

ATTENTION:

Please keep the packaging boxes. They will be necessary in case you should return the machine for repair or you should return it for any other reason. If the machine will be sent back with a packaging box not suitable for transportation all repairing charges will be at charge of the sender, even if the machine is under warranty. If the machines doesn't need to be repaired and the package will not be suitable the machine will be returned to the sender too.

ATTENTION:

Veillez conserver les emballages. Ils seront nécessaires au cas où la machine sera retournée pour réparation ou pour n'importe quelle raison. Si les machines seront retournées dans un emballage pas conforme au transport toutes les frais de réparation seront à charge de l'expéditeur même si la machine sera sous garantie. Aussi s'il ne s'agit pas de réparation et si l'emballage ne sera pas conforme la machine ne sera pas acceptée et elle sera retournée à l'expéditeur.

CUIDADO:

Guardar los embalajes en el caso el aparato sea devuelto para reparación o devolución. En el caso los aparatos serán entregados en cajas no bien protegidas los gastos de la reparación serán cargados al cliente a pesar de la garantía, mientras las devoluciones no serán aceptadas.

ATTENZIONE:

Conservare gli imballi in caso la macchina debba essere restituita per riparazioni o resa. In caso di macchine spedite in imballo non adatto alle modalità di trasporto gli interventi di riparazione saranno interamente a carico del mittente a prescindere dalla garanzia, mentre i resi non saranno accettati.

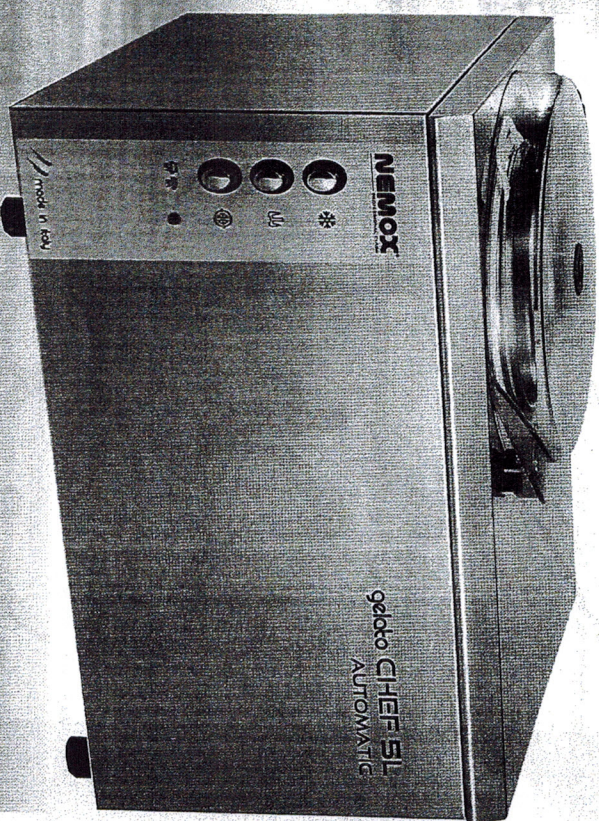
ACHTUNG:

Bewahren Sie bitte immer die Originalverpackung. Falls das Gerät nicht in seiner Originalverpackung zum Kundendienst zugeschickt wird, gehen die Kosten für die Reparatur auch während der Garantiezeit zu Lasten des Kunden. Retouren ohne Originalverpackung werden verweigert.

cod. 519721

gelato chef 5L automatic

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CERTIFIED
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NEMOX
PROFESSIONAL CLASS

• Keep the appliance far enough from wall and furniture, which might restrict air circulation, necessary for cooling the unit. It is normal for warm or hot air to flow from the lateral air vents. The refrigeration process requires this.

PREPARATION OF THE MIXTURE.

Select the recipe and prepare the mixture, paying attention to the following:

- Handle the ingredients as required by the hygiene standards applicable in your country (HACCP or equivalent).
- For the preparation of ice creams and sorbets, **do not introduce more than 1kg of mixture**, in order to allow for proper volume increase while mixing.
- It is recommended to pour the mixture at a temperature between +10°C and +20°C. Higher temperatures may also considerably increase the processing time.

