

MEDEK

ICE CREAM MAKER

IMPORTANT SAFETY INSTRUCTIONS



MODEL: MDSBL2408

PLEASE READ ALL INSTRUCTIONS BEFORE USE

FOR HOUSEHOLD USE ONLY



**Before use,
please watch this video carefully**



Read and review Instructions for operation and use.



Indicates the presence of a hazard that can cause personal injury, death, or substantial property damage if the warning included with this symbol is ignored.



Combustible material. May burst if heated.

(Indicated by a flame symbol with white background, surrounded by a red diamond.)



Warning; Risk of fire / Flammable materials



For indoor and household use only



Pressure

When using electrical appliances, basic safety precautions should always be followed, including the following:



DANGER: Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.



WARNING: To reduce the risk of Injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent Instructions. **DO NOT** use appliance for other than intended use.

1. Read all instructions prior to using the appliance and its accessories.
2. Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
3. Take inventory of all contents to ensure you have all parts needed to properly and safely operate your appliance.
4. Turn the appliance OFF, then unplug the appliance from the outlet when not in use. Before assembling or disassembling parts, and before cleaning. To unplug, grasp the plug by the body and pull from the outlet.

NEVER unplug by grasping and pulling the flexible cord.

5. Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.

- 6.**DO NOT** operate any appliance with a damaged cord or plug, or alter the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts ,If damaged,contact servicing.
- 7.This appliance has important markings on the plug. The entire supply cord is not suitable for replacement If damaged, please contact service.
- 8.Extension cords should **NOT** be used with this appliance.
- 9.To protect against the risk of electric shock. **DO NOT** submerge the appliance or allow the power cord to contact any form of liquid.
- 10.**DO NOT** allow the cord to hang over the edges of tables or counters The cord may become snagged and pull the appliance off the work surface.
- 11.**DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliance .
- 12.**ALWAYS** use the appliance on a dry and level surface.
- 13.**DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- 14.This appliance is **NOT** intended to be used by people 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.
- 15.**ONLY** use attachments and accessories that are provided with the product or are recommended by our company,The use of attachments not recommended or sold by our company may cause fire, electric shock, or injury.
- 16.Keep hands, hair, and clothing out of the container when loading ,and operating.
17. During operation and handling of the appliance,avoid contact with moving part.
- 18.**ALWAYS** keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- 19.**DO NOT** use mechanical devices or other means to accelerate the defrosting process,other than those recommended by the manufacturer.
- 20.**DO NOT** damage the refrigerant circuit This warning is only applicable for appliances with refrigerating circuits which are accessible by the user.
- 21.**DO NOT** use electrical appliances inside the food storage compartments of the appliance , unless they are of the type recommended by the manufacturer.
- 22.**DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- 23.**DO NOT** add hot ingredients to the unit.
- 24.**DO NOT** submerge the motor base or control panel in water or other liquids.
- 25.**DO NOT** fill vessel past the MAX FILL line.
- 26.**NEVER** leave the appliance unattended while in use.
- 27.Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- 28.**DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- 29.**DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice. or ice cubes.
- 30.**ALWAYS** keep the unit upright.
- 31.After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before

operating to let the refrigerant oils settle in the air conditioning system for best performance.

32. 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 aged from 3 to 8 years are allowed to load and unload refrigerating appliances.

33. Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.

34. When using appliance, make sure both sides and back of it are at least four inches away from walls.

35. 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.

36. **NOTE:** The temperature of the display is the temperature detected by the temperature control probe, and there is a certain error with the actual temperature of the food.

37. To avoid contamination of food, please respect the following instructions:

Clean regularly surfaces that can come in contact with food and accessible drainage systems.

Clean water tanks if they have not been used for 48 h; flush the water system connected to a water supply if water has not been drawn for 5 days.

38. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.

39. 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.

