CHEFS DEPOT
Culinary Supplies

apuro

Ice Cream Maker

Instruction manual



Model:
CM289-A

Safety Instructions

- Position on a flat, stable surface.
- A service agent/qualified technician should carry out installation and any repairs if required. Do not remove any components or service panels on this product.
  - In Queensland the service agent/qualified technician MUST hold a Gas Work Authorisation or License for hydrocarbon refrigerants if the appliance gas system is being opened or charged.
- Consult Local and National Standards to comply with the following:
  - Health and Safety at Work Legislation
  - Fire Precautions
  - Wiring Regulations
  - Building Regulations
- **Warning:** Fill with potable water only.
- DO NOT use jet/pressure washers to clean the appliance.
- DO NOT immerse the appliance in water.
- DO NOT use the appliance outside.
- DO NOT attempt to mix items that this machine is not designed for. This can damage the machine.
- DO NOT bypass the safety interlocks.
- **DO NOT place hands near the rotating attachments when in use. This can result in injury.**
- Never leave the appliance unattended when in use.
- Always switch off and disconnect the power supply to the unit before cleaning.
- This appliance must only be used in accordance with these instructions and by persons competent to do so.
- Keep all packaging away from children. Dispose of the packaging in accordance with the regulations of local authorities.
- If the power cord is damaged, it must be replaced by an Apuro agent or a recommended qualified technician in order to avoid a hazard.

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- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience or knowledge, unless they have been given supervision or instruction concerning the 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.
- Apuro recommend this appliance should be periodically tested (at least annually) by a Competent Person. Testing should include, but not be limited to: Visual Inspection, Polarity Test, Earth Continuity, Insulation Continuity and Functional Testing.

Caution: Risk of Fire 

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



Warning: Keep all ventilation openings clear of obstruction. Unit should not be boxed in without adequate ventilation.

- **To comply with AS/NZS 60079.10.1:2009: Ensure there are not sources of ignition in any area where refrigerant could gather in the event of a leak.**
- **Electrical equipment should not be placed under the vent or where refrigerant could gather in the event of a leak.**
- **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.

Pack Contents

The following is included:

- Apuro Ice Cream Maker
- Measuring Cup
- Scoop
- Instruction manual

Apuro prides itself on quality and service, ensuring that at the time of packaging the contents are supplied fully functional and free of damage.
Should you find any damage as a result of transit, please contact your Apuro dealer immediately.

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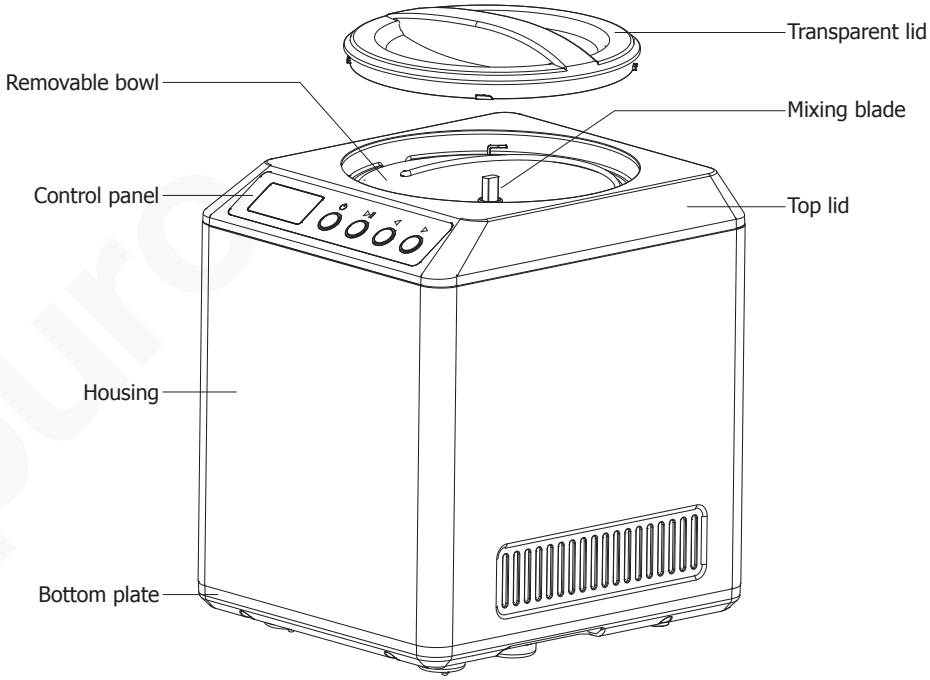
Installation

Not for use in vans or trailers, food trucks or similar vehicles.

