

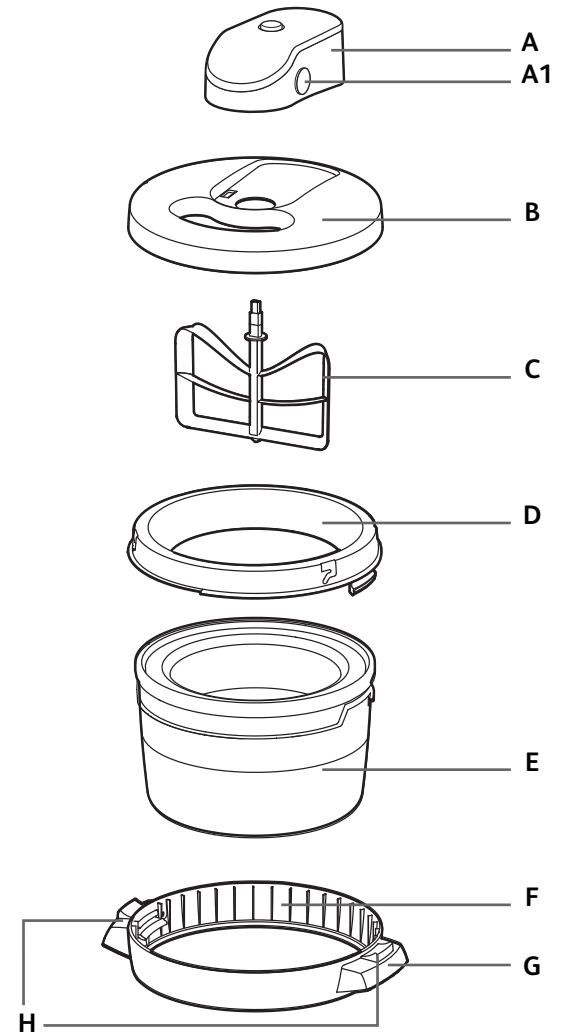
# Tefal

## GELATO



User Guide

[www.tefal.com](http://www.tefal.com)



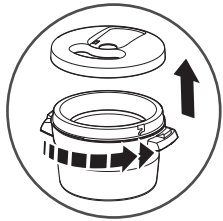


Fig. 1

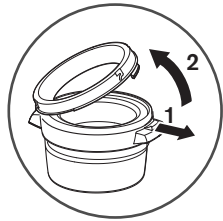


Fig. 2

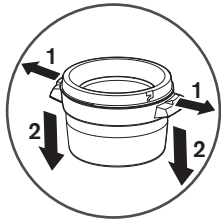


Fig. 3

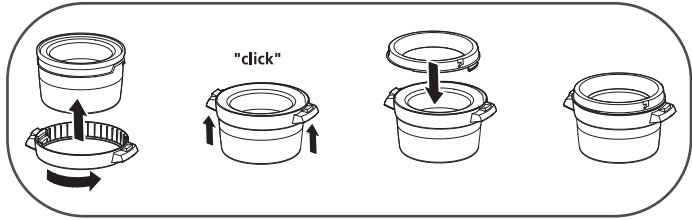


Fig. 4

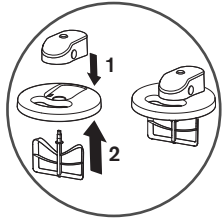


Fig. 5

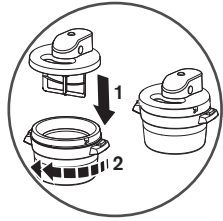


Fig. 6

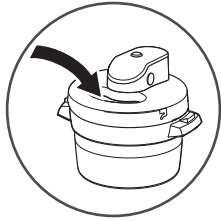


Fig. 7

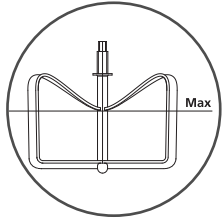


Fig. 8

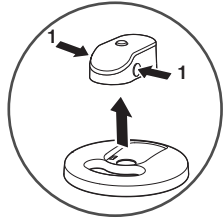


Fig. 9

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Congratulations on becoming the owner of a Tefal ice cream maker!  
Your machine will enable you to effortlessly prepare ice cream, iced yogurts, and sorbets. So now's the time to really let your imagination run away with you...

