

Lifenaxx® * User Manual

Mini Ice Cream Maker LX-059

Before using the appliance for the first time, please read the instructions for use and safety information carefully.



This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, or by persons lacking in experience or knowledge, unless they are supervised or instructed on the use of this device by a person responsible for their safety. Children should be supervised to ensure they do not play with this device.

Keep this user manual for future reference or product sharing carefully. Do the same with the original accessories for this product. In case of warranty, please contact the dealer or the store where you bought this product.

Enjoy your product. * Share your experience and opinion on one of the well-known internet portals.

Specifications are subject to change without notice - please be sure to use the latest manual available on the manufacturer's website.

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Hints

● Only use the product for purposes due to its intended function ● Do not damage the product. Following cases may damage the product: Incorrect voltage, accidents (including liquid or moisture), misuse or abuse of the product, faulty or improper installation, mains supply problems including power spikes or lightning damage, infestation by insects, tampering or modification of the product by persons other than authorized service personnel, exposure to abnormally corrosive materials, insertion of foreign objects into the unit, used with accessories not preapproved. ● Refer to and heed all warnings and precautions in the user manual.

Safety instructions

- Disconnect the machine from the power supply before cleaning.
- Never touch the product with wet or damp hands.
- The product can only be operated with the voltage described on the sticker.
- Do not place the product on an unstable surface. The unit could be damaged or persons could be injured. Any attachments should be made only in accordance with the manufacturer's instructions or obtained from the manufacturer.
- The cable is sheathed and insulates the current. Do not place any objects on the cable, as this could cause the protective function to be lost. Avoid placing excessive stress on the cable, especially at sockets and plugs.

- Do not insert any objects into the openings of the unit, as current flows in some places and contact may cause fire or electric shock.
- Do not use liquid cleaners or cleaning sprays. The product may only be cleaned with a damp cloth.
- Do not connect any additional devices that are not recommended by the manufacturer.
- Do not use the product in direct sunlight or places where the temperature may exceed 50°C for a long time.
- The stirrer can rotate quickly during operation. Never touch the stirrer while the machine is in operation.
- Switch off the machine and wait until the stirrer has come to a complete standstill before cleaning the appliance or adding ingredients

Warnings

- Do not disassemble the product, it may result in short-circuit or damage.
- Battery life-span will decrease with usage.
- Do not modify, repair or remove without professional guidance.
- Do not use corrosive or volatile liquid for cleaning.
- Do not drop or shake the device, it may break internal circuit boards or mechanics.
- Keep the device away from little children.

Disclaimer

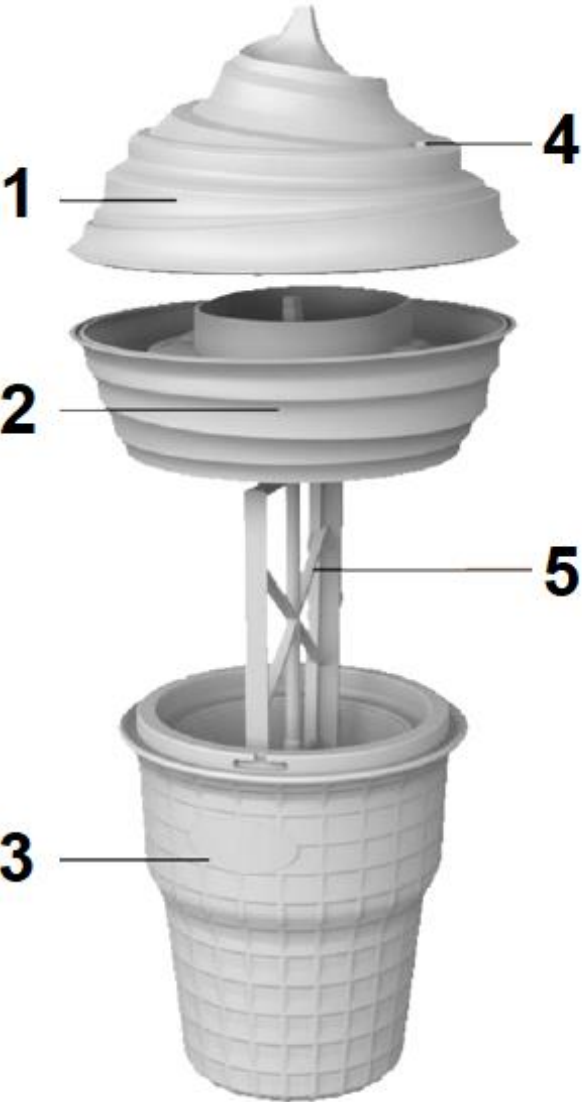
- In no event shall Technaxx Deutschland be liable for any direct, indirect punitive, incidental, special consequential damage, to property or life, improper storage, whatsoever arising out of or connected with the use or misuse of their products.

