GEL M1
GEL M2
GEL MC2

INTRODUCTION TO ICE CREAM MACHINES

We would first like to thank you for having purchased your STAFF ICE SYSTEM machine.

We strongly recommend that you use top quality mixes for making ice-cream in order to satisfy even your most demanding customers.

If you purchase the mix, make sure it is supplied by reliable companies and that you follow their instructions carefully, without changing the product.

Taste the ice-cream yourself and only distribute it if you are completely satisfied with it.

Make sure that your STAFF keep the machine clean.

All repairs should be left to a service engineer specialized in ice-cream machines.

THE ELECTRIC NETWORK

Before turning on the machine, assure that the voltage corresponds to the one indicated on the label (voltage standard 230v/1/50Hz). It is a good rule to install near the machine a bipolar switch wiyh 16 A fuses; it must be switched off whenever the machine is not working. It is important to have the machine well positioned on the floor, according to the industrial accidents regulations in force for the installment of electrical apparatus. The builder is not responsable for the demages caused by unproper installment. We advice you to let a technical eletrician do the installment.

HOW TO CLEAN THE MACHINE

Milk and eggs that are present in the ice-cream can cause mold and bacterium. It is important to clean all the machine's components well; not only the machine must be kept clean but also the premises, the personnel and whoever is at close contact with the machine. It is very important to chose good quality and well packaged ingredients. After having extracted the product it is a good rule to wait a few minutes in order to let the vat go back to the room temperature. In order to avoid this procedure we adwise to work on the light mix (Skim milk, cream, etc.....) and then start working on the dark mix (Hawel-nut, chocolate, etc....).

When cleaning the machine please use water and non-toxic and biodegradable detergent, or using a disinfectant solution made up of one spoon of sodium hipoclorite per 2 liters of water, rinse well.

QUALITY

Ice-cream made from STAFF ICE SYSTEM machines are of excellent quality, have a perfectly smooth texture and long storage life.

RELIABILITY

Each model is model from the finest materials and is of solid design to provide outstandeng durability. The frame is galvanized for protecion against rust and the motor shaft turns in self-lubricating bearings ensuring maintenance-free operation for several seasons.

SAFETY

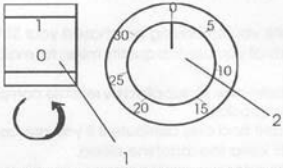
12 Volts low-voltage controls are provided and the stirrer motor is protected by a thermal overload.

LOW RUNNING COSTS

Polyurethane insulation is used to keep temperature losses to a minimum. The scraper blade removes ice-cream from the wall to prevent an insulating layer of ice-cream from forming.

These are truly professional whippers and not simply compact toys immediate installation and simple to use.

GEL M1
GEL M2
GEL MC2



From the illustration it is possible to see the commands situated on the machine:
1) the button that activates the reduction gear;
2) the timer, used to regulate the batch freezer cycle; the three symbols refer to the production of:

GRANITA/SLUSH
SHERBET/SORBET
ICE CREAM

TO START THE MACHINE

FOR THE MODELS GEL M1/M2/MC2 OPERATE AS FOLLOWS:

- make sure the cork has been inserted;
- introduce the quantity of mix according to the machine's capacity (see chart A); only for sorbet and granita it is possible to introduce a higher quantity of mix (GEL M1 max 2 l.- GEL M2/GEL MC2 max 4 l.) because these products contain an elevated percentage of water. Obviously, the time indicated by the symbols cannot be taken in consideration;
- close the lid;
- to turn on the stirrer, bring the switch to the 1 position; nº 1 of the above illustration;
- turn on the refrigerator by rotating the timer and adjusting it on the desired temperature of batch freezer; nº2 ot the above illustration;
- a sound signal in the timer announces the end of the whipping cycle chosen. At this point bring the switch nº 1 to the 0 position, open the lid and extract the ice-cream.

SUGGESTION ON HOW TO PREPARE ICE CREAM USING COLD PROCESSION WITHOUT PASTEURIZATION

Pour into a plastic or stainless container the liquid ingredients (water, milk): in a separate container manually blend together the solid ingredients using a whip or a pallet (milk powder, sugar stabilizers etc. in order to let the solvable parts blend with the solid ones). Unite the liquid ingredients to the solid and mix together with an electrical whip at 1500 turns/min.

Let the mix rest for at least 15 min. extract the quantity of mix that must be batch freezed (see chart A) and add the semi-finished product in paste or granulate in the chosen taste and in the correct quantity (80-100 gr. per lt.) using an electrical whip amalgamate and then batch freeze.

