



springlane Eni Ice Machine with Compressor Instruction Manual

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springlane Eni Ice Machine with Compressor



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.

Technical information

- **Output:** 100 W, 220-240 V, 50 Hz
- **Dimensions (W/D/H):** 35.5 x 26 x 22.5 cm
- **Weight:** approx. 7.2 kg Capacity: 1 litre Max.
- **Filling amount:** 0.6 litre Equipped with: a fully automatic, self-cooling compressor for continuous refrigeration, removable ice cream container for easy cleaning, automatic continuous chilling function Specifications, technology, colours, and design are subject to change without notice.

Safety information

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

Intended use

This appliance is only suitable for mixing and cooling liquid food, as well as making ice cream. It may not be used to process other substances or objects.

- 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.
- 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.
- 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
 - authorised specialist company, or a similarly qualified person.
 - This appliance is only suitable for mixing and cooling liquid food, as well as making ice cream. It may not be used to process other substances or objects.
 - 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 household use or other

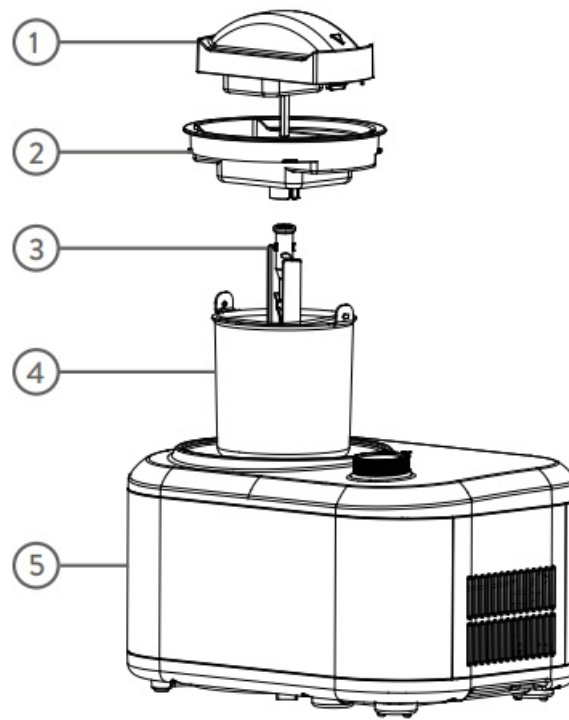
similar uses such as

- 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. · Only fill the ice cream container up to 2/3 of its capacity. Do not fill above the indicated maximum level.
· Only use the appliance after proper assembly. · The
- appliance may only be used with its 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 mains cable completely before use.
- Disconnect the mains plug as soon as you have finished using the appliance. Do not pull on the mains cable itself, as this might damage the cable.
- Switch off the machine before plugging it in or unplugging it.
- The appliance may not be operated with an external timer or remote control system.
- Always disconnect the mains plug after use, before cleaning, or in the event of malfunctions during operation.
- The appliance is not suitable for dishwashers. Follow the cleaning instructions.
- Avoid switching the machine on and off too frequently, as this could damage the compressor. Wait at least 5 minutes before switching the machine back on after it has been switched off.
- Never place or use the appliance and mains 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.
- Do not insert objects or your hand into the appliance while it is in operation.
- Never insert body parts or metallic objects into the ventilation slots as this may lead to injury.
- Never insert body parts or metallic objects into the ventilation slots as this may lead to injury.
- Before using the appliance for the first time
- Remove all transport safety and packaging parts and keep them away from children danger of suffocation!
- Let Eni stand for at least 2 hours before using it for the first time to allow the cooling agent in the compressor to sink to the bottom. · Eni should be cleaned before first use and after longer periods of non-use. When doing so, follow our instructions on cleaning and maintenance. · Place the appliance on a level and dry surface.

