Operating instructions

Technical features

Power: 50 W
Dimensions: 235x315 mm
Weight: 2.6 Kg
Insulation: Class II
Constructed according to current safety standards.

Connecting to the mains supply

Before inserting the plug into the mains socket check that the voltage indicated on the appliance corresponds to that of your mains supply.

The cable can be stored in the base of the appliance and can be pulled out or pushed in simply by pulling or pushing (Fig. A).

When the appliance is working the cable must always be completely pulled out.

Controls

To switch on turn the knob from position «0» to position «1»,

Dismantling

It is advisable, before using the appliance, to remove the parts which come into contact with food and to wash them thoroughly.

After having removed the upper part from the motor base, turn in an anticlockwise direction the support arm (1 Fig. B) until it stops and then remove the inside parts from the external container (2).

By removing the clamp (3 Fig. C) from the support arm (1) with an anticlockwise turn, the can lid (4), the blade (5) and the metal can (6) automatically dismantle.

Operating instructions

Before setting up the appliance make sure that you have the following items ready:
Ice cubes (1.6 Kg. approx.)
Table salt (400 g. approx)
Cold water (400 g. approx)

Proceed as follows:
Place the metal can into the ring of the support arm (Fig. D) and pour in the ingredients, as per the recipe you have chosen, **taking care not to go above the «MAX» line indicated.**

Insert the blade into the can making sure that the rounded ball-end (7 Fig. E) goes into the cavity (8) in the base of the can.

Put on the lid, and on the lid, the clamp (3 Fig. F), so that the central part of the clamp snaps onto the end of the blade (which protrudes through the hole).

Lift up the support arm (1 Fig. G) as far as the upper edge of the can and fix it onto the clamp (3) by rotating the clamp in a clockwise direction until it stops.

Insert completed group of components into the external container making sure that it engages correctly with drive shaft (9 Fig. H) and that the ends of the support arm (1) drop into the cut outs in the rim of the external container.

Rotate support arm in a clockwise direction until it stops and place the external container into the motor base so that the coupling (9) engages the pin (11).

Switch on the appliance and pour into the space between the two containers a cup of cold water and fill up all the space up as far as the edge by alternating layers of ice cubes (evenly distributed around the metal can) with layers of salt. The largest quantity of salt must be added when the container is almost full of ice-cubes. Pour the second cup of water over the top layer of ice and salt (Fig. L).

Preparation time depends on the recipe chosen (fat or non-fat ingredients) and can vary from 20 to 40 minutes.

When the mixture has reached the desired density and consistency, stop the appliance and extract the metal can by first removing the support arm (1 Fig. L).

The ice-cream can be considered "ready" when the consistency of the mixture is such that it builds up around the blade without passing through it.

It this final phase the rotation appears difficult and the motor tends to slow down but all this is quite normal.

If the machine should stop, this is due simply to the intervention of the safety device which is fitted to the appliance and which works not only when overloading takes place but also when the ice-cream has reached a consistency beyond which it is advisable not to proceed so as not to start a reverse process (softening).

In such a case, turn the knob onto position «0» and wait a few minutes before starting a fresh operating cycle.

Useful tips

About 15 minutes after the appliance has started working the level of the salt/ice solution tends to go down.

Top up the level by adding more ice-cubes and salt so that the metal can is completely surrounded by the ice/salt mix.

The adding of salt to the ice causes a lowering of the freezing point. If the quantity of salt is increased, the freezing point is lowered even more, thus lowering the preparation time.

Preparation time can of course be further shortened by using cold ingredients. It is recommended, therefore, particularly if the recipe requires the ingredients to be boiled, to pre-chill them in the refrigerator before processing.

Cleaning - Warning

Using salt in the appliance requires that the parts of the same appliance, in contact with the salt, if they are to be kept in good condition, must be carefully washed in hot water and detergents.

With the exception of the metal can, none of the other parts may be washed in the dish-washer.

To clean the motor base use a damp cloth. Never immerse it in water.

Never dismantle the appliance or clean the various parts without first having removed the plug from the mains supply.

Helpful advice

The performance of the appliance is checked by tests carried out under the most rigid and critical operating conditions.

The best results can therefore be achieved by simply following very carefully the instruction booklet which comes supplied with each appliance. If perfect results are not obtained check up on the following:

Difficulty encountered: Ice-cream not sufficiently dense or firm.

Probable causes:

- Insufficient quantity of salt.
- Salt not distributed uniformly in the ice (The largest quantity of salt must be added when the container is almost full of ice).
- Insufficient quantity of ice or poorly solidified ice.
- Ingredients used not perfectly cooled (in the case of cooked mixtures).

Difficulty encountered: Ice-cream too frozen (not whipped up).

Probable cause:

- Too much salt. This can happen above all with non-milk syrup mixtures, especially fruit (eg. lemon, pineapple or melon ice-cream).

Difficulty encountered: Lumpy ice-cream.

Probable cause:

- Sugar not incorporated into the mixture separately (especially with cream or egg).

The use of very fatty substances or the addition of liqueurs can alter the final consistency.

A greater solidification and a better conservation can be obtained by using densifying agents (eg. carob flour) to the amount of about 5 grammes per litre.