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Musso musso-mini-4080

Lello Musso Lussino 4080 Ice Cream Maker

USER INSTRUCTION MANUAL

1. Introduction

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Lello Musso Lussino 4080 Ice Cream Maker. Please read all instructions carefully before using the appliance for the first time and retain this manual for future reference.

The Lello Musso Lussino 4080 is a fully automatic, self-contained ice cream machine designed to produce high-quality frozen desserts such as ice cream, sorbet, gelato, and frozen yogurt. Its robust stainless steel construction ensures durability and ease of cleaning.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances:

- Read all instructions before use.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before assembling or disassembling 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 has been dropped or damaged in any manner. Contact customer service for examination, repair, or adjustment.
- The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock, or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to 'off', then remove plug from wall outlet.
- Do not use appliance for other than intended household use.
- Ensure the appliance is placed on a stable, level surface during operation.
- This appliance operates on 110/120V, 60 HZ power. Ensure your power supply matches these requirements.

3. Product Overview

The Lello Musso Lussino 4080 features a robust design with a built-in compressor for efficient freezing. Key components include the stainless steel housing, fixed stainless steel bowl, mixing paddle, transparent lid, and control panel.



Image 1: Front view of the Lello Musso Lussino 4080 Ice Cream Maker, showcasing its stainless steel exterior and control panel.

Mini Lussino 4080



HOMEMADE ICE CREAM MACHINE



Image 2: Close-up of the control panel, featuring the power buttons and timer dial.

4. Setup and First Use

1. **Unpacking:** Carefully remove the appliance from its packaging. Retain packaging for future transport or storage.
2. **Placement:** Place the ice cream maker on a dry, stable, and level surface. Ensure adequate ventilation around the unit.
3. **Initial Cleaning:** Before first use, wipe the exterior of the machine with a damp cloth. Clean the stainless steel bowl and mixing paddle with warm, soapy water, then rinse and dry thoroughly. Do not immerse the main unit in water.
4. **Power Connection:** Ensure the voltage of your electrical outlet matches the appliance's requirements (110/120V, 60 HZ). Plug the power cord into a grounded electrical outlet.

5. Operating Instructions

The Lello Musso Lussino 4080 is designed for fully automatic operation. It does not require pre-freezing of the bowl or ingredients.

1. **Prepare Ingredients:** Prepare your desired ice cream, sorbet, or gelato mixture. For best results, ensure

your mixture is chilled (refrigerator temperature) before adding it to the machine. The maximum capacity is 1.5 quarts.

2. **Insert Paddle:** Place the mixing paddle into the center of the stainless steel bowl.
3. **Add Mixture:** Pour the chilled mixture into the stainless steel bowl. Do not overfill; leave sufficient space for the mixture to expand as it freezes.
4. **Secure Lid:** Place the transparent lid securely on top of the machine.
5. **Set Timer:** Use the timer dial to set the desired churning time. Typical churning times range from 20 to 40 minutes, depending on the recipe and desired consistency.
6. **Start Churning:** Press the green button to start the churning process. The machine will automatically begin freezing and mixing.
7. **Monitor Progress:** You can observe the freezing process through the transparent lid. The machine will automatically stop when the set time expires or if the mixture becomes too hard.
8. **Serve:** Once the cycle is complete, remove the lid and paddle. Use a plastic or wooden spatula to scoop out the frozen dessert.



Image 3: A user scooping freshly made ice cream from the machine's bowl.

*Enjoy authentic
Italian gelato*

**ALSO, MAKE OTHER
FROZEN DESSERTS:**



Image 4: View of ice cream being churned inside the stainless steel bowl.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygienic operation of your ice cream maker.

- **Unplug:** Always unplug the appliance from the power outlet before cleaning.
- **Remove Components:** Remove the mixing paddle and transparent lid. These parts can be hand washed with warm, soapy water. Rinse thoroughly and dry.
- **Clean Bowl:** The stainless steel bowl is fixed and not removable. To clean, wipe out any remaining mixture with a soft cloth or paper towel. Then, use a damp cloth with mild detergent to wipe the interior of the bowl. Rinse by wiping with a clean, damp cloth. Dry thoroughly. Avoid getting liquid into the spindle mechanism.
- **Clean Exterior:** Wipe the exterior housing with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as these can damage the stainless steel finish.
- **Storage:** Ensure all parts are completely dry before storing the appliance.

7. Troubleshooting

If you encounter issues with your Lello Musso Lussino 4080, refer to the following common problems and solutions:

- **Appliance does not turn on:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the power button is pressed.
- **Mixture is not freezing or is too soft:**
 - Ensure the mixture was adequately chilled before adding it to the machine.
 - Verify that the timer is set for a sufficient duration (typically 20-40 minutes).
 - Do not overfill the bowl; exceeding the 1.5-quart capacity can hinder freezing.
 - Ensure the room temperature is not excessively high, which can affect performance.
- **Paddle is not rotating:**
 - Check if the paddle is correctly inserted.
 - Ensure the mixture is not too thick, which can impede paddle movement.

For issues not covered here, please contact customer support.

8. Specifications

Feature	Detail
Brand	Musso
Model Name	Mini (musso-mini-4080)
Capacity	1.5 Quarts
Material	Stainless Steel
Product Dimensions	18"L x 12"W x 11"H
Item Weight	39.6 pounds (18 Kilograms)
Operation Mode	Automatic
Power Requirements	110/120V, 60 HZ
Product Care	Hand Wash



HIGH QUALITY ICE CREAM MACHINE



Image 5: Diagram showing the dimensions of the Lello Musso Lussino 4080 Ice Cream Maker.

9. Warranty Information

The Lello Musso Lussino 4080 Ice Cream Maker carries a one-year warranty against manufacturing defects from the date of purchase. This warranty covers parts and labor for repairs or replacement of defective components under normal use. Please retain your proof of purchase for warranty claims. The warranty does not cover damage resulting from misuse, accident, alteration, or unauthorized repair.

10. Customer Support

For further assistance, technical support, or warranty inquiries, please refer to the contact information provided with your purchase documentation or visit the official Musso website.