

A dark, horizontal photograph showing a close-up of a professional ice cream machine. On the left, a dark, curved metal component is visible. On the right, a bright orange LED display screen shows a black and white image of a snowflake or a similar crystalline structure. The overall lighting is low, with the screen being the primary light source.

Professional Ice Cream Machines

## USER MANUAL

## **IMPORTANT PRECAUTIONS**

These instructions are in place to ensure the equipment is used safely and to its optimum performance.

## **CONDITIONS OF USE**

- Do not use the appliance if the power cable is damaged, if it has been dropped, if there is any visible damage to it or if it is not working correctly.
- Never place the appliance, the power cable or the plug in water or in any other liquid. Use the appliance on a stable work surface away from water.
- Disconnect the appliance when not in use and before cleaning.
- For your safety, only use accessories and spare parts suitable for the appliance.
- The paddle has a sharp edge, use caution when cleaning.
- Keep hands and utensils away from the bowl while the ice cream machine is running to prevent personal injury or damage to the appliance.
- Ensure the power cable is secure and out of reach.
- Do not obstruct the ventilation grills.
- Check the electrical supply is correct for your mains supply.
- Always ensure the appliance is connected to an earthed socket.
- Do not pull the power cable in order to unplug the appliance.
- Always use the appliance with its cover in place.
- Do not pour hot mixtures into the appliance
- Do not get the central pin wet at any time

Do not exceed the ingredient capacity shown when making your Gelato:

Mini	-	0.75 lt.
Stella	-	1.5 lt.
Giardino	-	2.5 lt.
Club	-	2.5 lt.
Consul	-	3.5 lt.

Overfilling the machine can cause damage to the machine and void your warranty.

## **INSTRUCTIONS FOR USE**

1. Plug the appliance into a single-phase 220V wall socket, or a socket with the voltage shown on the appliance itself.
2. Fire & Ice highly recommend that you set the timer for 20 minutes at a time to ensure you get the best results and you do not over churn or over freeze your product.
3. Make sure the appliance is working completely by testing the two switches ('Paddle' and 'Cold') while the appliance is empty.
4. After testing, pour the mixture you wish to churn with the machine turned off and the paddle and locking screw in their correct position.

**DO NOT POUR HOT MIXTURES INTO THE APPLIANCE AND DO NOT EXCEED THE AMOUNT INDICATED ON THE SPECIFICATION.**

5. Start the machine by switching on both the churn (paddle) and refrigerator switches and set the timer for 20 minutes. After 20 minutes, check your product. Fire and Ice recommend for best results you regularly check the product to ensure it does not over freeze, as this will damage to the working components.
6. As your product freezes, you can run the unit for a few minutes at a time with just the paddle switch on.
7. Once your product is a suitable consistency, let the unit run for a final 5 minutes with only the paddle switch running.
8. Remove the product from the bowl and store immediately in your freezer.
9. Should you make a second batch shortly after the first batch the production time will be slightly shorter.

## **MACHINE CLEANING**

Remove the locking screw and lift out the paddle block.

Wash the bowl with a mild detergent and warm water. Do not use a scouring pad when cleaning.

Put the paddle back making sure it is locked into exactly the right place.

DO NOT GET THE CENTRAL PIN WET.

TO AVOID BREAKING THE DRIVE GEAR, DO NOT LET THE ICE CREAM HARDEN EXCESIVELY.

## **MAINTNENCE**

We recommend that you have your ice cream machine service once every 12 months.

