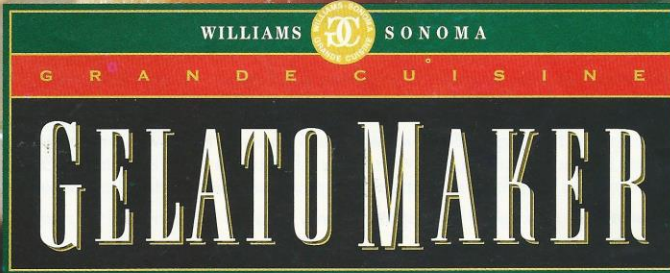


Use and Care Manual

*Important Information:
read before operating unit*

Model WS 994



**ATTENTION:
FOR
HOUSEHOLD
USE ONLY**

*IMPORTANT
SAFEGUARDS*

*SAVE THESE
INSTRUCTIONS*

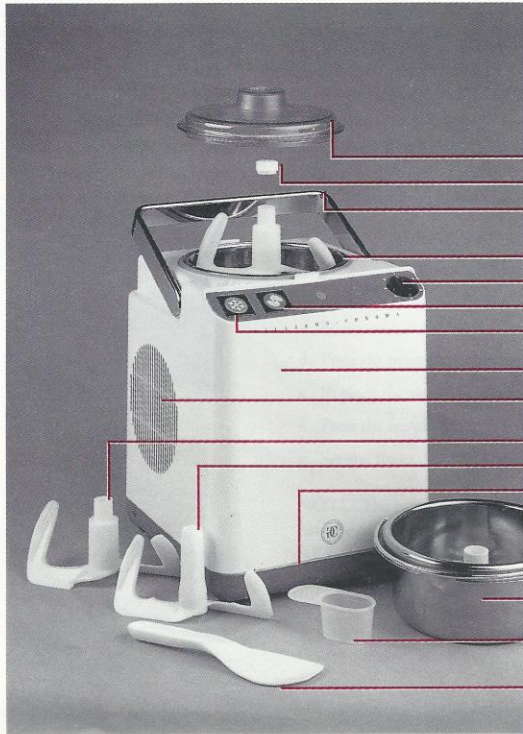
When using an electrical appliance, basic safety instructions should always be followed, including the following:

- Read all instructions.
- Do not operate the unit without supervision.
- Close supervision is necessary when any appliance is used by or near children. Do not allow children to operate the Williams-Sonoma Gelato Maker unsupervised.
- Avoid contacting moving parts.
- Do not operate with the see thru lid removed from the gelato maker, as injury may occur.
- To disconnect, turn all controls to "off", then remove the plug from the wall outlet.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Use only a 120 volt electrical outlet to operate the gelato maker.
- Do not operate your Williams-Sonoma Gelato Maker with a damaged cord or plug or after the appliance malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment, if necessary.
- Do not turn the unit on its side or upside down; damage to the refrigerating compressor may occur.
- The use of accessory attachments not recommended or sold by Williams-Sonoma may result in fire, electric shock or personal injury.
- **DO NOT USE YOUR WILLIAMS-SONOMA GELATO MAKER OUTDOORS.**
- Do not let any cord hang over the edge of the table or counter, or touch hot surfaces.
- Do not place near or on hot gas or electrical burners or in a heated oven.
- Do not add HOT ingredients into refrigerated mixing container.
- Do not operate Williams-Sonoma Gelato Maker against the wall. An adequate supply of air must escape from the air vents. Leave machine a minimum of 5" from the wall.
- Do not immerse Williams-Sonoma Gelato Maker in water or other liquid to protect against risk of electrical shock.
- Use handle to carry unit safely.
- Do not immediately turn refrigerating compressor on after having turned off the gelato maker. Allow the unit to rest to 4 to 5 minutes before turning the gelato maker back on.

TABLE OF CONTENTS

IMPORTANT SAFEGUARDS	1
1. USING THE STATIONARY MIXING CONTAINER	5
2. USING THE REMOVABLE MIXING CONTAINER	
• PREPARING THE BRINE MIXTURE – A COLD CONDUCTOR	6
• MAKING GELATO IN THE REMOVABLE MIXING CONTAINER	7
• REMOVING THE MIXING CONTAINER	8
3. TO REMOVE AND STORE THE FROZEN DESSERT	8
4. TO PREPARE SEVERAL FLAVORS IN SUCCESSION	9
5. CLEANING AFTER USE	9
6. HELPFUL HINTS	10
7. RECIPES	11

ATTENTION: FOR HOUSEHOLD USE ONLY



- 1 Cover
- 2 Blade fastening knob
- 3 Handle
- 4 Stationary mixing container
- 5 Timer
- 6 Creamer blade push-button
- 7 Freezer push-button
- 8 Body
- 9 Air-vent opening
- 10 Creamer blade for stationary container
- 11 Creamer blade for removable container
- 12 Base
- 13 Removable mixing container
- 14 Measuring cup
- 15 Gelato spatula

THE WILLIAMS- SONOMA GELATO MAKER

NOW YOU CAN ENJOY THE PLEASURES OF CREATING HOME-MADE GELATO, ICE CREAM OR SORBET IN YOUR OWN KITCHEN.

