

oplace

AUTOMATIC YOGURT-ICE CREAM MAKER



USER MANUAL (MODEL: SU-506)

If you are having problems using this ice cream maker

Please email: service@oplacehome.com

Before first use, please read this manual carefully and keep it in a safe place along with the warranty card for future reference.

CONSTANT INNOVATION TO ALLOW CONSUMERS TO GET BETTER PRODUCTS

Take “technology, innovation, health” as its core value, to be the preferred brand of household products in your healthy and quality life.

Our brand focus on researching, developing and manufacturing various kinds of household supplies with advanced technologies and the idea of sustainable development, to promote the evolution and transform of our lifestyle, to make it more healthy, green, intelligent and with high quality, and to bring a happy, healthy and eco-friendly home life to around the world.

Among other things, registration of your appliance ensures that we can deliver important product information and warranty details when you need them.

Register your **oplace** appliance now online.

Website: **www.oplacehome.com**

SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.

This symbol alerts you to potential hazards that can cause serious injury to you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

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IMPORTANT SAFEGUARDS

Congratulations on your new OPlace ice cream maker. This manual contains important information on the installation, use, and care of your appliance. Please take time to read this manual to take full advantage of your ice cream maker's many benefits and features.

Please read this manual carefully before using the product and keep it properly. The product, accessories, user interface and other illustrations in the manual are schematic diagrams for reference only. Due to the update and upgrade of the product, the actual product and the diagram may be slightly different, please refer to the material item.

WHAT YOU NEED TO KNOW ABOUT THE SAFETY INSTRUCTIONS

Warnings and Important Safety Instructions in this manual do not cover all possible conditions and situations that may occur. It is your responsibility to use common sense, caution, and care when installing, maintaining, and operating your ice cream maker.

CALIFORNIA PROPOSITION 65 WARNING

⚠ WARNING Cancer and Reproductive Harm – www.P65Warnings.ca.gov.

⚠ WARNING When using your ice cream maker, follow basic precautions, including the following:

1. Read all instructions before using the ice cream maker.
2. Use the ice cream maker only for its intended function.
3. Before use, clean all components of the product (except for the motor) with neutral detergent and wipe off any water droplets on the surface of the components.
4. During cleaning, motor components are prohibited from getting wet or immersed in water.
5. Avoid using items that can easily damage the metal liner during cleaning.
6. **Do not** use acidic detergents as they may cause discoloration of the ice cream bucket.

THIS ICE CREAM MAKER IS INTENDED FOR RESIDENTIAL USE ONLY.

-  **WARNING:** Indicates a situation that may cause death or serious injury to a person.
-  **ATTENTION:** Indicates situations that may cause injury or property damage to individuals.
-  Indicates that this operation is prohibited
-  Indicates a reminder to pay attention to the operation

WARNING

 Prohibit self disassembly, repair, and modification of the machine body.	 Regularly clean the stains on the power plug.
 When repairing, the power supply must be cut off.	 The body should not be exposed to water or rain.
 Please do not let young children touch during operation to avoid electric shock and injury to them.	 During operation, do not open the lid and do not put in spoons, scrapers, or other ice making utensils.
 When hands are wet, do not touch the power plug.	 Prohibit operation when rotating parts are exposed.

