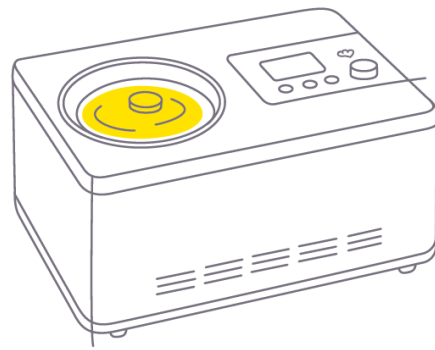




springlane Elisa 2-in-1 Ice Cream Maker and Yogurt Maker Instruction Manual

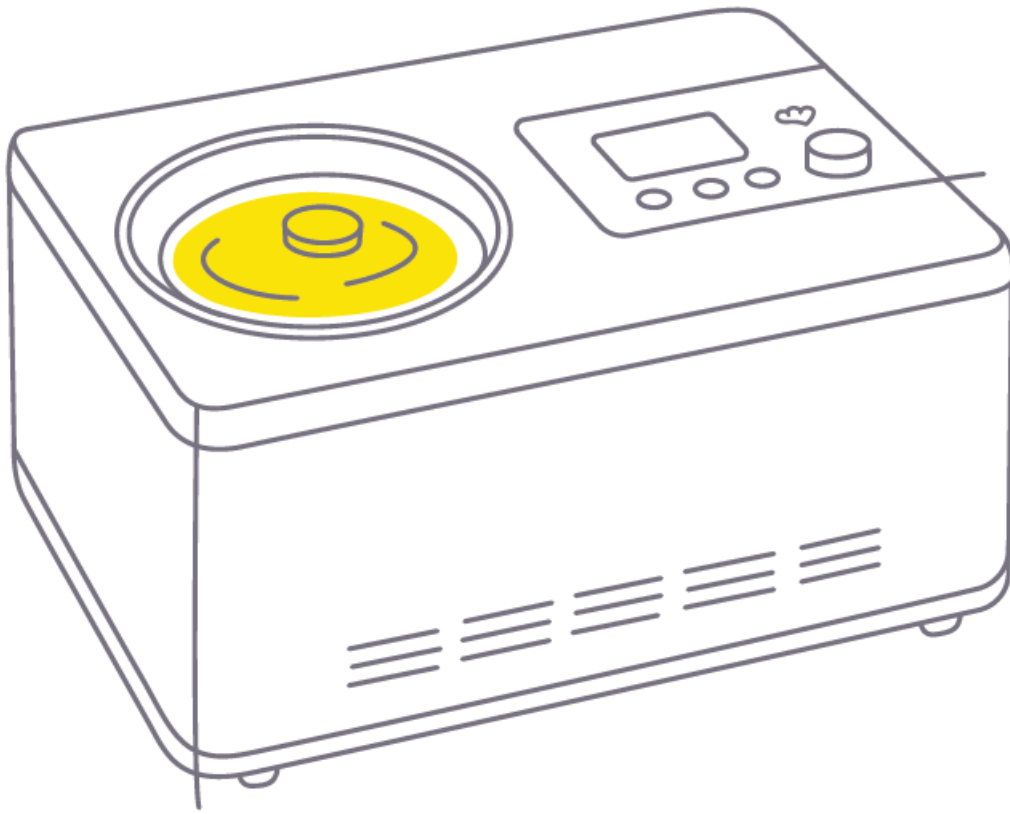
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springlane Elisa 2-in-1 Ice Cream Maker and Yogurt Maker



Important safety information

Please read this manual carefully before using the appliance for the first time and keep it for future reference.

Warning

1. Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction. For optimal ventilation, allow space of approx. 8 cm to other objects, furniture, or walls.
2. Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. Do not damage the refrigerant circuit.
4. Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
5. When positioning the appliance, ensure the supply cord is not trapped or damaged.
6. Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

Intended use

The 2-in-1 ice cream machine and yogurt maker Elisa can agitate and cool liquid foods as well as produce yogurt and ice cream.

