cecotec

TWIST&ICE CREAM

Heladera / Ice creamer



Manual de instrucciones
Instruction manual
Manuel d'instructions
Bedienungsanleitung
Manuale di istruzioni
Manual de instruções
Handleiding
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Manual d'instruccions
Használati utasítás
دليل التعليمات

ENGLISH

1. Parts and components

Fig. 1

1. Outlet spout cap
2. Star-shaped ice cream nozzle
3. Outlet nozzle gasket seat
4. Outlet nozzle gasket
5. Drip tray
6. Drip tray grid
7. Control panel
8. Rear cable storage
9. Inlet hopper seat
10. Inlet hopper lid
11. Translucent hopper ring
12. Cooling cylinder
13. Mixing paddle
14. Cylinder front cover gasket
15. Transparent cylinder front cover
16. Dispensing lever

Control panel

Fig. 2

17. LED display: Flashes during operation. In conservation mode displays "COOL"
18. Clean touch icon
19. Start/Pause touch icon
20. Preset touch icon
21. Cooling only touch icon
22. Menu touch icon
23. Increase consistency "+" touch icon
24. Decrease consistency "–" touch icon
25. Consistency level indicator
26. "Ice-cream" mode indicator
27. "Cold drink" mode indicator
28. "Frozen cocktail" mode indicator
29. "Smoothie" mode indicator
30. "Cocktail smoothie" mode indicator
31. "Red wine smoothie" mode indicator
32. "Coffee smoothie" mode indicator
33. Power touch icon (on/off)

Note:

The graphics in this manual are schematic representations and may not exactly match the product.

2. Before use

- This appliance comes in a packaging designed to protect it during transport. Remove the appliance from its box. You can keep the original box and other packaging materials in a safe place to prevent damage to the appliance if you need to transport it in the future. If you wish to dispose of the original packaging, make sure all items are recycled properly.
- Check that all parts and components are included and in good condition. If any of them are missing or damaged, please contact Cecotec's Official Technical Support Service immediately.

Box content:

- Product
- Instruction manual

- Do not remove the product's serial number in order to keep proper traceability if technical assistance is required.

3. Operation

Preliminary note

- Before first use, thoroughly clean all parts that will come into contact with ingredients. This includes, as a minimum: Cooling cylinder (12), transparent cylinder front cover (15), mixing paddle (13), star-shaped nozzle (2), outlet nozzle gasket (4), cylinder front cover gasket (14), inlet hopper and its lid/ring (9–10–11).
- Before cleaning, ensure that the power cable plug is disconnected from the mains socket.
- During use, place the appliance on a flat, level surface to guarantee proper compressor operation.

Installing the drip tray (first use)

Fig. 3

1. Assemble the drip tray grid (6) onto the drip tray (5).
2. Insert the tray and grid assembly into its housing, sliding it to the right until it reaches the lower stop position, as shown in Figure 3.
3. Check that the tray is firmly seated and level.

Installation

- Before dispensing and starting operation, fit the mixing paddle (13), turn the transparent cover assembly clockwise and lock the front cover, as shown in Figure 4:

1. Insert the mixing paddle (13) into the cooling cylinder (12) shaft until it stops, ensuring proper engagement.
2. Place the cylinder front cover gasket (14) in its perimeter housing on the transparent cylinder front cover (15).
3. Align the transparent front cover (15) with the cooling cylinder (12) guides.
4. Insert the cover and turn it clockwise until it locks.

States shown in Figure 4:

A. Open state of transparent cover parts
B. Closed state of transparent cover parts

Operation

1. Before pouring ingredients into the inlet hopper seat (9), check that the cylinder front cover assembly (transparent cylinder front cover (15) and gasket (14)) is properly locked and that all transparent parts are installed in place. For first use, ensure that the dispensing lever (16) and drip tray (5) are installed.
2. Open the inlet hopper lid (10) and slowly pour ingredients into the hopper seat (9), ensuring that the liquid volume remains between the minimum and maximum level marks. Fig. 5.
3. Then close the inlet hopper lid (10).

- Start the machine: Plug the appliance to the mains power supply. All icons will illuminate for 1 second; subsequently, the power touch icon (33) will remain semi-illuminated and the rest will turn off.
- Press the power touch icon (33) once. The display and icons will illuminate fully. The selected mode icon will remain fully illuminated, while the other function icons will remain semi-lit.

