



# OPERATING INSTRUCTIONS

GAMMA 250 - GAMMA 250 MONO

*Ice cream freezer*





*Dear customer,  
we congratulate you for choosing a high quality product  
which will surely satisfy your expectations.*

*With our thanks for choosing us,  
we kindly invite you to examine the present operating  
instructions manual before operating your new device.*

## SUMMARY

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### WARNING:



**GENERAL/MECHANICAL  
DANGER**



**DANGEROUS  
VOLTAGE**

**A TEXT IN UPPER-CASE, IDENTIFIED BY ONE OF THE SYMBOLS ABOVE, CONTAINS INSTRUCTIONS THAT, IF NOT FOLLOWED, MAY CAUSE HARM TO PEOPLE.**



**A text in lower-case, identified by this symbol, contains instructions that, if not followed, could cause damages or malfunctions to the device, or falls in its quality.**

# 1 IMPORTANT SAFETY SUGGESTIONS AND PRECAUTIONS



**CAREFULLY READ THE INSTRUCTIONS CONTAINED IN THE PRESENT OPERATING INSTRUCTIONS MANUAL BEFORE INSTALLING AND OPERATING THIS DEVICE. THESE INSTRUCTIONS HAVE BEEN DRAFTED FOR THE SAFETY OF INSTALLATION, OPERATION AND MAINTENANCE OF THIS DEVICE.**

- The present manual of Operating Instructions, placed on the device in the packing and supplied with the Technical Handbook, the EC's conformity certification and the electrical tests schedule, is an integral part of the ice-cream freezer (also defined, in the present manual of operating instructions, simply with the term, device) and must be preserved for any future consultation.
- The Technical Handbook must always be given, together with the device, to the Assistance Service's personnel or to the technicians to whom you will eventually request assistance.
- In case of selling or transferring to other user, all the above mentioned documentation must be handed to the new user, so that he can be informed of the operation and relative technical information and safety instructions.



**DO NOT INTRODUCE YOUR FINGERS OR OBJECTS IN THE DEVICE'S LOOPHOLES.**



**DO NOT REMOVE OR HIDE, FOR ANY REASON, ANY LABEL APPLIED ON THE DEVICE.**



**NEVER OPEN THE PROTECTING PANELS. THE DEVICE DOES NOT CONTAIN, IN ITS INSIDE, PARTS WHICH CAN BE OPERATED BY THE USER.**



**THE USER MUST NOT EXECUTE OPERATIONS WHICH ARE NOT CLEARLY CONTAINED IN THE PRESENT USER'S MANUAL. ANY OPERATION WHICH REQUIRES TOOLS NOT GIVEN IN THE DEVICE'S EQUIPMENT IS TO BE CARRIED OUT ONLY BY THE ASSISTANCE SERVICE OR BY TECHNICALLY AUTHORIZED PERSONNEL.**

- Always unplug the device before undertaking any operation requiring access to the device's moving parts (beater, cylinder or extracting door).
- Any modifying of the electrical supply must be exclusively performed by professionally qualified and certified personnel.
- Any use of the device that is not for the production of ice-cream, ice-cream cake or slush, is to be considered improper.
- Do not connect and/or operate the device when any part is missing, except for specifically mentioned cases.
- The device has been made to be operated by adults, prohibit children to play with it.
- Modifying, or attempting to modify this device, can be dangerous and would void any type of warranty.
- Always use original spare parts.



**It is important to adopt the following precautions to avoid damages at the cylinder, at the beater or any other mechanical part:**

- Do not drop them and do not expose them to bumps;
- do not operate the refrigerator when the beater is not in the cylinder;
- do not operate the device dry, with a bad quality mixture or in a quantity lower or higher to that recommended: the liquids in the cylinder, in addition to the lubrication of its surface, keep the beater cool, uniforming its temperature.
- The beater and the cylinder are disposals built and paired with precision: for this reason they are very sensible to temperature changes, that may cause eventual damages at the mechanical parts of the device. NEVER expose to abrupt temperature changes the parts subject to refrigeration: DO NOT pour water (hot or cold) in the cylinder immediately after ice-cream has been produced.
- In the event of the use of the device being no longer required, deactivate the machine by severing the electric cable (after unplugging it from wall socket). In addition, follow these recommendations:
  - avoid dispersing the freezing gas and the oil contained in the device;
  - carry out the draining and/or recycling according to the local provisions of the law currently in force on this matter.

## 2 SAFETY DEVICES

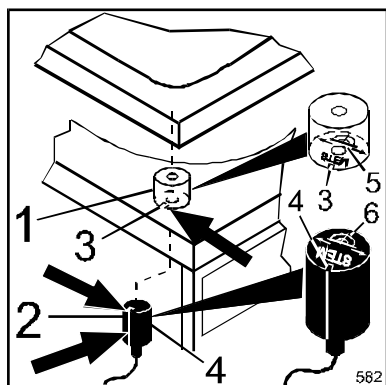


DO NOT ALTER THE SAFETY DEVICES AND DO NOT UTILIZE THE MACHINE IF THE SAFETY DEVICES ARE DAMAGED OR MALFUNCTIONING.



THE MANUFACTURER IS NOT RESPONSIBLE FOR POSSIBLE DAMAGES CAUSED TO PEOPLE OR OBJECTS BY THE ALTERING OR BYPASSING SUCH DEVICES OR RELATIVE CIRCUITS.

### 2.1 Lid's magnetic sensor



This safety device, featuring an approved type magnet [1] and a magnetic contact [2] avoids accidents caused by the accidental starting of the beater when the lid is open. In consequence the device can't operate when the lid is open, and if it is opened during its functioning the beater immediately stops.

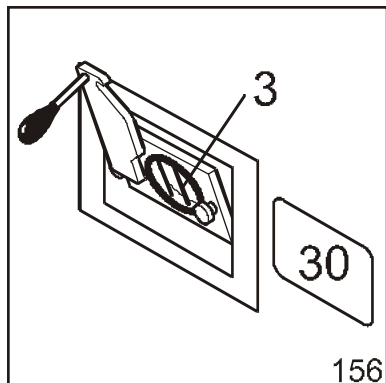
In any case the lid's magnetic sensor **MUST NOT** be considered a control to be used for the normal stop of the device.



**DURING THE NORMAL USE, THE DEVICE MUST BE STOPPED ONLY BY USING THE BUTTONS ON THE CONTROL KEYPAD, AND NOT BY OPENING THE LID.**

The magnet [1] and the magnetic contact [2] **MUST** be assembled as follows: the grooves [3] and the stencilled semicircle [5] on the bottom of the magnet [1] must coincide with the grooves [4] (marked by a white line down the side) and the stencilled semicircle [6] on top of the magnetic contact [2]. **The device will not work unless all parts have been correctly assembled in accordance with these instructions.**

### 2.2 Extraction door's grill



In large-sized models, supplied with extraction door, a fixed protection grill [3] prevents, as far as possible, fingers or objects from being **ACCIDENTALLY** inserted in the chute. In order to insure normal operation it is not possible to adjust the fixed grill as to prevent fingers and objects from being **VOLUNTARILY** inserted through the extraction chute (**according to Machines Directive 89/392/CEE and ensuing modifications, Appendix I, Art. 1.1.2.b, 3<sup>rd</sup> paragraph**).



**RESIDUAL HAZARD: DO NOT FOR ANY REASON INSERT FINGERS OR OBJECTS THROUGH THE GRILL OF THE EXTRACTION DOOR WHEN THE MACHINE IS IN FUNCTION.**

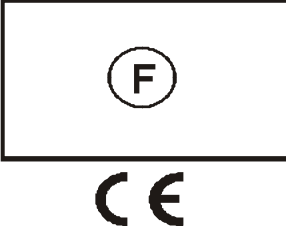

The user is warned of the above **RESIDUAL HAZARD** (89/392/CEE and ensuing modifications, Appendix. 1, Art. 1.1.2.b, 3<sup>rd</sup> paragraph and 1.7.2) by a plate [30] affixed next to the extraction chute.



**DO NOT HANDLE OR REMOVE THE GRILL [3] FROM ITS SETTING IN THE EXTRACTION DOOR!**

## 3 TECHNICAL DATA

### 3.1 Technical data plate and CE marking

	<b>MOD.</b>			
	<b>S/N</b>	<b>ANNO</b>		
	<b>V</b>	<b>Hz</b>	<b>Ph</b>	
	<b>Kw</b>	<b>A</b>		
	<b>GAS R</b>	<b>gr</b>		
	<b>GAS R</b>	<b>gr</b>		

The technical data and CE mark plate must not be removed. It is positioned on the machine's rear side and shows:

- manufacturer's name and address [F];
- model's denomination [MOD] and serial number [S/N];
- types [GAS] and quantities [gr] of refrigerating gases included;
- year of manufacturing [ANNO];
- tension [V], frequency [Hz] and number of phases [Ph], electrical input power [kW] and current [A];
- CE mark.
- the symbol for the dismantling of the product [G].