Symbols



This symbol warns of hazards that can damage the appliance or cause injury.



This symbol warns of an electric shock that may be caused by a defective appliance or by improper handling. This product may only be opened for necessary service work by an authorised technician.



This symbol warns of flammable substances. Avoid open flames and sources of ignition and ensure that the room in which the unit is located is well ventilated.

Safety information

- Do not store explosive substances such as aerosol containers with flammable propellant gas in this appliance.
- Do not submerge the appliance in water or any other liquid. Protect the power cable, plug, and mains adaptor from moisture.
- Do not put your hand into the appliance during operation – this may lead to injury! Make sure that the appliance is never tilted more than 45°, as this could damage the compressor.
- After unpacking, leave the appliance in its final position for at least 2 hours. The cooling agent inside the appliance must first sink to the bottom, as the compressor could otherwise be damaged. The manufacturer will assume no liability in the event of incorrect assembly, improper or incorrect use, or repairs carried out by unauthorised third parties.
- **Warning: Risk of fire!** The cooling circuit contains the cooling agent isobutane (R600a). Although it is a natural, environmentally-friendly gas, it is also flammable. Make sure that the cooling circuit is not damaged during transport or while setting up the appliance.

The cooling agent (R600a) is flammable.

If the cooling circuit is damaged:

- Keep away from open flames and ignition sources.
- Thoroughly ventilate the room in which the appliance is located.
- Do not continue using the appliance.
- 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.
- After unpacking the appliance, check that it is in perfect condition and has not sustained any damage that could impair its functional safety. Should you notice any defects or if the appliance has fallen on the floor, do not attempt to use it, but call our customer service.
- Improper repairs can lead to hazards for the user and the warranty may be deemed void. If individual parts are damaged, they must be replaced by the manufacturer, an authorized specialist company, or a similarly qualified person.
- The 2-in-1 ice cream machine and yogurt maker Elisa can agitate and cool liquid foods as well as produce yogurt and ice cream. Do not place any other food items inside.
- Store the appliance out of the reach of children.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children aged from 3 to 8 years are allowed to load and unload refrigerating appliances.
- Position the appliance on a clean and level surface.
- The appliance is only intended for use in the household or other similar uses such as
 - in kitchenettes in shops, offices, or other workplaces,
 - on farms,

- for use by guests in accommodation establishments (hotels, motels) private guest houses, or holiday homes.
- Fill the ice cream container to a maximum of 2/3rd to prevent overflow. Do not fill above the indicated maximum level.
- Use the appliance only after proper assembly.
- The appliance may only be used with original accessories.
- Connect the appliance only to alternating current as indicated on the type plate. Connect the mains plug only to an earthed socket.
- Uncoil the power cable completely before use.
- Disconnect the mains plug as soon as you have finished using the appliance. Do not pull the power cable itself, as it could cause damage.
- Switch off the machine before plugging in or unplugging it.
- The appliance must not be operated with an external timer or a separate remote-control system.
- Always disconnect the mains plug after use, before cleaning, or in the event of possible malfunctions during operation.
- Do not submerge the appliance in water or any other liquid. Protect the power cable and plug from moisture.
- The appliance is not dishwasher safe. The agitator arm, the stainless steel ice cream container and the transparent cover may be cleaned in the dishwasher.
- Avoid using the on/off switch too often, as it might damage the compressor. Allow for at least 5 minutes to pass between switching the appliance on and off.
- Never place or use the appliance and power cable on or near a hot surface.
- The cable must not hang over the edge of the work surface.
- Do not use the appliance outdoors.
- Ensure that the appliance's ventilation slots are not blocked at any time.
- Do not put objects or your hand in the appliance while it is in operation
- Never insert body parts or metallic objects into ventilation slots, there is a risk of injury.
- Do not store explosive substances such as aerosol containers with flammable propellant gas in this appliance.

