature is low or the milk is refrigerated.
- **SUGGESTION:** the active lactic acid bacteria starter is preferred as the fermentation source, and the commercially available pure yoghurt or the last self-made pure yoghurt can also be used as the fermentation source when the starter is inconvenient to purchase.

FERMENTATION STEPS:

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

RETAIN FRESHNESS:

- Recently fermented yoghurt can be eaten immediately, but the yoghurt has not reached the best taste at this time.
- For those who do not like refrigerated food, it can be seasoned and eaten at this time.
- 1. After acidification, the machine stops working, and automatically enters the refrigeration mode to keep the yoghurt fresh after 2 minutes. The refrigeration temperature of yoghurt is 2 °C - 8 °C. (As long as the machine is not shut down, the machine is always in the refrigeration mode).
- 2. The fermented yoghurt can be directly put into the refrigerator together with the container for cold storage purification. The flavour and taste are slightly worse.

NOTE: Yoghurt 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 yoghurt is the highest during this period.

TIPS:

- 1. If a large amount of gas and odour are produced after fermentation, it means that the water source or milk powder is polluted and should be discarded. If the sour taste appears and white yellow lustre "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 their figure (milk added with fructose can accelerate fermentation, avoid using flavoured milk).

Maintenance

- **WARNING!** Remove from mains supply before performing maintenance or cleaning.
- 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) Wipe the body with a dampened cloth. **DO NOT** pour water on cord, plug and ventilation, immerse the appliance in water or any other liquid.
- 5) Dry thoroughly with a dry cloth.

Troubleshooting

No.	Problem	Reason	Resolution
1	Difficult to take out loading bowl after the ice cream is finished.	There are 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 can not 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 becomes seriously scratched or jammed.	Deformation caused by improper use of loading bowl	Buy a new loading bowl.



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.



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