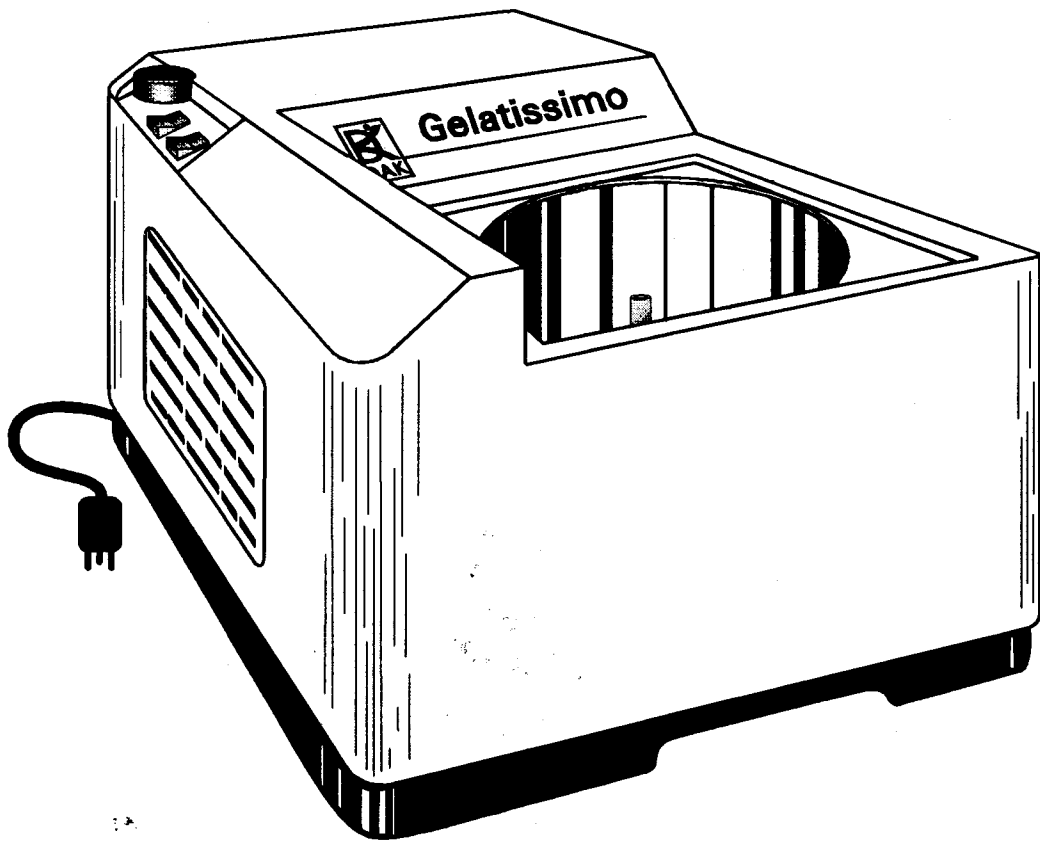


OWNER'S MANUAL

# GELATISSIMO

Ice Cream Maker



DAK Industries, Inc.



# Installation Precautions

## SPECIAL PRECAUTIONS

These precautions are necessary to prevent damage to the compressor motor.

- When you install the ice cream maker for the first time, or when you install it after moving it, **do not turn it on for about 24 hours**. This will allow the oil and coolant in the compressor system to settle properly.
- If the compressor stops running, due to a power failure or a disconnected power cord, set the red Chilling Switch to "0" (OFF). Wait 5 minutes before restarting the unit.

## GENERAL PRECAUTIONS

- \* Close supervision is required if this appliance is used near or by children.
- \* This unit must be connected to a properly grounded 3-prong outlet.
- \* Install and operate this unit on a flat and level surface.
- \* Do not use this unit outdoors.
- \* Leave at least 8 inches of space on all sides of this unit for proper ventilation.

# Parts

1. Spatula
2. Cover
3. Mixing Blade Nut
4. Mixing Blade
5. Built-in Mixing Bowl
6. Mixing Blade Shaft
7. Timer Control Knob
8. Chilling Switch
9. Mixing Blade Switch
10. Power Cord

