GINO GELATI

Professional Hard ice cream machine

Models:
GG-1400W Avola, GG-1600W Assisi

Operating instructions

CE

Please read these instructions carefully before installing and using the device. NOTE: We reserve the right to introduce changes to our products without prior notification. Pictures may differ from the delivered product. Some features/accessories are optional and not included in the scope of delivery (depending on the model). The use of attachments or accessories that are not supplied with the unit is not recommended. This may result in electric shock or injuries or permanent damage to the device.

Safety instructions

IMPORTANT - Failure to observe the following safety precautions could result in serious injury. In addition, damage to the device and its components may arise.

Before using the device, read this operating manual carefully! Failure to do so may result in equipment damage, equipment performance, health hazards, or personal injury.

Only use the device as described in the operating instructions. **For damages caused by the improper use of the device or non-compliance with the instructions, no liability is accepted.**

The device should be set up in a well-ventilated place protected from rain and direct sunlight on a dry, level and stable surface.

The device must NOT be operated in a location where a hose / water jet could be used for cleaning purposes. Failure to do so may result in fatal electric shock.

The machine must be installed so that the air can circulate freely from all sides, to let the cold air flow in and the hot air be discharged, so as to ensure the condensing recycle.

Each unit must have its own power supply. For specifications such as fuse size, ampacity and other electrical characteristics refer to the nameplate. The installation hast to comply with the applicable technical regulations. In case of doubt, please contact the relevant local authorities.

To avoid damage, the device must not be used with an external timer or with accessories from other manufacturers or brands.

When prefilling and putting into service, it is necessary to follow the instructions in this manual carefully, as mistakes and omissions are not "self-remedying" or compensated. Therefore, all persons who will operate the device have to be familiarized step by step with the necessary steps and trained carefully. **NEVER** allow the unit to be operated by untrained persons.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children must be supervised to ensure that they do not play with the device.

Before the first start-up, it is necessary to thoroughly clean and sterilize the machine parts as well as the ice-cream contacting parts in order to avoid health problems. Please observe the instructions in the section "Cleaning and sterilization".

The fats contained in ice cream are ideal breeding grounds for bacteria, mold, etc. Therefore it is necessary to clean and sterilizes all parts coming into contact with the ice very carefully on a regular basis. The materials used for construction and the shape of the individual parts facilitate cleaning. In the case of insufficient cleaning, however, the formation of bacteria cannot be excluded.

Avoid contact with moving parts. Keep hands, hair, clothing, spatulas or similar items away from the appliance during operation. There is a risk of injury!

NEVER immerse the cable or plug in water or other liquids.

NEVER operate the device if it is not properly grounded. The grounding of the device must comply with the legal requirements of the respective country. Only one connector may be used in accordance with the statutory safety regulations. The ground is already connected to the power plug. If the cable is extra long, you may need to use an additional ground connection. **Attention**: If in doubt, have this checked by a certified electrician.

NEVER operate the unit with fuses larger than those indicated on the nameplate.

NEVER carry out repairs of any kind while the appliance is still connected to the mains.

NEVER connect the device to the power supply until all side panels and maintenance flaps have been securely and securely screwed on.

Failure to follow these instructions may result in a fatal electric shock!

Attention: The following work may only be carried out by a trained service technician:

Correcting the direction of rotation on a 3-phase device, correcting the direction of rotation on a 1-phase device (observe the circuit diagram).

NEVER use a water jet to spray the device for cleaning purposes. Failure to do so may result in fatal electric shock.

To avoid damage, never wrap the cable around the device.

Only connect the device to correctly installed sockets. The socket should be protected with at least 16 amps. Do not use an extension cable.

Make sure that the socket used is easily accessible, so that the plug can be pulled out quickly in case of danger.

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Check the device for damage before each use. If the device, the power cord or the plug shows visible damage, do not use the device. A damaged power cord should only be replaced by a qualified person to avoid danger. **WARNING: Do not try to repair a defective electronic device yourself!**

Turn off the device and disconnect the plug from the socket,

- if you do not use the device,
- if an error occurs during operation,
- before a change of location,
- before a thunderstorm,
- before removing parts, e.g. to clean them.

Always disconnect the power plug from the socket by pulling on the plug, never by pulling on the cable.

