

UNOLD 48855

UNOLD 48855 Gelato Ice Cream Maker User Manual

Model: 48855

Brand: UNOLD

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions before use.

- Ensure the appliance is unplugged before assembly, disassembly, or cleaning.
- Do not immerse the motor base in water or other liquids.
- Keep hands and utensils out of the freezer bowl during operation to reduce the risk of injury.
- 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.
- This appliance is for household use only. Do not use outdoors.
- Always place the appliance on a stable, flat, heat-resistant surface.
- Children should be supervised to ensure that they do not play with the appliance.

PRODUCT OVERVIEW

The UNOLD 48855 Gelato Ice Cream Maker is designed for easy preparation of homemade frozen desserts. It features a robust stainless steel housing and a user-friendly digital control panel.



Image: The UNOLD 48855 Gelato Ice Cream Maker, fully assembled, showcasing its sleek stainless steel body and clear lid.

Components:

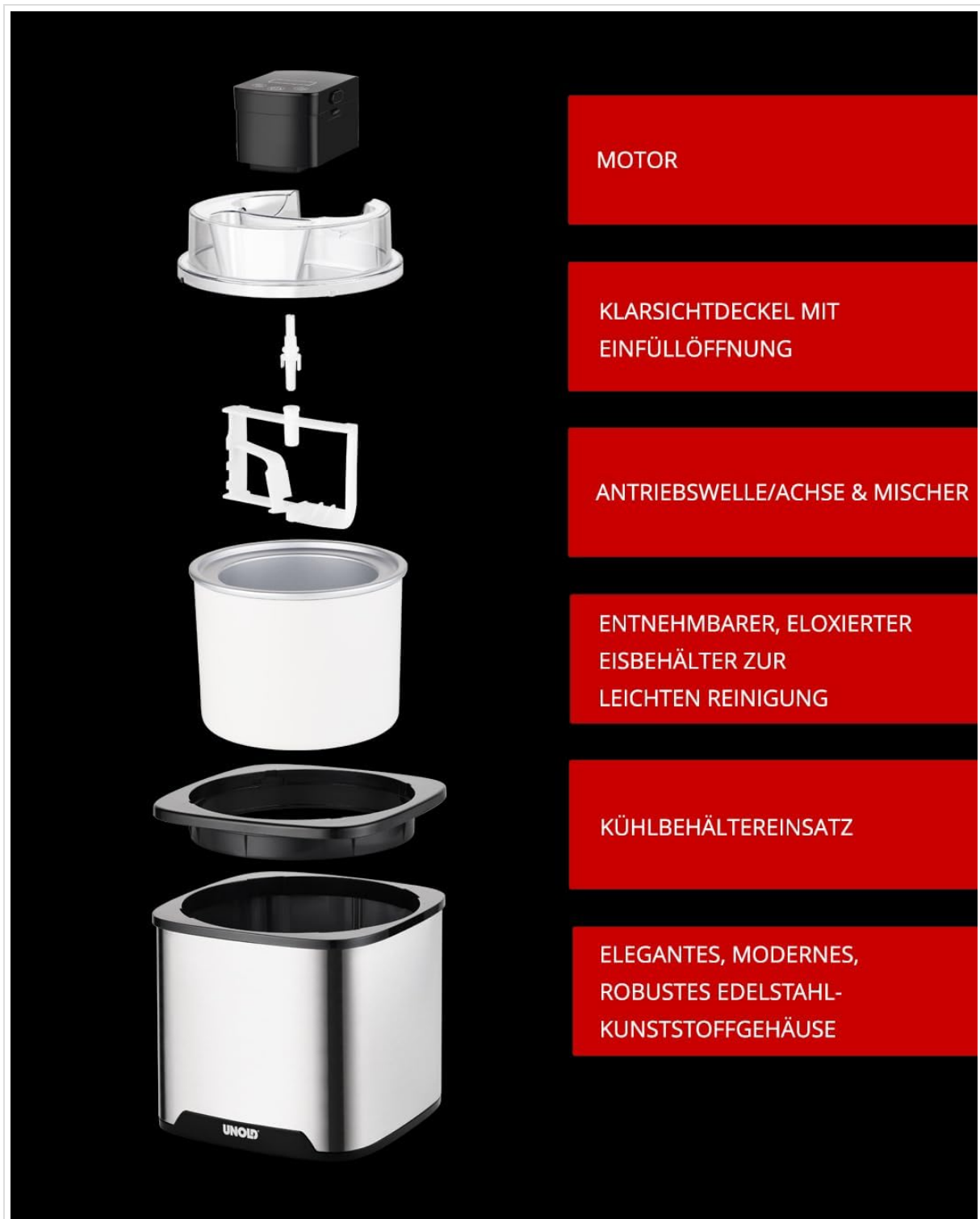


Image: An exploded view of the ice cream maker's components, including the motor, clear lid with filling opening, drive shaft/mixer, removable anodized ice cream bowl, cooling container insert, and the elegant stainless steel housing.

