

# User Manual

**AMBIANO**

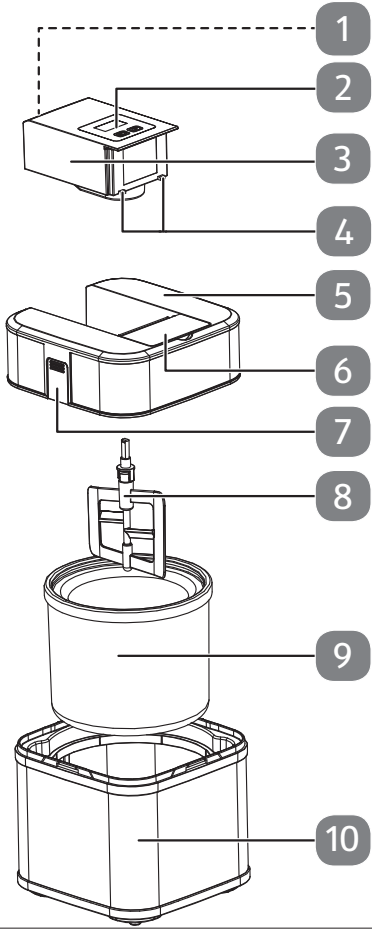
**ICE CREAM MAKER**



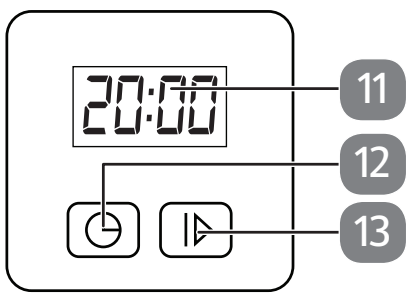
# Contents

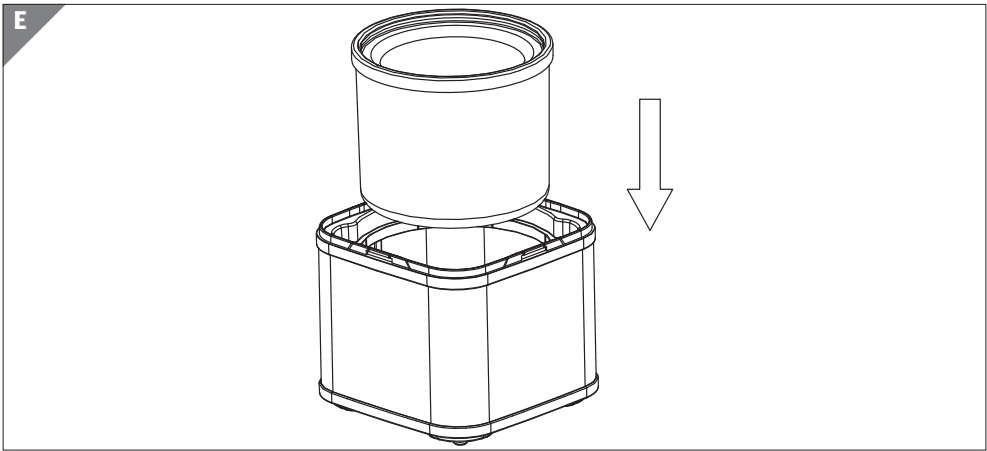
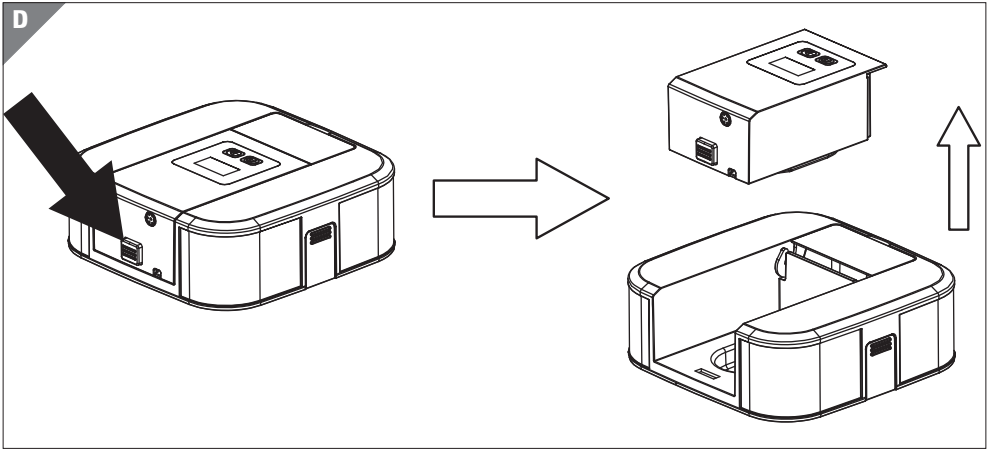
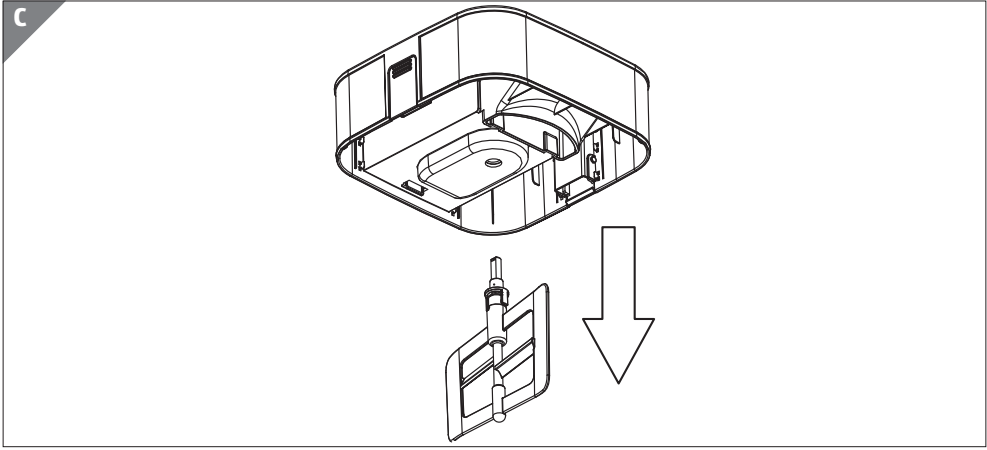
<b>Overview .....</b>	<b>4</b>
<b>Use.....</b>	<b>5</b>
<b>Scope of delivery/device parts .....</b>	<b>6</b>
<b>About these operating instructions.....</b>	<b>7</b>
Key to symbols.....	7
<b>Proper use .....</b>	<b>8</b>
<b>Safety information .....</b>	<b>9</b>
Keep electrical appliances away from children .....	9
Mains cord and mains connection .....	10
Never carry out repairs yourself .....	10
Safe operation .....	10
Faults .....	11
Cleaning and servicing.....	11
<b>Prerequisite .....</b>	<b>12</b>
<b>Setting up and initial use.....</b>	<b>12</b>
<b>Using the ice cream maker .....</b>	<b>13</b>
<b>Recipe suggestions .....</b>	<b>14</b>
Vanilla ice cream.....	15
Dragon fruit ice cream .....	15
Banana ice cream.....	16
Mango ice cream .....	16
Frozen Yoghurt .....	17
<b>Cleaning the appliance .....</b>	<b>17</b>
<b>Storage .....</b>	<b>18</b>
<b>Troubleshooting.....</b>	<b>18</b>
<b>Disposal.....</b>	<b>18</b>
<b>Technical specifications .....</b>	<b>19</b>
<b>Declaration of compliance .....</b>	<b>19</b>
<b>Service information .....</b>	<b>19</b>
<b>Legal Notice .....</b>	<b>20</b>
<b>Warranty Details .....</b>	<b>21</b>
<b>Repair and Refurbished Goods or Parts Notice .....</b>	<b>22</b>

