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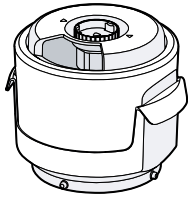


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# Icecream maker

**MUZ9EB1**

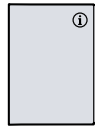
**[en]** User manual



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B



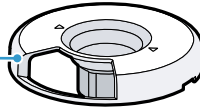
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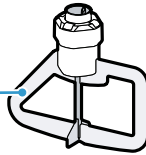
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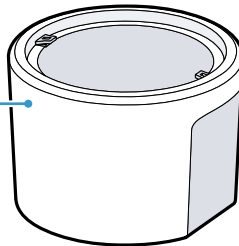
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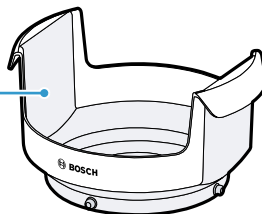
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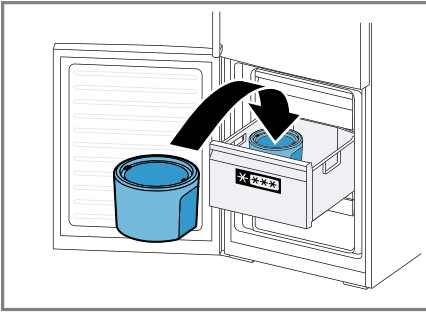
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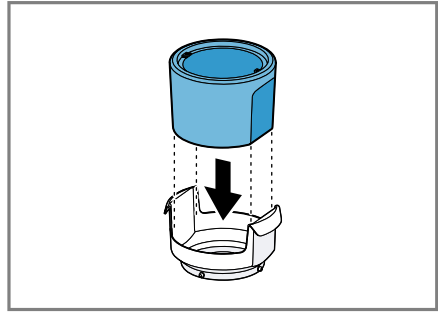
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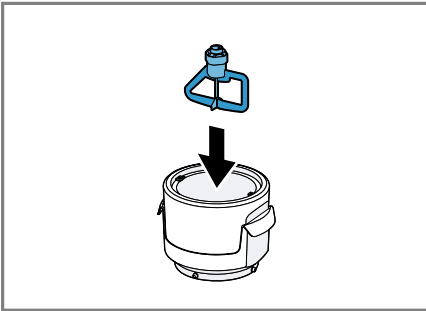
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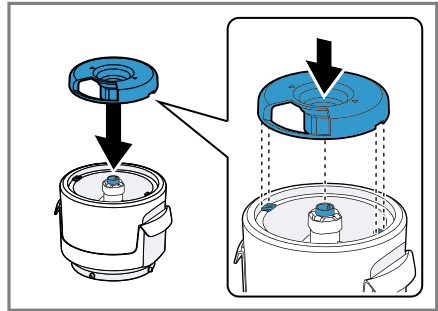
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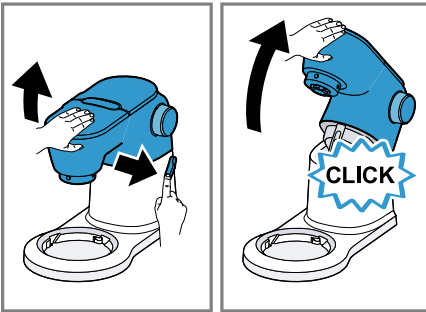
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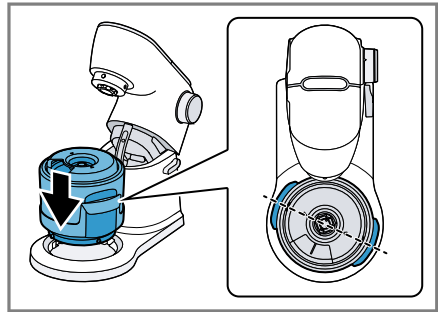
