



Powerology

Ice Cream and Frozen Yogurt Machine

SKU: P1LICECRM

Table of Contents

Important Notices	2
Specifications	5
Product Features	5
Schematic View	6
Making Ice Cream	7
Operation Guide	10
Electrical Circuit Diagram	11
Maintenance Guide	12
Troubleshooting	12
Ice Cream Recipe Manual	13
Disposal	15
Warranty	16
Contact Us	16

Important Notices

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

- 1.** Read all instructions before use.
- 2.** Ensure the voltage is compliant with the range stated on the rating label and verify that the socket is properly earthed.
- 3.** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or a similarly qualified person to avoid any hazards.
- 4.** This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or those lacking experience and knowledge, unless they have received supervision or instruction regarding the use of the appliance from a person responsible for their safety. Children must be supervised to ensure they do not play with the appliance.
- 5.** The appliance can be used by children aged 8 years and older and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge, provided they have been given proper supervision or instruction on the safe use of the appliance and understand the associated hazards. Children should not clean or maintain the appliance without adult supervision.
- 6.** This appliance is intended for use in households and similar environments, such as:
 - 6.1** Staff kitchen areas in shops, offices, and other working environments.
 - 6.2** Farmhouses and by clients in hotels, motels, and other residential environments.

6.3 Bed and breakfast type environments.

6.4 Catering and similar non-retail applications.

7. Warnings:

7.1 Do not store explosive substances, such as aerosol cans containing a flammable propellant, in this appliance.

7.2 Ensure that ventilation openings in the appliance enclosure or the built-in structure are clear of any obstructions.

7.3 Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.

7.4 Do not damage the refrigerant circuit.

7.5 Do not place electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.

7.6 When positioning the appliance, ensure that the supply cord is not trapped or damaged.

7.7 Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

7.8 When disposing of the appliance, do so only at an authorized waste disposal center. Do not expose it to flames.

8. Caution: The refrigerant (R600a) is flammable.



Warning: Risk of fire / Flammable materials.

Note: The refrigerant isobutane (R600a) is contained within the refrigerant circuit of the appliance. It is a natural gas with a high level of environmental compatibility, but it is still 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 where the appliance is situated.

9. The plug must be removed before cleaning, maintaining, or filling the appliance.

10. Do not tilt or incline the product over a 45° angle.

11. To prevent the risk of electric shock, do not pour water onto the cord, plug, or ventilation areas. Do not immerse the appliance in water or any other liquid.

12. Unplug the appliance after use or before cleaning.

13. Keep the appliance 8 cm away from other objects to ensure proper heat dissipation.

14. Do not use accessories that are not recommended by the manufacturer.

15. Do not use the appliance near flames, hot plates, or stoves.

16. Avoid switching the power button on and off frequently (ensure an interval of at least 5 minutes) to prevent compressor damage.

17. Metal sheets or other electrical objects must not be inserted into the appliance to avoid fire or short circuits.

18. When removing the ice cream, avoid knocking the barrel or the edges of the barrel to prevent damage.

19. Do not switch on the power before ensuring the barrel or blender blade is properly installed.

20. The initial temperature of the ingredients should be $3\pm 20^{\circ}\text{C}$. Do not place the ingredients in the freezer for pre-freezing, as this may block the blender blade before the ice cream is properly prepared.

