

Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

Manuals.plus /

› [KLARSTEIN](#) /

› KLARSTEIN Vanilla Sky 2.5L Compressor Ice Cream Machine Instruction Manual

KLARSTEIN TK49-VanillySkyFamS

KLARSTEIN Vanilla Sky 2.5L Compressor Ice Cream Machine Instruction Manual

Model: TK49-VanillySkyFamS

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your KLARSTEIN Vanilla Sky 2.5L Compressor Ice Cream Machine. Please read all instructions carefully before first use and retain this manual for future reference. This appliance is designed for preparing homemade ice cream, sorbet, and frozen yogurt.

IMPORTANT SAFETY INSTRUCTIONS

- Read all instructions before operating the appliance.
- Ensure the voltage matches your local power supply (220-240 V~, 50/60 Hz).
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children when the appliance is in use.
- Unplug from the outlet when not in use and before cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Avoid contact with moving parts.
- Do not use outdoors.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Do not use the appliance for anything other than its intended use.
- The refrigerant gas used is R600a. Handle with care and ensure proper ventilation.

PRODUCT OVERVIEW AND COMPONENTS

The KLARSTEIN Vanilla Sky ice cream machine is a compressor-based appliance designed for preparing frozen desserts without pre-freezing the bowl. It features a 2.5L capacity and a digital control panel.



Figure 1: Front view of the KLARSTEIN Vanilla Sky Ice Cream Machine, showcasing its stainless steel exterior and control panel with digital display.

Main Components:

- **Main Unit:** Houses the compressor and control panel.

- **Removable Ice Cream Bowl:** 2.5L capacity, made of stainless steel.
- **Agitator Paddle:** For mixing ingredients.
- **Transparent Lid:** With a safety lock and an opening for adding ingredients.
- **Control Panel:** Digital display, power button, start/pause button, timer adjustment buttons.
- **Measuring Cup:** For precise ingredient measurement.
- **Spatula:** For serving and cleaning.



Figure 2: Included components: the stainless steel ice cream bowl with handle, the agitator paddle, a measuring cup, and a spatula.

SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all packaging materials and ensure all components are present.
2. **Initial Cleaning:** Before first use, wash the removable ice cream bowl, agitator paddle, measuring cup, and spatula with warm soapy water. Rinse thoroughly and dry completely. Wipe the main unit with a damp cloth. Do not immerse the main unit in water.

3. **Placement:** Place the ice cream machine on a stable, flat, and dry surface. Ensure adequate ventilation around the appliance.
4. **Assembly:**
 - Insert the agitator paddle into the center of the removable ice cream bowl.
 - Place the assembled bowl and paddle into the main unit.
 - Secure the transparent lid onto the main unit, ensuring it locks into place.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. The digital display will illuminate.

OPERATING INSTRUCTIONS

Follow these steps to prepare your frozen desserts:

1. **Prepare Ingredients:** Ensure your ice cream mixture is chilled (refrigerated) before adding it to the machine for best results.
2. **Add Ingredients:** Pour the prepared mixture into the removable ice cream bowl through the opening in the transparent lid. Do not fill above the maximum fill line to allow for expansion during freezing.



Figure 3: Illustrates pouring liquid ingredients into the ice cream machine through the lid opening.

- 3. Set Timer:** Use the timer adjustment buttons on the control panel to set the desired preparation time. The recommended time for ice cream is typically between 10 to 60 minutes, depending on the recipe and desired

consistency.

4. **Start Operation:** Press the "Start/Pause" button to begin the churning and freezing process. The digital display will show the remaining time.
5. **Add Additional Ingredients (Optional):** During operation, you can add solid ingredients like chocolate chips, nuts, or fruit pieces through the lid opening.
6. **Completion:** Once the set time has elapsed, the machine will automatically stop churning. It features a 1-hour cooling function at the end of preparation to prevent the ice cream from melting immediately.
7. **Serving:** Use the provided spatula to scoop out the ice cream. For a firmer consistency, transfer the ice cream to an airtight container and place it in a freezer for an additional 1-2 hours.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your ice cream machine.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Remove the transparent lid, agitator paddle, and ice cream bowl from the main unit.
3. **Wash Removable Parts:** Wash the lid, agitator paddle, ice cream bowl, measuring cup, and spatula with warm, soapy water. Rinse thoroughly and dry completely with a soft cloth. These parts are generally not dishwasher safe unless specified otherwise.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are completely dry before reassembling or storing the appliance. Store in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your ice cream machine, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outage; faulty outlet.	Ensure the power cord is securely plugged into a working outlet. Check your circuit breaker.
Ice cream is not freezing or is too soft.	Ingredients not pre-chilled; too much mixture; insufficient churning time; warm ambient temperature.	Pre-chill ingredients before adding. Do not exceed the maximum fill line. Increase churning time. Ensure the machine is in a cool environment.
Agitator paddle is not turning.	Paddle not correctly installed; mixture too thick; motor overload.	Check if the paddle is correctly seated. Ensure the mixture is not excessively thick. If the motor stops, turn off the machine, remove some mixture, and restart.
Loud noise during operation.	Improper assembly of components; machine not on a stable surface.	Ensure all parts are correctly assembled and the machine is on a flat, stable surface.

TECHNICAL SPECIFICATIONS

- **Brand:** KLARSTEIN

- **Model Number:** TK49-VanillySkyFamS
- **Capacity:** 2.5 Liters
- **Power:** 250 Watts
- **Material:** Stainless Steel
- **Dimensions (L x W x H):** 31.5 x 26.5 x 38.5 cm
- **Weight:** 14.3 Kilograms
- **Refrigerant:** R600a
- **Power Supply:** 220-240 V~, 50/60 Hz
- **Special Feature:** Integrated Compressor



Figure 4: Diagram showing the dimensions of the KLARSTEIN Vanilla Sky Ice Cream Machine: 31.5 cm (length), 26.5 cm (width), and 38.5 cm (height).

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or contact KLARSTEIN customer service directly. Keep your proof of purchase for any warranty claims.