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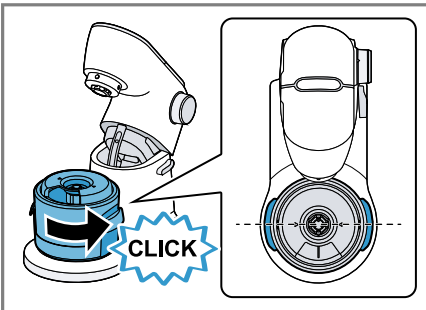
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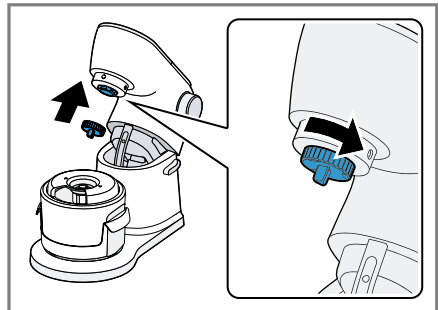
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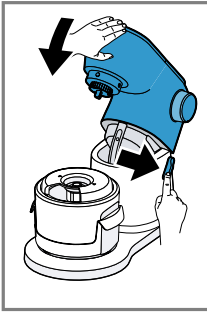
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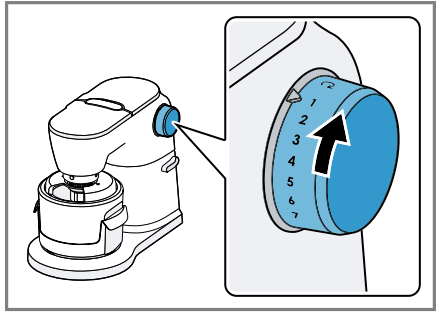
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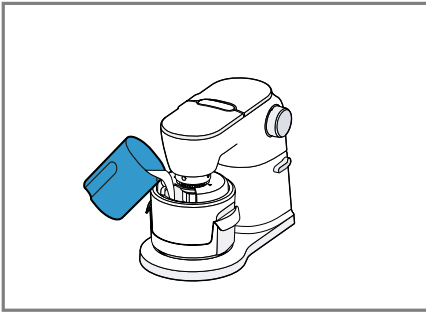
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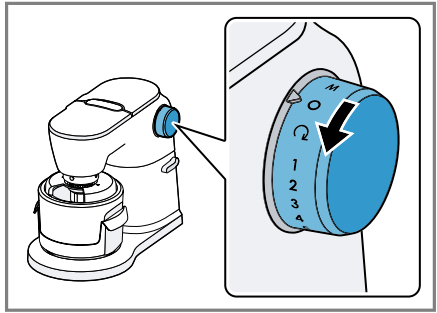
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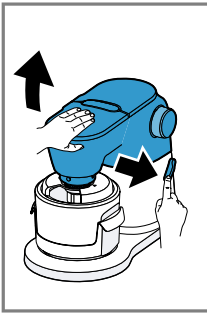
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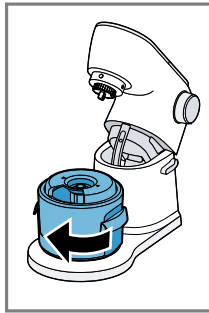
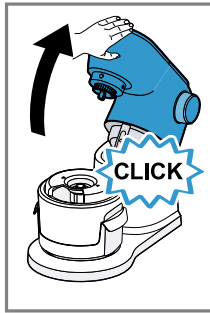
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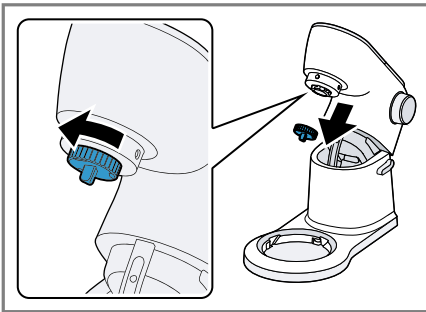
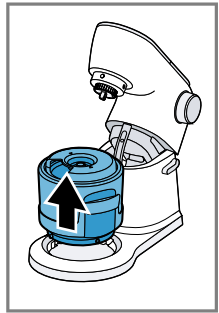
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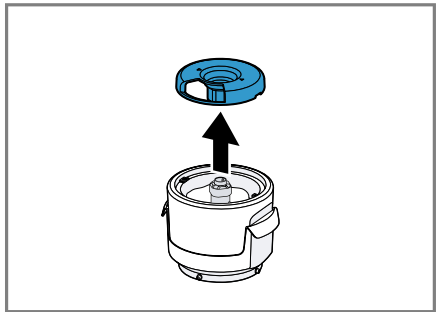
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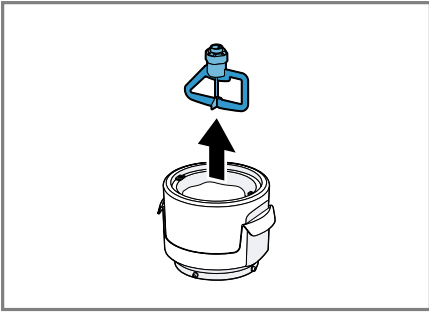
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## Safety

