KLARSTEIN TK49-9500-dae-W

Klarstein Sweet Sundae Ice Cream Machine User Manual

Model: TK49-9500-dae-W

Introduction

The Klarstein Sweet Sundae Ice Cream Machine is designed for the spontaneous preparation of delicious homemade ice cream. Featuring a self-cooling compressor, a 1.5-litre capacity, and an intuitive dispensing system, this appliance allows you to create creamy ice cream without pre-cooling. Its automatic cleaning function ensures convenient maintenance. This manual provides essential information for safe operation, setup, use, and care of your ice cream machine.

Safety Instructions

Please read all instructions carefully before using the appliance. Keep this manual for future reference.

- Ensure the power supply matches the rating label on the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Always unplug the appliance from the power outlet before cleaning, assembling, or disassembling parts.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury.
- Do not operate the appliance with a damaged cord or plug.
- This appliance is for household use only.
- Ensure proper ventilation around the machine during operation.
- The refrigerant used is Isobutane R600a. Handle with care and ensure proper disposal.

Product Overview and Components

Familiarize yourself with the main parts of your Klarstein Sweet Sundae Ice Cream Machine.





Figure 1: Front view of the Klarstein Sweet Sundae Ice Cream Machine, showcasing its sleek design, control panel, dispensing lever, and a glass of freshly made strawberry ice cream.

- **Control Panel:** Digital display with control buttons for operation.
- **Dispensing Lever:** Used to dispense the finished ice cream.
- **Mixing Chamber:** Where ingredients are churned and frozen.

- **Stirring Element (Auger):** Mixes the ingredients during the freezing process.
- **Lid with Refill Opening:** Allows for adding ingredients during operation.
- **Drip Tray:** Collects any drips from the dispensing nozzle.

Setup

Before first use, ensure all packaging materials are removed and clean the removable parts.

1. **Unpacking:** Carefully remove the ice cream machine from its packaging.
2. **Cleaning:** Wash the stirring element, lid, and drip tray with warm soapy water. Rinse thoroughly and dry completely. The main unit should be wiped with a damp cloth.
3. **Assembly:**
    - Insert the stirring element into the mixing chamber.
    - Place the lid securely on top of the machine.
    - Attach the dispensing system by screwing in the four large thumb screws (silver ones in photos) and inserting the lever, locking it in place with the pin.
    - Position the drip tray at the base of the dispensing nozzle.
4. **Placement:** Place the machine on a stable, flat, and dry surface, ensuring adequate ventilation around it.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet.



Figure 2: The included filling funnel and cleaning brush, essential tools for preparing and maintaining your ice cream machine.

Operation

Follow these steps to make delicious ice cream with your Klarstein Sweet Sundae machine.

1. **Prepare Ingredients:** Prepare your ice cream mixture according to your recipe. The machine has a capacity of 1.5 litres.
2. **Add Ingredients:** Open the silicone lid on top of the machine. Using the provided funnel, pour your prepared mixture into the mixing chamber. Replace the lid securely.



Figure 3: Illustrates the process of adding ingredients to the ice cream machine through the convenient top opening using the provided funnel.

3. **Start Churning:** Press the "Start" button on the control panel. The machine will begin the freezing and churning process. The digital display will show the remaining working time. The typical preparation time is around 40 minutes, but this can vary based on ingredients and desired consistency.



Figure 4: A close-up of the control panel, showing a finger pressing a button, highlighting the simple and intuitive operation of the machine.

4. **Auto-Cooling Function:** After the preparation cycle is complete, the machine features a three-hour automatic cooling function to prevent the ice cream from melting.



Figure 5: The ice cream machine ready with a serving of ice cream, emphasizing the three-hour automatic cooling function that maintains the ice cream's consistency.

5. **Dispensing Ice Cream:** Once the ice cream reaches the desired consistency, place a bowl or cone under the dispensing nozzle. Slowly pull down the dispensing lever to release the ice cream. Dispensing slowly helps achieve a smoother, well-formed soft-serve consistency.



Figure 6: A user operating the dispensing lever to fill an ice cream cone, illustrating the soft-serve style output of the machine.

6. **Enjoy:** Serve immediately or transfer to an airtight container and store in the freezer for later.



Figure 7: A display of various ice cream cones, highlighting the machine's ability to produce quick and homemade frozen treats in approximately 40 minutes.



Figure 8: A visual representation of the variety of frozen desserts that can be made, including fruit-based, milk-based, and soft ice cream.

Cleaning and Maintenance

Regular cleaning ensures optimal performance and hygiene of your ice cream machine.

1. **Automatic Cleaning System:**
    - After dispensing all ice cream, remove the lid.
    - Pour approximately 1 litre of clean water into the mixing chamber.
    - Press the "Clean" button twice on the control panel. The machine will start a 10-minute cleaning cycle.
    - Once the cycle is complete (indicated by a beep), dispense the water.
    - Repeat this process 5 times to ensure thorough cleaning.
2. **Manual Cleaning of Removable Parts:**
    - Disassemble the dispensing system, stirring element, and drip tray.
    - Wash these parts with warm soapy water using the provided cleaning brush for hard-to-reach areas.
    - Rinse thoroughly and dry completely before reassembling or storing.



Figure 9: An exploded view of the machine's internal components, including the stirring element and removable drip tray, illustrating the ease of disassembly for cleaning.

3. **Cleaning the Main Unit:** Wipe the exterior of the main unit with a soft, damp cloth. Do not use abrasive cleaners or immerse the unit in water.
4. **Storage:** Store the clean and dry appliance 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 plug is securely in a working outlet. Check circuit breaker.

Problem	Possible Cause	Solution
Ice cream is too soft/not freezing.	Ingredients too warm; insufficient churning time; too much mixture.	Ensure ingredients are chilled before adding. Extend churning time if possible. Do not exceed 1.5L capacity.
Ice cream is too hard.	Churning time too long.	Reduce churning time for future batches.
Dispensing nozzle is blocked.	Ice cream too firm; residue in nozzle.	Ensure ice cream is not over-frozen. Clean the nozzle thoroughly after each use.
Loud noise during operation.	Stirring element not properly installed; machine on uneven surface.	Check that the stirring element is correctly seated. Place machine on a flat, stable surface.

If the problem persists after trying these solutions, please contact Klarstein customer support.

Specifications

- **Model:** TK49-9500-dae-W
- **Brand:** KLARSTEIN
- **Capacity:** 1.5 litres
- **Power Consumption:** 200 W
- **Power Supply:** 220-240 V ~ | 50 Hz
- **Refrigerant:** Isobutane R600a
- **Dimensions (WxHxD):** Approx. 28 x 47 x 41.5 cm
- **Weight:** Approx. 17.1 kg
- **Material:** Stainless Steel (parts)
- **Operating Volume:** Below 60 dB
- **Special Features:** Self-Cooling Compressor, Dispensing System, 3-Hour Auto-Cooling Function, Automatic Cleaning System

Warranty and Support

For warranty information, technical support, or service inquiries, please contact Klarstein customer service. Refer to your purchase documentation for specific warranty terms and contact details.
You can also visit the official Klarstein store for more information and support:KLARSTEIN Store

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Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Answered questions about this manual

Where can I find the instruction manual for the KLARSTEIN TK49-9500-dae-W Sweet Sundae Ice Cream Machine?

You can find the comprehensive instructions for the Klarstein Sweet Sundae Ice Cream Machine (Model TK49-9500-dae-W) directly on the page you were viewing. Below is a summary of the essential setup and operation steps:Setup:...

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