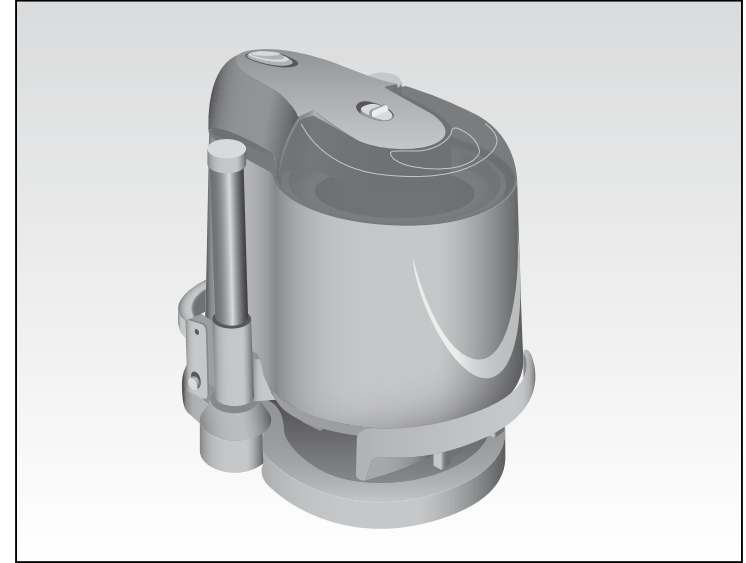


Ariete



*Softy
Ice Cream*

Ariete

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Mod. 634

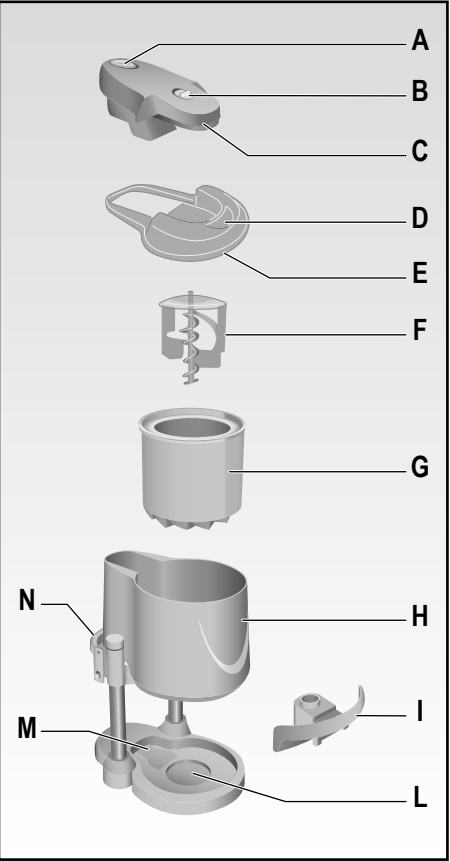


Fig. 1

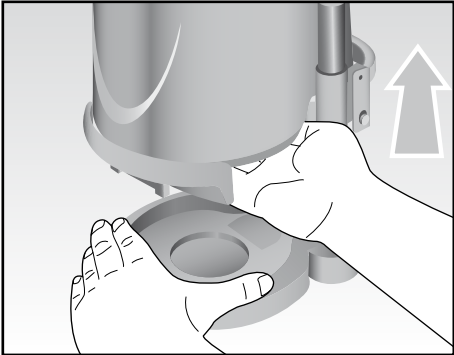


Fig. 2

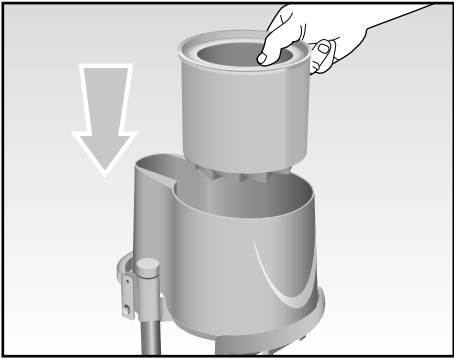


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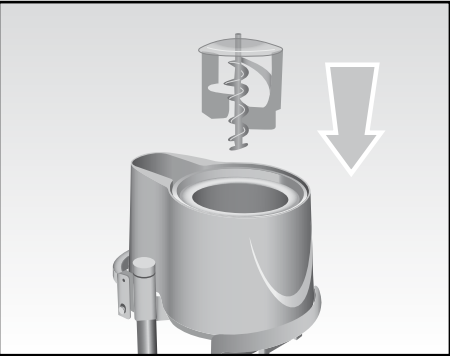


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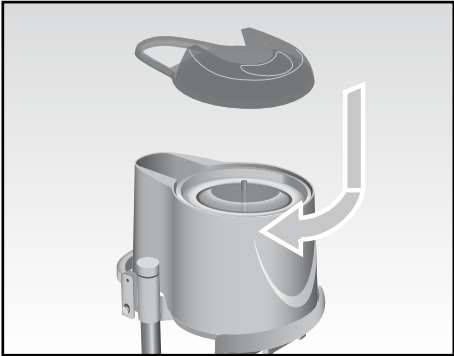