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Please read the safety information to ensure that you use your accessories safely.

### General information

You can find general information for this instruction manual here.

- Read this instruction manual carefully. Only this will ensure that you operate accessories safely and efficiently.
- Observe the instructions for the base unit.
- This manual is intended for the user of the appliance.
- Follow the safety instructions and warnings.
- Keep the manual and the product information in a safe place for future reference or for the next owner.
- Check the accessories after unpacking. Do not use the accessories if they have been damaged in transit.

### Intended use

Please read the information on intended use to ensure that you use the accessories correctly and safely.

Only use the accessories:

- with a food processor from the same series MUM9.
- As specified in this instruction manual.
- With genuine parts and accessories.
- for making ice cream and sorbets.

Disconnect the appliance from the power supply when:

- when attaching accessories.
- when removing accessories.

### Safety instructions

Take note of the safety instructions.

#### **WARNING – Risk of injury!**

- Rotating drives, tools or accessory parts may cause injury.
  - ▶ Do not reach into the filling shaft.

- Improper use may cause injuries.
  - ▶ Never assemble the accessories on the base unit.
  - ▶ Only attach and remove accessories once the drive has stopped and the appliance has been unplugged.
  - ▶ Only use the accessories once fully assembled.
  - ▶ The accessories should only be used in the intended operating position.

** WARNING – Risk of harm to health!**

- Soiling on surfaces may be harmful to health.
  - ▶ Follow the cleaning instructions.
  - ▶ Clean surfaces which come in contact with food before each use.
- Improper processing and storage of food that is raw or spoils easily is a health risk.
  - ▶ Observe the rules of hygiene in the kitchen.
  - ▶ All ingredients must be fresh and perfectly clean.
  - ▶ Never re-freeze ice cream that has thawed, even just partially.

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## Preventing material damage

Follow these instructions to prevent material damage to your appliance, accessories or other objects in your kitchen.

### General

Follow these instructions when using the accessories.

### ATTENTION!

Improper use may cause material damage.

- ▶ Do not insert objects into the filling shaft or housing, e.g. wooden spoons.
- ▶ Do not use or keep sharp-edged or hard objects in the refrigerated container, e.g. spoons or ice cream scoops made of metal. Use the enclosed plastic spatula only.
- ▶ Never heat up the refrigerated container or fill with hot liquids.
- ▶ Never use the refrigerated container in the microwave or the oven or clean in the dishwasher.
- ▶ Never operate the appliance at no-load.

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## Unpacking and checking

Find out here what you need to note when unpacking the appliance.

