

Ice cream maker - Creamolino



For best results, prepare and freeze drinks or desserts 24 hours in advance.

Recipes: Page 11



Creamy desserts and refreshing drinks – Prepared quickly and easily.

Use: Page 9

Welcome



Please read all the information contained in these instructions for use. Keep the instructions for use in a safe place and pass them on to subsequent users. The device may only be used for its intended purpose in accordance with these instructions. Observe the safety instructions. The device is best operated with an RCD circuit breaker (max. 30mA).



Complies with the European directives on safety and EMC.

We reserve the right to make changes to the design, equipment and specifications. Errors and omissions excepted.



Spare parts and accessories shop

<https://www.trisaelectronics.ch/en/zubehoer/>

Table of Contents

SAFETY INSTRUCTIONS	4
----------------------------	----------

Specifications	5
-----------------------	----------

Appliance overview	6
---------------------------	----------

Getting started	7
------------------------	----------

Use	9
------------	----------

Recipes	11
----------------	-----------

Cleaning	12
-----------------	-----------

Problem and causes	13
---------------------------	-----------

User information	14
-------------------------	-----------

SAFETY INSTRUCTIONS

- Read all safety instructions, observe the instructions for use, keep them in a safe place and pass them on to subsequent users.
- Children aged 8 years and above and persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, may only use the device if they are supervised by a person responsible for their safety or if they have been shown how to use the device safely and understand the dangers involved. Cleaning and maintenance work must not be carried out by children without supervision.
- Not for household waste. The device must be disposed of in accordance with local regulations.
- If the device is misused, operated incorrectly or repaired improperly, no liability can be accepted for any damage that occurs. In this case, the warranty claim is void.
- Never immerse the device in water or other liquids. No liquid must be allowed to enter the interior of the device (risk of short circuit).
- Check the device, power cord and extension cord for damage before each use. Never use damaged devices (including power cords) – have them repaired or replaced by the manufacturer, its service centre or qualified specialists. Never open the device yourself – risk of injury!
- Do not insert fingers or objects into device openings. Do not cover device openings.
- Avoid operating the device in the vicinity of flammable vapours.
- Children must not play with the device. Keep the device and power cord away from children under 8 years of age. Never leave the device unattended during operation. Packaging material (e.g. plastic bags) must be kept out of the reach of children.
- Mains connection: The voltage must correspond to the specifications on the device's type plate.
- Never carry or pull the device by the power cord. Do not kink, pinch or pull the power cord over sharp edges. Risk of short circuit due to cable breakage!
-  Never use near water (baths, sinks, etc.). Do not expose to rain or moisture. Only use the device with dry hands! If the device falls into water, have it checked by a specialist before using it again.
- Never place the device/connection cable on hot surfaces (hotplates) or near open flames. Do not expose the device to intense heat (heating sources, radiators, sunlight). Only extinguish burning devices with a fire blanket.
- Never pull the plug on the power cord or with wet hands. Unplug the device in the event of malfunctions during use, before refilling, before cleaning, before moving or after use. The plug must remain accessible at all times.
- Switch off unused/unattended devices and pull out the mains plug. Do not wrap the mains cable around the device.
- Only operate the device on a flat, stable, dry surface. Never attach it to a wall or ceiling.
- The appliance is intended for domestic use, not for commercial use.
- Do not operate/connect the appliance to a timer or remote-controlled switch.
- For safety reasons, do not use accessories that are not recommended/sold by the manufacturer.
- Take care when pouring hot liquid into the appliance/container, as it could be ejected from the appliance due to sudden vapour formation.



Protection Class II (double insulated): This device complies with Protection Class II (double insulation). No protective earth/protective contact is required.

Specifications

Art. 7775.75

220 - 240 V 50/60 Hz	Input voltage	500 W	Power	568 ml	Container
Approx. 95 cm	Cable length	Approx. 72 dB	Noise emission	6.1 kg	Weight
18.5 x 31.4 x 44.6 cm	Dimensions	II	Protection class		

Power consumption

<500 W	When ON	0.28 W	When OFF	-	OFF/Standby mode active after...
--------	---------	--------	----------	---	----------------------------------

