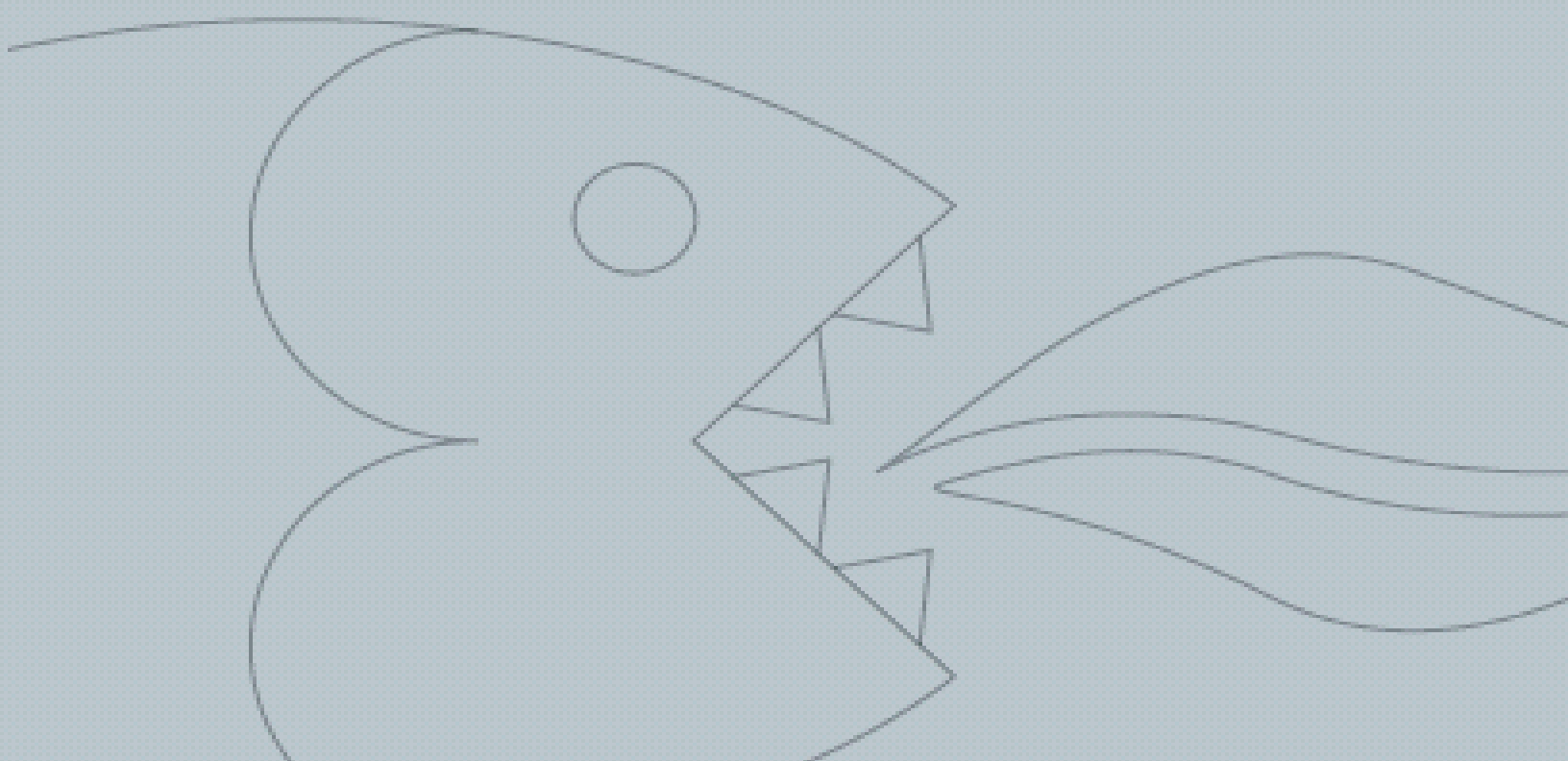


BIC1CH

Professional Ice Cream Maker

Instruction manual



Your Baumatic Gelato BIC1CH

User Instruction Manual for your

GELATO BIC1CH
ICE CREAM MAKER



IMPORTANT: Please read these instructions carefully before using your Ice Cream Maker. If you follow the instructions in this manual, your appliance will operate in good condition for a long time.

PLEASE KEEP THIS MANUAL SAFELY FOR FUTURE REFERENCE.

