

baridi

Slush & Ice Cream Machine, 7 Presets, 2.6L Capacity – Black



Model No. DH443

Thank you for purchasing a Dellonda product. Manufactured to a high standard, this product will, if used according to these instructions, and properly maintained, give you years of trouble free performance.

Important Information

Please read these instructions carefully. Note the safe operational requirements, warnings & cautions. Use the product correctly and with care for the purpose for which it is intended. Failure to do so may cause damage and/or personal injury and will invalidate the warranty. Keep these instructions safe for future use.



Refer to
instruction
manual



Warning!
flammable
material



Indoor use only

Specification

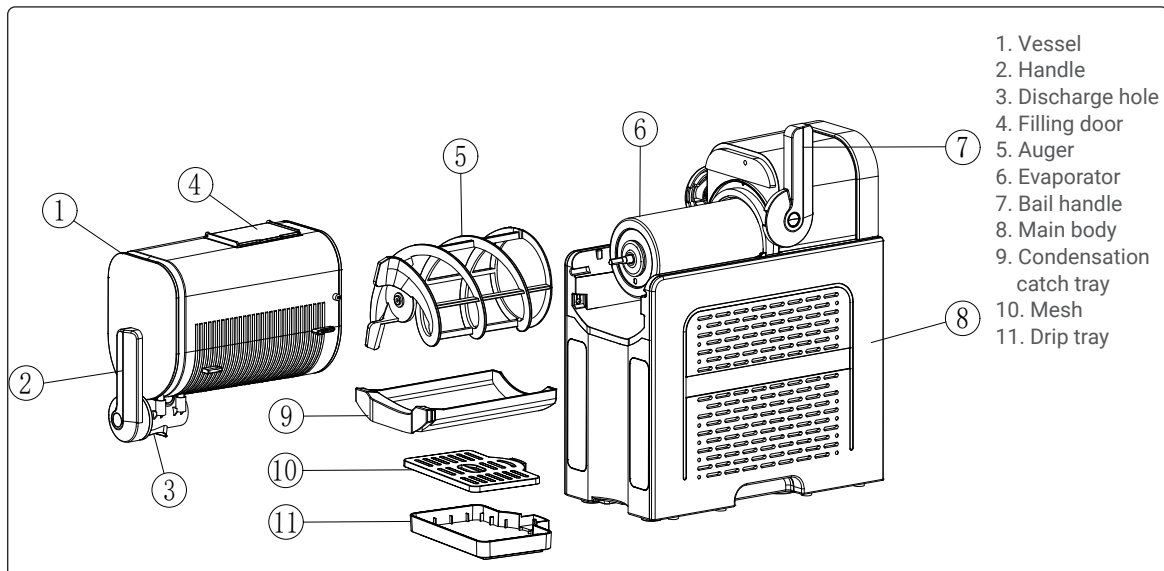
- Capacity: Maximum: 2.6L Slush - 1.6L Ice Cream - 1L
- Weight: 1.8kg
- Plug Type: 3 Pin **BS**
- Power Cable Length: 1.6m
- Dimensions (WxDxH): 176 x 407 x 390mm
- Rated Power: 200W
- Refrigerant: R290 (21g)