Before using the appliance for the first time

- Remove all parts related to packaging and transport safety. Make sure that these parts are also kept away from children –they pose a risk of suffocation!
- Before initial operation and after prolonged periods of non-use, Elisa should be cleaned. When doing so, please make sure to note our instructions on cleaning and care.
- Place the appliance on a level and dry surface.
- After unpacking, leave the appliance in its final location for at least 2 hours.

Technical data

Cooling power: 180 W

Heating power: 22,8 W

Voltage/Frequency: 220-240 V

AC/50 Hz

Capacity: 2 litres

Dimensions (LxWxH): 42,3 x 28,2

x 27,2 cm

Weight: 12 kg

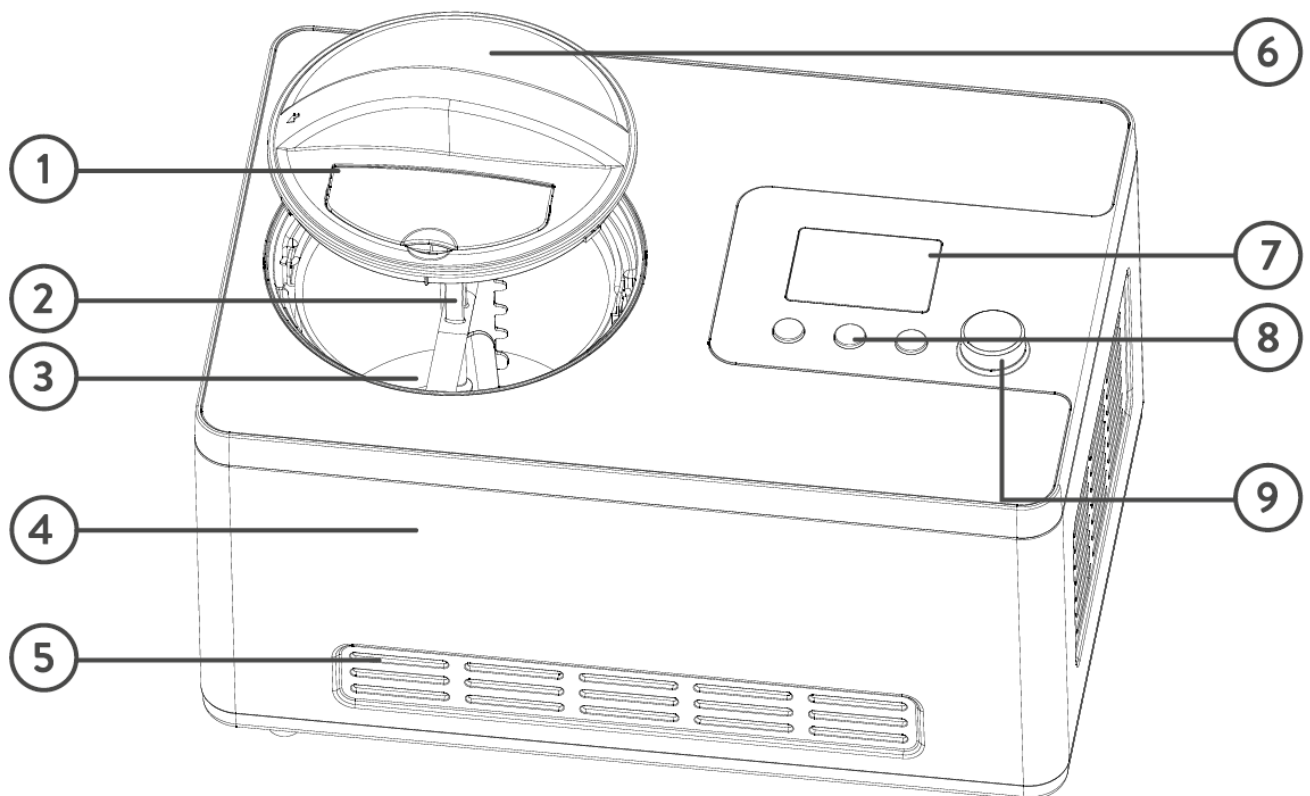
Material: stainless steel (body, ice cream container), plastic

Features: fully automatic, self-cooling

Using Elisa

Product Description

Appliance compressor, removable stainless steel ice cream container, agitator, transparent lid with refill flap, digital control display, four programs, refill function for ice cream and yogurt, timer, gripping stand Accessories: Measuring cup and spatula, recipe booklet, ice cream scoop Specifications, technology, colours, and design are subject to change without notice.