21. Do not remove the blender blade when the appliance is in use.

22. Do not use outdoors.

23. Never clean with scouring powders or hard implements.

24. Please keep the instruction manual.

Specifications

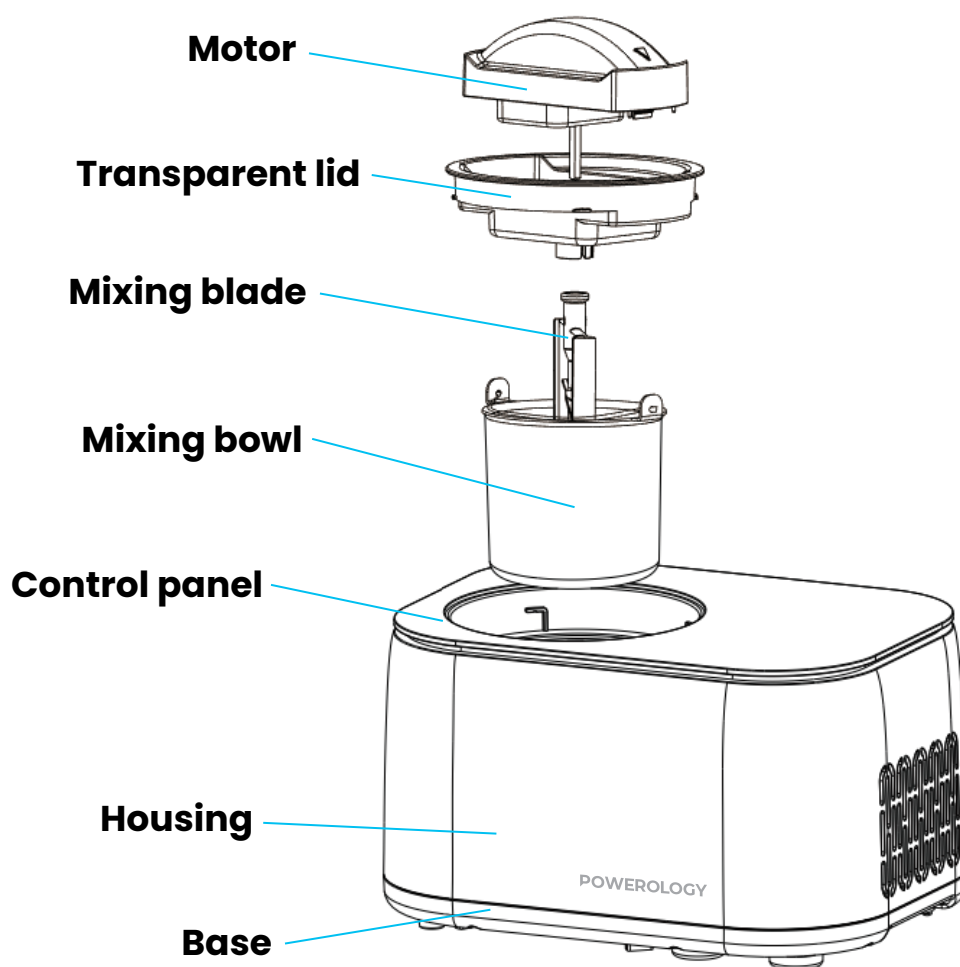
Capacity	1L
Rated Voltage	AC 220–240V 50Hz
Rated Frequency	50Hz
Power Plug	UK 3–pin
Cooling Power	100W
Heating Power	22.5W
Preparation Time	50–60 Minutes
Product Weight	6.92kg
Product Size	355×260×227.5mm
Anti-shock Class	Class I

