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UNOLD®

UNOLD 48950 2-in-1 Slush and Soft Ice Cream Machine



Specifications

- Model: 48950
- Dimensions: Approximately 43.5 x 22.6 x 44.2 cm (W x D x H)
- Weight: Approximately 11.5 kg
- Color: R290 (Propane)

Product Usage Instructions

Assembly:

1. Identify all components listed in the manual.
2. Assemble the parts following the provided instructions.
3. Ensure all parts are securely connected before use.

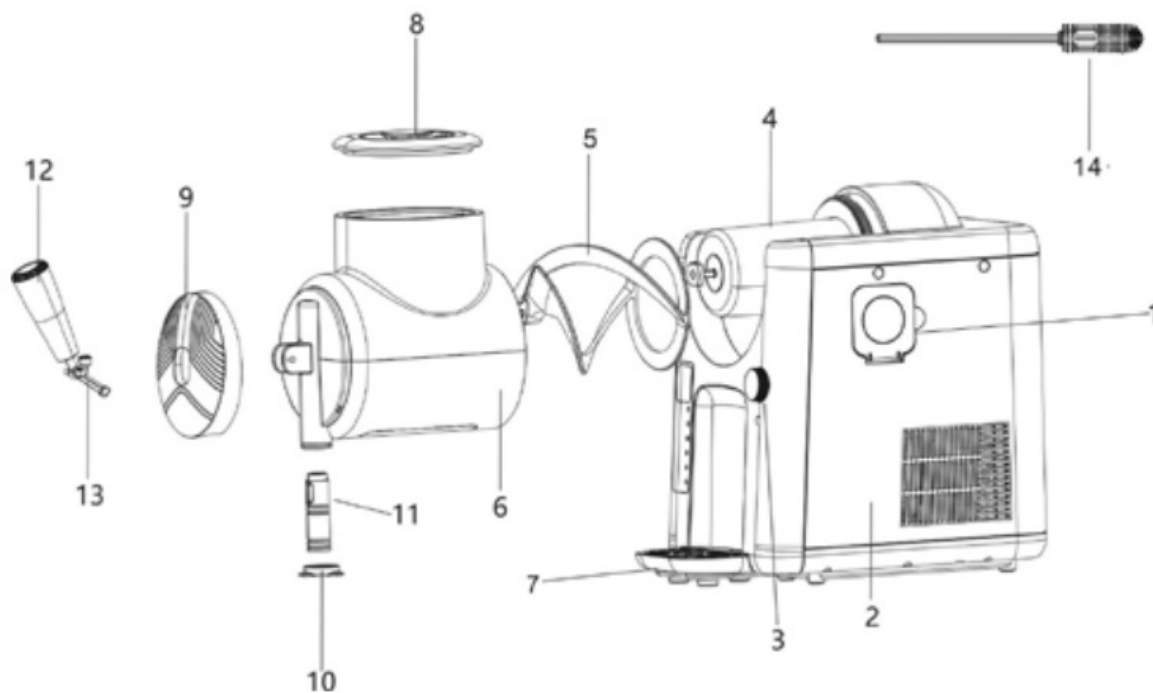
Operation:

1. Place the product on a stable, level surface.
2. Connect the product to a power source as indicated in the manual.
3. Fill the mixing container with the desired ingredients for slush or soft ice cream.
4. Adjust the rotary control to set the desired mode of operation.
5. Monitor the process through the designated indicators.

Cleaning and Maintenance:

1. Before cleaning, ensure the product is unplugged and completely cooled down.
2. Disassemble the components carefully for thorough cleaning.
3. Use mild detergent and warm water to clean all removable parts.
4. Dry all components completely before reassembly.

Components



1. Storage for waffle cones
2. Housing
3. Rotary control
4. Cooling cylinder
5. Mixer
6. Mixing container
7. Drip tray
8. Mixing a container lid
9. Cover for mixing container
10. Ice nozzle
11. Outlet head
12. Tap
13. Tap mount
14. Mounting pin/ Cleaning brush

INSTRUCTIONS FOR USE MODEL 48950

TECHNICAL DATA

- Power: 150 W, 220–240 V~, 50 Hz
- Capacity: 2 litres (usable volume 1.5 litres)

- Colour: White
- Dimensions: approx. 43.5 x 22.6 x 44.2 cm (WxDxH)
- Weight: approx. 11.5 kg
- Cord length: approx. 100 cm
- Refrigerant: R290 (propane)
- Features: For slush ice and soft ice cream, quiet compressor cooling, 6 portions per cycle, 5 preset programs, dishwasher-safe container, and drip tray
- Accessories: Operating instructions, recipe booklet
- Features, technology, colours, and design are subject to change without notice; errors excepted

EXPLANATION OF SYMBOLS



This symbol denotes a possible hazard that could cause injury or damage to the appliance.