Features

- Compact size: Ideal for small kitchens Fits in almost any drawer or small freezer.
- Quick preparation: Makes it possible to make ice cream in no time at all, often in less than 30 minutes.
- Simple operation: Just one button to start preparation. No complicated settings or programs.
- Cooling container: The machine comes with a ice bucket, so you can make ice cream faster, without long waiting times.
- Customizable sweetness: Possibility to vary the sugar or sweetener content as desired to create healthier or sugar-free alternatives.
- Easy to clean: Easily removable parts are dishwasher safe or are simple to clean by hand.
- Individual portions: Small portions or even individual scoops of ice cream.

- Creative ingredients: You can add your own flavors, pieces of fruit or toppings to make especially creative ice cream variations.

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Product overview

 <p>The diagram shows an exploded view of an ice cream maker. At the top is a soft-serve ice cream cone (1). Below it is a transparent cover (2). Under the cover is a stirrer assembly (5) consisting of a central shaft and two mixing blades. The stirrer is positioned inside an ice bucket (3). A switch (4) is located on the side of the bucket. The components are numbered 1 through 5.</p>	1	Motor
	2	Transparent Cover
	3	Ice Bucket
	4	Switch
	5	Stirrer

Instruction for use

Note: This type of machine is only suitable for making ice cream or slushies and is not suitable for making smoothies.

1. Before use, wipe the surface of the machine and the metal inner pot of the ice bucket clean with a damp cloth.

A. Absolutely do not allow motor components to get wet or immerse in water during cleaning.

B. Do not use anything that may damage the metal inner pot during cleaning.

2. Place the ice bucket vertically in the freezer and freeze it at a temperature below -18°C for min. 12-16 hours, the longer the better.

3. Cool the ice cream ingredients.

A. Without heating: Place the ice cream ingredients in the refrigerator for 1-2 hours before preparation.

B. With heating: Place the ice cream ingredients in the refrigerator for 1-2 hours after preparation.

4. After 1-2 hours of cooling, remove the ice cream ingredients and pour into a container. Blend or mix again with a hand mixer or blender for approx. 5-10 minutes.

5. Put the mixed ingredients into the ice bucket just removed from the freezer (the ingredients should not exceed the max line of the ice bucket, 200-250ml).

6. Place the head of the main unit vertically on the transparent cover and press it firmly (pay attention to the L-R direction), then install the stirrer on the head of the main unit.

A. Insert the matching USB power cord into the machine's USB port and connect the other end of the USB cable to a USB power adapter.

7. Align the entire motor unit with the ice bucket. The underside of the stirrer should be inserted into the middle recess of the ice bucket. The snap-in function of the motor unit and ice bucket must match. Then turn the motor unit anticlockwise to secure the lid to the ice bucket.

8. Press the power button to stir for 30 minutes to complete the production.



Important! *The ice cream maker does not have a timer or an automatic switch-off function, so keep an eye on the time and set an alarm clock/countdown.*

Classic recipes of ice cream and slushies

Instructions

The amount for each recipe shall be applicable for one operation of the machine only (total recommended amount is about 200-250 ml)

Read the instructions carefully before using the machine.