Appliance overview

Programmes



Frappe (not as thick as a milkshake)
Coffee drinks/milk drinks



Frozen Drink (not as thick as a slushie)
Fruit juices or sweet drinks



Frozen Yoghurt
Yoghurt-based dessert



Gelato
Extra creamy ice cream



Ice Cream
With or without bits/chunks



Light Ice Cream
Ice cream with low sugar/fat, protein ice cream



Milkshake
Creamy milk drinks



Shaved "Ice"
Syrup or fruit-based creations



Slushie
For mixed drinks, fruit juices or sweet drinks



Sorbet
Fruity ice cream without milk



Raise/lower mixing unit



On/Off

Drive shaft release

Container lid (3x)



Lid release

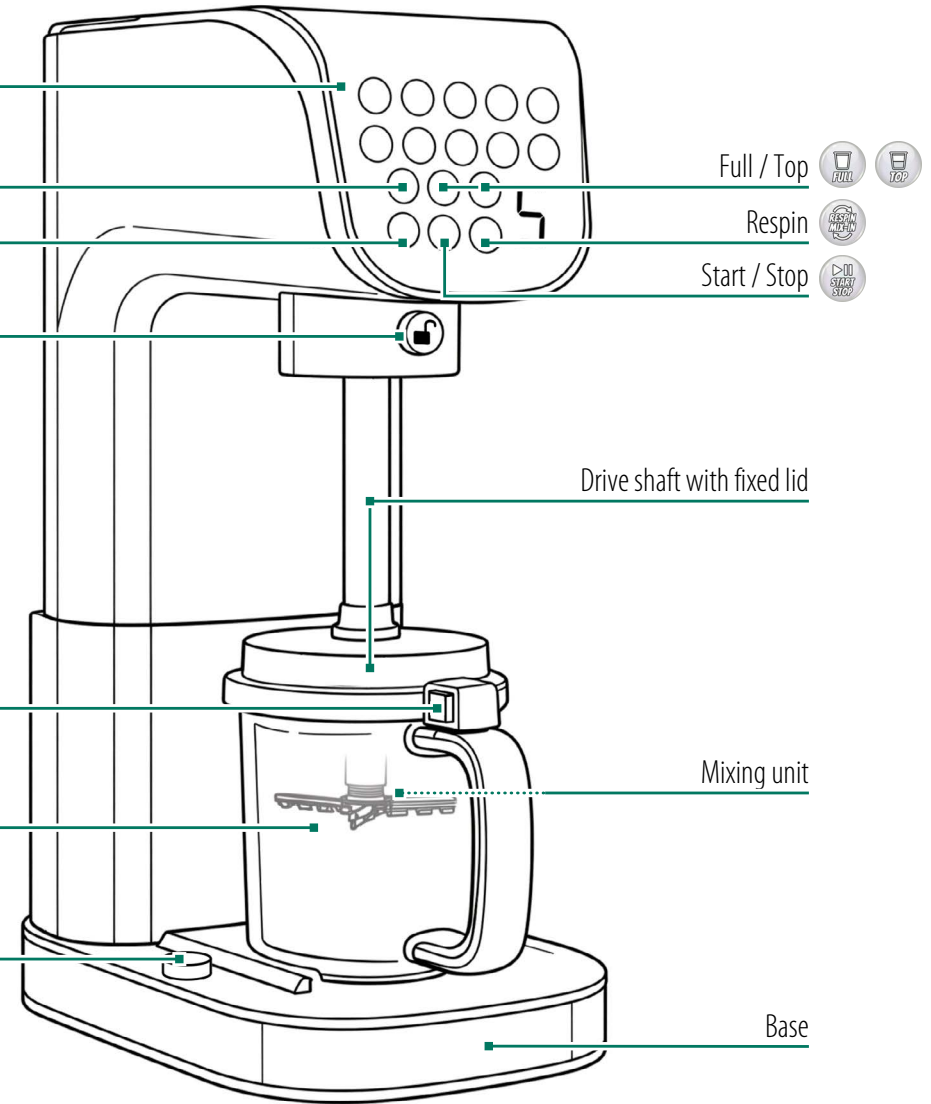
Container (3x)

Art. no.: 7775.9800

Container release



Scoop Not dishwasher safe!

