

baridi

Baridi 1.2L Ice Cream Maker with Fast Freeze Compressor Cooling Stainless Steel



Model No. DH51

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 Table

Capacity:	1.2L
Refrigerant (weight):	R600a (18g)
Vesicant:	Cyclopentane (C ₅ H ₁₀)
Power Consumption:	135W
Standby Energy Consumption:	0.4W
Supply:	230V-50Hz
Cooling Range:	-18° to -35°C
Product Dimension (W x D x H):	400 x 260 x 322mm

Contents

Inspection Window

Refill Lid

Removable Bowl

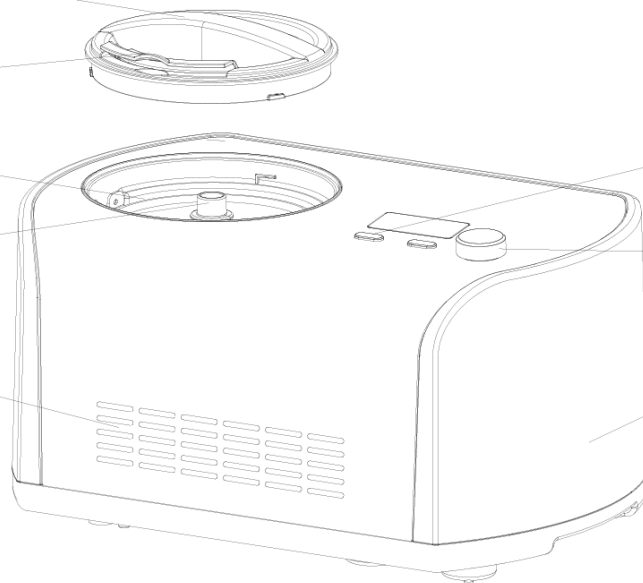
Mixing Blade

Air Vent

**On/off and
pause
buttons**

**Time
control
knob**

Housing



About the Product

Make up to 1.2L of ice cream in less than 60 minutes! Automatic keep-cool function for 1 hour after preparation. Easy-to-use fully digital set up. LCD display indicates time remaining and inside temperature. Digital timer can be adjusted in increments of 1 minute up to a total time of between 5-60 minutes. Refill inlet allows ingredients to be added without needing to stop the making process. Compressor cooling technology gives a cooling range of between -18° to -35°C. Non-stick removable bowl for easy cleaning. Stainless steel design.

Safety Instructions

ELECTRICAL SAFETY

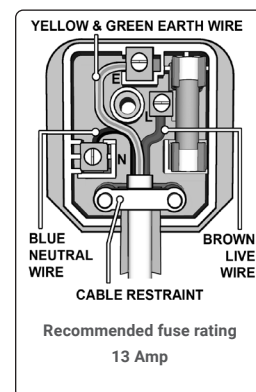
- WARNING!** It is the responsibility of the owner and the operator to read, understand and comply with the following:
You must check all electrical products, before use, to ensure that they are safe. You must inspect power cables, plugs, sockets and any other connectors for wear or damage. You must ensure that the risk of electric shock is minimised by the installation of appropriate safety devices. A Residual Current Circuit Breaker (RCCB) should be incorporated in the main distribution board. You must also read and understand the following instructions concerning electrical safety.
- ✓ Ensure that cables are always protected against short circuit and overload.
- ✓ Regularly inspect power supply cables and plugs for wear or damage and check all connections to ensure that none are loose.
- ✓ Ensure that the voltage marked on the appliance matches the power supply to be used and that the plug is fitted with the correct fuse - see fuse rating at right.
- ✗ **DO NOT** use worn or damaged cables, plugs or connectors. Have any faulty item repaired or replaced immediately by a competent electrician.
- ✓ It is recommended that this appliance is wired directly to a fused isolator switch. If, however, a plug is fitted, the following applies:
- ✓ Fit a new plug according to the following instructions (UK only).
 - A) Connect the GREEN/YELLOW earth wire to the earth terminal 'E'.
 - B) Connect the BROWN live wire to the live terminal 'L'.
 - C) Connect the BLUE neutral wire to the neutral terminal 'N'.
 - D) After wiring, check that there are no bare wires, that all wires have been correctly connected, that the cable restraint is tight.