There is no thickener in the recipes, it makes the texture of the ice cream softer, if you need the ice cream with a harder texture, put the finished ice cream into the freezing chamber for 10 - 20 minutes before eating.

Tips

Tips for making successful ice cream 1: The colder the ice bucket, the better.

- Turn the temperature of the freezer to the lowest level!!! Set it to -18°C to -22°C. For refrigerators with mechanical on/off switch adjustments, set to the strongest refrigerating gear.
- Before freezing, wash and wipe the ice bucket and make sure the surface of the ice bucket is dry.
- Be sure to place the ice bucket upward and flat in the freezing chamber of your freezer. Reducing the frequency of opening and closing the freezer door to ensure adequate freezing.
- The ice bucket requires at least 12-16 hours of freezing. More than 24 hours would be better. It shall be placed in the freezer for a longer period of time to be ready to use.

Tips for making successful ice cream 2: The formula shall be appropriate.

- Prepare the ingredients strictly according to the formula in the recipe and do not add additional ingredients such as water, otherwise it may not be able to make the ice cream successfully.
- Place the ingredients in the refrigerator (4 -8 °C) for two hours to achieve a better making effect.
- The amount of ingredients each time shall be 200-250 ml and shall not be exceeded, otherwise it may not be able to make the ice cream successfully.

Ice cream recipes

Vanilla ice cream



Make tasty, melt-in-the-mouth ice cream quickly with simple ingredients.

Ingredients:

Raw egg yolk - 1	Caster sugar - 25g
Fresh cream - 150ml	Vanilla extract - 2 drops
Milk - 50ml	

Making method:

1. Pour the egg yolk, caster sugar, fresh cream and milk into a bowl and mix them well. Then pour it in to a milk pot and heat it over low fire until it is about to boil (stirring constantly during this period), add the vanilla extract after stopping heating, stir it well and set aside to cool completely. (follow the formula strictly, do not add water or other liquids)
2. Place the prepared raw ingredients in the refrigerating chamber of the refrigerator for 1-2 hours to speed up the cooling process.
3. Follow the instruction guide, assemble the main machine, take out the special ice bucket and raw ingredients from the refrigerator, immediately pour the raw ingredients into the ice bucket, turn on the machine and just wait for the machine to blend for 15-20 minutes, then the ice cream is finished.

Chocolate ice cream



The texture is fine and smooth

Ingredients:

Milk - 50ml	Chocolate - 40g
Raw egg yolk - 1	Caster sugar - 25g
Cocoa powder - 5g	Fresh cream - 120ml

Making method:

1. Heat the crushed chocolate with the milk in the microwave for 30 seconds to melt it, set aside to cool.
2. Add the egg yolk, caster sugar and cocoa powder to the cream and stir them well, pour it into a milk pot and heat it over low fire until it is about to boil (stirring constantly during this period) and set aside to cool completely after heating. (follow the formula strictly, do not add water or other liquids)
3. Place the above prepared raw ingredients in the refrigerating chamber of the refrigerator for 1-2 hours to speed up the cooling process.
4. Follow the instruction guide, assemble the main machine, take out the special ice bucket and raw ingredients from the refrigerator, immediately pour the raw ingredients into the ice bucket, turn on the machine and just wait for the machine to blend for 15-20 minutes, then the ice cream is finished.

Strawberry yogurt ice cream



Make everyone's favorite strawberry ice cream at home.

