the Smart Scoop™

BCI600/SCI600

EN QUICK GUIDE

Sage®

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SAGE® RECOMMENDS SAFETY FIRST

At Sage® we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

⚠ *WARNING*

To prevent damage to the compressor and to ensure maximum performance, place unit in an upright position for 12 hours after transit and before use.

NOTE

Always store the ice cream machine upright and level on its supporting feet. This will ensure reliable compressor performance.

IMPORTANT SAFEGUARDS

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE:

- A downloadable version of this document is also available at sageappliances.com
- Before using the first time ensure your electricity supply is the same as shown on the label on the underside of the appliance. This appliance is equipped with a power cord having a grounding wire with a grounding plug. The appliance must be grounded using a properly grounded outlet. In the event of an electrical fault, grounding reduces the risk of electrical shock.
- Remove and safely discard any packaging materials before first use.
- To eliminate a choking hazard for young children, safely discard the protective cover fitted to the power plug.
- This appliance is for household use only. Do not use the appliance for anything other than its intended

use. Do not use in moving vehicles or boats. Do not use outdoors. Misuse may cause injury.

- Fully unwind the power cord before operating.
- Position the appliance on a stable, heat resistant, level, dry surface away from the edge and do not operate on or near a heat source such as a hot plate, oven or gas hob.
- Vibration during operation may cause the appliance to move.
- Do not let the power cord hang over the edge of a bench or table, touch hot surfaces or become knotted.
- Always ensure the appliance is turned OFF, unplugged at the power outlet and has been allowed to cool before cleaning, attempting to move or storing.
- Always turn the appliance to the OFF position, switch off at the power outlet and unplug at the power outlet when the appliance is not in use.
- Do not use the appliance if the power cord, plug, or appliance becomes damaged in any way. If damaged or maintenance other than cleaning is required, please contact Sage Customer Service or go to sageappliances.com in order to avoid a hazard.
- Any maintenance other than cleaning should be performed by an authorised Sage service centre.
- Children should not play with the appliance.
- Cleaning and user maintenance of the appliance should not be carried out by children unless they are 8 years or older and supervised.
- The appliance and its cord should be kept out of reach of children aged 8 years and younger.
- The installation of a residual current safety switch is recommended to provide additional safety when using all electrical appliances. Safety switches with a rated operating current not more than 30mA are recommended. Consult an electrician for professional advice.
- Always ensure the appliance is properly assembled before use.
- Do not use the appliance on a sink drain board.
- Keep hands, fingers, hair, clothing as well as spatulas and other utensils away from moving or rotating parts during operation.
- Do not use the appliance for anything other than food and/or beverage preparation.
- In order to avoid the possible hazard of the appliance starting by itself due to inadvertent

resetting of the overload protection, do not attach an external switching device (such as a timer) or connect the appliance to a circuit that can regularly switch the appliance on and off.

- Carefully read all instructions before operation and save for future reference.
- The appliance can be used by persons with reduced physical or mental capabilities or a lack of experience and knowledge, only if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- The appliance can be used by children aged 8 years or older if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved.
- Position the appliance at a minimum distance of 15cm away from walls to ensure proper ventilation.
- Do not cover the air vents when the ice cream machine is in use.
- Do not place any ingredients directly into the ice cream chamber. Place ingredients into the ice cream bowl only.
- Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
- Do not leave the lid off the ice cream machine for extended periods of time. Do not use any other accessories other than those provided with the product.

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.

WARNING

When disposing of the appliance, do so only at an authorised waste disposal centre.

The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection centre designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

To protect against electric shock, do not immerse the power plug, cord or appliance in water or any liquid.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Features

AUTOMATIC MODE

Automatic mode churns and freezes the ingredients to the selected/desired consistency. Select one of the four pre-set functions: Sorbet, frozen yogurt, gelato or ice cream. Smart Scoop will beep when ready.

MANUAL MODE

The time to make ice cream can be manually set for pre-timed recipes.

PRESET FUNCTIONS

The Sage® Smart Scoop™ has four pre-set functions to pick from. Select one of the following settings; sorbet, frozen yogurt, gelato, or ice cream.

PRE-COOL

It's good practice to pre-cool the machine when preparing your dessert base. This optional function will cool the machine to approximately -10 to -30°C and usually take about 5–10 minutes.

KEEP COOL

Once the consistency of the dessert has been achieved, Keep Cool will prevent the mixture from melting for up to 3 hours. When the machine is in this mode, note that the compressor will operate intermittently to ensure consistency of the dessert.