Product Features

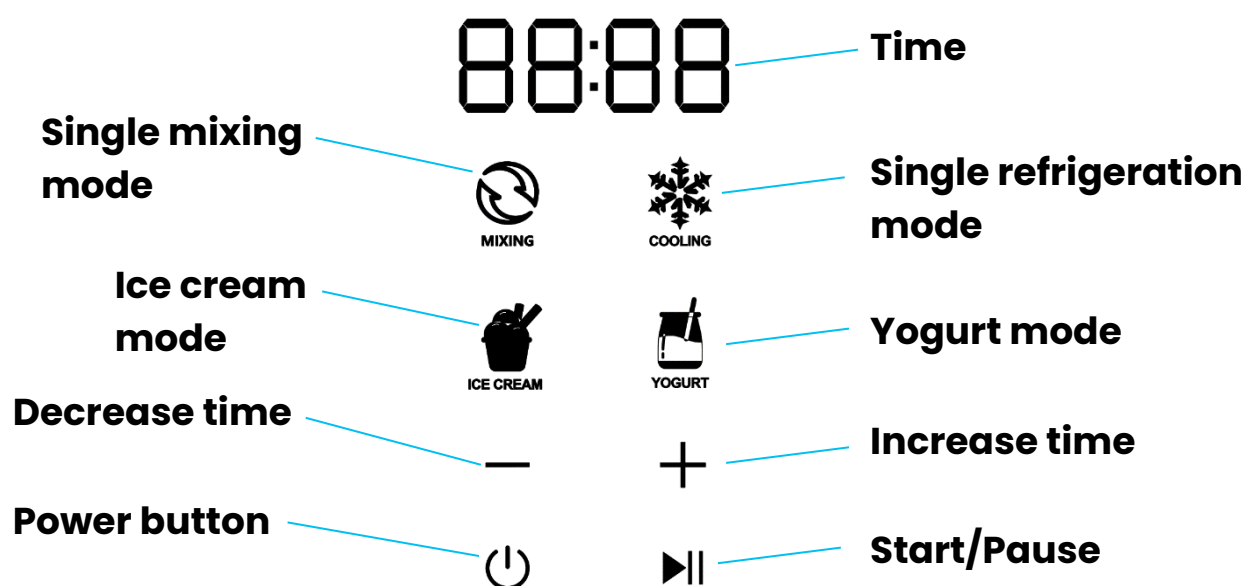
- 1.** The touch control feature ensures simple and reliable operation, providing ease of use without any hassle.
- 2.** The plastic housing is elegant, stylish, and lightweight, offering both functionality and aesthetics.
- 3.** It provides efficient mixing while operating with minimal noise.
- 4.** The appliance offers a variety of quick-freezing methods for producing ice cream.
- 5.** The parts are detachable, making them easy to clean, ensuring hygiene and safety.

Schematic View

1. Main Unit



2. Control Panel

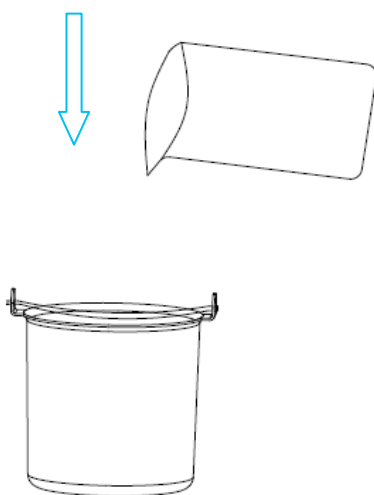


Making Ice Cream

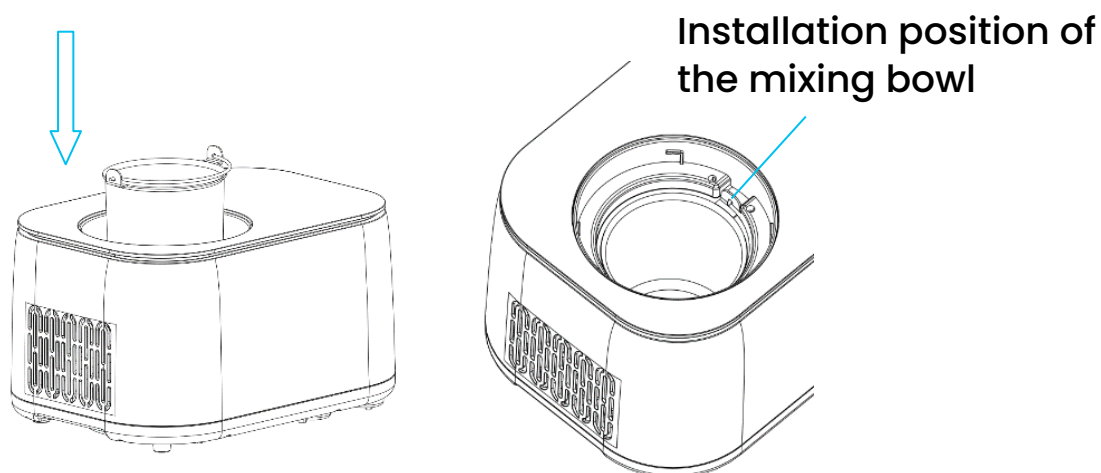
Note: Please thoroughly clean all parts that will come into contact with the ice cream before use, including the cooling bowl, loading bowl, mixing blade, transparent lid, etc.