Never touch the device, the cable or the plug with wet hands.

Precautions

Use a single phase 3-pole receptacle with a dedicated earlhing wire. Never share a receptacle with other electric appliances.

The voltage of power supply shall comply with the value on the nameplate with an allowed variation less than 10%.

During operation, a clearance of at least 20 inches shall be kept around the fan to ensure heat dissipation.

An interval of more than 3 minutes shall be guaranteed before restarting the compressor.

Upon finish of operation, the power supply shall be cut off and the unit shall be cleaned. To clean the cylinder, you may take out the stirrer, re-attach the seal ring and wash with water, followed

by wiping dry with a towel. The surface of machine may be cleaned with moist wipes. Never rinse with water.

Before putting the device into operation

Transport

The soft ice cream machine may only be transported standing upright. The machine shall not be tilted for over 45° during moving and handling. Due to unavoidable vibration in the process of transportation, the device should stand still for at least four hours before it is started up so that the coolant can set.

Unpacking the device

The packaging of the hard ice cream machine can be made of wood, cardboard, metal (packaging tape iron), Styrofoam and / or plastic. Be careful when unpacking the unit. It is recommended to wear gloves since e.g. wood splinters could solve.

Unpack the device and remove all packing materials. Do not simply throw away packaging material, but refuse it for recycling. Check the device for integrity.

Attention: There is danger of suffocation caused by packaging films. They must not be used by children to play.

Check the delivery for completeness and integrity.

Check for transport damage

Inspect the unit for any visible damage caused during transport.
Remove the upper/lower panels in the rear of the machine to check whether the built-in motor, the belt, the compressor or other parts have loosened due to transportation. In case of any abnormality found, contact your local dealer immediately.
Also check the belt. There is a possibility that the timing of the belt has changed due to the transport. During operation, there should be no banging noises from the engine or reducer. If this is the case, the belt must be re-tensioned or slightly lowered. The V-belt is properly adjusted when no beating noises are heard.

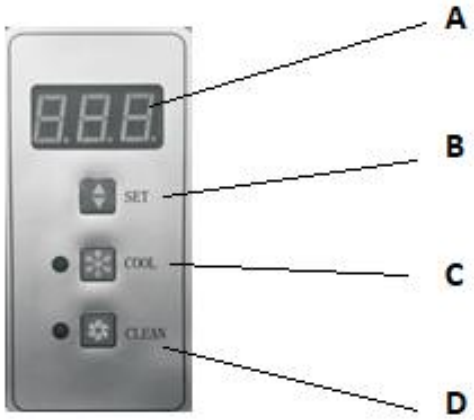
Note: To assemble or disassemble the panels, you may insert a socket head wrench into the nut groove inside the panel and apply a small force to loosen or tighten.

Parts diagram

1 Evaporator
2 Belt and Belt Wheel
3 Reducer
4 Condenser
5 Fan
6 Compressor

07 Contro
08 Evapo
09 Cylind
10 Stirre
11 Seal ri
12 Moto

hopper



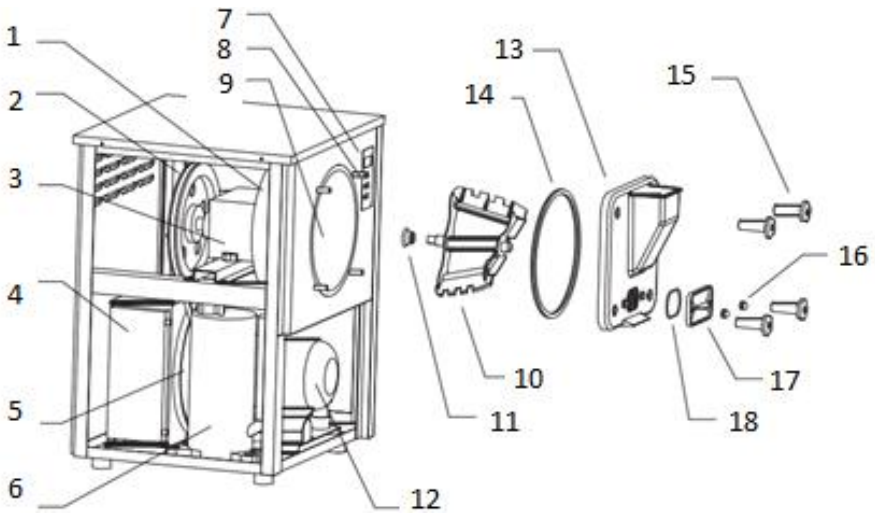
Control panel

A Display screen

B Arrow key

C Cooling key

D Cleaning key



Operation Environment

The device may only be installed on a level surface. Failure to do so may result in personal injury and equipment damage.