### 3.2 Acoustic pressure level

The average equivalent continuous acoustic pressure level of this machine is quoted in the Technical Handbook (Technical Data section). This data has been measured at 1 meter from the surface of the machine and at 1.60 meters from ground-level, during the machine's functioning.

## 4 CARRYING AND UNPACKING

*Note:* We suggest you to let the Assistance Service or qualified technicians carry out the transportation, unpacking and installation.



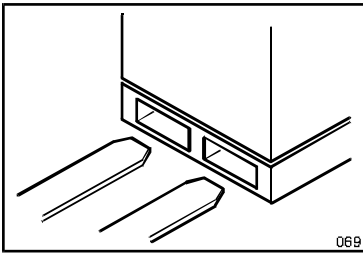
**TO LIFT THE MACHINE ALWAYS USE AN ADEQUATE LIFTING DEVICE. ATTEMPTING TO LIFT IT MANUALLY IS DANGEROUS AND CAN DAMAGE YOUR HEALTH.**

The machine's weight specifications, both inclusive of packaging and net, can be found in both the supplied documents and on the packaging itself.



To prevent the oil contained in the compressor to flow into the refrigerating circuit, it is necessary to always keep the machine in upright position, both during carrying and during the installation and operation. Always follow the instructions on the packing.

## 4.1 Transportation of the packed machine (floor models)

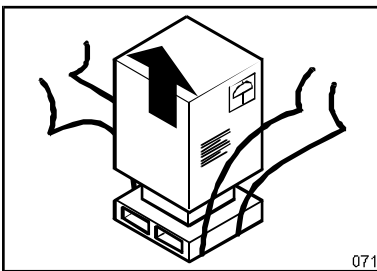


The packing has been projected to assure at the machine the highest protection.

It is therefore suggested to transport the machine while it is packed as near as possible at the place where it will be installed.

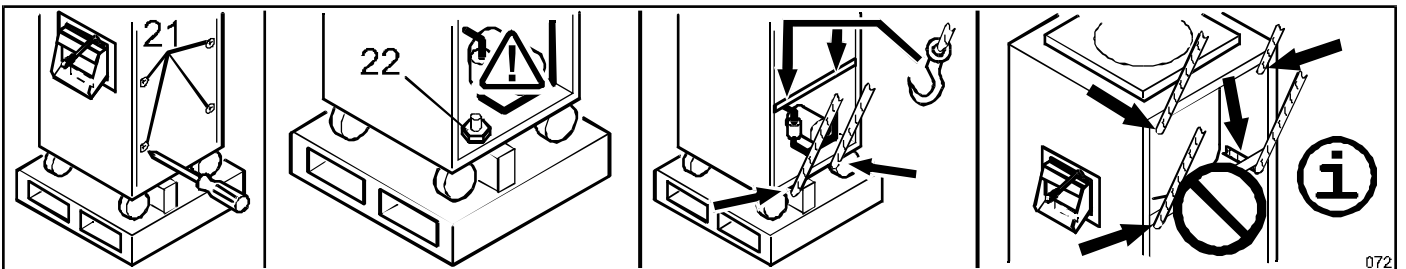
To carry the packed machine, use an elevator, or a bench trolley, inserting its forks in the basement's holes.

## 4.2 Unpacking



Unpack the machine and carefully check it. In case of doubt, do not use it, and call the Seller.

- cut the straps and remove the cardboard box from the top;



**THE OPENING OF THE LATERAL PANEL IS ONLY ALLOWED TO THE ASSISTANCE SERVICE OR TO QUALIFIED TECHNICIANS AND MUST BE MADE BEFORE CONNECTING IT. MAKE SURE NOT TO DAMAGE THE INTERNAL PARTS OF THE DEVICE.**

- Remove both the lateral panels unscrewing the relevant fixing screws [21];
- Find and unscrew the bolts [22] which fix the machine's frame at the packing's basement;



**The outlet of the supply cable is placed on the machine's lower side. During the lifting make sure not to damage it.**

- Lift the machine from the basement, possibly working on the lower side, near the wheels, and however, only on the frame's carrying parts. Remove the basement, and lean the machine on the floor avoiding bumps;



**DO NOT insert objects, ropes or brackets for the lifting THROUGH the machine, since these could damage the inside parts.**

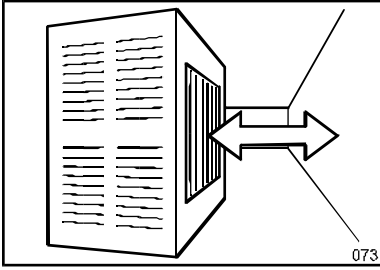
- Re-close the lateral panels;
- Replace or move the packing, which is produced with entirely recyclable materials (♻️).

## 5 INSTALLATION



**THE INSTALLATION MUST BE CARRIED OUT ONLY BY THE ASSISTANCE SERVICE OR BY TECHNICALLY AUTHORISED PERSONNEL AND IN COMPLIANCE WITH THE LAWS IN FORCE, ALWAYS FOLLOWING INSTRUCTIONS OF THE MANUFACTURER.**

## 5.1 Placing and check of the parts

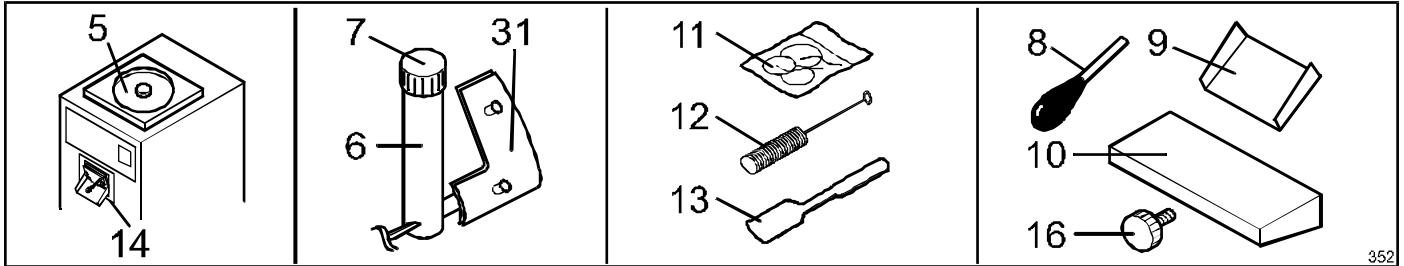


Place the device on the floor, on a flat and steady surface.

Install the device away from any source of heat, avoiding a direct exposition to sun radiation and making sure that air can freely circulate around each side of the device itself.



The devices with **AIR CONDENSING** need at least a 50 cm free space in front of the condenser's grill, to assure the refrigerating plant correct functioning. Further information are reported on the Technical Book (Technical Data section).



Check that the following items are all included in the package:

- lid [5];
- beater [6], correctly fixed inside the cylinder with its knob [7] and supplied with adjustable blades [31] (1...3 according to the model);
- extraction door [14];

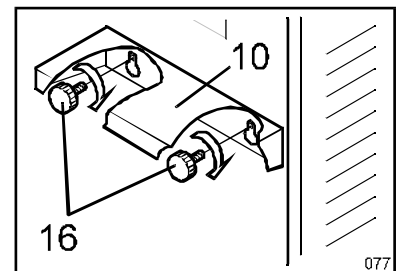
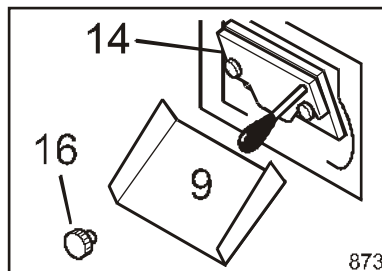
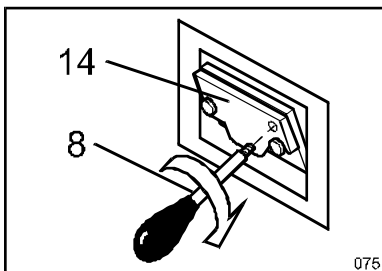
Also check that the following items are included:

- spare part kit [11], tube-brush [12] and ice-cream blade [13];
- basin support [10], knobs [16], the lever [8] and the extraction door chute [9];
- all the **technical documentation** (in addition to this handbook): the Technical Handbook, the EC's Conformity Certification and Electrical Test's Schedule.

