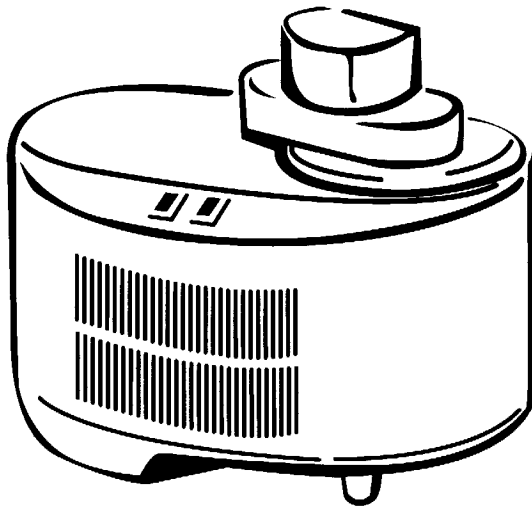
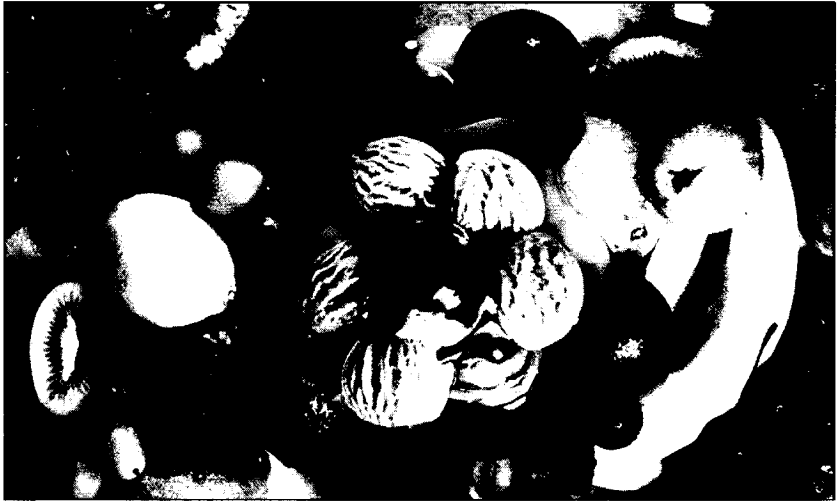

GELATAIO JUNIOR



Instruction and Recipe Manual

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be taken, including the following:

1. Read all instructions **BEFORE USING THE MACHINE.**
2. To protect against electrical shock, do not spill on or immerse cord plugs, main housing, motor assembly or other non-removable electrical parts, of this appliance in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts .
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner.
7. The use of accessory attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Do not place on or near hot gas electric burner or in a heated oven.
11. Be certain unit is "off" before inserting or removing plug from wall outlet.
12. Keep hands and utensils out of container while operating to prevent the possibility of personal injury or damage to the Il Gelataio. A scraper may be used, but must be used only when the Il Gelataio is not running.
13. Remove the mixing blade assembly from the Il Gelataio before washing the assembly
14. Always operate the Il Gelataio with cover in place.
15. The Il Gelataio machine is designed to be used only on 120 Volt AC and 60 Hz frequency outlets.

SAVE THESE INSTRUCTIONS

Distributed by:

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THIS MACHINE IS NOT WARRANTED FOR COMMERCIAL USE

INTRODUCTION

With IL GELATAIO frozen dessert machine, you can have beautiful fresh desserts in minutes - not just rich ice creams but silky sorbets, fresh frozen yoghurts, even cooling frozen soups. The possibilities are endless. Your family and friends will love the results, and never again need you feel guilty that you bought dessert because you didn't have time to make one.

Using IL GELATAIO is simple and effortless because-unlike other ice cream makers-it has its own freezing mechanism. You don't need salt, or ice, so there's no mess. It also has a safety feature that makes a sound in case the blades get stuck either because of ice on the sidewall of the bowl or because the ice cream is too hard and is ready. Finally, it has a specially designed removable bowl for easy storage and cleaning.

Fruit ice cream and sorbets are only truly luscious when they still have the just-picked flavor that time so rapidly destroys. That is why no commercial fruit ice or ice cream can ever be as good as freshly home-made. For fruit ices or ice creams to have a long freezer life, the fruits must be cooked, thereby destroying their freshness. Since your creations will soon be eaten up, you can use uncooked fruit purees for a much better flavor.

IL GELATAIO is so easy to work with, you can make several flavors to serve together in less time than it takes to make most cakes. With IL GELATAIO you can play with freezing all kinds of mixtures, not just sweet ones. Consider chicken soup or tomato and basil sorbets, marvellous for a cooling first course on a hot summer day. An added plus, IL GELATAIO will make smooth, refreshing frozen drinks like daiquiris or piña coladas, sure to be the hit of a party.

In this book, we'll show you how easy it is to use IL GELATAIO and then introduce you to a variety of mixtures - ice creams, frozen yoghurts, sherbets, sorbets - which will open up a world of possibilities to explore, and once you've mastered the basics, let your imagination run wild, as you try new flavors and fun combinations.