- Motor Unit
- Clear Lid with Filling Opening
- Drive Shaft / Mixer Paddle
- Removable Anodized Ice Cream Bowl (1.5 L capacity)
- Cooling Container Insert
- Stainless Steel Housing

SETUP

1. **Prepare the Freezer Bowl:** The removable ice cream bowl must be thoroughly pre-frozen before

use. Place the empty, clean bowl in a freezer at -18°C (0°F) or colder for 8 to 12 hours. Ensure the freezer is set to the coldest setting for optimal results.



Image: The ice cream bowl correctly placed inside a freezer compartment, ready for pre-freezing.

2. Assemble the Unit:

- Place the cooling container insert into the stainless steel housing.
- Insert the pre-frozen ice cream bowl into the cooling container insert.
- Place the mixer paddle onto the drive shaft inside the bowl.
- Position the motor unit with the clear lid on top of the housing, ensuring it locks securely into place.

3. **Prepare Ingredients:** Ensure all ingredients for your ice cream mixture are pre-chilled in the refrigerator. This is crucial for achieving the desired consistency quickly.

OPERATING INSTRUCTIONS

1. **Pour Ingredients:** Once the unit is assembled and the bowl is frozen, plug in the appliance. With the mixer paddle rotating, slowly pour your pre-chilled ice cream mixture through the filling opening in the clear lid.
2. **Set the Timer:** Use the digital control panel to set the desired churning time. The timer is adjustable from 5 to 45 minutes. The LCD display will show the remaining time.



Image: A close-up view of the digital control panel, showing the LCD display for remaining time and touch controls for setting the timer.

3. **Churning Process:** The machine will begin churning. For optimal creaminess, the mixer paddle operates with a left/right rotation. Ice cream is typically ready in approximately 20-30 minutes for pre-chilled ingredients.



Image: A top-down view of the ice cream mixture being churned inside the bowl by the mixer paddle, showing the creamy texture forming.

4. **Adding Ingredients:** You can add additional ingredients like nuts, chocolate chips, or fruit pieces through the lid opening during the last few minutes of churning.
5. **Completion:** Once the timer expires, the machine will stop. Unplug the appliance and remove the lid and mixer paddle. Use a plastic or wooden utensil to scoop out the ice cream.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your ice cream maker. The appliance is designed for easy disassembly for cleaning.

1. **Disassembly:** Unplug the appliance. Remove the motor unit, clear lid, mixer paddle, and ice cream bowl from the housing.
2. **Cleaning Components:**
 - The removable ice cream bowl, mixer paddle, and clear lid can be washed by hand with warm, soapy water. Rinse thoroughly and dry completely.
 - Do not wash these parts in a dishwasher as it may damage the anodized coating of the bowl.
3. **Cleaning the Motor Unit and Housing:**
 - Wipe the motor unit and the stainless steel housing with a damp cloth. Do not immerse the

motor unit in water.

- Ensure all parts are completely dry before reassembling or storing the appliance.

4. **Storage:** Store the assembled ice cream maker in a dry place, away from direct sunlight and extreme temperatures.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Ice cream is too soft/not freezing	Freezer bowl not sufficiently frozen; ingredients not pre-chilled; mixture too warm.	Ensure bowl is frozen for 8-12 hours at -18°C. Pre-chill all ingredients. Increase churning time if needed.
Mixer paddle stops during operation	Mixture is too thick; too much mixture in the bowl; paddle not correctly installed.	Reduce mixture quantity. Ensure paddle is correctly seated. If mixture is too thick, allow it to warm slightly before restarting.
Appliance does not turn on	Not plugged in; power outlet issue; unit not assembled correctly.	Check power connection. Try a different outlet. Ensure motor unit and lid are securely locked in place.

SPECIFICATIONS

- **Model:** UNOLD 48855 Gelato Ice Cream Maker
- **Capacity:** 1.5 Liters
- **Power:** 12 W
- **Voltage:** 220-240 V, 50 Hz
- **Material:** Stainless Steel, Plastic (BPA-free)
- **Dimensions (L x W x H):** 21.9 x 21.9 x 25.5 cm (approx. 8.6 x 8.6 x 10 inches)
- **Weight:** 3.2 kg (approx. 7.05 lbs)
- **Noise Level:** 44 dB
- **Timer:** Digital, adjustable from 5 to 45 minutes

WARRANTY AND SUPPORT

This UNOLD appliance comes with a manufacturer's warranty. Please refer to the original purchase documentation for specific warranty terms and conditions.

For technical support, spare parts availability, or service inquiries, please contact UNOLD customer service. Contact information can typically be found on the official UNOLD website or in your product packaging.

- **Spare Parts Availability:** 2 Years (from date of purchase)

RECIPES AND TIPS

Your UNOLD 48855 Gelato Ice Cream Maker includes a detailed user manual with cool ice cream recipes to get you started. Experiment with different ingredients to create your favorite frozen treats.

Tips for Best Results:

- Always pre-chill your ingredients for at least 4 hours, ideally overnight.

- Do not overfill the bowl; leave space for the mixture to expand as it freezes.
- For firmer ice cream, transfer the churned mixture to an airtight container and freeze for an additional 2-4 hours (known as "hardening").
- Clean the bowl immediately after use to prevent residue from hardening.

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