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Gourmia GSI180

Gourmia GSI180 Automatic Frozen Dessert Maker Instruction Manual

MODEL: GSI180



Image: Gourmia GSI180 Automatic Frozen Dessert Maker, shown dispensing a frozen fruit dessert into a bowl.

Introduction

The Gourmia GSI180 Automatic Frozen Dessert Maker transforms frozen fruits into delicious, healthy sorbets, soft-serve, and other frozen treats. This appliance offers a simple and efficient way to enjoy homemade desserts without added fats, sugars, or artificial flavorings. Its one-touch operation and easy-to-clean design make it a convenient addition to any kitchen.

This manual provides essential information for the safe and effective use of your Gourmia GSI180. Please read it thoroughly before first use and retain it for future reference.

Product Components

Familiarize yourself with the main parts of your Gourmia GSI180:

- **Motor Base:** The main unit containing the motor and power switch.
- **Chute:** The opening where frozen fruit is inserted.
- **Plunger:** Used to push fruit down into the processing chamber.
- **Grinding/Mixing Mechanism:** Internal components that process the fruit.
- **Dispensing Nozzle:** Where the finished dessert exits the machine.
- **Removable Parts:** Components designed for easy disassembly and cleaning.



Image: The Gourmia GSI180 Automatic Frozen Dessert Maker displayed on a kitchen counter with various fresh fruits and bowls of finished frozen desserts, illustrating its use and the variety of treats it can produce.

Setup and First Use

- 1. Unpack:** Carefully remove all components from the packaging.
 - 2. Clean:** Before first use, wash all removable parts (chute, plunger, grinding mechanism, dispensing nozzle) with warm, soapy water. Rinse thoroughly and dry completely. The motor base should be wiped with a damp cloth. Do not immerse the motor base in water.
 - 3. Assemble:** Follow the assembly instructions provided in the detailed manual to correctly attach all parts to the motor base. Ensure all components are securely locked into place.
 - 4. Placement:** Place the appliance on a stable, flat, and dry surface, away from the edge of the countertop.

Operating Instructions

Follow these steps to create your frozen fruit desserts:

- 1. Prepare Fruit:** Use fresh, ripe fruit. Peel and cut fruit into pieces that will fit easily into the chute. Freeze the fruit for at least 24 hours until solid. For best results and a creamier texture, allow the frozen fruit to thaw slightly for 5-10 minutes before processing.
 - 2. Assemble Machine:** Ensure the machine is correctly assembled and all parts are securely in place. Place a bowl or

serving dish under the dispensing nozzle.

3. **Power On:** Plug the appliance into a power outlet. Turn on the power switch, usually located on the side of the motor base.
4. **Insert Fruit:** Carefully place a few pieces of slightly thawed frozen fruit into the chute.
5. **Process:** Use the plunger to gently push the fruit down through the chute. Apply steady, even pressure. Do not force the fruit or apply excessive pressure, as this can damage the motor. Continue adding and pushing fruit until all desired fruit is processed.
6. **Serve:** Once processed, the dessert will emerge from the dispensing nozzle. Serve immediately for a soft-serve consistency, or place it in the freezer for about an hour for a firmer texture.

Place frozen fruit into the chute *

1



Use plunger to push fruit through



Freeze or scoop and serve

3



* For best results let fruit thaw for five minutes prior to use

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Image: A visual guide showing the three main steps: 1. Place frozen fruit into the chute, 2. Use the plunger to push fruit through, and 3. Freeze or scoop and serve the resulting dessert.

Demonstration Video

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Video: A Gourmia representative demonstrates how to use the GSI180 Automatic Frozen Dessert Maker, showing fruit preparation, machine operation, and serving suggestions for various frozen fruit desserts.

Recipes and Creative Ideas

The Gourmia GSI180 comes with a recipe book to inspire your frozen dessert creations. Experiment with different fruit combinations to discover your favorites. For a creamier texture, using bananas as a base is highly recommended.

