

## SHENZHEN JINGYI TECHNOLOGY CO., LTD.

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1 Year Warranty

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Made in China



# BRIOBITE

## USER MANUAL

### Dolce 1000 Ice Cream Maker

Please read this manual carefully before use.

## Safety Instructions

- **Battery Safety:** This product contains a lithium battery. Do not disassemble, crush, or expose the product to water, fire, or temperatures above 140°F (60°C). Avoid opening the product casing to prevent damage to the battery or other hazards.
- **Charging:** Use only a DC5V 2A adapter to charge the product. Verify the adapter before use.
- **Maintenance:** For repairs, contact an authorized service center. Do not attempt to disassemble the product yourself, as this may cause injury.
- **Child Safety:** Do not allow children to play with this product.
- **Usage Surface:** Always use the product on a stable, flat surface.
- **Cleaning:** Do not immerse the main unit with the switch in water. Clean it with a damp cloth and dry thoroughly.
- **Battery Maintenance:** If the product is not used for an extended period, recharge the battery every 3 months to prevent damage.

## Warranty and Support

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### 1-Year Limited Warranty

The original purchaser of this device is entitled to a 1-year limited warranty from the date of purchase. During the first year, warranty services cover parts and labor. After the first year, a limited lifetime warranty covers parts only, excluding labor and accessories. Motors and batteries are covered only during the first year. Shipping fees, accessory costs, and labor charges after the first year are the customer's responsibility.

### Exclusions

No warranty is provided for secondhand or resold products.

For products purchased from authorized dealers within 30 days, contact the dealer for replacements or refunds. After 30 days, send the product to us for service or repair.

Warranty does not cover misuse, improper maintenance, or lost accessories. Unauthorized modifications or repairs void the warranty.

### Repair Process

Before warranty service, you may need to provide a copy of the sales receipt showing the purchase date. Include a brief description of the issue, along with your name, address, city/state/ZIP code, daytime and evening phone numbers, and email address.

## Troubleshooting

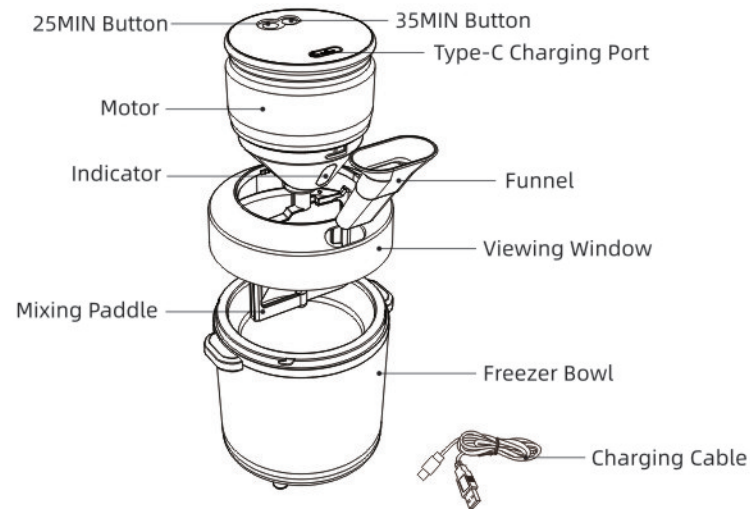
### Insufficient Freezing

- 1.Ensure the freezing chamber is set to 0°F (-18°C) or lower. For mechanical freezers, set to the coldest setting.
- 2.Extend freezing time to 24 hours. Shake the bowl to confirm no liquid is present.
- 3.Place the bowl upright in the back of the freezer to minimize temperature fluctuations from frequent door openings.

### Recipe or Ingredient Issues

- 1.Ice cream recipes require precise ratios of water, sugar, and fat. Pure recipes without additives work best.
- 2.Too much sugar or fat lowers the freezing point, resulting in a soft texture. Too little may cause iciness. Egg yolks act as natural emulsifiers, improving stability.
- 3.Follow our tested recipes for best results, or experiment to create your perfect blend.

## Parts Overview



## Indicator Light Guide

Indicator Status	
25 minutes mode	White light constant light. During operation while charging, the red light flashes every 5 seconds.
35 minutes mode	Orange light constant light. During operation while charging, the red light flashes every 5 seconds.
Charging mode	Blue breathing light flashes. When fully charged, the blue light constant light.
Low Battery	Red light flashes every 5 seconds.
Jammed	Red light flashing rapidly, followed by a beep, and the machine stops

## Cleaning Instructions

### Freezer bowl

- Do not use hot water above 140°F (60°C).
- Do not clean in the dishwasher.
- Avoid using abrasive cleaners, steel wool, or rough materials.
- Dry thoroughly after washing.

