

## Sorbet machine

Type: Mini 0.75 l; Stella 1.25 l;  
Giardino 2.25 l; Club 2.25 l; Consul 3.25 l



Translation of the  
Original Instruction Manual

English

Instruction Manual Sorbet machine  
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## 1. General Information

Always keep the instruction manual and all the other documents near the sorbet machine. Before using the machine the first time, make sure that you read the instruction manual first.

### Explanation of the symbols used in the documents



**Attention, you have to follow the instructions to avoid harm for you and the machine.**



**Caution, risk of injury! Follow the instruction to avoid injuries.**

### Limitation of liability

If you do not follow the instruction manual, the manufacturer is not liable.

### Manufacturer

**Kronen Küchengeräte GmbH**  
**Gewerbestr. 3**  
**D-77731 Willstätt**  
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## Defects and Claims

1. Claims based on material defects shall be subject to a limitation period of 2 years after surrender of the merchandise. The Seller does not assume any liability for material defects in pre-owned merchandise.
2. We will, at our discretion, make new delivery for or subsequently improve any and all rendered services which are verifiably determined to be defective as a consequence of circumstances existing before the transfer of risk.
3. We reserve title to any and all parts which have been replaced.
4. In particular, no warranty will be assumed for damage or loss resulting from the following causes, but for which we are not accountable:
  - Natural wear and tear, intervention or repair work improperly performed by the Buyer or third parties, unsuitable or incorrect use, incorrect operation, installation, commissioning, incorrect or negligent handling, improper maintenance, use of unsuitable operating materials and cleaning agents, chemical, electrochemical or electrical factors, any modifications of the merchandise performed without our consent.
5. The Buyer shall allow the Seller the necessary time and opportunity to perform any subsequent improvement or substitute delivery which we regard, in our reasonable judgment, to be necessary.
6. In the event of legitimate complaints, the Seller shall bear the immediate costs of the subsequent improvement or substitute delivery. The total costs which we must bear shall be limited to the value of the order in the event that the places of delivery are outside the territory of Germany.
7. In cases in which the Buyer shares accountability for causing the defect, in particular in the event of breach of the obligation to prevent and reduce loss or damage, the Seller reserves the right to assert a corresponding damage compensation claim.
8. The Buyer shall, at his discretion, have the right to cancel the contract if and when – taking into account the statutory exceptions – a period which has been set for us for subsequent improvement or substitute delivery due to material defects has lapsed in vain.
9. The Buyer's rights arising from the liability for material defects may not be assigned without the Seller's consent.

## Terms and Conditions of Warranty

1. The Seller hereby grants to the end customer a warranty for newly manufactured Kronen Küchengeräte GmbH appliances, provided that they remain in Germany. The warranty period shall be 12 months as of the delivery of the appliance to the end customer, but shall not exceed 18 months from the dispatch of the appliance from the works.

2. Kronen Küchengeräte GmbH will perform subsequent improvement or substitute delivery of the defective parts within the scope of the warranty, provided that the functional capability of the Kronen Küchengeräte GmbH appliance has been significantly impaired. Further claims within the scope of the warranty are excluded.

Following notification in due time of a warranty case, the Kronen Küchengeräte GmbH service department will decide how the defect is to be remedied and will discuss the subsequent actions with the customer, engaging an Kronen Küchengeräte GmbH authorized customer service centre if necessary. If and when the appliance must be shipped to a service centre for repair within the scope of the warranty, shipment shall be made at the customer's expense and risk.

3. Warranty claims are excluded in the following cases:

- Normal wear and tear
- Incorrect installation of the appliance
- Willful damage or incorrect operation
- Damage caused by calcium deposits
- Damage caused by inspection or repair by persons who are not authorized by Kronen Küchengeräte GmbH

4. Kronen Küchengeräte GmbH restricts the terms and conditions of warranty for appliances which are intended for sale abroad. In such cases, Kronen Küchengeräte GmbH grants a warranty covering the original Küchengeräte GmbH spare parts. This warranty covers the functional capability of the spare parts, provided that they are installed correctly. Kronen Küchengeräte GmbH shall provide a replacement part in the event of a functional defect. No installation or personnel expenses which may be incurred will be assumed.

