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IMPORTANT SAFEGUARDS

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

1. Read this instruction booklet carefully before installing and using the machine.
2. Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
3. To protect against risk of electric shock, do not immerse electric motor assembly of appliance in water or any other liquid.
4. Close supervision is necessary when any appliance is used by or near children. THE APPLIANCE MUST BE INSTALLED OUT OF THE REACH OF CHILDREN.
5. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
6. The supply cable must not be replaced by the user, as this requires the use of special tools. If the supply cable is damaged, contact an authorized Service Center.
7. Avoid contact with moving parts. Keep hands and utensils out of cylinder bowl while in use to reduce the risk of injury to persons or to the appliance itself. DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE CYLINDER BOWL! Sharp objects will scratch and damage the inside of the cylinder bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the "off" position.
8. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest authorized service center for examination, repair or electrical or mechanical adjustment.
9. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
10. Do not use outdoors.
11. Do not let cord hang over edge of table or counter or touch hot surfaces.
12. The appliance must NEVER be laid on its side or turned upside down.
13. Use the appliance away from heat sources. Keep it at a distance of at least 20 cm from walls or other objects which could obstruct free air circulation.
14. All maintenance other than normal cleaning must be performed by a service centre authorised by the manufacturer.
15. The appliance must be connected to an efficiently earthed socket with a minimum rating of 5A. The manufacturer declines all liability for damage caused by the lack of an efficient earth. If in doubt, contact a qualified electrician.
16. Materials and articles destined for use in contact with food products conform to the EC Directives 89/109.

This appliance conforms to the provisions of the Low Voltage Directive no. 72/23 with subsequent amendment 93/68 and the Directive on Electromagnetic Compatibility no. 89/336.

SAVE THESE INSTRUCTIONS

DESCRIPTION

A	Dasher motor	I	Socket for dasher motor cable
B	ON/OFF switch	L	Power cable
C	Cover release button	M	Cover release button
D	Patented dasher	N	Indicator light
E	Appliance body	O	Chilling switch
F	Removable cylinder	P	Timer display
G	Measure	Q	Timer button
H	Scoop	R	Cover
		S	Cover opening

OPERATION

1. Plug the appliance into the mains socket.
2. Turn on the chilling switch at least five minutes before pouring in the ingredients.
3. Position the cover complete with dasher motor assembly and hook to the base.
4. Turn on the ON/OFF switch.
5. Pour in the ingredients.

The ice cream will be ready in between 30 and 50 minutes.

The time required to obtain the ice cream depends on the nature, temperature and quantity of ingredients used and room temperature.

USING FOR THE FIRST TIME

IMPORTANT: leave the appliance horizontal on a flat surface for at least 12 hours before using it for the first time.

- The same procedure should be adopted every time the appliance is placed in a non-horizontal position for whatever reason.
- Before use, thoroughly wash all parts coming into contact with the ice cream (such as the fixed cylinder, removable cylinder, dasher and transparent cover).

PREPARING THE MIXTURE

- Choose a recipe and prepare the suitably blended ingredients. Take care to:
- Clean fruit and other ingredients of waste before using.
- Use ingredients at refrigerator temperature to reduce ice cream preparation times.
- Do not exceed the total quantity of 800 g of mixture in order to allow for the correct increase in volume.

PREPARING THE ICE CREAM

1. Position the appliance near a socket on a flat stable surface.
2. Place the appliance so as to allow adequate space all round to avoid obstructing the ventilation grills at the sides.
3. Check that the voltage indicated on the rating plate corresponds to the mains voltage. Plug the appliance into the mains socket.
4. Turn on the chilling switch (**O**) on the body of the appliance. The indicator light (**N**) comes on to indicate that the chilling system is operating. Wait five minutes before pouring in the ingredients.
5. In the meantime, hook the motor assembly to the cover and insert the dasher (fig. 1). Close the appliance by resting the assembled section (motor assembly, cover and dasher) on the

body and rotating clockwise until it hooks into place (fig. 2).