### Mixing Paddle

- Remove the paddle from the motor unit, wash it, and dry thoroughly.

### Motor Unit

- Wipe with a damp cloth and dry.

### Viewing Window/Funnel

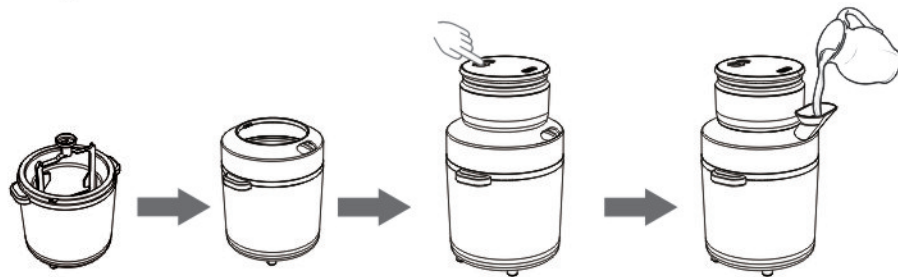
- Wash and dry thoroughly.

## Step-by-Step Instructions

### Step 3: Assemble and Operate

1. Remove the freezer bowl from the freezer and assemble the viewing window and main unit.
2. Turn on the machine to start the mixing paddle. Choose between 25-minute or 35-minute modes based on your desired texture and ambient temperature. Ensure the main unit is adequately charged.
3. Use the funnel to pour the mixture into the bowl through the pouring spout. (Note: Ensure the mixing paddle is running before adding the mixture.)
4. For a thicker consistency, transfer the ice cream to an airtight container and freeze for 2 hours or longer.

**Note :** Do not store frozen desserts or drinks in the freezer bowl, as they may stick to the sides and damage the bowl.



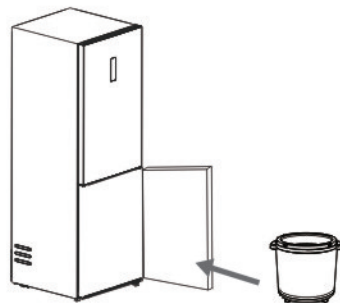
## Pre-Use Tips and Tricks

- **Freezer Bowl Preparation:** Dry the freezer bowl thoroughly before placing it in the freezing chamber to prevent ice buildup.
- **Charging:** Use the appropriate power adapter (DC5V 2A) and charging cable. The red breathing light flashes during charging, and the blue light stays on when fully charged. A full charge (approximately 3 hours) allows for up to 3 batches of ice cream (based on 30 minutes per batch).
- **Freezer Placement:** Place the freezer bowl upright in the freezing chamber with the opening facing up. Do not tilt or invert it. (Note: The motor should not be placed in the refrigerators.)
- **Freezer Temperature:** Set your freezing chamber to 0°F (-18°C) or lower (adjust mechanical freezers to the coldest setting) for optimal freezing.
- **Freezing Time:** Freeze the bowl for at least 16 hours. Insufficient freezing time may result in poor ice cream texture or failure.
- **Recipe Preparation:** Follow recipes carefully, as ingredient ratios affect the final product. Do not exceed 500mL of mixture per batch.
- **Ingredient Prep:** Prepare ingredients in advance and blend them smoothly using a mixer or other tools.
- **Operation:** Start the machine before pouring the mixture into the bowl through the pouring spout. (Note: Pouring the mixture before starting the machine may cause jamming.)
- **Scooping:** Avoid using hard or sharp metal utensils to scoop ice cream, as they may scratch the bowl. Use a plastic spatula or wooden spoon instead.
- **Cleaning:** Wash the freezer bowl with water or diluted kitchen detergent, rinse thoroughly, and dry with a clean cloth.
- **Temperature Warning:** Do not use liquids above 140°F (60°C) for cleaning. None of the parts are dishwasher or sterilizer safe.

## Step-by-Step Instructions

### Step 1: Freeze the Bowl

Freeze the bowl in the freezing chamber at 0°F (-18°C) or lower for at least 16 hours. The bowl can remain in the freezing chamber for immediate use whenever needed.



0°F (-18°C)

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## Step-by-Step Instructions

### Step 2: Prepare the Mixture

1. Follow the provided recipe or use your own. For best results, chill the mixture in the refrigerator for 2 hour before use. (Note: Ensure all ingredients are thoroughly mixed in advance.)
2. Short Press any button to switch on the motor. check and make sure the mixing paddle rotates normally and the motor is in a normal power state.
3. Do not exceed 500mL of batter per batch.



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