Caution: risk of fire. This symbol indicates a possible fire hazard.

FOR YOUR SAFETY

Please read this instruction manual carefully and keep it for future reference.

Persons in the household

1. This appliance can be used by children aged 8 or above or by individuals with reduced physical, sensory, or mental capabilities or a lack of experience and knowledge, if they are supervised or have been instructed in the safe use of the appliance and understand the hazards involved.
2. Children must not be allowed to play with the appliance.
3. Children from the age of 8 may be permitted to clean or maintain the appliance, provided they are supervised.
4. Keep the appliance and its power cable out of the reach of children under the age of 8.
5. Only use the appliance indoors.
6. Always unplug the appliance after use, before cleaning, or if any faults occur during

operation.

7. Never immerse the appliance in water or other liquids, and do not expose the power cord to moisture.
8. The appliance is designed for household use and similar purposes, e.g.
 - kitchenettes in offices, shops, or other workplaces,
 - farms,
 - kitchenettes for guests in hotels, motels, hostels,
 - bed and breakfast accommodations or holiday homes.

Electric safety

9. Connect the appliance to an alternating current source as specified on the type plate.
10. Do not connect the appliance to an external timer or remotely controlled power system.
11. Never immerse the appliance or the cable in water or another liquid.
12. For safety reasons, never place or operate the appliance and power cord on or near hot surfaces, open flames, or stove tops.
13. Before using the appliance, fully unwind the power cord.
14. Do not attach power strips or portable power supplies to the back of the appliance.

Information on how to handle the appliance safely

15. Do not route the power cord over the edge of the worktop.
16. Use the appliance only after it has been properly assembled.
17. Place the appliance on a clear, level surface. Make sure that the ice maker is at least 8 cm away from other objects, walls, or furniture. This minimum clearance allows for optimal ventilation and prevents the appliance from overheating.
18. The ventilation slots must be unobstructed during operation.
19. Regularly check the appliance, the power cord, and the plug for wear and damage. If the power cord or other parts of the appliance are damaged, return the appliance to our customer service department for inspection and repair. Unauthorised repairs can result in hazards for the user and will void the warranty.
20. Never use the appliance with accessories from other appliances.
21. Never store explosive materials, such as aerosol cans with flammable propellants, inside the appliance.
22. Use only drinking water in the appliance, never ultrapure or distilled water.
23. Do not repeatedly press the ON/OFF button. To prevent damage to the compressor, wait at least five minutes before pressing the button again.

24. Never fill the mixing container with hot or frozen ingredients. Information on the safe handling of foods
25. If the lid is opened frequently, this will cause the temperature inside the appliance to rise.
26. If the appliance is not used for 48 hours or more, the mixing container must be cleaned thoroughly.
27. If the appliance is empty and is not used for an extended period, switch off and defrost the appliance, clean and dry all parts, and leave the lid open to prevent mould from forming inside the appliance.

Notes on safe handling of the R290 refrigerant

28. While highly compatible with the environment, the natural gas R290 used in the cooling circuit is flammable. When transporting and installing the product, make sure not to damage any components of the cooling circuit.
29. The appliance must always be upright during transport and storage.
30. Before cleaning or servicing the appliance, switch it off and disconnect the plug from the electrical outlet.
31. Use appliances operating with flammable refrigerants in well-ventilated rooms only.
32. Observe all applicable local regulations on handling gas.
33. Personnel performing maintenance or repairs on the cooling circuit should possess a valid certificate for handling refrigerants.
34. If the appliance is defective and beyond repair, dispose of it properly according to the applicable local regulations for appliances with refrigerants.
35. Make sure not to damage any components that are part of the cooling circuit.
 - Never place your hand in the machine when in operation – risk of injury!
 - Make sure that the appliance is not tilted further than a maximum of 45°, otherwise the compressor may be damaged.
 - After unpacking, please do not operate the appliance for at least two hours. The coolant in the appliance has to first settle, to prevent damage to the compressor.
 - Warning: Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
 - Warning: Keep ventilation openings in the appliance enclosure or the built-in structure clear of obstruction
 - Warning: Do not use mechanical devices or other means to accelerate the defrosting

process, other than those recommended by the manufacturer. Warning: Do not damage the refrigerant circuit. Warning: Do not use electrical appliances inside the food storage compartments of the appliance unless they are of the type recommended by the manufacturer.