Safety Instructions

- **ELECTRICAL SAFETY**
- **WARNING!** It is the user's responsibility to check the following:
 - Check all electrical equipment and appliances to ensure that they are safe before using.
 - Inspect power supply leads, plugs and all electrical connections for wear and damage.
 - Ensure that the insulation on all cables and on the appliance is safe before connecting it to the power supply.
 - **DO NOT** use worn or damaged cables, plugs or connectors.
 - Ensure that any faulty item is repaired or replaced immediately by a Dellonda qualified technician.
 - If the cable or plug is damaged during use, switch off the electricity supply and remove from use. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.
 - Dellonda recommend that an **RCD** (Residual Current Device) is used with all electrical products.
 - **Important:** Ensure that the voltage rating on the appliance suits the mains power supply.
 - **DO NOT** pull or carry the appliance by the power cable.
 - **DO NOT** pull the plug from the socket by the cable.
- **GENERAL SAFETY**
- Children from age 8 years and above, persons with reduced physical, sensory, or mental capabilities those with lack of experience and knowledge can use the appliance, if they have been given supervision or instruction concerning use of the appliance in a safe way to understand the hazards involved.
- Children shall **NOT** play with the appliance.
- Cleaning and user maintenance on the appliance shall not be made by children without supervision.
- **REFRIGERANT TYPE APPLIANCES**
- To avoid contamination of food, please respect the following instructions:
 - – Clean regularly surfaces that can come in contact with food and accessible drainage systems.
 - – Clean water tanks if they have not been used for 48 h; flush the water system connected to a water supply if water has not been drawn for 5 days.
- This appliance is intended to be used in household and similar applications such as – staff kitchen areas in shops, offices and other working environments; – farm houses and by clients in hotels, motels and other residential type environments; – bed and breakfast type environments; – catering and similar non-retail applications.
- **COMPRESSION-TYPE APPLIANCES WHICH USE FLAMMABLE REFRIGERANTS**
- **WARNING!** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.
- **WARNING! DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
- **WARNING! DO NOT** damage the refrigerant circuit.
- **WARNING! DO NOT** use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
- **DANGER!** Risk of fire or explosion. Flammable refrigerant used. **DO NOT** puncture refrigerant tubing. Dispose of product properly in accordance with the applicable federal or local regulations pertaining to flammable refrigerants.
- **WARNING!** To reduce the risk of injury, fire, electrical shock or property damage, basic safety precautions must always be followed, including the following numbered warnings and subsequent Instructions. **DO NOT** use appliance for other than intended use.
- Read all instructions prior to using the appliance and its accessories.
- Carefully observe and follow all warnings and instructions. This unit contains electrical connections and moving parts that potentially present risk to the user.
- Take note of all contents to ensure you have all parts needed to properly and safely operate your appliance.
- Turn the appliance **OFF**, then unplug the appliance from the outlet when not in use. Before assembling or disassembling parts, and before cleaning. To unplug: grasp the plug by the body and pull from the outlet. **NEVER** unplug by grasping and pulling the flexible cord.
- Before use, wash all parts that may contact food. Follow washing instructions covered in this instruction manual.
- **DO NOT** operate any appliance with a damaged cord or plug, or alter the appliance malfunctions or is dropped or damage in any manner. This appliance has no user-serviceable parts. If damaged, contact Dellonda.
- Extension cables should **NOT** be used with this appliance.
- To protect against the risk of electric shock. **DO NOT** submerge the appliance or allow the power cable to contact any form of liquid.
- **DO NOT** allow the cable to hang over the edges of tables or counters The cable may become snagged end pull the appliance off the work surface.

- **DO NOT** allow the unit or the cord to contact hot surfaces, including stoves, and other heating appliance .
- **ALWAYS** use the appliance on a dry and level surface.
- **DO NOT** allow children to operate this appliance or use as a toy. Close supervision is necessary when any appliance is used near children.
- **ONLY** use attachments and accessories that are provided with the product or are recommended by Dellonda. The use of attachments not recommended or sold by Dellonda may cause fire, electric shock, or injury.
- Keep hands, hair, and clothing out of the container when loading ,and operating.
- During operation and handling of the appliance,avoid contact with moving parts.
- **DO NOT** add frozen fruit, frozen vegetables, or ice to the unit.
- **DO NOT** add hot ingredients to the unit.
- **DO NOT** submerge the motor base or control panel in water or other liquids.
- **DO NOT** fill vessel past the **MAX FILL** line.
- **NEVER** leave the appliance unattended while in use.
- Before operation, ensure all utensils are removed from containers. Failure to remove utensils can cause containers to shatter and potentially result in personal injury and property damage.
- **DO NOT** carry the unit by the bail handle. Hold the unit by grasping both sides of the unit under the motor base.
- **DO NOT** process hard, loose ingredients or ice. This appliance is not intended to process loose frozen fruit, a block of solid ice. or ice cubes.
- **ALWAYS** keep the unit upright.
- After unboxing the unit for the first time, ensure the unit is upright for at least 2 hours before operating to let the refrigerant oils settle in the air conditioning system for best performance.
- Keep rear and sides of the unit open in order for the compressor to operate properly and not over heat.
- When using appliance, make sure both sides and back of it are at least four inches away from walls.
- **Note:** The temperature of the display is the temperature detected by the temperature control probe, and there is a certain error with the actual temperature of the food.