Using Eni

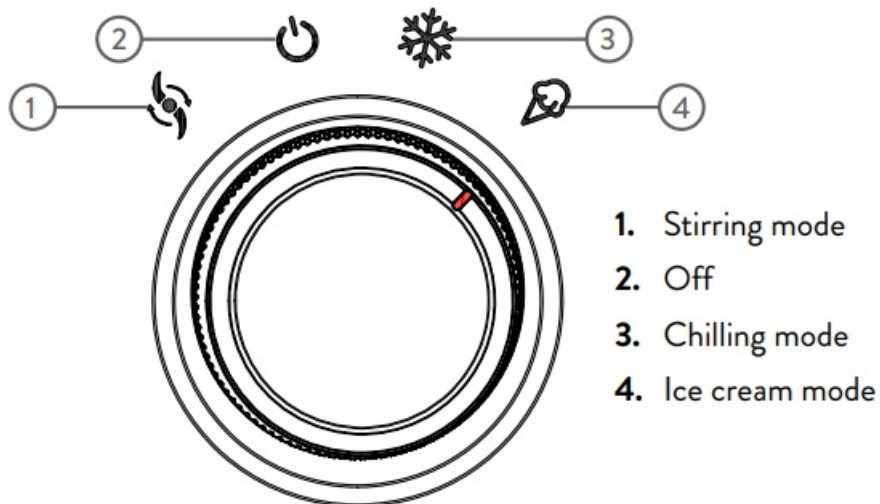
Product description

Appliance



1. Lid motor
2. Transparent lid
3. Stirring rod
4. Ice cream container
5. Housing

Control panel



Functions

- Stirring mode: The appliance stirs for 30 minutes without chilling.
- Chilling mode: The appliance chills for 30 minutes without stirring.
- Ice cream mode: The appliance chills and stirs. After 30 minutes, the appliance will stop stirring and pause for 5 minutes.
- It will then begin stirring again without stopping. acoustic signal sounds. If the ice cream is not removed, the continuous chilling function starts for 1 hour. Once the

- continuous chilling function is complete, another acoustic signal will sound.

Motor protection function

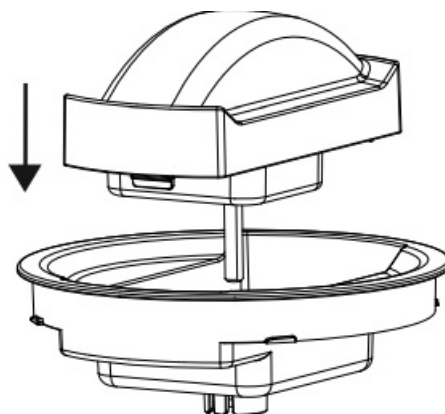
If the ice cream becomes too solid, Eni will automatically stop stirring to protect the motor. Remove the ice cream and reduce the stirring duration next time you use it.

Continuous chilling function

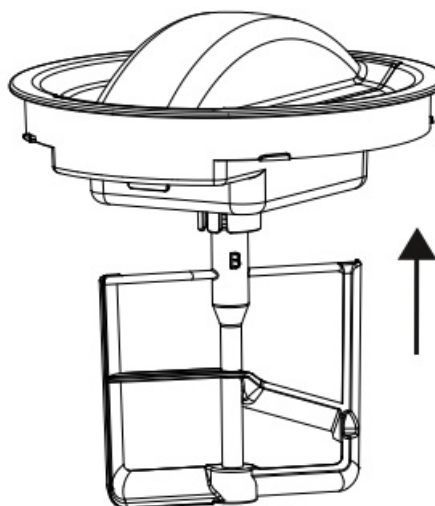
After 30 minutes in ice cream mode, an acoustic signal sounds. If the ice cream is not removed, the continuous chilling function starts for 1 hour. Once the continuous chilling function is complete, another acoustic signal will sound.

Assembling the lid

1. Place the lid motor into the transparent lid, making sure it engages and sits securely.



2. Place the stirring rod into the opening on the underside of the lid until it is sitting securely. The stirring rod is easy to remove when you pull it.



Making ice cream

1. Prepare the ice cream ingredients in accordance with the recipe. Ice cream mixtures that need to be cooked beforehand should be prepared one day in advance to give the ice cream enough time to cool off.
2. Cool the prepared mixture or the required ingredients down to about 6–8° C (refrigerator temperature).
3. Wait until you are about to begin making ice cream before puréeing fruit, and do not add fruit pieces until the end of the preparation.
4. Alcohol will increase the freezing time. You should therefore only add ingredients which contain alcohol sparingly and toward the end of the freezing period.

5. Place the removable ice cream container into the corresponding recess in the compressor housing.
6. Insert the mixing rod.
7. Place all chilled ingredients in the removable ice cream container. Make sure that you do not exceed the maximum filling capacity. Fill the ice cream container only up to a maximum of 2/3, as the ice cream mixture expands during the freezing process. The ice cream container and the appliance recess must be clean and dry to ensure that the ice cream container does not freeze onto the appliance.
8. Place the stirring rod in the lid.
9. Place the lid on the ice cream container and turn it clockwise as far as it will go to make sure it is firmly attached.
10. Insert the mains plug into a power socket.
11. Turn the rotary button to the right toward the symbol to begin the ice cream preparation. The appliance is programmed for 30 minutes. This time cannot be adjusted. After 30 minutes, an acoustic signal sounds. Check the ice cream consistency – it should be similar to a thick milkshake. Our tip: Set a separate timer for yourself so you know exactly how long your ice cream has been processing. The guideline is approx. 30-40 minutes for a full load.
12. To be able to form nice spherical scoops, you should freeze the ice cream afterwards for 30-60 minutes.

