

GELATAIO MAGNUM PLUSTM



Instruction and Recipe MANUAL

IMPORTANT SAFEGUARDS

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

1. Read all instructions **BEFORE USING THE MACHINE.**
2. To protect against electrical shock, do not spill on or immerse cord plugs, main housing, motor assembly or other non-removable electrical parts, of this appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
7. The use of accessory 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. Do not place on or near hot gas electric burner or in a heated oven.
11. Be certain unit is "off" before inserting or removing plug from wall outlet.
12. Keep hands and utensils out of container while operating to prevent the possibility of personal injury or damage to the Gelataio. A scraper may be used, but must be used only when the Gelataio is not running.
13. Remove the mixing blade assembly from the Gelataio before wasting the assembly.
14. Always, operate the Gelataio with cover in place.
15. The Gelataio machine is designed to be used only on 120 Volt AC and 60 Hz frequency outlets.

SAVE THESE INSTRUCTIONS

THIS MACHINE IS NOT WARRANTED FOR COMMERCIAL USE.

INTRODUCTION

With GELATAIO frozen dessert machine, you can have beautiful fresh desserts in minutes - not just rich ice creams but silky sorbets, fresh frozen yogurts, even cooling frozen soups. The possibilities are endless. Your family and friends will love the results, and never again need you feel guilty that you bought dessert because you didn't have time to make one.

Using GELATAIO is simple and effortless because-unlike other ice cream makers-it has its own freezing mechanism. You don't need salt, or ice, so there's no mess. The unit is equipped with a safety thermal protector to prevent motor damage during a overload situation. Finally, it has a specially designed removable bowl for easy storage and cleaning.

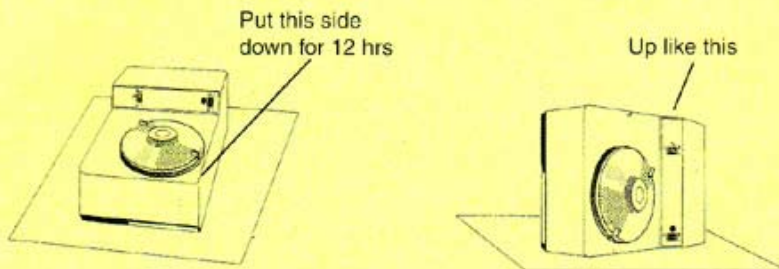
Fruit ice cream and sorbets are only truly luscious when they still have the justpicked flavor that time so rapidly destroys. That is why no commercial fruit ice or ice cream can ever be as good as freshly homemade. For fruit ices or ice creams to have a long freezer life, the fruits must be cooked, thereby destroying their freshness. Since your creations will soon be eaten up, you can use uncooked fruit purees for a much better flavor.

GELATAIO is so easy to work with, you can make several flavors to serve together in less time than it takes to make most cakes. With GELATAIO, you can play with freezing all kinds of mixtures, not just sweet ones. Consider chicken soup or tomato and basil sorbets, marvellous for a cooling first course on a hot summer day. An added plus, GELATAIO will make smooth, refreshing frozen drinks like daiquiris or pina coladas, sure to be the hit of a party. In this book, we'll show you how easy it is to use GELATAIO and then introduce you to a variety of mixtures - ice creams, frozen yogurts, sherbets, sorbets -which will open up a world of possibilities to explore, and once you've mastered the basics, let your imagination run wild, as you try new flavors and fun combinations.

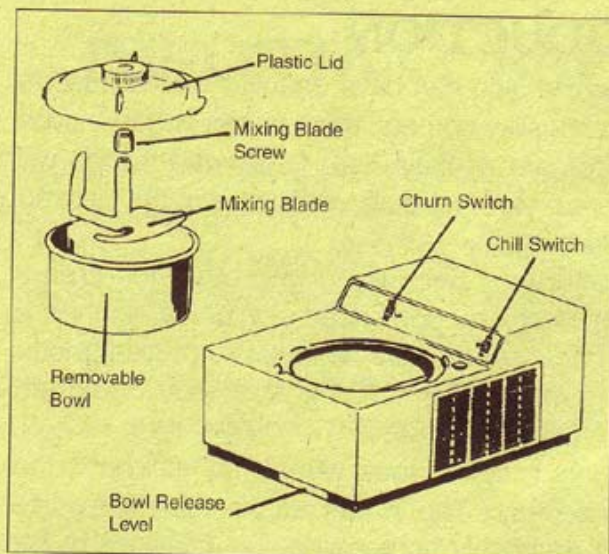
ATTENTION - IMPORTANT NOTICE

It is probable that during shipment of your new GELATAIO frozen dessert machine, it was turned upside down. * When this happens, the ecological coolant mixes with lubricating oil in the compressor and needs to be separated again.