- The refrigerant isobutane (R290) is contained within the refrigerant circuit of the appliance, a natural gas with a high level of environmental compatibility, which is nevertheless flammable. During the transportation and installation of the appliance, ensure that none of the components of the refrigerant circuit become damaged. The refrigerant (R290) is flammable. If the refrigerant circuit should be damaged:
 - Avoid opening flames and sources of ignition.
 - Thoroughly ventilate the room in which the appliance is situated.

The manufacturer will not be liable in the event of incorrect assembly, improper or incorrect use, or if repairs are carried out by unauthorized third parties.

BEFORE FIRST USE

1. Remove all packaging materials and any transport guards (but not the type plate). Keep the packaging material away from children – choking hazard! Dispose of the packaging materials according to the relevant local waste disposal regulations.
2. Tip: Keep the packaging for safe storage of the appliance.
3. Inspect the appliance for damage. If there is visible damage, do not operate the appliance; instead, contact our Customer Service department.
4. Check whether all accessories listed in this manual are present.
5. Clean all parts as described in the section “Cleaning and care”.
6. After unpacking, please leave the appliance at the final location for at least two hours with the lid open before putting it into operation. The refrigerant in the appliance needs to settle first to keep the compressor from becoming damaged.
7. Place the appliance on a level, dry worktop and make sure there is sufficient clearance from other objects.
8. Slide the drip tray at the bottom of the appliance (Fig. 1).
9. Place the mixer on the square drive pin, as shown in Figure 2, and push the mixer onto the cooling cylinder.

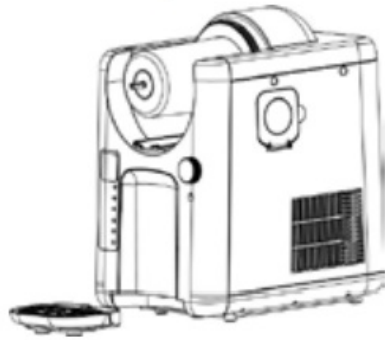


Fig. 1

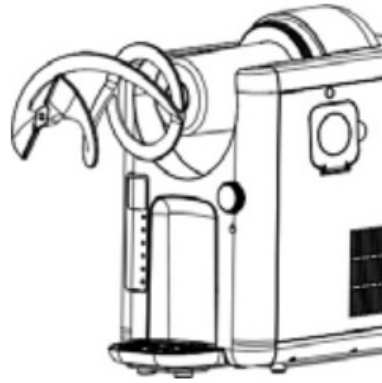


Fig. 2

10. Now push the mixing container onto the mixer and lock the container by turning it clockwise (Fig. 3).
11. Put on the front cover. The recess must point downward. The cover has a bayonet catch, so that it locks into place when turned clockwise.
12. Now insert the tap into the opening and insert the locking pin to secure the tap (Fig. 4): To do so, the holes in the outlet and the lever on the tap must be aligned one above the other; then insert the locking pin and turn it until the small pin on the side fits into the hole on the appliance. In case the white piston is not correctly seated in the dispensing cylinder, thus preventing insertion of the tap, refer to the section "Cleaning and care" for more information.

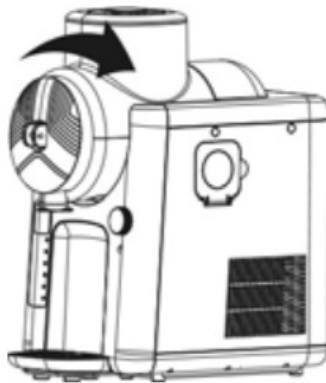


Fig. 3

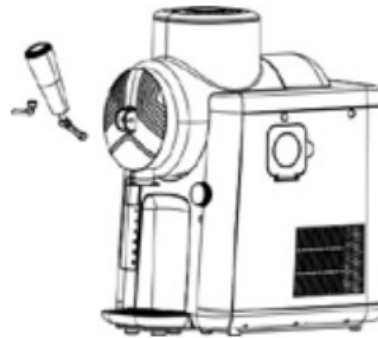


Fig. 4

GENERAL INFORMATION ON PREPARATION

1. The minimum fill capacity is 475 ml, and the maximum fill capacity is 1,500 ml.
2. Always be aware of the maximum capacity of the mixing container to prevent the ingredients from overflowing. It is also important to fill the container to the minimum capacity, to obtain optimal slush ice. For the best slushies, the container should ideally be full. You may need to adapt your recipes to the capacity of the appliance.
3. The preparation time will vary depending on several factors, such as the temperature

