

# gelatissimo exclusive

## i-Green

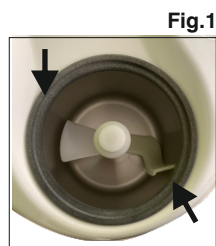
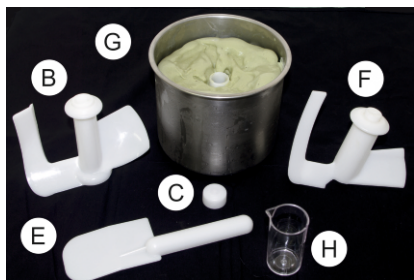
### EN USER INSTRUCTIONS

 **Made in Italy**



[www.nemox.com](http://www.nemox.com)

**NEMOX**<sup>®</sup>  
PROFESSIONAL CLASS



A) Ice cream maker body with fixed bowl.  
 B) Mixing blade for fixed bowl.  
 C) Fixing knob for blades.  
 D) Transparent cover.  
 E) Spatula for ice cream.  
 F) Mixing blade for removable bowl

G) Removable 18/10 stainless steel bowl.  
 H) Measuring cup.  
 I) Power cable.  
 L) Refrigeration system switch.  
 M) Mixing blade switch.  
 N) ON/OFF main switch.  
 O) Fixed bowl protection ring.

The environment is also grateful for you having chosen this new generation, **ecological ice cream machine**, manufactured in ITALY by Nemox International.

We are very proud of this new invention that **adopts the best solutions in favour of the environment, significantly reducing electricity consumption** while improving operating efficiency.

This machine uses refrigerants, such as propane (R290), which **reduce the impact on greenhouse gas emissions by up to 99.95%**, compared to traditional gases!

The components are mainly made with **low energy consumption technology and recyclable materials at the end of their life**. For example, the packaging is made entirely with **100% recyclable cardboard**.

Thank you for your confidence in our company and our personnel. We will do everything possible for you to be fully satisfied with your choice.

**IMPORTANT:**

Please keep the machine packaging. If you need to return the machine for any reason, pack it preferably in its original packaging.

If the machine is shipped in unsuitable shipping packaging, all repair costs will be charged to the sender, even if the machine is under warranty.

If the returned machine does not have any operating defects, it will be sent back and the inspection and shipping costs will be paid by the person who returned the machine.

Nemox reserves the right to not accept an inadequately packed appliance.



## **IMPORTANT SAFEGUARDS**

Basic safety precautions should always be observed when using electrical appliances, including the following:

Read all the instructions carefully.

Protect yourself from the risk of electric shock by not immersing the main body of the appliance in water or other liquids.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

Children must be supervised to ensure that they do not play with the appliance.

### **ONLY FOR THE EUROPEAN MARKETS**

This appliance can be used by children aged 8 years and over and by persons with reduced mobility and physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning safe use of the appliance and they understand the risks involved.

Children must not play with the appliance.

Cleaning and user maintenance should not be performed by children without supervision.

If the power cable is damaged, it must be replaced by the manufacturer's service centre or similar qualified personnel to avoid risks.

Unplug from the socket when not in use, before inserting or removing parts, and before cleaning.

Avoid contact with moving parts.

Do not operate any appliance with a damaged cable or plug, or when the appliance malfunctions, or has been dropped or is damaged in any way. Return the appliance to an authorised service centre for electrical or mechanical inspection or repairs.

Using accessories that are not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.

Do not use outdoors.

This appliance is designed to be used in domestic and similar applications, such as:

kitchen areas for personnel in shops, offices and other work environments;

farm house resorts and guests in hotels, motels and other residential environments, for example B&Bs; the catering industry and similar but non-retail applications

Do not let the cable hang over the edge of the table or counter or touch hot surfaces.

An authorised service centre representative must perform any service other than cleaning and maintenance performed by the user. Only authorised service personnel must perform repairs.

After unpacking the appliance, check that it is not damaged. If in doubt, do not use the appliance and contact an authorised service centre agent.

Plastic bags, polystyrene, nails, etc. must not be left within the reach of children as they are a potential hazard.

The manufacturer and the seller of the appliance decline all liability for failure to comply with the instructions provided in this user manual.

Check that the voltage indicated on the data plate corresponds to the mains voltage.

Do not use sharp tools inside the bowl! Sharp objects will scratch and damage the bowl. You can use a rubber spatula or a metal spoon when the appliance is in the OFF or 0 position.

Never clean with abrasive powders or hard tools.

Do not place or use the appliance on hot surfaces, such as stoves, burners or near open gas flames.