Before cleaning, ensure that the power cord plug is disconnected from the outlet. When making ice cream, place the machine on a flat, level surface to ensure the compressor operates properly. Here are the steps to make ice cream:

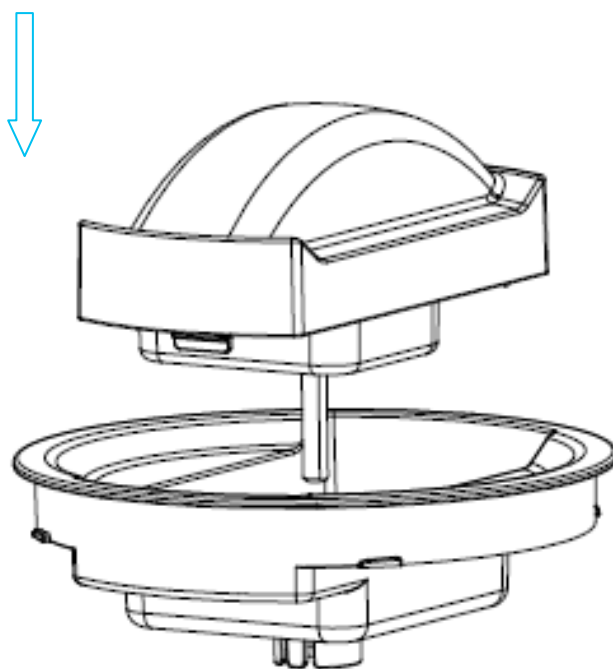
Step 1: Pour the well-prepared ingredients into the loading bowl to ensure uniform mixing.



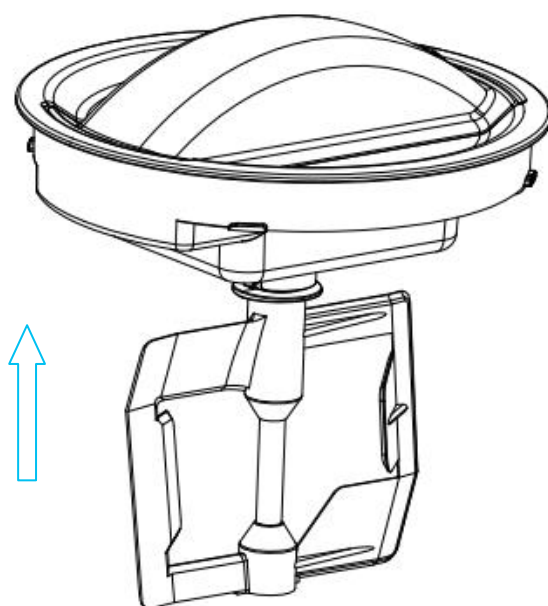
Step 2: Place the loading bowl into the ice cream machine. Both ends of the loading bowl handle should be aligned with the grooves on the upper cover.



