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Gelato

EXPERT





1. This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
3. The following usages are not covered by the warranty: in kitchen areas reserved for personnel in shops, offices and other workplace environments, on farms; by the patrons of hotels, motels and other commercial environments of a residential nature; in bed and breakfast-type environments; in catering and similar retail applications.
4. Never immerse your appliance in water.
5. Never use your appliance outdoors.
6. This appliance is Climate Class N, and should therefore be used at an ambient temperature of between 16 °C and 32 °C.
7. Always check that the voltage shown on the identification plate of your appliance corresponds to the voltage of your mains supply.
8. Your appliance should always be connected to an earthed socket.
9. Never allow the power cord to dangle over the edge of your worktop or counter.
10. Always unplug your appliance after using it and before cleaning it. Never tug on the power cord to unplug it.
11. Make sure your appliance and its power cord never come into contact with hot or wet surfaces.
12. If the power cord has been damaged or if your appliance no longer works properly, it must be replaced or repaired by the manufacturer, a Magimix-approved after-sales agent or a similarly qualified person, in order to avoid all risks.
13. Never use this appliance to store explosive substances such as aerosols containing flammable propellants.
14. Avoid placing your appliance near a heat source or against a wall, which would block its air vents.
15. Never use the appliance if it has fallen or been dropped. Take it to a Magimix-approved after-sales agent to have it checked.
16. Never tilt your appliance or turn it upside down, as you risk damaging the freezer unit. If this is unavoidable, allow your appliance to settle for 24 hours before switching it on.
17. During the churning process, your ice cream will double in volume, so the bowl must never be more than half full to begin with. As sorbets do not increase so much in volume, the bowl can be two-thirds full at the start.
18. Always use the handles underneath the appliance to carry it.



This symbol indicates that this product should not be treated as regular household waste. Instead, it should be taken to a collection point for the recycling of electrical and electronic equipment. For more details about collection points, please contact your local council or your household waste disposal service.

DESCRIPTION

 Read through the safety instructions carefully before using your appliance.

Lid



Cap



Removable
bowl paddle



Measuring cup
= 35ml



Spatula

2 Litre
removable bowl



Your appliance is equipped with 2 bowls (1 fixed bowl & 1 removable bowl) and 2 paddles (the spindle of the fixed bowl paddle is narrower). The fixed bowl allows you to make two batches in a row.

Fixed bowl paddle



2 Litre fixed bowl

Control panel



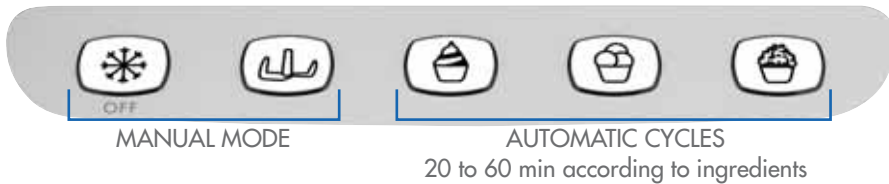
Handles underneath
machine

Back of the appliance



Power inlet

The Gelato Expert has a manual & automatic mode, the manual mode allows you to have more control whereas the automatic mode has 3 pre-programmed cycles for different consistencies of ice-cream.



Manual Mode

With this mode, you are the one who decides when to switch the paddle and freezer unit on and off. This means you can adjust the churning time to achieve exactly the consistency you want.

 Freezer unit: press to switch it on and press again to switch it off.


 Paddle: press to switch it on and press again to switch it off.


Automatic cycles (20 to 60 min according to ingredients)

Each button relates to a predefined cycle for preparing ice cream of a particular consistency. For best results your ingredients must be pre-chilled in the refrigerator to a temperature of around 10°C.

The indicator light remains on throughout the preparation cycle.

The indicator light flashes slowly when the ice cream is ready (storage cycle).

 Gelato: light and airy ice cream

 Ice cream: traditional ice cream, creamy sorbet and frozen yoghurt

 Granita: ultra-refreshing type of sorbet

Storage

Your ice cream or sorbet remains at the right temperature and holds its consistency.