The warranty in this case is limited to 12 months as of the transfer of risk.

5. The warranty services described above are subject to the condition that all required maintenance and care work is carried out by a customer service authorized by Kronen Küchengeräte GmbH and that any and all care and operational instructions from Kronen Küchengeräte GmbH have been followed.

The warranty may not be transferred without the written consent of Kronen Küchengeräte GmbH.

6. Kronen Küchengeräte GmbH grants a function warranty of 6 months for each and every original Kronen Küchengeräte spare part, provided that it has been installed correctly. Kronen Küchengeräte GmbH shall provide an original part in the event of failure. No further claims, including claims for the cost of the re-

Instruction Manual Sorbet machine  
placement, can be acknowledged. Parts which are subject to above-average wear and tear by the operator are excluded from the above warranty cover.

## Copyright Protection

It is forbidden to copy all the documents delivered with the sorbet machine partly or completely without the permission of the manufacturer.

## Disposal of the Machine

The sorbet machine, respectively all the parts have to be disposed recycled according to the local rules and laws. It is forbidden to dispose the sorbet machine with the household garbage.

## 2. Safety

### General Sources of Danger



**Wrongful use or limited knowledge of the safety instructions could result in accidents and injuries on hands and fingers.**

That is why, we advise you to respect and follow the safety instructions.

- Make sure that unauthorized persons or untrained persons, especially children, do not start and work with the sorbet machine.
- It is strictly prohibited to change or remove all the safety appliances on the sorbet machine because this could result in serious danger for the user.
- While you are using the machine stay concentrated and never get distracted.
- Always keep your working environment clean and dry to make sure you don't slip and fall.
- Don't put objects on the sorbet machine which don't belong there and don't use the machine as a storage place.
- Keep the machine away from direct sunlight.
- Before you clean the sorbet machine make sure that the machine is disconnected from the power outlet.
- Turn off the sorbet machine as soon as you hear unfamiliar noises or you have the feeling you might get injured.

## Intended Use

The sorbet machine is a technical tool which exclusively should be used for its' intended purpose.

The sorbet machine is intended solely for the processing of sorbet mixtures.

An incorrect use of the machine can arise when the machine is filled too full.

The sorbet machine is intended for industrial use and only should be used by trained workers of the company.

Personal protective equipment is not needed for the use of the sorbet machine. Stricter company rules still apply.

It is strictly prohibited to make any reconstructions on the sorbet machine.

The full responsibility for the intended use and the compliance with safety instructions takes the operating company.



**In an emergency situation occurring, disconnect the machine from the power supply sorbet. The motor is stopped by.**

### 3. Technical Characteristics

<b>Weight:</b>	Mini	18 kg
	Stella	30 kg
	Giardino	62 kg
	Club	65 kg
	Consul	105 kg
<b>Dimensions:</b>	Mini	300 x 450 x 270 mm
	Stella	510 x 350 x 320 mm
	Giardino	620 x 420 x 430 mm
	Club	420 x 450 x 850 mm
	Consul	440 x 600 x 850 mm
<b>Connected load:</b>	Line voltage	230 V
	Mains frequency	50 Hz/1
	Net power Mini	0.1 kW
	Net power Stella	0.4 kW
	Net power Giardino	0.7 kW
	Net power Club	0,7 kW
	Net power Consul	1,5 kW
<b>Refrigerant:</b>		R 134 A
	Consul	R 404 A
<b>Capacity per cycle:</b>	Mini	0,75 l
	Stella	1,25 l
	Giardino	2,25 l
	Club	2,25 l
	Consul	3,25 l
<b>Power per hour:</b>	Mini	2,25 kg
	Stella	3,75 kg
	Giardino	9 kg
	Club	9 kg
	Consul	12 kg

**Requirements for intended place:**

- horizontal and flat
- Not slippery
- Table height between 600 and 900 mm

**Non-ionizing radiation:**

Non-ionizing radiation is not produced specific, but only technically limited by the electrical equipment (e.g. electric motors, power lines, or magnetic coils) delivered. In addition, the machine has no strong permanent magnets. In compliance with a safety distance (distance to source field implant) of 30 cm, the influence of active implants (e.g. pacemakers, defibrillators) can be excluded with high probability.