Fig. 5

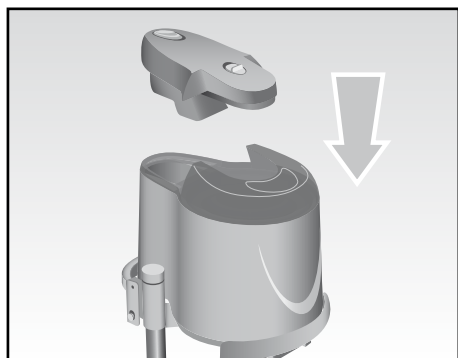


Fig. 6

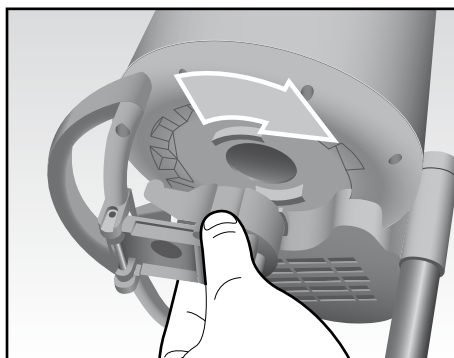


Fig. 7

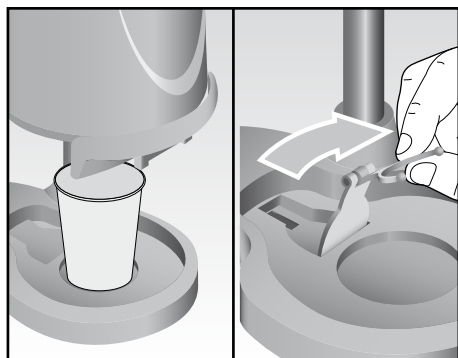


Fig. 8

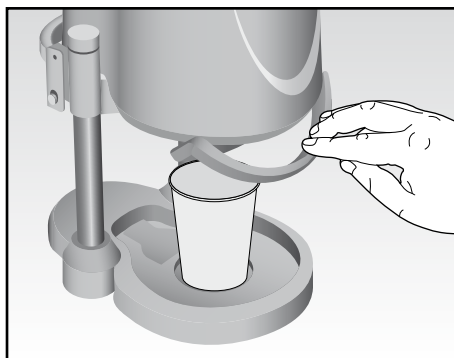


Fig. 9

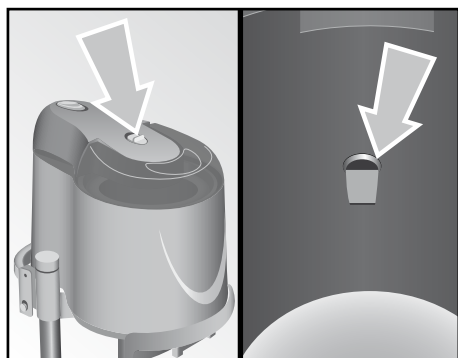


Fig. 10

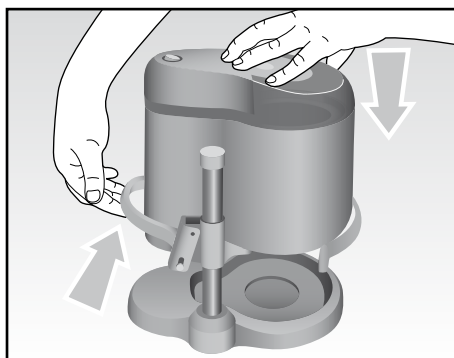


Fig. 11

IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS BEFORE USE

The necessary precautions must be taken when using electrical appliances, and these include the following:

1. Make sure that the voltage on the appliance rating plate corresponds to that of the mains electricity.
2. Never leave the appliance unattended when connected to the power supply; unplug it after every use.
3. Never place the appliance on or close to sources of heat.
4. Always place the appliance on a flat, level surface during use.
5. Never leave the appliance exposed to the elements (rain, sun, etc....).
6. Make sure that the power cord does not come into contact with hot surfaces.
7. This appliance must not be used by people (including children) with reduced physical or mental capabilities or by people without the relevant experience or knowledge of the appliance, unless they are carefully supervised or properly trained in its use by a person responsible for their safety.
8. Make sure that children cannot play with the appliance.
9. Never place the appliance body, plug or power cord in water or other liquids; always wipe clean with a damp cloth.
10. Always unplug the power cord from the electricity mains before fitting or removing single attachments or before cleaning the appliance.
11. Always make sure that your hands are thoroughly dry before using or adjusting the switches on the appliance, or before touching the power plug or power connections.
12. To unplug the appliance, grip the plug and remove it directly from the power socket. Never pull the power cord to unplug the appliance.
13. Do not use the appliance if the power cord or plug are damaged or if the appliance itself is faulty; all repairs, including substitution of power cord, must be carried out exclusively by personnel authorised by the distributor in order to avoid all risks. Contact our Customer Support Centre on 1300 886 649 or info@tempo.org.
14. In case of using extension leads, these must be suitable for the appliance power to avoid danger to the operator and for the safety of the environment in which the appliance is being used. Extension leads, if not suitable, can cause operating anomalies.