## 5.2 Machine's parts reassembling



**THE REASSEMBLING MUST BE MADE BEFORE CONNECTING THE MACHINE TO THE ELECTRICAL SUPPLY SYSTEM.**



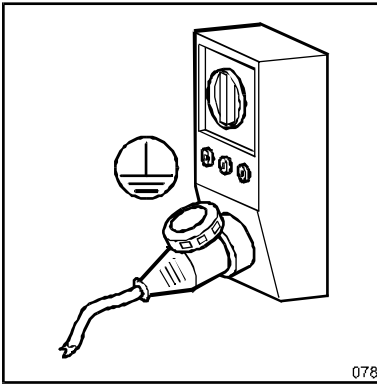
- Screw the lever [8] in the extraction door [14];
- if the chute [9] is supplied disassembled, install it under the extraction door [14] by screwing the knob [16];
- install the basin support [10] by fixing it to the front panel with knobs [16].

## 5.3 Electrical connection



**THE SUPPLY'S VOLTAGE REQUIRED BY THE DEVICE IS HIGH, SO, IT IS PARTICULARLY DANGEROUS. THE WORKS ON THE SUPPLY'S ELECTRICAL CIRCUITS MUST BE MADE WORKMANLIKE BY QUALIFIED STAFF.**





**THE ELECTRICAL SAFETY OF THIS AUTOMATIC CREAM-WHIPPER IS REACHED ONLY WHEN THE SAME IS CORRECTLY CONNECTED, BY QUALIFIED AND CERTIFIED PERSONNEL, TO AN EFFICIENT EARTHING SYSTEM, MADE AS PROVIDED FOR IN FORCE SAFETY REGULATIONS.**

**The manufacturer must not be considered responsible for eventual damages caused by an inadequate electric plant or earthing.**

All the device's electrical features required for the system's proportioning are reported on the Technical Data Plate and on the Technical Handbook.

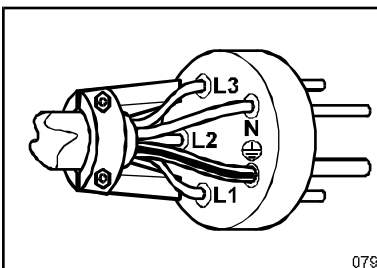


**FOR THE PREPARATION OF THE ELECTRICAL PLANT WHICH SUPPLIES THE DEVICE, IT IS COMPULSORY TO FOLLOW THE PRESCRIPTIVE STANDARDS IN FORCE. IN PARTICULAR:**

- The electrical capacity of the plant must exactly match the supply's voltage and frequency required by the device;
- the current capacity of the plant must be suitable for the device's input;
- the plant must end with an accepted 5 pole (380V-415V-3~), or 4 pole (200V-220V-3~), or 3 pole (220V-1~), electrical socket and with electrical and mechanical suitable characteristics. The electrical socket's poles must be marked with appropriate letters (phases R-S-T + neutral N + earth); the earth's pole must be recognizable;
- The electrical socket must prevent, through appropriate mechanical measures, the plug's wrong connection;
- the electrical socket must have, above or annexed, a breaker, conformed to the in force safety laws, with an associated gearing positioned near the device, in a place easily reachable by the operator. It must also be protected by fuses, above or annexed, with characteristics suited at the current absorbed by the device.



**A WRONG CONNECTION ON THE EARTH TERMINAL MAY CAUSE SERIOUS DANGER.**



A 5 pole (380V-415V-3~), or 4 pole (200V-220V-3~), or 3 pole (220V-1~) plug, suitable with the current socket, must be installed at the end of the device's power supply cable.

The device's power supply cable is composed by 5 or 4 or 3 coloured wires, and eventually marked with appropriate bands, which must be connected to the relevant plug's terminals, as shown in the following table.



**A WRONG CONNECTION IN THE PLUG'S INSIDE MAY CAUSE SERIOUS DANGER. FOR THE CONNECTION, ONLY ADDRESS YOURSELVES TO QUALIFIED AND AUTHORIZED TECHNICIANS.**

Kind of supply	Wire colour	Wire marking band	Code marked near plug's terminal
EARTH	GREEN/YELLOW	None	PE or
Phase R	BLACK		R or L1
Phase S	BROWN		S or L2
Phase T	BLACK		T or L3
NEUTRAL	BRIGHT or SKY BLUE		N



**Before using the device it is necessary to:**

- connect it to the water network, if the device features a water condensator (Ref. Par. 5.4);
- carry out the initial functioning check (Ref. Par. 5.5).

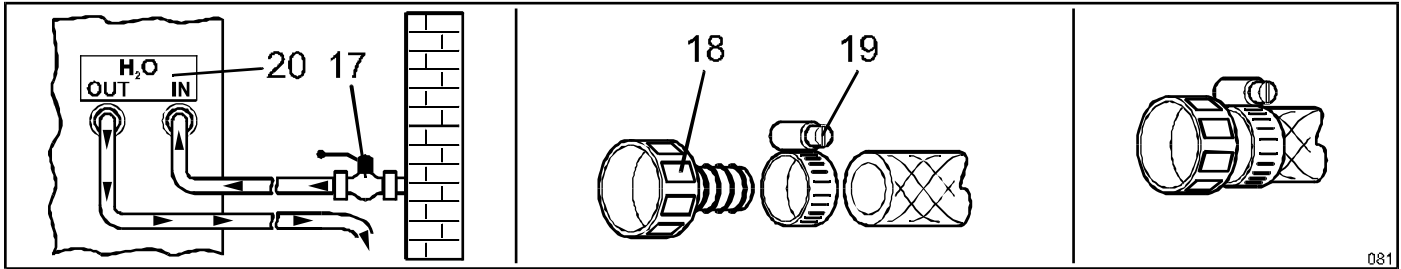
## 5.4 Connection to the water network (devices with water condensation)

If your device features water condensation, it is necessary to prepare tubes for the feeding and draining of the water.

**i** Do not let water from a TOWER in, unless they have been specifically designed to utilize water from a tower. Unless otherwise specified, the machine is designed to utilize water from a WELL.

*Note:* the correct water temperature to operate the machine is specified in the Technical Handbook, Par. "Technical data".

**i** The use of below standard tubes and connections may cause water drops, with consequent inconvenience for Your laboratory and, if the drop is abundant with squirts, damage the device.



Use linen-rubber tubes for water connection, arranged for 15 Bar pressures, interposing a valve or a faucet [17] **ABOVE** the delivery pipe; use a 3/4" rubber holder [18], well fixed with a proper band [19] to connect the tubes at the device's union.

*Note:* Tubes for the water feeding of households are on the market (ex. dishwashers) which, in addition to being cheap, feature the requested characteristics and are predisposed with a rubber holder.

The unions are placed on the back panel of the device, they are marked by a plate "H<sub>2</sub>O" [20] and are labelled with:

**IN:** INLET of fresh water in the device;

**OUT:** OUTLET of water used by the device.

**i** Follow the following precautions to avoid damages at the device's water circuit:

- do not invert the connection of tubes;
- if water in the area presents a high quantity of spur, install a suitable decalcification or filtration device above the delivery pipe;
- if not otherwise mentioned in the Technical Handbook, the incoming water's pressure must be comprehended between 1.5 and 6 Bar (ideal pressure: 3 Bar). If the pressure in the device is higher, it is necessary to interpose a pressure limiting device, appropriately regulated, above the delivery pipe.



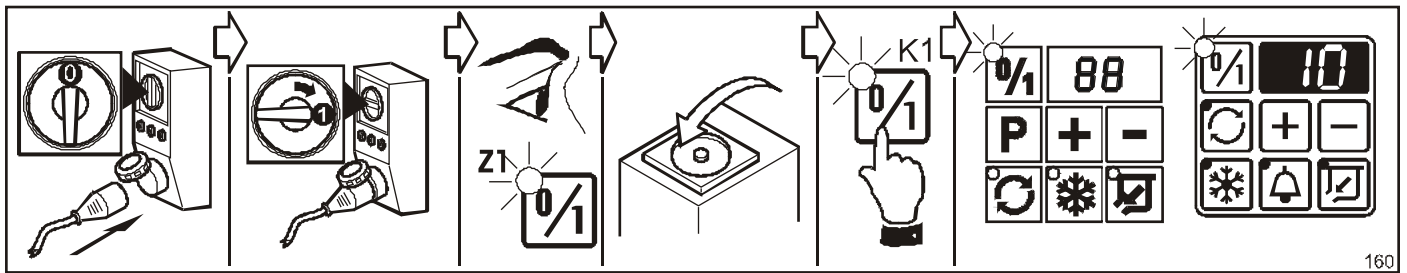
**AVOID CONSTRICTION OR NARROW TURNS OF THE TUBES.**

*Note:* The water outcoming the condensator, though being hot and not drinkable, is not polluted and can be reutilised.

**i** Before storing the device in rooms with a temperature lower to 0°C it is **INDISPENSABLE** to get rid of the water in the condensator and in the inlet and outlet pipes. Call the Assistance Service.

