

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 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).

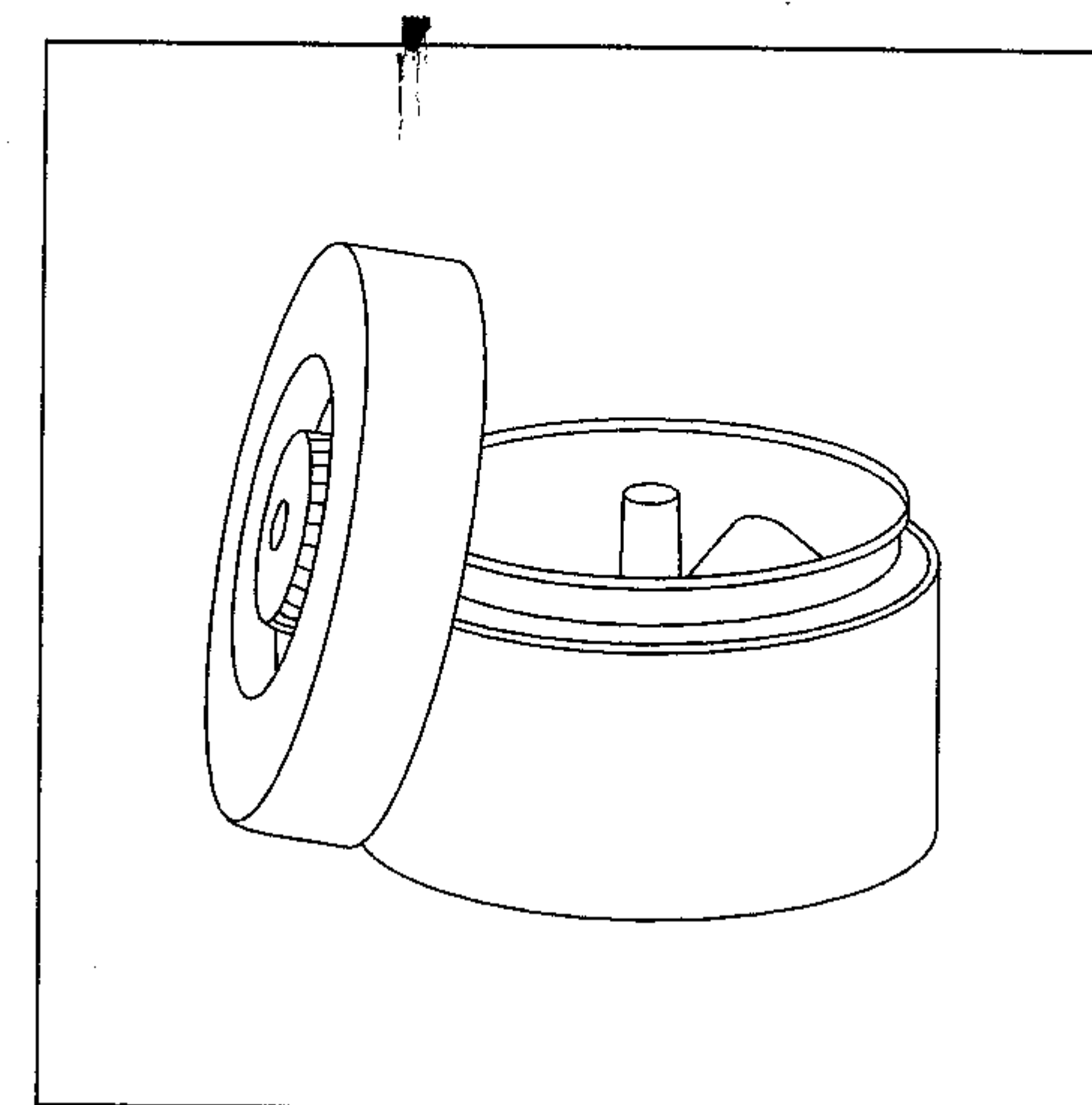


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Smooth frozen desserts containing cream, sugar and flavoring, among many other possible ingredients. The cream may be light or heavy, used alone or mixed with milk. The two basic ice cream variations are Philadelphia and French. The French start with a custard base of eggs, cream and sugar cooked together. Philadelphia varieties omit the eggs and don't require cooking.

Sorbets 21

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.

Sherbets 37

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.

Frozen Yogurts 39

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.

Sauces 41

These unfrozen sauces may go over or under your frozen dessert.

Frozen Drinks 44

Wonderful alcoholic concoctions that always taste of warm, tropical evenings.