MAXIMUM QUANTITY OF MIX			TAB.A
ITEM	LT	SEMI-FINISCHED Kg.	TOT Kg.
GEL M1	0,9	0,1±	1±
GEL M2/MC2	1,8	0,2±	2±

HOW TO PREPARE THE MIX

It is recommended to prepare the mix once a day and store it at a temperature lower than 4º C. for no longer than 72 hours.

To obtain the correct meausure for 1 l. of mix (for 2 liters double the aòounts indicated etc.) we recommend:

A) WATER-BASED PRODUCTS:

pour in approximately 0,4 l. of water, 0,4 l. of milk (milk can be left out with some fruit ice-cream, therefore the amount of water to be added will be approx. 0,6-0,8 l.) and 150-250 gr. of sugar; add the base product by following the producer's recommended amounts and the flavour required.

Blend everything until a smooth and homogeneous texture is obtained. The mix shoudl then be left to stand for approximately four hours at a temperature lower than 4ºC.

B) MILK-BASED PRODUCTS:

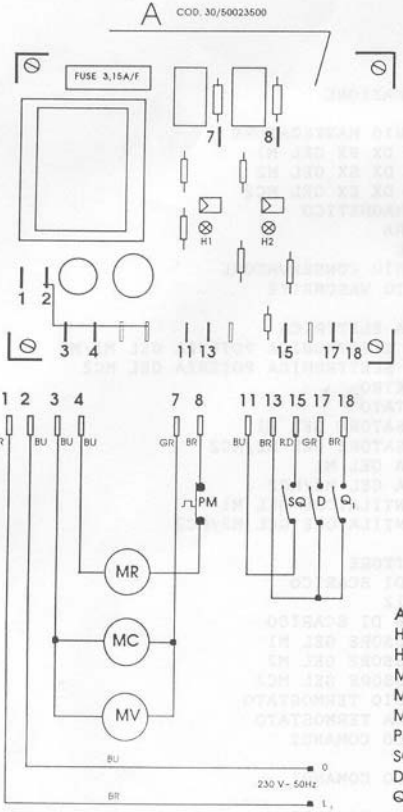
pour in approximately 0,8 l. of milk 200 gr. of cream, 150-200 gr. of sugar; add the base product by following the producer's recommended amounts and the flavour required.

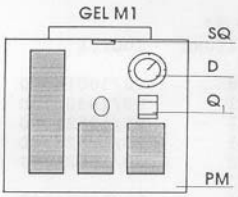
Blend everything until a smooth and homogeneous texture is obtained. The mix shoudl then be left to stand for approximately four hours at a temoereture lower than 4º C.

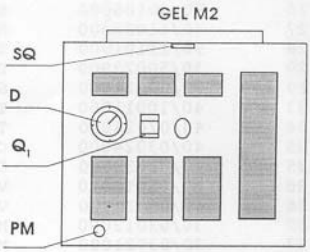
BASIC RECIPE (AMOUNT FOR 1 L. OF MIX)	
LEMON SHERBET:	
WATER	0,5 l
SUGAR	180/250 gr.
LEMONS	6 lemons
COFFEE SLUSH (GRANITA)	
COFFEE	1 l
SUGAR	200 gr
FRUIT ICE-CREAM	
WATER	0,4 l or 0,2 l water + 0,2 l milk
SUGAR	300 gr.
SEMI-FINISHED BASE + FRUIT ICE-CREAM	manufacturer's recommended amount
	manufacturer's recommended amount
ICE-MILK	
MILK	800 gr./900 gr./1000 gr.
CREAM	200 gr./100 gr./ 0 gr.
SUGAR	150-200 gr.
BASE + MILK ICE-CREAM	manufacturer's recommended amount
SEMI-FINISHED	manufacturer's recommended amount