6. Insert the dasher motor assembly plug into the socket (I) on the appliance body.
7. After five minutes, turn on the mixing motor by pressing the ON/OFF switch (B), then pour in the ingredients through the opening in the cover.
8. Do not more than half fill the cylinder. During preparation, the mixture increases in volume.
9. Ingredients should preferably be at refrigerator temperature. NEVER use hot ingredients.
10. During preparation, you can add chocolate chips, raisins and other ingredients through the opening in the cover. Alcoholic beverages should not be added until the end of preparation as they considerably slow down chilling. During the last minutes of preparation, the ice cream expands in volume until it fills the cylinder.
11. Preparation time may vary from between 30 to 50 minutes depending on the recipe chosen and the quantity and temperature of the ingredients used.

IMPORTANT: avoid turning off the chilling switch (O) before the ice cream is ready. If the switch is turned off or in the event of power failure, the special device fitted to the compressor will prevent the chilling process from continuing for about five minutes, jeopardising the success of the ice cream.

12. If you require slightly denser ice cream, leave the chilling switch (O) on for a further 5-10 minutes

IMPORTANT: remember to turn the chilling switch off, otherwise the ice cream will turn into a block of ice.

13. Turn off the ON/OFF switch (B), unplug the appliance, remove the motor and transparent cover by rotating anticlockwise. To facilitate extraction of the ice cream, also remove the dasher (D).
14. Remove the ice cream from the cylinder using the special scoop (H) provided. Alternatively, use a plastic or wooden spoon to avoid damaging the walls and bottom of the cylinder.
15. A few minutes after removing the ice cream, when the cylinder is no longer too cold, remove ice cream residues with a damp cloth or kitchen paper and dry thoroughly.

USING THE REMOVABLE CYLINDER

Pour a measure (25 ml) of alcohol or any spirits (grappa, brandy) into the fixed cylinder. Alternatively, you can use a solution of water and salt (5 g of salt diluted in 20 ml of water). Place the removable cylinder (F) inside the fixed cylinder, inserting it complete.

It is extremely important to perform this operation precisely in order for the cold to be transmitted correctly from the fixed cylinder to the removable cylinder and thus guarantee the success of the ice cream.

Hook the motor assembly to the cover and insert the dasher (fig. 1).

Close the appliance by resting the assembled section (motor assembly, cover and dasher) on the body of the appliance, making sure the housing on the transparent cover coincides with the hook on the handle of the removable cylinder (fig. 3), then rotating clockwise until it hooks into place.

Turn on the chilling switch (O), wait five minutes then proceed with preparation of the ice cream as described for use of the fixed cylinder.

When the ice cream is ready, remove the cover and take out the cylinder. Then clean and dry the salt solution or alcohol from the fixed cylinder.

USING THE ELECTRONIC TIMER

The electronic timer supplied enables the number of minutes required to make the ice cream to be set.

IMPORTANT: *the timer does not turn the appliance off. If the ice cream does not reach the required consistency at the end of the time set on the timer, the appliance can be left functioning as long as necessary.*

- Set the preparation time by pressing the button (Q). The minutes set (up to a maximum of 99) will be visualised on the display (P).
- Immediately afterwards, the numbers begin to flash. This indicates that the preparation time has begun. The last minute will be visualised in seconds.
- In the event of error, the time can be reset by pressing the button for more than 2 seconds. This resets the display and the timer can be reset by repeating the operations from point 1.
- The end of the time set will be signalled by two series of beep-beeps at a distance of about 20 seconds. To turn off the acoustic signal, press the timer button (Q).

REPLACING THE TIMER BATTERY (fig. 4)

Remove the timer from its housing by inserting two fingers into the special recesses and pulling.

Remove the protective cover by unscrewing the two screws.

Replace the battery with one of the same type.

In the event of replacement or when the appliance is disposed of, the battery must be removed and disposed of in conformity with current legislation as it is harmful to the environment.

KEEPING THE ICE CREAM

In the ice cream maker

When the ice cream is ready, it can be kept covered in the ice cream maker itself for about 10 to 20 minutes with the motor off. Before serving, rework for several minutes until it reaches the right consistency and degree of whipping.

In the freezer

You can keep the ice cream for a limited period in the freezer, however keeping it for too long does not improve either the flavour or quality. After one or two weeks, the structure of the ice cream deteriorates and the fresh taste is lost. Fresh ice cream has a better flavour.

If you want to keep the ice cream in the freezer, follow these rules:

- Keep the ice cream in a clean and well-sealed freezer container.
 - Keep at a minimum temperature of -18°C .
- Indicate the date of preparation and type of ice cream on the container.