TECHNICAL DATA

Voltage	: 120 V - 60 Hz
Power	: 160W or about ¼ HP
Cooling Temp	: Min. -4 F. or -20 C.
Dimensions	: 15 ½"x12½"x12½"
Weight	: 33 Lbs.

ATTENTION - IMPORTANT NOTICE

It is probable that during shipment of your new IL GELATAIO frozen dessert machine, it was turned upside down. When this happens, the freon mixes with lubricating oil in the compressor and needs to be separated again.

While this doesn't hurt the machine, you should turn it on its right side (when you face it) for 12 hours; after that, everything will be fine and you won't have to do it again.

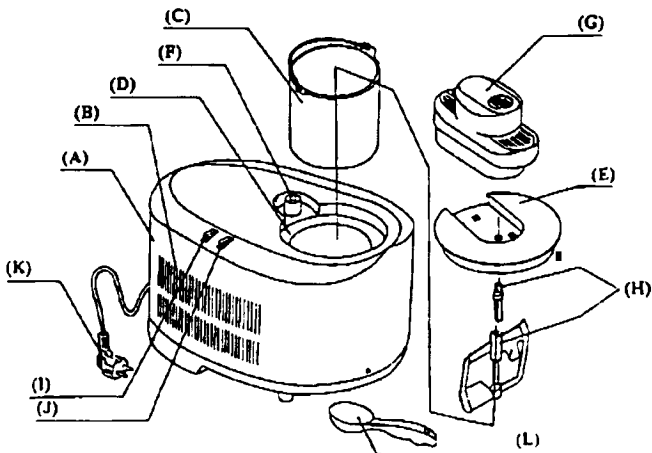
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GENERAL DESCRIPTION

- | | |
|------------------------|-------------------------|
| A- Housing | G- Motor |
| B- Ventilation opening | H- Mixing blade |
| C- Removable bowl | I- Chill switch |
| D- Cooling cylinder | J- Churn switch |
| E- Cover | K- Power cord with plug |
| F- Motor power plug | L- Spatula |



SETTING UP AND OPERATION

- 1- Place the GELATAIO on a level counter.
- 2- Make sure that the ventilation openings (B) of the appliance are free. The distance from any other appliance, furniture or wall, should be no less than 10".
- 3- Before using your GELATAIO, clean all parts that come in contact with the mixture, with warm water. Remove the motor-cover-blade assembly (G, E, H) from its motor power plug seating. Remove the blade from the motor cover assembly and lift the removable bowl (C), out of the cooling cylinder (D) by pulling the handle gently. Separate the motor (G) from the cover (E). Wash the removable bowl (C), the mixing blade (H) and the cover (E) with warm water.
- 4- Put everything back together in the following order: Place the removable bowl © inside the cooling cylinder (D). Insert the motor (G) into the cover (E) and insert the blade (H) and place the motor-cover assembly into its seating (F).
- 5- Insert the power plug into a proper electrical outlet (120V-60Hz).
- 6- Pour the ingredients according to the selected recipe, into the bowl. Place the motor-cover assembly (G,E) with the blade attached (H) into its motor power plug seating (F). Turn the chill and churn switches on.
- 7- Let the machine mix and cool the ingredients for at least 20' when the mixture will begin to harden. At this point continue to check the consistency every 5' until the desired firmness is achieved. Finally, turn off both switches, remove the motor-cover assembly and serve.

USAGE TIPS

- 1- Never allow the mixture to freeze too hard or solid. There is however a safety feature that makes a sound in case the blade gets stuck because the ice cream is too hard. If this happens turn the churn and chill switches off to avoid possible permanent damage and wait until your frozen dessert can be removed.
- 2- Once you turn the chill switch off, always wait at least one or two minutes before turning on again.
- 3- The removable bowl, the cover (only) and the mixing blade are dishwasher safe if you put them on the upper rack.
- 4- Before you replace the bowl, always be certain the area where the bowl goes is completely dry and the mixing bowl exterior is completely dry as well before using the chill. This will ensure correct operation of the cooling system. If moisture is present on either part. (the bowl or the cooling cylinder), it will "ice up" and interfere with the cooling process.
- 5- When replacing the removable bowl, make sure the bowl is pushed down securely into place.
- 6- If you wish to keep the just completed recipe in the machine for a short period, turn off the churn and chill switches and leave the recipe covered . It will hold the correct consistency for about 15'. We suggest for longer storage the extra bowl with the insulated container.
- 7- Always keep the Gelataio in an upright position to avoid a reduction of the cooling performance.
- 8- There will be a variation in the time it takes for a batch to freeze, depending on the amount of ingredients used and the temperature of the ingredients. If you want quicker results, pour in less ingredients and take them from the refrigerator.

Always feel free to contact our Customer Service for any questions concerning the operation of the machine or recipe assistance at (201) 939-2555.