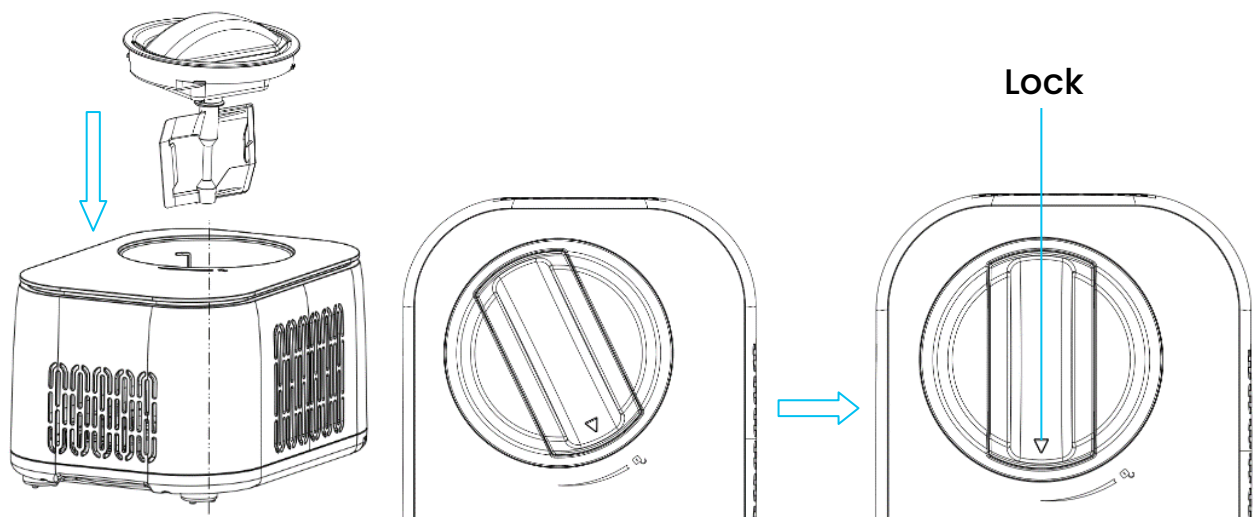
Step 3: Install the transparent lid and the motor components.



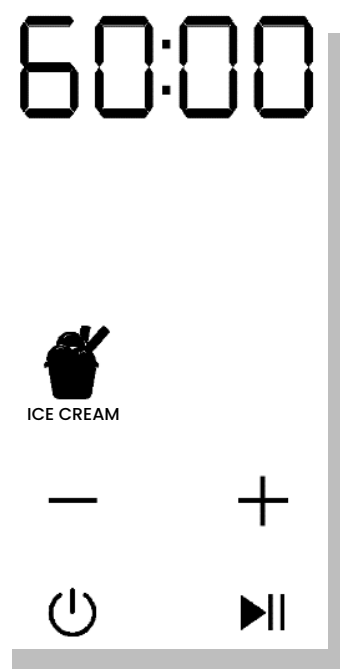
Step 4: Install the mixing blade, transparent lid, and motor components.



Step 5: Place the components installed in Step 4 into the ice cream machine. Ensure that the center of the convex hull of the mixing bowl and the motor components of the mixing blade are aligned in a straight line. Lock the components by turning them clockwise, and make sure that the triangle mark on the components aligns with the "LOCK" mark.