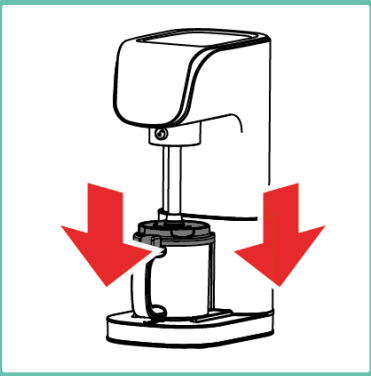


Spare parts and accessories shop

<https://www.trisaelectronics.ch/en/zubehoer/>

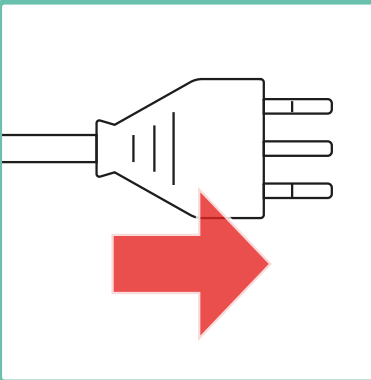
Getting started

1. Set up



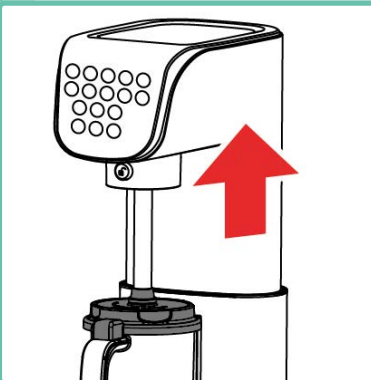
Remove all packaging, set the appliance up on a level surface.

2. Plug appliance in



Plug in the appliance and switch it on.

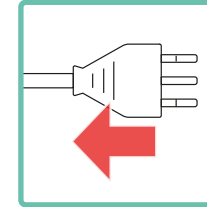
3. Raise mixing unit



Press the button to raise the housing.

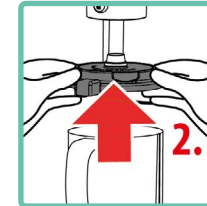
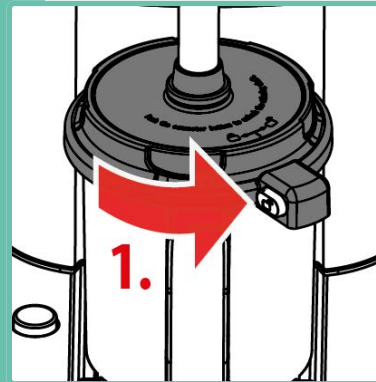
! Wait until the appliance has reached the highest position and stops by itself.

4. Switch appliance off



Switch off and unplug the appliance.

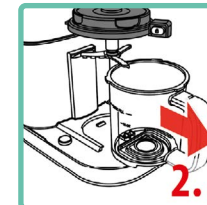
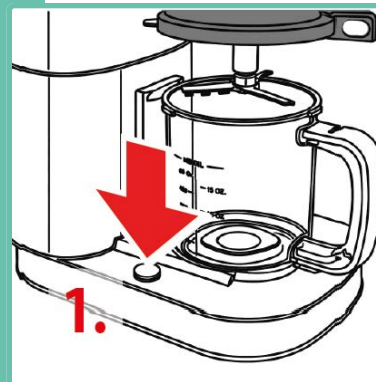
5. Open container



Unscrew the lid anti-clockwise and guide it upwards by hand.

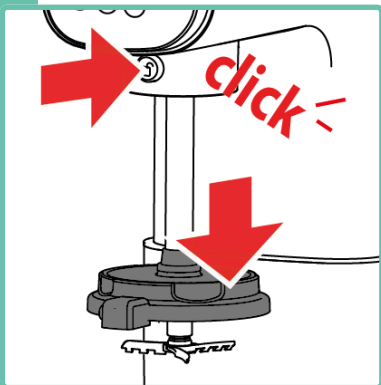
! Operate the release mechanism on the lid.

6. Remove container



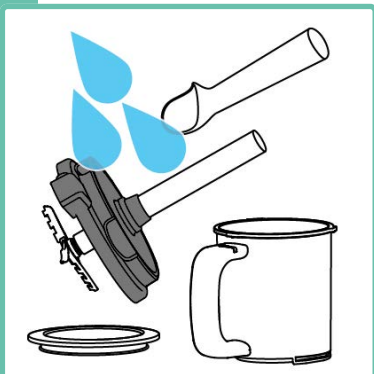
Release and pull out the container

7. Remove mixing unit



Unlock the drive shaft and remove it downwards.