IMPORTANT

Ice cream is susceptible to bacteria. The ice cream maker and tools must therefore be kept scrupulously clean and dry.

Never re-freeze unfrozen or semi-frozen ice cream.

Remove the ice cream from the freezer about half an hour before serving and place it in the refrigerator. It can also be left for 10/15 minutes at room temperature to reach the most suitable temperature for consumption.

KEEPING TIMES

Ice cream made from raw ingredients: **±1 week**

Sorbets: **1-2 weeks**

Ice cream made from semi-cooked ingredients: **2 weeks**

CLEANING THE APPLIANCE

When making ice cream, hygiene is of primary importance.

Before cleaning the ice cream maker, make sure the appliance is unplugged from the mains socket.

To release the cover from the dasher motor, use the cover release button (C) under the motor assembly (fig. 5).

The cylinder, dasher and cover can be washed in warm water with washing up liquid. To remove the cover, use the lid release button located under the motor assembly.

The fixed cylinder must be washed pouring some water inside it and cleaning with a soft cloth. Then rinse and dry with a cloth.

Do not wash any of the components in a dishwasher.

The motor assembly can be cleaned with a damp cloth.

Never immerse the motor in water and do not rinse under the tap.

IMPORTANT: When the removable aluminium cylinder is used, it is extremely important to clean all parts coming into contact with the salt solution thoroughly to avoid corrosion.

HELPFUL HINTS

- Certain recipes involve cooking. Prepare them at least a day previously to ensure they chill completely and expand. It is always advisable to chill the basic mixture.
- In the case of cold mixtures, the best results are obtained by beating the eggs and sugar with an electric whisk. This helps increase the volume of the mixture.
- The majority of mixtures consist of cream, milk, eggs and sugar. You can use whatever cream you wish, but the flavour and texture will change greatly according to the quality of cream chosen. The higher the percentage of fat in the cream, the richer the ice cream will be. For example, whole cream contains a minimum of 36% fat, whipped cream 30%, cream for coffee or skimmed cream 18% and half cream plus half milk 10%. In all cases, the important thing is to always maintain the same quantity of liquid. For example, the lightest ice cream can be made by using more milk than cream, or by eliminating the cream altogether. You can also use skimmed milk, but the texture of the ice cream will be very different.
- The ice cream mixture can be kept in the refrigerator for a number of days. Shake it well before pouring it into the cylinder.
- Add the mixture until the cylinder is no more than half full. The mixture increases in volume during preparation.
- Alcoholic ingredients slow down the chilling process. Liqueurs should therefore be added during the final minutes of preparation.
- The flavour of sorbets depends largely on the degree of ripeness and sweetness of the fruit and juice used. Taste the fruit before adding to the recipe. If it is too acid, add sugar. If it is very ripe, add less sugar or leave it out altogether. Remember that cold reduces sweetness.
- Sweeteners can be used in place of sugar. In this case, add the sweetener to the mixture and mix until completely dissolved.
- Mixtures which require heating must not be poured into the cylinder until they are completely cold.
- If you want to make the mixture sweeter during preparation, do not add sugar directly into the cylinder (it does not dissolve). You are recommended to dissolve the sugar in a little water

- or skimmed milk and pour the resulting syrup (cooled) into the cylinder.
- The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc.
 - To reduce the quantity of ice cream, the quantities indicated can be broken down or halved.
 - When using raw eggs, make sure they are fresh by breaking them one at a time into a container and checking that:
 1. they do not have a bad smell;
 2. the white is not watery but dense and adhering to the yolk;
 3. the yolk is round and swollen.

WHAT COULD GO WRONG?

Under normal conditions, ice cream preparation does not require more than 50 minutes.

If the ice cream is still not formed after 50 minutes, check the following points before contacting an authorised service centre.

- The ingredients must be poured into the ice cream maker at room temperature or, preferably, at refrigerator temperature. Ice cream cannot be made from hot ingredients.
- The cylinder must not be more than half filled (maximum quantity of ingredients: 800 g). If the quantity of ingredients is excessive, the time required to form the ice cream increases considerably and the result may not be satisfactory.
- The compressor is fitted with a safety device. In the event of power failure, or if the appliance is turned off then on again for any reason, operation of the chilling system is interrupted. If this device trips, the appliance must be left for five minutes before turning on again. If the five minute pause is not respected, operation will not commence, even if the chilling button is in the ON position and the relative indicator light is on.

