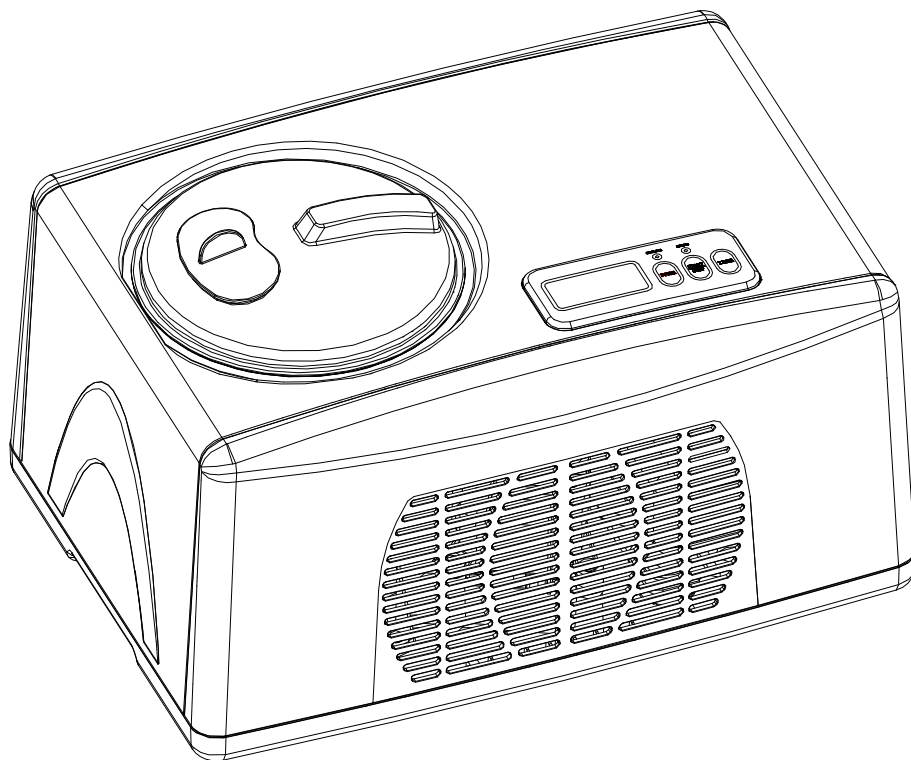


Ice Cream Maker

INSTRUCTION MANUAL



MODEL: GELATO2SS-AUS

Read this booklet thoroughly before using the appliance and save it for future reference.

Dear Customer,

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact our Customer Care team on:

1800 444 357

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

1300 306 973

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards

Management

Think Appliances

Instruction Manual:

This is an automatic self-refrigerated frozen Ice Cream & Sorbet Maker.

For your safety and continued enjoyment of this product, always read the instruction book carefully before using.

Specifications:

Model Number: GELATO2SS-AUS

Capacity: 1.5 Litre

Voltage: 220-240V

Frequency: 50 Hz

Power Consumption: 150 W

Cooling Temperature: -18~-35 Degrees

Unit Dimensions: 402X281X245 (mm)

Packing Dimensions: 470X348X355 (mm)