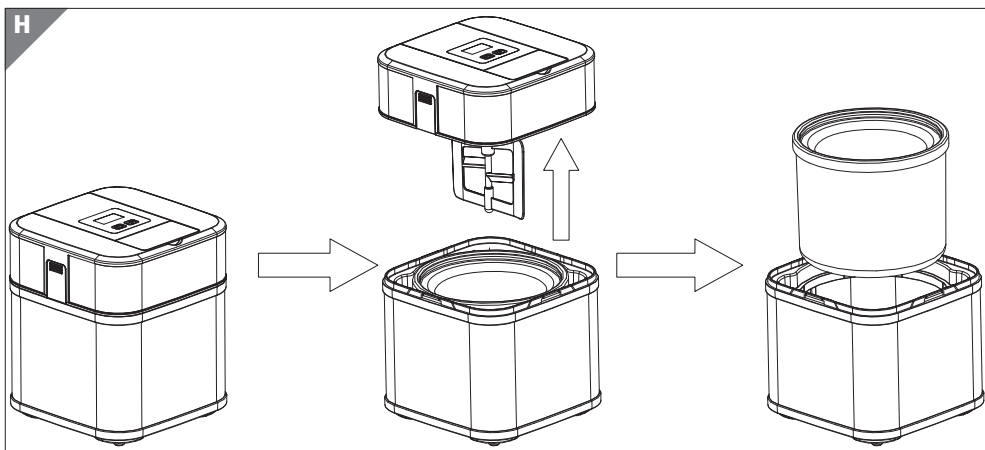
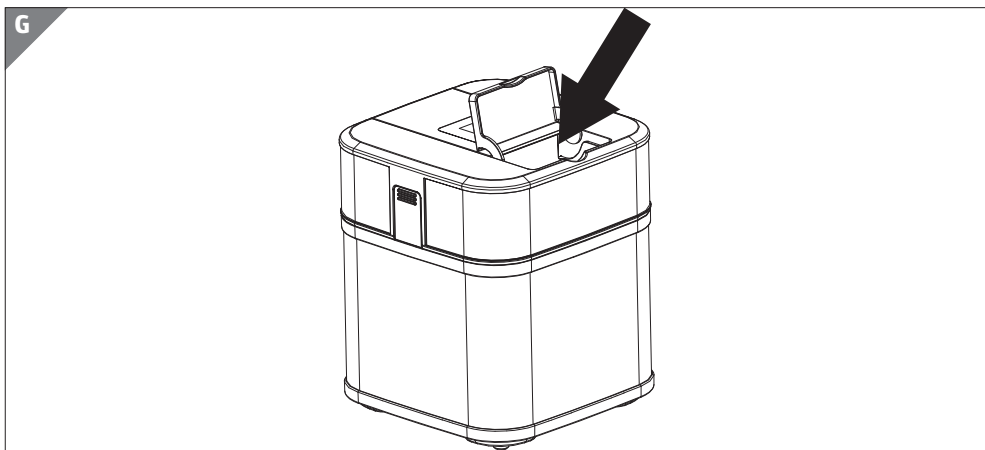
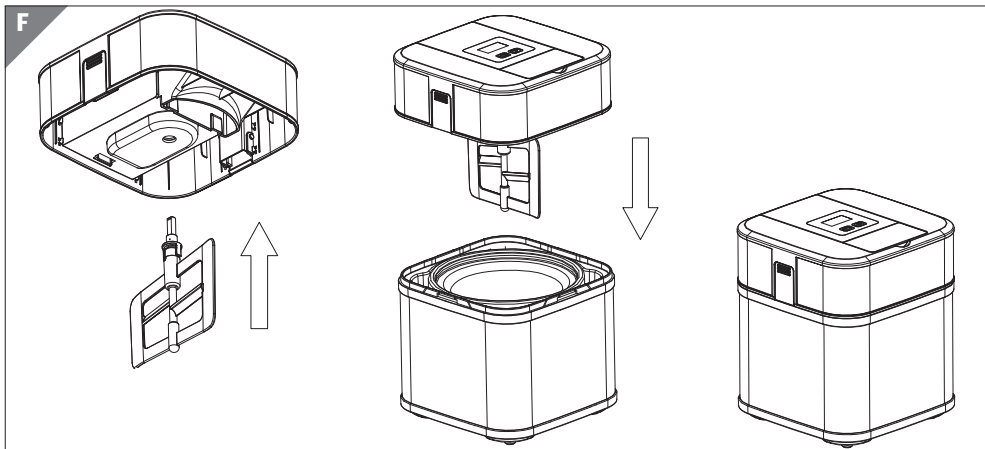
A