You are strongly recommended to check all the above points before contacting the authorised service centre. If the service centre does not find a fault, the user will be required to cover the costs of the tests.

I C E C R E A M

CARROT ICE CREAM

INGREDIENTS: 250 g sugar, 1.3 kg tender carrots, 1 lemon, 4 dl whipping cream

Scrape and wash the carrots, place in a juice extractor and extract the juice. Place in a saucepan, dilute with one decilitre of water and place on a low flame together with the sugar and lemon juice.

Cook for five minutes without allowing to boil, then remove from the flame and leave to cool. Blend in the cream, mixing well, and place the mixture in the refrigerator to cool. Pour the mixture into the ice cream maker and operate for about 30 min.

TEA ICE CREAM

INGREDIENTS: 4 dessertspoons of tea, the juice of 3 oranges, 1/2 litre single cream, 2 eggs, sugar, 1/2 glass of water

Bring the water to the boil and pour over the tea. Leave to steep for 3 minutes. Strain, leave to cool and place in the refrigerator. Mix the cooled tea extract, single cream, orange juice and egg yolk vigorously in a blender. When the mixture is well blended, pour into the ice cream maker and operate for about 30 minutes.

NOUGAT ICE CREAM

INGREDIENTS: 30 g candied lime peel, 40 g candied pumpkin, 30 g sweet almonds, 20 g pistachios, 250 g sugar, 1dl milk, 4 egg yolks, 1 sachet vanilla sugar

Prepare the cream with the milk, castor sugar, vanilla sugar and egg yolks. When the mixture is foamy, add the pistachios, almonds and pieces of candied lime and pumpkin. Mix well and pour into the ice cream maker. Operate for about 30-40 minutes.

DATE ICE CREAM

INGREDIENTS: 200 g dates, 200g milk, 150 g single cream, 1 dessertspoon of malt

Stone the dates and remove any skin that comes away easily. Chop finally, add the malt and dilute with the milk and cream. Mix well and pour into the ice cream maker. Operate for about 30 minutes.

This procedure can also be used to make apricot or prune ice cream.

RICE AND RAISIN ICE CREAM

INGREDIENTS: 150 g parboiled rice, 50 g raisins, 1/2 l milk, 2 dessertspoons of honey, 1 vanilla pod, 1 pinch of salt, the juice and peel of one lemon, orange peel.

Cook the rice in milk together with the raisins and vanilla. Bring to the boil, salt and cook over a low flame until the milk is almost completely absorbed. Remove the vanilla and leave to cool. Grate the lemon and orange peel and squeeze the lemon. Add the cooled rice and honey. Blend all the ingredients and pour into the ice cream maker. Operate for about 30 minutes.

CHESTNUT ICE CREAM

INGREDIENTS: 250 g chestnut purée, 250 g milk, 100 g cream, 1 egg, 2 dessertspoons of honey, a pinch of salt

To obtain the purée, peel the chestnuts, weigh and then blanch in boiling water for a few minutes to facilitate removal of the skin. If you use dried chestnuts, first soften them by soaking overnight in cold water, then drain. Pour the milk and cream into a saucepan, bring to the boil, add the chestnuts, lightly salt and leave to cook slowly for about an hour. When the chestnuts are well cooked, reduce to a cream using a potato masher or purée maker. Add the honey and mix vigorously or blend for a few minutes to homogenise. When the mixture is well cooled, pour into the ice cream maker and operate for about 30 minutes.

MOUSSE

Mousses are particularly light and "frothy" ice creams made by adding whipped cream or beaten egg white to the ingredients used. Mousses can be chilled in variously-shaped moulds or between two biscuits, as suggested by the most classical tradition.

CARAMELISED WALNUT MOUSSE

INGREDIENTS: 2/3 cups of chopped walnuts, 185 g sugar, 1/2 l milk, 3 egg yolks, 1 cups whipped cream, 1/2 vanilla pod

Open the vanilla and use it to flavour the milk. Prepare a soft smooth cream by cooking the egg yolks, milk, a third of the sugar and a pinch of salt in a Bain Marie. Remove the vanilla at the end. Caramelize the rest of the sugar separately. Add the walnuts and pour into a buttered pan. Leave the mixture patiently to cool. When cold and well-solidified, break up and grind with a blender. Add the pieces of caramel to the cream prepared previously. Mix well with a wooden spoon then fold in the whipped cream delicately. Pour the mixture into the ice cream maker and operate for about 30 minutes.