While this doesn't hurt the machine, you should turn it on its right side (when you face it) for 12 hours; after that, everything will be fine and you won't have to do it again.



* If you receive your GELATAIO with any stickers or warning on the out side carton, such as: "Never turn the machine on its side ... etc.", please disregard it. The apparent contradiction is made to recommend to consumers and/or freight companies to keep the machine in the proper upright position during shipment. Of course you should turn the machine on the right side as explained above for the first time upon opening your GELATAIO.



USAGE TIPS:

1. Never allow the mixture to freeze too hard or solid. The mixing blade will automatically stop rotating and may cause permanent damage. At this point turn off the churn and chill switches until your frozen dessert can be removed.
2. ONCE YOU TURN THE CHILL SWITCH OFF

ALWAYS WAIT AT LEAST **FIVE MINUTES** BEFORE TURNING ON AGAIN.

3. All removable parts are dishwasher safe if you put them on the upper rack.
4. Always be certain the Bowl Release Lever is pulled forward before trying to remove the mixing bowl, and the mixing blade screw is removed. When removing the bowl, pull the lever forward, remove the mixing blade screw, and pull up on the stainless steel bowl.
5. BEFORE YOU REPLACE THE BOWL ALWAYS BE CERTAIN THE AREA WHERE THE BOWL GOES IS **COMPLETELY DRY** AND THE MIXING BOWL EXTERIOR IS **COMPLETELY DRY** BEFORE USING THE CHILL. This will ensure correct operation of the cooling system. If moisture is present on either part, (the bowl or copper lining), it will "ice up" and interfere with the cooling process.
6. When replacing the bowl, make sure the bowl is **pushed down securely** into place, and return the lever to the locked position, and replace the mixing blade screw. (The mixing blade may remain in the bowl when removing, or storing frozen dessert)
7. If you wish to keep the completed recipe IN THE GELATAIO for a short period, turn OFF the churn and chill switches, and leave the recipe covered. It will hold the correct consistency for about $\frac{1}{2}$ hour. (We suggest the Extra bowl, blade, and insulated cooler for longer storage).
8. ALWAYS KEEP THE GELATAIO IN AN UPRIGHT POSITION TO AVOID DAMAGE TO THE COOLING SYSTEM AS EXPLAINED PREVIOUSLY.

9. There will be a variation in the time it takes for a batch to freeze, depending on the amount of liquid used and the temperature of the liquids.

If you want quicker results, pour in less ingredients and chill them first.

IMPORTANT NOTE:

YOU MAY OBTAIN THE EXTRA BOWL, BLADE, AND INSULATED COOLER (AS SHOWN BELOW) BY CONTACTING THE LOCAL DISTRIBUTOR. (See the back page of this booklet or, for the US Market, the attached Order Form).