of the ingredients, room temperature, sugar content, and the desired consistency. The use of pre-cooled ingredients can shorten the preparation time.

4. However, you should never put frozen ingredients in the container, since this will damage the appliance.
5. If you use freshly squeezed juice, any pulp must be removed by straining through a sieve, for example. Solid components can clog the outlet.
6. The formation of condensate on the outside of the mixing container is normal, especially at high humidity or in cases of long preparation times.
7. The recipe booklet included contains additional information and tips.

Operate

1. Get the required ingredients ready.
2. Open the lid of the mixing container and slowly pour in the required liquid. Observe the Min and Max quantities. If you do not use enough liquid, it will not be mixed sufficiently. If there is too much liquid in the container, it can overflow.
3. Close the lid of the mixing container.
4. For soft ice cream: Place the ice nozzle (10) at the lower end of the outlet to ensure that the soft ice cream is dispensed evenly.
5. Plug the appliance into an electrical outlet by the type plate. Switch on the appliance by either turning the rotary control or pressing the Menu button. Note: If you do not make any settings afterwards, the appliance will switch off again after a few seconds.
6. Press the Menu button until the desired program lights up on the display. You can then use the rotary control to select the desired consistency level. The following programs are available:

No	Program	Use	Preset	Variable
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1	Slushie	For classic slush ice with different fruit or syrup flavors – an easy-to-make, refreshing beverage for any occasion	LE:04	Level 1–9. The higher the level, the firmer the slushie. We recommend level 1–2 for slush ice with low sugar content..
2	Soft Ice Cream / Frozen Yogurt	For creamy, fresh, soft ice cream and refreshing frozen yogurt	LE:04	Level 1-6. The higher the level, the firmer the soft ice cream

No	Program	Use	Preset	Variable
3	Cocktail	Slush ice cocktail, with or without alcohol – perfect for summer parties	LE:04	Level 1-8. The higher the level, the firmer the slush ice. We recommend level 1–2 for slush ice with low sugar content.
4	Cold Drink	For ice-cold beverages, fruit iced teas, or refreshing infused water	LE:02	Level 1-6

5	Milk Shake	For slushy milkshakes with milk and other ingredients. Ideal for an icy refreshment reminiscent of a milkshake	LE:03	Level 1-4
6	Extrude/Clean	Dispensing the remaining ice and starting the cleaning program		5 minutes pre-set

7. Note: If the temperature of the ingredients is 20–25 °C, it takes about 35 minutes on level 3 until the slush ice is finished. If pre-cooled ingredients are used, this time is shortened accordingly.
8. Then press the rotary control to start the desired program.
9. The appliance starts mixing and cooling the ingredients. During this time, the indicator lamp for the selected program lights up.
10. As soon as the freezing process is completed, you will hear three beeps. The appliance is now in cooling mode and keeps the slush ice cool.
11. To cancel a program that has been started, switch off the appliance by pressing the rotary control for about 2 seconds.
12. Place the desired container under the outlet and push the tap down to remove the slush ice. Once the desired quantity has been dispensed, push the tap back up.
13. The appliance remains in cooling mode until you select another function or switch off the appliance.
14. To switch off the appliance, press the rotary control for about 2 seconds and then unplug the appliance from the electrical outlet.
15. If you wish to prepare more ice right away, you must first clean the appliance by following the interim cleaning instructions in the chapter “Cleaning and care”.

CLEANING AND CARE

- Before disassembly, switch off the appliance and disconnect the plug from the electrical outlet.

- Do not use abrasive scouring agents, steel wool, metal objects, hot cleaners, or disinfectants, since they can cause damage to the appliance.