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Parts of the Machine

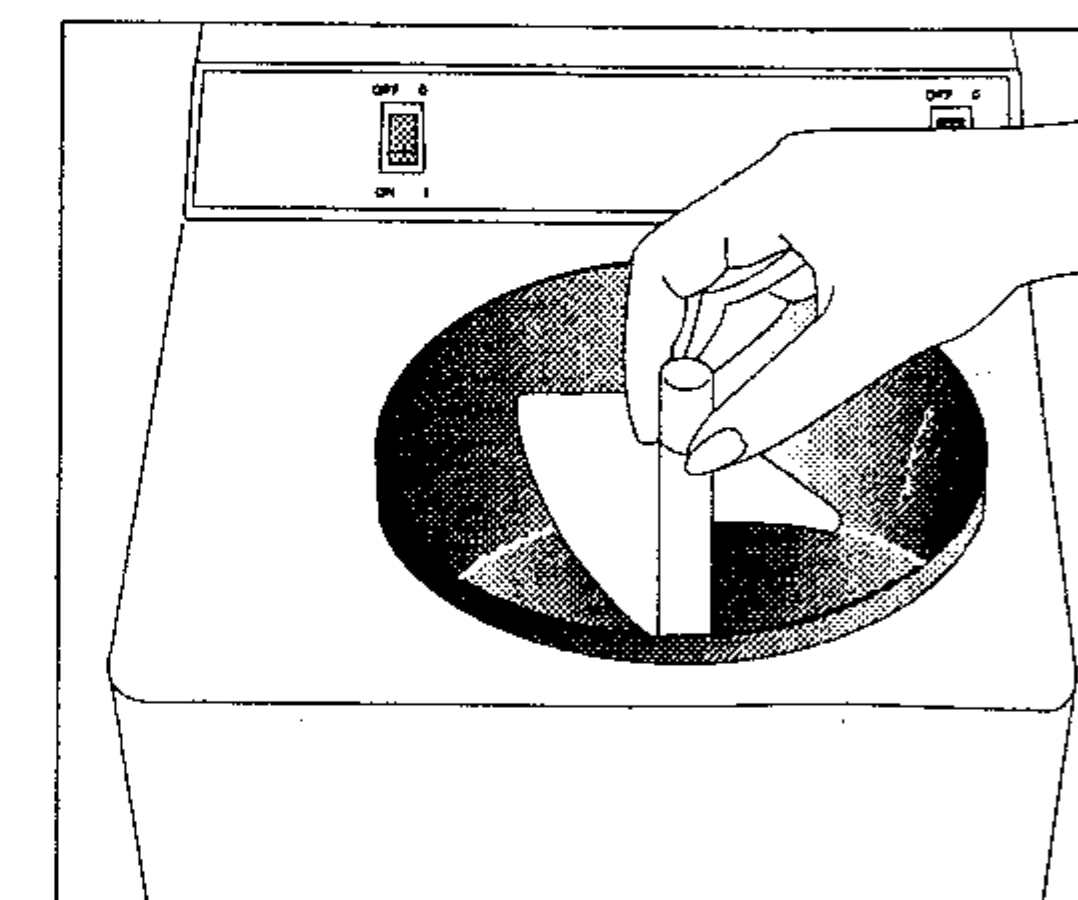
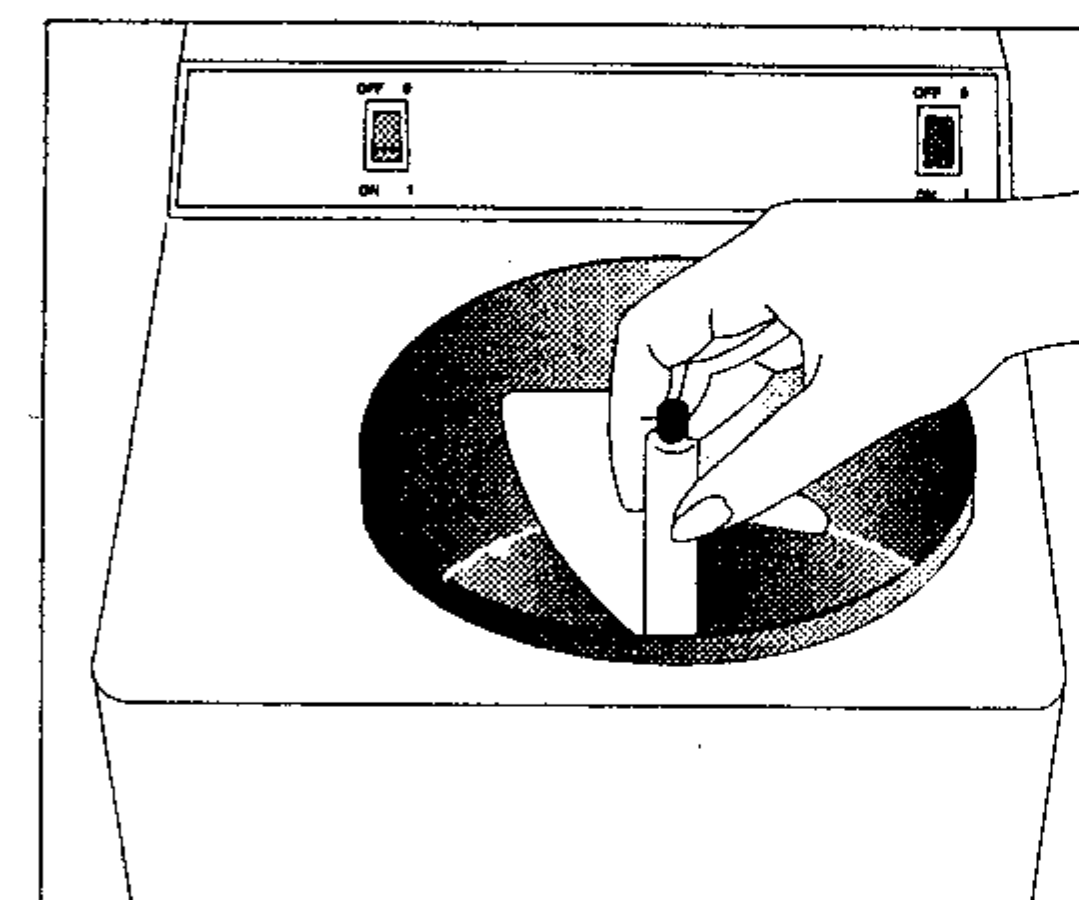
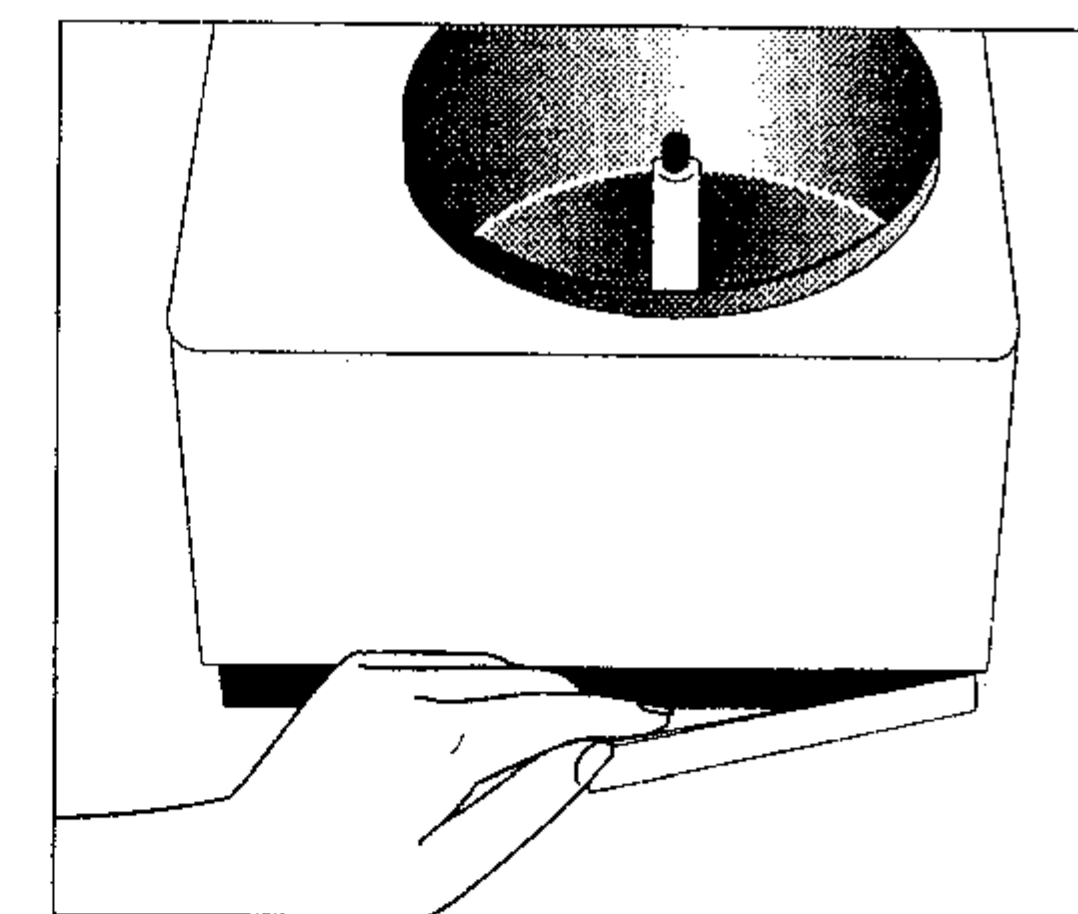
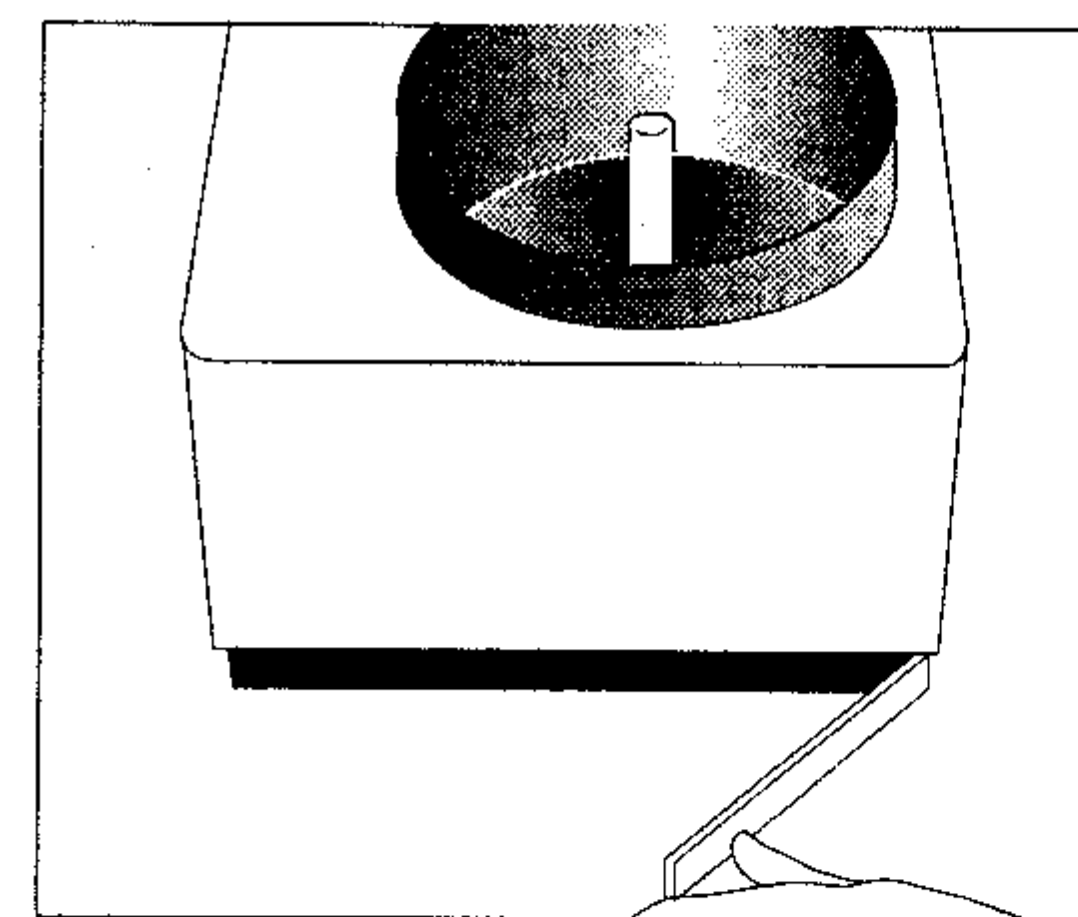
The GELATAIO has the following parts: the white plastic base which houses the freezing unit and motor, a stainless steel removable bowl, two switches, a plastic blade which fits into the bowl, a metal nut which locks the blade into place and the clear plastic lid which fits over the bowl.