15. Never allow the cord to dangle in places where it may be grabbed by a child.
16. Do not threaten the safety of the appliance by using parts that are not original or which have not been approved by the manufacturer.
17. This appliance is designed for HOME USE ONLY and may not be used for commercial or industrial purposes.
18. Any changes to this product that have not been expressly authorised by the manufacturer may lead to the user's guarantee being rendered null and void.
19. In the event that you decide to dispose of the appliance, we advise you to make it inoperative by cutting off the power cord. We also recommend that any parts that could be dangerous be rendered harmless, especially for children, who may play with the appliance or its parts.
20. Packaging must never be left within the reach of children since it is potentially dangerous.
21. Keep fingers, utensils, etc. away from the ice container while it is operating; this will reduce the risk of damage to people and to the machine. **UTENSILS OR SHARP OR METAL ITEMS MUST NOT BE USED INSIDE THE ICE CONTAINER.** These items can damage the ice cream maker. It is possible to use rubber or wooden utensils, when the ice cream maker is switched off.
22. **NEVER TOUCH MOVING PARTS.**
23. Never remove the power base while preparing ice cream.
24. Before starting the ice cream machine, make sure that is perfectly assembled and that the power base is firmly attached to the lid.
25. Never operate the appliance when it is open.
26. Never hang up the appliance or angle it at more than 45 degrees
27. Place the appliance at least 8 cm away from items so that there is always good heat dispersion.
28. Never place ingredients in the freezer to pre-chill them, as in this way, the mixing paddle might block before the ice cream has actually formed.
29. After keeping the motor running without interruption to make an amount of ice cream, wait for at least thirty minutes before starting the appliance again.
30. Do not operate the appliance for more than 40 minutes consecutively.
31. If the ice cream or sorbet contain fresh ingredients, they need to be eaten within a week. Ice cream tastes better cold.
32. If the ice cream or sorbet contains raw eggs, they should not be eaten by children, pregnant women or the elderly.
33. If the freezing solution should come out of the container, stop using it. The freez-

ing solution is not toxic.