Interim cleaning

1. Select the “Extrude/Clean” program.
2. Fill the mixing container with clean water up to the “Max” marking (1,500 ml). The maximum permissible water temperature is 50°C.
3. The cleaning program runs for about 5 minutes.
4. Let the appliance run only about 4 minutes. Then drain the water via the outlet into a sufficiently large container. If the mixing container is still not clean, repeat the process.
5. Press and hold the rotary control to end the “Clean” program.

Condensate tray At the bottom of the mixing container, there is a condensate tray where condensation water is collected. This tray is closed with a flap. Open the flap regularly to drain the accumulated water. Then dry the flap and carefully close the condensate tray.

6. Do not operate the appliance unless the condensate tray is closed; otherwise, the condensation water can leak from the appliance.

Disassembly

7. Before disassembly, carry out interim cleaning as described in the section above. Completely drain the water via the outlet.
8. All parts except the housing and the cooling cylinder can be cleaned in the upper basket of the dishwasher using a gentle program.
9. Switch off the appliance and disconnect the plug from the power socket.
10. First, remove the tap by pulling out the locking pin, then removing the tap.
11. Then unlock the front cover of the mixing container by turning it anticlockwise, and remove it from the appliance.
12. Use the tool included for removing the piston in the outlet for cleaning.

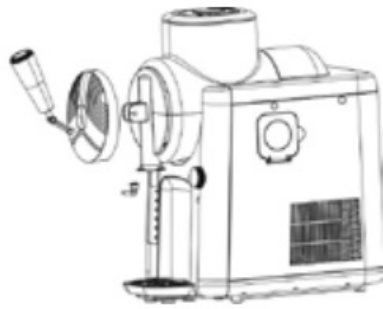


Fig. 6

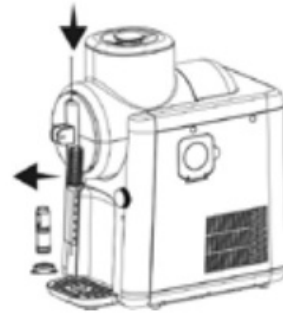


Fig. 7

13. Clean the dispensing cylinder with the cleaning brush.
14. Push the piston back into the dispensing cylinder from below. Note that the larger opening must point downward. The opening in the piston itself must point forward in the dispensing cylinder, so the tap can be reinserted. You can use the tool for positioning, if necessary.
15. Turn the mixing container anticlockwise and pull it carefully off the housing (Fig. 8).

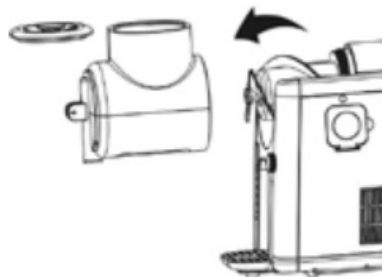


Fig. 8

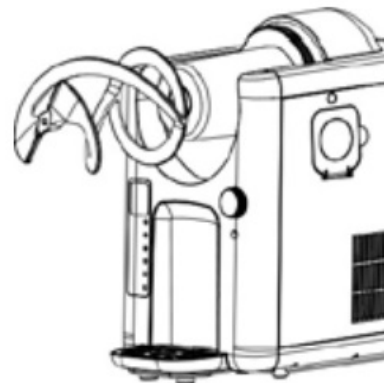


Fig. 9

16. Remove the mixer (Fig. 9) and wipe off any remaining liquid on the housing. Wipe off the cooling cylinder and the seal with a clean cloth. Important: The seal cannot be removed.
17. Pull the drip tray out of the appliance, empty the tray, and clean the tray and drip grate in warm water with a little washing-up liquid (Fig. 10).

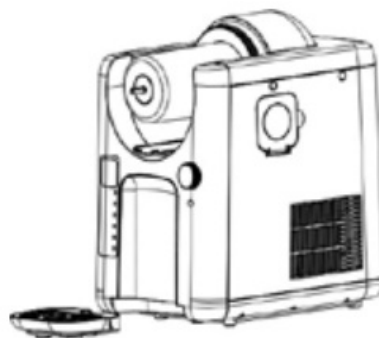


Fig. 10

18. Afterwards, rinse all parts with clean water.

19. Wipe off the housing carefully with a moist cloth.
20. All parts must be completely dry before you reassemble the appliance.
21. **Note:** The appliance operates with a compressor. As a result, condensation water can collect inside the appliance. After switching off and cleaning the appliance, it should therefore remain unpacked for at least two days before storing, to allow the condensation water to evaporate.
22. If the appliance is not to be used for an extended period, it should preferably be stored in the original box in a protected, dry area that is free of dust.