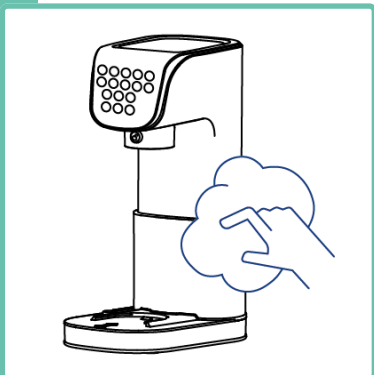
8. Wash accessories



Wash under running water with dishwashing liquid, then wipe dry.

! Do not use anything abrasive.

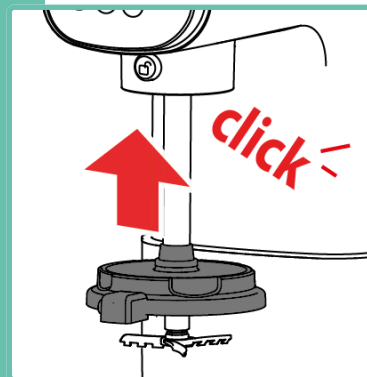
9. Wipe off housing



Wipe off the housing with a damp cloth.

! Never immerse the appliance in water or hold it under running water.

10. Assemble appliance



Reinsert the drive shaft.

i The appliance is now ready for operation.

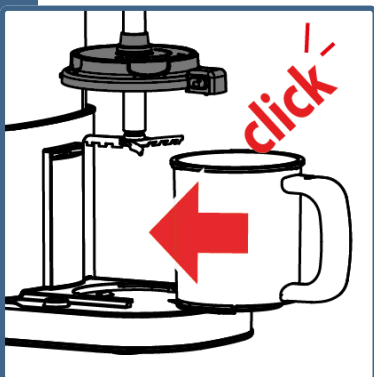
Use

1. Position appliance



Place the appliance on a stable and level surface.

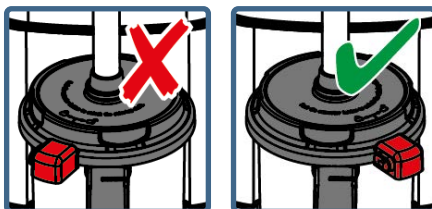
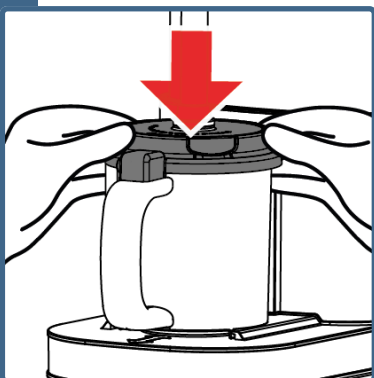
2. Insert container



Insert the previously prepared container with the dessert/iced drink.

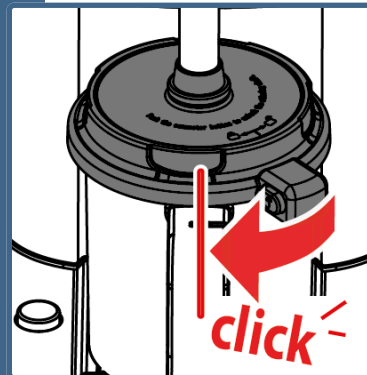
i Prepare the dessert/iced drink in advance and freeze for 24 hours. **Recipe suggestions:** Page 11

3. Close container



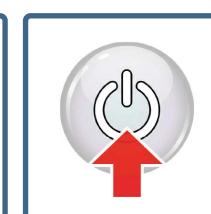
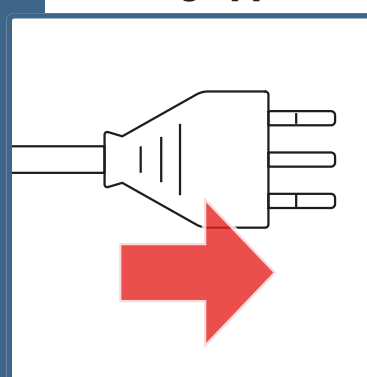
Lower the lid by hand and make sure it is correctly aligned (close from the right).

4. Lock lid



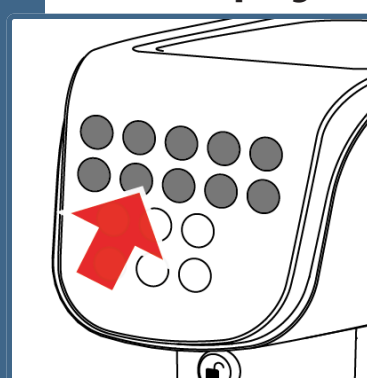
Turn the lid clockwise until it **clicks** in place.