Do not put the machine in the dishwasher. The blades, transparent lid, fixing knob, spatula, protection ring and the removable bowl can be washed in the dishwasher on a low temperature cycle.

Do not disconnect the appliance by pulling the cable.

The appliance must be connected to an electrical system and to a power socket with a minimum capacity of 10A, fitted with an effective earth contact. The manufacturer is not liable for damage caused to property or people if the prescribed safety regulations have not been complied with.

Make sure that the appliance has been disconnected from the mains before performing any maintenance or cleaning, by removing the plug from the socket.

This appliance has been tested for electrically safe operation at a room temperature of 43°C (climate class T). For better machine performance, avoid using it at room temperatures that exceed 30°C. Although a higher temperature does not affect the machine mechanics, it can compromise the success of the ice cream.

Never wash the appliance under water jets or immerse it in water!

the maximum amount of ingredients is 800g per production cycle.

This manual can be downloaded in PDF format from [www.nemox.com/download](http://www.nemox.com/download)

## STORE THESE INSTRUCTIONS

### SPECIAL WARNING FOR APPLIANCES CONTAINING R290 GAS.

**WARNING:** keep the vents of the appliance casing or the built-in structure clear from obstructions.

**WARNING:** do not speed up the defrosting process by using mechanical devices or means other than those recommended by the manufacturer.

**WARNING:** Do not use electrical appliances inside the food storage compartments of the appliance unless they are recommended by the manufacturer.

Do not store explosive substances, such as aerosol cans with a flammable propellant, in this appliance.

this appliance contains a small amount of R290 refrigerant gas, which is flammable, and this is indicated on the appliance data plate.

Prevent sharp objects from coming into contact with the refrigeration circuit.

Make sure that the refrigerant circuit pipes are not damaged during transport and installation: leaking refrigerant can ignite and be harmful to the eyes.

Do not use electrical appliances or fire fighting equipment near a damaged refrigerant circuit and open the windows to ventilate the room. Contact the authorised service centre.

In case of damage, avoid exposure to open flames and any device that creates a spark and disconnect the appliance from the mains.

Ventilate the room where the appliance is located well for a few minutes.

## ATTENTION: Risk of fire



R290

### IMPORTANT INFORMATION FOR THE CORRECT DISPOSAL OF THE PRODUCT IN COMPLIANCE WITH DIRECTIVE 2012/19/EC.

This product may contain substances that can be hazardous to the environment or to human health if not disposed of properly. We therefore provide you with the following information to prevent these substances from being released and to improve the use of natural resources.

Electric and electronic appliances must never be disposed of with urban waste but must be collected separately to be treated correctly. The crossed out wheeled bin symbol, found on the product and on this page, reminds you to properly dispose of the product at the end of its life cycle. This way, it is possible to prevent a non-specific treatment of the substances found in these products, or their improper use, or improper use of their parts, from being hazardous for the environment or for human health. Furthermore, this helps to recover, recycle and reuse many of the materials used in these products. To this end, manufacturers and distributors of electrical and electronic equipment set up adequate collection and treatment systems for these products. At the end of the life cycle of your product, contact your retailer for information on how to collect it. When purchasing this new product, your dealer will also inform you of the possibility of returning an old appliance, free of charge, as long as it is of equivalent type and has the same functions as the equipment being supplied. Disposing of the product other than that described above will be subject to the penalties set forth in the national regulations of the country where the product is disposed of. We also recommend that you adopt additional measures to protect the environment: recycling the internal and external packaging of the product and disposing of used batteries correctly (if applicable to the product). With your help it is possible to reduce the amount of natural resources used to produce electrical and electronic appliances, to minimise the use of landfills for the disposal of the products and to improve the quality of life by preventing potentially hazardous substances from being released in the environment.



**IMPORTANT:**

This machine contains a refrigerant that must be allowed to settle after being transported. **Leave the machine** on a flat surface for **at least 12 hours** after purchasing it or after any movement, during which the machine has been turned over. Leave at least 20 cm on each side of the machine to allow free air circulation. Make sure the ventilation slots are free and unobstructed. A flow of hot air that escapes from the vents is the normal result of efficient refrigeration.