N.W: 12.2 Kg

G.W: 13.9 Kg

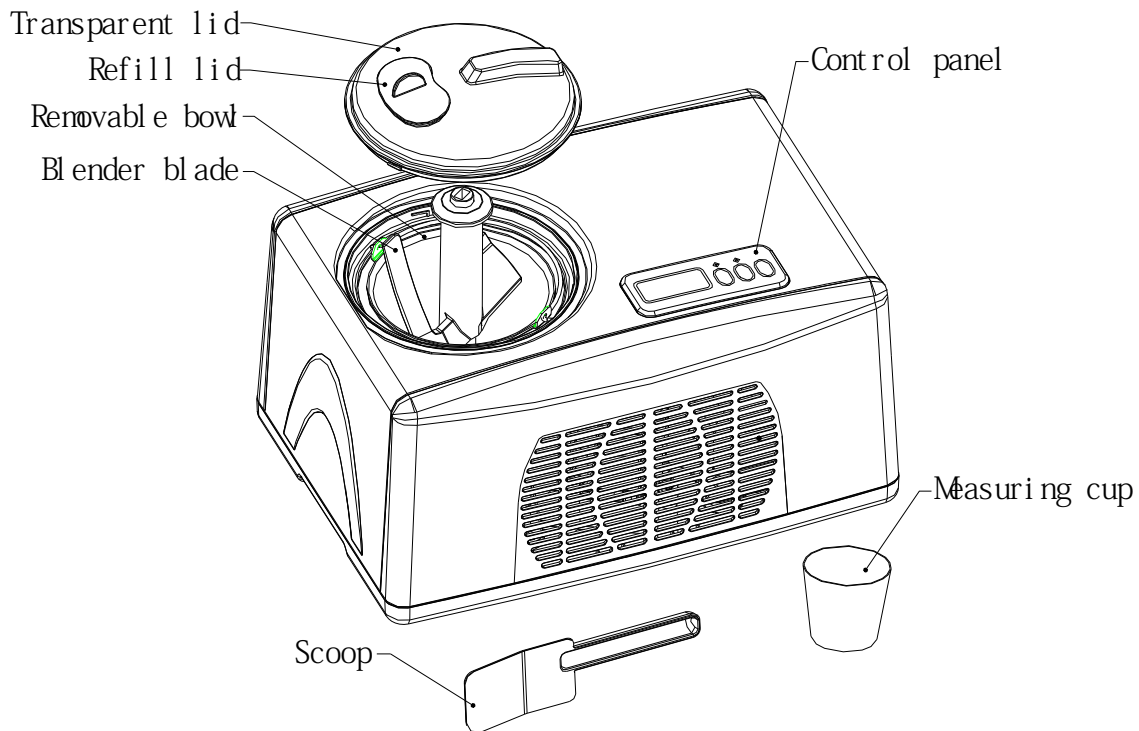
IMPORTANT NOTICES

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

1. Read all instructions before using.
2. Ensure the voltage is compliant with the voltage range stated on the rating label, and ensure the earthing of the socket is in good condition.
3. If the supply cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
4. Do not upend this product or incline it over a 45° angle.
5. To protect against risk of electric shock, do not pour water on the cord, plug or ventilation openings or immerse the appliance in water or any other liquid.
6. Unplug the appliance after using or before cleaning.
7. Keep the appliance 8cm from other objects to ensure good ventilation.
8. Do not use accessories which are not recommended by the manufacturer.
9. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
10. Do not use the appliance near flames, hot plates or stoves.
11. Do not switch on the power button frequently (ensure 5min. interval at least) to avoid damage of the compressor.
12. Metal sheets or other electrical objects are not allowed to be inserted into the appliance to avoid fire and short circuiting.
13. When taking out the ice cream, do not knock the barrel or edge of the barrel to protect the barrel from damage.
14. Do not switch on the power before installing the barrel and blender blade correctly.

15. The initial temperature of the ingredients should be about 25°C (room temperature). Do not put the ingredients into the freezer to pre-freeze, as it will cause the blender blade to become blocked before the ice cream is finished.
16. Do not remove the blender blade when the appliance is working.
17. Do not use outdoors.
18. Never clean with scouring powders or hard implements.
19. Please keep the instruction manual for future reference.

PARTS & FEATURES



BEFORE MAKING ICE CREAM

Clean

Before use, thoroughly wash all parts that will come into contact with the ice cream (including the fixed bowl, removable bowl, mixing blade, transparent lid, refill lid, measuring cup and spoon).