5. Plug appliance in



Plug in the appliance and switch it on.

6. Select programme



Select the programme according to the recipe. Select the quantity, either **FULL** (whole container) or **TOP** (half container).

i **FULL** is the default setting

7. Start programme



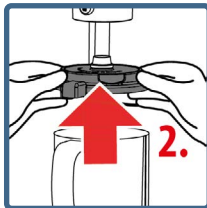
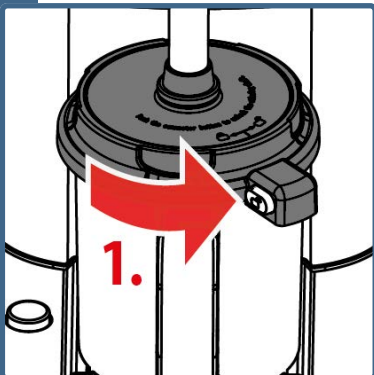
- i** The remaining processing time is shown on the display. Wait until the appliance has reached the highest position again and stops by itself.
- i** Pressing the **Start/Stop** button again stops the process.
- !** After 6 full containers, let the device cool down for at least 20 min. In case of overheating, a rotating 0 appears on the display.

8. Respin (if required)



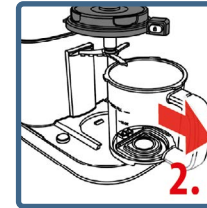
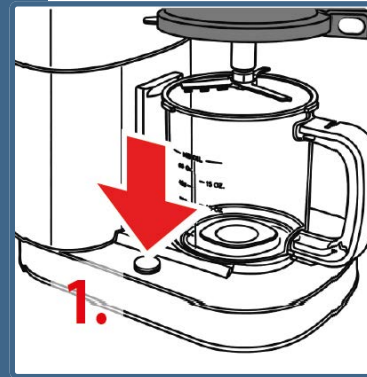
- i** Select the Respin programme to achieve a creamier texture or to mix in additional ingredients in a second processing step.

9. Open container



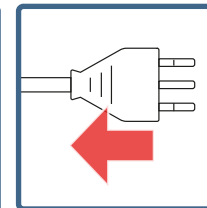
- Unscrew the lid anti-clockwise and guide it upwards by hand.
- !** Operate the release mechanism on the lid.

10. Remove container



Release and pull out the container

11. Switch appliance off



Switch off and unplug the appliance.

Recipes

Ice Cream



- 250 g raspberries (fresh or frozen, optionally pureed)
- 150 ml whole milk
- 80 ml cream
- 60–80 g icing sugar
- 1 teaspoon lemon juice

1. Put all of the ingredients in the container, mix thoroughly and allow to freeze in a freezer for 24 hours
2. Insert the container into the appliance, select Ice Cream mode (takes approx. 3 min.)

For a creamier texture, add a little milk and mix again (Respin)

For a sweeter result, add a little icing sugar and mix again (Respin)

For a special touch, add fresh raspberries and mix in using the mix-in function

i

Tip: Add 2-3 tbsp of mascarpone instead of cream

Sorbet



- Approx. 350 g honeydew melon (pureed)
- 80 g sugar syrup
- 80 ml water

1. Place the sugar and water in a pan, heat over a low heat while stirring until the sugar has dissolved, then leave to cool again
2. Put all of the ingredients in the container, mix thoroughly and allow to freeze in a freezer for 24 hours

i

Optional (according to taste): Add lemon/lime

3.

i

Insert container, select Sorbet mode (takes approx. 5 min.)

Tip: Instead of sugar and water, add 3–4 tbsp of agave syrup, or even replace the honeydew melon with other seasonal fruit

Tips & Tricks

- Freeze the mixture in a freezer for 18–24 hours.
- If the mixture is frozen for longer than 24 hours, it becomes firmer. Tip: Add a little milk (or another suitable liquid) before mixing.
- The ideal freezing temperature is –18 °C.
- The container should always be positioned level in the freezer so that the surface freezes evenly.
- Sugar, syrup or alcohol influence the texture – the more of these ingredients, the softer the result.
- Too much alcohol can prevent the mixture from freezing completely.
- Very low-sugar or low-fat recipes can be crumbly after the first mix – this is normal. Tip: For a creamier consistency, add a little milk (or another suitable liquid) and mix again (Respin).
- The Creamolino can also be used for online recipes for comparable ice cream makers. Pay attention to the quantities in any recipes you find online - the Creamolino container holds 500 ml.
- Depending on your personal taste, use a programme with a longer or shorter running time to achieve the desired consistency.