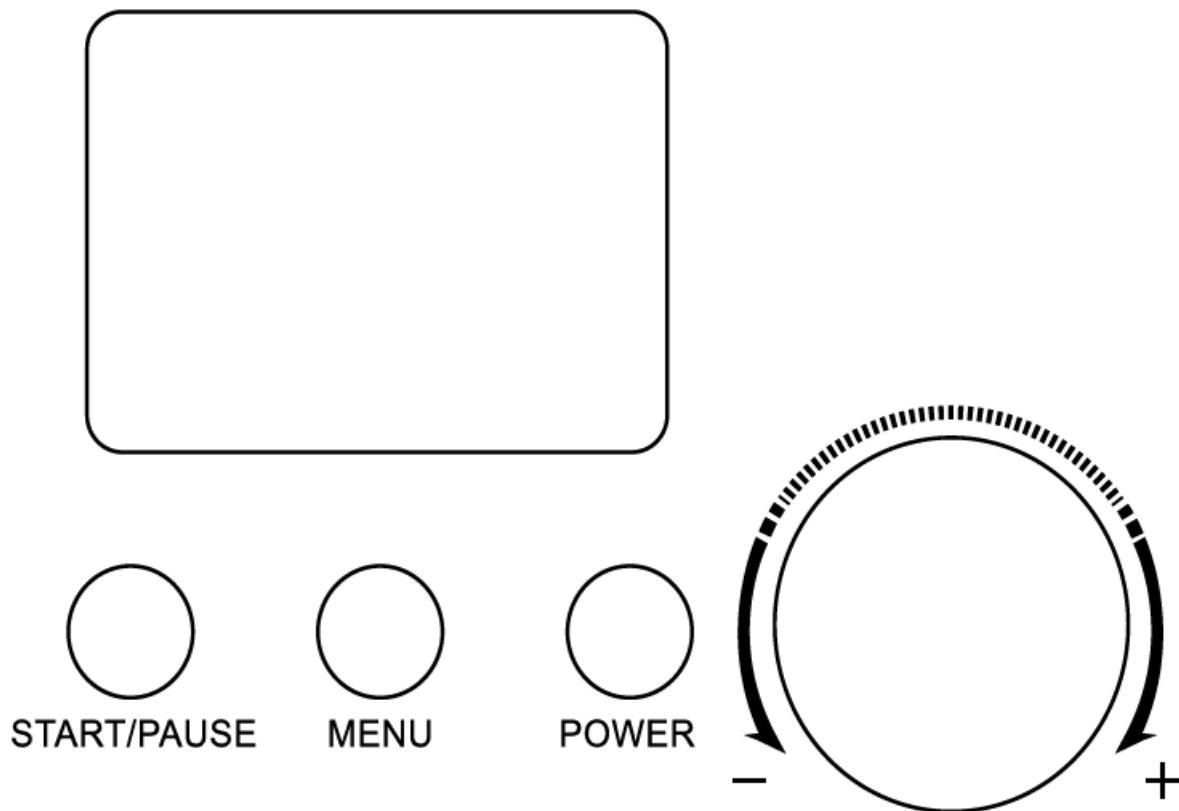


1. Mix-in opening
2. Agitator
3. Ice cream container
4. Power unit
5. Ventilation openings
6. Transparent lid
7. LCD display
8. Operating keys
9. Control knob