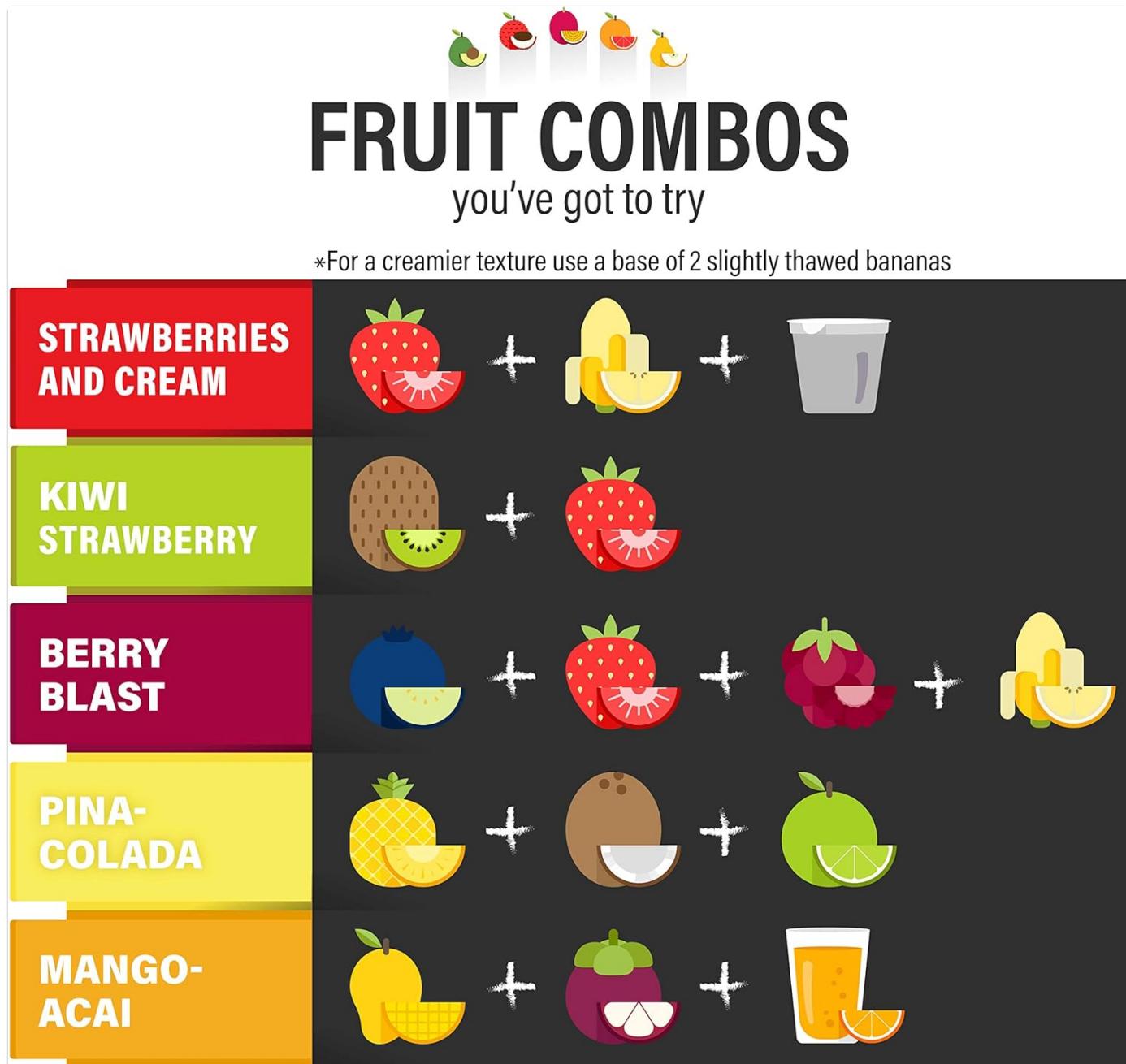


Image: An infographic displaying various fruit combinations for frozen desserts, such as strawberries and cream, kiwi strawberry, berry blast, pina colada, and mango-acai, with a note about using bananas for a creamier texture.

Cleaning and Maintenance

Regular cleaning ensures the longevity and hygienic operation of your appliance.