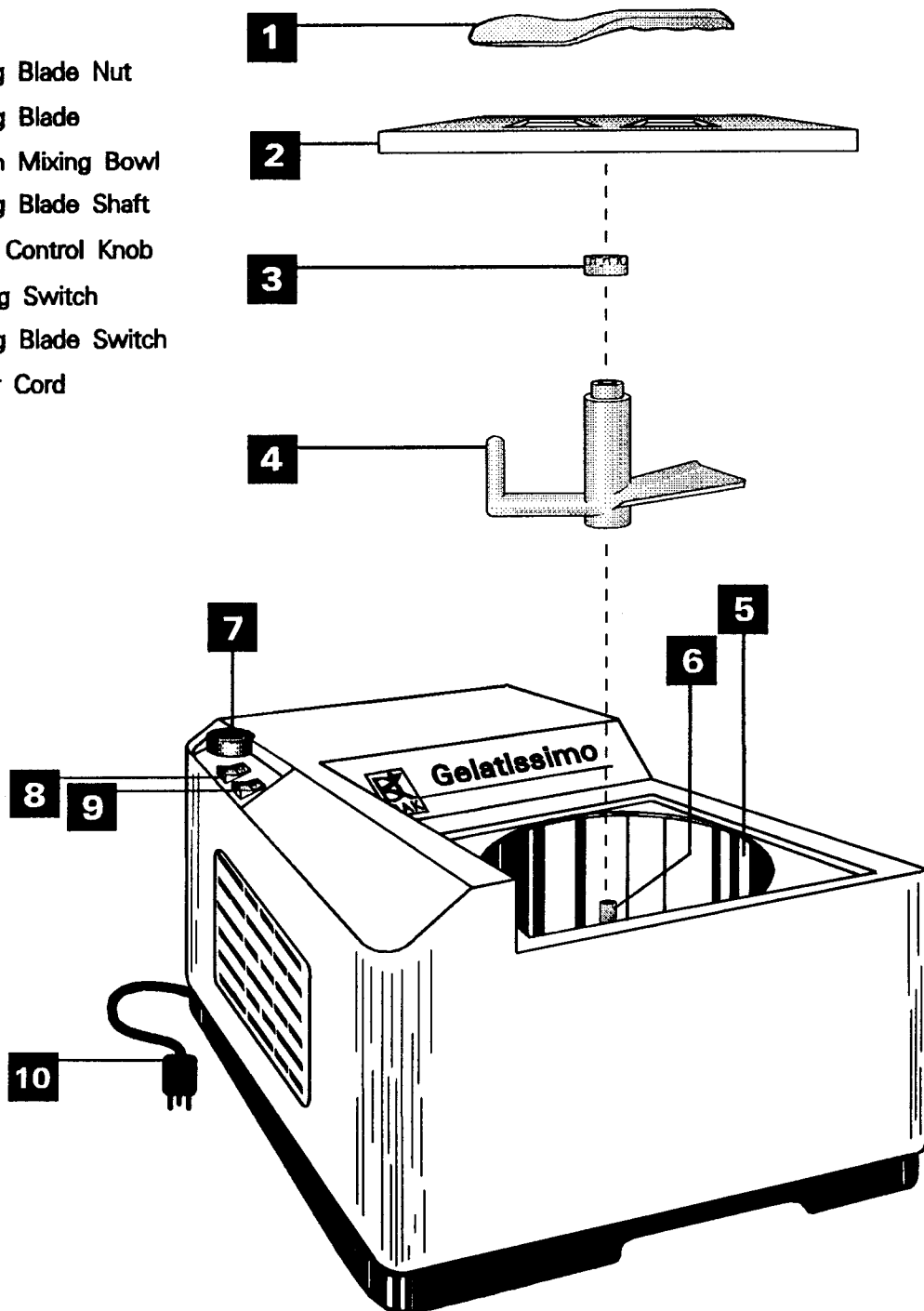
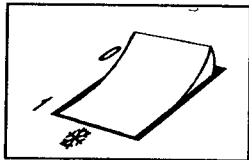


Figure 1

# Making Ice Cream

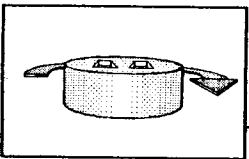
1. Place the Mixing Blade onto the shaft in the Mixing Bowl as shown in Figure 1.
2. Gently turn the Mixing Blade by hand until it fits snugly onto the bottom of the shaft.
  - \* When the Mixing Blade is in the correct position, you will not be able to turn it easily by hand.
3. Install the Mixing Blade Nut as shown in Figure 1.
  - \* Tighten the nut only until it is snug. **DO NOT OVERTIGHTEN THE NUT.**
4. Mix the ingredients for your ice cream recipe.
5. Be sure to chill (cool) the ice cream mixture in the refrigerator before you put the mixture into the ice cream maker.
  - \* Using a cooled mixture makes it freeze quicker in the ice cream maker.



Chilling Switch

6. Set the red <sup>RED</sup> Chilling Switch to "1" (ON).

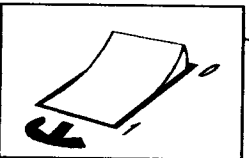
\* Wait 5 minutes while the ice cream maker cools down.