## Safety recommendations

- Read the instructions for use carefully before using your appliance for the first time: the manufacturer does not accept responsibility for use that does not comply with the instructions.
- For your safety, this appliance conforms with applicable standards and regulations (Directives on low voltage, electromagnetic compatibility, materials in contact with foodstuffs, environment, etc.).
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capacities, 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 should be supervised to ensure that they do not play with the appliance.
- Before plugging the appliance in, make sure that the power it uses corresponds to your electrical supply system and that the outlet is earthed.
- **Any error in the electrical connection will negate your guarantee.**
- Do not place the appliance on a hot surface (a hot-plate, for example) or leave it near an open flame.
- Do not heat the cooling bowl to a temperature of more than 40°C. Do not put in a dishwasher, oven or microwave oven and do not fill with a hot liquid.
- Unplug from the mains power supply if the appliance fails during operation and each time you remove the lid.
- Never put your fingers or a utensil in the filling hole.
- Your appliance is designed for domestic use only. Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply.
- Unplug the appliance when you have finished using it and when you clean it.
- Do not use the appliance if it is not working properly or if it has been damaged. If this occurs, contact an authorised service centre.
- All interventions other than cleaning and everyday maintenance by the customer must be performed by an authorised service centre.
- Do not use the appliance if the power cord or plug is damaged. The power cord must be replaced by an authorised centre to prevent any danger.
- Do not immerse the appliance, power cord or plug in water or any other liquid.
- Do not leave the power cord within reach of children.

- The power cord must never be close to or in contact with the hot parts of your appliance, near a source of heat or over a sharp edge.
- For your safety, only use the manufacturer's accessories and spare parts designed for your appliance.
- Do not pull on the cord to unplug the appliance.
- All appliances are subject to strict quality control procedures. These include actual usage tests on randomly selected appliances, which would explain any traces of use.
- This appliance is intended to be used only in the household. It is not intended to be used in the following applications, and the guarantee will not apply for:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments.

## SAVE THESE INSTRUCTIONS

### Description

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- A. Motor unit with on/off switch
  - A1. Release button to detach motor unit from lid
- B. Lid
- C. Paddle
- D. Upper ring
- E. Cooling bowl
- F. Lower ring
- G. Lower ring grip handles
- H. Release levers on handle

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### Before using for the first time

#### TAKING APART

- Turn the lid slightly anti-clockwise to unlock and lift it off (**Fig. 1**). Remove the motor unit located under the bowl and set it aside.
- Disassemble the upper ring by pushing or pressing on one of the release levers (H) on the handle (**Fig. 2**). Remove the upper ring with your other hand.
- Disassemble the lower ring by pushing or pressing on BOTH levers of the handle, and pressing downwards (**Fig. 3**).

## CLEANING

- Before using the ice cream maker, clean it to eliminate any residues from manufacturing, as directed below.
- Never immerse the motor unit in water. Just clean it with a damp cloth.
- Clean the cooling bowl, lid, rings and paddle with warm water.
- NEVER clean parts with abrasive or harsh products. You could damage them.
- Carefully dry all parts before use.
- Only the lid and paddle can be cleaned in a dishwasher.

## Freezing the cooling bowl

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- Remove the upper and lower rings from the cooling bowl. Make certain that the bowl is perfectly dry inside and out before leaving the empty bowl to freeze for at least 24 hours in a freezer at a temperature of  $-18^{\circ}\text{C}$  or colder. The freezing time may be longer in a combination refrigerator/freezer. Make sure the bowl is upright to ensure an even distribution of the liquid between the walls when it freezes.
- You can check that your freezer is at the right temperature using the indicator symbol located on the bowl: a snowflake with green arrows around it will appear about 6 hours after the container has been placed in the freezer compartment and it shows that your bowl is in the process of freezing. If nothing appears after around 10 hours, try lowering the temperature of your freezer.
- Do not remove the cooling bowl from the freezer until just before you want to churn the prepared mixture.