Components

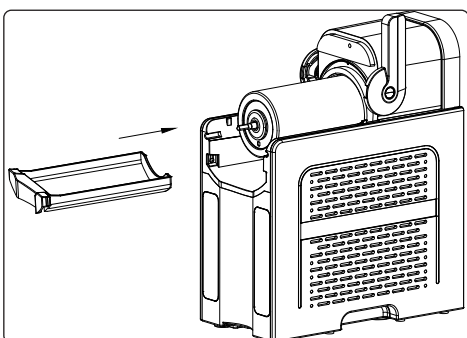


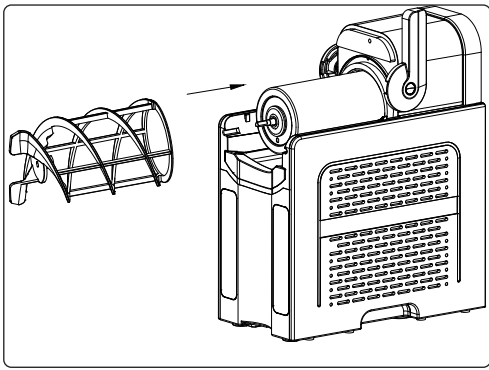
Preparation

- **BEFORE FIRST USE**
- **IMPORTANT:** Review all warnings at the beginning of this Manual before proceeding.
- 1. Remove all packaging materials from the unit.
- 2. Wash all parts in warm, soapy water.
- 3. Thoroughly rinse and air-dry all parts.
- 4. Wipe control panel, motor base, and evaporator with a soft cloth. Allow to dry completely before using.
- 5. Place the unit on countertop for at least 2 hours before operating. This allows the refrigerant to settle in the condenser for optimal and safe use.
- **NOTE:** All attachments are **BPA** free. Accessories are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.

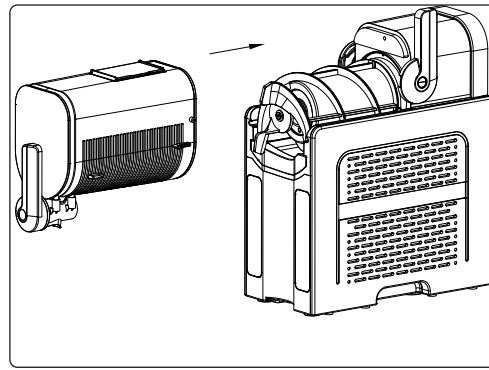
Assembly

- 1. Ensure all parts are fully cleaned and the motor is level on a flat solid surface.
- 2. Install the condensation catch under the evaporator by sliding it into the rail grooves.

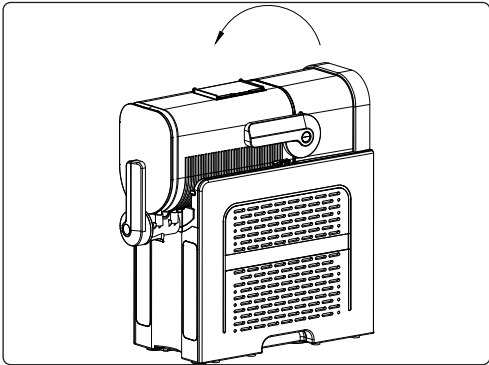




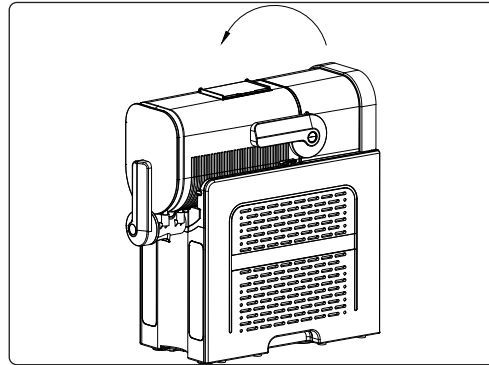
- 3. Install the auger by sliding it over the evaporator and rotating until it fits into place onto the pin.



- 4. With the handle up, slide the vessel over the installed auger and evaporator.