OPERATING MODE

GELATO CHIEF 5L AUTOMATIC ice cream machine has two types of operation:

- **Manual mode**, the key (2) commands the mixing paddle start/stop, while key (1) Commands the operation of the cooling system.
- **Automatic mode**, enabled via key (12). By enabling the automatic mode you don't have to care about anything. Once started, the ice cream machine **GELATO CHIEF 5L AUTOMATIC** processes the ingredients and when ice cream reaches the right consistency or when the time set by the manufacturer elapses, it automatically switches to preservation mode. You just have to serve the ice cream to your customers, always with the correct consistency.

DIRECTIONS FOR USE

- Before using the machine, carefully clean all parts that come into contact with the ingredients. Warning: this operation must be performed with the device unplugged.
- Check that the voltage indicated on the data plate corresponds to the local network.
- Place the pair of plastic inserts on the mixing paddle (fig. 1). For fixed bowl use the inserts (10) - you can recognize it by the letter "L" moulded in the plastic.
- Insert the mixing paddle (5) in the container, turning it clockwise until it is correctly positioned on the bottom.
- Fit the retainer (4) to ensure that the mixing paddle is locked in position. The machine is

ready for use.

USE WITH REMOVABLE POT

The use of the removable pot facilitates the production of two consecutive ice creams as well as the cleaning operations. When you use the removable pot:

- Pour into the fixed pot 1 measuring cups (1) (25ml) of a solution containing 5g salt and 20ml water or alcoholic solution above 40° or potable alcohol.

• Insert the removable pot (8) inside the fixed pot, pressing it all the way down; lift it and **MAKE SURE THE OUTER WALL OF THE REMOVABLE POT IS FULLY IMMERSSED IN SOLUTION**; this operation is essential to ensure a proper circulation of cold air from the fixed pot to the removable pot and, thus, successful ice cream preparation.

- Place the correct set of plastic inserts on the mixing paddle (fig. 1). For removable bowl use the inserts (9) - you can recognize it by the letter "A" moulded in the plastic.
- Insert the mixing paddle (5) in the container, turning it clockwise until it is correctly positioned on the bottom.
- Fit the retainer (4) to ensure that the mixing paddle is locked in position. The machine is ready for use.

WARNING! If using salt solution, wash and dry the fixed and removable pots thoroughly to prevent corrosion. Once you have finished using the machine, do not leave the salt solution inside the pot, under any circumstances.

MANUAL MODE

In manual mode, the user has full control over machine functions.

The electronic control system of **GELATO CHIEF 5L AUTOMATIC** intervenes only if the paddle jams for some reason.

Proceed as follows:

- Before introducing the mixture into the pot we recommend that you run a pre-cooling cycle by pressing the key (1), 5 minutes before starting the production cycle. The lamp (13) will light up.
- Pour the previously prepared mixture.
- Close the transparent lid (3) over the bowl.
- Press the key (2) to enable the mixing paddle movement. **IMPORTANT: Movement of the mixing paddle is completely independent from the freezing system. A safety device stops automatically the paddle when the lid (3) is not in closed position.**

- The preparation time varies depending on the quantity, initial temperature of the mixture, product type (cream or sorbet) and ambient temperature. When ice cream reaches the desired consistency, stop the machine by pressing keys (1) and (2).
- Unscrew the knob (4) on the paddle, by turning it anticlockwise and remove the paddle pulling it upwards.

- Serve the ready ice cream using the special spatula supplied (7). **Avoid using metallic tools.**
- After a short wait (about 10 minutes) you can prepare another ice cream, repeating the operations described above.
- Once you have finished, using the machine, unplug the machine from the mains.

WARNING!

- If the machine is turned off due to sudden and temporary suspension of power supply or incorrect operation using the power keys of the refrigerant, wait at least 5 minutes before restarting.

- Should you press key (12), at any time, the machine switches to automatic mode and keys (1) and (2) are disabled.

AUTOMATIC MODE

In automatic mode, machine functions are controlled entirely by the sophisticated electronic control system. **GELATO CHIEF 5L AUTOMATIC** starts the whipping cycle and when the ice cream reaches the right consistency, it enables the preservation phase. Proceed as follows:

- Before introducing the mixture into the pot we recommend that you run a pre-cooling cycle by pressing the key (1), 5 minutes before starting the production cycle.
- Pour the previously prepared mixture.
- Close the transparent lid (3) over the bowl.
- Press key (12) to start the whipping cycle. When the ice cream reaches the correct consistency, the electronic control system enables the preservation function.
- To serve the ice cream, turn off the machine and press key (12) again.
- Unscrew the knob (4) on the paddle, by turning it anticlockwise and remove the paddle pulling it upwards.
- Serve the ready ice cream using the special spatula supplied (7). Avoid using metallic tools.
- After a short wait (about 10 minutes) you can prepare another ice cream, repeating the operations described above.