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

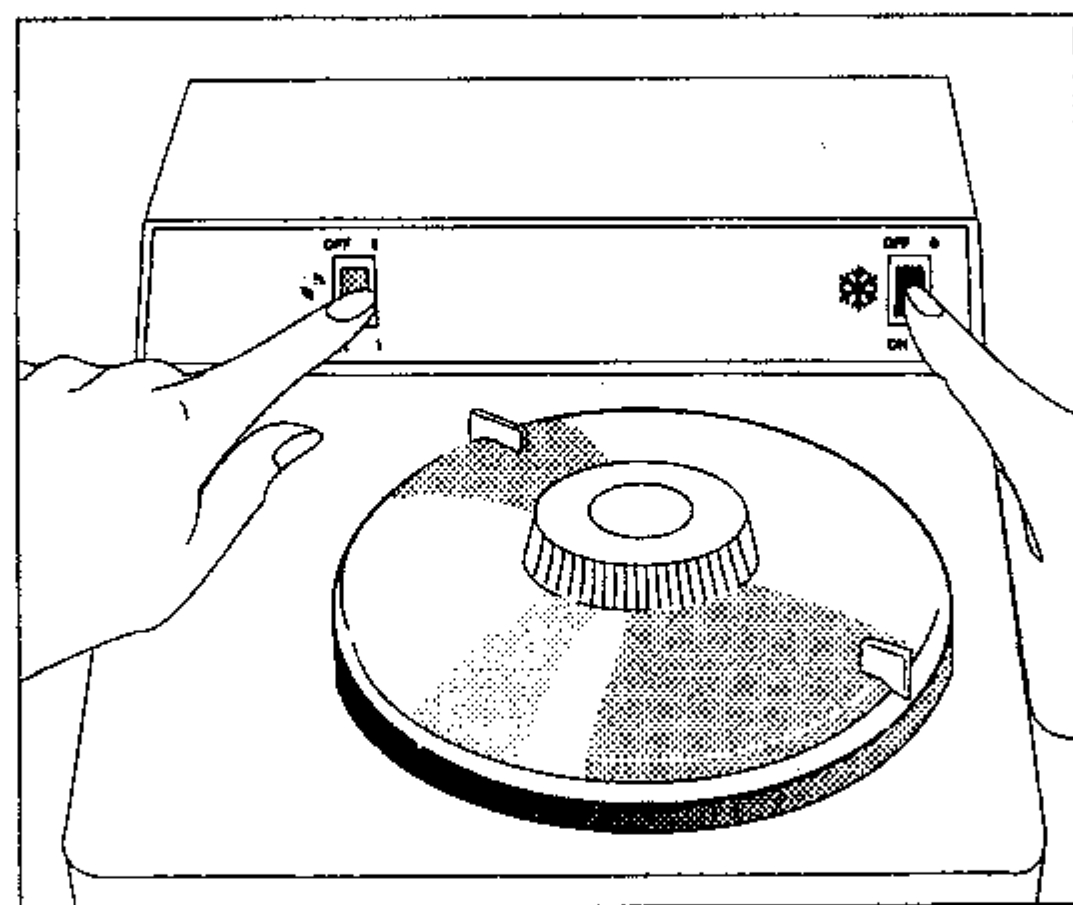
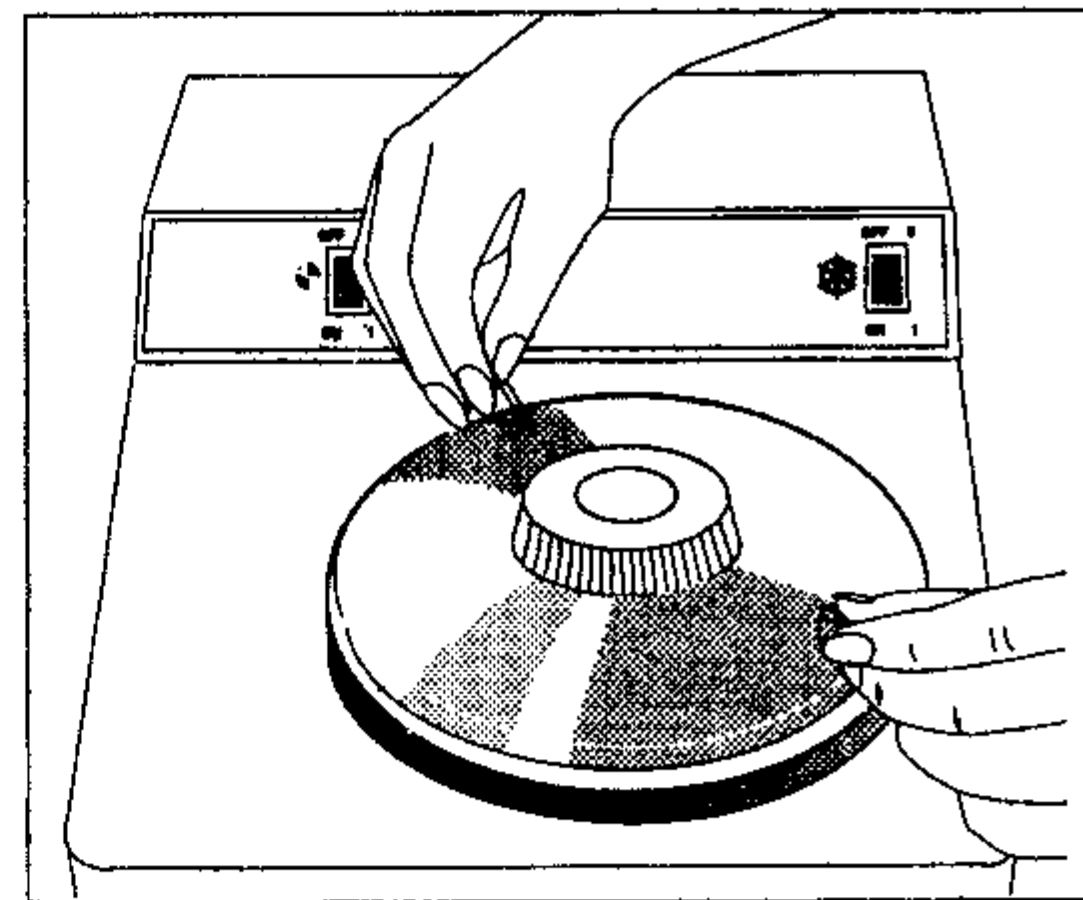