GENERAL SAFETY

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:

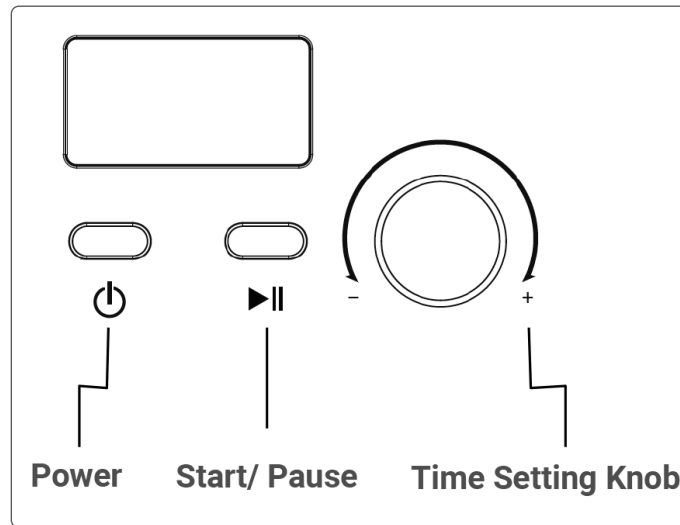
- ✓ Read all instructions before using.
- ✓ Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
- ✓ If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- ✗ **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 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 by 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 take out 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 25±5°C. **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.
- ✓ Please keep the instruction manual.
- ✓ 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.
- ✓ Children should be supervised to ensure that they **do not** play with the appliance.
- ✓ The plug must be removed before cleaning, maintaining or filling the appliance
- ✓ 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
- 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 disposing of the appliance, do so only at an authorized waste disposal centre. **Do not** expose to flame.
- ✓ 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.



- ❑ **WARNING!** The refrigerant (R600a) is flammable.
- ❑ **WARNING!** Risk of fire
- ✓ If the refrigerant circuit should be damaged:
Avoid opening flames and sources of ignition.
Thoroughly ventilate the room in which the appliance is situated.

FEATURES

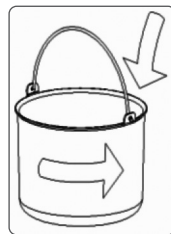
• Function buttons



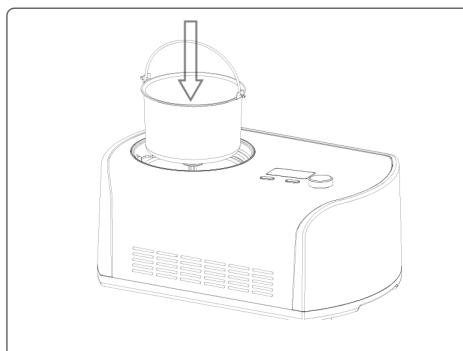
- **POWER BUTTON:** After plugging in, the machine will enter standby mode. Touch this power button to enter the setting mode. Touch this button during operation, the machine will power off.
- **TIME SETTING KNOB:** Once the pre-prepared materials have been put into removable bowl, turning this knob can select the working time.
- **START/PAUSE BUTTON:** After setting the menu and time, press this button to start the working mode. During operation, to press this button, the mixing will pause, and the time countdown will pause as well.

MAKING ICE CREAM

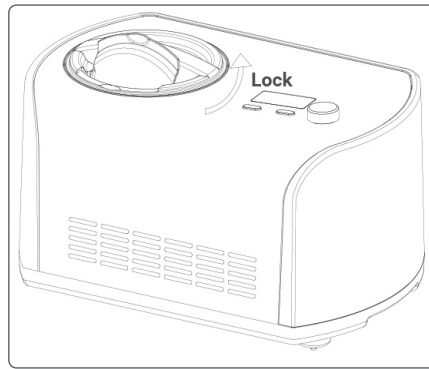
- ❑ **WARNING:** Please make sure the ice cream maker is unplugged, while cleaning any part of the unit.
- **Cleanliness:** Before use, thoroughly wash all parts that will be contacted with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup and spoon).
- **IMPORTANT:** Always place the Ice Cream Maker upright on a flat surface in order that the built-in **COMPRESSOR** can provide best performance.
- **Step 1.** Prepare recipe ingredients:
- Prepare recipe ingredients from your own recipe or from the recipe booklet here. **Note:** There is no need to freeze the bowl for hours in a freezer in advance, as this machine has a **BUILT-IN COMPRESSOR** that freezes the recipe ingredients in operation thus ensure the output of ice cream.
- **Step 2.** Pour the well prepared recipe ingredients and warm water into the removable bowl, and then have a uniform mixing (See below picture).



