



springlane Elli Ice Machine Instruction Manual

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Important safety information

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

1. **Warning** – 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. **Warning** – Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
3. **Warning** – Do not damage the refrigerant circuit.
4. **Warning** – Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
5. **Warning** – When positioning the appliance, ensure the supply cord is not trapped or damaged.
6. **Warning** – Do not locate multiple portable socket-outlets or portable power supplies at the rear of the appliance.

Intended use

Ice cream maker Elli can agitate and cool liquid foods as well as produce ice cream. It must not be used for other purposes or for processing other substances or objects.

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.
- Ice cream maker Elli can agitate and cool liquid foods as well as produce 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 free and level surface.
- The appliance is only intended for use in the household or other similar uses such a
- 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.
- The maximum filling volume may not be exceeded. The ice cream bowl should be filled to 2/3 at the most since the ice cream expands during the freezing process.
- 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 appliance 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.
- 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.
- 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.
- 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 the ventilations slots as this may lead to injury.

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!
- Leave the appliance in its final location for at least 2 hours. The coolant in the appliance must first sink; if not, the compressor may be damaged.
- Before initial operation and after prolonged periods of nonuse, ice cream maker Elli 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.

Technical data

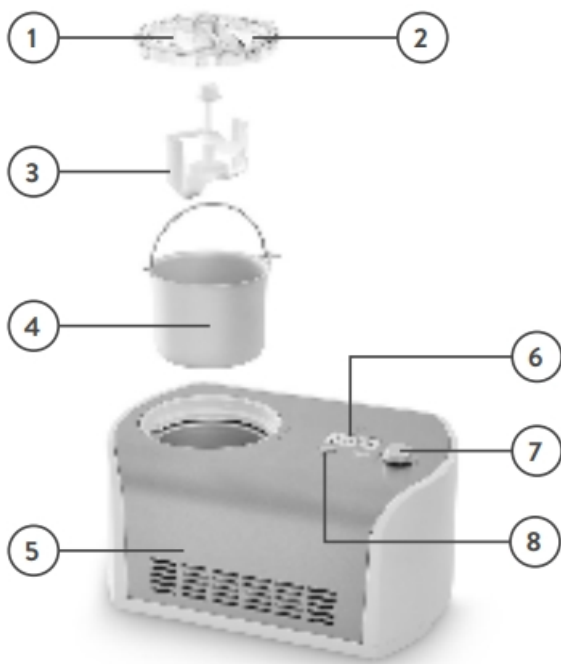
- **Voltage:** 135 W, 220-240 V, 50 Hz
- **Capacity:** 1.2 litres
- **Max. filling capacity:** 800 ml
- **Dimensions:** 39 x 26 x 21.5 cm
- **Weight:** approx. 9.63 kg
- **Cable length:** approx. 115 cm
- **Features:** fully automatic, self-cooling compressor for continual refrigeration, LCD Display for temperature and time, freezing to approx. -35 °C, digital timer, adjustable to the minute, removable stainless steel ice cream container for easy cleaning, lid opening for addition of ingredients, robust motor, mixing blade
- **Accessories:** instruction manual, recipe booklet

Specifications, technology, colours, and design are subject to change without notice.

Using ice cream maker Elli

Product description

Appliance



1. Transparent lid
2. Mix-in opening
3. Mixing paddle
4. Stainless steel ice cream container
5. Power unit
6. LCD Display
7. Knob
8. Operating keys

Control element



1. Mixing display
2. Freezing display
3. Temperature
4. Preparation time
5. Power (On/Off)
6. Start/stop
7. Time +/-

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 container in the chamber of the power unit.
6. Connect the mixing paddle to the shaft at the base of the ice cream container.
7. Pour the cooled mixture into the ice cream container. Ensure that it does not exceed the maximum liquid recommendation. Ensure the container is no more than 2/3 full, as the mixture will expand as it freezes.
8. Place the lid on the appliance and turn counter clockwise until it locks in place and is firmly closed.
9. Plug the device plug into a socket. On the display, you can now see "00" blinking.
10. Press the power-button. The display will light up. The time setting is blinking.
11. Select the desired preparation time by turning the knob.
12. Press the "Start/Pause" button to start the mixing and cooling process.
13. The remaining time and the temperature will be shown on the display.
14. After the time is up, the device stops automatically and a signal sounds.
15. If the ice cream is not taken out within 10 minutes after the time is up and no other button is pressed, the ice cream machine automatically goes into cooling mode for 1 hour. Note: The ice cream machine automatically stops at a certain ice cream consistency to avoid motor damage. This is not a technical defect. If necessary, the ice cream mass can be frozen some more afterwards.

Ice cream removal

1. Ice cream is ready when the display shows "00:00". Before removing the product, switch the appliance off using the POWER button and unplug it from the socket.
2. Remove the transparent lid.
3. Take the container out of the appliance and carefully pull the mixing paddle out of the ice. 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 into suitable containers.
Refrain from using sharp or pointed objects, but rather use a plastic or wooden spoon, to avoid damaging the ice cream container. We recommend silicone dough scrapers.
5. If you want to make more ice cream afterwards, you should wait approx. 15 minutes, so that the compressor can cool off. After the break, start again at step 1.
6. If you are finished making ice cream, switch off the appliance with the on/ off button and disconnect the plug.

Cooling function

To keep the ice cream from melting, the cooling function automatically switches on: 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 maker will automatically go into cooling mode every ten minutes for 1 hour. Afterwards, the ice cream maker goes into standby mode.

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.

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 containers 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.

Cleaning and care

Ice cream maker Elli should be cleaned and dried after each use as follows. Lack of or improper care of the appliance can impair the functionality.

- 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 maker again, all parts should be thoroughly cleaned and dried off.

Trouble shooting

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, pour your ice cream into a different container, and let the appliance rest 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 mixer no longer rotates.	Let your appliance 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 appliance with hot ice cream mass. Optimal results are obtained at a temperature of approx. 6-8 °C.

If ice cream maker Elli should have any other issues, please contact a professional repair service. Do not try to repair the appliance 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 www.springlane.de/bedienungsanleitungen.

Documents / Resources

	springlane Elli Ice Machine [pdf] Instruction Manual Elli Ice Machine, Elli, Ice Machine, Ice Making Machine, Ice Maker
	springlane Elli Ice Machine [pdf] Instruction Manual Elli Ice Machine, Elli, Ice Machine, Ice Making Machine, Ice Maker
	springlane Elli Ice Machine [pdf] Instruction Manual Elli Ice Machine, Elli, Ice Machine, Ice Making Machine, Ice Maker

References

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

Manuals+.