## 4. Installation and Function

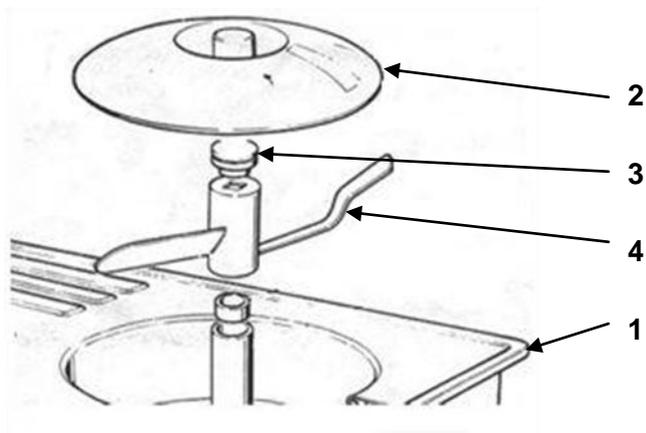
### Delivery

Included in box is the fully assembled sorbet machine. The machine is supplied sorbet contained in an over pack in which besides the manual is.

### Parts and Description

- **Body (1):** built out of stainless steel; fundamental base for the sorbet machine. In it there is the bowl.
- **Lid (2):** Closes the bowl during preparation to edge.
- **Clamping nut (3):** This is used to attach the spatulas in the bowl.
- **Spatulas (4):** Serves to stir the mass in the bowl.

## Assembled Parts

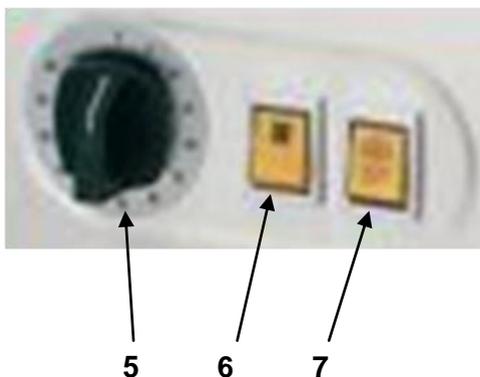


1	Body with bowl
2	Lid
3	Clamping nut
4	Spatulas

## Operating elements

At the sorbet machine there are various controls.

- **Timer (5):** At the time you can set the sorbet preparation.
- **Agitator (6):** Pressing this switch you can turn on and off the agitator.
- **Cooling (7):** Pressing this switch you can turn the cooling system on and off.



## 5. Transportation and Packaging

Always transport the sorbet machine in the intended box.

Always transport the machine upright and make sure sorbet machine is secured.

In case there is more than one sorbet machine on the pallet do not put another pallet on top of it.

Check the box of possible damages when the machine is shipped.

In case of damages, talk to the responsible shipping company.

Open the box by slicing the tape with a tape slicer. Do not use sharp knives.

Lift the sorbet machine out of the box and put it on the table.

Make sure that shipment consists out of the things you ordered. In case the shipment is not complete talk to the responsible salesman.

There are no transportation devices installed on the sorbet machine.



**Always lift and hold the machine at the body, never at the lid.**

Dispose or recycle the machine according to the local laws.

Store the sorbet machine at a temperature between -10 till +40°C. The maximum humidity is 90% without condensation water.

## 6. Installation and Initial Operation

Bring the machine to their site and to verify its correct installation assures:

- Place the sorbet machine on a flat, firm and dry ground.
- Make sure that the minimum distance of 15 cm adhered to the surrounding walls.
- Make sure that the sorbet machine is protected from direct sunlight.
- Allow the machine after the transport to stand for several hours before using it.