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GELATO BIC1CH ICE CREAM MAKER

➔ PUSHBUTTON CONTROL OPERATION

- PADDLE SWITCH, REFRIGERATION SWITCH, STORAGE SWITCH.

➔ CAPACITY: 1.7 LITRES

➔ CHURNING TIME: 20-40 MINUTES

➔ FINISHED ICE CREAM STORAGE

STANDARD ACCESSORIES:

- REMOVABLE ICE CREAM CONTAINER WITH MIXING BLADE
- MEASURING SPOON
- ICE CREAM SPOON

DIMENSIONS mm (H x W x D): 220 x 270 x 380

Important Safety Information – Please read before using

ELECTRICAL SAFETY


 This appliance complies with Directives 89/336/EEC, 73/23/EEC and following changes.

- **NOTE - This appliance must be grounded. In the event of a malfunction or breakdown, grounding will reduce the risk of electric shock by providing a path of least resistance of electrical current. You will be able to tell if it is because a non-grounded appliance will give off an electrical discharge.**
- **Manufacturer declines all responsibility for any damage due to non-grounding of appliance. READ THIS SECTION TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK OR INJURY WHEN USING YOUR ICE CREAM MAKER.**
- DURING THE GUARANTEE PERIOD ONLY BAUMATIC SERVICE ENGINEERS OR AN AUTHORISED AGENT OF BAUMATIC SHOULD CARRY OUT REPAIRS ON THIS UNIT.
- DO NOT USE IF THE SUPPLY CORD IS DAMAGED.
- DO NOT IMMERSE IN WATER OR ANY OTHER LIQUID.
- CLOSE SUPERVISION IS NEEDED IF CHILDREN ARE TO USE THIS MACHINE.
- ONLY PLUG INTO A GROUNDED 3 PIN OUTLET.
- CHECK THE POWER SUPPLY IS RIGHT FOR THE MACHINE (SEE SPECIFICATIONS ON NAMEPLATE AT THE BACK OF THE UNIT).
- DO NOT USE AN EXTENSION CORD. DO NOT LET CORD DANGLE OVER EDGE OF TABLE OR TOUCH HOT SURFACES.
- DISCONNECT FROM THE POWER MAINS BEFORE SERVICING.
- DO NOT PULL DIRECTLY ON THE WIRE WHEN PLUGGING IN OR UNPLUGGING THE UNIT.
- KEEP YOUR APPLIANCE FAR ENOUGH FROM WALLS AND FURNITURE WHICH MIGHT RESTRICT AIR CIRCULATION, NECESSARY FOR COOLING THE UNIT.
- IT IS NORMAL FOR WARM OR HOT AIR TO FLOW FROM THE LATERAL AIR VENTS (THE REFRIGERATION PROCESS REQUIRES THIS).



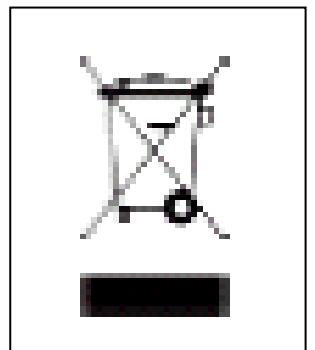
CONFORMITY TO W.E.E.E. DIRECTIVE

This appliance is marked according to the European directive 2002/96/EC on Waste electrical and Electronic Equipment (WEEE). By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product.