ATTENTION

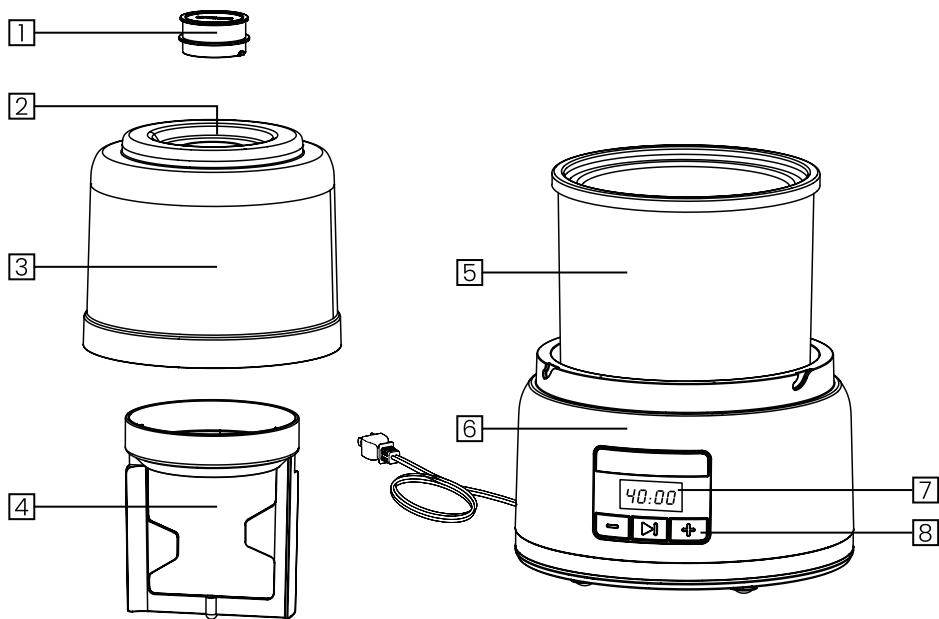
 Please do not move during operation.	 Prohibit use in unstable areas.
 Do not touch sharp metals.	 It is prohibited to install and remove the cover during operation.
 It is prohibited to put the motor part into the refrigerator for freezing.	 If the power cord is damaged, to avoid danger, it must be replaced by the manufacturer or its maintenance department or similar dedicated personnel.
 When unplugging the power, hold the insulated part of the power plug and do not directly pull the power cord.	 The power cord must be unplugged when not in use.
 Do not damage the insulated part and power plug of the power cord. Avoid twisting, stretching, applying pressure, placing heavy objects on the power cord, or exposing it to high temperatures.	


NOTICE

SAVE THESE INSTRUCTIONS

COMPONENT INTRODUCTION

PRODUCT COMPONENTS



1.

Handle cover
2.

Feeding port
3.

Transparent top cover
4.

Mixing blade
5.

Freezing bucket
6.

Body
7.

Display screen
8.

Control buttons

(All materials that come in contact with food are BPA-free.)

TECHNICAL PARAMETER

Product name	Ice cream maker	Model	SU-506
Power supply	120V / 60Hz AC only	Rated power	30W
Product dimension	Ø228X300mm	Capacity	2L / 2.1Qt

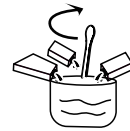
USAGE STEPS

FREEZING TIME AND BOWL PREPARATION

The freezer bowl must be completely frozen before you begin your recipe. The length of time needed to reach the frozen state depends on how cold your freezer is. For the most convenient frozen desserts and drinks, leave your freezer bowl in the freezer at all times. You can take it out any time for immediate use. In general, freezing time is between 6 hours and 22 hours. To determine whether the bowl is completely frozen, shake it. If you do not hear liquid moving, the cooling liquid is frozen. Before freezing, wash and dry the bowl. Wrap it in a plastic bag to prevent freezer burn. We recommend that you place the freezer bowl in the back of your freezer where it is coldest.

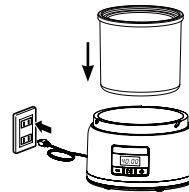
Reminder: Your freezer should be set to 0°F (-18°C) to ensure proper freezing of all foods.

Tips: Mix the prepared ingredients evenly and place them in the refrigerator to cool to 41–50 °F (5–10 °C), resulting in a better ice cream effect.



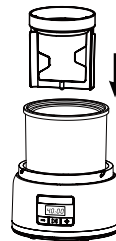
Mix
&
cool

1. Place the machine on the desktop and plug in the power cord. When the machine is turned on, the display screen will show "40:00".



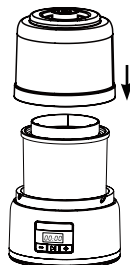
Step 1

2. Place the frozen bucket on top of the machine, then insert the mixing blades into the frozen bucket.



Step 2

3. Align the transparent lid with the buckle position on the machine and close it securely.



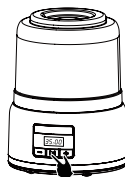
Step 3

4. Turn the handle cover counterclockwise and pull it out.



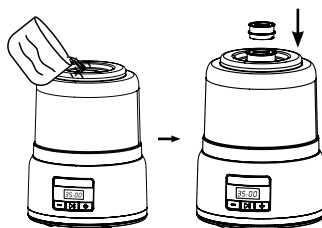
Step 4

5. Press the "Start/Stop" button on the lower panel to start the machine: the frozen bucket will rotate clockwise, and the timer on the display screen will begin counting down.