### Unpacking the accessories and parts

1. Take the accessories out of the packaging.
2. Take all other parts and the accompanying documents out of the packaging and place them to hand.

3. Remove any packaging material.
4. Remove any stickers or film.

### Contents of package

After unpacking all parts, check for any damage in transit and completeness of the delivery.

→ Fig. 1

---

|          |                        |
|----------|------------------------|
| <b>A</b> | Ice cream maker        |
| <b>B</b> | Plastic spatula        |
| <b>C</b> | Accompanying documents |

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### Cleaning the accessories before using for the first time

1. Take the assembled accessories apart.  
→ *"Emptying the ice cream maker and dismantling"*, Page 20
2. Clean all parts that come into contact with food before using for the first time.  
→ *"Cleaning and servicing"*, Page 20
3. Put the cleaned and dried parts out ready for use.

---

## Familiarising yourself with the accessories

Familiarise yourself with your accessory.

### Components

You can find an overview of the parts of your accessories here.

→ Fig. 2

---

|          |                                   |
|----------|-----------------------------------|
| <b>1</b> | Holder for refrigerated container |
| <b>2</b> | Refrigerated container            |
| <b>3</b> | Paddle with integrated coupling   |

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**4** Lid with integrated filling shaft

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**5** Adapter for ice cream maker

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## Overload protection

The overload protection system prevents the motor and other components from being damaged through being overloaded.

If the ice cream maker is overloaded or blocked, the paddle stops rotating and a cracking sound will be heard.

**Note:** If you hear a cracking sound, stop processing.

→ "Troubleshooting", Page 25

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## Before using for the first time

Prepare the base unit and the accessories for use.

### Freezing the refrigerated container

1. Clean and dry the refrigerated container thoroughly before freezing.  
→ "Cleaning the refrigerated container", Page 21
2. Place the refrigerated container upright in a freezer and observe the following values.  
→ Fig. **3**

---

|             |                 |
|-------------|-----------------|
| Temperature | at least -18 °C |
|-------------|-----------------|

---

|          |                   |
|----------|-------------------|
| Duration | at least 18 hours |
|----------|-------------------|

---

**Tip:** Keep the refrigerated container permanently in the freezer so that it is always ready for use.

## Assembling the ice cream maker

**Note:** Prepare the ice cream mixture before removing the refrigerated container from the freezer.

→ "Recipes", Page 21

1. Remove the refrigerated container from the freezer.
2. Carefully fit the refrigerated container into the holder.  
→ Fig. **4**
3. Place the paddle in the middle of the refrigerated container.  
→ Fig. **5**
4. Place the lid on top.
  - Observe the recesses on the left and right of the lid.
  - Centre the paddle in the opening of the lid.  
→ Fig. **6**

### Placing the ice cream maker in the base unit

**Note:** The base unit shown in the pictures may differ from your model in terms of shape and features.

#### Requirements

- The bowl is not inserted.
  - The bowl lid is not fitted.
1. Place the appliance on a stable, level, clean and flat work surface.
  2. Pull the power cable out to the required length.  
Do not insert the mains plug.
  3. Press the release button and raise the swivel arm until it engages.  
→ Fig. **7**
  4. Place the ice cream maker in the base unit.  
→ Fig. **8**
  5. Turn the ice cream maker anti-clockwise until it locks into place.  
→ Fig. **9**

## en Basic operation

6. Fit the adapter onto the main drive and turn clockwise to secure.  
→ Fig. **10**
7. Press the release button and push the swivel arm down until it engages.  
→ Fig. **11**

**Tip:** To prevent the refrigerated container from heating up unnecessarily, stir the ice cream directly after inserting the ice cream maker.

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## Basic operation

You can find out everything you need to know about operating your accessory here.

### Recommended speeds

Observe the recommended speeds for optimum results.

| Setting | Use  |
|---------|--|
| 1       | Making ice cream and sorbets.<br><b>Note:</b> Other speeds or settings are not suitable for the ice cream maker. |

### Stirring the ice cream

**Note:** To prevent ingredients freezing to the refrigerated container, only add and process the ice cream mixture while the appliance is running. Do not interrupt processing.