## 5.5 Initial functioning check

**i** At the end of the installation, and before utilising the device, it is indispensable to let a qualified technician check the correct connection, by performing the following procedure.

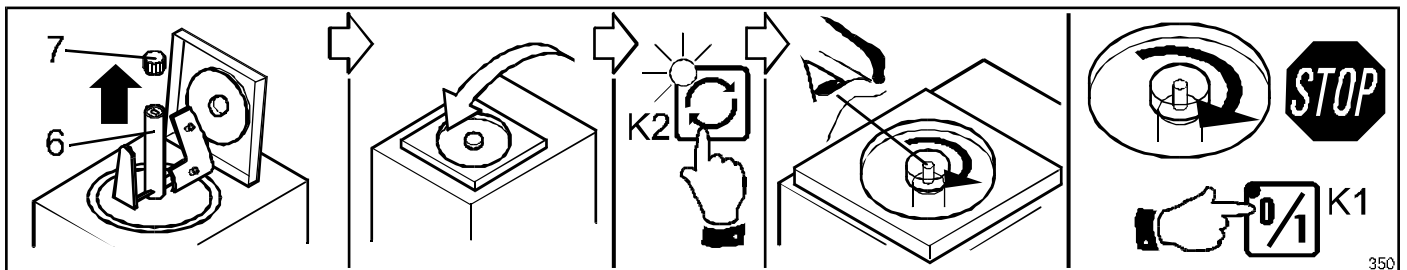


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- Before starting, check that the socket's breaker is in the position "0";
- Insert the plug in the socket, and put the general Breaker in position "1";
- only the green indicator on the ON/OFF Pushbutton [Z1] on the control panel must turn on;
- close the cover and press the ON/OFF Pushbutton [K1]. The device predisposes itself for functioning and the display shows the total whipping time previously set (in prime minutes);



**Remove the beater from the cylinder before carrying on the check, to avoid letting it function dry. ATTENTION: Follow the directions reported on Par. 7.2 - Disassembly of parts.**



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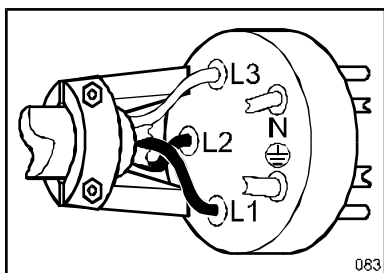
- Open the lid, unscrew the fixing knob [7], pull out the beater [6] from the cylinder, then close the lid.

*Note:* The device will not operate when the lid is open.

- Press the BEATING Pushbutton [K2] and check that beater's shaft turns CLOCKWISE (as shown in the picture). In this case, the device is correctly connected and ready to be used;

*Note:* do not unnecessarily start the refrigerator.

- **If the rotation is COUNTERCLOCKWISE, the connection to the three-phase electrical supply is wrong, and must be changed proceeding as follows:**



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**TURN THE SOCKET'S BREAKER TO THE "0" POSITION, THEN UN-PLUG MACHINE;**

- Turn off the device by pressing the ON/OFF Pushbutton [K1];
- Open the plug's shell and invert TWO of the THREE conductors connected at the phases (R-S, R-T or S-T);
- Close the plug's shell, plug in the device and repeat the check.

## 6 MACHINE'S OPERATION

### 6.1 Warnings



**WHEN USING THE DEVICE, AS WITH ALL ELECTRICAL APPARATUS, ESSENTIAL RULES MUST BE COMPLIED WITH, PARTICULARLY:**

- never touch it if your feet or hands are wet;
- never operate it while barefoot;
- never pull the supply cable to disconnect it from the mains network;
- avoid liquids to penetrate in the device, for example during its cleaning;
- forbid children and unable people to operate it.

In case of failure and/or malfunctioning of the device - and every time you notice damages, mainly at the supply cable or at the safety devices - turn off the power supply. Contact qualified and certified personnel for assistance.

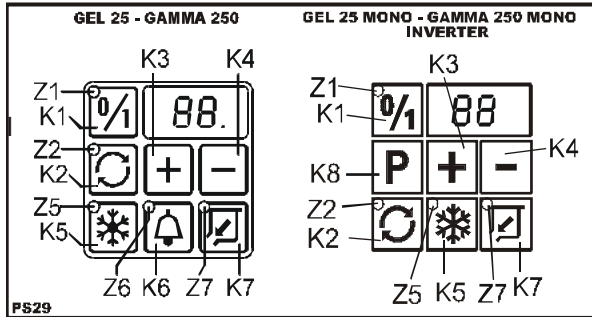


**NEVER operate the machine in DRY conditions or with an amount of mixture other than the one recommended.**



**NOT RESPECTING THESE RULES, IN ADDITION TO VOIDING ANY FORM OF WARRANTY, CAN SERIOUSLY COMPROMISE THE SAFETY, PERFORMANCES AND FUNCTIONING OF THE SAME DEVICE.**

## 6.2 Commands and indicators



All controls and indicators for the use of the device are grouped in a single control panel placed on the front panel. Its functioning is low-voltage electronically managed.

In this manual, the buttons and indicators are identified with the relative symbol, and/or with an imprint ([K...] for pushbuttons, [Z...] for indicators).

The functioning of every command is described hereby: to obtain the best results, an acknowledgment is suggested.



**ON/OFF Pushbutton [K1]**

When the electric supply is connected, the machine is ready to be turned on, the green indicator light [Z1] is on. By pressing the button, the device turns on and the other buttons are enabled. The display shows the total whipping time previously set (in prime minutes).



**SETTING Pushbuttons [K3] - [K4]**

By pressing these commands, the number of minutes visualised on the display will be increased or decreased (1...99).

*Note: It is suggested to set the whipping time when the device is idle, generally between 8 and 12 minutes depending on the kind and quantity of the mixture. It is possible to increase or decrease the timing even during the whipping for particular needs.*

*In any case the timer will automatically memorise, as total time, the minutes VISUALISED ON THE DISPLAY after having pressed one of the setting pushbuttons.*



**BEATING Pushbutton [K2]**

By pressing the pushbutton, the rotation of the beater goes CLOCKWISE. Press again the pushbutton to stop the beater.

The relative lighted indicator [Z2], signals that the beater is rotating CLOCKWISE.

*Note: Pressing the BEATING Pushbutton when the REFRIGERATION/WHIPPING command is activated ([Z5] indicator lighted) stops the refrigeration, and the timer is put in PAUSE. By pressing again the pushbutton to start the beating, the refrigeration starts again.*



**REFRIGERATION/WHIPPING Pushbutton [K5]**

By pressing the pushbutton (after having set the timer) what follows will be commanded:

- The start up of the refrigerating plant (the [Z5] indicator of this button lights up);
- The beating, automatically, clockwise (the BEATING indicator [Z2] lights up)

- The timer's timing, signalled by the flashing spot visualised on the display, at the left of the residual whipping time.
- The relative indicator [Z5], when lighted, indicates that the refrigerating plant is activated. It remains in function until:
- a new pressure of the REFRIGERATION/WHIPPING Pushbutton;
  - at the end of the pre-set time on the timer. In this case the timer remains in function to avoid the formation of ice on the cylinders walls (the [Z2] indicator is still lighted). To stop it, press the BEATING Pushbutton [K2].



#### EXTRACTION Pushbutton [K7]

Press this button to let the ice-cream get out of the extraction door. This happens by rapidly rotating the beater COUNTERCLOCKWISE. The refrigerating plant is automatically shut down to avoid the formation of ice.

*Note: It is always suggested to wait for the end of the cycle ([Z5] indicator off) or stop the whipping by hand using the REFRIGERATION/WHIPPING Pushbutton [K5] before commanding the extraction.*



**To avoid excessive stress, before commanding the extraction, it is necessary to OPEN THE EXTRACTION DOOR.**

The [Z7] indicator signals that the beater is in functioning COUNTERCLOCKWISE.

Press this button once again to end the extraction.



#### BUZZER Pushbutton [K6]

The device features a buzzer which rings when the processing time has come to an end. To function it, press this button (the [Z6] indicator lights up).

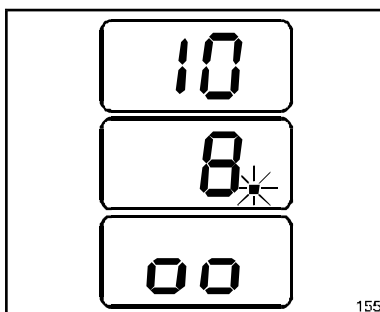


#### SET UP Pushbutton [K8]

By pressing the pushbutton, the Display shows the operative cycles' main values. Should the need arise to modify them, press ADJUSTMENT [K3] and [K4]. For more details see Par. 6.3 - "Production".