Ingredients:

Egg powder - 12g	Caster sugar - 25g
Strawberries - 30g	Milk – 135ml
Plain sugar free yogurt - 45g	

Making method:

1. Cut the strawberries into chunks and place them in the blender with the egg powder, caster sugar, yogurt, and milk and blend well. (No water required)
2. It is recommended to place the raw ingredients in the refrigerating chamber of the refrigerator for about 1 hour in order to increase the success rate of the ice cream making.
3. Follow the instruction guide, assemble the main machine, take out the special ice bucket from the refrigerator immediately pour the raw ingredients into the ice bucket, turn on the machine and just wait for the machine to work for 15-20 minutes, then the ice cream is finished.

Mango ice cream



The taste of the mango is perfectly captured.

Ingredients:

Mango - 100g	Caster sugar - 25g
Fresh cream - 100ml	Milk – 25ml

Making method:

1. Cut the mango into chunks and put them in the blender together with the caster sugar, milk and fresh cream and blend them well. (No water required)
2. It is recommended to place the raw ingredients in the refrigerating chamber of the refrigerator for about 1 hour in order to increase the success rate of the ice cream making.
3. Follow the instruction guide, assemble the main machine take out the special ice bucket from the refrigerator, immediately pour the ingredients into the ice bucket, turn on the machine and just wait for the ice cream machine to blend for 15-20 minutes, then the ice cream is finished.

Blueberry yogurt ice cream



The light acidity gives the ice cream a fruity, summery taste.

Ingredients:

Cooked egg yolk - 1	Caster sugar - 25g
Blueberries - 30g	Fresh cream – 135ml
Plain sugar free yogurt - 45g	

Making method:

1. Put the blueberries, egg powder, caster sugar, yogurt and cream together in the blender and blend well. (No water required)
2. It is recommended to place the blended raw ingredients in the refrigerating chamber of the refrigerator for about 1 hour in order to increase the success rate of the ice cream making.
3. Follow the instruction guide, assemble the main machine, take out the special ice bucket from the refrigerator immediately pour the raw ingredients into the ice bucket, turn on the machine and just wait for the machine to work for 15-20 minutes, then the ice cream is finished.

Taro ice cream



Sweet after taste

Ingredients:

Raw egg yolk - 1	Caster sugar - 25g
Milk - 40ml	Fresh cream -120ml
Taro - 30g	

Making method:

1. Cut the taro into chunks, steam them and add the milk to make puree.
2. Add the egg yolk and caster sugar to the cream and stir them well, pour it into a milk pot and heat it over low fire until it is about to boil (stirring constantly during this period) and set aside to cool completely, (follow the formula strictly, do not add water or other liquids)
3. Place the above prepared raw ingredients in the refrigerating chamber of the refrigerator for 1-2 hours to speed up the cooling process.
4. Follow the instruction guide, assemble the main machine, take out the special ice bucket and raw ingredients from the refrigerator, immediately pour the raw ingredients into the ice bucket, turn on the machine and just wait for the machine to blend for 15-20 minutes, then the ice cream is finished.

Chocolate biscuit ice cream



Crunchy, melt-in-the-mouth chocolate cookie ice cream.

Ingredients:

Milk - 50ml	Chocolate - 40g
Raw egg yolk - 1	Caster sugar - 25g
Fresh cream - 120ml	Cocoa powder - 5g
Chocolate biscuits - 3x slightly crushed (11g)	

Making method:

1. Heat the crushed chocolate with the milk in the microwave for 30seconds to melt it, sat aside to cool.
2. Add the egg yolk, caster sugar and cocoa powder to the cream and stir them well, pour it into a milk pot and heat it over low fire until it is about to boil (stirring constantly during this period) and set aside to cool completely after heating. (follow the formula strictly, do not add water or other liquids)
3. Place the above prepared raw ingredients in the refrigerating chamber of the refrigerator for 1-2 hours to speed up the cooling process.
4. Follow the instruction guide, assemble the main machine, take out the special ice bucket and raw ingredients from the refrigerator immediately pour the above raw ingredients into the ice bucket. Turn on the machine and just wait for the machine to blend for 15-20minutes.
5. Open the main machine and sprinkle with crushed chocolate biscuits and the ice cream is ready to be enjoyed.