**You can if you wish leave your freezing bowl in the freezer permanently so that you can make your desserts as and when you feel like it. Keep it inside a sealed polythene freezer bag.**

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## Preparing the mixture

- Prepare the ice cream mix (see separate recipe leaflet). The colder your freezer is, the faster your ice cream maker will work and the better the results will be. For recipes that require heating the ingredients, remember to allow time for your mixture to cool completely before churning! For best results we recommend chilling the prepared mixture in a refrigerator set at  $4^{\circ}\text{C}$  for at least 12 hours. For recipes using

fresh unheated ingredients remember that the colder your mixture is, the faster the ice cream freezes and the better the results.

- As the mixture will increase in volume during preparation, do not exceed total quantity of ingredients - 1 kg for sorbets and 1 litre for ice cream - and do not exceed maximum level mark on **Fig. 8**.

## Assembling the ice cream maker

- Make certain the appliance is unplugged and start assembling the components. When removing the bowl from the freezer, take care to protect your hands with a towel or oven gloves to prevent freezer burn.

a) - Place the frozen cooling bowl in the lower ring. **(Fig. 4)**.

- Holding it by its handles, lift up the ring then turn it until it gets to the notches: and click, its attached.

- Take the upper ring and whilst still holding the lower ring by its handles, clip it in place (align the arrows on the upper ring with the handles on the lower ring). **(Fig. 4)**.

b) Secure the motor unit to the lid and fit the paddle into the motor unit **(Fig. 5)**. Make certain the motor unit is securely attached.

c) Place the lid (with the motor unit positioned at the back) on the bowl and turn slightly clockwise to lock it **(Fig. 6)**. Make certain that the 4 notches are properly engaged.

**The paddle will stir your mixture regularly so that bowl is uniformly cold from its walls to its centre. This is to make sure that air gets into the dessert (expansion) and prevents the formation of crystals, allowing you to produce a dessert which is nice and creamy.**

## Churning the ice cream

- Connect the ice cream maker and **run it immediately** before pouring in the mixture so the paddle turns, otherwise the mixture will freeze onto the sides of the cooling container immediately and the paddle will not turn.
- Once your appliance is running, pour the mixture through the filling opening. **(Fig. 7)**.
- Other ingredients can be added through the opening in the lid (chocolate chips, small sweets, dried fruit, chopped nuts)

**WARNING!**  
The cooling bowl is not suitable for storing the ice cream for a long time in the freezer as the ice cream will become too hard. To store the ice cream, transfer to a storage container with a lid.

with the machine running. This is best done when the mixture is nearly frozen so that the ingredients mix in before it is too stiffly frozen. Do not switch off the ice cream maker when adding additional ingredients.

- It will take between 10 and 30 minutes to make a delicious, soft Italian style ice cream or sorbet. The exact time will depend on the recipe, the quantity of ice cream, the room temperature and initial temperature of the ingredients. Once you have obtained the desired consistency, turn off the appliance and unplug it. Then immediately remove the paddle.
- When the ice cream or sorbet starts to melt at the sides of the bowl or on the surface, it is ready. So as not to put a strain on the motor, the appliance will change the direction of rotation when the mix becomes too compact. If this occurs repeatedly, this means the ice cream preparation is ready. Press the ON/OFF button to turn the appliance off. The light will go off. Unplug the appliance.
- Remove the lid, raising the motor unit slightly and turn anti-clockwise. Remove the paddle. Disassemble the motor unit by pressing down on the two release buttons (A1). (Fig. 9).
- Using metal utensils could damage the cooling bowl. Only use a wooden or plastic spatula to remove the ice cream.
- The ice cream can be kept in the cooling bowl before serving for a maximum of 5 minutes, with the paddle removed, or transferred to a storage container with a lid and placed in the freezer for 30 min - 4 hours to harden, depending on the type of ice cream or sorbet.

## Making a second batch of ice cream or sorbet

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- Wash the bowl in warm water and dry thoroughly. Do not use very hot or boiling water as the sudden temperature change could damage the bowl. Return to the freezer. The bowl will be partially chilled, so it will require less time in the freezer, about 4-6 hours.

## Safety features

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- The product is equipped with a safety device that stops the appliance automatically if it overheats. Overheating may occur if the recipe you are preparing is very thick or if the ice cream maker runs for too long or if the ingredients added (e.g. nuts, etc.) are not chopped finely enough. To start the ice cream maker again, press the ON/OFF button and let it cool down. After a few minutes you can start it up again.
- Do not run the ice cream maker longer than necessary.