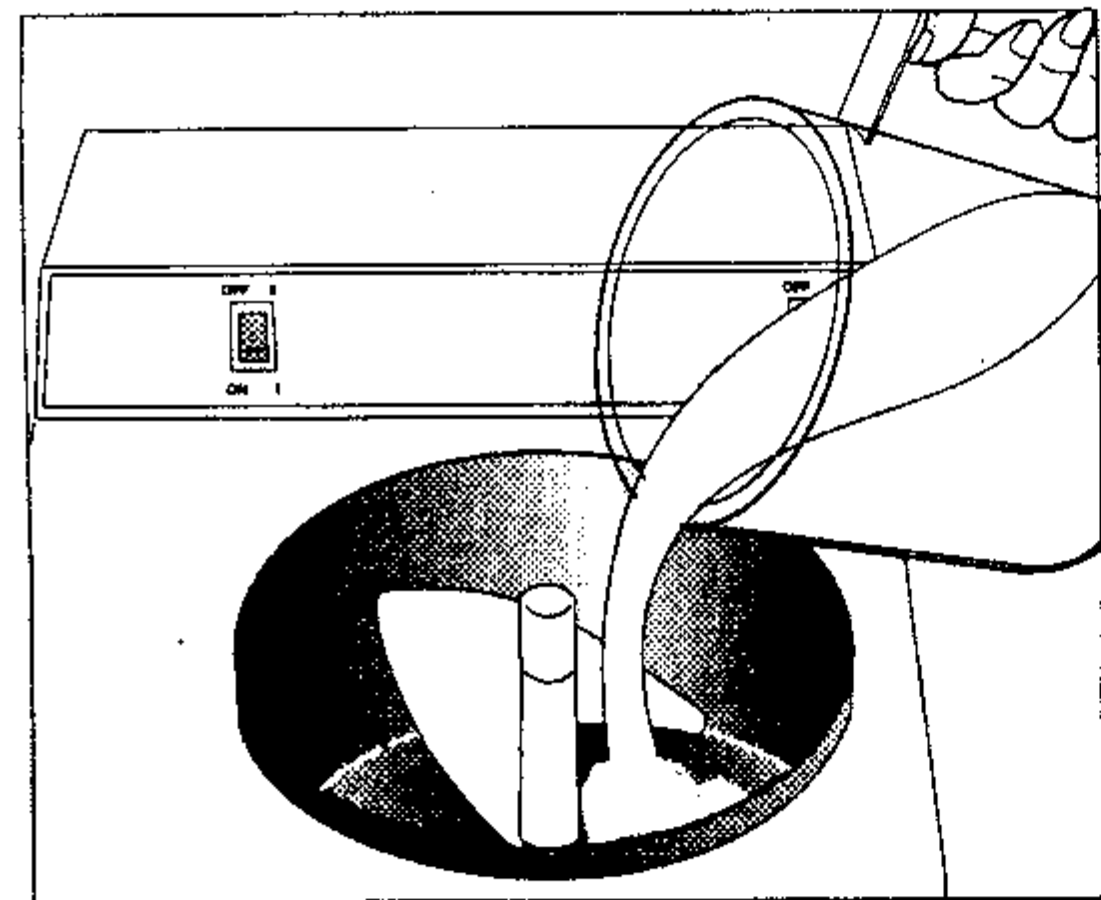
Operating Procedure

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.

