

**mod.
MINIGEL L 4**

Caratteristiche tecniche

Caractéristiques techniques

Technical characteristics

Technische Merkmale

Características técnicas

Kg./h. 3-4	cm. 32	cm. 47	cm. 36	Kg. 22	Kg. 24
produzione	profondità	larghezza	altezza	peso netto	peso lordo
production	profondeur	largeur	hauteur	poids net	poids brut
production	length	width	height	net weight	gross weight
Leistung	Tiefe	Breite	Höhe	Nettogewicht	Bruttogewicht
producción	profundidad	largo	altura	peso neto	peso bruto

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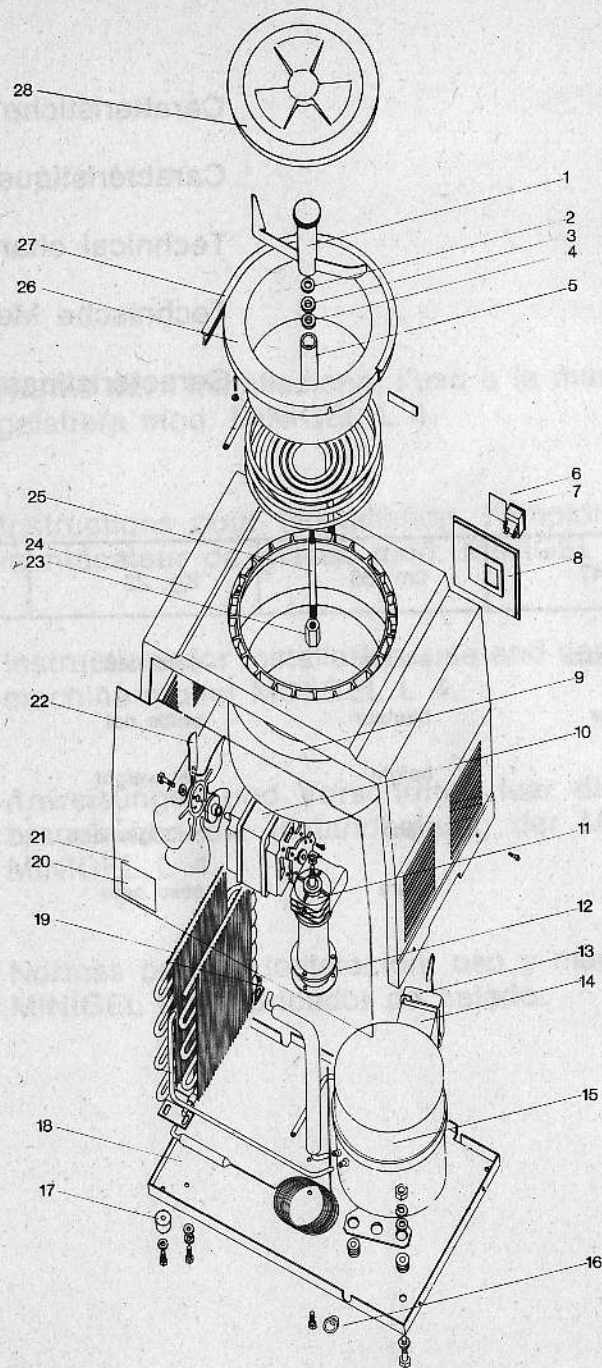
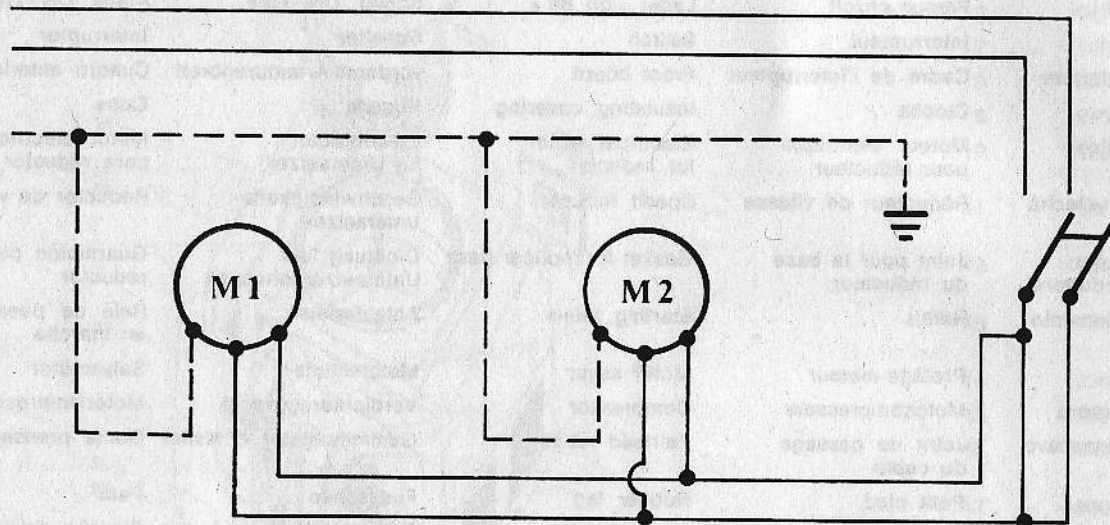