Step 5

6. Immediately pour the ingredients through the ingredient spout/feeding port. Then cover it with the handle cover and lock it by turning it clockwise.



Step 6

7. Frozen desserts or drinks will be ready in 25–40 minutes. The exact time depends on the recipe and the volume of the dessert/drink being made. The process is complete when the mixture has thickened to your desired consistency.



Step 7

REMINDER

- Use OPlace's recipes from the pages that follow, or use your own recipe, making sure it yields 2 quarts or less. Do not fill the freezer bowl higher than 1/2" from the top. The ingredients will increase in volume during the freezing process. For best results, prepare ingredients in a container from which it is easy to pour.
- Do not add "hot" ingredients.
- During the operation of the machine, press the **"Start/Stop"** button to stop the machine. Press again to continue working at the original set time.
- The default working time of the machine is 40 min.
- If you desire a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours.

NOTE: Do not store frozen desserts or drinks in the freezer bowl. Desserts and drinks will stick to the side of the freezer bowl and may damage the bowl. Store only in a plastic airtight container.

RESET TIME

Press the "Start/Stop" button to stop the machine, press the "-" / "+" button to adjust the time, and then press the "Start/Stop" button to restart the machine.

TROUBLESHOOTING

Problem	Solution
The motor does not rotate	1. Check if the power cord plug is not inserted into the socket. 2. Check if the protection switch and fuse of the power supply system are cut off. 3. Check if there is a power outage.
The agitator is not rotating	1. Check if the raw materials are frozen. 2. Check if the transparent cover is installed correctly.
Ice cream won't form or stay liquid	Normally, Place the freezer bucket vertically in the freezer compartment of the refrigerator and freeze it at a temperature below 0 °F (-18 °C) for more than 12 hours. Since the cooling effects and cooling temperatures of different refrigerators are different, please extend the freezing time of the freezing barrel according to the actual situation. It's best to put it in the freezer section of the refrigerator a day in advance.

⚠ ATTENTION The following phenomenon is not a fault!

The motor is equipped with a built-in temperature protector, which will automatically cut off the power supply due to excessive temperature rise when running continuously for too long. When the motor temperature drops, the thermostat will automatically reset and the motor will restart.

REPAIR AND MAINTENANCE

MAINTENANCE

After use, clean the parts outside the body with neutral detergent and wipe off any water droplets on the surface. Use a cloth to wipe off any stains.

⚠ NOTE

During cleaning, the body part is prohibited from getting wet or immersing in water; When cleaning, it is prohibited to use items that are prone to damaging the metal liner.

WARRANTY

Product Name	Model Number	Default Warranty Period	Date of Purchase	Order Number	For your own reference, we strongly recommend that you record your order number and date of purchase.
ICE CREAM MAKER	SU-506	1 year			

TERMS & POLICY

OPlace warrants all products to be of the highest quality in material, craftsmanship, and service, effective from the date of purchase to the end of the warranty period.

OPlace will replace any product found to be defective due to manufacturer flaws based on eligibility. Refunds are available within the first 30 days of purchase. Refunds are only available to the original purchaser of the product. This warranty extends only to personal use and does not extend to any product that has been used for commercial, rental, or any other use in which the product is not intended for. There are no warranties other than the warranties expressly set forth with each product.

This warranty is non-transferrable. **OPlace** is not responsible in any way for any damages, losses, or inconveniences caused by equipment failure by user negligence, abuse, or use noncompliant with the user manual or any additional safety or usage warnings included in the product packaging and manual.

THIS WARRANTY DOES NOT APPLY TO THE FOLLOWING:

- Damage due to abuse, accident, alteration, misuse, tampering, or vandalism.
- Improper or inadequate maintenance.
- Damage in return transit.
- Unsupervised use by children under 18 years of age.

OPlace assume no liability for damage caused by the use of the product other than for its intended use or as instructed in the user manual. Some states do not allow this exclusion or limitation of incidental or consequential losses, so the foregoing disclaimer may not apply to you. This warranty gives you specific legal rights and you may also have other rights, which may vary from state to state.