**PRELIMINARY WARNINGS TO FOLLOW BEFORE USING THE MACHINE**

- Hygiene is extremely important when processing food. Make sure that all parts, in particular those coming in direct contact with the ice cream, are thoroughly cleaned.
- Do not turn off the refrigeration system (L button) or the main switch (N) when the machine is working. Wait about 10 minutes before restarting it in the case of an incorrect operation or an accidental power disconnection. The compressor is fitted with a safety device that prevents damage. The refrigeration system will not work for three minutes if the machine is restarted immediately.
- After having stopped the machine, wait about 10 minutes before turning it on again.
- Variations in speed and noise when preparing ice cream are normal and do not affect proper machine operation.
- Use pre-cooled ingredients. It is advisable to introduce the ingredients into the ice cream maker at a temperature between +5°C and +20°C,

otherwise the result could be compromised.

- The machine has a recommended 800 g capacity. If more ingredients are added, the volume will increase during the production process and the preparation may leak. Furthermore, the consistency may be less compact.

- Pour the ingredients into a separate container and mix.

- Do not fill the bowl by more than half.** The volume increases during the freezing process and may reach the maximum volume capacity of the bowl.

**OPTIONS OF USE**

**A) Use with a fixed bowl**

Insert the mixing blade for a fixed bowl (B)

Tighten the fixing knob (C).

Insert the protection ring (O).

**The machine is ready for use**

**B) Use with a removable bowl**

This machine is supplied complete with all accessories to be used with a fixed bowl and a removable bowl. The removable bowl is inserted inside the fixed bowl in the original packaging.

Pour 1 or 2 measuring cups (H) of a salt and water solution (20 g salt and 80 g water) into the fixed bowl or of a spirit with an ABV higher than 40° or of food-grade alcohol.

Fully insert the removable bowl (G) into the fixed bowl and press firmly.



Lift it up and **CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS ALL WET**, otherwise the machine will not cool properly.

Insert the mixing blade for a removable bowl (F)

Tighten the fixing knob (C).

**The machine is ready for use**

### **ATTENTION!:**

when using a saline solution, once you have finished using the machine, **thoroughly wash and dry** both the fixed and removable bowls **to prevent corrosion**. Do not leave the saline solution inside the bowl!

### **MAKING ICE CREAM WITH GELATISSIMO EXCLUSIVE I-GREEN**

#### **How to proceed:**

Ensure that the voltage indicated on the data plate matches the mains voltage. Insert the power plug into the socket.

Press the main switch (N) and then the switch (L) to start the cooling cycle. Pre-cool the bowl for 5 minutes.

Pour the mixture.

Place the transparent cover (D).

Press the switch (M) to start the mixing blade.

When the ice cream reaches the intended consistency, stop the machine by pressing all the buttons and remove the ice cream.

When you have used the fixed bowl and want to extract the ice cream, remove as much as possible with the spatula (E) or a plastic or wooden utensil. Remove the ring (O) and then the blade (B). Reinsert the ring (O) before removing the ice cream left in the bowl. This step prevents the ice cream or other ingredients from

infiltrating under the seal and therefore, into the machine.

Another ice cream can be prepared after a brief standby time (approx. 10 minutes), by repeating the steps described.

After use, turn off the switch (S) and disconnect the machine from the mains.

### **WHAT DO YOU NEED TO MAKE A GOOD ICE CREAM OR SORBET?**

Making a good, healthy and natural ice cream or sorbet, with the right consistency, depends on various factors; here are a few suggestions:

An appliance that is in good working order: leave enough space on the counter to allow air to circulate freely. Air is needed to cool the compressor.

Good, fresh and well balanced ingredients must be used.

A successful recipe is a mixture of top quality ingredients and excellent machine efficiency.

Serve the preparation in pre-cooled containers.

### **CLEANING THE MACHINE**

Make sure the machine is turned off (check the main power switch) and unplugged before carrying out any cleaning.

Wash the blades (B) and (F), the transparent cover (D), the fixing knob (C), the spatula (E), the ring (O) and the removable bowl (G) with hot water and soap. **These parts can also be cleaned in the dishwasher** on a low temperature cycle.

Use a damp cloth to clean the machine body. **NEVER PLACE THE MACHINE BODY IN WATER!**

Rinse the used bowl with 45°C water to dissolve the fat and facilitate its removal

Remove the superficial dirt with a sponge. Empty the water.

Pour warm water with soap.

Thoroughly clean the recessed, hidden areas. Empty the bowl and rinse with warm water.

**ATTENTION:** never turn the machine over to empty the fixed bowl. Use a sponge or another suitable item.

**ATTENTION:** do not use chloride-based products (such as hydrochloric acid) or bleach-hypochlorous acid-based products to clean stainless steel parts of the machine, nor products containing strong acids or special silver cleaning products. Do not use metal or abrasive items.