With the Williams-Sonoma Gelato Maker, you can make up to 1 1/2 quarts of gelato in only about 20 minutes. Your gelato maker allows you the choice of creating gelato the traditional way (using a brine mixture to cool the gelato as it mixes – using the removable stainless steel container), or the simpler way – mixing the gelato directly in the stationary container.

Plus, you can make double the amount of gelato by combining both approaches... first creating gelato in the removable container and storing it in the freezer, then immediately proceeding to make an additional batch of gelato in the stationary container. You can make a total of 3 quarts of your favorite gelato, ice cream or sorbet in approximately 40 minutes!

MAKING GELATO



Stationary Mixing Container

Before you begin, be sure to locate the gelato maker away from sources of heat, and do not place it against the wall (allow at least 5" of space to permit air to escape from the side air-vent opening).

1. USING THE STATIONARY MIXING CONTAINER

The stationary mixing container is the perfect tool for preparing gelato with less time and effort and without requiring preparation of a brine mixture.

DIRECTIONS

First, prepare the gelato mixture according to the instructions in the recipe booklet.

- a. Pre-cool the stationary mixing container (4) for 10 minutes by pressing the freezer Ⓢ button (7).
- b. Remove the see-through lid (1).
- c. Make sure that the large creamer blade (10) is affixed to the stationary mixing container. This should be secured in place with the knob (2).
- d. Pour the prepared gelato mixture directly into the stationary mixing container (4).
- e. Replace the see-through cover (1).
- f. Press the on/off Ⓢ button (6) to start the operation of the creamer blade.
- g. Set the timer (5) to maximum.

NOTE: The timer on the gelato machine can be set to maximum as a built in clutch will automatically halt the motion of the creamer blade when the right consistency has been reached. Most gelato and other frozen desserts require only 20 minutes of mixing time, although some recipes may take more or less time depending on the desired texture. With use, you will learn to set the timer to match your preferred consistency.

2. USING THE REMOVABLE MIXING CONTAINER

■ PREPARING THE BRINE MIXTURE – A COLD CONDUCTOR

Traditionally, gelato, like ice cream and sorbet, is made using a brine solution to cool the mixture. The gelato is made in a removable mixing container which sits in bath of brine (a frozen mixture of water and salt). The brine acts as a cold conductor, cutting down on the preparation time by transmitting the cold temperature from the stationary container to the removable mixing container. The brine mixture also makes it easier to remove the mixing container once the gelato is prepared.

HOW TO PREPARE THE BRINE:

- a. Fill a glass with 1/3 salt and then add 2/3 hot water (not boiling).
- b. Stir for 30 seconds.
- c. Let any undissolved salt settle to the bottom of the glass.
- d. Let the mixture cool slowly.
- e. Put only the liquid brine into the measuring cup provided (14) until it reaches the water mark on the inside of the measuring cup.

THE BRINE IS NOW READY. DO NOT ADD THE BRINE NOW. PUT THE BRINE ASIDE AND FOLLOW THE DIRECTIONS ON THE FOLLOWING PAGE.

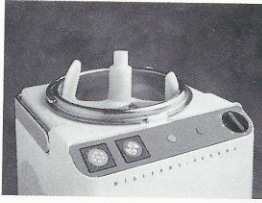


Figure 1



Figure 2



Figure 3

2. USING THE REMOVABLE MIXING CONTAINER

■ MAKING GELATO

DIRECTIONS

First, prepare the gelato mixture according to the instructions in the recipe booklet. Then make the brine mixture as described above.

- a. Remove the cover (1), unscrew the knob (2), remove the small creamer blade (11) (fig. 1), and then remove the container by lifting it up by its metal handle (fig. 2).
- b. Pour the brine mixture you have set aside into the stationary container (fig. 3). Use only the amount of brine solution as designated by the water mark on the measuring cup. The brine mixture should just cover the bottom of the stationary container.
- c. Clean the inside of the removable mixing container.
- d. Place the removable mixing container into the stationary container making sure to line up the reference marks on the edge of the containers. Once the reference marks are lined up, lightly press the removable container into place (fig. 4).
- e. Replace the small creamer blade (11), then secure the blade with the knob (2).
- f. Press the freezer (⊖) button and put the see-through cover back on the mixing container (fig. 5).
- g. Allow 10 minutes for mixing container to be cooled.
- h. Once the mixing container is cooled, pour in the gelato mixture (fig. 6) and replace the see-through cover (1).
- i. Set the timer (5) to maximum. Press the on/off (⊕) button to start the operation of the creamer blade (fig. 5).