For any warranty problem you may also contact the toll-free number of the Service Center (800) 223-1898.

Ice Cream

Ice cream mixtures can be as simple as puréed fruit, sugar and cream, Philadelphia-style, or based on more complicated cooked custards, French-style. Both are delicious, though French versions are slightly richer. The recipes which follow are for both kinds. All use rich, heavy cream. If you prefer a lighter, lower-calorie dessert, substitute milk (whole or skim) or even yoghurt for the cream in any of these recipes. Always sample the mixtures before freezing and adjust to your own taste.

Use these recipes as an inspiration for your own favourite ice creams. If you like a little crunch, add a cup of chopped nuts, chocolate chips or candy to a quart of mixture, either before or after freezing, depending on whether you want the crunch to be frozen, too. You can also add chopped fruit, fresh or dried, shredded coconut, even marshmallows. It's better to add these soft things at the end so they don't get icy.

Banana Ice Cream

The riper the bananas, the more flavor.

2 ripe bananas
4 ½ teaspoons fresh lemon juice
¼ cup plus 2 tablespoons simple syrup
½ cup heavy cream

Working quickly to keep the bananas from darkening, peel and place them in a food processor with the lemon juice. Purée until smooth. You should have about 1 cup of purée. Stir in the simple syrup, then the cream.

Pour the mixture into the bowl of the machine and freeze 15 to 20 minutes.

Makes about 1 pint.

June 15, 1951 was declared National Ice Cream Day by Congress in recognition of the fact that the ice cream industry was then 100 years old.

Strawberry Ice Cream

- 1 pint strawberries, washed and hulled
- $\frac{1}{4}$ cup plus 1 tablespoon superfine sugar
- 4 $\frac{1}{2}$ teaspoons fresh lemon juice
- $\frac{3}{4}$ cup heavy cream

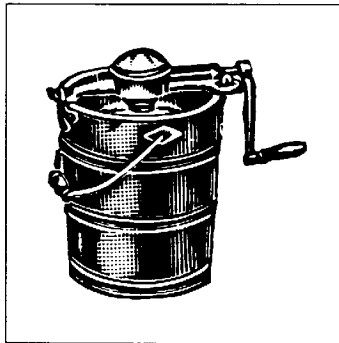
Puree the strawberries in a food processor. Stir in the remaining ingredients.

Pour the mixture into the bowl of the machine and freeze 15 minutes.
Makes about $1\frac{3}{4}$ cups.

Maple Walnut Ice Cream

- 1 cup heavy cream
- $\frac{3}{4}$ cup plus 2 tablespoons milk
- $\frac{3}{4}$ cup Vermont grade A maple syrup
- $\frac{1}{2}$ cup walnut pieces

Pour the cream, milk and maple syrup into the bowl of the machine.
Add nuts and freeze 15 minutes.
Makes about $2\frac{1}{2}$ cups.



George Washington was inordinately fond of ice cream. According to the books of an early ice cream seller, the father of our country spent \$200 on ice cream just during the summer of 1790.

Peach Ice Cream

When fresh peaches are out of season, this simple dessert will conjure up memories of warmer days.

One 16-ounce can peaches packed in heavy syrup, drained, liquid discarded

¼ cup plus 2 tablespoons simple syrup

4½ teaspoons fresh lemon juice

½ cup heavy cream

Purée the peaches in a food processor. Add the syrup, lemon juice and cream.

Pour the mixture into the bowl of the machine and freeze 15 o 20 min. Makes about 1 pint.

Apricot Ice Cream

Substitute apricots for the peaches. Use only 1 tablespoon lemon juice.



According to Godey's Lady's Book in 1850, "A party without ice cream would be like a breakfast without bread or a dinner without a roast".

Quick Raspberry Ice Cream

- 1 10-ounce partially thawed raspberries
- 1 cup heavy cream
- ½ cup milk

Lightly crush raspberries while still in carton. Pour into the bowl of machine, add cream & milk.

Set freeze for about 15 minutes.

Makes 1½ pints.

Coconut Ice Cream

- 1 8-ounce can sweetened cream of coconut
- ½ cup milk
- 1 cup heavy cream
- ½ cup tightly packed coconut flakes

Place the coconut cream and milk into a food processor and blend thoroughly. Stir in coconut flakes and cream. Pour mixture into bowl of the machine and freeze for 15 minutes.

Makes 1 pint.

Avocado Ice Cream

While an avocado-flavored dessert may seem strange to North Americans, South Americans have long considered the avocado an ideal ingredient for sweet desserts. Try this recipe and you'll understand why.

- Two 8-ounce avocados
- ¼ teaspoon kosher salt
- ½ cup superfine sugar
- 3 tablespoons fresh lemon juice
- ½ cup heavy cream

Peel and pit the avocados. Cut them into chunks and purée in a food processor. You should have about 1½ cups of purée. With the machine running, add the remaining ingredients.

Pour the mixture into the bowl of the machine and freeze 15 minutes.

Makes about 1 pint.