**CAUTION:**  
Do not run the ice cream maker inside the freezer or the refrigerator.

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## Cleaning instructions

- Disassemble the appliance.
- Only the lid (without the motor unit) and the paddle can be washed in the upper rack of the dishwasher.
- The bowl and rings can be cleaned in warm water and washing up liquid (do not use hot or boiling water as it could lead to expansion and damage the cooling bowl).
- The motor unit must not be washed in the dishwasher. Just wipe it with a damp cloth.
- Never clean the parts with abrasive products, as this could damage them.
- Dry the bowl thoroughly before putting it back in the freezer (without the rings). If you are not returning it to the freezer, leave the cooling bowl to thaw at room temperature in the sink, then dry thoroughly before storing.

## Advice and tips

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### PREPARATION

- Ice cream preparations containing a high proportion of sugar, fats or alcohol may require more time to freeze or may even not stiffen.
- Alcohol inhibits the freezing process so we advise you only add alcohol once the ice cream maker is running and the preparation is already half frozen.
- We advise you to prepare the ingredients before taking the bowl out of the freezer so that the bowl will be as cold as possible on start-up.

- Any preparation poured into the cooling bowl must be liquid and cold. Do not use stiff ingredients like whipped cream or already frozen liquids to prepare the ice cream.
- Plan your ice cream or sorbet making the previous day. Some recipes require the ingredients to be chilled for a minimum of 12 hours in the refrigerator, before transferring to the ice cream maker for freezing.
- Some recipes require the milk to be heated to just below boiling point, then it is whisked into the beaten eggs and sugar, similar to making homemade custard. The mixture is then returned to the heat, stirring constantly, until it thickens slightly and forms a film over the back of a wooden spoon. Do not let it boil or the mixture will separate. If the mixture curdles at any stage during preparation it can be processed in a blender or food processor for one minute, to make it smooth.
- When making ice cream hygiene is of the utmost importance. Make sure that the ice cream maker is thoroughly clean, especially the parts that come in contact with the mixture, and all the equipment and utensils used when preparing the mixture. Always use fresh ingredients that are within their best before date, especially eggs, milk and cream.
- Add additional ingredients like chopped chocolate or chocolate chips, finely chopped nuts, raisins, through the lid aperture when the mixture just starts to freeze. If the pieces are too large they may obstruct the paddle from turning.

## STORING & SERVING

- Ice cream or sorbet can be stored in the freezer in the covered cooling bowl for about 5 minutes after it is ready, but make sure the paddle has been removed. If you want to make it firmer in consistency, transfer it to a separate container with a lid and leave in the freezer for about two to four hours depending on the ingredients in the recipe.
- The maximum recommended storage times in sealed containers are:
  - Ice cream made with fresh, raw ingredients:  
up to 1 week.

**IMPORTANT:**  
Defrosted or partially defrosted ice cream must never be re-frozen.



- Sorbet, frozen yogurt or yoghurt based ice cream:  
1 to 2 weeks.
- Ice cream made with semi-cooked ingredients (such as custard based ice creams):  
1 to 2 weeks.

Ice cream tastes best when freshly made, and will lose its texture and fresh flavour if kept too long.

- Home-made ice cream will harden during storage in the freezer and the texture is different from the original soft, spoonable consistency. To make serving stored ice cream easier, remove from the freezer about 15–30 minutes beforehand and store in the refrigerator to allow it to soften slightly. Remember sorbets defrost quicker than ice cream.
- Ice cream and sorbet tastes best when freshly made, and will lose its texture and fresh flavour if kept too long.
- Defrosted or partially defrosted ice cream must never be re-frozen.
- Ice cream or sorbet that contains raw or partially cooked eggs should not be given to young children, pregnant women, the elderly or people who are generally unwell.

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For recipe ideas please refer to the separate booklet.

## Environment protection first ! \_\_\_\_\_



### HELP PROTECT THE ENVIRONMENT!

- ① Your appliance contains valuable materials which can be recovered or recycled.
- ➔ Leave it at a local civic waste collection point.

### HELPLINE:

If you have any product problems or queries, please contact our Customer Relations Team first for expert help and advice:

0845 602 1454 – UK

(01) 677 4003 – Ireland

Or consult our web site: [www.tefal.co.uk](http://www.tefal.co.uk)

