

Bialetti EV-9995

Girmi Gelatiera Accumulation GL16 User Manual

Model: EV-9995

Brand: Bialetti

INTRODUCTION

Thank you for choosing the Girmi Gelatiera Accumulation GL16. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new ice cream maker. Please read this manual thoroughly before first use and keep it for future reference.

The Girmi Gelatiera Accumulation GL16 is designed to help you create delicious homemade ice cream, sorbets, and frozen yogurts with ease. Its accumulation design ensures consistent freezing for perfect results.

IMPORTANT SAFETY INFORMATION

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or injury to persons.

- Read all instructions before operating the appliance.
- Do not immerse the motor base in water or other liquids.
- 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 has been dropped or damaged in any manner.
- 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.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury to persons and/or damage to the appliance.

- This appliance is for household use only.

PRODUCT COMPONENTS

Familiarize yourself with the parts of your Girmi Gelatiera Accumulation GL16:

1. Motor Base: Contains the motor that drives the mixing paddle.
2. Freezer Bowl: Double-insulated bowl containing a cooling liquid. Must be pre-frozen.
3. Mixing Paddle: Stirring arm that mixes and aerates the ingredients.
4. Lid: Transparent lid with an opening for adding ingredients.



Image: A white ceramic espresso cup with a handle, featuring a vibrant American flag design. The design includes red and white stripes and a blue field with white stars. A stylized depiction of the Statue of Liberty is integrated into the flag design. The cup sits on a matching white saucer. These images illustrate various views of a Bialetti branded espresso cup.



Image: A side view of the white ceramic espresso cup with a handle, displaying the American flag design. The red and white stripes are visible on the side, with a portion of the blue field and white stars. The cup is placed on a white saucer. This view highlights the handle and the wrap-around nature of the flag design.



Image: Another front view of the white ceramic espresso cup with the American flag design and Statue of Liberty motif, resting on its white saucer. This perspective provides a clear look at the main design elements on the cup's surface.



Image: A view of the espresso cup from the opposite side, showing the continuation of the American flag design. The red and white stripes are prominent, along with a section of the blue field and stars. The cup is on its white saucer, and the handle is visible on the left side.



Image: A top-down view of the espresso cup and saucer. The inside of the cup is visible, showing its white interior. The American flag design is still visible on the exterior. The white saucer is clearly seen beneath the cup, emphasizing the complete set.

SETUP

1. **Prepare the Freezer Bowl:** Before making ice cream, the freezer bowl must be completely frozen. Place the freezer bowl in the back of your freezer where the temperature is coldest. The freezing time is typically 12 to 24 hours, or until the bowl is completely frozen. To test if it's frozen, shake the bowl; if you don't hear liquid sloshing, it's ready.
2. **Assemble the Unit:**
 - Place the motor base on a clean, dry, and stable surface.
 - Insert the frozen freezer bowl into the motor base.
 - Place the mixing paddle into the center of the freezer bowl, ensuring it sits correctly.
 - Place the lid onto the motor base, aligning the tabs and twisting to lock it into place.
3. **Prepare Ingredients:** Prepare your ice cream mixture according to your recipe. Ensure all ingredients are chilled before adding them to the freezer bowl for best results.

OPERATING INSTRUCTIONS

1. **Start the Machine:** Plug the appliance into a suitable electrical outlet. Turn on the machine. The

mixing paddle will begin to rotate.

2. **Add Ingredients:** Slowly pour your chilled ice cream mixture through the opening in the lid while the machine is running.
3. **Churning Process:** Allow the machine to churn for 20-40 minutes, or until the mixture reaches your desired consistency. The churning time may vary depending on the recipe and ambient temperature.
4. **Check Consistency:** The ice cream will be soft-serve consistency when finished. For a firmer consistency, transfer the ice cream to an airtight container and freeze for an additional 2-4 hours.
5. **Turn Off and Unplug:** Once churning is complete, turn off the machine and unplug it from the outlet.
6. **Remove Ice Cream:** Use a rubber spatula or wooden spoon to scoop the ice cream from the freezer bowl. Avoid using metal utensils, as they can scratch the bowl.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity of your ice cream maker.

1. **Disassembly:** Unplug the unit before cleaning. Disassemble the lid, mixing paddle, and freezer bowl from the motor base.
2. **Cleaning the Freezer Bowl:** The freezer bowl should be hand washed with warm soapy water. Do not wash in a dishwasher, as this can damage the bowl. Ensure the bowl is completely dry before placing it back in the freezer.
3. **Cleaning the Mixing Paddle and Lid:** The mixing paddle and lid can be hand washed in warm soapy water. They are also top-rack dishwasher safe.
4. **Cleaning the Motor Base:** Wipe the motor base with a damp cloth. Do not immerse the motor base in water or any other liquid.
5. **Storage:** Store the ice cream maker in a clean, dry place. You may store the freezer bowl in the freezer so it's always ready for use.

Product Care Instructions: Hand Wash (as per product specifications).

TROUBLESHOOTING

Problem	Possible Cause	Solution
Machine does not turn on.	Not plugged in; power outlet not working; unit not assembled correctly.	Ensure plug is securely in outlet; check circuit breaker; reassemble unit, ensuring lid is locked.
Mixture not freezing.	Freezer bowl not sufficiently frozen; ingredients not chilled; too much mixture.	Freeze bowl for 12-24 hours; chill ingredients thoroughly; reduce batch size.
Mixing paddle stops during operation.	Mixture is too thick; too much mixture; motor overheating.	Ensure mixture is not too thick; reduce batch size; turn off and let motor cool down before restarting.
Loud noise during operation.	Paddle not seated correctly; foreign object in bowl.	Check paddle placement; inspect bowl for obstructions.

SPECIFICATIONS

- **Brand:** Bialetti
- **Model:** EV-9995
- **Operation Mode:** Automatic
- **Item Weight:** 0.27 Kilograms (9.5 ounces)
- **Package Dimensions:** 5.12 x 4.88 x 3.15 inches
- **Manufacturer:** Girmi
- **Global Trade Identification Number (GTIN):** 08001306999953
- **Date First Available:** March 18, 2014

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or visit the official Bialetti website. Keep your proof of purchase for warranty claims.

For further assistance, you may contact Bialetti customer service through their official channels. Please have your model number (EV-9995) and purchase date ready when contacting support.

Visit the [Bialetti Store on Amazon](#) for more products and information.