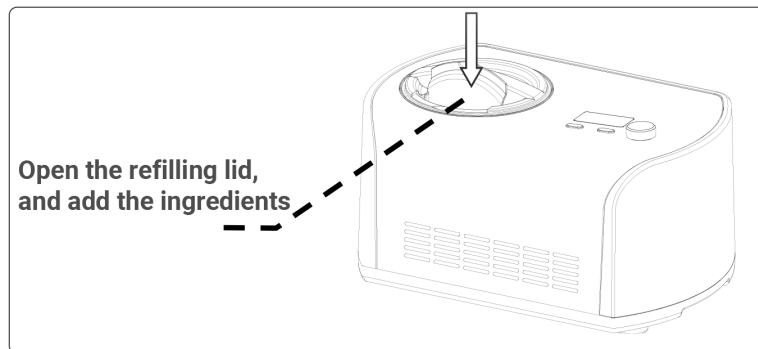
- **Step 3.** Put the removable bowl into the machine and slightly turn the bowl to make it slot into place within the fixed bowl (See below picture).



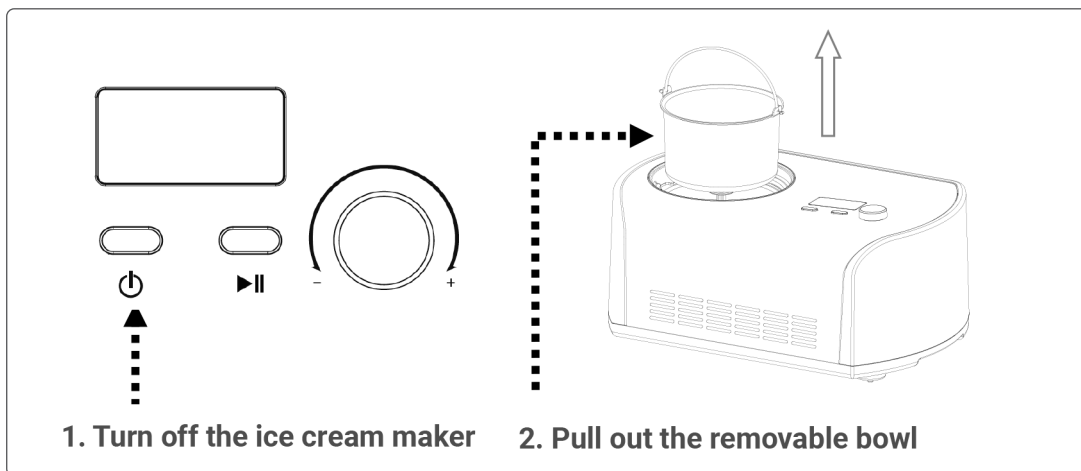
- **Step 4.** Place the mixing blade into the removable bowl and make sure the mixing blade bottom hole fitted securely to the motor axis. Then put the transparent lid onto the machine and lock it anticlockwise (See below picture).



- **Step 5.** Touch the Power button.
- **Step 6.** Turn the Time setting knob to choose the working time
- **Step 7.** Touch the start/ pause button to start the ice cream making cycle.
- **Step 8.** You can add the favourite ingredients by opening the refill cover (See below picture).



- **Step 9.** After the ice cream making cycle is over, turn off the machine first, and then pull the removable bowl out.



OPERATION

- **Keep cool function**
- After the ice cream making cycle is finished the ice cream maker will automatically start the keep cool function. This can keep the finished ice cream cool for 1 hour, after which time, the machine will enter the standby state.
- **Motor self-protection function**
- When the ice cream becomes harder, the mixing motor may get jammed on the solid ice cream. The motor protection device will stop the mixing motor by detecting its temperature this is to ensure the life of the motor.
- **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).

MAINTENANCE

- **Warning:** Unplug the ice cream maker 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 water 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.