Once your ice cream or sorbet is ready, the machine automatically switches to storage mode for 2 hours.

You will know when your appliance is in storage mode as the button flashes slowly.

It allows you to add ingredients (chocolate chips, crushed dried fruit, etc.) just before serving your ice cream. Add them about 5 minutes before the end, then resume the remaining churning cycle to ensure the ingredients are mixed in properly.

Pause

You can halt the paddle at any time to check the consistency of your ice-cream or take out a few scoops.

Simply press the selected cycle for 1 second.

When the machine is on pause, the button flashes quickly.

To end the pause and resume the automatic cycle, simply press the button corresponding to that cycle for at least 1 second. Without any further action from you, the machine will automatically switch itself off after 4 minutes. For the manual mode, turn to page 28.

Stopping the machine

Press the selected cycle button (or  /OFF for 1 second).

USING YOUR MACHINE

Thoroughly wash all the removable parts (see Cleaning p.29) before using the machine for the first time.



Place your appliance on a stable worktop.



Unwind the power cord, plug it in the inlet and connect the appliance to the mains.



Remove the lid and undo the cap.



Remove the paddle.



Lift the removable bowl out.



Pour in a measure of brine or alcohol (see p.30).



Replace the removable bowl.



Replace the paddle.



Secure with the cap.



Switch the freezer unit on 5 minutes before use.



Select the function you want p.27 and 28. The light will come on.



Pour your ingredients in (see Golden Rules p.32). Put the lid on.

You must pre-chill your ingredients in the refrigerator to a temperature of around 10°C.

We recommend switching the freezer unit on 5 minutes before pouring the ingredients in, to pre-chill the bowl.

Never operate the machine without the lid, to avoid unnecessary rises in temperature.

As the volume of ice cream can increase dramatically, depending on the recipe, only fill the bowl half full for Gelato ice cream at the start. As sorbets do not increase so much in volume, the bowl can be two-thirds full to begin with.

 Never tilt your machine or turn it upside down while it is running.

When you run your appliance for the first time, you may notice a slight smell coming from the motor. This is quite normal and will disappear after a few uses.

Switching on/off



Press the button corresponding to the cycle you wish to use. The light will come on.

The paddle and the freezer unit will already be running. Pour in the chilled ingredients. Replace the lid.

The indicator button will remain on throughout the automatic cycle (20-60 min).

Stop: hold the selected button (or the * button for 1 second).

During the cycles, the paddle or the freezer unit stops intermittently. This is usual. Your ice cream is ready once the button flashes.

Changing the mode

If you have selected the wrong mode or cycle, you can change to the one you want at any time, simply by pressing the corresponding button.

Pause

You can stop the paddle at any time to check the consistency of your ice cream or serve a few scoops.




To do this, hold the selected cycle button for 1 second.

The button will start to flash more quickly.

To end the pause, simply hold the flashing button for 1 second.

Without any action from you for 4 minutes, the machine will switch itself off and the lights will go out.

Storage in automatic mode

When the paddle stops turning or after 60 minutes in the case of Gelato  and ice cream  (40 minutes for granita ) , the machine goes into storage mode. The selected cycle button will flash slowly.

The storage cycle has a maximum time limit of 2 hours.

Without any action from you during this time, the machine will turn itself off at the end of the 2 hours and all the lights will go out.

Stopping the machine

Press the selected cycle button (or * /OFF for 1 second).



Never move your appliance while it is running.

Switching on/off



Press the freezer unit button ❄️.
Leave to chill for 5 minutes.



Press the paddle button. 🍷. Both indicator lights will be on. The paddle & the freezer unit are now switched on & running.



Remove the lid. Pour in ingredients. Leave to churn until desired consistency is reached.



Stop: press both buttons (or hold the ❄️ button for 1 second).

Changing the mode

If you have selected the wrong mode or cycle, you can change to the one you want at any time, simply by pressing the corresponding button.

Pause

- **During the churning**

To put the machine on pause, press the paddle button 🍷.