ALL EXPRESSED AND IMPLIED WARRANTIES, INCLUDING THE WARRANTY OF MERCHANTABILITY, ARE LIMITED TO THE PERIOD OF THE LIMITED WARRANTY.

DEFECTIVE PRODUCTS & RETURNS

Should your product prove defective within the specified warranty period, please contact Customer Support via **service@oplacehome.com** with your order number. Do not dispose of your product before contacting us. Once our Customer Support Team has approved your request, please return the unit with a copy of your invoice and order number.

CUSTOMER SUPPORT

WE'RE HERE TO HELP!

If you encounter any issues or have any questions regarding your new product, please contact our helpful Customer Support Team. Your satisfaction is our goal!

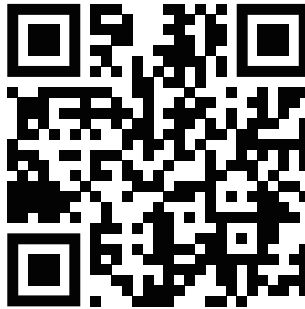
CUSTOMER SUPPORT

Email: **service@oplacehome.com**

Website: **www.oplacehome.com**

If you need to purchase product accessories, please visit **www.oplacehome.com**

* Please have your order confirmation number ready before contacting Customer Support.



Get more recipes or tutorials

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DISPOSAL INSTRUCTIONS:



This symbol indicates that this product must not be disposed of with ordinary household waste. Please recycle responsibly through designated return systems or contact the seller for proper recycling, to help conserve resources and protect the environment.

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RECIPES

DELICIOUS RECIPES INSPIRATION GUIDE



Please make sure to read the enclosed safety instructions prior to using your unit.

OPERATIONAL TIPS

PREPARATION BEFORE LOADING INTO THE MIXER

1. Granular sugar should be used for sugar, which is easy to dissolve;
2. The materials to be dissolved should be mixed together and easily soluble;
3. To use ripe fruits, clean them thoroughly and remove the stem, skin, seeds, and core.
4. It is recommended to use freshly squeezed or market sold 100% fruit juice for better taste.
5. The proportion of each component can vary according to individual preferences.

RECOMMENDED STEPS:

1. Put the sugar and egg yolks in a container, beat them with a whisk or chopsticks until they become milky yellow, and the sugar is completely dissolved.
2. Pour the milk into the pot and heating to a slight boil.
3. Slowly pour the boiled milk into the beaten egg liquid with a spoon, and stir while pouring. Be sure to stir evenly! (Be careful not to pour all the milk into the egg liquid at once, otherwise the eggs will be cooked by the milk and clump together)
4. Heat the stirred egg milk to a slight boil, let it cool down, then refrigerate it in the refrigerator to about 5 degrees Celsius. Pour the refrigerated whipping cream into the container (freeze the container in advance for better whipping) and beat until 60% creamy. mix with the frozen egg milk and stir until it is fully mixed.
5. Pour the mixed ingredients into the ice cream bowl through the feeding port! (Recommended freezing temperature is 5 degrees Celsius)

Special attention:

1. The whipping cream must be beaten into a batter.
2. The temperature of the freezing bowl must be low enough. It is recommended to adjust the Freezer temperature to the lowest.

Note: Egg yolk is only added optionally and is not an essential ingredient; it is to make the ice cream softer and smoother.

FRAGRANT MILK ICE CREAM

Ingredient:

1. 450ml milk
2. 200ml light cream
3. 70ml condensed milk (or 70g sugar)

Production Method:

1. Whip the light cream until thick (like milk);
2. The condensed milk, milk and cream mixed evenly and place it in the refrigerator to cool to 41-50 °F (5-10°C) ;
3. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



BANANA ICE CREAM

Ingredient:

1. Two bananas (about 150g)
2. 350ml pure milk
3. 60g sugar
4. 160g cream

Production Method:

1. Peel the banana and mash it with a fork;
2. Put the above materials into a container, mix well and put it in the refrigerator to cool to 41-50 °F (5-10°C) ;
3. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



MANGO ICE CREAM

Ingredient:

1. mangoes (300g mango pulp)
2. 200ml pure milk
3. 160ml light cream
4. 60g sugar