FIG.	CAT. 220 V.	CAT. 115 V.
1	3192	3192
2	1972	1972
3	1971	1971
4	1970	1970
5	1969	1969
6	1947	1947
7	1948	1948
8	1946	1946
9	1940	1940
10	3193	3195
11	1937	1937
12	1938	1938
13	1225	1608
14	1236	1628
15	1933	1941
16	1949	1949
17	1939	1939
18	1934	1934
19	1935	1935
20	1951	1951
21	1944	1944
22	1304	1304
23	1942	1942
24	1936	1936
25	1943	1943
26	1960	1960
27	5089	5089
28	1945	1945

ELENCO PEZZI DI RICAMBIO	LISTE DES PIECES DE RECHANGE	SPARE PART LIST	ERSATZTEILLISTE	DESCRIPCION PIEZAS
Agitatore completo	Agitateur complet	Complete agitator	Ruehrer, komplett	Agitador completo
Anello di tenuta	Anneau d'étanchéité	Sealing ring	Dichtungsring	Aro de sujecion
Anello di tenuta	Anneau d'étanchéité	Sealing ring	Dichtungsring	Aro de sujecion
Bronzina	Coussinet	Bearing	Bronzebuchse	Cojinete
Bussola di guida	Douille-guide	Driving bush	Fuehrungshuelse	Chaveta
Targa on off	Plaque on/off	Label « on off »	Schild 'ON - OFF'	Placa ON - OFF
Interruttore	Interrupteur	Switch	Schalter	Interruptor
Cruscotto anteriore	Cadre de l'interrupteur	Front board	vorderes Armaturenbrett	Cuadro anterior
Coppella	Cloche	Insulating covering	Kupelle	Copa
Motore elettrico per riduttore	Moteur électrique pour réducteur	Electrical motor for reducer	Elektromotor für Untersetzer	Motor eléctrico para reductor
Riduttore di velocità	Réducteur de vitesse	Speed reducer	Geschwindigkeits- untersetzer	Reductor de velocidad
Guarnizione per basamento riduttore	Joint pour la base du réducteur	Gasket for reducer base	Dichtung fuer Untersetzergehaeuse	Guarnición para base reductor
Relais d'avviamento	Relais	Starting relais	Anlaufrelais	Relé de puesta en marcha
Salvamotore	Protège-moteur	Motor saver	Motorschutz	Salvamosor
Motocompressore	Motocompresseur	Compressor	Verdichteraggregat	Motocompresor
Gommino passacavo	Joint de passage du cable	Fairlead rubber	Gummihuelse fuer Kabel	Goma prensacable
Piedino	Petit pied	Rubber leg	Fuesschen	Pata
Piastra di base	Soubassement	Base plate	Grundplatte	Plancha de base
Condensatore	Condensateur	Condenser	Kondensator	Condensador
Targa matricola	Plaque d'immatriculation	Code label	Fabriknummernschild	Placa matrícula
Pannello posteriore	Panneau postérieur	Back side panel	vordere Tafel	Panel posterior
Ventola	Ventilateur	Impeller	Fluegelrad	Ventilador
Boccola di collegamento	Douille d'assemblage	Connection bush	Verbindungsbuchse	Casquillo de conexión
Mobile	Meuble	Body	Gehaeuse	Mueble
Albero di trasmissione	Arbre de transmission	Propeller shaft	Antriebswelle	Eje de transmisión
Contentitore	Cuve	Bowl	Behaelter	Contenedor
Guarnizione contentitore	Joint de la cuve	Gasket for bowl	Behaelterdichtung	Guarnición contenedor
Coperchio	Couvercle	Cover	Deckel	Tapa