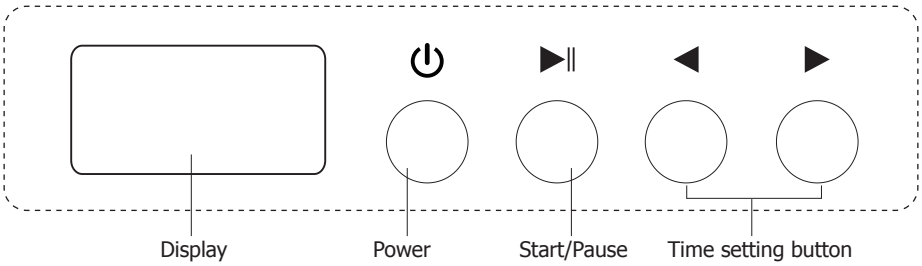
If the unit has not been stored or moved in an upright position, let it stand upright for approximately 12 hours before operation. If in doubt allow to stand.

1. Remove the appliance from the packaging and remove the protective film from all surfaces.
2. To optimize performance and longevity, ensure a minimum clearance of 2.5cm is maintained between the unit and walls and other objects, with a minimum 20cm clearance on the top. **NEVER LOCATE NEXT TO A HEAT SOURCE.**

Getting To Know Your Ice Cream Maker



Control Panel



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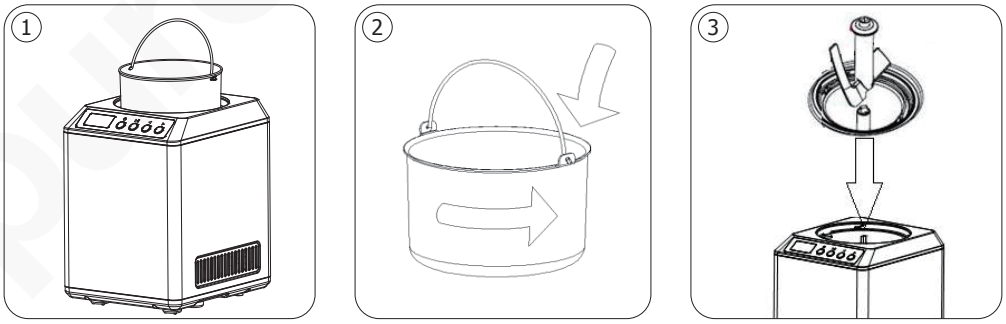
POWER ⏻	• After power up, the machine enters standby mode. • Press the [**Power**] button to enter the setting mode, and LCD will display "60:00". • Press the [**Power**] button during setting mode, the machine will enter the standby mode again.
START/ PAUSE ▶‖	• After setting the time, press this button to start the working mode. • During operation, by pressing this button, the mixing and the time countdown will pause. • Press this button again to continue the previous unfinished operation.
TIME SETTING ◀ / ▶	Press ◀ to decrease working time, and press ▶ to increase working time

Before First Use

Before use, thoroughly wash all parts that will come into contact with the ice cream (including the removable bowl, blender blade, transparent lid, measuring cup and scoop)

Using Your Ice Cream Maker

- Place the removable bowl, with ingredients, into the machine (Fig 1).
  For fastest results ingredients should be pre-chilled.
- Rotate the bowl until it locks into position (Fig 2).
- Fix blender blade to machine insuring that the blade connects well with the motor axis (Fig 3).



- Fit the transparent lid onto the machine and lock into place.
- Press the [**POWER**] button. The LCD will display "60:00".
- Use [**TIME SETTING**] buttons to set working time (Maximum 60 minutes).
- Press the [**START/PAUSE**] button. The blender blade will start to turn. After a short delay the compressor will start and the bowl will start to chill.
- When the machine is running you can increase/decrease the operating time by pressing the [**TIME SETTING**] buttons.
- You can stop the machine at any time by pressing the [**START/PAUSE**] button.
- You can add ingredients during operation by opening the transparent lid.