WHEN MAKING TWO OR MORE FLAVORS OF GELATO IN RAPID SUCCESSION USING THE REMOVABLE CONTAINER, CHANGE THE BRINE IN THE STATIONARY CONTAINER EACH TIME.



Figure 4

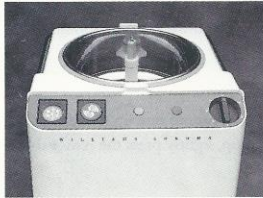


Figure 5



Figure 6

2. USING THE REMOVABLE MIXING CONTAINER

■ REMOVING THE MIXING CONTAINER

You will have noticed that the cooling circuit is separate and independent from the gelato making and blade-motion mechanism. This will keep the gelato well-chilled even if you forget to remove the container once the machine has completed its cycle or the clutch has stopped the creamer blades.

IF THE COOLING UNIT IS KEPT ON BEYOND THE GELATO MAKING TIME, THE BRINE MIXTURE MAY FREEZE AND IT MAY BE HARDER TO REMOVE THE CONTAINER. IN THIS CASE TURN OFF THE COOLING UNIT BY PRESSING THE FREEZER Ⓢ BUTTON, AND WAIT 3 MINUTES BEFORE REMOVING THE CONTAINER.

TO REMOVE THE MIXING CONTAINER:

- a. Press the on/off Ⓢ button to stop the mixing operation *and* press the freezer Ⓢ button to turn off the compressor cooling unit.
- b. Wait 2-3 minutes for the brine mixture to warm between the stationary container and the removable container.
- c. Remove the see-thru lid.
- d. Unscrew the securing knob (2) holding the creamer blade in place.
- e. Grasp the removable container by its handle and lift, turning it side to side as indicated (fig. 7), until it comes loose. Once loose, lift the removable container out from the gelato maker.

3. TO REMOVE AND STORE THE FROZEN DESSERT

- a. Use the special *NON-SCRATCH SPATULA* (15) to remove the frozen dessert from the container, and store in a separate container.
- b. Your gelato can be stored in the freezer in the removable mixing container.




Figure 7



Figure 8


4. TO PREPARE SEVERAL FLAVORS IN SUCCESSION

The stationary container is handy when you want to prepare several flavors of gelato in rapid succession.

- To prepare several flavors of gelato in rapid succession, first use the removable mixing container to make one portion of gelato.
- Remove the mixing container.
- Carefully clean the stationary mixing container to eliminate any brine mixture. (To clean the stationary container of any frozen brine residues, we recommend first turning off the freezer  button and waiting several minutes before proceeding with the cleaning operation).
- Proceed to make the next batch of gelato in the stationary mixing container.


5. CLEANING AFTER USE

IT IS IMPORTANT TO THOROUGHLY CLEAN THE INSIDE OF THE STATIONARY CONTAINER OF ALL TRACES OF BRINE SOLUTION. IF THE BRINE SOLUTION IS ALLOWED TO BUILD UP, IT COULD DAMAGE THE CONTAINER ITSELF.

- Do not immerse the cord, plugs or electrical component housing in water or other liquids.
- Unplug your gelato maker before cleaning.
- Wipe the inside of the stationary container with a damp cloth and dry (fig. 8). Make sure all brine mixture is removed before storing.
- Wipe all external parts of the gelato maker with a soft, damp cloth and use a mild soap. Do not use abrasives or harsh cleaners as they may damage the finish of the machine.
- Once the freezer has been turned off by pressing the freezer  button the stationary container can be wiped clean with a soft damp cloth and a mild soap. Dry stationary container before storing.

- f. Check to be certain that all traces of the brine solution are removed.
- g. The removable mixing container, the see-through cover, the large and small creamer blades, the measuring cup and the spatula can be washed in the dishwasher on the top-shelf or by hand using warm soapy water.

6. HELPFUL HINTS

- a. To avoid overly soft gelato, do not operate the gelato maker without the see-through cover in place.
- b. Chill the mixing chamber 10 minutes prior to adding the ingredients.
NEVER POUR HOT MIXTURES INTO THE MIXING CONTAINERS.
- c. If the power supply is cut off or if you accidentally turn off the compressor during operation, wait 5 minutes before re-starting the freezer, pressing the on/off  button.