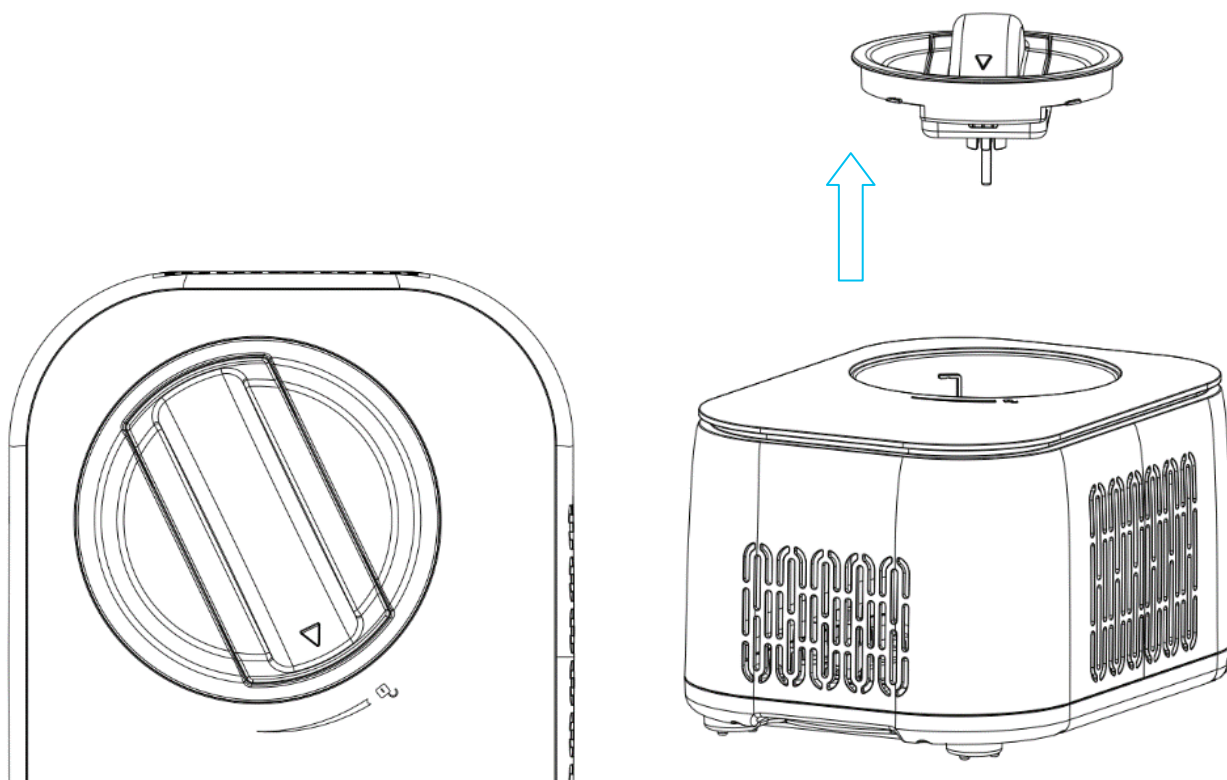


Step 6: Plug in the power supply, select the ice cream mode, and set the desired working time.



Step 7: Once the ice cream is ready, the machine will emit 10 short beeps and automatically switch to insulation mode.

Step 8: Turn the transparent lid and motor components counterclockwise. You may hear a slight friction sound during the spinning process, which is normal. When the triangle mark aligns with the unlocking mark, remove the components and then take out the loading bowl.



Operation Guide

1. Connect the power supply

Plug the power cord into a suitable socket. Ensure that the shape and voltage of the socket match the specifications provided.

2. Touch control functions

2.1 Single mixing mode: Select the single mixing mode, set the desired working time, and press the START button to begin the mixing process. When the set time or desired hardness is reached, a series of 10 beeps will indicate that the mixing is complete.

2.2 Single refrigeration mode: Select the single refrigeration mode, set the desired working time, and press the START button to activate the compressor and cooling fan. Once the refrigeration is complete, a 10-beep sound will signal the end of the process.

2.3 Ice Cream Mode: Select the ice cream mode, set the working time, and press the START button. The compressor, mixing motor, and cooling fan will begin making the ice cream. When the set

time or desired hardness is reached (indicating that the ice cream is ready), 10 short beeps will sound, and you can enjoy the ice cream at this time. If there is no further operation, the insulation function will automatically activate (displaying COOL), and 10 short beeps will signal the completion of the insulation.