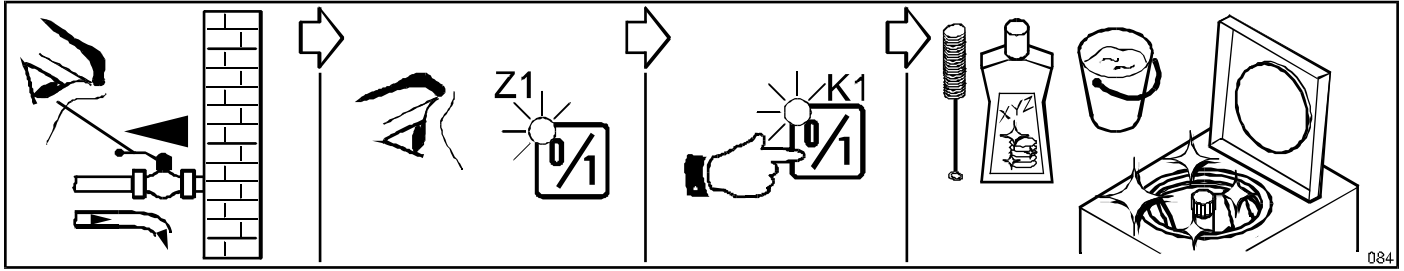


#### Digital display



- When the device is not functioning, the display shows the total whipping time previously set (in prime minutes);
- When the device is in refrigeration/whipping, the display shows the residual whipping time and a flashing spot;
- when it shows "oo" (two small squares) it indicates a machine failure:
  - the lid is not correctly closed;
  - the chute with protection flap is not correctly installed;
  - a safety device has come into operation. See Section 10 - Malfunctions.

## 6.3 Production

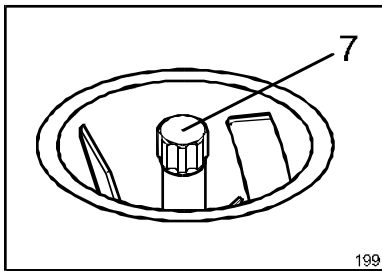


**i** In devices with water condensation, check that the condensation water's faucet is open;

- check that the ON/OFF Pushbutton's indicator [Z1] is lightened. If not, check that machine is plugged in and Main Breaker is turned on (on "I");
- **Check the lid is closed and the chute with protection flap is in position, otherwise the device will not operate. NO "oo" (two small squares) should show on the Display;**
- press the ON/OFF Pushbutton [K1].

**i** Do not press the BEATING [K6] or REFRIGERATION/WHIPPING [K5] Pushbuttons before having introduced liquids in the cylinder. The beater must not function dry, otherwise it will be damaged.

- before beginning the production, wash, rinse and proceed at the hygienisation with a detergent and disinfecting solution (see Section 7 - WASHING).

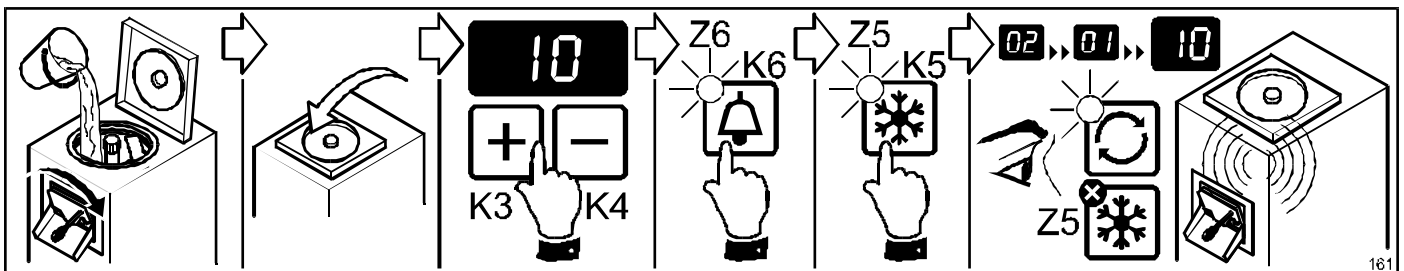


*Note:* If you plan to have more than one consecutive production cycles, you can avoid the washing between a cycle and the other, making sure you begin with the clearer mixtures.



**Before operating beater, ALWAYS check that beater's fixing knob [7] is FIRMLY TIGHTENED and the gasket is intact and clear of any fat. Should the knob accidentally come loose and fall into the cylinder while operating, this would cause serious damage to the machine.**

## MODELS: GEL 25 - GAMMA 250



- check that extraction door is firmly closed and pour mixture in the cylinder. Only use suitable perfectly preserved ingredients, in the correct amount. The maximum and minimum amounts are indicated in the Technical Handbook, in the "Technical Data" section.

**i** Unsuitable mixture or insufficient amount of it can cause the formation of ice, and cause damages or irregular functioning at the cylinder and beater, while an excessive quantity of mixture can forbid the correct whipping, in addition to causing an excessive stress at the motor and beater and overflows of product.

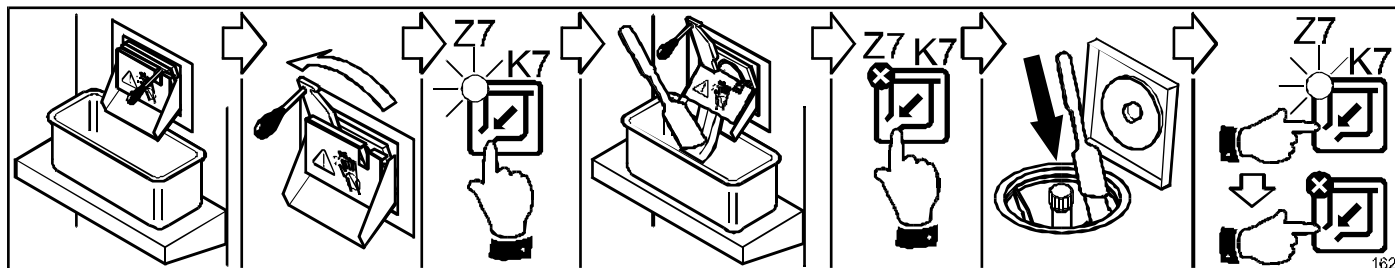
- Close the lid of the whipper;
- regulate the whipping time following your experience, by pressing the SETTING Pushbuttons ([K3] and [K4]) and reading the value (in minutes) on the display. Generally 8 to 12 minutes of whipping are necessary, in function of the quality and quantity of the mixture;



- press the BUZZER Pushbutton [K6] to activate the buzzer at the end of the whipping cycle (the relative indicator [Z6] lightens);
- press the REFRIGERATION/WHIPPING Pushbutton [K5];
- wait the end of the functioning, signalled by the shutting down of the REFRIGERATION/WHIPPING indicator [Z5] and the eventual acoustic signal.

*Note: if it is necessary to add some ingredients during the whipping cycle, to open the lid. In these conditions the timer is PAUSED and the residual time memorised. To restart the whipping, to close the lid.*

At the end of the whipping cycle, the ice-cream is ready to be extracted:

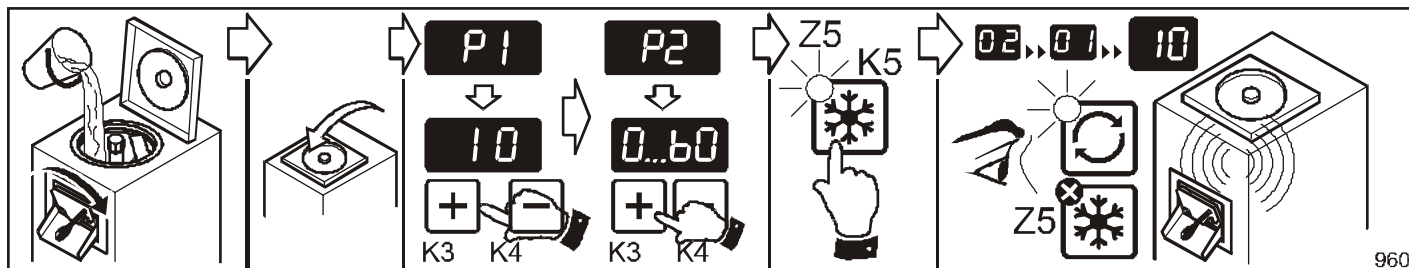


- position an idoneous basin on the support;
- open completely the extraction door and press the EXTRACTION Pushbutton [K7] facilitate with the appropriate blade the settlement of the ice-cream in the basin;
- stop the beater by pressing the EXTRACTION Pushbutton [K7];
- open the lid and detach the ice-cream eventually left on the beater's blades (by using the featured blade letting it settle on the bottom of the cylinder.
- press the EXTRACTION Pushbutton [K7] to extract the left over ice-cream;
- stop the beater by pressing the EXTRACTION Pushbutton [K7] and close the extraction door.