Slushy recipes

Cola slushy



The simplest experience of cooling and fun

Ingredients:

Sugary cola - 250 ml

Making method:

Follow the instruction guide, assemble the main machine, take out the special ice bucket from the refrigerator immediately pour the cola into the ice bucket, turn on the machine and just wait for the machine to blend for 10-20minutes, then the cola slushy is finished.

Watermelon slushy



The flavor of the watermelon is perfectly restored.

Ingredients:

Watermelon - 250 g

Making method:

1. Peel the watermelon, cut it into small pieces and make juice in a juicer, (No water required)
2. Follow the instruction guide, assemble the main machine take out the special ice bucket from the refrigerator immediately pour the ingredients into the ice bucket, turn on the machine and just wait for the machine to blend for 10-15minutes, then the watermelon slushy is finished.

Slushy of cantaloupe with milk



Make traditional slushy drink of cantaloupe juice with milk by simple ingredients

Ingredients:

Cantaloupe pulp - 200g	Milk - 50ml
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Making method:

1. Peel the cantaloupe, cut it into small pieces and put it in the juicer with the milk to make juice.
2. Follow the instruction guide, assemble the main machine, take out the special ice bucket from the freezing chamber of the refrigerator, immediately pour the ingredients into the ice bucket, turn on the machine and just wait for the machine to blend for 10-15 minutes, then the slushy drink of cantaloupe with milk is finished.

Cleaning

Note: If the ice cream made is soft, put the ice bucket in the freezer for 15 minutes. If it is hard, wait for a moment at around 20°C room temperature.

After use, clean the components outside the motor with a neutral detergent, wipe off surface water droplets and use a cloth to wipe stains on the main unit.

Note: Do not allow the motor part to come into contact with water or be submerged in water during cleaning; do not use anything that may damage the metal inner pot during cleaning.

FAQs

Q1: Motor does not rotate

A1.1: Check if the power cord plug is inserted into the socket.

A1.2: Check if there is a power outage.

Q2: Stirrer does not rotate

A2.1: Check if it is frozen.

A2.2: Check if the motor and stirrer are properly connected.

Technical specifications

Capacity	330ml
Power supply	USB-C 5V / 2A
Power consumption	8W
Material	Food grade PCTG + ABS
Weight & Dimensions	1kg / (L) 16x (W) 16x (H) 26cm
Package contents	1x Ice cream maker (1x stirrer, 1x freezer container, 1x stirrer attachment), 1x USB cable, 1x user manual

Support

Service phone No. for technical support: **01805 012643** (14 cent/minute from German fixed-line and 42 cent/minute from mobile networks). Free Email: **support@technaxx.de**

The support hotline is available Mon-Fri from 9am to 1pm & 2pm to 5pm
In the event of anomalies and accidents, please contact: **gpsr@technaxx.de**

Declaration of Conformity



Technaxx Deutschland GmbH & Co. KG hereby declares that the radio equipment type LX-059 Prod. ID.:5314 is in compliance with Directive 2014/30/EU. The full text of the EU Declaration of Conformity is available at the following internet address: www.technaxx.de/reseller

Disposal



Disposal of the packaging. Sort packaging materials by type upon disposal.

Dispose of cardboard and paperboard in the waste paper. Foils should be submitted for recyclables collection.



Disposing of old equipment (Applies in the European Union and other European countries with separate collection (collection of recyclable materials) Old equipment must not be disposed of with household waste! Every consumer is required by law to dispose of old devices that can no longer be used separately from household waste, e.g. at a collection point in his or her municipality or district. This ensures that the old devices are properly recycled and that negative effects on the environment are avoided. For this reason, electrical devices are marked with the symbol shown here.

Made in China

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Technaxx Deutschland GmbH & Co. KG
Konrad-Zuse-Ring 16-18,
61137 Schöneck, Germany

Mini Ice Cream Maker LX-059