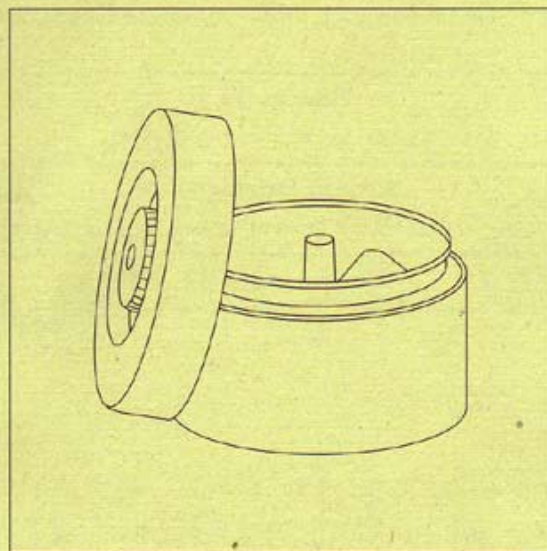


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Ice Creams 11 <p>Smooth frozen desserts containing cream, sugar and flavoring, among many other possible ingredients. The cream may be light or heavy, used alone or mixed with milk. The two basic ice cream variations are Philadelphia and French. The French start with a custard base of eggs, cream and sugar cooked together. Philadelphia varieties omit the eggs and don't require cooking.</p>
Sorbets 21 <p>Water ices, generally made of fruit purées or juices, sugar and water, though some of ours have non-fruit bases, such as Champagne or tea, and others are frozen soups.</p>
Sherbets 37 <p>These ices are often fruit flavored but have more ingredients than sorbets, usually milk, egg white or gelatin. Ice milks, a type of sherbet, are made like Philadelphia ice creams with milk replacing the cream.</p>
Frozen Yogurts 39 <p>Relative newcomers to the frozen dessert group made by freezing any yogurt-based mixture. The cream in most non-custard ice creams may safely be replaced by yogurt for a tangy, special effect.</p>
Sauces 41 <p>These unfrozen sauces may go over or under your frozen dessert.</p>
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Parts of the Machine

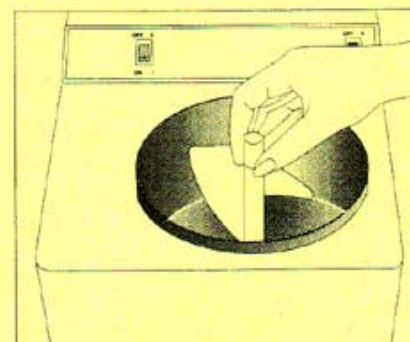
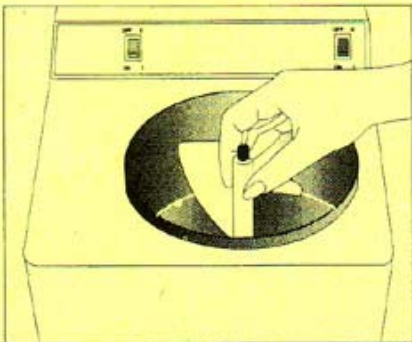
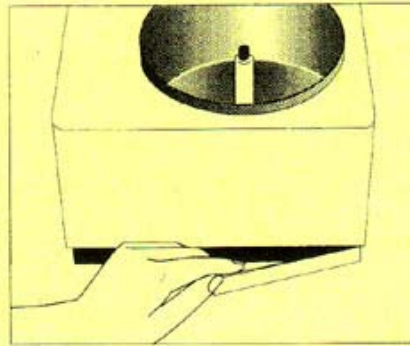
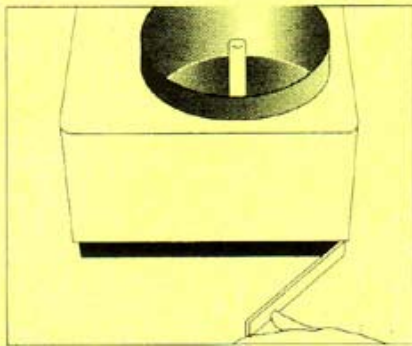
The GELATAIO has the following parts: the white plastic base which houses the freezing unit and motor, a stainless steel removable bowl, two switches, a plastic blade which fits into the bowl, a metal nut which locks the blade into place and the clear plastic lid which fits over the bowl.

Assembly

Assembling the machine is simple. *

Place the base on a clean, dry counter near an electrical outlet. Pull forward the release lever and insert the mixing bowl into the main housing by pushing it all the way down into the housing then push the release lever against the face of the machine. Insert the plastic mixing blade over the center shaft.

Tighten into place with the mixing blade screw. Plug in the machine, the GELATAIO is ready to go to work.



*REMINDER: Always be certain the mixing bowl and interior copper lining are COMPLETELY DRY before using the "chill". This will prevent the bowl from "icing up" and interfering with the cooling process.