## 7. Use and Operating

### Safety instruction for operating



**It is strictly forbidden to engage with the hands while the production in the sorbet machine. The risk of injury is too high.**

### “To-do-list” before operating the machine

Make sure the sorbet machine is clean especially in those areas that come in contact with the food. For example: Container and the container lid (2). In case it is necessary clean those areas according to the instructions given in paragraph "Cleaning".

### Preparation

Open the lid of the sorbet machine and check to see if the clamping nut is tightened the spatulas. Fill out the sorbet mixture into the bowl.

*Advice: Stick to the recommended load that otherwise runs on the machine.*

<b>Recommended load:</b>	Mini 0.75 l	= 0.5l liquid
	Stella 1.25 l	= 0.75-1l liquid
	Giardino 2.25 l	= 1.75l liquid
	Club 2.25 l	= 1.75l liquid
	Consul 3.25 l	= 2.75l liquid

This is essential in the production of ice cream that is depending on sugar, cream, and alcohol because it bonds relatively strongly.

## Making

Rotate the clock clockwise to 20-30 minutes. Depending on the ingredients and the temperature of the base material, the preparation time greatly vary a pre-cool the sorbet preparation accelerates the mass.

*Advice: Do not fill in the machine mass of hot.*



Fill the container mass sorbet.



Mass of 20-30 minutes frozen



Stop stirring and cooling. Remove sorbet portioning and spatulas or decant.

Turn the two switches on for cooling and stirring. The sorbet machine now starts with the preparation and stops automatically when the preset time has elapsed. If you put more ingredients, or remove the mass before the machine stops automatically, turn off the mixer before you open the lid. After cooling off, they should wait 3-4 minutes before it is turned back on.

*Advice: If you turn off the cooling already 3-4 minutes before stirring, the ice is smooth and facilitates the removal.*



**The cooling system should never run without the agitator.**

## Recipes

**The production of all types of sorbet is basically the same:** Fruits are thoroughly mixed and sweetened with sugar syrup. The syrup in the ratio 1:1, so 1 pound of sugar, ½ liter of water. Add to a better taste to 1 liter of the juice sorbet mass of about 2-3 lemons.

### ***Pineapple sorbet***

1 ripe pineapple, 100g sugar, 100ml water and 2 tablespoons lemon juice mix well and freeze for about 20 minutes into the sorbet machine.

### ***Strawberry sorbet***

200g strawberry, 100g sugar, 100ml water and 2 tablespoons lemon juice mix well and freeze for about 20 minutes into the sorbet machine.

### ***Orange sorbet***

250ml freshly squeezed orange juice, 100g sugar, and 1 tablespoons lemon juice mix well and freeze for about 20 minutes into the sorbet machine.

### ***Lemon sorbet with basil***

10 g plucked, neatly washed basil leaves, 150 ml lemon juice, 200 ml white wine, 1/2 egg whites, 150 ml syrup.

Lemon juice through a fine sieve, add white wine, stir in beaten egg whites stiff half, mix syrup and chopped basil and mix with the lemon juice solution. Freeze in sorbet machine.

### ***Beetroot sorbet***

2 pound beetroot they cook in sugar water peel and cut into large cubes and puree with a liter of sweet white wines (late harvest) in the mixer. Season with salt, pepper, sugar and lemon juice and freeze in sorbet machine.

### ***Sorbet of carrots and apples***

1 kg young carrots, 1 kg juicy apples, 1/4 l unfiltered apple juice, 1/8 white wine, 1 TL beaten egg whites, 1/8 l syrup, juice of ½ lemon.

Clean with a brush to clean carrots and cut into pieces, wash and core apples (do not peel). Put everything through the juicer. With the remaining ingredients, stir, strain through a sieve and freeze the sorbet machine.

**Tea sorbet**

50 g black tea, juice of 2 lemon, 80 g coarse sugar, 400 ml cream, 5 lemon balm leaves.

Tea with half a liter of boiling water and infuse for 10 minutes can be. Add the lemon juice, sugar and lemon balm. Cool to pass everything through a fine sieve, leave. Finally, the liquid cream and freeze the sorbet machine.