APPLIANCE PROTECTION FEATURE

1. Compressor protection: To protect the compressor, avoid starting and stopping the appliance repeatedly. After being switched off, the compressor needs a rest period of 3 minutes before it can be activated again. Unplugging the power cord deactivates the protection feature. To prevent damage to the compressor, we recommend that you do not unplug the appliance.

GUARANTEE CONDITIONS

- We grant a warranty of 24 months for this UNOLD brand appliance – 12 months for commercial use – from the date of purchase, covering damage that is demonstrably due to factory defects when used as intended. Within the warranty period, we will remedy material and manufacturing defects at our discretion by repair or exchange. Our warranty services apply exclusively to appliances sold in Germany and Austria.
- For other countries, please contact the responsible importer. Please send appliances for which you seek removal of defects, together with a copy of the machine-generated proof of purchase that shows the date of purchase, along with a description of the fault, to our customer service department using suitable packaging. On our website <https://unold.de/pages/rucksendungen>, you can print out a return slip (only for return shipments from Germany and Austria).
- All types of damage attributable to wear and tear, improper handling, and non-compliance with the maintenance and care instructions are excluded from the warranty. The warranty claim is void if repairs or interventions on the appliance are carried out by a third party. This manufacturer's warranty does not limit your statutory

rights or your claims against the seller or dealer under the purchase contract in accordance with the provisions of the German Civil Code (BGB). Your statutory rights as a consumer, in particular your rights to warranty and the statutory claims for defects by Sections 437 et seqq. BGB remains unaffected.

- UNOLD AG, Mannheimer Straße 4, D-68766 Hockenheim

WASTE DISPOSAL / ENVIRONMENTAL PROTECTION

- Our appliances are produced high-quality level for a long lifetime. Regular maintenance and expert repairs by our after-sales service can extend the useful life of the appliance. If an appliance is defective and repair is not possible, we ask you to follow the following instructions for disposing of e this appliance together with your standard household waste. There is a legal requirement to dispose of waste electrical and electronic equipment (WEEE) as well as batteries and accumulators separately from household waste. You can recognise this waste equipment by the crossed-out wheeled bin symbol (WEEE symbol). Please bring this product to an approved collection point for recycling of electric and electronic products. By separate collection and disposal of waste products, you help to protect natural resources and ensure that the product is disposed of in an adequate way to protect health and the environment.
- The instruction booklet is also available for download: www.unold.de
- The authors have thoroughly considered and tested the recipes included in these operating instructions. Nevertheless, a guarantee cannot be accepted. The authors, respectively UNOLD AG and their assignees, shall not be liable for personal injuries, material damages, and financial loss.

Mannheimer Straße 4 68766 Hockenheim

- Telefon +49 (0) 62 05/94 18-0
- Telefax +49 (0) 62 05/94 18-12
- E-Mail info@unold.de
- Internet www.unold.de

FAQs


Q: Can I use the product to make both slush and soft ice cream?

A: Yes, the 2in1-Slush and Softeismaschine Sofie model allows you to make both slush and soft ice cream.

Q: What safety precautions should I follow while using the product?

A: Ensure the product is placed on a stable surface, keep it away from children under 8 years old, and do not operate it in agricultural or hospitality settings. Follow all electrical safety guidelines provided in the manual.

Documents / Resources

 <p>Copyright UNOLD AG www.unold.de 2in1-Slush und Softeismaschine Sofie</p> <p>Bedienungshandlung Lesen Sie vor Ihrer ersten Benutzung das Handbuch und alle Anweisungen in der Handlungshandlung des Herstellers.</p>	<p>UNOLD 48950 2-in-1 Slush and Soft Ice Cream Machine [pdf] Instruction Manual</p> <p>48950, 48950 2-in-1 Slush and Soft Ice Cream Machine, 48950, 2-in-1 Slush and Soft Ice Cream Machine, Soft Ice Cream Machine, Cream Machine</p>
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References

- [User Manual](#)

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2-in-1 Slush and Soft Ice Cream Machine, 48950, 48950 2-in-1 Slush and Soft Ice Cream Machine, Cream Machine, Soft Ice Cream Machine, UNOLD

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