Equipaggiamento elettrico macchine mod. GEL M1- GEL M2

Electrical equipment of ice-cream machines mod. GEL M1- GEL M2

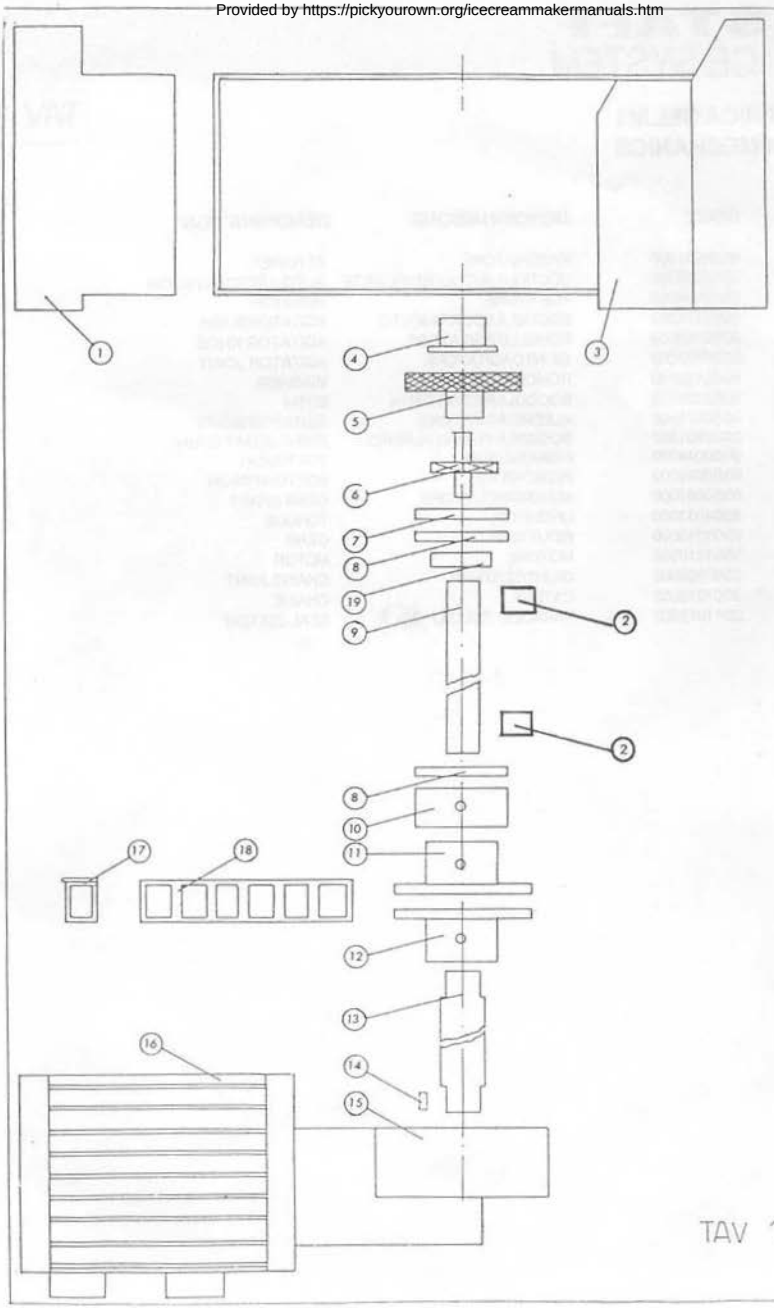






A	Scheda potenza	Power P. C. B.
H1	Marcia compressore	Compressor run
H2	Marcia motoriduttore	Gearmotor run
MR	Motoriduttore	Gear-motor
MV	Motoventilatore	Fan-motor
MC	Motocompressore	Compressor
PM	Protezione termica	Overload protection
SQ	Sensore posiz. coperchio	Lid position sensor
D	Temporizzatore	Timer
Q_1	Interruttore agitatore	Stirrer switch