- 5. Lock the vessel in place by pushing the bail handle to the front to seal the vessel.





- 6. Insert the drip tray (with the mesh inside) in front of the motor base, until it clicks into place.


Operation


- **NOTE:** Make sure the unit has been sitting upright on the countertop for at least 2 hours before first use, so the refrigerant can settle in the condenser for optimal and safe use.



USING THE CONTROL PANEL

- Assemble the unit, add appropriate ingredients in the tank, then connect to mains supply.

- 1. Insert the plug, the  light remains on constantly, indicating that the machine is in the power-on state.
- 2. Hold on the key  for 3 seconds to enter the standby mode, all the function keys will illuminate.

- 3. Click on the function key you want, then the function key you choose will illuminate constantly.
- The other function keys will extinguish.
- The different functions have different temperature settings.
- Wait for 3 seconds, the machine will automatically enter the set mode to work.
- 4. In working mode, the temperature adjustment can be performed by pressing the big and small snowflake keys.
- 5. In working mode, press the  key for 3 seconds to exit the working mode and enter the standby mode.

- 6. The cleaning  key can only be selected in standby mode.
- In this mode only the motor will work, the compressor will not work. The total cleaning cycle time is 180 seconds. When entering the cleaning mode, the LED light will countdown 180 seconds.

- 7. In working mode, holding  key down will make the machine enter standby mode.
- In standby mode, holding down  key will make the machine enter the power-on state.

- 9. In standby mode, if there is no operation, the machine will shut down automatically after 15 seconds.

- 10. There are 6 unique preset functions:

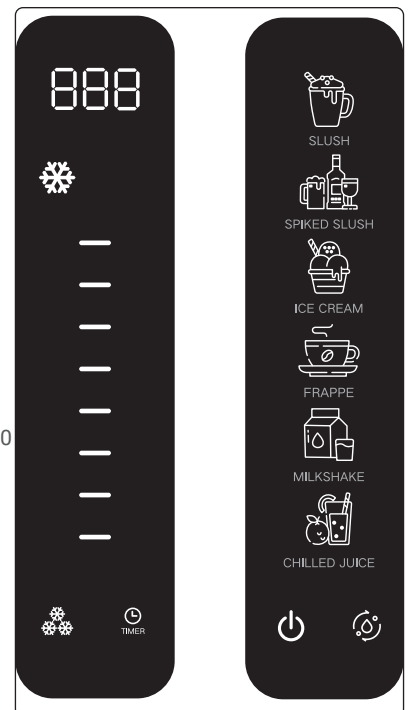
- Chilled Juice
- Milkshake
- Frappe
- Ice Cream
- Spiked Slush
- Slush



- 11. **TIMER:** In standby mode, select  key to set a function with a time delay. The delay time: minimum 1 hour, maximum 12 hours.

- (When the delay time is reached, the machine will start working).


Temperature control setting:

- 1. Each preset will start at a default / optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.



- 2. For sippable frozen drinks, decrease the temperature level by pressing the left small snowflakes  on the control panel.
- 3. For thicker, colder frozen drinks increase the temperature level by pressing the left big snowflake  on the control panel.

• **NOTE:**

- 1. The temperature control setting will only work when a program has been selected.
- The temperature setting can be increased by one indicator lamp bar, and can be reduced to only one indicator lamp bar, with each lamp bar representing about one degree Celsius.
- 2. For different ambient temperatures and different ingredients: if the desired effect cannot be achieved under the default program, you can choose the big and small snowflakes keys to increase or decrease the temperature to achieve the effect you want.
- 3. **Adjust the temperature:** press the large or small snowflake to set the temperature and unlock it, then can adjust the temperature.
- 4. When entering the function mode, the current mode will be locked to prevent accidental operation. Press button  for 3 seconds to unlock and enter the standby mode.
- 5. **OPERATION:** (Connect to mains supply).
- 6. Open the filling door on the top of the vessel.
- 7. Add liquid(s) and/or blended ingredients through the filling door and close the cover.
- 8. Press the for 3 seconds to enter power-on state.
- 9. Choose your desired preset.
- 10. The preset will start at the default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

• **NOTE:**

- Temperature Control Setting **LED** will illuminate and slow flash, while frozen drink is freezing to your set temperature level.
- Once frozen drink reaches the desired temperature, the function keys light will constantly.
- Unit will continue running to keep your frozen drink at the ideal temperature and be ready to dispense.
- Creating drinks can take up to 15-60 minutes depending on ingredients, volume, and starting temperature.
- 11. Place a cup on the drip tray, under the handle.
- 12. To dispense, turn handle clockwise. When the ingredients are poured out, rotate the handle counterclockwise to close the discharge hole.
- 13. Enjoy your latest frozen drink creation.
- 14. Run the unit for up to 12 hours.