NOTE: IF YOU TURN THE COMPRESSOR IMMEDIATELY BACK ON THE COMPRESSOR WILL NOT START, AND THE MOTOR MAY MAKE A KNOCKING SOUND.

SOLUTION: WAIT 5 MINUTES, AND THE COMPRESSOR WILL BE READY TO BEGIN OPERATION.

CAUTION: THIS APPLIANCE IS EQUIPPED WITH A THERMAL LIMIT SWITCH WHICH IS ACTIVATED IN THE EVENT OF AN OVERLOAD AND CUTS OFF THE BLADE MOTOR. IN EVENT OF EXTENDED OPERATION, IT IS ADVISABLE TO LET THE APPLIANCE REST BEFORE STARTING A NEW PREPARATION.

WHEN THE CREAMER BLADE STOPS, THE ICE CREAM IS READY AND THE CLUTCH IS ACTIVATED. IT IS THEREFORE RECOMMENDED TO DEPRESS THE CREAMER BLADE PUSH-BUTTON (6) TO AVOID OVERHEATING.

7. RECIPES

PISTACHIO GELATO

Ingredients:

1/2 cup (65 grams) unsalted, shelled pistachio nuts
1/4 cup (30 grams) peeled almonds
2-1/2 cups (600 grams) milk

1 whole vanilla bean
2/3 cup (150 grams) sugar
2 egg yolks

Preparation:

Combine pistachios and almonds in a food processor with a quarter cup each of the sugar and milk. Process until nuts are pulverized. Add the vanilla bean to the rest of the milk in a saucepan. Heat almost to a boil, and remove from heat. Cover and set aside for a few minutes. Drop egg yolks into a small mixing bowl, and beat sugar into them. Remove vanilla bean from milk. Whisk a little of the warm milk into the yolk and sugar mixture, before stirring the egg mixture into the pan of milk. Stir constantly until the mixture just begins to boil. Remove immediately from the heat, continuing to stir to prevent the eggs from curdling. Strain, using a fine sieve, and stir in ground nuts. Cool to at least room temperature. Pour into pre-chilled ice cream machine, and freeze for approximately 30 minutes. Makes about 3/4 quart.

VANILLA GELATO

Ingredients:

2 cups (500 grams) milk
2/3 cup (150 grams) heavy cream
1 whole vanilla bean

3 egg yolks
2/3 cup (150 grams) sugar
2 teaspoons vanilla extract

Preparation:

Combine milk, cream and vanilla bean in a saucepan. Bring liquids almost to a boil, and remove from heat. Cover and set aside for a few minutes. Drop egg yolks into a small mixing bowl, and beat sugar into them. Remove vanilla bean from liquids. Whisk a little of the warm liquids into the yolk and sugar mixture, before stirring the egg mixture into the pan of liquids. Stir constantly until the mixture just begins to boil. Remove immediately from the heat, continuing to stir to prevent the eggs from curdling. Strain, and cool to at least room temperature. Stir in vanilla extract. Pour into a pre-chilled ice cream machine, and freeze for approximately 30 minutes. Makes about 3/4 quart.

CHOCOLATE GELATO

Ingredients:

5-1/2 ounces (150 grams) bittersweet chocolate
2 cups (500 grams) milk

3 egg yolks
7/8 cup (180 grams) sugar

Preparation:

Melt chocolate in a double boiler. Heat milk, in a saucepan, almost to a boil, and remove from heat. Cover and set aside for a few minutes. Drop egg yolks into a small mixing bowl, and beat sugar into them. Whisk a little of the warm milk into the yolk and sugar mixture, before stirring the egg mixture into the pan of milk. Stir constantly until the mixture just begins to boil. Remove immediately from the heat, continuing to stir to prevent the eggs from curdling. Whisk in melted chocolate. Strain and cool, to at least room temperature. Pour into a pre-chilled ice cream machine, and freeze for approximately 20 minutes. Makes about 3/4 Quart.

LEMON SORBET

Ingredients:

1-1/2 cups (200 grams) sugar cubes
6 large lemons

2 teaspoons water
1 egg white

Preparation:

Rub the sugar cubes on the surface of the lemons skins until the sides of the sugar cubes have yellowed. Juice the lemons. Combine the sugar cubes, lemon juice, and water in a saucepan. Lightly beat the egg white, and whisk into the other ingredients. Stir the mixture over heat until it achieves a light syrup consistency. Remove from heat and strain. Cool to at least room temperature. Pour into a pre-chilled ice cream machine, and freeze for approximately 15 minutes. Makes about one pint.

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