Prepare recipe ingredients:

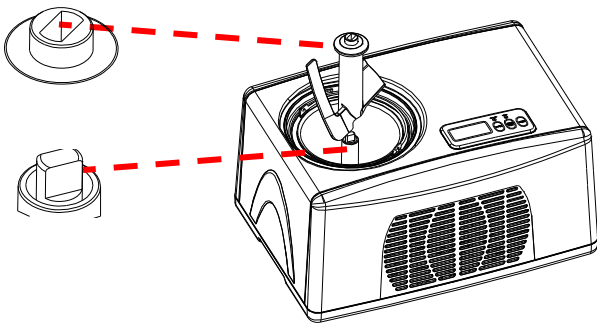
Prepare recipe ingredients from your own recipe or from the recipe booklet, and pour the prepared recipe ingredients into the removable bowl. Note: You do not need to freeze the bowl for hours in a freezer in advance, as this machine has a BUILT-IN COMPRESSOR that freezes the recipe ingredients in operation thus ensures the output of ice cream.

Assembly

Warning: Please be sure the power cord is unplugged.

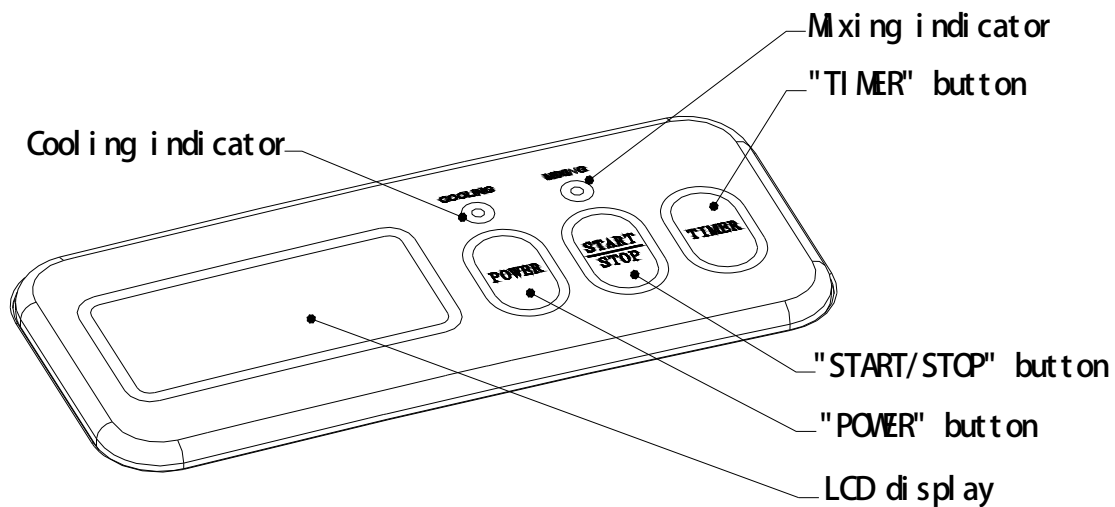
Important: Always place the Ice Cream Maker upright on a flat surface so that the built-in COMPRESSOR can provide the best performance.

- 1) Put the removable bowl into the fixed bowl in the machine.
- 2) Place the mixing blade into the removable bowl and fit the mixing blade bottom hole onto the motor axis (see below picture).



- 3) Install the transparent lid on top of the bowls and lock it securely.
- 4) Place the refill lid onto the transparent lid.

START MAKING ICE CREAM



Connect to the electricity supply

Check the voltage to be sure that the voltage indicated on the rating label matches with your home voltage, then plug into the correct socket.

Operation of function buttons

[POWER] Button: After connecting with the electricity supply, press the [POWER] button to switch on the machine and the LCD displays "60:00" which means the default operating time is 60 minutes.

[TIMER] Button: 10, 20, 30, 40, 50 and 60 minutes of operation time are available and can be preset by repeatedly pressing the [TIMER] Button. You can choose a different operating time according to your taste. (Default operating time is 60 minutes).

[START/STOP] Button: After the time is set, press the [START/STOP] button to start. It begins mixing immediately and the GREEN indicator lights up. 2 minutes later it begins cooling and the RED indicator lights up. During the ice cream making process, you can press [START/STOP] button to turn the mixing blade on or off (the compressor will still be working). When the count-down ends, the operation automatically stops and an acoustic sound will be heard 10 times. The LCD displays "00:00".