- **If produce becomes frozen blade will stop turning. Switch off the machine immediately to protect blade motor.**
- **To avoid overflow and waste please make sure that the ingredients do not exceed 60% of the capacity of the removable bowl (ice cream expands when being formed)**

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Cleaning, Care & Maintenance

1. Unplug the appliance and wait for it to completely cool down before cleaning.
2. Wipe over the outside surface of the unit with a dampened cloth and polish with a soft dry cloth.
3. Wipe any excess food from the power cord.
4. Wash the removable bowl and accessories in warm soapy water and wipe dry.

Storage Of Ice Cream

Transfer finished ice cream into another container using a plastic scoop or a wooden spoon and store in freezer. Do not use a metal scoop to avoid scratching the inside of the removable bowl.

Troubleshooting

A qualified technician must carry out repairs if required.

Fault	Probable Cause	Solution
The appliance is not working	The unit is not switched on	Check unit plugged in correctly and switched on
	Plug or lead is damaged	Replace Plug or lead
	Mains power supply fault	Check mains power supply
The ice cream is too soft	Timer setting too short	Increase timer setting
The Ice Cream is too hard	Timer setting too long	Reduce timer setting
The timer has not reached 0 but the machine has stopped and the ice cream is hard	The ice cream has frozen solid stopping the blade from turning. The motor protection system has engaged to stop the motor overheating	Allow the unit to cool before attempting to restart
The blade is not turning	Blade not fitted to motor axis correctly	Ensure the removable bowl is fitted correctly and that the blade has a good connection to the motor axis

Technical Specifications

Note: Due to our continuing program of research and development, the specifications herein may be subject to change without notice.

Model	Voltage	Power	Current	Capacity (Litres)	Refrigerant	Dimensions H x W x D mm	Weight (kg)
CM289-A	220-240V~ 50Hz	180W	0.8A	2	R600a	362 x 272 x 315	11.8

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Sample Recipe

Vanilla ice cream

Ingredients:
- 4 egg yolks
- 1/2 pint (250ml) milk
- 1/2 pint (250ml) double/heavy cream
- 4 oz (90g) sugar or caster sugar
- 1 teaspoon of vanilla essence

1. Pour the cream and milk into a medium heavy-based pan, then tip in half the sugar.
2. Score the vanilla pod and place into the mixture.
3. Heat the cream and milk over a low heat, stirring occasionally, until it almost boils - you'll see a few bubbles at the edge. Take off the heat and set aside so the vanilla can infuse.
4. Put the egg yolks into a bowl with the rest of the sugar and beat with an electric hand beater for about 2 minutes until the mixture has thickened, is paler in colour and falls in thick ribbons when you lift the beaters.
5. Using a measuring jug, scoop out about 125ml/4fl oz of the cream mixture and beat into the egg yolks to slacken them.
6. Scoop out the vanilla pod pieces,
7. Reheat the cream until it just comes to the boil, take off the heat and stir in the egg yolk mixture.
8. Pour the mixture back into the pan and heat gently, for 8-10 minutes, stirring until the custard thickens - DO NOT BRING TO THE BOIL OR IT WILL PROBABLY CURDLE.
9. Pour the custard into a heatproof bowl, then sit it in a bigger bowl one third full of iced water to cool (this takes about 20 minutes). Stir occasionally to stop a skin forming. Put the bowl of custard in the fridge for 3-4 hours, preferably overnight, so it gets really cold.
10. Place into the Ice Cream maker removable bowl. Follow instructions in USING YOUR ICE CREAM MAKER section.

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Electrical Wiring

The plug is to be connected to a suitable mains socket.

This appliances is wired as follows:

- Live wire (coloured brown) to terminal marked L
- Neutral wire (coloured blue) to terminal marked N
- Earth wire (coloured green/yellow) to terminal marked E



This appliance must be earthed.

If in doubt consult a qualified electrician.

Electrical isolation points must be kept clear of any obstructions. In the event of any emergency disconnection being required they must be readily accessible.