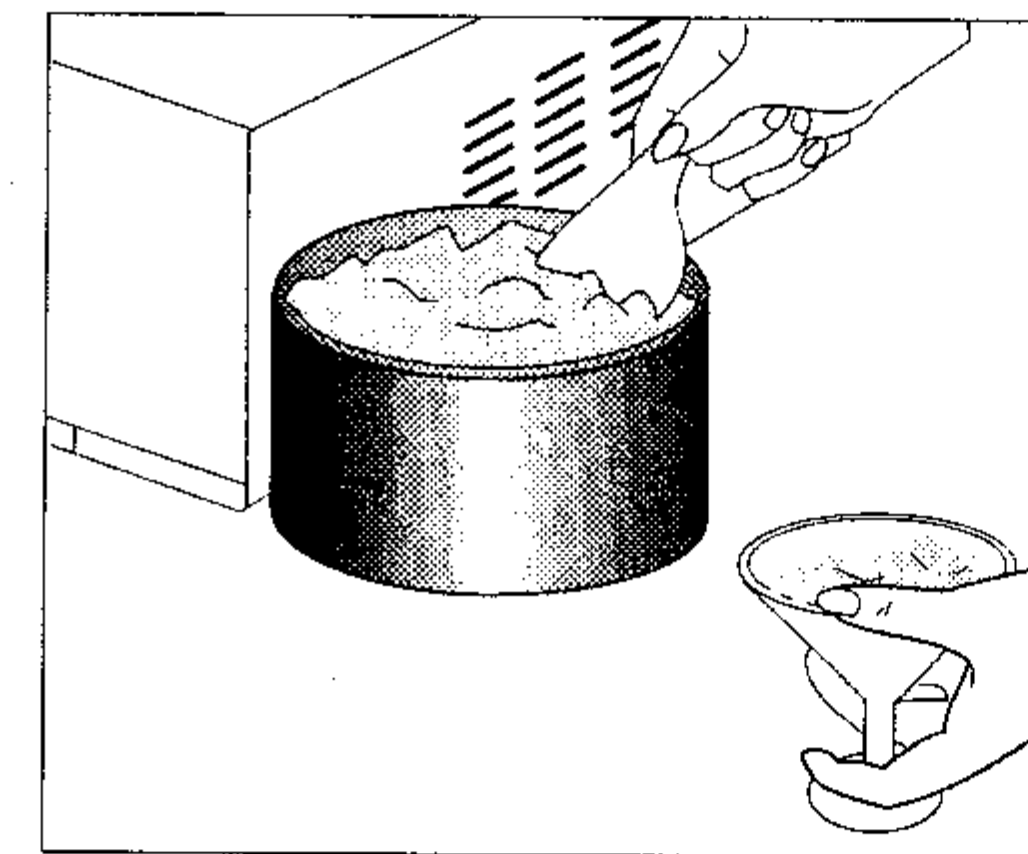
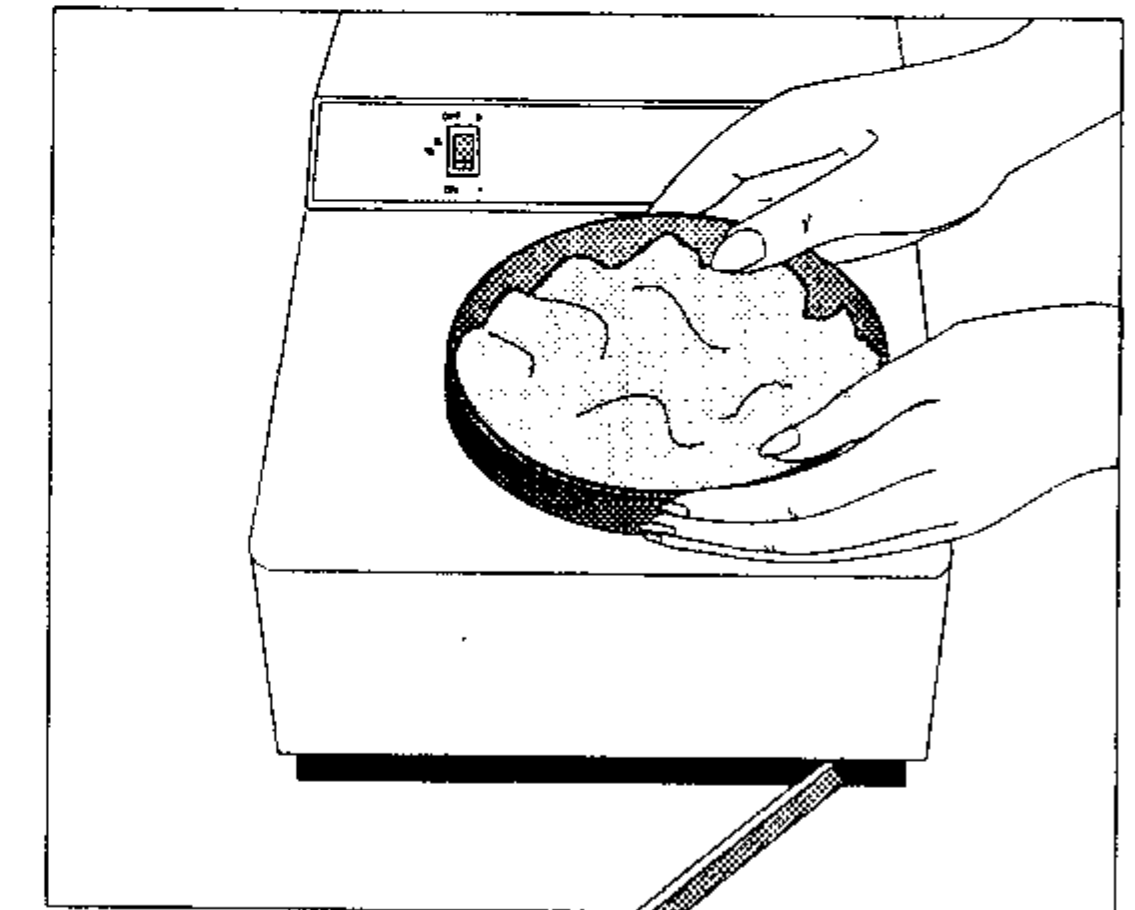
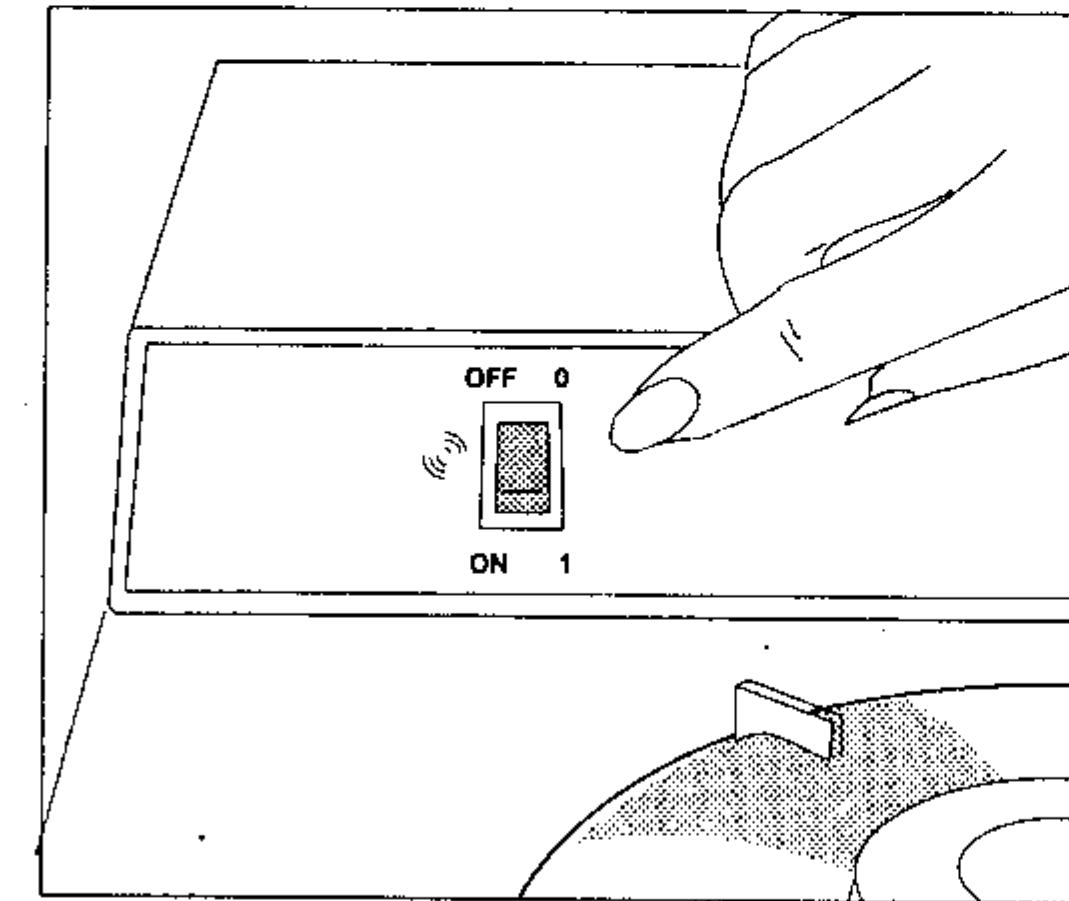
The unit will continue to operate until turned off manually when the desired consistency has been achieved. Never allow the mixture to freeze solid since it may cause permanent damage to the unit.