If the ice cream is not removed or the appliance is not turned off after 10 minutes, it automatically enters into an "Extended Cooling Function" to keep the ice cream frozen.

Extended Cooling Function:

The machine runs the COOLING function (without mixing) for 10 minutes every other 10 minutes for a total of 1 hour, and then returns to the initial default status (powered but no operation).

[Caution]: Always remember to unplug the machine from the power supply when you serve the finished ice cream to avoid an electric shock.

Adjusting Operations

Break off Operation: You can stop the machine by pressing the [POWER] Button whenever the machine is running.

Operating Time Adjusting (In Operation): Whenever the machine is running, you can add to the operating time by repeatedly pressing the [TIMER] Button. 5 minutes will be added with each press till it reaches the maximum 60 minutes displayed on the LCD. The time can only be increased but not reduced in this way.

Adding Time (After Operating Time Finished)

When the preset time (for example 60 minutes) finishes and the machine stops and returns to the initial default status, if you like a harder consistency, you can once again select an operating time (10/20/30/40/50/60 minutes) by pressing the [TIMER] button. Then again press the [START/STOP] button and the machine will continue to count down the time you selected and then stop again before entering into the “Extended Cooling Function” to keep the ice cream frozen.

Motor self-protection function

When the ice cream becomes harder, the blender motor might become blocked. Then the motor protection device makes the blender motor stop working by detecting the temperature to ensure the life of the motor.

Controlling the Volume of the Ingredients

To avoid overflow and waste, please make sure that the ingredients do not exceed 60% of the capacity of the removable bowl (Ice cream expands when forming).

STORAGE OF ICE CREAM

Remove the finished ice cream into another container using a plastic scoop or a wooden spoon, do not use a metal scoop to avoid scratching the inside of the removable bowl.

NOTES



This marking indicates that this product should not be disposed of with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

CREAM RECIPE MANUAL

VANILLA ICE CREAM

Makes eight 1/2-cup servings.

1 cup whole milk

1/2 cup granulated sugar
2-3 cups heavy cream, well chilled
1 – 2 teaspoons pure vanilla extract

In a medium bowl, use a hand mixer or a whisk, for about 1 -2 minutes on a low speed, to combine the milk and granulated sugar until the sugar is dissolved. Stir in the heavy cream and vanilla extract. Turn the machine on, pour the mixture into the freezer bowl through the ingredient spout and let the mix churn for about 50 – 60 minutes until thickened.

Nutritional analysis per serving:

Calories 239 (68% from fat). Carbs:17g, Protein: 2g, Fat: 18g, Sat.fat: 11g, Cholesterol: 69mg, Sodium: 30mg.

VARIATIONS:

Mint Chip: Replace the vanilla extract with 1 to 1-1/2 teaspoons of pure peppermint extract. Chop 4-ounces of dark or milk chocolate into tiny uneven pieces. Add the chopped chocolate during the last 5 minutes of mixing.

Butter Pecan: Melt 1 stick of unsalted butter in a suitable pan. Add 1 cup of roughly chopped pecans and 1 teaspoon of salt. Cook over a medium-low heat, stirring frequently until the pecans are lightly browned. Remove from the heat and strain (the butter will have a pecan flavor and may be reserved for another use). Allow the pecans to cool completely. Add the toasted buttered pecans during the last 5 minutes of mixing.

Cookies & Cream: Add 3/4 cup of coarsely chopped cookies or a chocolate bar of your choice during the last 5 minutes of mixing.

BASIC CHOCOLATE ICE CREAM

Makes eight 1/2-cup servings.

1 cup whole milk
1/2 cup granulated sugar
240g or 8 ounces of dark or milk chocolate broken into 1/2-inch pieces
1 cup heavy cream, well chilled
1 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with a metal blade, blend the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk and mix until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla extract. Turn the machine ON and pour the mixture into the freezer bowl through the ingredient spout and churn the mix for about 50 – 60 minutes until thickened.