**Campari and orange sorbet**

3/4 l blood orange juice, 60 ml syrup, 100 ml Campari, 1/4 l dry white wine, 1 egg white.

Orange peel (not the whites) with the white wine and boil for 10 minutes can be. After cooling, add the remaining ingredients and freeze the sorbet machine.

**Sorbet of lychee and rose oil**

3/4 l juice of seedless lychees, 80 ml dry white wine, juice of 3 lemons, 1 egg white, 40 ml syrup, 1 cinnamon stick, 2 drops rose oil (from the pharmacy).

The wine and cinnamon to boil in the brew to cool, lychee juice, sugar syrup, add the lemon juice, egg white and rose oil and freeze the sorbet machine.

## Cleaning

Before you use the sorbet machine for the first time make sure you clean it thoroughly. Also, clean the machine multiple times during the day after use.

Always use standard cleansers for cleaning the sorbet machine.



**The sorbet machine is only protected against splash water. Do not use high-pressure cleaner, steam cleaner or similar methods.**

Turn the machine off and unplug the power cord. Open the lid. Hold down the spatulas and loosen the nut with a few twists counterclockwise. Take the spatulas from the machine.

Fill 1 / 4 cup hot water into the empty bowl and wait a few minutes. Then wipe the bowl with some kitchen towels. Repeat the process until the bowl is clean. Rub the bowl dry and disinfect them with a suitable disinfectant.

The lid, the spatulas and the clamping nut can be cleaned in warm water with some detergent.

You then put the spatulas back into the machine and tighten the clamping nut clockwise.

## 8. Malfunctions

### Safety Instructions

Only customer service should disassemble parts in case of malfunctions.  
In case of reoccurring malfunctions call your customer service.

## Error Correction

Error	Possible cause	Solution
Machine does not start.	<ul style="list-style-type: none"> <li>– Machine was assembled incorrectly.</li> <li>– Power supply is not correct.</li> <li>– Electrical fault.</li> </ul>	<ul style="list-style-type: none"> <li>– Check if this is configured correctly.</li> <li>– Check the mains supply.</li> <li>– Those malfunctions are to be fixed by customer service only.</li> </ul>
Stirring times increase; sorbet is too runny.	<ul style="list-style-type: none"> <li>– Condensation is not sufficient.</li> <li>– Outside temperature is too high.</li> <li>– irregularity in the cooling system</li> </ul>	<ul style="list-style-type: none"> <li>– Make sure the machine is removed from the surrounding walls is at least 15 cm.</li> <li>– Check whether the machine is exposed to direct sunlight and temperature not higher than 25 ° C.</li> <li>– Those malfunctions are to be fixed by customer service only.</li> </ul>
The product is too soft.	<ul style="list-style-type: none"> <li>– The stirring time is too short.</li> </ul>	<ul style="list-style-type: none"> <li>– At the timer set for a longer processing time.</li> </ul>
The consistency of the product is too hard.	<ul style="list-style-type: none"> <li>– Stirring time is too long.</li> </ul>	<ul style="list-style-type: none"> <li>– At the timer set for a shorter processing time.</li> </ul>
During processing, the machine is very loud.	<ul style="list-style-type: none"> <li>– The transmission shaft bearing are worn.</li> <li>– It has formed ice on the tank walls.</li> </ul>	<ul style="list-style-type: none"> <li>– Those malfunctions are to be fixed by customer service only.</li> <li>– Check if the amount filled in the container is not under the legal minimum.</li> </ul>

## 9. Maintenance

### Safety Instructions



The sorbet machine requires neither special maintenance nor lubrication.

### Support / Customer Service / Hotline

Sales Department and customer service:

**Kronen Küchengeräte GmbH**  
**Gewerbestr. 3**  
**D-77731 Willstätt**  
**Phone: +49 (0) 78 54/96 60-0**  
**Fax: +49 (0) 78 54/96 60-50**  
**info@kronen-germany.de**

Local Sales Department and customer service:

Partner	
Street	
Zip Code & Place	
Tel.	
Fax.	
Service yes / no	

To be filled out by local representative

## 10. Appendix

### Declaration of Conformity

EG-machine guideline **2006/42/EG**.