- **During the storage cycle**

You can stop the paddle at any time to check the consistency of your ice cream or serve a few scoops.

To do this, hold the ice cream button 🍦 for 1 second. The button will start to flash quickly.

To end the pause, simply press the ice cream button 🍦 for 1 second.

When in pause mode without any action from you for 4 minutes, the machine will switch itself off and the lights will go out.

Storage in manual mode

As soon as the paddle stops turning, the machine will go into storage mode. The freezer unit and paddle buttons will go out. The ice cream button 🍦 will flash slowly.

The storage cycle has a maximum time limit of 2 hours.

Without any action from you during this time, the machine will turn itself off at the end of the 2 hours and all the lights will go out.

Press the ice cream button 🍦 to resume a storage cycle.

Stopping the machine

Press the indicator button(s) that is/are on (or ❄️ /OFF for 1 second).



Never move your machine while it is running.

Always disconnect your appliance from the mains before cleaning it.
Wait until the fixed bowl has completely defrosted before cleaning it.



All removable parts are dishwasher safe. We recommend washing up using hand hot water & washing up liquid.



If necessary, use a bottle brush to clean the inside of the paddle.



Once defrosted remove all remaining mixture & clean with a damp sponge. Ensure no liquid is left in the bowl.



Wipe the exterior with a soft damp cloth, then dry.



Never use an abrasive sponge or aggressive detergent.

Never immerse the machine in water.

Never tilt your appliance or turn it upside down for cleaning.

Advice

After using your machine, remove the liquid by soaking it up with a sponge or kitchen paper.

BOWLS

- We recommend you use the removable bowl, as it is easier to clean.
- The fixed bowl allows you to start on a second batch straightaway.

HEAT REMOVAL BY CONDUCTION BETWEEN THE TWO BOWLS

- Pour a measure of food-grade alcohol (60 proof or higher for example brandy) or brine in the fixed bowl.
- To make the brine, mix 35ml water with 8g salt or 2 teaspoons.
- The measuring cup enables you to put in exactly the right amount. It holds 35ml about 5 tablespoons.
- To check that you have added the right amount of brine or food-grade alcohol, lower your removable bowl into position, then lift it out again. The whole of the outer surface should be wet.
- To avoid oxidation spots, make sure you remove all the liquid with a sponge or a wad of kitchen paper after use.

CAPACITY

- Your ice cream will double in volume during the churning process, so the bowl should never be more than half full to begin with (i.e. 1 litre of mixture).
- To achieve the very best result, we recommend processing between 0.6 and 0.9 litres of mixture.
- As sorbets do not increase so much in volume, the bowl can be two-thirds full at the start (i.e. 1.3 litres), though we recommend you keep to between 0.8 and 1 litre of mixture.

PREPARATION




- You must pre-chill your ingredients to a temperature of around 10°C.
- If you need to cook your ice cream base (e.g. custard base for vanilla ice cream), we recommend that you make it the day before, or chill it in the refrigerator for at least 4 hours. This will also allow the flavours to develop.
- If you do not have time to chill your preparation, select the manual mode. Your ice cream will take longer to churn.
- Churning times vary according to the recipe, the quantity and temperature of the ingredients, and the room temperature. The colder the ingredients, the sooner the ice cream will be ready. If you follow our recommendations, churning should take between 20 and 45 minutes.
- It takes longer to churn ice cream and sorbets that contain alcohol (e.g. rum-and-raisin ice cream), as alcohol delays freezing.

ADDING EXTRA INGREDIENTS

- If you wish to add extra ingredients (chocolate chips, crushed dried fruit, etc.) it is best to do so 5 minutes before the end of churning.
Resume the remaining churning cycle to ensure that the ingredients are mixed in properly.

WHICH AUTOMATIC CYCLE FOR WHICH RECIPE?

With your Gelato Expert's three automatic cycles, you can make all the recipes contained in your recipe book.