SCHEMA ELETTRICO



M 1	Motoriduttore	Motoréducteur	Speed reducer	Getriebemotor	Motorreductor
M 2	Motocompressore	Compresseur	Compressor	Verdichteraggregat	Motocompresor

VENTILAZIONE

Durante l'uso, la macchina deve essere in posizione tale per cui attraverso le feritoie laterali l'aria possa liberamente circolare ad una distanza di almeno 20 cm. da ingombri adiacenti.

VENTILATION

Afin que la circulation d'air de la machine puisse se faire aisément, il est nécessaire que la machine se trouve à une distance d'au moins 20 cm. de tout obstacle.

VENTILATION

During operation, the machine must be in such a position that the air can easily circulate through the side holes, at a distance of 20 cm. from surrounding overall.

COLLEGAMENTI ELETTRICI

Collegare elettricamente l'apparecchio ad una presa di corrente monofase, completa di messa a terra secondo quanto stabilito dalle norme vigenti, il cui voltaggio corrisponda esattamente a quello della macchina.

CONNECTION ÉLECTRIQUE

Brancher l'appareil sur une prise de courant monophasé, munie de mise à la terre, selon les normes en vigueur, et dont le voltage correspond exactement à celui de la machine.

ELECTRICAL CONNECTION

Plug in a mono-phase socket with earth, according to the rules in force. Voltage must be same of machine.

FUNZIONAMENTO

Lavare l'évaporateur et remplirlo del prodotto desiderato.
Far funzionare la macchina agendo sull'apposito interruttore.
Lasciar mescolare finché la pale non si sarà fermata da sola.
Spegnere l'interruttore ed estrarre con una spatola il gelato pronto per essere servito.
Il gelato non utilizzato e rimasto nella macchina può essere in seguito riportato alla densità necessaria agendo nuovamente sull'interruttore.

FONCTIONNEMENT

Laver l'évaporateur et le remplir avec le produit désiré.
Mettre en fonction la machine en agissant sur l'interrupteur.
Laisser la machine travailler jusqu'à ce que le mélangeur s'arrête tout seul.
Arrêter la machine et enlever avec une spatule la glace prête à être servie.
Ce qui restera éventuellement de la glace retournera à sa juste densité en remettant en fonction la machine.

OPERATION

Wash the evaporator and fill it with the product wanted.
Switch on.
Let maxing until the shovel will stop itself.
Switch off and take off the ice-cream by a spatula; it is ready to be served.
The remaining cream can be brought to the necessary density afterwards, by switching on again.

LUEFTUNG

Während des Betriebes muss die Maschine dergestalt aufgestellt sein, dass die Möglichkeit eines freien Luftumlaufes mit einem Abstand von wenigstens 20 cm zu anderen Gegenständen, durch die seitlichen Öffnungen gegen ist.

ELEKTRISCHE ANSCHLUESSE

Das Gerät ist elektrisch an eine Einfasenstrom-Steckdose mit Erdung entsprechend den diesbezüglich bestehenden Vorschriften, anzuschliessen. Die Voltzahl an der Steckdose muss genau derjenigen der Maschine entsprechen.

BETRIEB

Den Verdampfer waschen und ihn dann mit dem gewünschten Produkt füllen.

Die Maschine durch Betaetigung des entsprechenden Druckschalters einschalten. Solange mischen lassen, bis die Schaufel nicht von alleine stehen bleibt. Den Schalter ausschalten und mit einem Spachtel das zum Servieren bereite Tafeleis herausnehmen.