Control elements

1. Start/Pause
2. Menu

3. Power
4. Control knob



Making ice cream

1. Prepare the ingredients for the ice cream according to the recipe. Any mixtures that require prior cooking should be prepared a day in advance, leaving enough time for the mixture to cool.
2. Cool the prepared mixture and ingredients to approximately 6-8 °C (fridge temperature).
3. Only puree fruit just prior to preparation and add any fruit pieces only towards the end of the cycle.
4. Alcohol lengthens the freezing time. Use ingredients containing alcohol sparingly and add these only at the end of the freezing time.
5. Place the removable ice cream bowl in the chamber of the power unit.
6. Connect the agitator to the shaft at the base of the ice cream bowl.
7. Pour the cooled mixture into the ice cream bowl. Ensure that it does not exceed the maximum liquid recommendation. Ensure the bowl is no more than 2/3 full, as the mixture will expand as it freezes.
8. Place the lid on the appliance and turn counterclockwise until it locks in place and is firmly closed.
9. Insert the plug to a power socket and turn on via the ON/OFF button. The display will read 60:00.
10. Select the ICE CREAM function by repeatedly pressing the menu key. Turn the knob to set the correct time; for a filling quantity of 2/3rd, we recommend 60 minutes.
11. Now press the START/STOP button. The appliance will begin the freezing and mixing process.
12. If the ice cream is not yet solid after the cycle, it can be left to freeze for up to 60 minutes. If the mixture freezes before the cycle ends, the machine will stop and the ice cream can be removed.
13. During use, the duration of the cycle can be increased by pressing the TIME [+] button to increase the duration by 1 minute increments between 60 and 1 minutes. Pressing the TIME [-] button will reduce length of the cycle.
14. The remaining time will be displayed on the machine.

Tips for perfect ice cream

- Self-made ice cream tastes best when fresh. It does not contain any preservatives and should therefore be eaten immediately, if possible.
- Always use very fresh eggs for your ice cream.
- Always use fully ripe fruits for fruit ice cream and only add them at the end of the preparation time through the opening in the lid.
- Instead of sugar, you can also use honey or syrup as sweeteners.
- You can substitute cream and milk for each other as you wish. The more cream you add, the creamier the ice cream will be.
- The colder the ice cream mass is before beginning with the preparation, the shorter the preparation time.
- For storage, do not use the device's ice cream bowl but rather move the ice cream to a suitable container with a lid. You can prevent the formation of ice crystals by ensuring that your container contains as little air as possible or by storing it upside down – this way, the crystals gather on the lid and not on the ice cream.
- Fill the ice cream container to a maximum of 2/3rd to prevent overflow. The ice cream expands during the freezing process.
- Please note: The ice cream mass always tastes overly sweet before freezing. However, if you taste the frozen ice cream later on, it will taste perfect.
- Consume the ice cream within a week and never refreeze thawed or defrosted ice cream.

Making yogurt

Please also note the instructions for the production of yogurt in the recipe booklet included with delivery.

1. Pour the yogurt mixture into the removable container and place this into the appropriate compressor casing. Make sure the container is well inserted and will not move out of position.
2. Do not use the mixing blade with the container when making yogurt. Place the transparent lid on the container and turn it counterclockwise until it is jammed tight.
3. Insert the plug into an electrical outlet and switch on the appliance by pressing the power button. The display will show "60:00" in the ice cream program.
4. You can switch between the 4 programs by pressing the menu button repeatedly. When making yogurt, select the YOGURT program. "08 H" will flash up on the display.
5. Use the rotary knob to set the desired length of preparation time. For 1 litre of classic yogurt, a running time of at least 8 hours is recommended. For vegan yogurt, e.g. from soy milk, it is best to set the time for at least 14 hours.
6. Start the program by pressing the start/pause button once. You will know the program has started successfully when both the numbers flash up on the hour display (e.g. "08") and the yogurt symbol flashes up on the right of the display. Note: The yogurt program is almost completely silent during operation. Therefore, as an additional means of supervision, you should check after 1 hour to see whether the remaining running time has been reduced accordingly by 1 hour, and whether a gentle heat is emanating from the container – this will indicate that the yogurt program is running properly.
7. If your yogurt has already set or has reached the desired consistency before the end of the program, you can also end the program pre-maturely by pressing the start/pause button again. Note: During the program's running time, the appliance should be stopped at intervals and the mixture in the container should be stirred

well. If the container is left without interruption for the entire length of the program's running time, the yogurt fermentation process will fail.