1. Insert the mains plug.
2. Turn the rotary switch to setting 1.  
→ Fig. **12**
3. Pour the ice cream mixture into the running ice cream maker through the filling shaft.  
→ Fig. **13**
4. Stop processing if
  - the time specified in the recipe has elapsed.

- the paddle makes a cracking sound and stops rotating.
5. Set the rotary switch to 0.  
→ Fig. **14**
  6. Pull out the mains plug.

### Emptying the ice cream maker and dismantling

1. Press the release button and raise the swivel arm until it engages.  
→ Fig. **15**
2. Turn the ice cream maker clockwise and remove.  
→ Fig. **16**
3. Turn the adapter anticlockwise and remove.  
→ Fig. **17**
4. Remove the lid.  
→ Fig. **18**
5. Take the paddle out.  
→ Fig. **19**
6. Serve the prepared ice cream with the spatula supplied or put the mixture in suitable containers.  
→ Fig. **20**
7. Take the refrigerated container out of the holder.

**Note:** Do not use the refrigerated container to store or freeze ice cream.

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## Cleaning and servicing

To keep your accessory working efficiently for a long time, it is important to clean and maintain it carefully.

### Dishwasher-safe components

Find out here which components can be put in the dishwasher.

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Dishwasher-safe:

- Holder for refrigerated container
- Lid
- Paddle
- Adapter
- Spatula




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Not dishwasher-safe:  
Refrigerated container



## Cleaning products

Find out here what cleaning agents are suitable for your accessories.

### ATTENTION!

Risk of material damage. Using unsuitable cleaning agents or incorrect cleaning may damage the accessories.

- ▶ Do not use cleaning agents containing alcohol or spirits.
- ▶ Do not use sharp, pointed or metal objects.
- ▶ Do not use abrasive cloths or cleaning agents.

## Cleaning the refrigerated container

1. Clean the refrigerated container with soapy water and a soft cloth.
2. Dry the refrigerated container thoroughly with a soft cloth.

## Cleaning additional parts

1. Clean the holder, lid, paddle, adapter and spatula with soapy water and a soft cloth or sponge.
2. If the parts are to be cleaned in the dishwasher, place the paddle in the appliance with the coupling face down.

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## Recipes

You can find a selection of recipes specially developed for your accessories here.

### Notes

- The cooling capacity of the ice cream maker is sufficient to make approx. 1 l ice cream or the quantities specified in the recipe overview. To make more ice cream, freeze the cleaned refrigerated container once again for at least 18 hours.
- The quantities in the individual recipes correspond to approx. 4 portions.
- The recipes are not suitable for diabetics.
- Do not use ingredients containing alcohol to flavour the ice cream mixture as these will prevent it from setting.
- The following factors influence the actual processing time:
  - Quantity of the ice cream mixture
  - Temperature of the ice cream mixture
  - Temperature of your freezer
  - Room temperature

### Tips

- The ice cream tastes best when freshly prepared. You can decorate and refine the ice cream, for example by serving it with fruit, sauces, whipped cream or grated chocolate.
- Before serving, chill the glasses or bowls to prevent the ice cream from melting so quickly.
- Take the frozen ice cream out of the freezer a while before you serve it.