Figure 5:

A. Maximum level
B. Minimum level

4. Selecting mode and consistency level

- Press the corresponding icons to choose the preparation mode (26–32) and adjust consistency using the "–" decrease consistency (24) and "+" increase consistency (23) touch icons. Functions only activate if the outlet spout cap is installed.
- The consistency level indicator (25) features five lights/segments. The more segments that are illuminated, the lower the target temperature at completion will be, and therefore the greater the firmness/consistency of the ice cream or smoothie.
- Each press of "–" reduces consistency by one level (minimum level 1). Each press of "+" increases consistency by one level (maximum level 5).

5. Press the Start/Pause touch icon (19) once to begin operation. At this point, only the selected mode indicator will remain illuminated and the rest of the function icons will turn off.

- During operation you may adjust consistency/firmness using the decrease "–" (24) and increase "+" (23) touch icons.
- To pause or resume, press the Start/Pause touch icon (19) again.
- When paused, the selected mode will remain fully illuminated and other modes will display at half brightness; in this state you may change mode and adjust consistency.
- To switch off, press the power touch icon (33).

Function instructions

“Ice-cream" mode

- When selecting "Ice-cream" mode, the outlet assembly must be equipped with the star-shaped ice cream nozzle (2) installed in its corresponding housing. Use suitable raw materials and ingredients.

Ice cream powder formula

- Mix the ice cream powder with the appropriate proportion of water until obtaining a homogeneous mixture and pour it into the appliance. For preparation, consistency levels 4–5 are recommended on the consistency level indicator (25), adjusting with the “–/+” touch icons (24/23).
- Capacity note: the total weight of the mixture must not exceed 800 g.

End of cycle and conservation

- When the ice cream is ready, the audible alarm emits 3 beeps and the LED display (17) shows "COOL".
- Place a glass beneath the outlet spout and operate the dispensing lever (16); the ice cream will begin to dispense in 30–40 seconds.
- When the "Ice cream" mode procedure ends, the machine automatically enters conservation mode for 30 minutes. Dispense all ice cream within those 30 minutes from completion of processing.

“Frozen juice / Frozen cocktail" mode

- In this mode, the outlet spout assembly is used without the star-shaped ice cream nozzle (2).
- Add juices without particles. If using natural juices, it is recommended to strain them to prevent blockage of the nozzle/outlet spout.
- This mode offers no consistency adjustments; the “–/+” touch icons (24/23) are not available.

1. Add between 600 ml and 1300 ml of juice or cocktail mixture to the inlet hopper seat (9).
2. Start the programme with the Start/Pause touch icon (19) in "Frozen juice / Frozen cocktail" mode (28) and wait for completion.
3. When finished, the audible alarm will sound for 3 seconds and the LED display (17) will show "COOL".
4. Place a glass beneath the outlet spout and operate the dispensing lever (16) to serve the beverage (target temperature: 2–5°C).
5. After completion, the machine automatically enters conservation mode and maintains temperature for 12 hours. Dispense all contents within that time frame (12 hours).

“Smoothie" modes (Smoothie, Cocktail smoothie, Red wine smoothie, Coffee smoothie)

- The outlet spout is used without the star-shaped ice cream nozzle (2).
- Only pure liquid should be added, without pulp or solids. The total quantity of ingredients must be between 600 and 1300 ml.
- To prevent agitation overload and overflow due to expansion/foam, do not exceed the maximum capacity mark. For proper thermal control and stable

operation, fill at least to the minimum capacity mark (see Figure 2).
- Performance is better at maximum capacity; try to prepare smoothies with the appliance filled to the maximum permitted level.
- Mixture requirements: sugar content (Brix) > 6%. If the recipe contains alcohol, the permitted alcohol content is 2% to 16% vol. Do not use the machine outside this range.
- Select the desired consistency/firmness using the decrease "–" (24) and increase "+" (23) touch icons and press the Start/Pause touch icon (19) to begin.
- When the smoothie is ready, the machine emits 3 beeps and the LED display (17) shows "COOL". The machine enters conservation mode and maintains temperature cycles. Place a glass beneath the outlet spout and operate the dispensing lever (16) to serve.
- Conservation time: "Coffee smoothie" mode (32) maintains conservation for 2 hours; the remaining smoothie modes (29–31) maintain conservation for 12 hours.

“Cooling only” mode
- The outlet spout is used without the star-shaped ice cream nozzle (2).
- You may add liquid ingredients without overflowing the cooling cylinder (12).
- In this mode, the mixing paddle (13) does not operate; only the cooling system is activated for 5 minutes.
- The machine stops automatically when those 5 minutes are completed. This mode has no conservation function.