• **NOTE:**

- 1. **DO NOT** turn off preset until all frozen drink has been dispensed.
- 2. Each time the machine is started, there should be at least a 3-minute interval. Frequent starts of the machine are strictly prohibited. Every time the compressor stops, it will forcibly stop cooling for 3 minutes to protect the compressor.
- Minimum 0.5L input required for using the unit.
- Maximum 1.6L liquid capacity.
- **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- **DO NOT** add hot ingredients.

• **PRESETS**

- Each preset will start at a default/optimal temperature for ideal texture. If desired, adjust the temperature for your perfect frozen drink texture.

PRESET	DEFAULT/OPTIMAL TEMPERATURE	DESIGNED FOR	RECIPE EXAMPLES
CHILLED JUICE	6°C (43°F)	Naturally sweetened beverages	Orange juice, apple cider
MILKSHAKE	-3°C (27°F)	Dairy- and cream-based beverages	Chocolate milk, blended milkshake
FRAPPE	-4°C (25°F)	Coffee shop lovers to make frozen treats	Store-bought frappe
ICE CREAM	-6°C (21°F)	Light cream + sugar + pure milk	240g Light cream + 480g whole milk + 80g sugar
SPIKED SLUSH	-7°C (19°F)	Beverages with alcohol content	Margarita, rose
SLUSH	-2°C (28°F)	Transforming your everyday beverages	Soda, lemonade

• **REQUIRED SUGAR CONTENT**

- Too little sugar or too much alcohol will prevent freezing of a slush output.
- Follow guidelines below for a perfect result every time.
- All inputs must contain at least 4% sugar.
- **NOTE:** Pre-frozen ingredients taste sweeter. Worried your drink might be too sweet? It won't taste as sweet after you freeze and slush it into a frozen drink.

• **SUGAR GUIDELINES**

- Refer to drink/liquid nutrition label to ensure sugar content meets the recommended minimums below:

SERVING SIZE	Minimum Total Sugar Amount
0.5L (17 oz)	20g
1.6L (54 oz)	65g

- **NOTE:** Sugar-free substitutes or artificial sweeteners will not aid in meeting total minimum or maximum sugar requirements.

- **ALCOHOL/SPIRIT GUIDELINES**

- To create frozen cocktails, see chart below for the maximum hard alcohol/spirit(vodka,tequila, etc) content per total recipe size.

Total Recipe Size	Maximum Alcohol Amount
3 cups (24 oz)	1/2 cup (4 oz)
4 1/2 cups (4 oz)	3/4cups (6 oz)
6cups (48 oz)	1cups (8 oz)



- **NOTE:** Chart above is a guide for incorporating hard alcohol/spirits (35%+) **ONLY**.

TIPS

- 1. Keep unit upright for at least 2 hours before first use.
- 2. **DO NOT** add hot ingredients.
- 3. **DO NOT** add ice or solid ingredients like fruit, ice cream, or frozen fruit.
- 4. Pre-frozen ingredients taste sweeter.
- 5. **All inputs must include at least 4% sugar.**
- 6. When using the Spiked Slush preset, all premade inputs must contain between 2.8% and 15% alcohol.
- 7. For best results, chill liquid(s) or blended ingredients before adding to the unit.
- 8. For the frostiest results, chill serving glasses before dispensing your frozen drink.
- 9. For your ideal frozen drink texture, use the temperature control setting to adjust.
- 10. When using the Milkshake or Frappe preset, dispense contents within 30 minutes of the preset ending to avoid a foamy output.
- 11. For the best dispensing experience, fill the unit to the max-fill line (1.6L).
- 12. You can run the unit up to 12 hours.
- 13. All parts except the motor base (including the evaporator), are dishwasher safe but should **NOT** be cleaned with a heated dry cycle.
- Minimum input = 0.5L(approx. 17OZ) Maximum input = 1.6L(approx. 54OZ)
- This is **NOT** a blender.
- **DO NOT** process a solid block of ice or ice cubes.
- **DO NOT** make a smoothie or process hard, loose ingredients
- **DO NOT** attempt to blend or macerate non-liquid ingredients.