- Preparing the ice cream mixture becomes particularly easy if you use the following accessories:
  - Blender attachment
  - Multi-blender attachment
  - Citrus press

## Overview of recipes

This overview lists the ingredients and processing steps for various recipes.

| Recipe                  | Ingredients  | Processing   |
|-------------------------|--|--|
| Vanilla ice cream       | <ul style="list-style-type: none"> <li>■ 2 pods bourbon vanilla</li> <li>■ 250 ml milk</li> <li>■ 100 g sugar</li> <li>■ 200 ml cream</li> <li>■ 1 pinch salt</li> </ul>               | <ul style="list-style-type: none"> <li>■ Cut the vanilla pods lengthwise and scrape out the pulp with a knife.</li> <li>■ Put the milk, sugar and vanilla pulp in a pan and bring briefly to the boil while stirring.</li> <li>■ Allow the mixture to cool down to room temperature.</li> <li>■ Stir in the rest of the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul> |
| Chocolate ice cream     | <ul style="list-style-type: none"> <li>■ 100 g cooking chocolate</li> <li>■ 300 ml cream</li> <li>■ 40 g sugar</li> <li>■ 150 g yoghurt</li> </ul>                                     | <ul style="list-style-type: none"> <li>■ Put the broken-up cooking chocolate, cream and sugar in a pan and heat, stirring continuously until the sugar and chocolate have melted.</li> <li>■ Stir the yoghurt into the mixture while still warm.</li> <li>■ Allow the mixture to cool down to room temperature.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>                      |
| Stracciatella ice cream | <ul style="list-style-type: none"> <li>■ 100 g white chocolate</li> <li>■ 300 ml cream</li> <li>■ 60 g yoghurt</li> <li>■ 40 g icing sugar</li> <li>■ 50 g grated chocolate</li> </ul> | <ul style="list-style-type: none"> <li>■ Put the broken-up white chocolate and cream in a pan and heat, stirring continuously until the chocolate has melted.</li> <li>■ Allow the mixture to cool down to room temperature.</li> <li>■ Stir in the rest of the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 15-25 minutes at setting 1.</li> </ul>   |

| Recipe                   | Ingredients   | Processing   |
|--------------------------|---|--|
| Banana ice cream         | <ul style="list-style-type: none"> <li>■ 200 g banana (cut into pieces)</li> <li>■ 80 g sugar</li> <li>■ 100 ml milk</li> <li>■ 100 ml cream</li> <li>■ 1 tbsp lemon juice</li> </ul>   | <ul style="list-style-type: none"> <li>■ Purée all the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>  |
| Cherry yoghurt ice cream | <ul style="list-style-type: none"> <li>■ 500 g cherry yoghurt</li> <li>■ 24 g vanilla sugar</li> <li>■ 3 sheets white gelatine</li> </ul> <p data-bbox="277 443 557 528"><b>Tip:</b> Also try the recipe out with other types of fruit yoghurt.</p>   | <ul style="list-style-type: none"> <li>■ Soak the gelatine in plenty of cold water for 15 minutes.</li> <li>■ Then squeeze the gelatine out gently and heat in a small pan, stirring continuously, but do not boil.</li> <li>■ Mix the rest of the ingredients to produce a smooth mixture.</li> <li>■ Add the warm gelatine to the running blender.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 15-25 minutes at setting 1.</li> </ul> |
| Pistachio ice cream      | <ul style="list-style-type: none"> <li>■ 100 g pistachios (chopped)</li> <li>■ 8 g vanilla sugar</li> <li>■ 90 g sugar</li> <li>■ 200 ml milk</li> <li>■ 200 ml cream</li> <li>■ 3 sheets white gelatine</li> </ul>   | <ul style="list-style-type: none"> <li>■ Soak the gelatine in plenty of cold water for 15 minutes.</li> <li>■ Then squeeze the gelatine out gently and heat in a small pan, stirring continuously, but do not boil.</li> <li>■ Mix the rest of the ingredients to produce a smooth mixture.</li> <li>■ Add the warm gelatine to the running blender.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 15-25 minutes at setting 1.</li> </ul> |
| Lemon sorbet             | <ul style="list-style-type: none"> <li>■ 150 ml lemon juice (freshly squeezed)</li> <li>■ 200 ml water</li> <li>■ 170 g sugar</li> <li>■ 150 g yoghurt</li> <li>■ 4 sheets white gelatine</li> </ul> <p data-bbox="277 1174 557 1286"><b>Tip:</b> To make orange sorbet, replace the 100 ml lemon juice with freshly squeezed orange juice.</p> | <ul style="list-style-type: none"> <li>■ Soak the gelatine in plenty of cold water for 15 minutes.</li> <li>■ Then squeeze the gelatine out gently and heat in a small pan, stirring continuously, but do not boil.</li> <li>■ Mix the rest of the ingredients to produce a smooth mixture.</li> <li>■ Add the warm gelatine to the running blender.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 40-50 minutes at setting 1.</li> </ul> |