CHILD LOCK

The Sage® Smart Scoop™ features a child lock. Press and hold 🔒 HOLD for 2 seconds to set the child lock mode. To exit this mode press and hold for 2 seconds again.

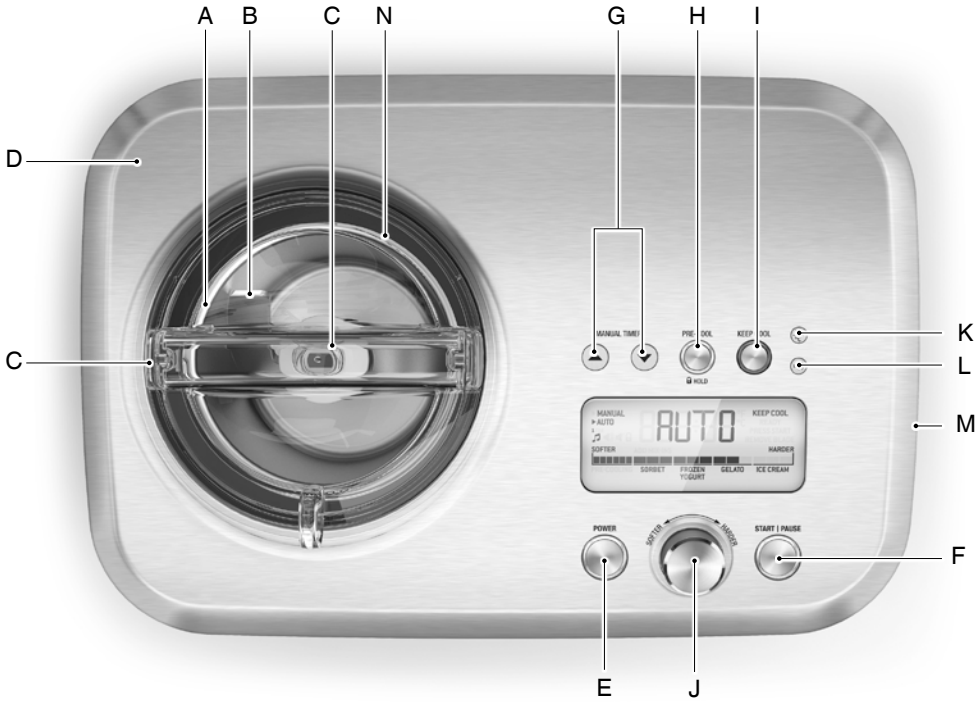
ADD MIX-INS

Mix-ins such as chocolate chips, fresh fruit and flavours can all be added easily through the flip back lid. The ice cream machine will beep and ADD MIX-INS will flash to let you know that it is time to add your favourite condiments!

SOUND

The ice cream machine features an alert beeper when your ice cream is ready. This alert can be set between: loud, soft or mute.

Components



A. **Anodised ice cream bowl**
Not dishwasher safe and should not be stored in the freezer.

B. **Paddle**

C. **Lid**

D. **Stainless steel housing**

E. **POWER**

F. **START / PAUSE**

G. **Manual timer**

H. **PRE-COOL function**

I. **Keep cool**

J. **Auto timer/Hardness selection dial**
Will scroll between the following settings: sorbet, frozen yogurt, gelato, or ice cream. Rotate the dial left for softer textured desserts or right for harder textured desserts.

K. **TEMP / UNITS button**
Allows you to toggle between Celsius and Fahrenheit.

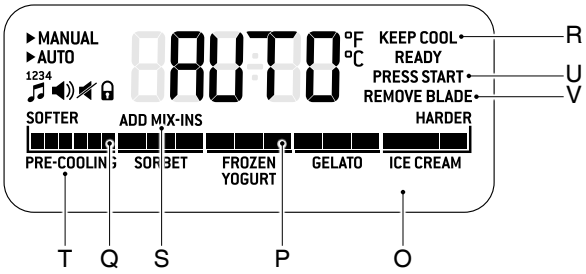
L. **Sound**
Select between loud, soft or mute.