B







## Scope of delivery/device parts

- 1 Release button for motor unit (on the rear)
- 2 Display
- 3 Motor unit
- 4 Pins
- 5 Cover
- 6 Chute
- 7 Cover lock/release
- 8 Paddle
- 9 Freezer bowl
- 10 Base
- 11 Operation time indicator
- 12 Operation time selection
- 13 Start/stop button

## About these operating instructions



Thank you for choosing our product. We hope you enjoy using it.

Read the safety instructions carefully before using the appliance for the first time. Note the warnings on the appliance and in the operating instructions.

Always keep the operating instructions close to hand. If you sell the appliance or give it away, please ensure that you also pass on these operating instructions. They are an essential component of the product.

### Key to symbols

If a block of text is marked with one of the warning symbols listed below, the hazard described in that text must be avoided to prevent the potential consequences described there from occurring.



This keyword denotes a high-risk hazard situation which results in death or serious injury if it is not avoided.



This keyword denotes a medium-risk hazard situation which can result in death or a serious injury if it is not avoided.



This keyword denotes a low-risk hazard situation which can result in moderate or minor injuries if it is not avoided.



This keyword serves as a warning for possible damage to property.



This symbol provides useful additional information for assembling or operating the appliance.

## Proper use

---

- List item / information about events during use
- Instruction to be carried out



The RCM is the compliance mark for all applicable Australian Communications and Media Authority (ACMA) regulatory arrangements, including all technical and record-keeping requirements.

### **Protection class II**



Electrical appliances in protection class II are electrical appliances that permanently have double and/or reinforced insulation and do not have any connection options for a protective earth. The housing of an electrical appliance in protection class II that is enclosed in insulated material can partially or fully act as the additional or reinforced insulation.



Internal return symbol

Products to be refunded and returned to suppliers for credit.

## **Proper use**

The appliance is designed to produce soft ice cream, sorbets and frozen yoghurt.

- The appliance is only intended for household use and not for industrial/commercial use.

Note that no liability will be accepted if the appliance is not used for its intended purpose:

- Do not modify the appliance without our express agreement and do not use any accessories that have not been supplied or approved by us.
- Only use replacement parts or accessories that we have supplied or approved.
- Comply with all the information in these operating instructions, especially the safety information. Any other use is improper and might cause personal injury or damage to property.



- Do not use the appliance outdoors.
- Do not expose the appliance to extreme conditions. Avoid:
  - High humidity or wet conditions
  - Extremely high or low temperatures
  - Direct sunlight
  - Open flame.

## Safety information

### Keep electrical appliances away from children

- This appliance can be used by children of 8 years and older, and by people with reduced physical, sensory or mental capacity, or with a lack of experience and/or knowledge, but only with proper supervision, or if they have been told how to use the device safely, and have understood the risks involved if they use it improperly.
- Children must not be allowed to play with the appliance.
- Do not allow children to clean the appliance or perform maintenance tasks on it unless they are aged 8 years or older and properly supervised.
- Do not allow children younger than 8 years old near the appliance and its mains cord.
- The max. operation time is 40 minutes before using again let the appliance rest for 30 minutes.



**DANGER!**

### Risk of choking and suffocation!

Packaging film can be swallowed or used improperly, creating a risk of suffocation!

- Keep packaging material such as plastic film or plastic bags away from children.

## **Mains cord and mains connection**

- Only connect the appliance to a properly installed, earthed and easily accessible power point close to the place where you have set up the appliance. The power point must be easily accessible so you can unplug the appliance from the mains quickly if necessary.
- When you unplug the mains adapter and mains cord after switching off the power point, always take hold of the plug itself, not the cable.
- Unwind the cord fully during operation.
- Do not allow the cord to come into contact with any hot surfaces.