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.

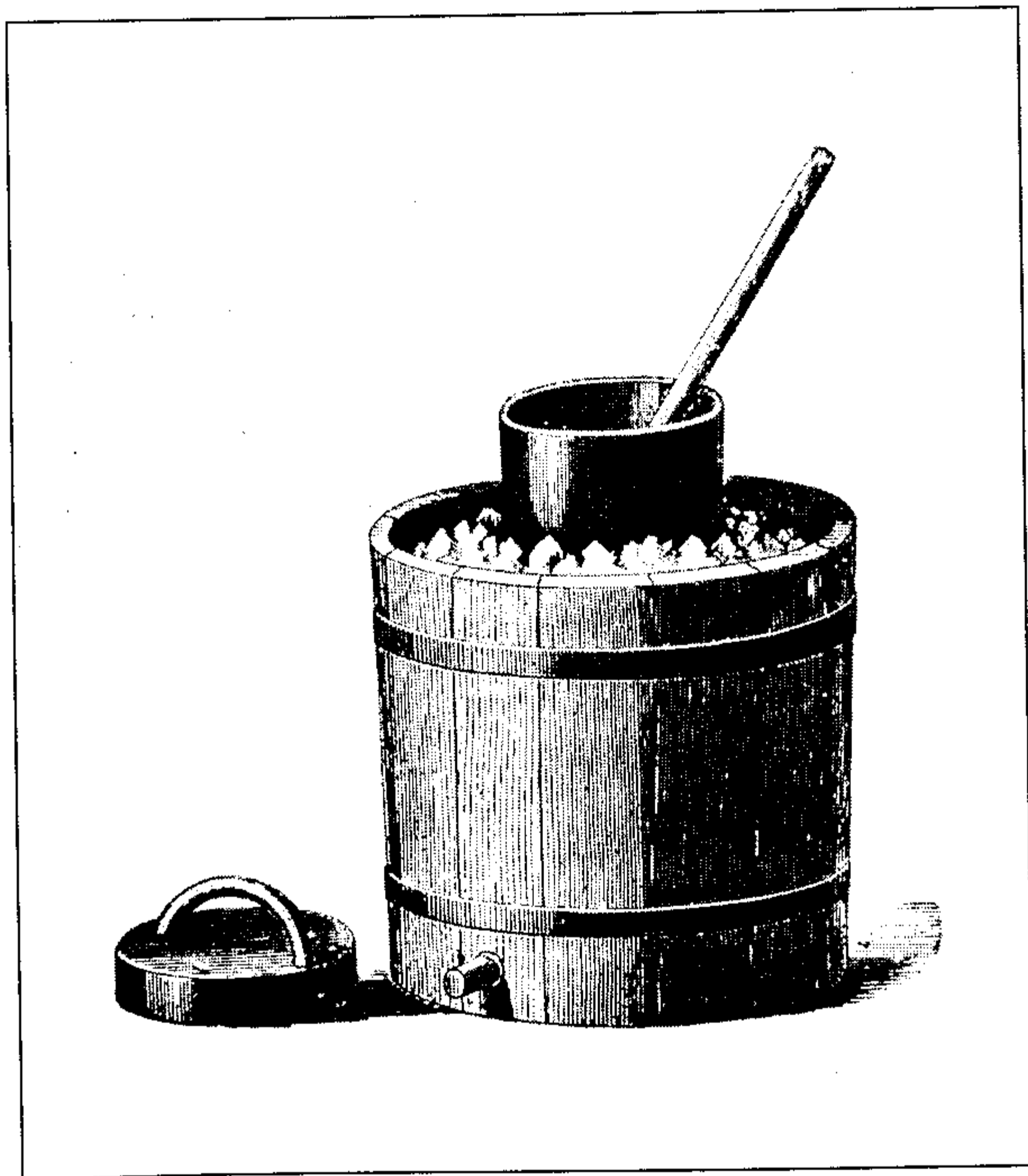
Lightly wipe the interior copper lining with a clean dry cloth.