Removing the ice cream

1. The ice cream is done when it has a creamy consistency similar to a very thick milkshake. Before removing the ice cream, switch off the appliance by turning the rotary button and remove the plug from the power socket.
2. Remove the transparent lid.
3. Take the ice cream container out of the appliance and carefully pull the mixing rod out of the ice cream. If the ice cream container has frozen up slightly and cannot be lifted out of the hollow in the housing easily, wait a few minutes before removing it.
4. Transfer the ice cream to a suitable container. When doing so, do not use any sharp or pointed objects. Instead, use plastic or wooden spoons to avoid damaging the ice cream container. We recommend silicone spatulas.

Tips for the perfect ice cream

- Homemade ice cream tastes best when it's fresh. It doesn't contain any preservatives, which is why it should ideally be eaten immediately.
- Make sure that you always use very fresh eggs for your ice cream.
- For fruit flavours, always use fully ripe fruit and add it through the lid opening at the end of the preparation time.
- Instead of sugar, you can also use honey or syrup as a sweetener.
- You can use cream and milk interchangeably as desired. The more cream you add, the creamier your ice cream will be.
- The colder the ice cream mixture is before you start preparing the ice cream, the shorter your preparation time will be.
- Do not store the mixture in the appliance's ice cream container. Instead, transfer the ice cream to a suitable container with a lid. It can be stored in the freezer. You can prevent the formation of ice crystals by ensuring your container contains as little air as possible, or by storing it upside down –this way, the crystals will form on

the lid, not on the ice cream.

- Use up the ice cream within one week, and never refreeze melted or thawed ice cream.
- Only fill the ice cream container up to 2/3 of its capacity to keep it from spilling over. Ice cream expands during the freezing process.
- Please note: The ice cream mixture usually tastes too sweet before freezing. However, it will have the perfect flavour once frozen.

Cleaning and care

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

- Never clean the appliance using run-ning water or other liquids. The motor and the compressor in particular must not come into contact with water.
- Refrain from using scratching or abrasive cleaning agents.
- Disassemble the lid by pressing the two tabs on the underside of the lid motor toward each other and push-ing them through the openings of the transparent cover. The ice cream container and the lid motor in which you insert the stirring rod are not dishwasher-safe. The stirring rod and transparent lid can be cleaned in the dishwasher.
- Reinige alle Plastikteile auf der oberen Ebene deiner Spülmaschine und verwende ein Programm mit maximal 60 °C, um eine Verformung zu verhin-dern. Sorge dafür, dass das Plastikteil nicht eingeklemmt ist.
- Wipe down the compressor housing with a damp cloth.
- Dry off all parts well with a soft cloth before assembling your appliance. Be-fore using the ice cream maker again, all parts should be thoroughly cleaned and dry.

Troubleshooting

If the appliance is not working properly, please follow these steps:

1. Check that you have followed the operating instructions precisely and correctly.
2. Check whether the table below offers a feasible solution.
3. Check that all fuses are intact.

Problem	Solution
The ice cream doesn't freeze.	Make sure that the compressor is working properly. Contact our customer services for repairs.
The stirring rod freezes.	The motor protection function has been activated. Re- move 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 is activated; the stirring rod stops rotating.	Let the machine stand for at least 30 minutes before filling it with the next batch of ice cream.
The ice cream is too hard when I take it out of the freezer.	If your ice cream has already been stored in the freezer for a while, you should let it thaw in the fridge or at room temperature for about 10-30 minutes.
The ice cream is too liquid.	In general, post-cooling is recommended for fruit ice cream or sorbet. To do so, put the ice cream into a suitable airtight container and let it chill in the freezer for at least 30 minutes.
	Make sure that your ice cream mixture is no warmer than room temperature when pouring it. In no case should hot ice cream mixture be poured into the appliance. You will receive optimal results at a temperature of about 6-8 °C.

Should your Eni have any other defects, please contact a professional repair service provider. Do not attempt 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

contactour 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. Our products are manufactured to high quality standards and are designed for a long service life. 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>.

Documents / Resources

	<p>springlane Eni Ice Machine with Compressor [pdf] Instruction Manual Eni Ice Machine with Compressor, Eni, Ice Machine with Compressor, Ice Machine, Eni Compressor</p>
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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](#)