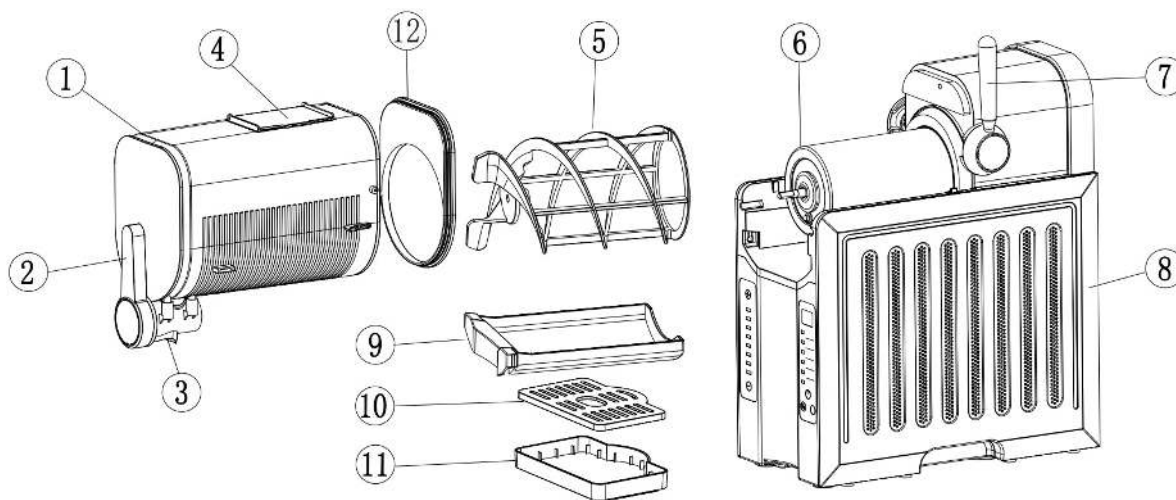
40. **WARNING:** When positioning the appliance, ensure the supply cord is not trapped or damaged.

41. **WARNING:** Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

42. For information on use, maintenance, cleaning, and disposal of the appliance, refer to the following section of the operating instructions.

43. For details on the ingredients and the maximum quantity of mixtures that can be used in the appliance, refer to the following paragraph of the instructions.

PRODUCTS PARTS



1.Vessel 2.Handle 3.Discharge hole 4.Charge door 5.Auger 6.Evaporator
7.Ball handle 8.Main body 9.Condensation catch 10.Mesh 11.Drip tray 12.Vessel lid

BEFORE FIRST USE

IMPORTANT: Review all warnings at the beginning of this guide before proceeding.

- 1.Remove all packaging materials from the unit.
- 2.Wash all parts in warm, soapy water.
- 3.Thoroughly rinse and air-dry all parts.
- 4.Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
- 5.Place the unit on countertop for at least **2 hours** before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.

NOTE: All attachments are BPA free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

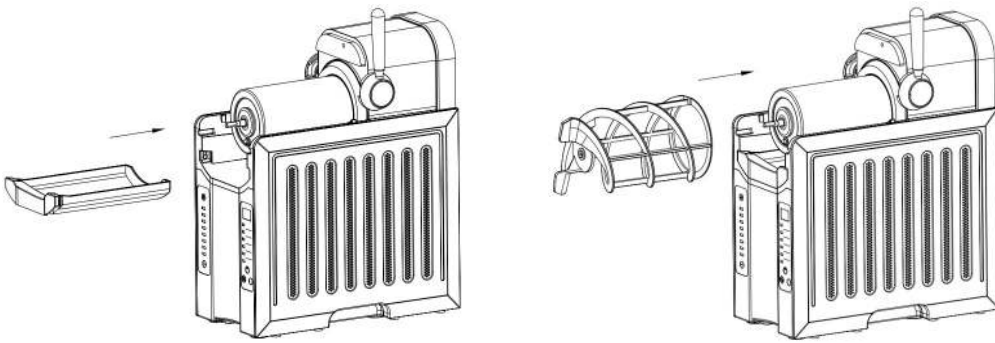
ASSEMBLY AND USING THE MACHINE

IMPORTANT: Review all warnings at the beginning of this guide before proceeding.

DO NOT add ice or solid ingredients like fruit,ice cream,or frozen fruit.

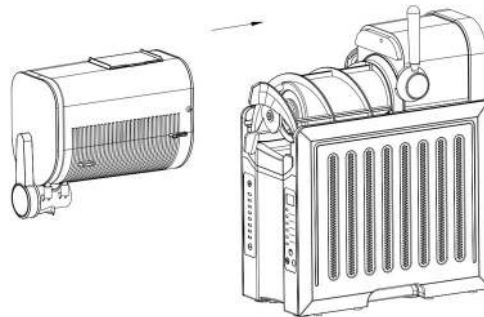
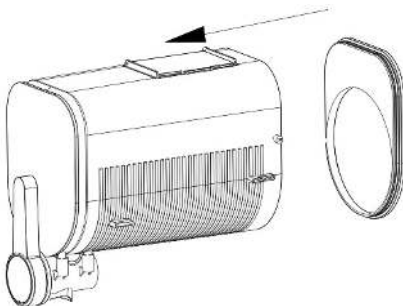
DO NOT add hot ingredients.