Carry out an accurate cleaning:

- simple washing (par. 7.1) if you soon proceed with the production of other ice-cream;
- disassembling of parts (par. 7.2) and accurate washing (par. 7.3) if the production has come to an end.

## MODELS: GEL 25 MONO (INVERTER) - GAMMA 25 MONO (INVERTER)



- check that extraction door is firmly closed and pour mixture in the cylinder. Only use suitable perfectly preserved ingredients, in the correct amount. The maximum and minimum amounts are indicated in the Technical Handbook, in the "Technical Data" section.



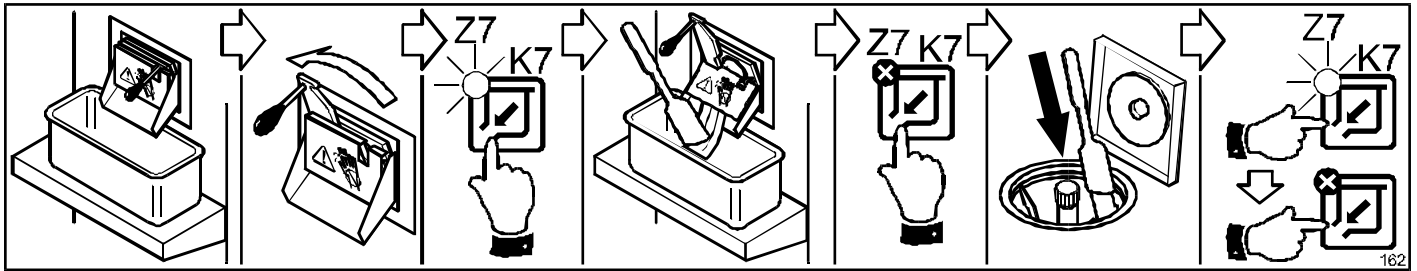
**Unsuitable mixture or insufficient amount of it can cause the formation of ice, and cause damages or irregular functioning at the cylinder and beater, while an excessive quantity of mixture can forbid the correct whipping, in addition to causing an excessive stress at the motor and beater and overflows of product.**

- Close the lid of the whipper;
- press the SET UP Pushbutton [K8] the figure "P1" will appear flashing on the display, regulate the whipping time following your experience by pressing the SETTING Pushbuttons ([K3] and [K4]) and reading the value (in minutes) on the display. Generally 8 to 12 minutes of whipping are necessary, in function of the quality and quantity of the mixture;
- press the SET UP Pushbutton [K8] the figure "P2" will appear flashing on the display and to program the time of the BUZZER, the advised time (set in the factory) is 10 seconds. The adjustment field is 0...60 seconds;
- press the REFRIGERATION/WHIPPING Pushbutton [K5];

- wait the end of the functioning, signalled by the shutting down of the REFRIGERATION/WHIPPING indicator [Z5] and the eventual acoustic signal.

*Note:* if it is necessary to add some ingredients during the whipping cycle, to open the lid. In these conditions the timer is PAUSED and the residual time memorised. To restart the whipping, to close the lid.

At the end of the whipping cycle, the ice-cream is ready to be extracted:



- position an idoneous basin on the support;
- open completely the extraction door and press the EXTRACTION Pushbutton [K7] facilitate with the appropriate blade the settlement of the ice-cream in the basin;
- stop the beater by pressing the EXTRACTION Pushbutton [K7];
- open the lid and detach the ice-cream eventually left on the beater's blades (by using the featured blade letting it settle on the bottom of the cylinder.
- press the EXTRACTION Pushbutton [K7] to extract the left over ice-cream;
- stop the beater by pressing the EXTRACTION Pushbutton [K7] and close the extraction door.

Carry out an accurate cleaning:

- simple washing (par. 7.1) if you soon proceed with the production of other ice-cream;
- disassembling of parts (par. 7.2) and accurate washing (par. 7.3) if the production has come to an end.

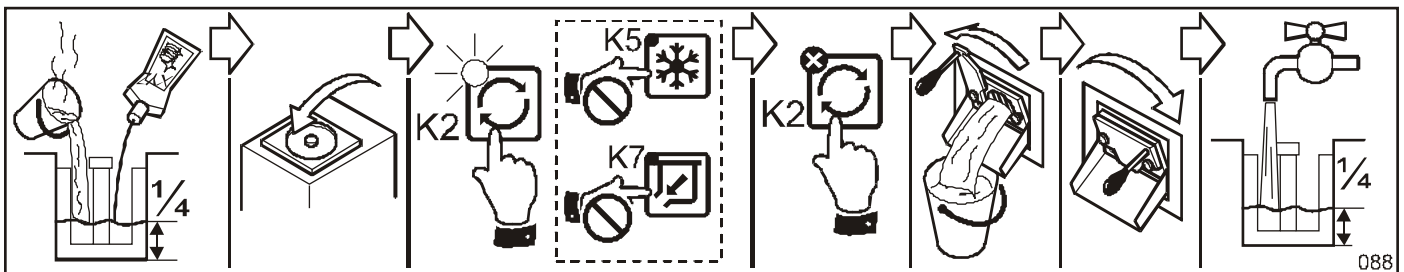
## 7 WASHING



THE FATS CONTAINED IN THE ICE-CREAM MIXTURES ARE IDEAL FOR THE GROWTH OF BACTERIA, WE RECOMMEND TO WASH AND CLEAN WITH THE MAXIMUM CARE EVERY PART IN CONTACT WITH PRODUCT, WHEN THE USE OF THE DEVICE IS SUSPENDED.

### 7.1 Simple washing and hygienisation

*Note:* During the washing, the device could become noisier.



- Pour cool water in the cylinder, detergent and disinfecting solution **compatible with foods**, up to 1/4 of its volume;
- Close the lid and press the BEATING Pushbutton [K2] letting the beater functioning for a brief time;



During the washing operations and in particular during the rinsing, it is useless to activate the beating for long periods. The missing of lubrication could damage the beater or cylinder.

**DO NOT** function the beater by pressing the REFRIGERATION/WHIPPING Pushbutton [K5] to avoid a useless activation of the refrigerating plant, which would freeze the water.

**Do not** function the EXTRACTION Pushbutton [K7] since it would cause a violent upwards leak of the washing liquid.



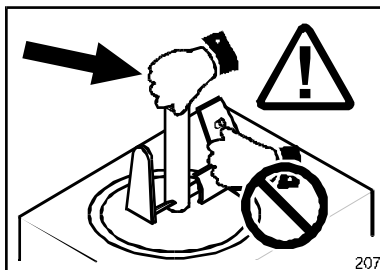
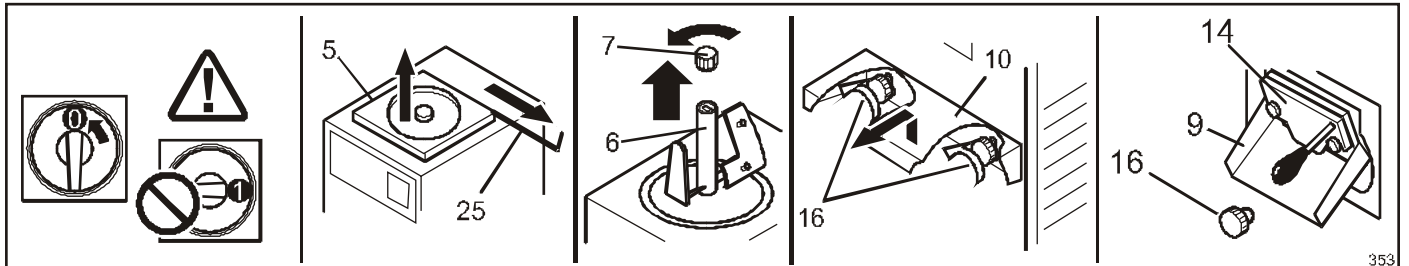
- Stop the beater by pressing the relative button [K2], put a basin under the Extraction door and open the door eliminating the solution from the cylinder;
- Close the Extraction door and rinse repeating the operation with fresh water.

## 7.2 Disassembling of the parts

To facilitate the maintenance all parts which come in contact with the product can be disassembled directly by the user, in a fast and simple way, without using any tool.



