

GELATO CHEF 3L

AUTOMATIC
i-Green

 **Made in Italy**

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GELATO CHEF 3L AUTOMATIC i-green



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|---|---|
| 1. Refrigeration switch. | 9. Mixing paddle for use with removable bowl. |
| 2. Mixing paddle switch. | 10. Compressor / preservation LED |
| 3. Transparent lid. | 11. Measure. |
| 4. Paddle locking knob | 12. Automatic cycle switch. |
| 5. Mixing paddle for use with fixed bowl. | 13. Power cord socket |
| 6. Ventilation grid. | 14. Power switch |
| 7. Spatula. | 15. Power cord |
| 8. Removable bowl | |

The environment thank you for choosing this new generation ecological gelato machine produced in ITALY by Nemox International.

We are very proud of this new creation that adopts the best solutions for the environment. It reduces considerably the electricity consumption and at the same time it improves the operation efficiency.

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

Components manufactured with low energy consumption technology and materials recyclable at the end of their life are mainly used.

We thank you for your confidence in our company and people. We will do everything we can to make you fully satisfied with your choice.

IMPORTANT:

Please keep the packaging of your machine. Should you need to return it for any reason, please provide to pack it preferably in its original packaging.

If the machine is delivered in a packaging that is not suitable for shipment, all repair costs will be charged to the shipper, even if the machine is under warranty.

If the machine returned proves not to be defective it will be returned to the sender and charged for control and shipping costs.

The receiver may as well reject shipment of appliance not properly packed.

 **Made in Italy**
by

NEMOX®
PROFESSIONAL CLASS



IMPORTANT SAFEGUARDS

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

- Read all instructions carefully.
- To protect against risk of electric shock, do not put the main body of appliance in water or any other liquid.
- 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 should be supervised to ensure that they do not play with the appliance.

FOR EUROPEAN MARKETS ONLY

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance.
- Cleaning and user maintenance shall not be made by children without supervision.
- If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similar qualified persons in order to avoid a hazard.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to an authorized Service Agent for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by the appliance manufacturer may result in fire, electric shock or injury.
- Do not use outdoors.
- This appliance is intended to be used in household and similar applications such as:
 - staff kitchen areas in shops, offices and other working environments;
 - farm houses and by clients in hotels, motels and other residential type environments;
 - bed and breakfast type environments;
 - catering and similar non-retail applications,
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- An authorized service representative should perform any servicing other than cleaning and user
- maintenance. Authorized service personnel only should do repair.
- After removing the appliance from the packaging, check it for damage. If in doubt, do not use the appliance and contact an authorized service agent.

- Plastic bags, polystyrene, nails, etc. must not be left within reach of children as they are potentially dangerous.
- The appliance's manufacturer and vendor reject any responsibility for failure to comply with the instructions provided in this user manual.
- Check that the voltage shown on the rating plate corresponds to the voltage of the mains.
- Do not use sharp utensils inside the bowl! Sharp objects will scratch and damage the inside of the bowl. A rubber spatula or metal spoon may be used, when the appliance is in the "OFF" or "0" position.
- Never clean with scouring powders or hard implements.
- Do not place or use the appliance on hot surfaces, such as stoves, hotplates, or near open gas flames.
- Do not put the machine in the dishwasher. The locking knob, spatula, ring and the removable bowl are dishwasher safe. Use low temperature cleaning cycle.
- Do not unplug the unit by pulling on the cord.
- The appliance must be connected to an electrical system and power supply socket with a minimum capacity of 10A, equipped with an efficient earth contact. The manufacturer is not responsible for damages to things or people in the event that the prescribed safety norms have not been respected.
- Before carrying out any maintenance or cleaning, make sure that the appliance has been disconnected from the electrical mains by removing the plug from the power supply socket.
- This equipment has been tested for an electrically safe operation at ambient temperature of 43°C (climate class "T"). For best performances avoid using your machine with ambient temperature exceeding 30°C. Higher temperatures, while not effecting the mechanics of the machine, can compromise the success of the ice cream.
- Never wash the appliance under water jets or place it in water!
- The max. quantity of ingredients is 800g per batch.
- This manual can be downloaded in PDF format at www.nemox.com/download

SAVE THESE INSTRUCTIONS

SPECIAL WARNING FOR APPLIANCES CONTAINING R290 GAS.

WARNING: Keep ventilation openings of the appliance enclosure or in the built-in structure clear of obstruction.