## **Never carry out repairs yourself**

- If the appliance or the power cord is damaged, turn off the power point immediately and pull out the plug.
- To avoid hazards, do not use the appliance if there is visible damage to the appliance or the mains cable.



## **Risk of electric shock!**

Improper repair of the appliance can create the risk of electric shock.

- Under no circumstances should you attempt to repair the appliance yourself.
- In the event of a fault, contact our Service Centre or another appropriate professional repair workshop to prevent hazards.

## **Safe operation**

- Never immerse the appliance in liquid.
- Do not use the appliance outdoors.
- Never leave the appliance unattended while it is in operation.

- Always switch off the power point and unplug the appliance before cleaning or servicing it, and before fitting or removing the accessories and approaching parts that move in use.
- Ensure that there are no foreign objects (spoon, spatula or similar items) in the freezer bowl while the appliance is in operation.

## Faults



### **Risk of electric shock!**

There is a risk of electric shock. Please follow the safety advice below:

- Protect the appliance and the mains cord from damage.
- Check the mains cord and the appliance for damage before each use.
- Do not under any circumstances use the appliance if the freezer bowl is damaged. Coolant could escape and create a health hazard.
- Under no circumstances should you try to open and/or repair an appliance part yourself.
- Take any faulty appliance to a qualified workshop for repair without delay. If the mains cord of this appliance is damaged, it must be replaced by the Medion Service Centre or a similarly qualified person in order to avoid risks.

## Cleaning and servicing



### **Risk of electric shock!**

There is a risk of electric shock. Please follow the safety advice below:

## Prerequisite

---

- Never immerse the appliance in water or other liquids!
- Always switch off the power point and unplug the appliance before cleaning or servicing it, and before fitting or removing the accessories and approaching parts that move in use.
- Always disconnect accessories from the main appliance before cleaning.

## Prerequisite



Due to the dimensions of the freezer bowl, a freezer compartment at \*\*\*/-18° C measuring at least 165 mm in height or a chest freezer is needed.

## Setting up and initial use

- Thoroughly rinse the appliance parts that come into contact with food (freezer bowl, paddle, cover) before first use. Please note that the parts are not dishwasher-safe.
- Before cleaning, remove the motor unit **3** from the cover **5**. First remove the paddle **8**. (**Fig. C**)
- Then press the release button **1** in and pull the motor unit upwards and off. (**Fig. D**)

## Using the ice cream maker

### PLEASE NOTE!

#### Risk of damage!

If the freezer bowl is filled before the appliance is switched on, the paddle can become jammed. There is a risk of damaging the motor. Please follow the safety advice below:

- Always switch on the appliance first and only use the chute to fill the appliance while it is running.
1. Pack the freezer bowl **9** into a sufficiently large freezer bag.
  2. Place the freezer bowl upright in the freezer compartment.

At a temperature of  $-18^{\circ}\text{C}$  the cooling process takes around 12 hours. If the temperature in the freezer is higher, the cooling process can take up to 24 hours.



The double-walled freezer bowl contains coolant. Put the freezer bowl back into the freezer if you can hear liquid moving around when you move the bowl. If you do not hear anything, the freezer bowl is sufficiently pre-chilled.


3. Mix the ingredients for the desired type of ice cream according to the recipe (see Chapter “Recipe suggestions” on page 14) in a separate bowl and place the mixture in the refrigerator for about 4 hours.
4. Place the base **10** on an even surface, and insert the freezer bowl after the chilling process. **(Fig. E)**
5. Mount the motor unit **3** in the recess on the cover **5**, ensuring that both pins **4** catch in both recesses in the cover and the motor unit locks into place audibly.
6. If the motor unit does not lock into place by itself, press the release button **1** and lock the motor unit into place.
7. Fit the paddle **8** onto the shaft. **(Fig. F)**
8. Put the cover **5** with the motor unit onto the freezer bowl. Ensure that the release buttons **7** fit into the recesses properly and click into place audibly. **(Fig. F)**
9. Only connect the appliance to a properly installed earthed power point that complies with electrical safety requirements. The local mains voltage must correspond to the technical specifications for the device.