Preset / Delay Start function
- From the home screen, use the Menu touch icon (22) until the Preset touch icon (20) becomes illuminated.
- Press the Preset touch icon (20): the LED display (17) will show the delayed start time. Each touch adds 30 minutes, up to a maximum of 24 hours before start. With prolonged pressing, the time increases rapidly. Upon reaching 24 hours, the value clears/resets.
- After setting the desired time, press the Start/Pause touch icon (19) to enter the delayed start countdown. When the countdown ends, the machine immediately begins preparation.
- To cancel the Delay Start function once the countdown has begun, press the Start/Pause touch icon (19).

Clean mode
1. Fill the inlet hopper seat (9) with clean water up to the maximum level mark. Water temperature must not exceed 50°C (122°F).
2. Switch on the machine and select the cleaning mode using the Clean touch icon (18). The cleaning time is 30 minutes by default.
3. Upon completion of cleaning, drain the water from the cooling cylinder (12) by operating the dispensing lever (16).
4. If residues persist after cleaning, repeat the operation. For deep cleaning, disassemble the transparent cylinder front cover (15) and mixing paddle (13). Refer to the Cleaning section for further details.

Protection function

1. Agitation motor protection

- During operation, to prevent the agitation motor from jamming due to the progressive increase in product consistency/firmness (ice cream or smoothie), the control software monitors motor load and automatically stops it when necessary to protect motor lifespan.

2. Compressor protection (frequent start prevention)

- To prevent repeated starts at very short intervals, if the compressor restarts in less than 3 minutes from when it stopped, a protection time of approximately 3 minutes is applied before allowing restart.
- However, if the power cable is unplugged for more than 20 seconds, reconnected and the machine started, the compressor will restart by default without said delay.

3. Protection by removal/drop of the transparent front cover assembly

- To prevent abnormal operation of the compressor and agitator motor and to prevent injury, when the transparent cylinder front cover assembly (transparent cylinder front cover (15) and gasket (14)) becomes loose, falls off, or is removed, the associated safety switch detects the condition.
- In this situation, the machine cannot start and the message “OPEN” is showed on the LED display (17).

Usage tips

1. Capacity and level control

- To avoid increased mixing load and overflow due to expansion of the ingredients, do not exceed the maximum capacity mark (MAX) on the inlet hopper seat (9).
- For accurate temperature control and stable operation, always add at least up to the minimum capacity mark (MIN) (see Figure 5).
- Performance is optimal when working close to maximum capacity; whenever possible, prepare ice cream/smoothies with the appliance loaded up to the MAX mark.

2. Variable completion time

- The total processing time may vary depending on: ambient temperature, initial temperature of the ingredients, sugar content, and the firmness/consistency level selected on the consistency level indicator (25).

3. Formulation requirements (sugars and alcohol)

- Use blends with Brix (percentage of sugars) > 6 %.
- If the recipe contains alcohol, the alcohol content must be > 2 % vol. and < 16 % vol. Do not use the machine outside this range.
- Otherwise, the cooling cylinder (12) could freeze solid, causing scratches on the mixing paddle (13) and damage to the machine.

4. Pre-cooled ingredients

- Pouring pre-chilled ingredients into the inlet hopper seat (9) improves efficiency.

5. Natural juices

- If you use natural juices, it is recommended to strain them to remove any solid

particles and prevent the outlet spout from becoming blocked.

6. Do not stop stirring during processing

- When making ice cream/smoothie, do not stop stirring. If the liquid solidifies or freezes before restarting, the mixing may fail or the agitation motor may not restart properly.

7. Condensation in the transparent cover

- Condensation on the outside of the transparent cylinder front cover (15) is normal in humid weather or during long periods of operation.

4. Cleaning and maintenance

Disassembly

Before disassembly, pour in clean tap water, start Clean mode (18) for about 30 minutes, and then drain the liquid through the outlet spout by operating the dispense lever (16).

1. Disconnect the power supply, turn the transparent cylinder front cover (15) anticlockwise to the unlocked position (Figure 6), remove the cover (15) and then remove the mixing paddle (13); clean them thoroughly and dry them with a towel.
2. Remove the drip tray (5) with its grid (6), pour out the liquid inside, clean it thoroughly and dry it with a towel.
3. Cleaning the outlet spout: remove the outlet spout cap (1) (Figure 7), press and hold the outlet spout bracket latch (Figure 8), open the dispensing lever (16) and remove the outlet spout assembly — gasket seat (3) + nozzle gasket (4) + star-shaped nozzle (2), depending on configuration — (Figure 9). Then clean it and reassemble it in the reverse order of disassembly.
4. Use a clean towel to dry the cooling cylinder (12) and the fixed rear sealing ring.

Note: The rear sealing ring is a fixed part; it cannot be removed and should not be pulled on to avoid deformation, which can cause leaks and render the machine unusable.