- Once you have finished, using the machine, unplug the machine from the mains.

PRESERVATION SYSTEM

In automatic mode, the machine processes the ice cream until the latter reaches the right consistency and, however, no longer than 40 minutes; subsequently it enables the preservation mode. In this way the ready ice cream is maintained at the right temperature and consistency for the desired time.

During the period of time that the paddle motor and compressor are stopped, the light indicator (13) remains constantly on.

ATTENTION! Store the ice cream into the machine for maximum 8 hours. The ice cream machine **GELATO CHIEF 5L AUTOMATIC** is not designed to be used as a display window for storage or cooling chamber. In order to make sure you always prepare a high quality ice cream, we recommend you do not exceed the recommended storage time.

IMPORTANT

- In automatic mode (key (12) pressed), paddle (2) and cooling unit (1) switches are disabled.
- You can exit the automatic mode at any time, both during the whipping phase, and the preservation phase, by pressing the key (12).
- If upon automatic mode deactivation keys (2) and/or (1) are enabled, the machine switches to manual mode and activates the relative functions.

HOW TO MAKE AN EXCELLENT ICE-CREAM

Making good, healthy, natural ice cream, with the right consistency, depends on the following factors:

- An appliance in good working order: leave enough space on the sides of the unit so as to allow air to circulate freely. This air is necessary to cool the compressor.
- Good, fresh ingredients.
- A good recipe: a perfect blend of ingredients and perfect processing.

ICE CREAM STORAGE

• Into the ice cream machine.

When ice cream is ready, if the machine is set to automatic mode, there are no special precautions to observe. The system will keep the ice cream whipped and ready to serve. If the machine is set to manual mode, you can keep the ice cream covered into the ice cream machine for about 10-20 minutes, with the motor turned off. Before serving, whip it again

for a few minutes to restore its consistency.

ATTENTION! Store the ice cream into the machine for maximum 8 hours.

In order to make sure you always prepare a high quality ice cream, we recommend you do not exceed the recommended storage time.

• In freezer:

You can store the ice cream in the freezer (for a limited period). Prolonged storage compromise ice cream flavour and quality. After a few days, the structure modifies and flavour will be lost. The freshly whipped ice cream has a better flavour.

Should you intend to store the ice cream in the freezer, follow the rules below:

- Minimum storage temperature must be -18°C.
- Store the ice cream into a Freezer compartment properly cleaned and closed.
- Specify on the container the preparation date and the type of ice cream.

WARNING!

The ice cream is sensible to the bacteria. Consequently it is very important that the ice cream maker and the utensils used are well cleaned and dried.

• TAKE CARE NEVER TO REFREEZE THE ICE CREAM ONCE IT HAS MELT.

• Remove the ice cream from the freezer half an hour before to serve it. Eventually you could leave it for 10/15 minutes at the room temperature to let it reach the adequate serving temperature.

APPLIANCE CLEANING AND MAINTENANCE

• Before starting to clean make sure that the machine is switched off and unplugged.

• Wash out the bowl with a sponge. **Do not use sharp utensils inside the bowl!**

• Wash the paddle (5), the inserts (9) and (10), the transparent lid (3) and the locking nut (4) in a soapy warm water.

• To better clean the paddle, remove the plastic inserts.

• If the inserts are worn out, they must be replaced to prevent the mixing action from becoming less effective. These parts are available from all authorised service centres.

• The transparent lid (3) is removable. In order to take off and clean, simply remove the lid hinge.

• Clean the body of the appliance and non-removable parts with a specific product.

IMPORTANT! never wash the appliance with jets of water! - It contains electrical parts.

• When the removable aluminium bowl is used, it is essential to eliminate every trace of salt/water solution from the parts that come in contact with it, in order to prevent corrosion.

• Before storing the appliance, clean it with an absorbent cloth.

SANITIZATION

Sanitizing operations, if properly carried out, allow for the removal of a significant proportion of micro-organisms whose cells and spores find, thanks to processing residues, favourable conditions for survival and proliferation. Must be carried out at the end of daily production cycle or more often, if necessary. Sanitizing involves two phases:

• **CLEANING** Remove dirt (coarse residues) and rinse with lukewarm water immediately after work; cleaning action is provided by manual friction and water pressure. The use of a chemical detergent reduces, but does not cancel, the manual cleaning requested above.