Production Method:

1. Take the pulp from the mango and stir it into mango puree;
2. Whip the light cream until thick (like milk);
3. Mix the mango puree and cream evenly and place it in the refrigerator to cool to 41-50 °F (5-10°C) ;
4. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



MATCHA RAISIN ICE CREAM

Ingredient:

1. 130ml fresh cream
2. 330ml milk
3. about 5 raw egg yolks
4. 100g sugar
5. 15g matcha powder and little dried raisins

Production Method:

1. Heat the milk to about 60 degrees;
2. Beat the egg yolks with sugar (beat until the sugar melts) , then pour in the heated milk, be sure to stir while pouring;Then return to heat and cook until slightly boiling; cool the cooked egg milk to about 41 °F;
3. Whip the light cream until thick (like milk);
4. Mix all the ingredients evenly and put it in the refrigerator to cool to 41-50 °F (5-10°C) ;
5. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



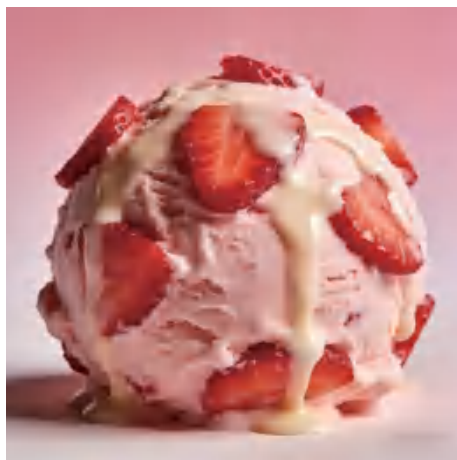
STRAWBERRY CONDENSED MILK ICE CREAM

Ingredient:

1. 270g strawberries
2. 200ml milk
3. 150g cream
4. 100g sugar

Production Method:

1. Whip the light cream until thick (like milk);
2. Puree strawberries;
3. All the ingredients mixed evenly and place it in the refrigerator to cool to 41-50 °F (5-10°C);
4. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



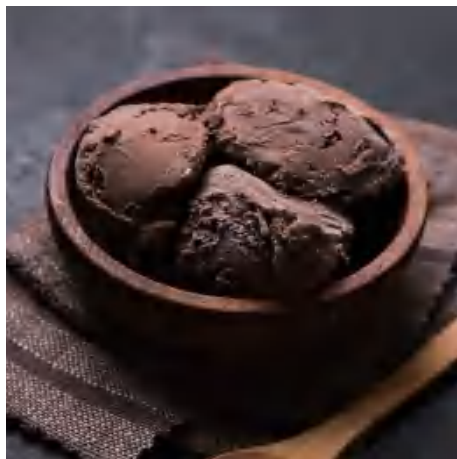
CHOCOLATE ICE CREAM

Ingredient:

1. 350ml milk
2. 250ml cream
3. 30g sugar
4. 60g chocolate

Production Method:

1. Add the sugar to the milk and boil it. Add the chopped chocolate while it's still hot. Wait until the chocolate melts, then cool it down with ice water;
2. Whip the light cream until thick (like milk);
3. Pour the whipped cream into the cooled chocolate milk, stir evenly, and place it in the refrigerator to cool to 41-50 °F (5-10°C);
4. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



RED BEAN ICE CREAM

Ingredient:

1. 230g red beans
2. 230ml milk
3. 160ml cream
4. 100g sugar

Production Method:

1. Boil the red beans and stir into a puree; Add milk and sugar and mix well;
2. Whip the light cream until thick (like milk);
3. Slowly pour the mixture into the whipped cream, mixed evenly and place it in the refrigerator to cool to 41-50 °F (5-10°C) ;
4. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



YOGURT ICE CREAM

Ingredient:

1. 350ml yogurt
2. 100ml strawberry juice
3. 200ml cream
4. 60g sugar
5. 10g lemon juice

Production Method:

1. Whip the light cream until thick (like milk);
2. Put the above materials into a container, mix well and put it in the refrigerator to cool to 41-50 °F (5-10°C) ;
3. Start the ice cream machine and pour the refrigerated mixture into the ice cream machine.



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QUESTIONS OR COMMENTS?

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