1.Ensure all parts are fully cleaned and the motor is level on a flat solid surface.



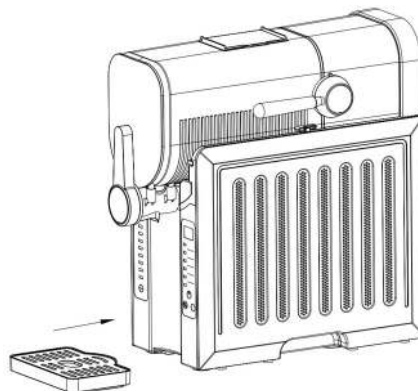
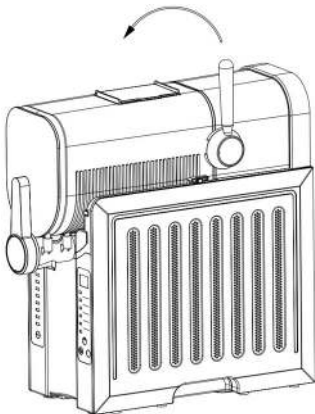
2.Install the condensation catch under the evaporator by sliding it into the rail grooves.

3. Install the auger by sliding it over the evaporator and rotating until it fits into the place onto the pin.



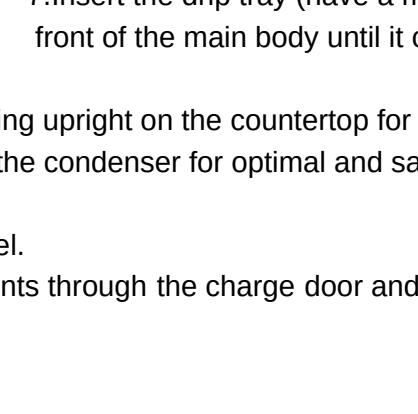
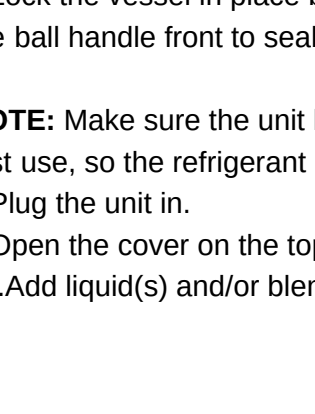
4.Loading vessel lid on the vessel.

5.With the handle up, slide the vessel over the installed auger and evaporator.



6.Lock the vessel in place by pushing the ball handle front to seal the vessel.

7.Insert the drip tray (have a mesh inside) in front of the main body until it clicks in place.



NOTE: Make sure the unit has been sitting upright on the countertop for at least **2 hours** before first use, so the refrigerant can settle in the condenser for optimal and safe use.

8.Plug the unit in.

9.Open the cover on the top of the vessel.

10.Add liquid(s) and/or blended ingredients through the charge door and close the cover.

11. Press  button for 3 seconds to enter standby mode.

12. Choose your desired preset.

13. The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

NOTE:

--- Menu LED will lighten and slow flash, while frozen drink is freezing to your set temperature level. Once frozen drink reaches the desired temperature, the LED light will steady on, unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.

--- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.

14. Place a cup on the drip tray, under the handle.

15. To dispense, clockwise turn the handle 90 degrees to the right. When the ingredients are done, rotate counter clockwise the handle to close the discharge hole.

16. Enjoy your latest frozen drink creation.

17. Run the unit for up to 12 hours.

NOTE: DO NOT turn off preset until all frozen drink has been dispensed.

USING THE CONTROL PANEL

Assembly the units, add appropriate ingredients in the vessel, then plug the wire into the correct power source:

1. The LED light screen shows "OFF", indicating that the machine is in the shutdown state.

2. Hold on  for 3 seconds to enter the standby mode, the LED light screen shows "---" ;

3. Click  to select the corresponding functions in turn. Different functions correspond to different temperature settings. Wait for 3 seconds, the machine will automatically enter the set

mode to work.

4. In working mode, the temperature adjustment can be performed when the add or subtract key is selected.

5. In working mode, press  to exit the working mode and enter the standby mode.

6.  only in standby mode can be selected. This mode only motor can be work, the compressor is not work, the total time is 180 seconds.

7. In standby mode, select  to set function and reservation time, the reservation time can setting minimum 1 hour, maximum 12 hours (When the reservation time is reached, the machine will start working).