Nutritional analysis per serving:

Calories 370 (60% from fat), Carbs: 34g, Protein: 3g, Fat: 25g, Sat.fat: 11g, Cholesterol: 65mg, Sodium: 31mg

VARIATIONS:

Chocolate Almond: Add 1/2 teaspoon pure almond extract along with the vanilla. Add 1/2 - 3/4 cup chopped toasted almonds or chopped chocolate-coated almonds during the last 5 – 10 minutes of freezing.

Chocolate Cookie: Add 1/2 - 1 cup chopped cookies during the last 5 minutes of freezing.

Chocolate Fudge Brownie: Add 1/2 - 1 cup chopped brownies during the last 5 minutes of freezing.

Chocolate Marshmallow Swirl: When removing the ice cream to a container for freezing, layer it with dollops of chocolate sauce and scoops of marshmallow crème.

FRESH STRAWBERRY ICE CREAM

Makes eight 1/2-cup servings.

250g or 1 pint fresh ripe strawberries, stemmed and sliced

2-3 tablespoons freshly squeezed lemon juice

1/2 cup sugar, divided

1 cup whole milk

1 cups heavy cream

1 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 1/3 cup of the sugar; stir gently and allow the strawberries to soak in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk, for about 1 – 2 minutes on a low speed, to combine the milk and granulated sugar until the sugar is dissolved. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the machine ON and pour the mixture into the freezer bowl through the ingredient spout and let the mix churn for about 50 – 60 minutes until thickened. Add the sliced strawberries during the last 5 minutes of freezing.

Note: This ice cream will have a “natural” appearance of very pale pink; if a deeper pink is desired, sparingly add drops of red food coloring until desired color is achieved.

Nutritional analysis per serving:

Calories 222 (61% from fat), Carbs: 20g, Protein: 2g, Fat: 15g, Sat.fat:10g, Cholesterol: 57mg, Sodium: 26mg

FRESH LEMON SORBET

Makes eight 1/2-cup servings.

2-3 cups sugar

2-3 cups water

1 cup freshly squeezed lemon juice

1 tablespoon finely chopped lemon zest*

Combine the sugar and water in a medium saucepan and bring to the boil over a medium-high heat. Reduce the heat to low and simmer without stirring until the sugar dissolves for about 3 – 5 minutes. Cool completely. This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.

When cool, add the lemon juice and zest and stir to combine. Turn the machine ON and pour the lemon mixture into the freezer bowl through the ingredient spout and churn the mix for about 50 – 60 minutes until thickened.

* When removing the zest of a lemon or lime use a vegetable peeler to remove the colored part of the citrus rind.

Nutritional analysis per serving:

Calories 204 (0% from fat), Carbs: 52g, Protein: 19g, Fat: 0g, Sat.fat: 0g, Cholesterol: 0mg, Sodium: 2mg

VARIATION:

Fresh Pink Grapefruit Sorbet: Substitute 1-1/2 cups freshly squeezed pink grapefruit juice for the lemon juice, and 1 tablespoon finely chopped grapefruit zest for the lemon zest. Add 1/4 cup Orgeat Syrup to the mixture (Orgeat Syrup is used for cocktails such as a MaiTai or Scorpion and can be found with the drink mixers in most grocery stores).

CHOCOLATE FROZEN YOGURT

Makes eight 1/2-cup servings.

1 cup whole milk

180g or 6 ounces dark or milk chocolate, chopped

2 cups low-fat vanilla yogurt

1/4 cup sugar

Combine the milk and chocolate in a blender or food processor fitted with the metal blade and mix for about 20 – 30 seconds until well blended and smooth. Add the yogurt and sugar and blend for about 15 seconds

until smooth. Turn the machine ON and pour the mixture into the freezer bowl through the ingredient spout and let the mix churn for about 50 – 60 minutes until thickened.

Nutritional analysis per serving:

Calories 222 (31% from fat), Carbs: 36g, Protein: 3g, Fat: 8g, Sat.fat: 64g, Cholesterol: 4mg, Sodium: 46mg