



# Your PDF Guides

You can read the recommendations in the user guide, the technical guide or the installation guide for DELONGHI IC 8000. You'll find the answers to all your questions on the DELONGHI IC 8000 in the user manual (information, specifications, safety advice, size, accessories, etc.). Detailed instructions for use are in the User's Guide.

**User manual DELONGHI IC 8000**  
**User guide DELONGHI IC 8000**  
**Operating instructions DELONGHI IC 8000**  
**Instructions for use DELONGHI IC 8000**  
**Instruction manual DELONGHI IC 8000**

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#### IMPORTANT SAFEGUARDS

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

1. Read this instruction booklet carefully before installing and using the machine.
2. To protect against risk of electric shock, do not immerse electric motor assembly of appliance in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children. **THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.**
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. The supply cable must not be replaced by the user, as this requires the use of special tools. If the supply cable is damaged, contact an authorized Service Centre.
6. Avoid contact with moving parts. Keep hands and utensils out of cylinder bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE CYLINDER BOWL!** Sharp objects will scratch and damage the inside of the cylinder bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the "off" position.
7. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent in order to avoid a hazard.
8. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter or touch hot surfaces.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized Service Center.
12. Never heat the ice cream container. The ice cream container is a sealed vessel. Heating may result in rupture of the vessel and possible personal injury.
13. Materials and articles destined for use in contact with food products conform to the EC Directives 89/109. In addition, this appliance is manufactured in compliance with applicable EEC directives,  including those relative to radio interference.

#### SAVE THESE INSTRUCTIONS

#### DESCRIPTION

- |                      |                  |
|----------------------|------------------|
| A Motor assembly     | E Dasher         |
| B ON/OFF switch      | F Cylinder       |
| C Lid release button | G Opening button |
| D Lid                |                  |

#### OPERATION

To make ice cream, mix the ingredients and pour into the pre-cooled container. Stir with the dasher for between 20 and 40 minutes.  
The time taken to obtain ice cream depends on the nature and quantity of ingredients used and temperature of the cylinder.

#### COOLING THE CYLINDER

- Before using the appliance, wash all parts in contact with the ice cream thoroughly.
- Remove dasher and cover.
- Make sure the cylinder is perfectly clean. If necessary wipe the inside with a damp cloth and dry carefully after cleaning.
- Place the cylinder in the freezer as near the cold source as possible (fig. 1). Do not place anything in the cylinder and do not cover. Allow adequate space around the cylinder.

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· The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc. · To reduce the quantity of ice cream, the quantities indicated can be broken down or halved. · When using raw eggs, make sure they are fresh by breaking them one at a time into a container and checking that: 1. they do not have a bad smell; 2. the white is not watery but dense and adhering to the yolk; 3. the yolk is round and swollen. **WHAT COULD GO WRONG?** · · · · Inefficient freezer (does not reach 18°C/0°F) Container too near the door of the freezer. Freezer too full. Freezer with excessive build up of ice on the walls.

Ingredients poured in at a temperature above room temperature. · · · · Freezer thermostat not set for maximum cold. Freezer door opened and closed too frequently during the chilling period. Container placed in the freezer upside down or covered. Container left for longer than 5' at room temperature before use.

Ingredients in the wrong proportions or excessive quantities. You are strongly recommended to verify all the above points before contacting an authorised service centre. If the service centre fails to detect faulty operation, you will be responsible for the costs of the verification. **IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC DIRECTIVE 2002/96/EC.** At the end of its working life, the product must not be disposed of as urban waste.

It must be taken to a special local authority differentiated waste collection centre or to a dealer providing this service. Disposing of a household appliance separately avoids possible negative consequences for the environment and health deriving from inappropriate disposal and enables the constituent materials to be recovered to obtain significant savings in energy and resources. As a reminder of the need to dispose of household appliances separately, the product is marked with a crossed-out wheeled dustbin. **7 CLASSICAL ICE-CREAM VANILLA ICE-CREAM INGREDIENTS:** 150gr. sugar, 250gr. milk, 150gr. cream, 4 egg yolks Whisk yolks and sugar together till they are light and foamy. Add milk and cream, mix well and pour the mixture into the ice-cream maker bowl. **MALAGA (raisin) ICE-CREAM INGREDIENTS:** 125gr. sugar, 250gr.

milk, 150gr. cream, 1 egg, 75gr. raisin, a bit of rum Wash raisin and macerate it in enough rum to cover it. Whisk eggs and sugar, add cream and milk, mix well and pour the mixture into the icecream maker bowl. When ice-cream is ready, add dried raisin and some of the rum used for macerating; mix again.

**"GIANDUIA" (hazelnut chocolate) ICE-CREAM INGREDIENTS:** 175gr. sugar, 300gr. milk, 75gr. dark bitter chocolate, 1 egg, a pinch vanillin, 30 gr. shelled peeled hazelnuts Break chocolate into pieces and melt it together with some milk and the vanillin in a double saucepan over hot water.

Whisk eggs and sugar, add the remaininnkle lemon juice on apricot pulp cut into small pieces, add sugar and liqueur as well. @@sugar, 1 lemon, 350gr. apple juice, 100gr. @@sugar, 1 lemon, 400gr. @@sugar, 150gr.

water, 2 tablespoons gin, 300gr. @@sugar, 1 lemon, 400gr. strawberries (net weight), 2 tablespoons pomegranate syrup Sprinkle lemon juice on strawberries cut into small pieces, add the other ingredients, stir and pour the mixture into the ice-cream maker bowl. **CHAMPAGNE SHERBET\* INGREDIENTS:** 100gr. sugar, 1/2 bottle champagne or dry Italian sparkling wine Combine sugar with champagne or sparkling wine and pour the mixture into the ice-cream maker bowl.

**LIME JUICE SHERBET\* INGREDIENTS:** 100gr. sugar, 300gr. water, 1 lemon, 200gr. lime juice Sprinkle lemon juice on the other ingredients, stir and pour the mixture into the ice-cream maker bowl. **BRANDY SHERBET\* INGREDIENTS:** 100gr. sugar, 300gr. water, 3 lemons, 125gr. brandy Squeeze lemons and add juice to the other ingredients, stir and pour the mixture into the ice-cream maker bowl. \* The use of alcohol in these recipes requires 10-15 minutes more of preparation. These recipes tend to melt rapidly.

It is advisable to take them out of the bowl only at the time of serving them. 10.



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