-  You will probably opt for **the gelato cycle** if you want light and airy ice creams that are easy to serve with a spatula or spoon. We particularly recommend this cycle for making custard-based ice creams, vanilla ice cream, chocolate ice cream, and ice creams in other flavours (caramel, hazelnut, etc.).
-  **The ice cream cycle** is ideal for making sorbets, fruit ice creams and yoghurt ice creams. With this cycle, you get a "firmer" consistency.
-  **The granita cycle** is specifically intended for the myriad fruit granitas and flavoured drinks that can be made using the granita recipes provided in the book. All these recipes are based exclusively on water, fruit and fruit syrups, with no milk, butter or cream. For a granita fruit syrup, use 1 part syrup to 3 parts water.

For most of the recipes, you can therefore choose between the Italian and homemade ice cream cycles, depending on whether you prefer a light and airy consistency or a firmer texture.

The silkiness of your ice cream also depends on the fat content of your ingredients (milk, cream) and the number of eggs you use (see Golden Rules p. 32)

CONSISTENCY

- Commercial ice creams have a soft and creamy consistency. If you prefer a firmer texture, we recommend pre-chilling your ingredients in the refrigerator for 2 hours.

STORAGE

- You can freeze all your ice creams and sorbets. Sorbets should be eaten within 1 week, but ice cream made from cooked ingredients (custard base) will keep for 2 weeks in the freezer.
- To make it easier to freeze your ice cream or sorbet, we recommend dividing it between several small containers (e.g. 1.5 litres in three 0.5 litre containers).
- Homemade ice creams and frozen yoghurt do not contain any chemicals or preservatives, so they may harden after a few days in the freezer. To achieve the ideal scooping consistency, simply take your container out of the freezer 10-20 minutes before serving, leaving the lid on.
- **Never put a defrosted or semi-defrosted ice cream back in the freezer.**

INGREDIENTS

Now that you have your very own Gelato Expert, you can make any ice cream, sorbet or granita you like, according to the ingredients you have to hand.

• Rule 1: An ice cream recipe should always be well balanced

Good quality ice cream depends on having the right ingredients in the right proportions: liquid (milk, cream, water, etc.), dry ingredients (sugar, powdered milk, etc.) and fat (milk, butter, cream).

All the recipes in the book supplied with your appliance have been designed to achieve a perfect balance between all the ingredients. If, for example, you decided to replace whole milk with skimmed milk, you would modify the ice cream's consistency. The ingredients in the recipe must be carefully balanced if your ice cream is to have the desired consistency.

• Rule 2: The role of the ingredients



Milk

Use whole milk for a creamier end result.

Adding powdered milk increases the proportion of dry matter, making your ice cream even creamier.

Purchase full-fat cream with at least 30% fat content. The type of cream you use will determine the richness of the taste and the creaminess of the consistency. The higher the fat content, the silkier and more flavoursome your ice cream will be.

The more milk you have in your ice cream, the creamier it will be. The more water you have in your ice cream, the crunchier it will be.

Sugar

Sugar provides taste and consistency. The more you add, the softer the ice cream will be. Choose fully ripened seasonal fruit for a deeper flavour.

When you are making sorbets, the amount of sugar you need will depend on the ripeness of your fruit, so taste it first. If it is too sour, use more sugar. If it is very ripe, use less sugar.

A preparation with a high sugar, fat or alcohol content will take longer to freeze.



• Rule 3: Be accurate

Ice cream making is all about precision.

A **thermometer** is useful for monitoring egg-based preparations. Above 85°C, eggs will curdle.

Kitchen scales are an essential piece of equipment, as you need to weigh out all your ingredients carefully if you want good quality ice cream (see also Rule 1).

- **Rule 4: Let your ingredients rest**

For the best results, allow your ice cream base to rest, particularly for a custard based ice-cream. If possible leave it for **at least 12 hours**.

All the ingredients will be at the ideal temperature (chilled throughout), guaranteeing optimum results.

- **Rule 5: Maximize the cold temperatures**

If you switch the freezer unit on 5 minutes before adding your ingredients, churning times will be shorter.

If you are storing your ice-cream it is important to chill the storage container.





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