CAUTION: cleansing only, even if accurate, does not ensure complete removal of micro-biotic contaminants. Proceed as follows:

- Remove the coarse dirt mechanically.
- Rinse with hot water first, at 45°C, to dissolve grease and facilitate its removal, but below 60°C to avoid "cooking" proteins, sugar or fat and make them stick even firmly to the surfaces subjected to cleaning. The tools and removable parts of the equipment can be cleaned simply, in about 15 minutes.
- Apply detergent: due to the fact that most of food residues (proteins and fat) cannot be dissolved in water, their complete removal requires the use of a detergent that detaches dirt from the surface and enables its further removal by rinsing.
- Final rinsing with water at tap temperature for at least 5 minutes if immersed.

• **DISINFECTION** Disinfection or decontamination involves the verified destruction of non spore forming, pathogenic bacteria and significant reduction of non pathogenic and non spore forming bacteria. Cleansing and disinfecting operations must be performed separately.

After cleansing, proceed with disinfection. Proceed as follows:

- Use a specific disinfecting agent suitable for food industry sector. Check that on the package are properly marked the following

features:

- Disinfecting agent, Medical Device or similar.
- Registration number at Healthcare Agency.
- The message "for food industry use".
- Dosage and use times.
- Ingredients, manufacturer, batch and production date.
- Warnings on safe use.

• Dilute the disinfecting product following the instructions given by the manufacturer. Attention: using less disinfecting product than recommended may promote bacteria proliferation at dangerous levels, as well as using excess active principle does not improve efficiency.

• Leave the disinfecting agent to act for the contact time required. If left less time than required, disinfection may be ineffective.

• In order to carry out the various operations correctly, you must proceed from up downwards, finishing with the floor.

• After applying disinfecting agent, remove residues with a final rinse.

• Dry thoroughly the surfaces to avoid bacteria proliferation due to moisture.

• We recommend you alternate every 6 months the type of disinfecting agent to avoid developing resistant forms of bacteria. Bacteria spores are the most resistant biological forms and, therefore, it is recommended you use chloride-based products.

WHAT MAY GO WRONG?

In normal conditions, ice cream preparation does not require more than 30-40 minutes. If the ice cream has not yet formed after 50 minutes, check all the points below before contacting an authorized technical support centre:

- Recipe ingredients must be properly measured.
- Pour into the ice cream machine the mixture at room temperature or, better, fridge temperature. If the ingredients are hot, ice cream preparation is impossible.
- The pot must never be filled more than half of its capacity. If the amount is too high, the time required to make the ice cream increases significantly and the result may not be satisfying.

• Due to the safety device installed on the compressor, if the power supply is cut off or, if the machine is turned off and restarted suddenly, compressor operation is interrupted. In these situations, you must wait 5 minutes

before restarting the machine. If the 5 minutes pause is not observed, the operation cannot be restored, even if you press the button and the relative indicator light are on.

• The motor has stalled for more than 5" and safety device of the motor has been tripped. Turn off and on the motor in order to reset the device. Check that the mixture is soft to allow the paddle to turn.

TROUBLESHOOTING

The refrigeration system fails to work:

• Check that the plug is correctly inserted in the mains and that the appliance is receiving electricity. Restart the ice-cream maker.

• The compressor safety device has been tripped. Wait 10 minutes before restarting the appliance. Continuous, premature attempts to restart the appliance simply prolong the time before it can be put back into use.

• Check that the machine is not running the preservation cycle.

• Check that the appliance is correctly positioned on a horizontal surface with the ventilation slots free from all obstacles.

The mixing paddle does not turn:

• Check that it is correctly connected to the sleeve, and fixed in place with the fixing nut (4).

• Check that there are no obstacles preventing it from turning.

• Make sure that the cover is in correct closed position: the safety device stops the paddle if the cover is lifted.

• Make sure that the machine is not running a preservation cycle that stops the paddle.

• The paddle has stalled more than 5" and the safety device of the motor has been tripped. Turn off then on the motor by pressing the button (2). Check that the mixture is soft to allow the paddle to turn.

The appliance is excessively noisy:

• Variations in speed and noise during ice-cream making are also to be expected and in no way affect the unit's normal functioning. A certain level of noise during operation is normal. If it becomes excessive, contact an authorized service centre.