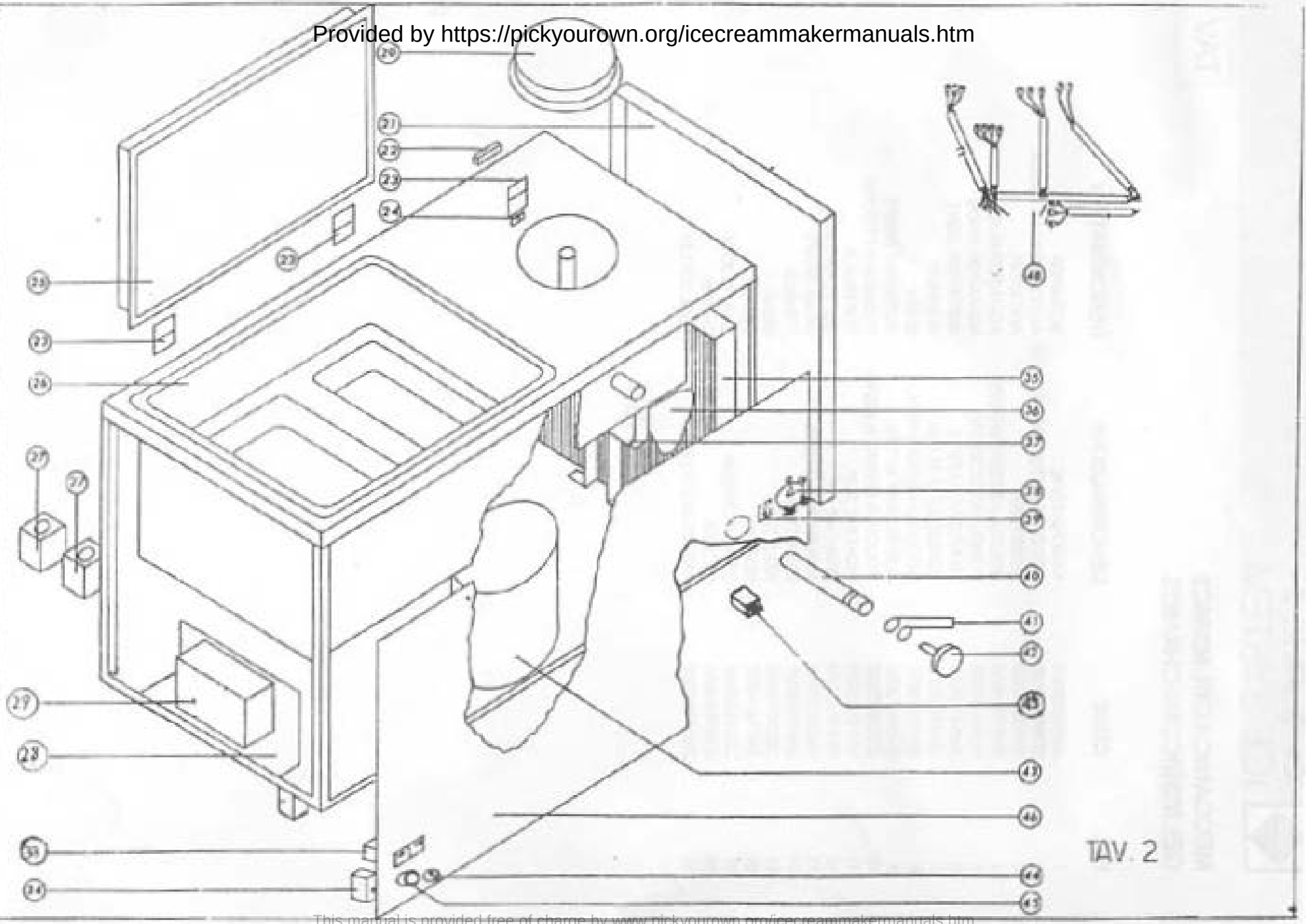
BU	BK	BR	RD	GR	WH	PI	VI	OG	YE/GN
BLU	NERO	MARRONE	ROSSO	GRIGIO	BIANCO	ROSA	VIOLA	ARANCIO	GIALLO/VERDE
BLUE	BLACK	BROWN	RED	GRAY	WHITE	PINK	VIOLET	ORANGE	YELLOW/GREEN
BLEU	NOIRE	MARRON	ROUGE	GRISE	BLANC	ROSE	VIOLET	ORANGE	JAUNE/VERT
BLAU	SCHWARZ	BRAUN	ROT	GRAU	WEISS	ROSA	VIOLETT	ORANGE	GELB/GRÜN



TAV 1

MECCANICA GEL M1
GEL M1 MECHANICS

RIF.	CODE	DENOMINAZIONE	DENOMINATION
1	90/39201000	RASCHIATORE	SCRAPER
2	20/08200500	BOCCOLA AUTOLUBRIFICANTE	AUTOLUBRICANT BUSH
3	90/10930000	AGITATORE	AGITATOR
4	90/50124000	BOCCOLA SCORRIMENTO	AGITATOR BUSH
5	90/50150500	POMELLO AGITATORE	AGITATOR KNOB
6	90/50137000	GIUNTO AGITATORE	AGITATOR JOINT
7	90/50132000	RONDELLA DI TESTA	WASHER
8	90/50122500	BOCCOLA REGGISPINTA	BUSH
9	90/50071500	ALBERO AGITATORE	AGITATOR SHAFT
10	20/20901000	BOCCOLA FERMO ALBERO	FIXING SHAFT BUSH
11	90/50044000	PIGNONE SUP.	TOP PINION
12	90/50045000	PIGNONE INF.	BOTTOM PINION
13	90/50097000	ALBERO RIDUTTORE	GEAR SHAFT
14	20/04033000	LINGUETTA	TONGUE
15	20/01010000	RIDUTTORE	GEAR
16	30/01010500	MOTORE	MOTOR
17	20/07900000	GIUNTO CATENA	CHAINE JOINT
18	20/07010000	CATENA	CHAINE
19	20/11015000	PARAOLIO 22X12X7	SEAL 22X12X7