WARNING: Do not use mechanical devices or other means to accelerate the defrosting process other than those recommended by the manufacturer.

WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type 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 quantity of R290 refrigerant gas which is flammable. The refrigerant quantity contained in this appliance is marked on the rating plate of the appliance.

Do not allow any sharp objects to come into contact with the refrigeration system. During transportation and installation, ensure that the piping of the refrigerant circuit is not damaged: leaking refrigerant can ignite and may damage the eyes. In case of damages to the refrigerant circuit, do not use electric items or fire equipment nearby, and open the windows to ventilate the room. Contact the Authorized Service Center.

In the event any damage does occur, avoid exposure to open fires and any device which creates a spark and disconnect the appliance from the mains power. Thoroughly ventilate the room in which the appliance is located for several minutes.

CAUTION:

Risk of fire



IMPORTANT INFORMATION FOR CORRECT DISPOSAL OF THE PRODUCT IN ACCORDANCE WITH EC 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 releases of these substances and to improve the use of natural resources. Electrical and electronic equipment should never be disposed of in the usual municipal waste but must be separately collected for their proper treatment.

The crossed-out bin symbol, placed on the product and in this page, remind you of the need to dispose of properly the product at the end of its life. In this way it is possible to prevent that a not specific treatment of the substances contained in these products, or their improper use, or improper use of their parts may be hazardous to the environment or to human health. Furthermore this helps to recover, recycle and reuse many of the materials used in these products. For this purpose the electrical and electronic equipment producers and distributors set up proper collection and treatment systems for these products.

At the end of life your product contact your distributor to have information on the collection arrangements.

When buying this new product your distributor will also inform you of the possibility to return free of charge another end of life equipment as long as it is of equivalent type and has fulfilled the same functions as the supplied equipment.

A disposal of the product different from what described above will be liable to the penalties prescribed by the national provisions in the country where the product is disposed of. We also recommend you to adopt more measures for environment protection: recycling of the internal and external packaging of the product and disposing properly used batteries (if contained in the product). With your help it is possible to reduce the amount of natural resources used to produce electrical and electronic equipment, to minimize the use of landfills for the disposal of the products and to improve the quality of life by preventing that potentially hazardous substances are released in the environment



UK USERS ONLY

HOW TO CONNECT THE CORD TO A U.K. PLUG: IMPORTANT

The wires in the mains lead are coloured in accordance with the following code:

Green and yellow: Earth

Blue: Neutral

Brown: Live

Please, read the instructions given below before connecting the cord to a plug. If in doubt, please, consult a qualified electrician.

As the colours of the wires in the mains lead of this appliance may not correspond with the coloured markings identifying the terminals in your plug, proceed as follows:

the wire that is coloured Green and Yellow must be connected to the terminal in the plug which is marked with the letter E or the Earth symbol (⏏), or coloured Green or Green and Yellow.

The wire that is coloured Brown must be connected to the terminal which is marked with the letter L or coloured Red. The wire that is coloured Blue must be connected to the terminal which is marked with the letter N or coloured Black.

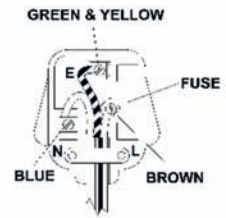
SAFETY POINTS FOR REWIRABLE OR MOULDED PLUG

The mains lead of this appliance may be already fitted with a BS1363 13A plug.

If your socket outlet is not suitable for the plug, then the plug must be removed (cut off if it is a moulded on plug), the flexible cord insulation should be stripped back as appropriate and a suitable 3 pin plug fitted.

WARNING: Dispose of a plug that has been cut from the power supply cord, as such a plug is hazardous if inserted in a live 13A socket outlet elsewhere in the house.

Should the fuse need to be replaced an ASTA marked fuse, approved to BS 1362, of the same rating must be used.



IMPORTANT!

This appliance contains its own refrigerant which must be allowed to settle after transport. Leave the machine on a horizontal surface for at least 12 hours after purchase or after any move which might have stored the machine the wrong way up.

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. The flow of warm or hot air from the air openings is normal and part of an efficient refrigeration process.

The lid of the machine (3) is designed to ensure:

- Hygiene: the lid prevents contamination of the product being processed by external elements.
- Cleaning: the lid is completely removable as to allow thorough cleaning.
- Visibility: the transparent lid allows the user to visually check the preparation's process.
- The opening is useful to add ingredients during the preparation, it avoids opening the lid.
- Safety: a safety device stops automatically the blade when the lid is opened.