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.



Ice Creams

Ice cream mixtures can be as simple as puréed fruit, sugar and cream, Philadelphia-style, or based on more complicated cooked custards, French style. Both are delicious, though French versions are slightly richer. The recipes which follow are for both kinds. All use rich, heavy cream. If you prefer a lighter, lower-calorie dessert, substitute milk (whole or skim) or even yogurt for the cream in any of these recipes. Always sample the mixtures before freezing and adjust to your own taste.

Use these recipes as an inspiration for your own favorite ice creams. If you like a little crunch, add a cup of chopped nuts, chocolate chips or candy to a quart of mixture, either before or after freezing, depending on whether you want the crunch to be frozen, too. You can also add chopped fruit, fresh or dried, shredded coconut, even marshmallows. It's better to add these soft things at the end so they don't get icy.

Banana Ice Cream

The riper the bananas, the more flavor.

- 3 ripe bananas
- 2 tablespoons fresh lemon juice
- 1/2 cup simple syrup
- 3/4 cup heavy cream

Working quickly to keep the bananas from darkening, peel and place them in a food processor with the lemon juice. Purée until smooth. You should have about 1 1/2 cups of purée. Stir in the simple syrup, then the cream.

Makes about 1 quart.

June 15, 1951 was declared National Ice Cream Day by Congress in recognition of the fact that the ice cream industry was then 100 years old.

Rich Vanilla Ice Cream

This rich vanilla ice cream is better than anything you can find commercially-even in an ice cream parlor.

- 2 cups heavy cream
- 3/4 cup whole milk
- 1/2 cup sugar
- 1 1/2 vanilla beans, split, or 1 1/2 tablespoons vanilla extract
- 3 egg yolks

Follow the recipe for the Custard Ice Cream Base, adding the vanilla beans to the saucepan with the cream, milk and sugar. Just before straining, scrape the seeds from the beans into the custard base. If using vanilla extract, add to the base after straining.

Pour the cooled mixture into the bowl of the machine and freeze.
Makes about 1 quart.

Honey Vanilla Ice Cream

Follow the recipe for Rich Vanilla Ice Cream, substituting 1/3 cup honey for the sugar.

Chocolate Ice Cream

- 2 ounces semisweet chocolate
- 1 ounce unsweetened chocolate
- 1 recipe Custard Ice Cream Base, warm

Melt the chocolates together in a saucepan over low heat, stirring occasionally until smooth. Gradually add some of the ice cream base to the chocolate, whisking it frequently to keep the chocolate smooth. Add the remaining ice cream base and cook over low heat until the mixture is well blended. Cool thoroughly.

Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

Coffee Ice Cream

We like this garnished with candy coffee beans.

- 1 recipe Custard Ice Cream Base
- 1/4 cup instant coffee granules, preferably espresso

Mix about 1 cup of the Custard Ice Cream Base together with the coffee. Stir over low heat until the coffee is dissolved. Mix with the remaining base. Cool thoroughly.

Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.

Pistachio Ice Cream

- 1 recipe Custard Ice Cream Base, chilled
- 3/4 cup shelled, blanched, peeled, coarsely chopped pistachio nuts
- 1/2 teaspoon almond extract

Mix all the ingredients together. Pour the mixture into the bowl of the machine and freeze.
Makes about 4 cups.

Cinnamon Ice Cream

Try this with hot apple pie.

- 1 recipe Custard Ice Cream Base .
- 1/2 teaspoon ground cinnamon or 2 cinnamon sticks

Put about 2 cups of the Custard Ice Cream Base with the cinnamon in a saucepan. Cook over low heat, stirring constantly, 5 to 10 minutes, or until the mixture is warm and suffused with cinnamon flavor. Cool thoroughly. Remove cinnamon sticks, if used.

Pour the mixture into the bowl of the machine and freeze.
Makes about 1 quart.