**Authorized Person:** Christian Höltge  
KRONEN Küchengeräte GmbH  
Gewerbestraße 3  
D-77731 Willstätt

**Manufacturer :** KRONEN Küchengeräte GmbH  
Gewerbestraße 3  
D-77731 Willstätt

**Declares that the following product:**

**Product name:** Sorbet machine Mini 0.75l  
Sorbet machine Stella 1.25l  
Sorbet machine Giardino 2.25l  
Sorbet machine Club 2.25l  
Sorbet machine Consul 3.25l

**Serial Number:** \_\_\_\_\_

**conform to the guideline mentioned on top - including the changes of the statement at this point of time.**

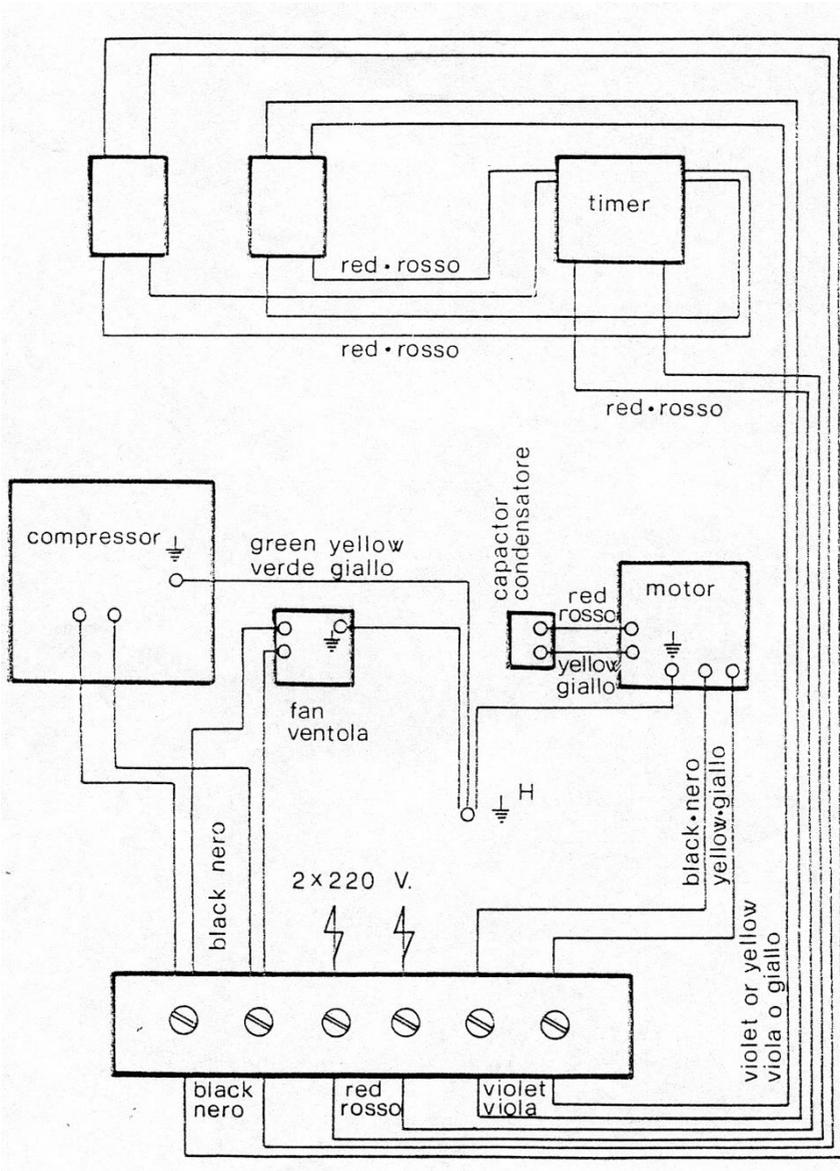
Willstätt, the 18.07.2011

Place, Date



Frank Förster  
CEO

Circuit plan



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