34. Switch off the appliance and unplug it from the mains before taking out the container and the power base.
35. Unless your home is already fitted with a residual current device (safety switch), we recommend installing an RCD with a rated residual operating current not exceeding 30mA to provide additional safety protection when using electrical appliances. See your electrician for professional advice.

DO NOT THROW AWAY THESE INSTRUCTIONS

The manufacturer reserves the right to make small improvements of colour changes.

DESCRIPTION OF THE APPLIANCE (Fig. 1)

A	On/off switch	G	Container
B	Power base release button	H	Appliance body
C	Power base	I	Dispenser
D	Chute for inserting ingredients	L	Container housing
E	Lid	M	Cone support
F	Mixer paddle	N	Device to lower the appliance body

PREPARATION AND HINTS

IMPORTANT: Before using the appliance, wash all of the removable parts that will come into contact with the ice cream (container, mixer paddle, dispenser, and the transparent lid) with water and a common washing up detergent.

- The container (G) should be frozen before each use. The container (G) has a double insulated recipient that requires total freezing (about 12 hours) for perfect ice cream results.
- The freezer needs to arrive at a temperature of at least - 18°C.
- The container needs to be placed (preferably sealed inside a plastic bag to prevent it from absorbing odours or from coming into contact with the ice), so it is perfectly upright, with the opening facing upwards. The container needs to be placed in the back section of the freezer, where it is coolest.
- It is necessary to keep the container in the freezer for at least 12 hours.
- Keep the container (G) in the freezer when it is not in use; this will mean it will always be ready when needed.
- As well as the recipes in this booklet, it is possible to use personal recipes. In both cases, the total volume of the mix, well combined and even, must not be more than 700 ml.
- Do not use hard ingredients and/or large pieces (e.g. whole hazelnuts, chocolate candy, large chunks of fruit, etc...) These ingredients could clog the dispenser and block any further dispensing of the ice cream, damaging and/or breaking the appliance.
- The mix needs to be left to cool to room temperature if made "hot" and then left in the fridge for 3-4 hours. Chill the mix in the fridge, even if made "cold".

APPLIANCE ASSEMBLY

IMPORTANT:

When assembling, disassembling or cleaning the appliance, always make sure it is switched off and disconnected from the mains power.

Before using the appliance, make sure that all parts have been correctly fitted.

- Holding the base firm with one hand, lift the appliance body (H) with the other hand until it clicks into place (Fig. 2).
- Take the container (G) out of the freezer and place it inside the appliance body (Fig. 3), taking care to use it straight from the freezer as it will start to thaw straight away.
- Insert the mixer paddle (F), with the spiral pin facing downwards, into the hole in the container (G) (Fig. 4).
- Close it with the lid (E) and lock it into place by turning it clockwise (Fig. 5).
- Insert the power base (C), pressing gently until it clicks into place (Fig. 6).
- Insert the dispenser (I) into the bottom of the appliance body (H) and lock it into place turning it clockwise (Fig. 7).

MAKING ICE CREAM

- Plug in the appliance and move the switch (A) to "ON" to start the ice cream maker.

IMPORTANT:

The appliance needs to be on and running before the mix is added, to prevent the mix from freezing immediately inside the container.

Keep the device (I) turned upwards until it is time to dispense.

- Pour the previously prepared and cooled mix into the container (G) through the special opening (D) in the lid (E).