Compliance

The product must not be disposed of as household waste. To help prevent possible harm to human health and/or the environment, the product must be disposed of in an approved and environmentally safe recycling process. For further information on how to dispose of this product correctly, contact the product supplier, or the local authority responsible for waste disposal in your area.

Apuro parts have undergone strict product testing in order to comply with regulatory standards and specifications set by international, independent, and federal authorities.

Apuro products have been approved to carry the following symbol:



All rights reserved. No part of these instructions may be produced or transmitted in any form or by any means, electronic, mechanical, photocopying, recording or otherwise, without the prior written permission of Apuro.

Every effort is made to ensure all details are correct at the time of going to press, however, Apuro reserve the right to change specifications without notice.

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DECLARATION OF CONFORMITY

• Conformiteitsverklaring • Déclaration de conformité • Konformitätserklärung • Dichiarazione di conformità • • Declaración de conformidad • Declaração de conformidade

Equipment Type • Uitrustingstype • Type d'équipement • Gerätetyp • Tipo di apparecchiatura • Tipo de equipo • Tipo de equipamento		**Model** • Modèle • Modell • Modello • Modelo • Malli
Ice Cream Maker -2Ltr		CM289-A
Application of Territory Legislation & Council Directives(s) Toepassing van Europese Richtlijn(en) • Application de la/des directive(s) du Conseil • Anwendbare EU-Richtlinie(n) • Applicazione delle Direttive • Aplicación de la(s) directiva(s) del consejo • Aplicação de directiva(s) do Conselho	**Electrical Safety** IEC 60335-1:2010 +A1:2013 +A2:2016 IEC 60335-2-24:2010 + A1:2012 + A2:2017 **Electro-Magnetic Compatibility (EMC)** EN IEC 55014-1:2021 EN IEC 55014-2:2021 EN IEC 61000-3-2: 2019 +A1:2021 EN 61000-3-3: 2013 +A1:2019 +A2:2021	
Producer Name • Naam fabrikant • Nom du producteur • Name des Herstellers • Nome del produttore • Nombre del fabricante • Nome do fabricante		**Apuro**

I, the undersigned, hereby declare that the equipment specified above conforms to the above Territory Legislation, Directive(s) and Standard(s).
Ik, de ondergetekende, verklaar hierbij dat de hierboven gespecificeerde uitrusting goedgekeurd is volgens de bovenstaande Richtlijn(en) en Standaard(en).
Je soussigné, confirme la conformité de l'équipement cité dans la présente à la / aux Directive(s) et Norme(s) ci-dessus
Ich, der/die Unterzeichnende, erkläre hiermit, dass das oben angegebene Gerät der/den oben angeführten Richtlinie(n) und Norm(en) entspricht.
Il sottoscritto dichiara che l'apparecchiatura di sopra specificata è conforme alle Direttive e agli Standard sopra riportati.
El abajo firmante declara por la presente que el equipo arriba especificado está en conformidad con la(s) directiva(s) y estándar(es) arriba mencionadas.
Eu, o abaixo-assinado, declaro que o equipamento anteriormente especificado está em conformidade com a(s) anterior(es) Directiva(s) e Norma(s)

Date • Data • Date • Datum • Data • Fecha • Data	**09th Nov 2023**	
Signature • Handtekening • Signature • Unterschrift Firma • Firma • Assinatura	DocuSigned by: Ashley Hooper B39382C9FD9C478...	DocuSigned by: Brendan Denmeade 386FAD00DFE8483...
Full Name • Volledige naam • Nom et prénom • Vollständiger Name • Nome completo • Nombre completo • Nome por extenso	**Ashley Hooper**	**Brendan Denmeade**
Position • Functie • Fonction • Position • Qualifica • Posición • Função	**Technical & Quality Manager**	**Commercial Manager/ Responsible Supplier**
Producer Address • Adres fabrikant • Adresse du producteur • Anschrift des Herstellers • Indirizzo del produttore • Dirección del fabricante • Morada do fabricante	**Fourth Way, Avonmouth, Bristol, BS11 8TB United Kingdom**	**15 Badgally Road, Campbelltown NSW 2560**

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