M. **Handles**

N. **Bowl chamber**

Rating Information

220–240V ~ 50Hz 170–200W



SMART SCOOP DISPLAY

O. LCD Control Display

P. Hardness selection bar

Q. Progress indicator bar

R. Keep Cool will keep the frozen dessert chilled and churned for up to 3 hours.

S. Add mix-ins will flash to let you know when it is time to add your favourite mix-ins.

T. Pre-Cooling
Pre-cool works by reducing the temperature of the cooling chamber to its optimal operating temperature before the base mix is introduced. As the appliance is already cold it will take less time to freeze. This reduces the churning required to achieve the dense & creamy consistency of a great gelato.

U. Press Start flashes when in the PRE-COOL mode to advise that the machine is chilled and ready to start churning.

V. Remove blade indicates that the dessert is finished and the blade can be removed from the bowl.

ACCESSORIES

W. Anodised ice cream bowl

X. Spatula use to scrape the bowl

Y. Paddle

Z. Bottle brush for easy cleaning of the paddle and bowl

W

X

Y

Z

Functions

BEFORE FIRST USE

Machine preparation

Remove and discard all labelling and packaging materials attached to your ice cream machine. Ensure you have removed all parts and accessories before discarding the packaging.

Remove the lid, ice cream bowl and paddle from the machine. Clean these parts and accessories using warm soapy water and rinse thoroughly.

Ensure all parts are completely dry.

FIRST USE

Initial start up

- Place paddle inside the bowl.
- Place ingredients inside the bowl in order of the recipe.

- Place ice cream bowl into the ice cream chamber.
- There are 2 grooves in the bowl chamber. When positioning the bowl, align so that the bowl handle hinge is positioned within these grooves.

- Make sure the BOWL CHAMBER and the exterior of the ice cream bowl is completely dry before inserting.

1. To lock the lid into position, align the lid handle to the alignment graphic, rotating clockwise into the LOCK position. LOCK ▼
2. Press the POWER button to turn the machine on.
3. Rotate the hardness selection dial to your chosen dessert.
   Press the START / PAUSE button to begin the churning process. The elapsed time will be displayed on the LCD.
4. The smart scoop will beep when your dessert has reached its desired consistency.

PRE-COOL

NOTE

PRE-COOL can only be operated in the stand by mode, before pressing START / PAUSE button.

a) PRE-COOL lowers the temperature of the ice cream machine to reduce the time it takes to prepare your dessert. It is optional and is ideal to use while you are preparing your ice cream base before churning.

b) To select PRE-COOL function, press the PRE-COOL button. The light surrounding the button will turn from white to red to indicate that the machine is in PRE-COOL mode.
This mode will 'PRE-COOL' the machine to approximately -10°C to -30°C, taking about 5-10 minutes. READY will illuminate and PRESS START will flash on the LCD screen when the ice cream maker has reached optimal temperature.
The paddle will start turning after 15 minutes has passed, but will not start making the frozen dessert unless the START / PAUSE button is pressed.
In this function, the LCD screen will display the temperature, PRE-COOLING will illuminate and the progress indicator will scroll, to let you know that you are in this mode.

c) PRE-COOL will return to standby after 20 minutes or alternatively can be switched off either by pressing PRE-COOL button again or pressing the START / PAUSE button which will override the pre-cooling mode.

NOTE

START / PAUSE button will have to be pressed to start the churning process after pre-cooling.

Care & Cleaning

Ensure that the ice cream machine is turned off by pressing the POWER button. The ice cream machine is off when the START / PAUSE button's LED light is no longer illuminating red. Remove the power plug from the power outlet. Allow the ice cream machine compressor to cool completely before disassembling and cleaning.

CLEANING THE STAINLESS STEEL HOUSING

1. Wipe the exterior of the stainless steel housing and the LCD screen with a soft damp cloth. Do not use a dry paper towel or cloth to clean the LCD screen, or use an abrasive cleanser or metal scouring pad to clean any part of the ice cream machine as these will scratch the surface.

NOTE

Never immerse the stainless steel housing in water or place in the dishwasher. Take care not to allow water or cleaning fluids to seep under the buttons or LCD screen on the control panel.

NOTE

To clean the ice cream chamber ensure that the unit is at room temperature. Wipe out with soapy water and a soft damp cloth.

2. If over-spill of cream, milk, chocolate etc. occurs in the interior chamber, carefully remove using a soft, damp cloth.
3. Let all surfaces dry thoroughly prior to inserting the power plug into a power outlet.

CLEANING THE LID

The lid can be cleaned in warm soapy water, using a soft sponge. Do not use an abrasive cleanser or metal scouring pad as these will scratch the surface. Let all surfaces dry thoroughly prior to placing into the ice cream machine.