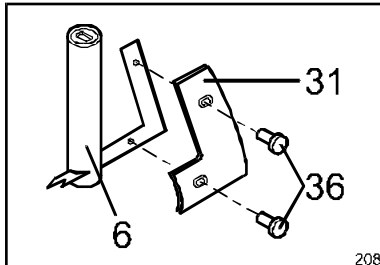
**CARRY OUT THESE OPERATIONS ONLY WITH THE SOCKET'S MAIN BREAKER ON "0". THE [Z1] INDICATOR OF THE IGNITION BUTTON MUST BE TURNED OFF.**



- Carry out rinsing operations (ref. Par. 7.1) in order to easily reach machine's parts;
- extract the rod [25] from the lid's hinge and remove the lid [5];
- Unscrew counterclockwise the fixing knob [7] and extract the beater [6];

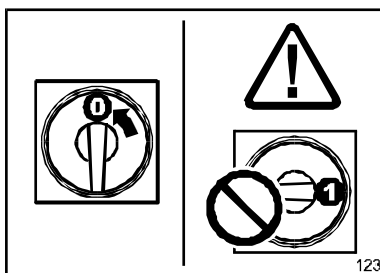


**RESIDUAL HAZARD: BEATER'S BLADE ARE SHARP ALONG BOTTOM AND EXTERNAL SIDE EDGES. IT IS RECOMMENDED TO USE SUITABLE PROTECTIVE GLOVES AND TO HANDLE THE BEATER ONLY BY HOLDING THE CENTRAL HUB AND NOT THE BLADES.**



- remove the basin support [10] by unscrewing the hand screws [16];
- unscrew the hand screw [16] to remove the chute [9];
- for a thorough wash, separate blades [36] (take care not to loose screws).

## 7.3 Accurate washing



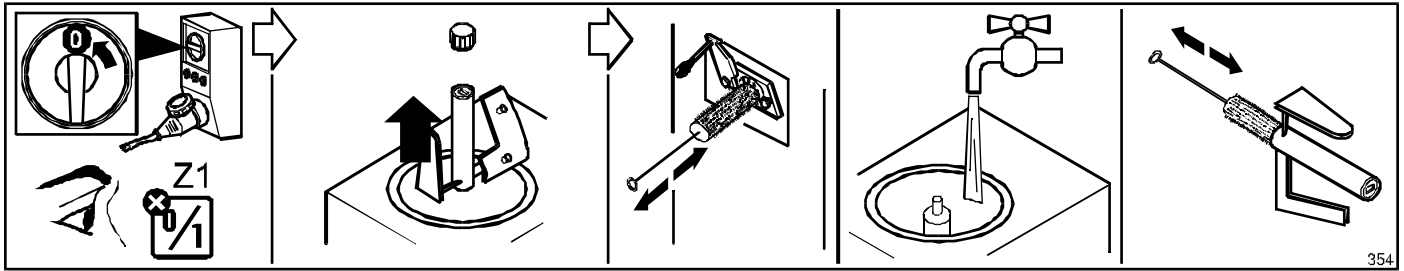
**THESE OPERATIONS MUST BE CARRIED OUT ONLY WITH THE BEATER AND THE LID REMOVED FROM THE DEVICE AND WITH THE SOCKET'S MAIN BREAKER ON "0".**



**TAKE CARE NOT TO ALLOW WATER OR ANY LIQUID INSIDE THE MACHINE.**

Two or 3 times per week and in any case as provided by in force laws, we suggest to wash and clean with extreme care all parts of the device in direct contact with the product, during which all components which can be disassembled must be removed from the device (ref. Par. 7.2) and separately washed. Use cool water and a detergent integrated for foods; then rinse with cool water.

*Note: For a long life of the device we suggest not to use too hot water, solvents, abrasive detergents, or rough sponges, in particular on the plastic parts.*



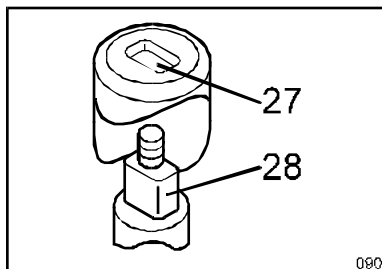
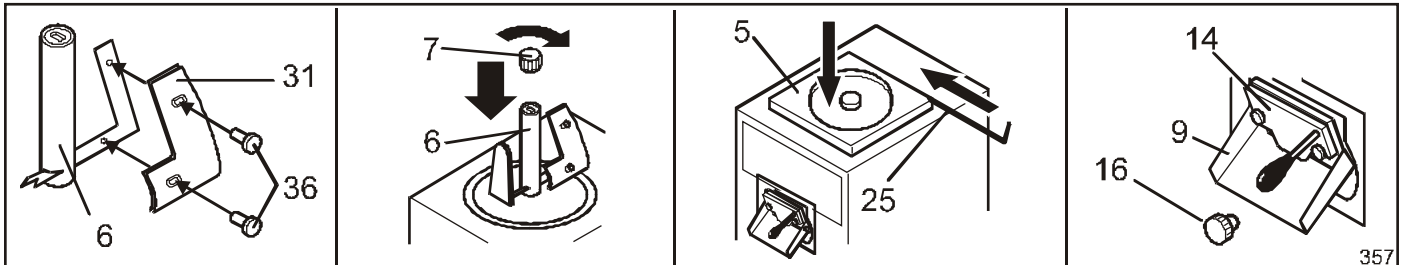
Before reassembling the components, accurately wash the fixed parts of the device:

- the extraction pipe and the safety grill, utilising the featured brush;
- the upper deck and the inside of the cylinder;
- the front panel, with particular attention for the extraction door, the relative frame and the basin support zone.

## 7.4 Reassembly



**THESE OPERATIONS MUST BE CARRIED OUT ONLY AFTER DISCONNECTING MACHINE FROM MAIN POWER!**



- Assemble blades [31] on beater's supports [6] partially screwing screws [36]. Blades will be subsequently adjusted.



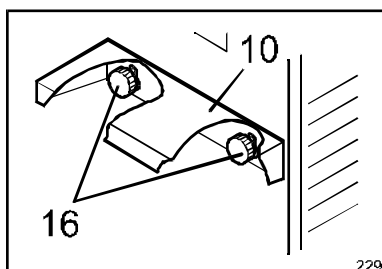
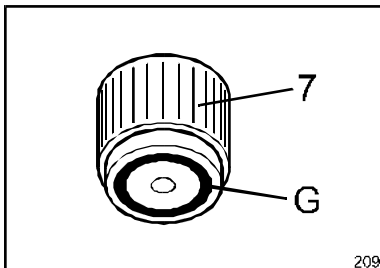
**Carefully place beater into the cylinder, taking care to keep it vertical without dropping it.**

- The slot on the beater's hub [27] goes into the shaft clutch [28];
- FIRMLY tighten beater's fixing knob [7];



**Before tightening knob [7], always check that the gasket [G] is in perfect conditions and in place, and that is clear of any fat as to prevent knob from accidentally coming loose. Should the knob fall into the cylinder during production cycle, it would cause serious damage to the machine.**

*Note: Gaskets must be periodically replaced (ref. Par. 8.1).*



- put lid in place, insert pin [25];
- install the chute [9] beneath the extraction door [14], by screwing the knob [16];
- fix basin support [10] on the front panel with knobs [16];

## 8 MAINTENANCE

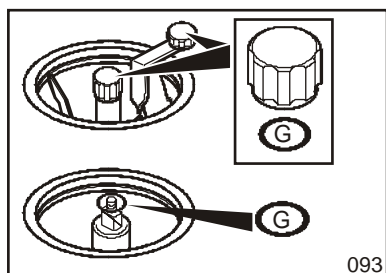
The machine requires a very limited maintenance. Periodically, we suggest to:

- check the good conditions of the machine's parts (ref. Par. 7.3);
- check that electric power cable is not damaged;
- Try the efficiency of the safety devices (ref. Par. 8.2).

It is then useful to maintain the external panels clean and the surrounding area. Dust, paper fragments or other small objects may penetrate in the machine through the ventilation loopholes (in particular if equipped with air condensation and rapidly compromise its correct functioning.

The inside parts, to which the user **MUST NOT** accede, must be checked by the Assistance Service (ref. Par. 8.3)

### 8.1 Maintenance during the components disassembling



Check the integrity of gaskets (indicated with [G] in the figure) and substitute those that are deteriorated.

**Use exclusively original, compatible with food, rubber gaskets.** The spare bag contains a complete series of gaskets approved by the manufacturer.