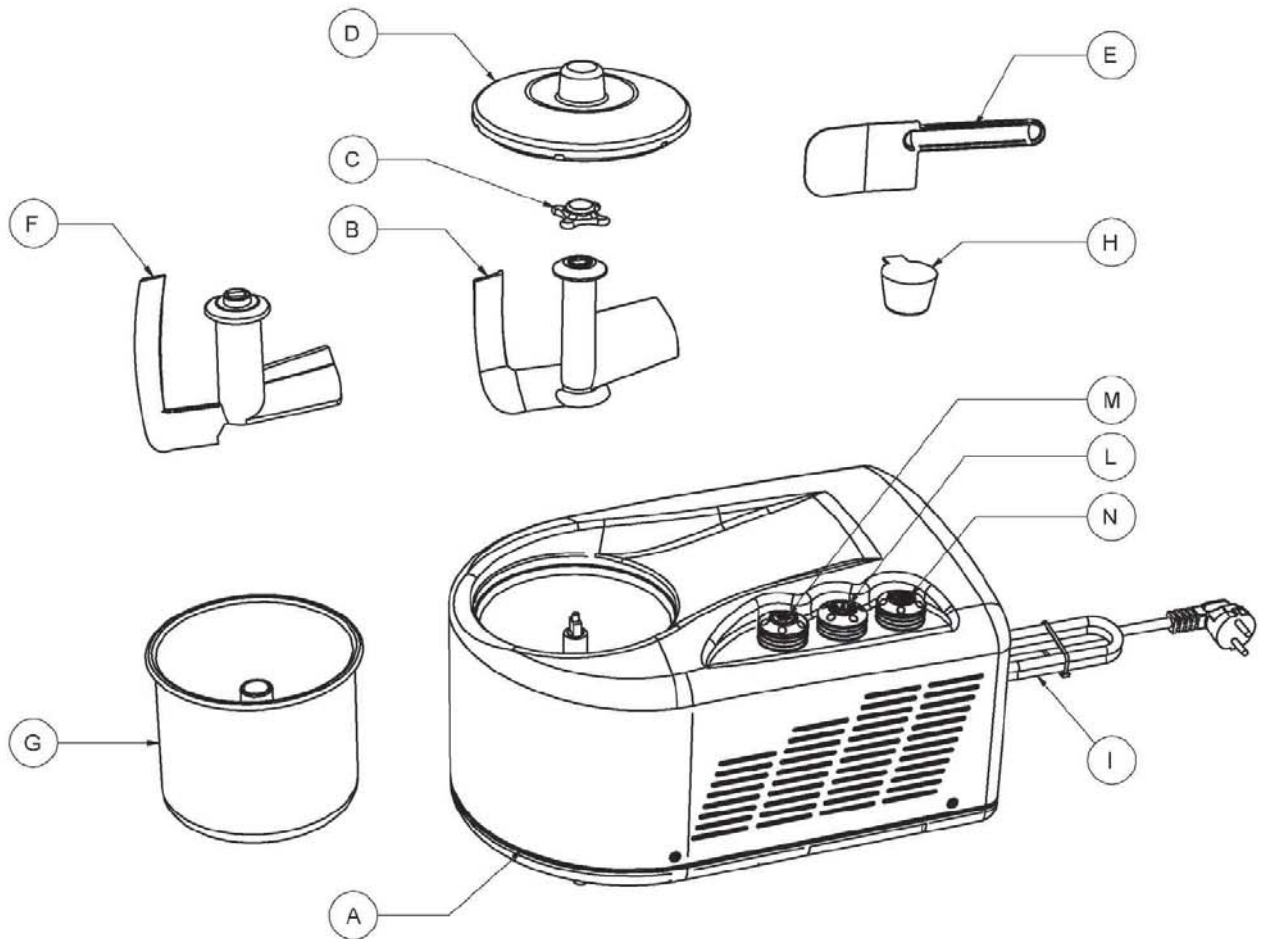
The symbol  on the product, or on the documents accompanying the product, indicates that this appliance may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment.

Disposal must be carried out in accordance with local environmental regulations for waste disposal.

For more detailed information about treatment, recovery and recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.



GELATO BIC1CH



- A). Base of appliance, including fixed bowl.
- B). Mixing paddle for fixed bowl.
- C). Mixing paddle tightening knob.
- D). Transparent lid for fixed and removable bowls.
- E). Ice cream spatula.
- F). Mixing paddle for removable bowl.
- G). Removable bowl.
- H). Measuring cup.
- I). Power supply cord.
- L). Refrigeration switch.
- M). Mixing paddle switch.
- N). Ice-cream storage system switch.

BEFORE USING your ICE CREAM MAKER...

- **Hygiene is the most important aspect of ice cream making.**
- **Ensure that all parts of this appliance, especially those coming into direct contact with the ice cream, are kept scrupulously clean.**
 - ☒ **Do not use sharp utensils inside the bowl!** Sharp objects will scratch and damage the inside of the bowl. A plastic spatula or a metal spoon may be used carefully when the appliance is in the 'OFF' or '0' position.
 - ☒ **Never clean with scouring powders or hard implements.**
 - ☒ **Do not clean any part of your ice cream maker inside a dishwasher.**
 - ☒ **Do not use outdoors or anywhere that is exposed to the elements.**
 - ☒ **Never turn off the freezing switch ('L' on key on previous page) while the machine is working.** In case you accidentally switch it off or the power fails, wait at least 10 minutes before turning it on again.