MAINTENANCE

- **USING THE RINSE CYCLE**

- **NOTE:** Liquids from rinsing will dispense quickly from vessel pour spout. Ensure you use a large cup or bowl to capture this liquid.
- This cycle agitates, without cooling, to rinse the unit. After using the Rinse cycle, wash all parts by hand or in a dishwasher to fully clean the unit after each use.
- 1. Dispense any remaining frozen drink.
- 2. Stop the current preset. Press the  button.
- 3. Add warm water (not exceeding 60°C) up to the vessel's max fill line (1.6L).
- 4. Slowly dispense the water from the unit immediately after filling.
- 5. Stop clean cycle by pressing the  button again.
- 6. Press the button to turn the unit off.
- **NOTE:** If needed repeat until frozen drink is rinsed off the evaporator.

- **DISASSEMBLY & CLEANING**

- For best results, use the **CLEAN** cycle before disassembling and cleaning all parts.
- 1. Unlock the bail handle by pulling backwards and remove the condensation vessel by gently pulling it off the unit. Ensure the vessel is tipped downward to prevent remaining liquid from spilling out the back of the vessel. Set aside.
- 2. Slide the auger off the evaporator. Set aside.
- 3. Wipe down the evaporator with a sanitized or warm, damp cloth.
- 4. Gently slide the condensation catch tray out of the unit, since there may be residual liquid in it. Set aside.
- 5. Wipe down unit underneath the evaporator with a sanitized or warm, damp cloth.
- 6. If needed, remove the drip tray and/or spout shroud.
- **NOTE:** Drip tray cover can be removed for easy cleaning.
- 7. Hand-wash all parts in warm soapy water, or use a dishwasher. If needed, repeat until all parts are fully clean.
- **NOTE:** All parts, except the motor base and evaporator, are bottom-rack dishwasher safe and should **NOT** be cleaned with a heated dry cycle.
- 8. Wipe down the motor base with a sanitized or warm, damp cloth.
- 9. Allow all parts to dry thoroughly before reassembling and/or storing the unit.

- **STORAGE**

- Store the unit upright and store all parts assembled. When moving the unit, lift from the bottom of the motor base.
- Keep in a dry, ventilated place out of reach of children. Use original packaging for Transport to protect the product.
- **DO NOT** store ingredients inside the vessel.

- **RESETTING THE MOTOR**

- This unit features a safety system that prevents damage to the motor and drive system from inadvertent overload. If the unit is overloaded, the motor will be temporarily disabled. If this occur, you should follow the reset procedure below.
- 1. Allow the unit to cool for approximately 15 minutes.
- 2. Remove all parts and accessories. Ensure no ingredients are jamming the auger.
- **IMPORTANT:** Ensure that maximum capacity is not exceeded This is the most typical cause of appliance overload.
- **DO NOT** process a solid block of ice or ice cubes. **DO NOT** make a smoothie or process hard, loose ingredients. If your unit needs servicing, please call Dellonda

END OF LIFE

- When the product is taken out of service or reaches the end of its operational life, it must be disconnected from the mains power supply and dismantled by a qualified person in accordance with local regulations. The appliance and its components should be disposed of responsibly through approved recycling or waste-management facilities.

Environment Protection and Waste Protection and Electrical Equipment Regulations (WEEE)

Recycle unwanted packaging materials. When this product is no longer required, or has reached the end of its useful life, please dispose of it in an environmentally friendly way. Drain any fluids (if applicable) into approved containers, in accordance with local waste regulations. Under the It is our policy to continually improve products and we reserve the right to alter data, specifications and parts without prior notice. No liability is accepted for incorrect use of this product. Guarantee is 12 months from purchase date, proof of which is required for any claim.