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 ingredients, are scrupulously clean.
- Never turn off the power switch (14) or the compressor switch (1) when the machine is working. In case you accidentally switch it off or if the power fails, wait at least 3 minutes before turning it on again. The compressor is fitted with a safety device to prevent any possible damage to the motor unit. Should you restart the machine immediately after it has been switched off, the compressor will not restart before three minutes.
- After the machine has been switched off, wait approximately 10 minutes before restarting.
- Variations in speed and noise during the preparation are normal and do not affect proper functioning.
- Use pre-cooled ingredients. It is suggested to pour the mixture in the machine at a temperature ranging + 5°C and + 20°C or the results may not be as good.
- The machine has a recommended capacity of 800 g. of mixture. If larger quantities are poured in, the ice cream may increase in volume during the processing and could overflow. Furthermore, the final texture may be not as firm.
- Mix and blend ingredients in a separate bowl.

DO NOT FILL THE BOWL MORE THAN HALF FULL. This will allow the volume to increase during churning to maximum bowl capacity.

OPTIONS OF USE

A) Use with fixed bowl

- Insert the mixing paddle in the fixed bowl (5)
- Tighten the paddle locking knob (4)

The machine is ready for use

B) Use with removable bowl

- The appliance is sold complete with all the accessories for use with fixed or removable bowl. In the original package, the removable bowl is stored inside the fixed bowl.
- Pour in the fixed bowl 1 or 2 measuring cup (11) as needed of a salt and water solution (made of 20 g. of salt and 80 g. water) or food grade alcohol minimum 40% proof or higher.
- Insert the removable bowl (8) into the fixed bowl, by pressing down firmly to the bottom.
- Then lift it and **CHECK THAT THE EXTERNAL WALL OF THE REMOVABLE BOWL IS COMPLETELY WET** or the machine will not freeze properly.
- Insert the mixing paddle for removable bowl (9)
- Tighten the paddle locking knob (4)

The machine is ready for use

IMPORTANT!: When using a saline solution, once 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!**

OPERATING MODE

With CHEF 3L i-Green you can select two operating functions:

Manual mode

- The function of the paddle switch (2) and of the compressor switch (1) are independent.
- When the density of the preparation gets so hard as to block the rotation of the paddle, the electronic control and protection system of the machine will automatically switch off the paddle but not the compressor.
- In manual mode it is possible to stop the paddle and let the compressor run for the additional time required.
- The LED (10) lights up only when the compressor is working.
- When operating in manual mode it is possible to switch to automatic mode by pressing the (12) switch at any time.

Automatic mode.

- Press the switch (12) to start the automatic mode. The machine's functions are handled by the electronic control system. The paddle (2) and compressor (1) switches are disabled even if they are ON.
- Once started, the Gelato CHEF 3L i-Green will process the ingredients and when ice cream reaches the right consistency or when the time set by the manufacturer elapses (limit set is 45 minutes), it automatically switches to storage mode.
- To switch from automatic to manual mode, switch on before the switches (1) and (2) and then switch off the switch (12)

STORAGE SYSTEM

The software detects the density of the preparation. Once it reaches the limits pre-set the software switches off the paddle and compressor operation.

When the density gets softer the software provides to restart the paddle and compressor operation.

This allows the preparation to be maintained always at the ideal serving consistency and temperature for the time required.

MAKING ICE CREAM with

Gelato CHEF 3L i-Green

How to proceed:

Ensure that the voltage shown on the rating plate matches the mains voltage. Insert the plug into a power outlet. Turn ON the power switch (14).

The machine is ready for use.

MANUAL MODE

Proceed as follows:

- Before introducing the mixture into the bowl we recommend that you run a pre-cooling cycle by pressing the key (1), 5 minutes before starting the production cycle.
- Pour the previously prepared mixture.
- Cover the bowl with the lid (3).

- Press the switch (1) to enable the mixing paddle movement.
- The preparation time varies depending on the quantity, initial temperature of the mixture, product type (gelato, ice cream or sorbet) and ambient temperature. When ice cream reaches the desired consistency, stop the machine by pressing switches (1) and (2).
- Unscrew the knob (4) on the paddle, by turning it anticlockwise and remove the paddle pulling it upwards.
- Serve the ready ice cream using the special spatula supplied (7). Avoid using metallic tools.
- After a short wait (about 10 minutes) you can prepare another ice cream, repeating the operations above.
- Once you have finished, using the machine, switch OFF the power switch (14) and unplug the machine from the mains.