- ❖ **After removing the ice cream maker from its packaging, check it for damage. If in doubt, DO NOT use the appliance.**
- ❖ **Plastic bags, polystyrene, nails, etc. must not be left within reach of children as they are potentially dangerous.**
- ❖ **Your ice cream maker contains its own refrigerant which must be allowed to settle after transport.**
Leave your appliance on a horizontal surface for at least 12 hours after purchase or after any move where the machine might have been stored the wrong way up.
- ❖ Leave at least 20cm on each side of the machine to allow free air circulation. Make sure the vent slots are free and unobstructed.

Please keep all packaging from your ice cream maker. You will need these in case you should return the appliance for repair or for any other reason. If the machine is sent back packaged improperly (i.e., in a box not suitable for transport), all repairing charges will be incurred by the sender, even if the machine is under warranty. If the machine doesn't need to be repaired and the package is not suitable, the machine will be sent back to the sender, also.

NOTE:

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 freeze and your appliance will not make ice cream.

Your Ice Cream Maker's Controls:

The paddle movement and the freezing plant are independent:

- ✓ **The switch marked 'L' on the key turns the REFRIGERATION 'ON' and 'OFF'.**
- ✓ **The switch marked 'M' turns the MIXING PADDLE 'ON' and 'OFF'.**

TO STOP THE MACHINE, PRESS DOWN on both the switches marked 'M' & 'L' in the key.

After switching the ice cream maker off, wait about 10 minutes before making any more cream.

NOTE:

Variations in speed and noise during ice-cream making are normal and in no way affect the unit's good functioning.

In case the ice cream becomes too hard, the motor will stop by itself. Your ice cream maker's motor is fitted with a safety device that protects it from possible damage. If the machine does not seem to begin working again, wait until the motor cools before trying to restart your appliance.

How to make Excellent Ice Cream

Making **Good, Healthy, Natural ice cream** with the **Right Consistency** depends on the following factors:

- 1) **An appliance that is in GOOD WORKING ORDER:**
Note: Leave enough space on the sides of your ice cream maker so as to allow air to circulate freely. This air flow is necessary to cool the compressor.
- 2) **Good, Fresh, INGREDIENTS.**
- 3) **A good RECIPE: a perfect BLEND of ingredients and PERFECT PROCESSING.**

USING YOUR GELATO BIC1CH ICE CREAM MAKER:

- 1) **Carefully clean all parts that come in direct contact with ingredients. WARNING – Ensure that the unit is unplugged before starting to clean.**
- 2) **Insert the mixing paddle ('B') securely into the drive shaft in the fixed bowl.**
- 3) **Lock the paddle in place by screwing the knob ('C') clockwise over the shaft.**

- 4) Press the 'L' switch to start the cooling process. Pre-cool the machine for 5 minutes.**
- 5) Press the 'M' switch to start the mixing paddle.**
- 6) Pour the mixture into the bowl. NOTE: For best results, we suggest you pre-mix ingredients in a separate bowl so as to obtain a smooth, lump-free mixture.**

NOTE: Always use ingredients at fridge temperature so as to reduce temperature differences and cut down preparation time.

- 7) Place the transparent cover ('D') on the bowl.**
Preparation time varies according to quantity, temperature of the mix, type of ice cream (cream-style or sherbert), and room temperature.
- 8) When your ice cream has reached the desired consistency, switch off 'L' and 'M' switches.**
- 9) Unscrew the knob ('C') anticlockwise and pull out the paddle.**
- 10) When taking out the ice cream for serving or storing, use the spatula ('E'). Avoid all metal tools.**
- 11) Allow the motor to cool down (approximately 10 minutes); you can then make a new batch of ice cream by repeating all the above operations.**
- 12) Unplug the unit when finished.**

USING THE REMOVABLE BOWL

Use of the removable bowl makes it easier to make consecutive batches of ice cream. The removable bowl is also easier to clean.