8. In working mode, hold on  can make the machine enter

standby mode; In standby mode, hold on  can make the machine enter "OFF";

9. In standby mode, if there is no operation, the machine will shut down automatically after 15 seconds.

10. There are 6 unique presets, **Jus frais**, **Milkshake**, **Frappé**, **Granité alcoolisé**, **Granité et Crème glacée**, to determine the perfect temperature for the ideal frozen drink.

TEMPERATURE CONTROL SETTING:

Each preset will start at a default/optimal temperature for ideal texture if desired, adjust the temperature for your perfect frozen drink texture.

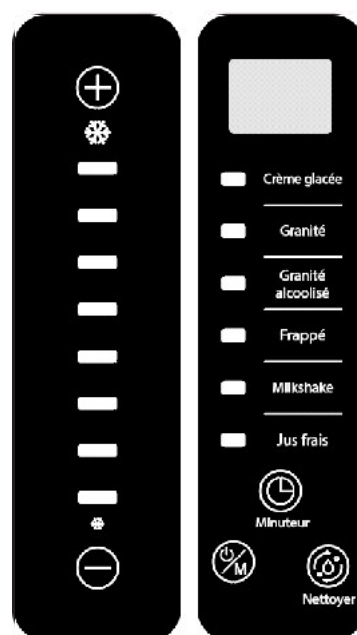
1. Make sippable frozen drinks, **decrease** the temperature level .

2. Make thicker, colder frozen drinks, **increase** the temperature level .

Attention: The temperature control setting only enter the program can set; The temperature setting can be increased by one lamp display, and can be reduced to only one lamp display, with each lamp display representing about 1°C.

PRESETS

Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.



PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
ICE CREAM	-6°C	Designed for creating soft ice	480g whole milk + 240g cream + 80g

		cream	sugar
SLUSH	-2°C	Transforming your everyday beverages	Soda, lemonade
SPIKED SLUSH	-7°C	Beverages with alcohol content	Margarita, wine
FRAPPÉ	-4°C	Coffee shop lovers to make frozen treats	Store-bought frappé
MILKSHAKE	-3°C	Dairy and creamier-based beverages	Chocolate milk, blended milkshake
CHILLED JUICE	6°C	Naturally sweetened beverages	Fruit juice, fruit cider

REQUIRED SUGAR CONTENT

Too little sugar or too much alcohol will prevent freezing of a slush output follow guidelines below for a perfect every time.

All inputs must contain at least 4% sugar.

NOTE: Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? Don't worry, it won't taste as sweet after you freeze and slush it into a frozen drink

SUGAR GUIDELINES

Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
0.5L (17 oz)	20g
1.6L (54 oz)	65g

NOTE: Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

HARD ALCOHOL/SPIRIT GUIDELINES

To create frozen cocktails, see chart below for the maximum hard alcohol/spirit (vodka,tequila,etc) content per total recipe size.

TOTAL RECIPE SIZE	MAXIMUM ALCOHOL AMOUNT
3 cups (0.71L / 24 oz)	1/2 cup (0.12L / 4 oz)
4 1/2 cups (0.12L / 4 oz)	3/4cups (0.18L / 6 oz)
6cups (1.42L / 48 oz)	1cups (0.24L / 8 oz)

Note: Chart above is a guide for incorporating hard alcohol/spirits (35%+) ONLY. When using

other alcohols such as wine, beer, seltzer, or premade cocktails, refer to the recipe.

TIPS & TRICKS

Minimum input = 0.5L(approx. 17OZ) Maximum input = 1.6L(approx. 54OZ)

1. Keep unit upright for at least 2 hours before first use.
2. **DO NOT** add hot ingredients(not exceed 60°C).
3. **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
4. All inputs must include at least 4% sugar.
5. When using the **SPIKED SLUSH**, all premade inputs must contain between 2.8% and 16% alcohol.
6. **CHILLED JUICE** only chilled the drink, can't to be slush.
7. For best results, chill liquid(s) or blended ingredients before adding to the unit.
8. For the frostiest results, chill serving glasses before dispensing your frozen drink.
9. For your ideal frozen drink texture, use the temperature control setting to adjust.
10. When using the **MILKSHAKE** or **FRAPPÉ**, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
11. For the best dispensing experience, all slush need fill the unit to the max-fill line(1.6L/54oz).
12. All parts except the main body and the evaporator, are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.
13. **DO NOT** process a solid block of ice or ice cubes.
14. **DO NOT** make a smoothie or process hard, loose ingredients
15. **DO NOT** attempt to blend or macerate non-liquid ingredients
16. When using the **ICE CREAM**, maybe display show **E3**. Don't worry. Just restart the machine.