The display **2** shows an operation time of 20 minutes.

## Recipe suggestions



---

You can set an operation time of up to 40 minutes.

10. Set the desired operation time. You can change the time in minute increments by pressing the  button.



Preparation time for ice cream is around 30–40 minutes, depending on how full the bowl is.

11. Press the  button to start the motor.
12. Pour the ingredients into the freezer bowl. Do not fill the container past the 1.5 litre mark. Fill the freezer bowl through the chute  in the cover while the machine is running. **(Fig. G)**
13. After the set time has elapsed you hear a beep, switch off the power point and pull out the mains plug. Then remove the cover with the motor unit and paddle. **(Fig. H)**
14. Use a plastic or silicone spatula to get the ice cream out of the bowl.



Never store the finished ice cream in the bowl. Use a suitable freezer container.

15. After making the ice cream, clean the appliance parts (freezer bowl, paddle, cover) carefully as described in Chapter “Cleaning the appliance” on page 17.

## Recipe suggestions

### PLEASE NOTE!

### Risk of damage!

If the freezer bowl is filled before the appliance is switched on, the paddle can become jammed. There is a risk of damaging the motor. Please follow the safety advice below:

- Always switch on the appliance first and only use the chute to fill the appliance while it is running.

## Vanilla ice cream

### Ingredients for approx. six serves

200 ml full cream milk

150 ml whipping cream

120 g pure icing sugar

3 egg yolks

A few drops of vanilla extract

### Preparation

- Mix the milk, cream and half the sugar together.
- Separate the three eggs and use a different bowl to whisk the egg yolks with the other half of the sugar until frothy.
- Combine both mixtures and add the vanilla extract. Stir the ingredients until the mixture is relatively firm.
- Put the mixture into the refrigerator for approx. 4 hours.
- Pour the mixture into the ice cream maker and set the ice cream maker to run for 30 minutes.

Vanilla ice cream is the ideal base for many different types of ice cream. Adapt your vanilla ice cream according to taste, e.g. with grated chocolate or ground nuts. Only add the additional ingredients when the ice cream is almost ready in the machine.

## Dragon fruit ice cream

### Ingredients for approx. six serves

300 ml full cream milk

100 ml whipping cream

50 g pure icing sugar

1 dragon fruit

### Preparation

- Chop the dragon fruit into small cubes.
- Mix the milk, cream and sugar in a stand mixer.
- Add half the dragon fruit to the milk/cream mixture in the stand mixer and continue to mix until the mixture has a uniform creamy consistency.
- Put the mixture into the refrigerator for approx. 4 hours.
- Pour the mixture into the ice cream maker and set the ice cream maker to run for 20 minutes.
- After 15 minutes elapsed, tip the rest of the dragon fruit into the freezer bowl.
- Set the ice cream maker to run for further 20 minutes.

## Banana ice cream

### Ingredients for approx. six serves

280 ml full cream milk  
100 ml whipping cream  
60 g pure icing sugar  
1 egg yolk  
1 banana  
15 ml lemon juice

### Preparation

- Peel the bananas and chop them into small cubes.
- Purée the bananas with the lemon juice to a creamy consistency.
- Whisk the cream, sugar and egg yolk in a bowl until the mixture is uniform.
- Warm the milk in a saucepan until small bubbles begin to appear at the edges.
- Add the egg yolk/cream mixture to the warm milk and stir the mixture until it is thoroughly mixed. Allow the mixture to cool.
- Stir the banana purée into the cold milk mixture until thoroughly mixed.
- Put the mixture into the refrigerator for approx. 4 hours.
- Pour the mixture into the ice cream maker and set the ice cream maker to run for 20–40 minutes.