AUTOMATIC MODE

Proceed as follows:

- Before introducing the mixture into the bowl we recommend that you run a pre-cooling cycle by pressing the switch (12) 5 minutes before starting the production cycle.
- Pour the previously prepared mixture.
- Cover the bowl with the lid (3).
- Press switch (12) to start the freezing cycle.
- When the ice cream reaches the correct consistency, the electronic control system enables the storage function.
- To serve the ice cream, turn off the machine by pressing the switch (12).
- Unscrew the knob (4) on the paddle, by turning it anticlockwise and remove the paddle pulling it upwards.
- Serve the ice cream using the special spatula supplied (7). Avoid using metallic tools.
- After a short wait (about 10 minutes) you can prepare another ice cream, repeating the operations described above.
- Once you have finished, using the machine, switch OFF the power switch (14) and unplug the machine from the mains.

WARNING!

If the machine is turned off for any reason, the software will delay the restart of the compressor by 3 minutes.

CLEANING THE MACHINE

- Make sure the machine has been switched off and unplugged before performing any cleaning operations.
- Wash the paddles (5) and (9), the transparent lid (3), the locking knob (4), the spatula (7) and the removable bowl (8) in warm, soapy water. These parts are also dishwasher safe. Use low temperature cleaning cycle.
- Use a damp cloth to clean the body of the machine. **NEVER IMMERSE THE MAIN BODY OF THE MACHINE IN WATER!**
- Rinse the used bowl with water at 45° C to dissolve the fat and facilitate its removal.
- Remove the dirt with a sponge. Empty the water.
- Pour warm water with the detergent.
- Thoroughly clean the recessed and hidden areas. Empty the bowl and rinse with warm water.

ATTENTION: never overturn the machine to empty the fixed bowl. Use a sponge or other tool suitable for the function.

WARNING: when cleaning the stainless steel parts of the machine do not use any product containing strong acid (such as those for the removal of cement mortar) nor silver cleaning special products. Avoid using any metal tool or abrasive pad.

Rinse carefully all tools used in the cleaning operations.

SANITIZATION

Sanitizing operations, if properly carried out, allow for the removal of a significant proportion of micro-organisms whose cells and spores find, thanks to processing residues, favourable conditions for survival and proliferation. Must be carried out at the end of daily production cycle or more often, if necessary. Sanitizing Involves two phases:

CLEANSING

Remove dirt (coarse residues) and rinse with lukewarm water immediately after work; cleaning action is provided by manual friction and water pressure. The use of a chemical detergent reduces, but does not cancel, the manual cleaning requested above.

ATTENTION: cleansing only, even if accurate, does not ensure complete removal of micro-biotic contaminants.

Proceed as follows:

- Remove the coarse dirt mechanically.
- Rinse with hot water first, at 45°C, to dissolve grease and facilitate its removal, but below 60°C to avoid "cooking" proteins, sugar or fat and make them stick even firmly to the surfaces subjected to cleaning. The tools and removable

parts of the equipment can be cleaned simply, in about 15 minutes.

- Apply detergent: due to the fact that most of food residues (proteins and fat) cannot be dissolved in water, their complete removal requires the use of a detergent that detaches dirt from the surface and enables its further removal by rinsing
- Final rinsing with water at tap temperature for at least 5 minutes if immersed.

DISINFECTION.

Disinfection (or decontamination) involves the verified destruction of non spore forming pathogenic bacteria and significant reduction of non pathogenic and non spore forming bacteria. Cleansing and disinfecting operations must be performed separately.

After cleansing, proceed with disinfection. Proceed as follows:

- Use a specific disinfecting agent suitable for food industry sector. Check that on the package are properly marked the following features:
 - Disinfecting agent, Medical Device or similar.
 - Registration number at Healthcare Agency.
 - The message "for food industry use".
 - Dosage and use times.
 - Ingredients, manufacturer, batch and production date.
 - Warnings on safe use.
- Dilute the disinfecting product following the instructions given by the manufacturer. Attention: using less disinfecting product than recommended may promote bacteria proliferation at dangerous levels, as well as using excess active principle does not improve efficiency.
- Leave the disinfecting agent to act for the contact time required. If left less time than required, disinfection may be ineffective.
- In order to carry out the various operations correctly, you must proceed from up downwards, finishing with the floor.
- After applying disinfecting agent, remove residues with a final rinse.
- Dry thoroughly the surfaces to avoid bacteria proliferation due to moisture;
- We recommend you alternate every 6 months the type of disinfecting agent to avoid developing resistant forms of bacteria. Bacteria spores are the most resistant biological forms and, therefore, it is recommended you use chloride-based products.