CLEANING THE ICE CREAM BOWL

Fill the ice cream bowl up halfway with warm soapy water. A non-abrasive liquid cleanser or mild spray solution may be used. Allow to stand for 10-20 minutes.

NOTE

Ice Cream Bowl is NOT dishwasher safe.

CLEANING THE PADDLE

1. Wash the paddle with warm soapy water. Using the bottle brush supplied insert this in the central part of the paddle to clean all the ice cream out.

2. Let all surfaces dry thoroughly before reassembling the ice cream machine.

NOTE

Paddle and lid are dishwasher safe on the top rack ONLY.

STORAGE

Store the appliance in an upright position and level on it support legs. Do not store anything on top of the ice cream machine.

Troubleshooting

PROBLEM	EASY SOLUTION
Ice cream won't freeze	• START / PAUSE button needs to be pressed. • Alcohol in ice cream? Added too much or too soon. • Ensure that there is adequate ventilation around the ice cream maker. We recommend leaving at least 15cm between the ice cream machine and adjacent hard surfaces.
Paddle won't move	• Paddle won't move if the pre-cool function is selected for the first 5 minutes. • Check to see if centre spindle is inserted correctly into plastic paddle; if the centre spindle is not moving then there maybe an issue with the machine – Call Sage® customer service.
Lid will not lock into position	• Paddle and bowl are not positioned properly – make sure the handle of the bowl sits within the grooves and paddle is inserted properly.
Frozen dessert not frozen in allocated time	• Dessert mixture was too warm when placed in the ice cream bowl for time allocated in manual setting. • Different ingredients and quantities will effect freezing time. Allow for more time if using ingredients like eggs/alcohol.
Can't remove bowl insert after churning	• Ingredients may have spilt over the side of the bowl and into the chamber. Turn the machine off and let stand for 10–20 minutes to defrost the ice cream. Then remove bowl and wipe the interior chamber of the ice cream machine.
How do I make soft serve ice cream?	• The frozen desserts on the hardness indicator bar are only there as a guide. Try making your soft serve on the sorbet setting. You can turn the hardness back up if the ice cream is not hard enough.
I want my ice cream even harder!	• Remove ice cream from ice cream bowl, place in another air-tight container and place in freezer for a further 1–2 hours or until desired hardness is achieved.
Can I put my mix-ins into the custard base?	• Put your mix-ins at the end when prompted. **Note:** Often ingredients such as fruits may disintegrate during the churning process if added too early.

PROBLEM	EASY SOLUTION
My ice cream maker seems to be vibrating briefly?	• The internal compressor is mounted on special rubber mounts to reduce the noise and vibration during operation. When cooling is not required the compressor will automatically turn off and a small amount of vibration for 1–2 seconds is normal.
The controls don't work?	• The child lock may be on. Press and hold the HOLD 🔒 button for 2 seconds to disengage the locking.
The ice cream maker does not remember my last setting?	• The internal computer will only remember the settings once START / PAUSE has been activated.
The temperature is reading in Fahrenheit	• Press °F/°C button to change temperature units.
Ice Cream not churning but the compressor is on	• The PRE-COOL is activated. • To preserve the life if the compressor there is a self timer on the compressor. Please allow for up to 3 minutes for the compressor to activate.
My ice cream is icy? Why?	• Some desserts have a higher water content in them which will make the mixture more icy.
I pulled the ice cream out of the freezer and it is very hard. Why?	• Home made ice cream will always be harder than store bought ice cream as it contains less air. We suggest removing the ice cream for about 5–10 minutes before serving.
Can I place the ice cream bowl into the freezer?	• We do not suggest placing the ice cream bowl in the freezer as the ice cream will freeze solid and be very difficult to scoop out. Do not use any sharp or metal utensils to scoop the ice cream from the bowl as it may scratch the coating.

Guarantee

2 YEAR LIMITED GUARANTEE AND 5 YEAR LIMITED MOTOR GUARANTEE

Sage Appliances guarantees this product for domestic use in specified territories for 2 years for all parts of the product and 5 years for the product's motor from the date of purchase against defects caused by faulty workmanship and materials. During this guarantee period Sage Appliances will repair, replace, or refund any defective product (at the sole discretion of Sage Appliances).

All legal warranty rights under applicable national legislation will be respected and will not be impaired by our guarantee. For full terms and conditions on the guarantee, as well as instructions on how to make a claim, please visit www.sageappliances.com.

Notes

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