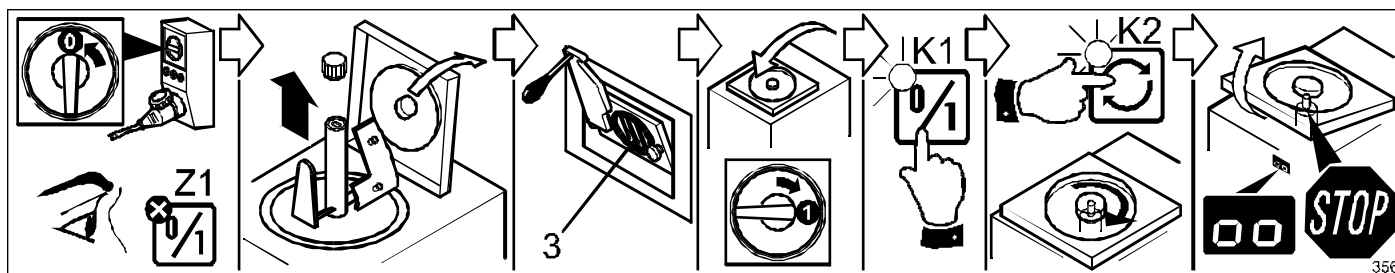
**To correctly replace the gaskets it is necessary to:**

- remove the old gaskets by using a sharp tool, possibly non-metallic, paying attention not to scratch the seating of the gaskets themselves;
- clean the seatings and the gaskets from any kind of grease before inserting the new gaskets.

A yearly preventive replacement of all wearing parts and all gaskets is recommended. We suggest you to always keep a spare supply: to order it, reference to the Spares Section contained in the Technical Handbook.

### 8.2 Check of safety devices

Every three months, check that all safety devices on your machine are in perfect working order:



- open the lid and remove the beater;
- check that the protection grill [3] is well fixed and not damaged;
- close lid and supply the machine;
- turn beating on (beater's shaft will start). Then open the lid. Provided that the lid's magnetic contact is correctly working, the beater's shaft will stop immediately and the Display will show "oo" (two small squares).

If the machine's functioning is as described, the safety devices are efficient.



**THE MACHINE MUST NOT BE USED IF ONE OR MORE OF THE SAFETY DEVICES SHOULD RESULT DAMAGED OR MALFUNCTIONING!**

### 8.3 Yearly maintenance

Periodically (basing yourself on the environmental conditions in which the machine operates) and in any case once every year, make sure to have a general checkup.



**THE CHECK-UP MUST BE MADE BY THE AUTHORISED ASSISTANCE SERVICE, OR, IN ANY CASE, BY TECHNICALLY AUTHORISED PERSONNEL WITH ADEQUATE TOOL. THE MAINTENANCE OPERATIONS RESERVED TO THE SERVICE ASSISTANCE CAN BE DANGEROUS IF CARRIED OUT BY NON-PROFESSIONALS, THEREFORE, FOR HIS OWN SAFETY, THE USER MUST NEVER CARRY THEM OUT.**

## 9 PERIODS OF INACTIVITY

If long periods of inactivity are foreseen, proceed as follows:

- wash up completely the device (see Section 7);
- switch off the power breaker and unplug the device;
- devices with WATER condensation: close the water faucet and relieve pressure from inside the delivery pipe by unscrewing one of the pipe fittings. Remove both delivery and drain pipes and let all water out. Before using the pipes again, following a long period of inactivity, check for any damages or cracks and replace, if necessary, pipe fittings' gaskets.
- if the device will be stored in a different place, group all the documentation, together with the present manual, and enclose it at the device (i.e. in the cylinder).



**Before storing the device (with WATER condensation) in rooms with a temperature lower to 0°C it is INDISPENSABLE to get rid of the water in the condensator and in the inlet and outlet pipes. Call the Assistance Service.**

## 10 MALFUNCTIONS



**WE RECOMMEND YOU TO CALL IMMEDIATELY THE ASSISTANCE SERVICE IF A MALFUNCTION DIFFERENT FROM THOSE HERE DESCRIBED IS FOUND.**

*Note: the following malfunctions do not refer to problems noticed in the installation phase, but ONLY on correctly installed - and already functioning - devices.*

### **THE DEVICE DOES NOT WORK OR STOPS WORKING.**

**With the Main Breaker on 1 the ON/OFF indicator light [Z1] DOES NOT TURN ON.**

Cause: The plug is not correctly plugged.

The plug is defective. A qualified technician should substitute it.

Power in the socket is missing. Check that the breakers, the omnipolar switches and the differentials (lifesavers) on the electric plant are closed. If they aren't, before closing them, make sure that no one is making electrical maintenance.

A protective fuse of the electric plant is cut down. Find and eliminate the eventual cause of overcharge. Substitute cut down fuses with others of the same kind.

The supply cable is defective. BEFORE, cut down electrical feeding at the socket by opening the breaker above it, then disconnect the plug and call the Assistance Service.



**DO NOT TOUCH THE DAMAGED ELECTRICAL CABLES BEFORE HAVING CUT DOWN THE ELECTRICAL SUPPLY!**

**With the Main Breaker on 1 the ON/OFF indicator light [Z1] TURNS ON, but the display shows 2 small squares and the device does not work.**

---

**Cause: The lid is not correctly closed or tends to open;**

The product lifts the lid due to an excessive quantity or an excessive volume increase. Use a smaller amount of mixture or more suitable ingredients.

The lid's magnet is damaged. Call the Assistance Service.

---

**Cause: The chute with protection flap is not correctly in place.**

The magnet or the chute's magnetic contact is damaged. Please call Assistance Service.



**THE MAGNETS AND THEIR CONTACTS ARE IMPORTANT SAFETY DEVICES!**

---

**Cause:** The refrigerator's safety pressure switch comes on. Check the machine's air/condensing water supply. See also par. Malfunctions: *"The refrigeration is insufficient..."*

The compressor's back up relay switches off, following excessive stress (repeated starts, high pressure, overheating). Stop the device, wait a few minutes and start again. If the inconvenient shall repeat or frequently repeat, call the assistance service.

The Beater's back up relay switches off, following overuse or mechanical overload. Check that the eventual product in the cylinder is not excessively dense and that there are no other causes of mechanical stress. Stop the device, wait a few minutes and try again. If the inconvenient should not be eliminated, or should frequently repeat, call the assistance service.

**Note:** it may be necessary to wait up to 30 minutes for the thermal protections to cool down.

---

**With the Main Breaker on 1 the ON/OFF indicator light [Z1] TURNS ON, but the device does not work.**

---

**Cause:** Break down of inside parts or at the electronic controls. Call the Assistance Service.

---

**THE DEVICE CAUSES REPEATED RELEASES OF THE MAINS ELECTRICAL PROTECTIONS OR THE INTERRUPTION OF MAINS FUSES.**

---

**Cause:** The capacity of the electrical plant is not sufficient to feed the device.

The electrical characteristics of protections and fuses are not adequate.

Inside breakdown of the device. Call the assistance service.

---

**THE REFRIGERATION IS INSUFFICIENT OR DISACTIVATES IN AN ANOMALOUS WAY.**

---

**AIR CONDENSATION devices**

---

**Cause:** Obstacles are placed at the air conditioning's opening, at a distance lower than that described. Restore the minimal distance reported in the Technical Handbook.

The room temperature is too high and condensation is inadequate.

The air condensator is dirty. Request the cleaning at the Assistance Service.

The condensator's fan is broken. Call the Assistance Service.

Break down of the refrigerating system or at the electrical controls. Call the Assistance Service.

---

**WATER CONDENSATION devices:**

---



**Cause: The flow of condensation water is interrupted or insufficient.**

The water tubes present constrictions. Avoid constrictions.

The water condensation faucet/s are partially or totally closed.

The static pressure valve must be newly regulated, otherwise it is broken. Call the Assistance Service.

---

Note: To check if the water correctly flows and if the static pressure valve is regulated, it is sufficient to temporarily detach the water outlet tube (at the end not connected at the device). Water must flow only when the refrigerating plant is in function.

The incoming water's temperature is higher than that prescribed in the Technical Handbook.

---

Cause: The compressor is overheated due to a lack of ventilation. Clean the loopholes and restore the minimal distances for the circulation of air at the sides of the device.

Note: it may be necessary to wait up to 30 minutes for the thermal protections to cool down.

Break down at the refrigerating plant, or at the electrical controls. Call the Assistance Service.

---

## Unusual noises.

---

### The noisiness comes, mainly, from the cylinder, when the beating is activated.

---

Cause: Beater's blades are not correctly adjusted. Proceed as describes in Par. 7.5 - Adjusting blades.

A layer of ice has developed between the beater and the cylinder: the mixture is not idoneous, or is not sufficient.

Beater's blades may be damaged or worn. Check that the plastic blades' scraping edges do not show any dents, scratches or wear marks which cannot be mended by adjusting. Should this be the case, replace blades.

The beater and/or the cylinder are damaged or excessively worn. Call the Assistance Service.

---

Cause: The beater and/or the cylinder have gone through a sudden temperature change, and stress mechanically. Stop the machine and wait a few minutes.

---

### The noisiness DOES NOT come from the cylinder, or is also present when the beating is not activated.

---

Cause: Inside break down. Call the Assistance Service.



COSTRUTTORE:  
CONSTRUCTEUR:  
CONSTRUCTOR:

MANUFACTURER:  
HERSTELLER:  
FABRIKANT:

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