## Mango ice cream

### Ingredients for approx. six serves

350 ml full cream milk  
50 ml whipping cream  
50 g pure icing sugar  
1–2 mangoes

### Preparation

- Peel the mangoes and chop them into small cubes.
- Purée the mangoes, adding the cream to the purée at the end. Stir the mixture again thoroughly.
- Add the milk and sugar to the mixture and continue to stir until the mixture is uniform.
- Put the mixture into the refrigerator for approx. 4 hours.
- Pour the mixture into the ice cream maker and set the ice cream maker to run for 20–40 minutes.



## Frozen Yoghurt

### Ingredients for approx. six serves

150 ml full cream milk

300 ml yoghurt

100 g pure icing sugar

2 egg yolks

### Preparation

- Whisk the egg yolks with the sugar until frothy.
- Warm the milk in a saucepan until small bubbles begin to appear at the edges. Do not allow the milk to boil.
- Now carefully add the warm milk to the egg yolk/sugar mixture. Stir the ingredients until the mixture has a uniform creamy consistency.
- Bring the complete mixture to the boil again, and boil for around 15 minutes until it starts to thicken.
- Allow the mixture to cool and then add the yoghurt while stirring continuously.
- Put the mixture into the refrigerator for approx. 4 hours.
- Pour the mixture into the ice cream maker and set the ice cream maker to run for 20–30 minutes.
- Put the mixture into the refrigerator for around 30 minutes.
- Transfer the mixture to a bowl and add a sauce or fruit according to taste.

## Cleaning the appliance



### Live parts.

There is a risk of electric shock.

- Never immerse the appliance in water or other liquids!



Do not use any harsh or abrasive cleaning agents or objects to clean the accessories and the base, because these items could damage the surfaces. Use a mild cleaning agent, such as washing-up liquid, and a soft cloth.

Please note that the parts are not dishwasher-safe.

- Switch off the power point and pull the mains plug out before cleaning the appliance.

## Storage

- Take the motor unit off **3**.
- Clean the accessories with warm water and washing-up liquid.
- Wipe the surface of the appliance with a slightly damp, soft cloth.

## Storage

If you do not plan to use the appliance for a long period of time, switch off the power point and unplug the appliance. Store the appliance in a dry location.

## Troubleshooting

The product left our warehouse in perfect condition. However, if you identify a problem, try to solve it using the table below. If you do not succeed, contact our Customer Service department.

Problem	Possible cause	Troubleshooting
The ice cream maker is not working.	The appliance is not plugged into a power point, or the power point is not switched on.	Connect the appliance to a properly installed 220-240V ~, 50 Hz AC power point.
The paddle does not rotate.	<ul style="list-style-type: none"><li>• The ice cream is too thick.</li><li>• The preparation time you set is too long.</li></ul>	<ul style="list-style-type: none"><li>• Change the recipe.</li><li>• Adjust the preparation time.</li></ul>
Ice cream is too soft.	Freezer bowl is not cold enough.	Before making the ice cream, chill the freezer bowl for at least 12 hours at -18° C

## Disposal



### Packaging

The appliance has been packaged to protect it from damage in transit. Packaging materials are raw materials and can therefore be reused or recycled.



### Appliance

Do not under any circumstances dispose of the machine in the normal household rubbish at the end of its service life. Instead, contact your local authority to find out how to dispose of it in an environmentally friendly way.

## Technical specifications

Power supply	230V ~ 50-60 Hz
Nominal power consumption	12 W
Protection class:	II
Max. continuous operation time	40 mins
Rest time	30 mins
Container volume	approx. 1.5 litres
Max. volume for ice cream mixing	900 ml
Dimensions:	approx. 232 x 210 x 205 mm

## Declaration of compliance

MEDION AG hereby declares that the product MD 18805 conform to all relevant Australian requirements.



## Service information

Please contact our Customer Service team if your device ever stops working the way you want or expect it to. There are several ways for you to contact us:

- In our Service Community, you can meet other users, as well as our staff, and you can exchange your experiences and pass on your knowledge there. You will find our Service Community at <http://community.medion.com>.
- Alternatively, use our contact form at [www.medion.com/contact](http://www.medion.com/contact).
- You can also contact our Service team via our hotline or by post.