| Recipe                 | Ingredients  | Processing   |
|------------------------|--|--|
| Strawberry ice cream   | <ul style="list-style-type: none"> <li>■ 250 g strawberries (fresh)</li> <li>■ 75 g sugar</li> <li>■ 100 ml milk</li> <li>■ 100 ml cream</li> <li>■ 20-30 ml lemon juice (freshly squeezed)</li> </ul> | <ul style="list-style-type: none"> <li>■ Purée all the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>  |
| Kiwi ice cream         | <ul style="list-style-type: none"> <li>■ 400 g kiwis (peeled and quartered)</li> <li>■ 20-30 ml lemon juice (freshly squeezed)</li> <li>■ 100 ml water</li> <li>■ 80 g sugar</li> </ul>                | <ul style="list-style-type: none"> <li>■ Purée all the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>  |
| Apricot ice cream      | <ul style="list-style-type: none"> <li>■ 250 g apricots (tinned and drained)</li> <li>■ 80 g sugar</li> <li>■ 50 ml milk</li> <li>■ 50 ml buttermilk</li> <li>■ 100 ml cream</li> </ul>                | <ul style="list-style-type: none"> <li>■ Purée all the ingredients.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>  |
| Hibiscus tea ice cream | <ul style="list-style-type: none"> <li>■ 400 ml water</li> <li>■ 5 hibiscus tea bags (approx. 10 g)</li> <li>■ 140 g sugar</li> <li>■ 2 tsp lemon juice</li> <li>■ 150 g cream cheese</li> </ul>       | <ul style="list-style-type: none"> <li>■ Pour the water onto the tea and leave to steep for 10 minutes.</li> <li>■ Add the lemon juice and sugar and stir until the sugar has completely dissolved.</li> <li>■ Allow the mixture to cool down to room temperature.</li> <li>■ Add the cream cheese and mix with a whisk.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 30-40 minutes at setting 1.</li> </ul> |
| Mocha ice cream        | <ul style="list-style-type: none"> <li>■ 300 ml cold coffee</li> <li>■ 200 ml cream</li> <li>■ 80 g sugar</li> <li>■ 1 pinch salt</li> </ul>   | <ul style="list-style-type: none"> <li>■ Mix all the ingredients until the sugar has fully dissolved.</li> <li>■ Turn the rotary switch to setting 1 and pour the mixture into the ice cream maker.</li> <li>■ Process for 20-30 minutes at setting 1.</li> </ul>  |

## Troubleshooting

You can rectify minor faults on your appliance yourself. Read the troubleshooting information before contacting our after-sales service. This will avoid unnecessary costs.

### Malfunctions

| Fault  | Cause   | troubleshooting   |
|--|---|---|
| A cracking sound is heard and the paddle stops rotating. | The ice cream has attained the required firmness before the time specified. | <ol style="list-style-type: none"> <li>1. Set the rotary switch to ○.</li> <li>2. Remove the ice cream maker.</li> <li>3. Transfer the prepared ice cream to a suitable container.</li> </ol> |
|  | Paddle is overloaded or blocked.  | <ol style="list-style-type: none"> <li>1. Set the rotary switch to ○.</li> <li>2. Reduce the quantity of ingredients.</li> <li>3. Remove the blockage.</li> </ol>                             |



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