- **Disassembly:** Always unplug the machine before disassembling. Remove the plunger, chute, and grinding mechanism from the motor base.

- **Washing:** All removable parts are dishwasher-safe or can be washed by hand with warm, soapy water. Use a brush to clean any fruit residue from the grinding mechanism.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent mold or mildew.
- **Motor Base:** Wipe the motor base with a damp cloth. Never immerse the motor base in water or any other liquid.
- **Storage:** Store the assembled or disassembled machine in a clean, dry place.

Safety Information

- Always unplug the appliance when not in use, before assembling or disassembling parts, and before cleaning.
- Keep hands and utensils out of the chute during operation to prevent injury. Use only the provided plunger.
- Do not operate the appliance with a damaged cord or plug, or if the appliance malfunctions or has been damaged in any manner.
- This appliance is for household use only. Do not use outdoors.
- Ensure the appliance is properly assembled before plugging it in and operating.
- Keep the appliance out of reach of children.

Troubleshooting

If you encounter issues with your Gourmia GSI180, consider the following common solutions:

- **Appliance does not turn on:** Ensure the power cord is securely plugged into a working outlet and the power switch is in the 'ON' position.
- **Fruit is not processing:** Check that the fruit is frozen but slightly thawed (5-10 minutes at room temperature). Ensure the plunger is used with steady, even pressure and not forced.
- **Machine jams:** Turn off and unplug the machine. Disassemble and clear any lodged fruit pieces. Reassemble and try again with smaller, slightly softer fruit pieces.
- **Dessert is too watery:** Ensure fruit is fully frozen before processing. If fruit thaws too much, refreeze it.

For further assistance, please contact Gourmia customer support.

Specifications

Feature	Detail
Product Dimensions	6.5 x 11 x 13 inches
Item Weight	3.53 pounds
Manufacturer	Gourmia
Model Number	GSI180
Certification	ETL Certified
First Available	October 30, 2016



Image: A diagram showing the dimensions of the Gourmia GSI180 Automatic Frozen Dessert Maker, indicating its height, width, and depth.

Warranty and Support

Gourmia products are designed for quality and performance. This product is ETL certified, ensuring it meets safety standards. For warranty information, product registration, or customer support, please refer to the official Gourmia website or contact their customer service department. Keep your purchase receipt for warranty claims.

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Related Documents - GSI180

	<p>Gourmia Soft Serve Ice Cream & Frozen Drink Maker Recipe Book</p> <p>Explore a collection of 20 delicious recipes for soft serve ice cream and frozen drinks using the Gourmia 1.9 Liter Automatic Soft Serve Ice Cream & Frozen Drink Maker. This recipe book includes instructions for various flavors like vanilla, chocolate, strawberry, and pumpkin spice, as well as milkshakes, slushies, and sorbets.</p>
	<p>Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker User Manual</p> <p>User manual for the Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker, covering setup, operation, cleaning, troubleshooting, and warranty information.</p>
	<p>Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker User Manual</p> <p>Comprehensive user manual for the Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker, covering setup, operation, cleaning, troubleshooting, and warranty information.</p>
	<p>Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker User Manual</p> <p>Comprehensive user manual for the Gourmia GSI1020 Automatic Soft Serve Ice Cream & Frozen Drink Maker, covering setup, operation, cleaning, troubleshooting, and warranty information.</p>

	<p>Gourmia Ice Cream Maker: Tips for Best Results & Usage Guide</p> <p>Learn how to get the best results from your Gourmia ice cream maker with these essential tips. Covers proper placement, chilling requirements, rinsing the freezing cylinder, and troubleshooting common noises. Includes advice on cleaning and thawing.</p>
	<p>Gourmia GSI1010P Automatic Soft Serve Ice Cream & Frozen Drink Maker User Manual</p> <p>Comprehensive user manual for the Gourmia GSI1010P Automatic Soft Serve Ice Cream & Frozen Drink Maker. Includes safety instructions, assembly, operation, cleaning, troubleshooting, recipes, and warranty information.</p>