Ice cream and yogurt removal

1. Ice cream and yogurt are ready when the display shows "00:00". Before removing the product, switch the appliance off using the ON/OFF button and unplug it from the socket.
2. Remove the transparent lid.
3. Take the container out of the appliance and carefully pull the mixer out of the ice cream. If the ice cream container is frozen slightly and cannot easily be lifted out of the recess in the housing, wait for a few minutes and try removing it again.
4. Fill ice cream and yogurt into suitable containers. Refrain from using sharp or pointed objects, but rather use a plastic or wooden spoon, to avoid damaging the ice container. We recommend silicone dough scrapers.
5. If you are finished making ice cream, switch off the appliance with the start/stop button and disconnect the plug.

Cooling only-mode

This program is used for cooling liquids without agitation. The pre-chosen time for the cooling only program is 30 minutes. It is shown on the display as "30:00". The control knob can be used to extend or shorten the time minute-wise. The minimum time for this program is 5 minutes; the maximum time is 60 minutes.

Mixing Only-mode

This program is used for agitating liquids without freezing. The pre-chosen time for the cooling only program is 10 minutes. It is shown on the display as "10:00". The knob can be used to extend or shorten the time minute-wise. The minimum time for this program is 5 minutes; the maximum time is 60 minutes.

After-cooling function

Ice cream

As soon as the ice cream program is finished the display will show „00:00“. If the ice cream is not taken out within 10 minutes after preparation time is up and no other button is pressed, the ice cream machine will automatically go into cooling mode every ten minutes for 1 hour. After 10 minutes, an acoustic signal will sound and the device switches to standby mode. You can manually extend the after-cool function for up to one hour by selecting the "COOLING ONLY" function and setting the desired time.

Yogurt

As soon as the yogurt program is finished the display will show „00:00“. The device will start the after-cooling function and the display will show "COOL". The yogurt will be cooled for 15 minutes. Afterwards, the ventilator and compressor will switch off automatically. A sensor will monitor the temperature of the yogurt. If the temperature exceeds 9 °C, the ventilator and compressor switch on for 4 minutes to cool the yogurt down below 9 °C. If you do not switch off the device, the cooling program stays activated.

Motor protection function

If the ice cream mass becomes harder, the motor can get jammed. The motor protection function makes sure that the mixing motor automatically stops at a hard ice cream consistency to avoid motor damage.

Cleaning and care

Before cleaning, always switch off the appliance, remove the plug from the socket and allow the appliance to cool down.

- Never clean the device with or under running water or any other liquid. Especially the motor and the compressor may not come into contact with water.
- Do not use any scratching or abrasive detergents.
- The stainless steel ice cream container is dishwasher safe. All other removable parts may be put in the dishwasher.
- Clean all plastic parts on the top shelf of a dishwasher and use a programme with at most 60 °C to keep them from losing their shape. Make sure that the plastic part is not jammed.
- Wipe down the compressor housing with a moist cloth.
- Dry off all parts with a soft cloth before assembling them. Before using the ice cream machine again, all parts should be thoroughly cleaned and dried off.