CHERRY MOUSSE

INGREDIENTS: 500 g stoned cherries in syrup, 4 eggs, 300 g sugar, 250 g milk, 1 vanilla pod.

In a bowl, blend the three egg yolks with a third of the castor sugar to obtain a soft creamy mixture. At the same time, heat the milk, flavouring it with the vanilla pod (which must later be removed) and add it a little at a time, mixing it with the egg yolks and sugar.

Cook the egg mixture in a Bain Marie until it thickens, then mixing constantly pour the mixture into a container with ice and cool. Prepare a syrup by dissolving the remaining sugar with 4-5 dessertspoons of milk and bring it to the boil. Remove from the heat.

Beat the egg whites stiffly, then add the sugar syrup slowly, continuing to mix vigorously until a soft mixture is obtained. Blend this with the egg cream, mixing delicately from the bottom upwards to avoid it deflating. Drain the syrup from the cherries and cut them in half. Add to the prepared mixture.

Mix and thicken slightly in the ice cream maker, then pour into the ice tray, cooled by placing in the freezer for at least four hours.

CHOCOLATE MOUSSE

INGREDIENTS: 75 g plain chocolate, 185 g sugar, 4 cups of whipped cream, 1 teaspoon of vanilla, salt.

Dissolve the chocolate in three quarters of a cup of boiling water and add to the cream. Mix in the sugar, a pinch of salt and the vanilla thoroughly, then pour the mixture into the ice cream maker and operate for about 30 minutes.

STRAWBERRY MOUSSE

INGREDIENTS: 500 g strawberries, 370 g lemon sugar, 1 cup single cream, salt.

Wash the strawberries, sprinkle with sugar and leave for two hours. Pass them through a fine sieve and add a pinch of salt. Place the cream in the freezer until it has the consistency of foam, then add the strawberry juice a little at a time. Pour into the ice cream maker and operate for about 30 minutes.

S O R B E T S

FIG SORBET

INGREDIENTS: 500 g ripe figs, 50 g cane sugar, 100 g milk, the juice of 1/2 lemon

Peel the figs. Blend the figs with the sugar, milk and lemon juice. Pour into the ice cream maker and operate until the required consistency is reached.

WATER MELON SORBET

INGREDIENTS: 500 g water melon pulp, 100 g sugar, 100 g water, 100 g single cream, lemon juice

Cut the water melon pulp into pieces, removing all the seeds and retaining as much juice as possible. Blend together with the lemon juice. Prepare the syrup separately by boiling the sugar dissolved in the water and a couple of dessertspoons of water melon juice for several minutes

Leave the syrup to cool. Whip the cream. Mix all the ingredients, incorporating the fruit and syrup with the cream and taking care not to allow it to deflate. Pour into the ice cream maker and operate until the required consistency is reached.

RASPBERRY SORBET

INGREDIENTS: 500 g ripe raspberries, 100 g sugar, 150 g water, 1 egg white, lemon juice

Wash the raspberries rapidly and delicately under a light jet of running water. Remove the stems and cover with the lemon juice sweetened with a little sugar. At the same time, prepare the syrup by boiling the water and sugar together in a saucepan for about 10 minutes. Leave to cool, then blend all the ingredients before pouring into the ice cream maker.

KIWI SORBET

INGREDIENTS: 500 g ripe kiwis, 50 g sugar, lemon juice

Peel the kiwi fruit and cut into slices. Blend the kiwis for several minutes together with the sugar and lemon juice. Pour into the ice cream maker and operate until the required consistency is reached.

MANDARIN SORBET

INGREDIENTS: 4 ripe mandarins, 1 orange, 150 g sugar, 250 g water, 200 g single cream.

Firstly, prepare the syrup by boiling the water and sugar together in a saucepan for about 10 minutes. While still hot, add the grated orange peel and leave to cool. In the meantime, squeeze the mandarins and half the orange and add the juice to the cooled syrup.

Mixing thoroughly, fold in the whipped cream, pour the mixture into the ice cream maker and operate until the required consistency is reached.