The installation site should be dry and free of dust. The ambient temperature can be between +10 °C and +40 ° C. Do not expose the device to direct sunlight. It is important to ensure that there is sufficient space for air circulation on all sides. Insufficient air supply obstructs the proper functioning and capacity of the device. The machine must remain freely accessible so that the operator can intervene freely and leave the workstation immediately in an emergency case.

Installation

Clean the supplied parts (discharge block, stirrer, seal rings etc.) and assemble them onto the machine in turns as follows:

1. Lead the Trumpet-shaped ring (11) onto the square shaft of stirrer (10) from the smaller opening before inserting the square shaft into the hole of the cylinder (09). Turn the stirrer with your hand. If you feel some resistance, it means the shaft has been assembled to its place.

2. Attach the oval seal ring (18) to the slot on the discharge cover before mounting the cover onto the discharge block. Tighten the spherical nuts (16) with the supplied socket spanner. Don’t exert extreme force.

3. Put the O-ring (14) into the O-shape slot of the casing. Then attach the discharge block (13) to the screw of evaporate by tightening the four knob nuts. Now the device is ready for making ice cream.

Cleaning and sterilizing the ice machine

Before the machine is filled with ice cream mixture, it must be cleaned and sterilized. The frequency of cleaning and disinfection must be in accordance with your local and / or state health regulations. If you are unsure about these regulations, contact the local health department or the industrial inspectorate.

The sterilization of your device is very important. This method delays the growth of bacteria and is a prerequisite for perfect test results in samples performed by locally responsible inspectors.

1. Pre-Cleaning with the cleaning key: If there is no ice mass in the cylinder (left), you can start with the pre-cleaning of the ice cream machine. Press the Cleaning key (D) to drain any remains of ice in the cylinder. Then press the cleaning button again to stop the machine.

2. Fill warm water (about 40 °C) and a reasonable amount of disinfectant for food machines (follow producer’s instructions) over the hopper (13) into the cylinder. Press the cleaning key (D) to stir for about 5 - 10 minutes, and then discharge the cleaning fluid through the outlet.

3. Repeat the cleaning procedure with warm water for 2-3 times. Stop the machine.

4. Turn off the power supply.

5. Disassemble the parts in the reverse relationship as described in "Installation".

6. Only wash the seals with lukewarm water and disinfect them. Before assembling the seals, they must be greased with suitable food grease. Apply some grease to the seals and disperse it evenly on the seals.

7. After you have greased the seals and reassembled them onto the components, you may reassemble the parts as described in “Installation”.

8. The body of the machine should be wiped regularly with a lukewarm towel. Under no circumstances the body should be rinsed with water, because there is a risk of damage to the device and injuries.

9. After operation for a certain time, the condenser will be covered by dusts, which may lead to poor heat radiating and poor refrigeration performance. Thus, the condenser shall be cleaned every two months. It is recommended that this will be done by a professional service technician. Make sure the device has been disconnected from the mains before cleaning. Care should be taken when cleaning so as not to damage the fins.

10. After operation for a certain time, the conveyer belt of the stirring system may be prolonged. Therefore, the belt should be readjusted regularly. It is recommended that this will be done by a professional service technician. It must be ensured that the device was disconnected from the power supply before adjusting the belt. If the belt is worn out and still too loose after adjustment, it should be replaced with a new one of the same type.

How to prepare Ice cream

1. Prepare the ice cream from ice-cream powder according to the manufacturer's instructions. Put the ice cream powder into a clean container and add water with a temperature of 40° C. Adhere to a mixing ratio of 1: 2,5 – 3,0 (i.e. add 2,5 – 3,0 liters of water for 1 kg powder). The ice mass must not contain any solid constituents. If necessary, put in a proper amount of milk, sugar and essences. The temperature of the ice mass must be at least 5° C and not more than 40° C. Mix the ingredients evenly, and after mixing the mass, leave it standing for 10-15 minutes, because the raw mass still will swell up a bit.