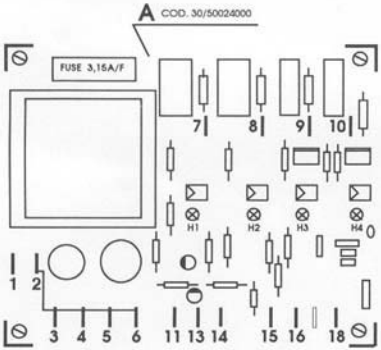


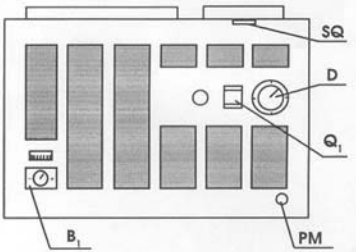
MECCANICA GEL M2/MC2
GEL M2/MC2 MECHANICS

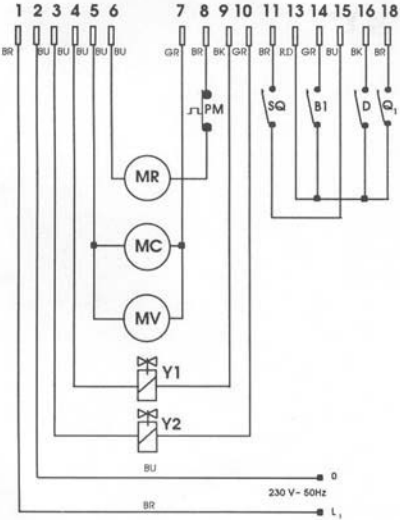
RIF.	CODE	DENOMINAZIONE	DENOMINATION
1	90/39202000	RASCHIATORE	SCRAPER
2	20/08200100	BOCCOLA AUTOLUBRIFICANTE	AUTOLUBRICANT BUSH
3	90/10931000	AGITATORE	AGITATOR
4	90/50124000	BOCCOLA SCORRIMENTO	AGITATOR BUSH
5	90/50150500	POMELLO AGITATORE	AGITATOR KNOB
6	90/50137000	GIUNTO AGITATORE	AGITATOR JOINT
7	90/50132000	RONDELLA DI TESTA	WASHER
8	90/50123000	BOCCOLA REGGISPINTA	BUSH
9	90/50072000	ALBERO AGITATORE	AGITATOR SHAFT
10	20/20902000	BOCCOLA FERMO ALBERO	FIXING SHAFT BUSH
11	90/50045000	PIGNONE SUP.	TOP PINION
12	90/50045000	PIGNONE INF.	BOTTOM PINION
13	90/50097000	ALBERO RIDUTTORE	GEAR SHAFT
14	20/04033000	LINGUETTA	TONGUE
15	20/01010000	RIDUTTORE	GEAR
16	30/01011000	MOTORE	MOTOR
17	20/07900000	GIUNTO CATENA	CHAINE JOINT
18	20/07010000	CATENA	CHAINE
19	20/11021000	PARAOLIO 22X12X7	SEAL 22X12X7

Equipaggiamento elettrico macchina mod. GEL MC2

Electrical equipment of ice-cream machines mod. GEL MC2







A	Scheda potenza	Power P. C. B.
H1	Marcia compressore	Compressor run
H2	Marcia motoriduttore	Gearmotor run
H3	Marcia Y1	Y1 Energized
H4	Marcia Y2	Y2 Energized
MR	Motoriduttore	Gear-motor
MV	Motoventilatore	Fan-motor
MC	Motocompressore	Compressor
PM	Protezione termica	Overload protection
SQ	Sensore posiz. coperchio	Lid position sensor
D	Temporizzatore	Timer
Q_1	Interruttore agitatore	Stirrer switch
B_1	Termostato	Thermostat
Y1	Solenoide produttore	Whipper valve
Y2	Solenoide conservatore	Bin solenoid valve