TROUBLESHOOTING TIPS

RECIPE NOT SLUSHING?

If your recipe has not reached desired texture after 60 minutes, increase the temperature by one level. Wait 10-15 minutes to test recipe texture.

SLUSH NOT DISPENSING?

For the best dispensing experience. fill the unit to the max-fill line and ensure the unit is running. For a smoother dispense experience, **decrease** the temperature level by pressing the right minus on the control panel. More sippable frozen drinks will dispense smoother.

If the display show an exception code, the meaning is as follows:

E0: The safety switch is not closed (can reassembly the vessel or need a professional to open the rear cover for repair).

E1: The temperature probe is disconnected due to poor contact (Need a professional to open the rear cover for repair).

E2: Temperature probe short circuit.(Need a professional to open the rear cover for repair)

E3: Blocked alarm.

Please check whether the added drinks $\geq 4\%$ sugar or alcohol $\geq 2.8\%$ Vol and $<16\%$ Vol

A. If not , please add more sugar water or wine , to make the total sugar content of drinks in vessel $\geq 4\%$ sugar or alcohol content $\geq 2.8\%$ Vol and $<16\%$ Vol ,and then restart the machine.

B. If yes , please add more same drinks into the vessel and restart the machine.

C. If A and B do not solve the problem , please pour out the inputs , take away ice cube in vessel and put correct drinks with sugar content or alcohol ,then restart the machine

REMARK: If the auger is blocked, the motor will stop to run(The maximum duration of each blocked turn is approximately one minute), then the compressor will stop at least 3 minutes.

CARE & MAINTENANCE

USING THE CLEAN FUNCTION

NOTE: Liquids from rinsing will dispense quickly from vessel pour spout - discharge hole. Ensure you use a large cup or bowl to capture this liquid.

This cycle agitates, without cooling, to rinse the unit. After using the clean cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.

1.Dispense any remaining frozen drink.

2.Stop the current preset. Press the .

3.Add warm water(not exceed 60°C) up to the vessel's max fill line (1.6L/54oz).

4.Slowly dispense the water from the unit immediately after filling.

5.Stop clean cycle by pressing the  again.

6.Press the  to turn the unit off .

NOTE: If needed. repeat until frozen drink is rinsed off the evaporator.

DISASSEMBLY & CLEANING

For best results, use the  before disassembling and cleaning all parts.

1.Unlock the ball handle by pulling backward and remove the vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Put it aside.

NOTE: While unlock the ball handle hold the vessel firmly to prevent it from sliding down.

2.Slide the auger off the evaporator and set aside.

3.Wipe down the evaporator with a sanitized or warm, damp cloth.

4.Gently slide the condensation catch out of the unit, since there may be residual liquid in the condensation catch. Set aside.

5.Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.

6.If needed, remove the drip tray and/or spout shroud.

NOTE: Drip tray cover can be removed for easy cleaning.

7.Hand-wash all parts in warm soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.

NOTE: All parts, except the motor base and evaporator, are bottom-rack dishwasher safe. and should **NOT** be cleaned with a heated dry cycle.

8.Wipe down the motor base with a sanitized or warm, damp cloth.

9.Allow all parts to dry thoroughly before reassembling and/or storing the unit.

STORING

Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base, Keep in a dry, ventilated place out of reach of children.

DO NOT store ingredients inside the vessel.

RESETTING THE MOTOR

This unit features a unique safety system that prevents damage to the motor and drive system should you inadvertently overload it. If the unit is overloaded, the motor will be temporarily disabled. Should this occur, follow the reset procedure below:

1.Allow the unit to cool for approximately 15 minutes.

2.Remove all parts and accessories. Ensure no ingredients are jamming the auger.

IMPORTANT: Ensure that maximum capacity is not exceeded This is the most typical cause of appliance overload.

DO NOT process a solid block of ice or ice cubes.

DO NOT make a smoothie or process hard, loose ingredients. If your unit needs servicing, please call customer service.

TECHNICAL SPECIFICATION

Voltage:220-240V
Frequency: 50Hz
Power: 200W

This device complies with the requirements of European Commission Regulation (EU) 2023/826 on standby energy consumption

Power consumption in off mode	N/A
Power consumption in standby mode	0.58W
Maximum time required to automatically reach shutdown mode	N/A



 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 environmentally safe recycling.



The device complies with the European Directives 2014/35/EU and 2014/30/EU.

MEDEK FRANCE

94700 Maisons-Alfort FranceMADE IN CHINA