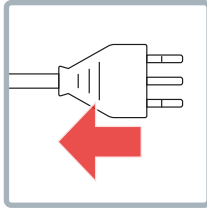
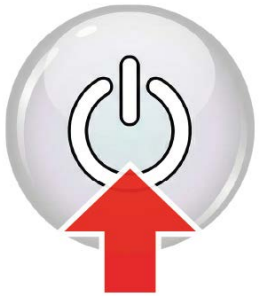
More recipes



www.trisaelectronics.ch/rezepte/

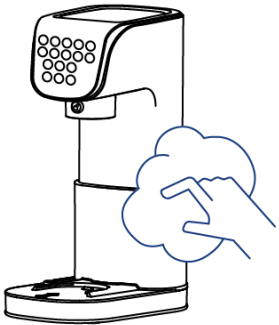
Cleaning

1. Switch appliance off



Switch off and unplug the appliance.

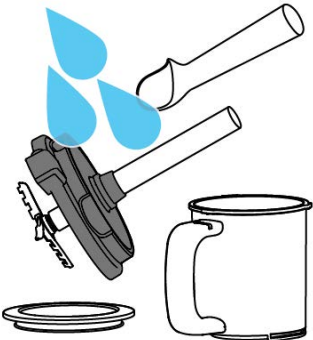
2. Wipe off housing



Wipe off the housing with a damp cloth.

! Never immerse the appliance in water or hold it under running water.

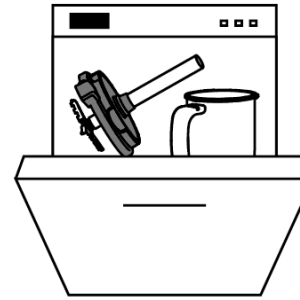
3. Wash accessories



Wash under running water with dishwashing liquid, then wipe dry.

! Do not use anything abrasive.

4. Dishwasher safe



The mixing unit and the container are dishwasher-safe.

Problem and causes

Problem/cause	Solution
All buttons are flashing	Is the container correctly engaged and locked? Is the appliance overheated/overloaded? Switch off the appliance and let it cool down.
When the "Lift/Storage" button lights up, the appliance automatically switches to Standby mode.	Wait until the reset is complete and the appliance can be operated again. Important: Do not overfill the container. If the ingredients are very hard or frozen, allow the contents to thaw briefly before processing.
On button or Lift button flashes after stopping unexpectedly	Switch off and unplug the appliance, then restart it. If the problem happens again, contact customer service.
On button, lift button and LEDs flash simultaneously	The appliance is overheated. Switch off the appliance and let it cool down for at least 20 minutes.
The appliance displays a rotating 0 after several uses	Is the device overheating? Have more than 6 full containers been processed in one go? Switch off the device and let it cool down for 20 min.!
The appliance displays a rotating 0 after getting started.	Is the container, lid or drive shaft not correctly locked into place until an audible "click" is heard?

User information



We provide a 5-year warranty for this device from the date of purchase. The warranty covers the replacement or repair of a device with material or manufacturing defects. Replacement with a new device or return with a refund of the purchase price is not possible. The warranty does not cover normal wear and tear, commercial use, changes to the original condition, cleaning work, consequences of improper handling or damage caused by the purchaser or third parties, damage attributable to external circumstances or damage caused by batteries. The warranty requires that the defective device be sent in at the purchaser's expense with the warranty card dated and signed by the point of sale or with the purchase receipt.



Disposal/environmental protection

Never dispose of this device in household waste, but in accordance with local regulations. Only use official collection points in your municipality. If devices are disposed of in an uncontrolled manner, harmful substances can escape and poison the food chain, flora and fauna. Your point of sale is obliged to take back old devices. Immediately render disused devices unusable. Unplug the power plug and cut the power cord.

Distribution

CH Trisa Electronics AG
Kantonsstrasse 121
CH-6234 Triengen
info@trisaelectronics.ch
+41 41 933 00 30

DE Ernst Lorch KG
Bildstockstraße 9
D-72458 Albstadt
HG@lorch-gruppe.com
+49 (7431) 124 200

AT SCD Handels GmbH
Unterhaus 33
A-2851 Krumbach
service@trisaelectronics.at
+43 (2647) 4304070

BG Trisa Ltd.
43A, Gorski Patnik Street
BG- 1421 Sofia