When using the removable bowl, it is essential to eliminate all traces of salt/water solution from the parts that come into contact with it, so as to prevent corrosion.

Thoroughly rinse all the utensils used in the cleaning steps.

**ATTENTION:** if you have used the fixed bowl and want to extract the ice cream, carefully follow the instructions below.

Remove most of the ice cream from the bowl with the spatula provided (E) or another plastic or wooden utensil. Remove the ring (O) to allow the blade (B) to be extracted. Reinsert the ring (O) before removing the remaining ice cream. Clean the bowl, then remove and thoroughly clean the ring (O).

## HOW TO STORE THE ICE CREAM

**In the machine.** When the ice cream is ready, you can keep it covered in the ice cream maker itself for approx. 10-20 minutes with the motor off.

**In the freezer.** You can store the ice cream in the freezer, in an airtight container. Long-term freezing is not recommended.

The taste of the ice cream decays after 1-2 weeks. Fresh ice cream has a better taste and quality. If you still want to keep the ice cream in the freezer, proceed as follows:

Place the ice cream in a clean and tightly closed airtight container.

The temperature should be at least -18°C.

Specify the date on the container when the ice cream was prepared.

### **ATTENTION!**

Ice cream is sensitive to bacteria. Consequently, it is very important that the ice cream maker and the utensils used are cleaned and dried properly.

### **IMPORTANT:**

**NEVER REFREEZE ICE CREAM THAT HAS BEEN REMOVED FROM THE FREEZER AND MELTED.**

Remove the ice cream from the freezer half an hour before serving it. If need be, it can be left for 10-15 minutes at room temperature to reach the adequate serving temperature.

## STORAGE TIME

Ice cream based on uncooked ingredients ± 1 week

Sorbets 1-2 weeks

Ice cream based on cooked ingredients ± 2 weeks

## HELPFUL TIPS

Some recipes involve cooking. Prepare them at least the day before to make sure they cool completely and expand. Never pour ingredients that exceed 25°C into the machine.

Pour in the ingredients up to half the volume of the bowl. The mixture increases in volume during preparation.

Alcoholic ingredients slow down the cooling process. The alcohol should therefore be added during the last few minutes of preparation.

The flavour of sorbets primarily depends on the ripeness and sweetness of the fruit and juice used. Remember that cold reduces the perception of sweetness.

Fruit used in recipes must always be washed and dried before use. Even when not specified, the fruit must always be peeled, pitted, etc.

For the total amount of a recipe to be reduced, the amount of every ingredient must be reduced proportionally.

The preparation time varies according to the quantity and temperature of the ingredients and the environment and the type of preparation, if ice cream or sorbet.

## WHAT MAY NOT WORK

Under normal conditions, ice cream preparation takes no more than 30-40 minutes.

If the ice cream has still not formed after 40-50 minutes, check all the following points before requesting assistance from an authorised service centre.

The ingredients must be poured into the ice cream maker at room temperature or better, at refrigerator temperature. It is impossible to make ice cream if the ingredients are hot.

The bowl must not be filled to more than half its capacity. If there are too many ingredients, the time required for the ice cream to form increases significantly and the result may not be satisfactory.

Due to the presence of a safety device on the compressor, the cooling device stops running if a power cut should occur or if the machine is switched off and on again for any reason.

In these cases, let the appliance rest for 10 minutes before turning it back on. If the 10 minute pause is not respected, operation will not resume even though the cooling button is in the ON position.

## TROUBLESHOOTING

**PROBLEM:** The machine does not cool down:

### POSSIBLE CAUSES:

Check that the power plug is properly plugged in and that the electricity reaches the appliance. Check that the (N) and (L) buttons are ON.

## English

If a power failure has occurred or the plug has been accidentally disconnected. Operation stops.

Wait 10 minutes before restarting the machine.

If this pause is not respected, the refrigeration system may be damaged or it may need a very long time before restarting.

Check that the machine is positioned correctly with the vents free from any obstruction.

Check that the ventilation works, making sure that the air comes out of the front grid.

**PROBLEM:** The blade does not turn

### **POSSIBLE CAUSES:**

Check that the blade is securely attached to the shaft and locked with the specific fixing knob (C).

Check that there are no obstructions that prevent blade rotation (including any bowl deformation).

The combination of ingredients poured in at a temperature below +5°C and pre-cooling phase may prevent the blade from starting. Turn off the machine for 10 minutes. Then restart it, skipping the pre-cooling phase.

### **The machine is noisy.**

A certain level of noise falls within the normal operating specifications. However, if it becomes excessive, contact an authorised Service Centre.



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