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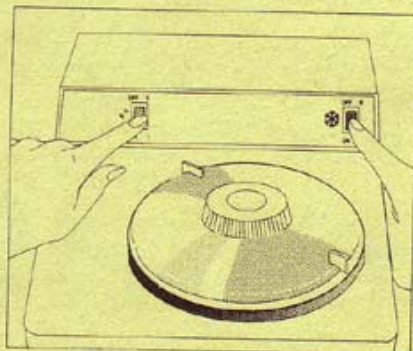
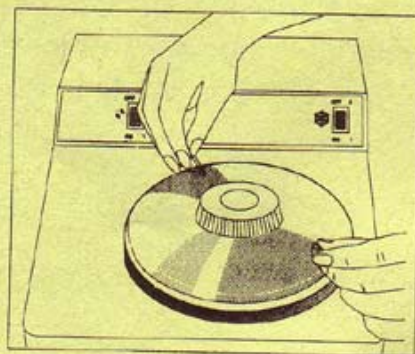
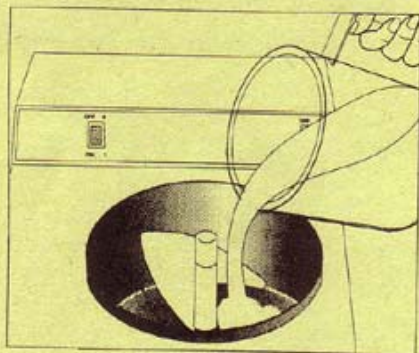
Operating Procedure

Operating the GELATAIO is quick and easy. Once the unit is assembled, pour in the desired ingredients. Place the cover over the bowl and line up the slots with the main housing and turn counterclockwise to lock the lid into place.

Turn on the "chill" switch. You will hear the cooling system begin to operate, then turn on the "churn" switch.

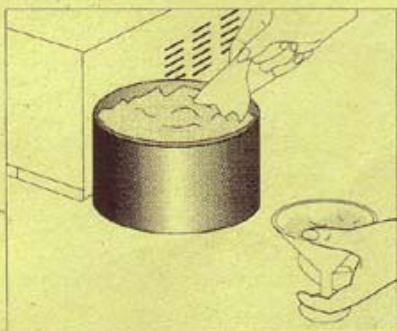
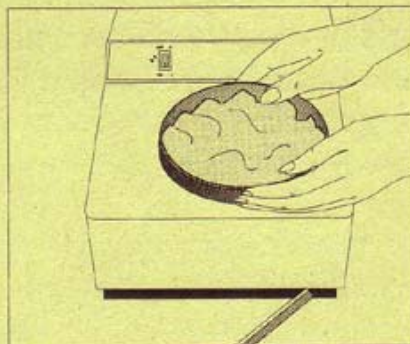
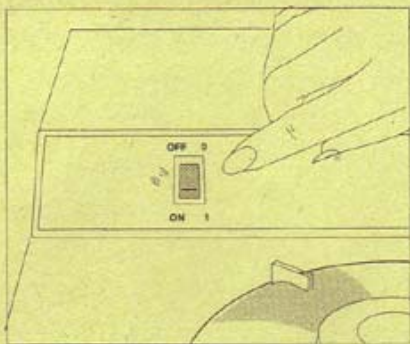
The unit will continue to operate until turned off manually when the desired consistency has been achieved. Never allow the mixture to freeze solid since it may cause permanent damage to the unit.

It is suggested, once the unit has been running for about 30 minutes, to monitor the mixture regularly until completed.



THE BLADES ROTATE ONLY WHEN THE "CHURN" SWITCH IS ON. THE BLADES WILL STOP ROTATING ONLY IF THE MIXTURE GETS TOO HARD, WHICH MAY CAUSE DAMAGE TO THE MACHINE.

To remove the finished contents, turn off the churn and chill switches, and use either a spatula or ice cream scoop. As described previously, the entire bowl may be removed, and served or stored. Just pull the Bowl Release Lever forward, remove the mixing blade screw, and pull the stainless steel bowl up from the main housing with the blade still in it.




Clean-up

The cover, blade, mixing blade screw and bowl are all removable and top rack dishwasher safe. Wipe the main housing with warm, soapy water.

Lightly wipe the interior copper lining with a clean dry cloth.

Remember, when replacing the bowl into position, to be certain it is completely dry. Always reassemble the GELATAIO after use, to avoid misplacing any parts.

Special Features

The GELATAIO has two switches. One which operates the "chill", noted with ✱. The other operates the mixing blades, and marked with .

The specially designed removable bowl allows easy cleaning and storage. We do recommend serving the fresh desserts for the finest flavor, but any leftovers may now easily be stored in your mixing bowl.