HOW TO STORE ICE-CREAM

In the machine. This machine is equipped with an automatic storage program that allows to hold your preparation in the machine up to 8 hours and at the ideal serving temperature and consistency.

If the machine is set to manual mode, you can keep the ice cream covered into the ice cream machine for about 10-20 minutes, with the motor turned off. Before serving, freezing again for a few minutes to restore its consistency.

In the freezer.

You may store the ice cream in an airtight container into the freezer. Long term freezing is not recommended. After 1-2 weeks the taste of the ice cream turns worse. Fresh ice cream has a better taste and quality. If you anyhow want to store the ice cream into the freezer, do the following:

Put the ice cream in cleaned and well closed airtight container.

The temperature should at least be of -18 °C.

Specify on the container the preparation date of the ice cream.

WARNING!

The ice cream is sensible to the bacteria. Consequently it is very important that the ice cream maker and the utensils used are well cleaned and dried.

IMPORTANT: ONCE THE PREPARATION REMOVED FROM THE FREEZER AND MELTED NEVER FREEZE IT AGAIN.

Remove the ice cream from the freezer half an hour before to serve it. Eventually you could leave it for 10/15 minutes at the room temperature to let it reach the adequate serving temperature.

HELPFUL HINTS

- Some recipes involve cooking. Prepare them at least the day before to ensure they chill completely and expand. Never pour ingredients in the machines having a temperature exceeding 25°C. .
- Add the mixture until the bowl is no more than half full. The mixture increases in volume during preparation.

English

- Alcohol slow down the chilling process. Therefore, Liqueurs should be added during the final minutes of preparation.
- The flavor of sorbets depends largely on the degree of ripeness and sweetness of the fruit and juice used. Remember that cold reduces sweetness perception.
- The fruit used in the recipes must always be washed and dried before use. Even when not specified, fruit must always be peeled, shelled, destoned, etc.
- To reduce the quantity of a recipe, each ingredient's quantity has to be reduced proportionally.
- Preparation time varies according to quantity, temperature of the mix, type of gelato or sorbet or ice cream, and room temperature.

WHAT COULD GO WRONG?

- Under normal conditions, ice cream preparation does not require more than 30-40 minutes.
- If the ice cream is still not ready after 40-50 minutes, check the following points before contacting an authorized service center.
- The ingredients must be poured into the machine at room temperature or, preferably, at refrigerator temperature. Hot ingredients cannot be used.
- The bowl must not be filled more than half its capacity. If the quantity of ingredients is excessive, the time required to process the ice cream increases considerably and the result may not be satisfactory.
- The compressor is fitted with a safety device. In the event of power failure, or if the appliance is turned off then on again for any reason, operation of the electrical freezing circuit is interrupted.
- If this happens, the appliance must rest for 5 minutes before turning on again. If the 5 minutes pause is not respected, operation will not commence, even if the compressor switch is in the ON position.

TROUBLESHOOTING

The machine does not cool:

- Check that the power plug is properly plugged and the (14) switch is ON. Check that the electricity reaches the equipment and the switch (1) or (12) is pressed.
- If there is a power failure or the plug is accidentally disconnected the operation stops.
- Wait 3 minutes before restarting the machine. Not observing this pause, the cooling system can be damaged or require a long time before it can be put back into use.
- Check that the machine is correctly positioned with the ventilation openings free of any obstructions.
- Check that the machine is not running the storage cycle .
- Check the proper operation of the ventilation system, make sure that air is coming out from the grids.

The paddle does not move:

- Check that the paddle is securely attached to the shaft and tightened with the locking knob (4).
- Make sure it is free from obstacles that prevent it from rotating (including possible deformations of the bowl).
- Check that LED (10) is on. In this case, the software is running a preservation cycle and the paddle will restart after a short pause.
- Make sure that the cover is in correct closed position: the safety device stops the paddle when the lid is open.

The machine is noisy.

A certain level of noise is expected in the regular operating specifications. However, if it becomes excessive, contact an authorized service center.



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COD: 519726R02