ICE CREAM RECIPE MANUAL

- Use measuring cup provided
- **VANILLA ICE CREAM**
- Makes eight 1/2-cup servings.
- 1 cup whole milk
- 1/2 cup granulated sugar
- 2/3 cups double 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 double cream and vanilla to taste. Turn machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes.
- **Nutritional analysis per serving:**
- Calories 239 (68% from fat) . carbs. 17g . pro 2g . fat 18g . sat. fat 11g . cholesterol. 69mg .
- **VARIATIONS:**
- **Mint Chip:** Omit the vanilla and replace with 1 to 1-1/2 teaspoons pure peppermint extract (to taste). Chop your favourite 4-ounce Dark (at least 70% cocoa solids) or Plain Chocolate (around 50% cocoa solids) bar into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.
- **Butter Pecan:** Melt 1 stick unsalted butter in a 10-inch skillet. Add 1 cup roughly chopped pecans and 1 teaspoon kosher salt. Cook over medium-low heat, stirring frequently until the pecans are lightly browned. Remove from the heat, strain (the butter will have a pecan flavour and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.
- **Cookies & Cream:** Add 3/4 cup coarsely chopped cookies or your favourite sweets during the last 5 minutes of mixing.

- **BASIC CHOCOLATE ICE CREAM**
- Makes eight 1/2-cup servings.
- 1 cup whole milk
- 1/2 cup granulated sugar
- 240g or 8 ounces Dark (at least 70% cocoa solids) or Plain Chocolate (around 50% cocoa solids) (your favourite), broken into 1/2-inch pieces
- 1 cup 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 stove top 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 through ingredient spout and let mix until thickened, about 30 – 40 minutes.
- **Nutritional analysis per serving:**
- Calories 370 (60% from fat) . carbs. 34g . pro 3g . fat 25g . cholesterol. 65mg .
- **VARIATIONS:**
- **Chocolate Almond:** Add 1/2 teaspoon pure almond extract along with the vanilla. Add 1/2 - 3/4 cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.
- **Chocolate Cookie:** Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.
- **Chocolate Fudge Brownie:** Add 1/2 - 1 cup chopped day old brownies during the last 5 minutes of freezing.
- **Chocolate Marshmallow Swirl:** When removing the ice cream to a container for freezing, layer it with dollops of your favourite chocolate sauce and scoops of marshmallow crème.

- **FRESH STRAWBERRY ICE CREAM**
- Makes eight 1/2-cup servings.
- 250g or 1 pint fresh ripe strawberries, stemmed and sliced
- 2/3 tablespoons freshly squeezed lemon juice
- 1/2 cup sugar, divided
- 1 cup whole milk
- 1 cups heavy cream
- 1 teaspoon pure vanilla extract
- In a small bowl, combine the strawberries with the lemon juice and 1/2 cup 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, about 1 – 2 minutes on low speed. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine on, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.
- **Note:** this ice cream will have a “natural” appearance of very pale pink; if a deeper pink is desired, sparingly add drops of red food colouring until desired colour is achieved.
- **Nutritional analysis per serving:**
- Calories 222 (61% from fat) . carbs. 17g . pro 3g . fat 15g . cholesterol.57mg .

- **FRESH LEMON SORBET**
- Makes eight 1/2-cup servings.
- 2/3 cups sugar
- 2/3 cups water
- 1 cup freshly squeezed lemon juice
- 1 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 through ingredient spout and mix until thickened, about 30 – 40 minutes.
- *When zesting a lemon or lime use a vegetable peeler to remove the coloured part of the citrus rind.
- **Nutritional analysis per serving:**
- Calories 204 (0% from fat) . carbs. 52g . pro .19g . fat 0g . cholesterol. 0mg .
- **VARIATION:**
- Fresh Pink Grapefruit Sorbet: Substitute 1-1/2 cups freshly squeezed pink grapefruit juice for the lemon juice, and 1 tablespoon finely chopped grapefruit zest for the lemon zest. Add 1/4 cup Almond syrup to the mixture (Almond Syrup is used for cocktails such as a Mai Tai or Scorpion and can be found with the drink mixers in most grocery stores).

- **CHOCOLATE FROZEN YOGURT**
- Makes eight 1/2-cup servings.
- 1 cup whole milk
- 180g or 6 ounces Dark (at least 70% cocoa solids) or Plain Chocolate (around 50% cocoa solids), chopped
- 2 cups low-fat vanilla yogurt
- 1/4 cup sugar
- Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 20 – 30 seconds. Add the yogurt and sugar; process until smooth, about 15 seconds. Turn the machine **ON**, pour mixture into freezer bowl through ingredient spout and let mix until thickened, about 50 – 60 minutes.
- **Nutritional analysis per serving:**
- Calories 222 (31% from fat) . carbs. 36g . pro 3g . fat 8g . cholesterol. 4mg



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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