When using the removable bowl:

- 1) Remove the lid ('D'), unscrew the knob ('C'), and remove the mixing paddle ('B').**
- 2) Pour two measuring cups ('H') (50ml) full of brandy or other liquor into the fixed bowl. As an alternative, you can use a solution of salt and water (40ml water and 10g salt).**

<p>NOTE : the wall of the removable bowl must be <u>completely wet</u>. This is vital to allow the good cold transmission from the fixed bowl to removable bowl.</p>

- 3) Insert the removable bowl ('G') securely: making sure it is level with the top part of the unit.**
- 4) Insert the mixing paddle for the removable bowl ('F') and secure the paddle in place by locking knob 'C' clockwise. The appliance is now ready for use.**
- 5) Follow the procedure described in the paragraph ('USING THE FIXED BOWL') from item 4 to item 10.**

To remove the bowl, unscrew the knob 'C' anticlockwise.

Pull out the bowl 'G'. If you wish, you may leave the ice cream in the bowl and use the latter to store the product in the freezer compartment (-12 °C **).

6) Unplug your ice cream maker when finished.

USEFUL HINTS

- **MIX and BLEND ice-cream ingredients in a separate bowl.**
- **Use pre-cooled ingredients.**
- **Do not fill the bowl more than half full (max 1.1 Kg of ingredients). This will allow the volume to increase during churning to maximum bowl capacity.**
- **To avoid the forming of ice or frost, do not leave the ice cream in the bowl for too long with the refrigeration on. Turn off the unit as soon as the ice cream has reached the desired consistency.**
- **Serve the ice cream, preferably, into pre-cooled bowls.**

ICE CREAM STORAGE SYSTEM.

The storage function means you can store the ice-cream you make in your machine, *in your machine!* Once it has been made, your ice cream maker will store it at the right temperature, consistency, and fluffiness for the desired amount of time.

NOTE: An electronic system constantly monitors your ice-cream's consistency.

Once this has reached the established value, the paddle and compressor stop automatically. During the time in which the paddle motor and compressor are stopped, the light indicator referring to the ice-cream storage mechanism flashes.

NOTE

Both paddle and compressor are automatically restarted just as soon as the consistency of the ice cream falls below the set level. While the paddle and compressor are operating, the light indicator of the storage mechanism remains constantly on.

⇒ To activate the ice cream storage system, press the ('N') switch.

NOTE: The storage mechanism is, in fact, only operative when all three switches are pressed so that the three light indicators are on.

GUIDELINES FOR STORING ICE CREAM

In the Ice Cream maker. When the ice cream is ready, you can keep it covered in the ice cream maker for approximately 10-20 minutes. Before serving, start the motor and stir it again for a few minutes to the right consistency and smoothness.

You can also activate the ice cream storage system by pressing the 'N' switch to store the ice cream in the machine for a maximum of 12 hours (for hygienic reasons).

In the freezer. The ice cream can also be stored in the freezer for up to 1-2 weeks, depending on the ingredients you have used.

NOTE:

Do not store the ice cream you have made for too long; in any case never for longer than 2 weeks as it will lose flavour and quality.

Should you wish to store the ice cream in the freezer, pay attention to the following:

- ✓ Store the ice cream in a clean, well-sealed bowl suitable for freezing.

The storage temperature must be at least -14°C.

- ✓ Attach a label to the bowl with a date showing when the ice cream was made and what kind of ice cream it is.

CAUTION: DEFROSTED OR SEMI-DEFROSTED ICE CREAM MUST NEVER BE PUT BACK INTO THE FREEZER.

Before serving, we suggest you remove the ice cream from the freezer for about 30 minutes beforehand and place it in your refrigerator.

Alternatively, you can leave it at room temperature for about 10-15 minutes.

MAXIMUM STORAGE TIME: Never exceed the recommended storage time.

- Ice Cream made with fresh, raw ingredients (eg., fresh strawberries): **up to one week.**
- Sorbet or yoghurt-based ice cream: **from one to two weeks at the most.**
- Ice Cream made with cooked ingredients: **up to two weeks.**

CLEANING YOUR ICE CREAM MAKER:

Make sure your ice cream maker has been switched off and unplugged before you attempt any kind of cleaning on it.

- ✓ Wash the paddle, the clear lid, the locking knob and the removable bowl in warm, soapy water.
- ✓ Use a damp cloth to clean the body of the machine.

NOTE: NEVER IMMERSE THE MAIN BODY OF YOUR ICE CREAM MAKER IN WATER OR ANY OTHER LIQUID!

Note: When the removable aluminium bowl is used, it is essential to eliminate every trace of salt/water solution from the parts that have come into contact with it in order to prevent corrosion.

Troubleshooting

This troubleshooting section is to be used only as a guideline to assist in determining any problems.