Timer Knob

7. Pour the cooled ice cream mixture into the Built-in Mixing Bowl.
8. Place the Cover over the Built-in Mixing Bowl as shown in Figure 1.

9. Gently turn the Timer Control Knob all the way clockwise to set the Timer for about 30 minutes.



Mixing Blade Switch

10. Set the green Mixing Blade Switch to "1" (ON) to turn on the Mixing Blade motor.

11. Use the supplied spatula (or any other non-metallic spatula) to remove the ice cream from the Built-in Mixing Bowl (to avoid scratching the bowl).

## Optional Accessories

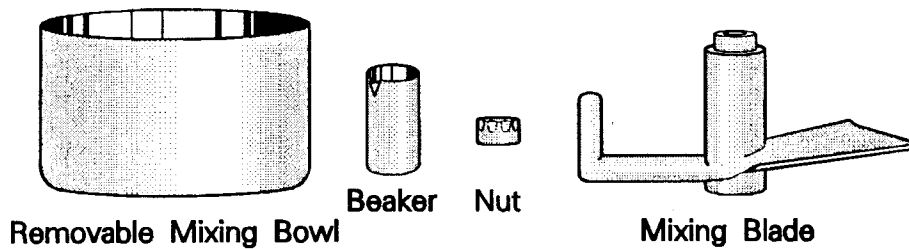


Figure 2

## Using The Removable Bowl

### 1. Reasons For Using The Removable Mixing Bowl:

- a) The Removable Mixing Bowl is much easier to clean than the Built-in Mixing Bowl.
- b) The Removable Mixing Bowl can be used to make a number of different ice creams, one after another, without your having to stop and clean the Built-in Mixing Bowl before you make each new batch.
- c) The Removable Mixing Bowl can be removed from the ice cream maker, taken directly to the table, and used to serve the ice cream.

**Important Note:** Always use a soft cloth or sponge and non-abrasive cleaners to clean the Built-in Mixing Bowl, to avoid scratching the bowl's finish.

### 2. Cooling Solution

To get the best chilling action while using the Removable Mixing Bowl, use a cooling solution of potable (edible) alcohol in the Built-in Mixing Bowl. The cooling solution creates a superior contact to cool the Removable Mixing Bowl, and keeps the Built-in Mixing Bowl from freezing to the Removable Mixing Bowl.

### 3. Preparing The Cooling Solution

- a) Using 100 proof vodka (see Figure 3).
  1. Fill the beaker to line "a" with 100 proof vodka.
  2. Add water until the cooling solution reaches line "b".
- b) Using 80 proof vodka (see Figure 3).

Fill the beaker to line "b" with 80 proof vodka.

\* Do not add water when using 80 proof vodka.

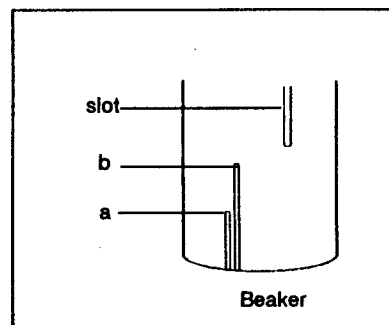


Figure 3

#### 4. Using The Cooling Solution

Pour the cooling solution into the Built-in Mixing Bowl (item 5, Figure 1).

- \* A tiny amount of the cooling solution may get into the Removable Mixing Bowl, so edible alcohol must be used

### **DO NOT USE RUBBING ALCOHOL. IT IS POISON!!**

- \* The cooling solution should almost cover the bottom of the Built-in Mixing Bowl.

#### 5. Installing The Removable Mixing Bowl

- Slide the Removable Mixing Bowl onto the Mixing Blade Shaft (item 6, Figure 1) and lower it down into the Built-in Mixing Bowl..
- Gently press down on the Removable Mixing Bowl. If any cooling solution comes up the shaft and into the Removable Mixing Bowl, wipe it out with a clean, damp sponge or cloth.

#### 6. Place the Accessory Mixing Blade onto the Mixing Blade Shaft.

- \* The Accessory Mixing Blade has a larger diameter than the regular Mixing Blade.

#### 7. Install the Mixing Blade Nut as shown in Figure 1.

#### 8. Follow steps 4-11 on page 4 to make ice cream.

## Notes

- \* If the ice cream freezes hard enough to stop the Mixing Blade, set the green Mixing Blade Switch to "0" (OFF).

- \* If the ice cream is still too soft when the Mixing Blade stops:

- Turn the Timer Control Knob part way clockwise to run the Mixing Blade for a few more minutes.

Or

- Set the green Mixing Blade Switch to "0" (OFF), leave the red Chilling Switch set to "1" (ON) and let the ice cream chill with the Mixing Blade off for 10 more minutes, or until the ice

cream reaches the desired consistency.