Das nicht verbrauchte Tafeleis, das in der Maschine geblieben ist, kann später nach Bedarf wieder eingedichtet werden, indem man wiederum den entsprechenden Schalter betaetigt.

VENTILACION

Durante el uso, la máquina debe estar en una posición que le permita su ventilación a través de las ranuras laterales, por consiguiente deberá estar por lo menos a unos 20 cm. de distancia de otros objetos.

EMPALMES ELECTRICOS

Empalmar eléctricamente el aparato con una toma de corriente monofásica, con tierra, según lo establecido por las vigentes normas, cuyo voltaje corresponda exactamente al voltaje de la máquina.

FUNCIONAMIENTO

Lavar el evaporador y llenarlo con el producto deseado.

Poner en función la máquina accionando el interruptor.

Dejar mezclar hasta que la pala no se pare por sí sola.

Apagar el interruptor y sacar el helado por medio de una espátula; el helado estará listo para servir. El helado que no hubiese sido utilizado, podrá ser mezclado de nuevo en la máquina para recuperar su densidad; sólo basta pulsar nuevamente el interruptor.

PULIZIA

Dopo aver utilizzato la macchina è buona norma pulire l'apparecchio, soprattutto nelle parti a contatto con il gelato.

MANUTENZIONE

Non è richiesta nessuna lubrificazione periodica, mentre è necessario rimuovere dalle alette di raffreddamento e dal condensatore la polvere che vi si fosse accumulata.

NETTOYAGE

Il est conseillé de nettoyer la machine à chaque fois et surtout les parties en contact avec la glace.

MANUTENTION

La machine n'a pas besoin d'être graissée mais il est nécessaire d'enlever la poussière qui pourrait se déposer sur les ailettes de refroidissement et sur le condensateur.

CLEANING

After operation, it is useful to clean the unit, particularly the parts in contact with the cream.

SERVICING

No periodical lubrication is required, while it is necessary to remove dust from the cooling fins and the condenser.

REINIGUNG

Nachdem man die Maschine gebraucht hat, ist es angebracht, das Geraet gruendlich zu reinigen und dies ganz besonders in denjenigen Teilen, welche mit dem Eis in Beruehrung kommen.

LIMPIEZA

Después de haber utilizado la máquina se aconseja su esmerada limpieza, particularmente en las partes que entran en contacto con el helado.

INSTANDHALTUNG

Periodische Schmierung ist nicht erforderlich; es ist dagegen unerlaesslich von den Kuehlungsfluegeln und vom Verdichter das Pulver zu entfernen, das sich eventuell dortangesammelt haben koennte.

MANTENIMIENTO

No se requiere ninguna lubricación periódica; es necesario en cambio quitar de las aletas de enfriamiento y del condensador el polvo que se hubiese acumulado en esa zona.



ugolini & C

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53.98.312 - 56.93.715 - 56.93.730

THE MINIGEL

Congratulations on your purchase of the Minigel. We know you will enjoy your machine for many years to come. Please follow the guidelines below for the best results.

Make an ice cream, sorbet or sherbet mixture (see recipe section) and chill. The mixture should be well chilled before putting into Minigel for minimum freezing time.

Remove agitator from the stainless steel bowl by turning counter-clockwise. Clean both the bowl and agitator with a damp cloth. Note: the plastic sheath (scraper) fitted to the angled blade of the agitator is an important part of the freezing operation (it insures even freezing and a smooth consistency) and must be on the blade when machine is in operation - only remove from blade for cleaning. With the plastic sheath attached replace agitator on shaft turning clockwise until secure (do not over-tighten). The plastic scraper should touch the sides and the bottom of the bowl.

Before turning the Minigel on, moisten the bowl with a little of the mixture or water to prevent scraper from sticking. Flip the switch to "ON", and let pre-cool for approximately 10-15 minutes. Ice will form on the bottom and sides of bowl. Measure out 3 3/4 - 4 cups (not more) of the chilled mixture and pour into the machine, cover and let mix and freeze. If the mixture was properly chilled beforehand it should be at a soft frozen consistency in approximately 15 - 20 minutes. Flip the switch to "OFF", remove cover and with a rubber or soft plastic spatula (do not use metal tools) scoop out about half of the frozen mixture and pack into a pre-chilled container; now remove agitator by turning counter-clockwise and scoop out the rest of the mixture and place in container. If not served immediately put in freezer.