Opening times	Hotline number
Mon – Fri: 08:30AM to 06:00PM EST	① 1300 884 987
Service address	
<b>MEDION Australia Pty Ltd.</b> <b>Chatswood, NSW 2067</b> <b>Australia</b>	



You can download this and many other sets of operating instructions from our service portal at [www.medion.com/au/contact.php](http://www.medion.com/au/contact.php).

You will also find drivers and other software for a wide range of devices there.

You can also scan the QR code on the side of the screen, to download the operating instructions onto your mobile device from the service portal.

## Legal Notice

Copyright © 2018

Date: 24.10.2018

Version.: V5.0

All rights reserved.

These operating instructions are protected by copyright.

Mechanical, electronic and any other forms of reproduction are prohibited without the written permission of the manufacturer.

Copyright is owned by the company:

**MEDION AG**

**Am Zehnthof 77**

**45307 Essen**

**Germany**

Please note that you cannot use the address above for returns. Please always contact our Customer Service team first.



# **ALDI**

## **MEDION<sup>®</sup>**

### **ICE CREAM MAKER**

## **Warranty Details**

---

**REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/)  
TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION**

---

The product is guaranteed to be free from defects in workmanship and parts for a period of 12 months from the date of purchase. Defects that occur within this warranty period, under normal use and care, will be repaired, replaced or refunded at our discretion. The benefits conferred by this warranty are in addition to all rights and remedies in respect of the product that the consumer has under the Competition and Consumer Act 2010 and similar state and territory laws.

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

---

**AFTER SALES SUPPORT**

 **AUS 1300 884 987**

 **[www.medion.com.au](http://www.medion.com.au)**





# ALDI MEDION® ICE CREAM MAKER

## Repair and Refurbished Goods or Parts Notice

---

**REGISTER YOUR PURCHASE AT [www.aldi.com.au/en/about-aldi/product-registration/](http://www.aldi.com.au/en/about-aldi/product-registration/)  
TO KEEP UP-TO-DATE WITH IMPORTANT PRODUCT INFORMATION**

---

Unfortunately, from time to time, faulty products are manufactured which need to be returned to the Supplier for repair.

Please be aware that if your product is capable of retaining user-generated data (such as files stored on a computer hard drive, telephone numbers stored on a mobile telephone, songs stored on a portable media player, games saved on a games console or files stored on a USB memory stick) during the process of repair, some or all of your stored data may be lost.

**We recommend you save this data elsewhere prior to sending the product for repair.**

You should also be aware that rather than repairing goods, we may replace them with refurbished goods of the same type of use refurbished parts in the repair process.

**Please be assured though, refurbished parts or replacements are only used where they meet ALDI's stringent quality specifications.**

If at any time you feel your repair is being handled unsatisfactorily, you may escalate your complaint. Please telephone us on 1300 884 987 or write to us at:

**MEDION Australia Pty Ltd**  
Chatswood, NSW 2067; Australia  
Hotline: 1300 884 987  
(Opening hours: Mon - Fri 08:30AM to 06:00PM EST)  
Internet [www.medion.com.au](http://www.medion.com.au);  
E-mail Support [australia@medion.com](mailto:australia@medion.com)

---

**AFTER SALES SUPPORT**

1300 884 987

[www.medion.com.au](http://www.medion.com.au)

**1**  
YEAR  
WARRANTY

ALDI guarantees that our exclusive brand products are developed to our stringent quality specifications. If you are not entirely satisfied with this product, please return it to the nearest ALDI store within 60 days from the date of purchase, for a full refund or replacement, or take advantage of our after sales support by calling the supplier's Customer Service Hotline.



Made in China

Ambiano is a registered trademark of ALDI Stores

DISTRIBUTED BY:

ALDI STORES

1 SARGENTS ROAD

MINCHINBURY NSW 2770

[WWW.ALDI.COM.AU](http://WWW.ALDI.COM.AU)

VERSION: V3.0

**AFTER SALES SUPPORT**

63374 



**1 300 884 987**



**[www.medion.com.au](http://www.medion.com.au)**

MODEL:  
MD 18805

12/2018

**1**

**YEAR  
WARRANTY**