

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Before connecting the appliance to the electricity supply, **read** the instructions for use **carefully** and check that the mains voltage is the same as the voltage indicated on the technical data plate underneath the appliance.
2. To protect against risk of electrical shock do not immerse the machine in water or other liquid.
3. Close supervision is necessary when the appliance is used by or near children.
4. Always remove plug from the mains before cleaning or removing parts.
5. Avoid contacting moving parts. Handle carefully.
6. Do not operate the appliance with a damaged plug or cord, if the appliance is malfunctioning or has been dropped or damaged in any manner. Return the appliance to the nearest authorized service dealer for examination and, if necessary, repair.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. This appliance is intended only for the purpose for which it is designed. The manufacturer cannot be considered responsible for any damage caused by improper, incorrect or unreasonable use.

The appliance's manufacturer and vendor reject any responsibility for failure to comply with the instructions provided in this user manual.

SAVE THESE INSTRUCTIONS



Materials and articles destined for use in contact with food products comply with
EC Directives 89/109.

In addition, this appliance complies with the requirements of the Low Voltage Directive 72/23 and subsequent amendment 93/68, and the Electromagnetic Compatibility Directive 89/336.

METHOD OF OPERATION

IMPORTANT: This ice cream maker contains its own refrigerant, which must be allowed to settle after transit. **Do not use this ice cream maker for 12 hours** after purchase or after any move, which might have stored the machine the wrong way up.

Always use your Ice cream maker on a firm, flat surface near a convenient power outlet.

Select your recipe and follow it to prepare the mixture. Always wait for mixture to cool before attempting to freeze-churn.

Hygiene is extremely important when making ice cream. Before starting to use your Gelato Chef, wash thoroughly all parts coming in contact with ice cream (paddle, container, lid).

Place the machine so that the ventilation slots on either side are unobstructed. Check that the voltage shown on the rating plate corresponds to the voltage of the mains. Connect the plug to an electrical socket.

Press the button on the control panel to start the cooling.

Fit the paddle by turning it clock-wise until it drops right down and into position.

Pour the mixture in. Place the bulging lid on top of the bowl to start the paddle churning. Note: the lid must be positioned so that the inserts on the lid match the two fins beside the fixed container.

Important: The paddle will not start working till the lid is correctly set. When the lid is removed, the paddle stops automatically.

Select the time required. Depending on the quantity of ingredients and recipes used you will have a delicious fresh ice cream in 20/40 minutes.

When the set time is over the paddle stops automatically. If the ice cream has not reached the desired consistency, re-select some additional time.

When the ice cream has the desired consistency, turn off the machine by pressing the freezing button, remove the ice cream by spooning it out, then remove the paddle, scrape it and spoon the remaining ice cream out from the container.

USING THE REMOVABLE BOWL

Your Ice Cream Maker allows you to make ice cream either in the fixed container or in the provided removable bowl. To use the removable bowl, proceed as follows:

1. Pour 80 ml. of alcohol or of any liquor into the fixed container. As an alternative to alcohol you can use a solution of marine salt and water (80 ml. of water to 20 g. of salt).

However, should you use salt and water it is important to thoroughly clean both bowls after use to remove any particles of salt, particularly from the removable bowl to avoid corrosion.

2. Switch on the freezing switch. Simply fit the removable bowl inside the fixed container, insert the paddle, pour the mixture in, lower the flat lid onto the bowl and select the time to make the paddle work.

3. Proceed as previously described.

IMPORTANT: The mixture must be cool when it is poured into the container.

For better results **switch on the freezing button 5 minutes** before pouring in the mixture.

Do not make up more than 1.2/1.3 Kg. of mixture. This will allow for the volume to increase during churning to maximum bowl capacity.

Never switch off the freezing switch when the machine is working. In case you turn it off accidentally or the power fails, wait at least 5 minutes before turning it on again. The compressor is fitted with a safety device to prevent any possible damages to the motor unit. Should you re-start the machine immediately after it has been switched off, the compressor will not freeze for at least 5 minutes.

In case the ice cream becomes too hard, the motor stops by itself. The safety device protects the motor from possible damages in case you did not switch it off on time. Should not the motor begin to work again, wait till the motor cools.

CLEANING

Before starting to clean make sure that the machine is switched off and unplugged. Wash the paddle, the clear lid and, the removable bowl in warm, soapy water. Wash out the fixed bowl with a sponge and dry it with a cloth.

Clean the body of the appliance and non-removable parts with a specific product.

IMPORTANT: never wash the appliance with jets of water! - it contains electrical parts.

Before storing the appliance, clean it with an absorbent cloth.

HELPFULL HINTS

- Ingredients should preferably be pre-chilled to refrigerator temperature; this will shorten ice-cream making times.
- For better results, start refrigeration by pressing the button (1) 5-10 minutes before pouring in the ingredients.
- To allow volume to increase of the mixture, do not fill the container to more than half its capacity (use max. 1.2 Kg of ingredients).
- The ice-cream maker has a powerful refrigeration system. Do not leave the ice cream in the container for too long with the refrigeration on, you might find it frozen!

STORING ICE CREAM

In the ice cream maker

When the ice cream is ready you can keep it covered in the ice cream maker for approximately 10-20 minutes. Before serving, start the motor and stir it again for a few minutes to the right consistency and smoothness.

In the freezer

The ice cream can also be stored in the freezer for up to 1-2 weeks, depending on the ingredients used.

In any case do not store it more than two weeks, as it will lose flavour and quality.

Should you wish to store the ice cream in the freezer pay attention to the following:

Store the ice cream in a clean, well-sealed bowl suitable for freezing.

Storage temperature must be at least -14°C .

Attach a label to the bowl with the date when it is made and what kind of ice cream it is.

DEFROSTED OR SEMI-DEFROSTED ICE CREAM MUST NEVER BE PUT BACK INTO THE FREEZER.

Before serving we suggest you either remove the ice cream from the freezer about 30 minutes beforehand and place it in the refrigerator, or leave it for 10/15 minutes at room temperature.

Maximum storage time

Never exceed the recommended storage time:

Ice cream made with fresh, raw ingredients: up to one week;

Sherbet or yoghurt-based ice cream: from one to two weeks at the most;

Ice cream made with cooked ingredients: up to two weeks.