Troubleshooting

If the device does not work properly, please check the following steps:

1. Check if the manual was followed precisely and correctly.
2. Check the following table for possible reasons.
3. Check if all fuses are working.

problem	solution
The ice cream doesn't freeze.	Make sure the compressor is working. Contact customer service for repair.
The stirring rod freezes.	The motor protection function has been activated. Remove the container, transfer your ice cream to another container, and let the machine stand for at least 30 minutes. Reduce the stirring duration next time.
The ice cream has frozen into a hard edge on the outside but remains soft on the inside.	
The 2nd batch of ice cream freezes unevenly and the motor protection function activates itself, the agitator no longer rotates.	Let your machine rest for at least 30 minutes before filling it with the next batch of ice cream.
The ice cream is too hard when it comes out of the freezer.	If your ice cream has been stored in the freezer for a longer period, you should first defrost it in the fridge or at room temperature for approx. 10–30 minutes.

The ice cream is too runny.	You should generally freeze fruit ice cream or sorbet a little bit longer. To do so, fill the ice cream into a suitable and airtight container and allow it to freeze in the freezer for at least an additional 30 minutes.

	Make sure that your ice cream mass is no warmer than room temperature when filling and never fill the machine with hot ice cream mass. Optimal results are obtained at a temperature of approx. 6–8°C.
The yogurt is too runny.	Extend the mixing time. Please note: The longer yo- ghurt stirs, the more sour and bitter it can become. You shouldn't leave yoghurt in the machine for more than 14 hours. The milk became too hot during preparation and the bacteria died. Start a gain.
The yogurt is too sour.	The fat content of the milk was too low. Yoghurt from whole milk tastes less sour than yoghurt from semi- skimmed milk. The yoghurt was stirred or stored too long. Yoghurt continues to ferment, even when it's stored in the fridge. Consume your yoghurt when its still fresh if possible
The yogurt is too grainy.	If you made yoghurt using powder, the powder was not stirred evenly enough into the milk. Try to stir through your yoghurt with a hand mixer and let it stir for another 2–3 hours.

If you have any other issues with your Elisa, please contact our customer service. Do not try to repair the machine yourself.

Customer service

In principle, our products have a legal warranty duty of 2 years. Further claims can only be processed in conjunction with a proof of purchase. Wearing parts exclude any warranty claims, when usual abrasion has occurred. The durability is determined by the respective handling and use of the products and is thus variable.

For questions concerning handling and functionality of our products, please contact our customer service:

Free hotline for Germany/Austria only: 0800 270 70 27

From other EU countries:

+49 211 749 55 10

(Different costs may apply.)

E-Mail: service@springlane.de



Disposal/Environmental protection

Our products are manufactured to high quality standards and are designed for a long service life. Regular maintenance and care will help to extend service life. If the appliance is defective and can no longer be repaired, it must not be disposed of in the normal household waste.

Take the appliance to a designated disposal point for recycling electrical or electronic equipment.

Through professional disposal and recycling you make an important contribution to protecting our environment.

Springlane GmbH herewith declares that the product complies with the essential CE requirements on the issuing date. The complete declaration of conformity can be accessed at

<https://www.springlane.de/bedienungsanleitungen>

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E-Mail: service@springlane.de | Internet: www.springlane.de

Documents / Resources

 Elisa 2-in-1 Eiscrem- und Joghurtbereiter Bedienungsanleitung Instruction manual Gebrauchsanweisung Instructions per l'uso Manual d'emploi Manual de instrucciones	springlane Elisa 2-in-1 Ice Cream Maker and Yogurt Maker [pdf] Instruction Manual Elisa 2-in-1 Ice Cream Maker and Yogurt Maker, Elisa, 2-in-1 Ice Cream Maker and Yogurt Maker, 2-in-1 Ice Cream and Yogurt Maker, Ice Cream Maker and Yogurt Maker, Yogurt Maker, Ice Cream Maker, Elisa Yogurt Maker, Elisa Ice Cream Maker
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References

-  [Bedienungsanleitungen | Springlane.de](#)
-  [Springlane Onlineshop - Aus Liebe zum Kochen | Springlane.de](#)
-  [Bedienungsanleitungen | Springlane.de](#)
-  [Springlane Onlineshop - Aus Liebe zum Kochen | Springlane.de](#)