Cleaning

The transparent cylinder front cover (15), mixing paddle (13) and drip tray (5) with grid (6) are dishwasher safe and can also be washed by hand as follows:

1. Prepare approximately 8 litres of warm water (40–50 °C) with specific detergent in a basin; follow the detergent manufacturer's instructions to prevent excess detergent from damaging the parts.
2. Use a suitable brush and thoroughly wash all parts that come in contact with the ingredient with the cleaning solution.
3. Rinse all washed parts under running water.
4. Use a soft brush to clean the cooling cylinder (12) and the fixed rear sealing ring.
5. Finally, dry the surface of the cleaned parts with a dry towel or air dry.

Maintenance

Warning: To avoid electric shock, disconnect the plug from the power cord before cleaning.

1. Clean the components of the transparent cylinder front cover (15), drip tray (5) with its grid (6), mixing paddle (13), etc. after each use to prevent odours.
2. During cleaning, use a damp cloth to wipe. Do not use abrasive scouring pads.
3. Wipe the cooling cylinder (12) and the appliance body with a damp cloth to

remove dirt. Do not directly rinse the cooling cylinder (12) or the main unit with water, do not immerse the appliance in water, and do not pour water into the side air inlet/outlet grilles. The transparent front cover (15) should also be cleaned with a damp cloth.

4. Allow everything to dry completely with a dry cloth, then return each component to its original position.

5. Troubleshooting

Problem	Cause	Solution
Friction/scratching of mixing paddle (13) against cooling cylinder (12)	The cooling cylinder (12) freezes due to low sugar content in the mixture, or the mixing paddle (13) is incorrectly installed or deformed.	Replace the mixture with one with a higher sugar content; check the installation of the mixing paddle (13) and correct it; if it is deformed, replace the mixing paddle (13).
The display shows "OPEN".	The transparent cylinder front cover assembly (transparent front cover (15) + gasket (14)) is not installed or has come loose/fallen off; or the mixing paddle (13) is not installed correctly, preventing the cover from closing securely.	Reinstall and correctly lock the front cover assembly (15+14); correctly install the mixing paddle (13); if the problem persists, contact authorised technical service.
The display shows E1	Sensor failure	Switch off and unplug before switching back on; if the problem persists, please send to a professional repair centre for maintenance.
The display shows E4	Motor jamming or excessive load	Switch off and unplug before switching back on; if the problem persists, please send to a professional repair centre for maintenance.
The display shows E5	Cooling temperature too low	Switch off and unplug before switching back on; if the problem persists, please send to a professional repair centre for maintenance.
The display shows E6	Processing time out	Switch off and unplug before switching back on; if the problem persists, please send to a professional repair centre for maintenance.

6. Technical specifications

Product: Twist&Ice Cream
Product reference: EU01_123738

Rated power: 210 W
Voltage: 220-240 V
Frequency: 50 Hz
Refrigerant (charge): R290 (22 g)
Insulating gas: cyclopentane

The power consumption in “off” mode is 0.2 W, measured according to EN 50564:2011 guidelines and European regulations 1275/2008/EC and 801/2013/EC. This measurement is taken with the appliance connected to the mains without performing any function. The appliance switch/knob was set to the “off” position.
The period after which the appliance automatically switches to “off” mode is 10 minutes.

Technical specifications may change without prior notice to improve product quality.
Made in China | Designed in Spain

7. Recycling of electrical and electronic equipment



This symbol indicates that, according to the applicable regulations, the product and/or battery must be disposed of separately from household waste. When this product reaches the end of its shelf life, you should dispose of the batteries/accumulators and take them to a collection point designated by the local authorities.
For detailed information on how to properly dispose of electrical and electronic equipment and/or the corresponding batteries, consumers should contact their local authorities.
Information regarding national packaging recycling systems and their marking can be found on our website.
Compliance with the above guidelines will help protect the environment.

8. Technical support and warranty

Cecotec shall be liable to the end user or consumer for any lack of conformity that exists at the time of product delivery under the terms, conditions and deadlines established by applicable regulations.
Repairs should be carried out by qualified personnel.
If at any moment you detect any problem with your product or have any doubt, do not hesitate to contact the official Cecotec Technical Support Service at +34 96 321 07 28.

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10. Simplified EU Declaration of Conformity

CE Cecotec Innovaciones hereby declares that this appliance complies with the essential requirements and other relevant provisions of the regulations applicable in the European Union. This appliance has been designed, manufactured and tested in compliance with required safety and quality standards. The full text of the EU Declaration of Conformity can be found on the following website:
https://cecotec.es/es/information/declaration-of-conformity