- \* The mechanical Timer can be set to run for up to approximately 30 minutes.

- \* Set the red Chilling Switch and the green Mixing Blade Switch to "0" (OFF) at any time to turn the ice cream maker off. **If the red Chilling Switch is turned off, always wait 5 minutes before turning it back on.**

- \* Set the green Mixing Blade Switch to "0" (OFF) at any time to stop the Mixing Blade, for testing the mixture, or serving the ice cream.

# Specifications

## Power Requirements

Voltage	120 VAC, 60 Hz
Compressor	95 Watts
Fan	20 Watts
Blade Motor	70 Watts
Blade Motor Timer	0-30 minutes
Capacity (approximate)	1 quart
Freezing Time (approximate)	20-30 minutes
Weight (approximate)	28.6 lbs. (13 kg)
Dimensions (H x W x D; approximate)	7.8 in. X 11.8 in. X 15.4 in. (19.5 cm X 29.5 cm X 38.5 cm)

## Notes

- \* This unit is suitable for continuous operation.
- \* These specifications are subject to change without notice.



## DAK Gelatissimo Ice Cream Maker

### *Limited Warranty*

DAK Industries, Inc. ("DAK") warrants to the first consumer purchaser, for a period of 90 days from the date of purchase, that this DAK Gelatissimo Ice Cream Maker (the "Product"), when shipped in its original packaging, will be free from defects in manufacture and materials. THE FOREGOING WARRANTY IS THE ONLY WARRANTY, EXPRESS OR IMPLIED, GIVEN BY DAK, I.E., **THERE IS NO WARRANTY OF MERCHANTABILITY AND THERE IS NO WARRANTY OF FITNESS FOR A PARTICULAR PURPOSE.** DAK hereby disclaims any express or implied warranties other than the warranty in the first sentence to the fullest extent permitted by law. IF APPLICABLE LAW DOES NOT PERMIT DAK TO DISCLAIM IMPLIED WARRANTIES, ANY WARRANTIES IMPLIED BY LAW ARE LIMITED TO THE **90 DAY TERM OF THE EXPRESS WARRANTY GIVEN BY DAK.** No other person, including any employee of DAK or any service person, is authorized to make any other warranty or to alter or extend the terms of the warranty given by DAK.

**NOTE:** The warranty given by DAK **DOES NOT APPLY** to the **appearance** of any Product or to any Product which has been subjected to **misuse, mishandling or service by any unapproved service person** or to any Product which has been **damaged, defaced, modified, altered or tampered with, either externally or internally** or to any Product sold or used outside of the United States of America.

The **SOLE AND EXCLUSIVE REMEDY** under this warranty is **REPAIR OR REPLACEMENT AT DAK'S OPTION** of any Product that proves to be defective in manufacture or materials within the 90 day period from the date of purchase. **TO THE FULLEST EXTENT PERMITTED BY LAW, DAK DISCLAIMS ALL LIABILITY FOR ANY OTHER DIRECT, INCIDENTAL OR CONSEQUENTIAL DAMAGES ALLEGED TO BE CAUSED BY A DEFECTIVE PRODUCT, I.E., DAK WILL NOT BE RESPONSIBLE FOR ANY PERSONAL INJURY, PROPERTY DAMAGE (OTHER THAN THE COST OF REPLACING THE PRODUCT) OR ANY OTHER MONETARY DAMAGE SUCH AS LOST WAGES OR PROFITS CAUSED BY ANY USE, ATTEMPTED USE OR INABILITY TO USE THE PRODUCT.**

**NOTE:** By using this Product, you agree that repair or replacement at DAK's option will fully satisfy DAK's warranty obligation to you, whether in contract, tort, negligence, strict liability or other applicable law.

DAK, at DAK's sole option, will repair or replace any Product that proves to be defective within 90 days from the date of purchase at no charge to the purchaser **except for a fee of \$19.00 for handling, packing, return postage and insurance.**

Should service be required:

1. Carefully pack the Product along with all of its accessories and other original materials **in the original carton and packing materials (if still available)** or in another suitable carton with sufficient protective padding to avoid injury to the Product during shipping.

2. You **MUST ENCLOSE:**

- Your **original packing slip** or other proof of date of purchase **AND**
- Your **check or money order for \$19.00**, payable to **DAK Industries, Inc. AND**
- **A note describing the problem** that needs to be repaired.

3. Ship the Product, **prepaid, by Insured Parcel Post or Insured United Parcel Service (UPS)** to:

**DAK INDUSTRIES, INCORPORATED  
8200 Remmet Ave  
Canoga Park, CA 91304**