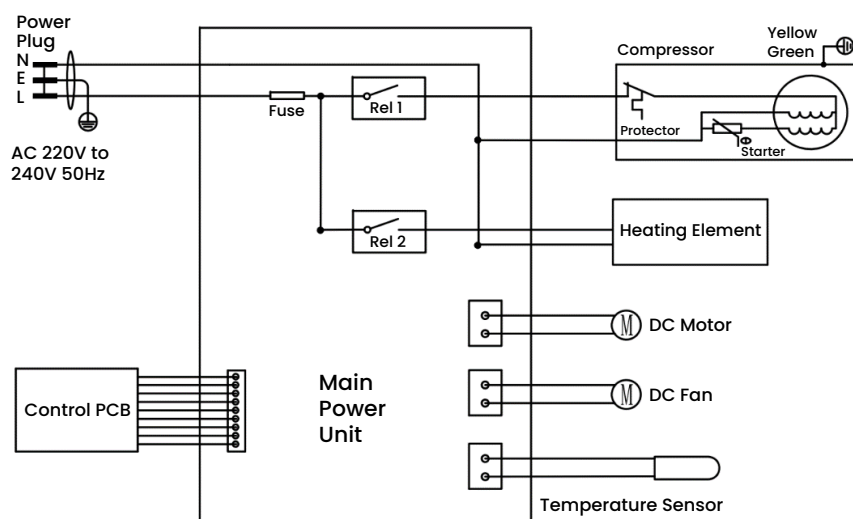
2.4 Yogurt Mode: Select the yogurt mode and set the working time (the minimum time is 4 hours, and the maximum is 24 hours).

Press the START button to begin making yogurt. When the set time is reached, 10 beeps will sound to indicate completion. The machine will then automatically switch to the single refrigeration and insulation mode (displaying COOL). If no further operations are performed, it will remain in insulation mode and will not shut down automatically.

3. Keep Cool Function

The keep cool function for ice cream is designed to prevent the ice cream from melting after production. If you cannot eat or save the ice cream right away, this feature helps maintain its freshness. The machine will periodically activate the cooling function to preserve the ice cream's texture and flavor. The insulation time lasts for 1 hour, and 10 short beeps will sound when it is complete, after which the machine will automatically shut down.

Electrical Circuit Diagram



Maintenance Guide

Caution: Always disconnect the plug before cleaning to avoid the risk of electric shock.

1. Remove the mixing blade and wipe it with a damp cloth.
2. Take out the removable bowl and clean it with a soft damp cloth.
3. Wipe the transparent lid and refill lid with a damp cloth.
4. Clean any dirt from the body or other areas using a damp cloth. Avoid getting water on the cord, plug, or ventilation. Do not immerse the appliance in water or any other liquid.
5. Allow the appliance to dry completely with a dry cloth, then return all components to their proper positions.

Troubleshooting

No.	Problem	Possible Cause	Solution
1	The mixing bowl is difficult to remove after the ice cream is prepared.	Water droplets between the cooling bowl and the loading bowl were not wiped clean, which resulted in freezing.	Wait for 3 to 8 minutes before removing the mixing bowl.
2	The transparent lid is lifted toward the mixing blade, and it cannot be locked into place.	The mixing blade is not correctly positioned. Please ensure that the convex hull at the bottom is properly aligned.	Place the mixing blade properly and rotate the transparent cover into position.
3	The loading bowl cannot be placed inside the bowl.	Deformation can occur if the loading bowl is not used correctly.	If the mixing bowl is damaged, purchase a new one.
4	At the start of making ice cream, the mixing blade is severely scratched or jammed.	Improper use of the loading bowl may lead to deformation.	If the mixing bowl is damaged, purchase a new one.

Ice Cream Recipe Manual

1. Basic Ice Cream

Follow the formula below. After mixing the ingredients evenly, the mixture will be ready to make ice cream within 60 minutes.

Ingredient: 200g cream, 120g powdered milk, 180g water

2. Vanilla Ice Cream

Ingredient: 226g whole milk, 106g granulated sugar, 167g heavy cream (well chilled), 1 to 2 teaspoons pure vanilla extract (to taste).

Instructions: In a medium bowl, use a hand mixer or whisk to combine the milk and granulated sugar until the sugar is fully dissolved, about 1 to 2 minutes on low speed. Stir in the heavy cream and vanilla extract to taste. Pour the mixture into the freezer bowl through the ingredient spout and let it mix until thickened, about 50 to 60 minutes.