2. Plug the power plug into a grounded power outlet. Move the prepared ice cream mass to the hopper so that it can flow into the cylinder gradually. Be sure not to exceed the mark upon replenishing.

3. Press and hold the arrow key (B) to set up the time value between 10 – 30 minutes. (Tips: The value for set up may be recycled. Save the value and quit the system automatically by leaving the key untouched for 5 seconds.)

4. Hold down the cooling key (C) to start the motor. The digital display screen (A) will start counting down. One minute later, the compressor starts by itself and the process of ice cream making begin.

5. A few minutes later, “End” is seen on the digital display screen and the machine stops running. That means the ice cream is ready.

6. Loosen the nut on the discharge cover and remove it. Hold down the Cleaning key (D). The stirrer will push out the ice cream slowly. Put the ice cream into a freezer for cold storage.

7. Re-attach the discharge cover. Replenish the ice cream raw materials to repeat the process.

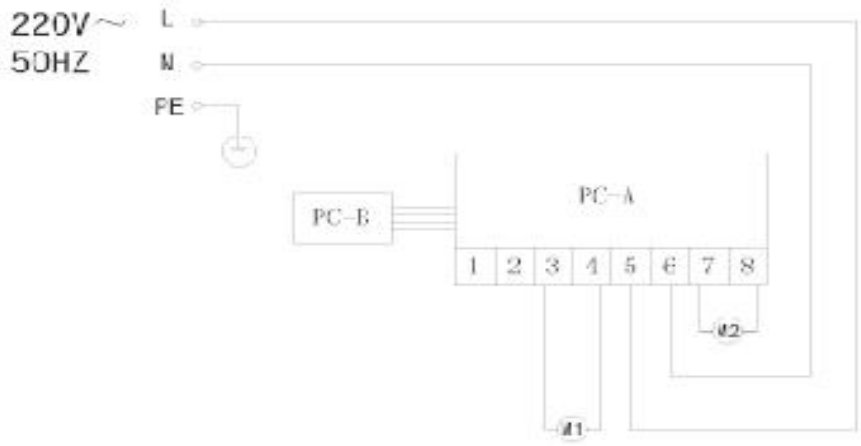
Troubleshooting

The table below helps with the localization and correction of faults:

Problems	**Possible causes**	**Solutions**
The machine fails	1. The power supply has improper	Re-adjust the power supply.

to run	voltage.	
	2. The unit has not been connected to the power supply or the fuse has burned.	Re-connect the wire or replace the fuse.
	3. The machine has been restarted within 3 minutes.	Wait for at least 3 minutes before re-starting.
Tripping off frequently	1. The power supply has improper voltage.	Re-adjust the power supply
	2. The air inlet/outlet has been blocked	A clearance of 50 cms (20 inches) for air inlet and outlet should be kept.
	3. The temperature of inlet air has become too high due to some causes.	Eliminate the causes.
Abnormal noise and vibration	1. The machine has not been placed on a level surface.	Place the unit on a level surface.
	2. The stirrer blade has been damaged.	Replace the blade.
	3. The reducer ist short of oil or its oil is dirty.	Add oil or replace the oil.
	4. Some parts get loosened.	Tighten the loosened parts.
	5. Belt is too loose or to tight.	Re-adjust the belt.

Electrical Wiring Diagram



Note: M 1 --- compressor; M2--- stirring motor; PC-A --- Control panel; PC-B --- Operation panel; PE --- Grounding; L, N --- Power supply

Technical specifications

Specific technical parameters can be found on the nameplate.

Equipment features, technology, colours and design are subject to change without notice.

Waste disposal/Environmental protection

If the end use of the appliance is reached, especially when malfunctions occur, make the disused appliance unusable, by pulling out the power plug out of the mains socket and cut the power cord.

The regulations for the disposal of electrical and electronic equipment (WWEE) claim that at the end of its product life this device has to be disposed securely, correctly and in accordance with these regulations in order to avoid possible damage to the environment.

We therefore ask you to support us with your contribution to the conservation of resources and environmental protection. When disposing of your product, use the recycling and disposal methods envisaged by the local regulations in your area.