Italian ice creams and sorbets are served at a soft consistency (not hard); if you prefer a hard-frozen mixture place in a freezer until frozen to desired consistency. Home made ice creams and sorbets are best eaten when first made as they tend to form ice crystals if left in freezer for more than 12-24 hours depending on consistency of original mixture. (Commercial products have stabilizers or emulsifiers in them to avoid this problem).

To clean bowl (it is not removable) wipe with damp paper towels and dry (sponges may stick to cold surface). Wash and dry agitator and replace in machine.

WILLIAMS-SONOMA guarantees the Minigel and if the machine arrived damaged, appears to be defective or malfunctions at any time immediately call our Customer Service Department (telephone 415-652-1515) for advice - or if purchased at one of our shops, contact the manager of the shop. Do not ship a machine back to us before calling our Customer Service Department as the problem may only be a minor one and immediately correctable either by you or a reliable refrigeration service company in your area.

~~415-652-1515~~
Due to the Minigel's efficient air cooling system it will make batch after batch of ice cream without overheating. However, the machine should be turned off as soon as mixture has reached a soft frozen consistency or when the machine begins to labor or slow down. If left on too long the mixture will become too stiff and stop the agitator from turning. The motor does have an overload cut-off to avoid overheating however it is best to turn off before this happens. If it does stop from mixture being too stiff flip the switch to "OFF" immediately.

~~415-652-1515~~

9794 Sierra Ave,

Fontana, CA

92335

#1900

for Wms
3 agitator covers

NOTES:

Each Minigel has been tested by the manufacturer and by us under ideal electrical power conditions for proper operation, however, under certain overload conditions that may exist in your electrical system, the agitator may stall when the machine is first turned on. To overcome this, we have learned from the manufacturer that it is necessary to turn agitator and shaft counter clockwise to overcome the initial torque of the motor. We also recommend that the Minigel be plugged into a power source that has no other appliance plugged into it.

If after the first operation it is found that the plastic scraper is not seated properly on the bottom of the bowl (not touching on a full cycle or too far down which can put a strain on the motor) this can be easily adjusted. You will need 2 crescent wrenches and a screwdriver. To adjust: first remove cover from the back of machine. Please note that the agitator shaft extends from the motor up into the bowl and is in 2 pieces with a coupling in between. The coupling has a locknut at both ends. Fix a wrench on each locknut, and with a hand on each wrench exert pressure ~~counter~~-clockwise on the upper nut, ^{counter}clockwise on lower nut to loosen one end. Turn the upper part of shaft either clockwise or counter-clockwise to raise or lower the agitator so that it is seated properly. Retighten locknut.

We've enclosed several recipes, however, any ice cream, sorbet, sherbet or yogurt mixture may be used in the machine. Try your own favorites, but remember that no more than four cups may be frozen at a time. You may find that approximately three and three-quarters cups of mixture is the optimal amount, as freezing increases the volume of the mixture.

Should you have any further questions about the operation of your Minigel, please feel free to telephone Product Information at (415) 652-1555, or contact your local store.

CA-EL 714-355-2500

- Manufactured: Italy
- Electrical Current: 110 V
- Motor: 1/8 HP, Self Lubricating
- Refrigeration: Freon, 12 sealed circuit compressor
No Required Maintenance
(Like your household refrigerator)
- Dimensions: 32 cm. long (12 1/2")
47 cm. wide (18 1/2")
36 cm. high (14 1/4")
Nt. Wt. 22 Kg. (48lbs. 8 ozs.)
- Operation: Continous, producing one quart of ice cream
or sorbet every fifteen minutes
- Technical Characteristics: Stainless Steel Container: 1 liter capacity
Stainless Steel Mixer, easily removable
for cleaning
Body: Synthetic resin