IMPORTANT:

When filling the container, never go above the "MAX" level marked inside the container; leave at least 3 cm between the mix and the top of the container (G), since the mix will inflate during freezing stage.

- Leave the mixing paddle (F) to operate for a maximum of 20 - 30 minutes, until the mix reaches the right consistency.

IMPORTANT:

Never stop and start the appliance during the freezing process, as the mix could freeze in contact with the container and prevent the paddle from moving.

For constant, even dispensing, the ice cream needs to remain soft. For this reason, do not freeze for too long.

- Once at the required consistency, place a container in the relevant housing (L) in the base of the appliance body, or lift the cone support (M) using the tab and insert a classic wafer cone (Fig. 8).
- Press the dispenser (I) down to dispense the ice cream (Fig. 9). Move the dispenser (I) up to stop dispensing.
- Switch off the appliance, moving the switch (A) to "OFF", at the end of dispensing.

- Keep any remaining ice cream that will not be used up straight away in an airtight freezer container.

IMPORTANT:

Never use metal utensils or items inside the container as they could damage the surface, and do not leave any ice cream inside the container for any length of time (over 30 minutes) to prevent it from freezing inside.

DISASSEMBLING THE APPLIANCE

IMPORTANT:

When assembling, disassembling or cleaning the appliance, always make sure that it is switched off and not connected to the mains power.

- With the appliance body (H) raised, press the release button (B) and remove the power base (C), moving it forwards and gently lifting the front part so as to free it from the lock tap on the appliance body (H) (Fig. 10).
- Remove the lid (E) by turning it anticlockwise.
- Remove the mixer paddle (F).

IMPORTANT:

Remove all of the ice cream from the container before removing the dispenser.

- Turn the dispenser (I) and remove it from the appliance body (H).
- Take out the container (G).

CLEANING

- Disassembly the appliance and all of its parts, as described above.
- Wash the lid (E), the mixer paddle (F), container (G) and dispenser (I) in lukewarm soapy water. Dry thoroughly.
- Clean the power base (C) and appliance body (H) with a damp sponge or cloth.
- Reassemble the ice cream maker as described previously, pressing the appliance body (H) down and at the same time, using the relevant device (N) (Fig. 11).

IMPORTANT:

Never use abrasives or metal utensils. Rinse and dry all of the parts with care.

Do not place the container in the freezer if it is still wet.

Never keep the plastic parts inside the fridge.

For your appliance to last longer, do not wash the parts in the dishwasher.

RECIPES

Fiordilatte ice cream

Ingredients:

400 ml whole milk

200 ml fresh cream

80 g sugar

1 vial vanilla essence

1. Mix the cream and sugar together in a bowl until the sugar has dissolved completely.
2. Add the milk and continue mixing.
3. Chill in the refrigerator for 3-4 hours and then follow the instructions.

Chocolate ice cream

Ingredients:

200 ml fresh cream

300 ml milk

85 g sugar

2 eggs

1 vial vanilla essence

45/60 g unsweetened cocoa powder (to taste)

1. Mix the cocoa powder and sugar together in a bowl.
2. Add the eggs and vanilla and mix well.
3. Add the cream and milk and mix well together.
4. Chill in the refrigerator for 3-4 hours and then follow the instructions.

Vanilla ice cream

Ingredients:

3 egg yolks

85 g sugar

150 ml cream

300 ml milk

1 vial vanilla essence

1. Beat the eggs and sugar together in a large saucepan.
2. Add the milk and cream a little at a time and mix constantly over a low flame until it thickens (about 10 minutes). The mix should stick to the spoon.
4. Leave to cool and then add the vanilla, mixing well.
5. Chill and then follow the instructions.

Fruit sorbet

Ingredients:

500/600 g fruit (strawberries, raspberries, blueberries or fresh pineapple)

60 g sugar

1. Blend the ingredients in a kitchen mixer to reduce the fruit to puree.
2. Chill in the refrigerator for 3-4 hours and then follow the instructions.