Problem	Suggested Solution
<i>The Machine is very slow in making Ice Cream.</i>	<ul style="list-style-type: none">✓ <i>Make sure you have left a space of about 10cm around the machine for the air circulation.</i>✓ <i>Make sure the air filters are not being blocked by anything.</i>✓ <i>The surrounding temperature could influence the machine: use the machine in a dry environment; avoid exposing it to sunlight.</i>✓ <i>Too many ingredients were put in. Use less next time.</i>
<i>Not enough Ice Cream was made</i>	<ul style="list-style-type: none">✓ <i>Make sure you have added enough water, salt, or alcoholic liquid in between the two pots (as explained earlier in this manual).</i>✓ <i>Too many ingredients were put in. Use less next time.</i>
<i>The Storage system is not working!</i>	<ul style="list-style-type: none">✓ <i>The storage function has not been switched on.</i>✓ <i>The ingredients contain alcohol which stops the ice cream from solidifying. Add alcohol only when the ice cream is ready.</i>
<i>The Spatula doesn't work.</i>	<ul style="list-style-type: none">✓ <i>The storage system must be switched off.</i>✓ <i>Check if the cable has been connected properly.</i>✓ <i>If you are using frozen ingredients, you must wait for them to defrost.</i>
<i>The Machine doesn't get Cold</i>	<ul style="list-style-type: none">✓ <i>The engine has been switched on immediately after it had been switched off: You must wait at least 10 minutes before restarting the machine.</i>✓ <i>Check to see if the cable is working.</i>

Your Baumatic Gelato BICICH

BAUMATIC LTD. - CONDITIONS OF GUARANTEE.

Dear Customer,

The conditions of guarantee which apply to your Baumatic appliance are as follows: This product is guaranteed for 12 months from the date of original purchase. Baumatic Ltd will repair any defect that arises due to faulty materials or workmanship free of charge during this period.

In addition, your appliance is covered by a 1 year parts warranty. Baumatic Ltd will provide free of charge the parts required to repair the appliance, only if they are fitted by a Baumatic engineer, for any defect that arises due to faulty materials or workmanship within a period of 5 years from the original purchase date.

An additional and annually renewable insurance scheme for labour is available should you wish to extend the warranty period.

Should any person other than an authorised representative of Baumatic Ltd interfere with the appliance, the policy is negated and Baumatic Ltd will be under no further liability.

The guarantee covers the appliance for normal domestic use only, unless otherwise stated.

Any claims made under the terms of the guarantee must be supported by the original invoice/bill of sale issued at the time of purchase.

This guarantee is transferable only with the written consent of Baumatic Ltd.

If the appliance fails and is considered either not repairable or uneconomical to repair between twelve months and five years from purchase date, a free of charge replacement will not be offered.

The guarantee for any replacement will only be for the remainder of the guarantee on the original product purchased.

This guarantee does not cover:

- Sinks and taps
- Failure to comply with the manufacturer's instructions for use.
- The replacement of cosmetic components or accessories.
- Accidental damage or wilful abuse.
- Subsequent loss or damage owing to the failure of the appliance or electrical supply.
- Incorrect installation.
- Losses caused by Acts of God, civil war, failure to obtain spare parts, strikes or lockouts.
- Filters, fuses, light bulbs, external hoses, damage to bodywork, paintwork, plastic items, covers, baskets, trays, shelves, burner bases, burner caps, decals, corrosion, rubber seals, refrigeration system blockage.

In the course of the work carried out it may be necessary to remove the appliance from its operating position. Whilst all reasonable care will be taken, Baumatic Ltd cannot accept responsibility for damage sustained to any property whatsoever in this process.

This guarantee is in addition to and does not diminish your statutory or legal rights.

Contacting Baumatic.

SALES	SERVICE	SPARES	TECHNICAL / ADVICE
TEL: 0118 933 6900	TEL: 0118 933 6911	TEL: 0118 933 6922	TEL: 0118 9336933
FAX: 0118 931 0035	FAX: 0118 986 9124	FAX: 0118 933 6942	FAX: 0118 9336942

For mainland UK and Northern Ireland, please contact one of the above numbers for further information or any other query you may have.

For ROI (Republic of Ireland), please contact one the numbers below:

TEL: 01-4030501 FAX: 01-4030503

Thank you for buying Baumatic.

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Make-up for your kitchen

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