3. Basic Chocolate Ice Cream

Ingredients: 160g whole milk, 76g granulated sugar, 160g semi-sweet chocolate (your favorite), broken into 1.2cm pieces, 160g heavy cream (well chilled), 0.6 teaspoon pure vanilla extract.

Instructions: Heat the whole milk until it is just bubbling around the edges (this can be done on the stovetop or in the microwave). In a blender or food processor fitted with the metal blade, pulse the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk and 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. It is best to pre-cool the mixture in the refrigerator for about 15 minutes before making the ice cream. Turn the machine on, pour the mixture

into the removable bowl through the ingredient spout, and let it mix until thickened, about 30 to 40 minutes.

4. Fresh Strawberry Ice Cream

Ingredients: 167g fresh ripe strawberries, stemmed and sliced, 35g freshly squeezed lemon juice, 76g granulated sugar, 160g whole milk, 160g heavy cream, 0.6 teaspoon pure vanilla extract.

Instructions: In a small bowl, combine the strawberries with the lemon juice and 76g of granulated sugar. Stir gently and let the strawberries macerate in the juices for 2 hours. In a medium bowl, use a hand mixer or whisk to combine the milk and granulated sugar until the sugar is dissolved. Stir in the heavy cream, along with any accumulated juices from the strawberries and vanilla. Turn the machine on, pour the mixture into the removable bowl through the ingredient spout, and let it mix until thickened, about 30 to 40 minutes. Add the sliced strawberries during the last 5 minutes of freezing.

5. Fresh Lemon Sorbet

Ingredients: 235g granulated sugar, 280g pure water, 80g freshly squeezed lemon juice, 0.5 tablespoon finely chopped lemon zest.

Instructions: In a medium saucepan, combine the granulated sugar and water. Bring to a boil over medium-high heat, then reduce the heat to low and simmer without stirring until the sugar has fully dissolved, about 3 to 5 minutes. Let the mixture cool completely. This simple syrup can be prepared in larger quantities and stored for future use when making fresh lemon sorbet. Keep it refrigerated until ready to use. Once the syrup has cooled, add the freshly squeezed lemon juice and zest. Stir to combine. Turn on the machine and pour the lemon mixture into the freezer bowl through the

ingredient spout. Allow it to mix until thickened, approximately 50 to 60 minutes.

6. Chocolate Frozen Yogurt

Ingredients: 160g whole milk, 180g bittersweet or semisweet chocolate, chopped, 268g low-fat vanilla yogurt, 33g granulated sugar.

Instructions: Combine the milk and chocolate in a blender or food processor fitted with the metal blade. Process until well blended and smooth, about 15 seconds. Add the yogurt and sugar, and process again until smooth, about 15 seconds. Turn on the machine, pour the mixture into the removable bowl through the ingredient spout, and let it mix until thickened, about 50 to 60 minutes.

Disposal



This marking indicates that this product should not be disposed of with other household waste. To prevent potential harm to the environment or human health from uncontrolled waste disposal, please 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 the product for environmentally safe recycling.

Warranty

Products that you buy directly from our **Powerology** website or shop come with a 24-month warranty.

The 24-month warranty applies to products purchased directly from our **Powerology** website or store. If **Powerology** products are bought from any of our verified retailers, then the product is eligible for only a 12-month warranty. To extend your product's warranty, visit our website **powerology.me/warranty** and fill in your details in the provided form along with an uploaded picture of the product to process your request. Once approved, you will receive a confirmation email of the extended product warranty. Upload the required information within 48 hours of purchase to be eligible for a 24-month warranty period.

For more info, please check:
powerology.me/warranty

Contact Us

If you have any questions about this Privacy Policy, please contact us at: **hey@powerology.me**
Website: **powerology.me**
Instagram: **powerology_official**
Facebook: **powerology.ME**