

GGM Gastro EMH15

GGM Gastro EMH15 Ice Cream Machine User Manual

Model: EMH15

1. INTRODUCTION

Thank you for choosing the GGM Gastro EMH15 Ice Cream Machine. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your appliance. Please read these instructions thoroughly before first use and keep them for future reference.

The GGM Gastro EMH15 is a compact tabletop ice cream maker designed for preparing soft ice cream, fruit sorbets, and milk ice cream. It features a digital display for easy control and a removable container for convenient cleaning.

2. SAFETY INSTRUCTIONS

To prevent injury or damage to the appliance, always observe the following safety precautions:

- **Electrical Safety:** Ensure the power supply matches the voltage specified on the appliance (230V, 50Hz). Do not operate the machine with a damaged power cord or plug. Always unplug the machine before cleaning or maintenance.
- **Placement:** Place the machine on a stable, level, and dry surface. Ensure adequate ventilation around the unit, especially near the air vents, to prevent overheating. Do not place near heat sources or in direct sunlight.
- **Refrigerant:** This appliance contains R600a refrigerant. Handle with care. Do not damage the refrigerant circuit. In case of damage, avoid open flames and ventilate the room thoroughly.
- **Usage:** This appliance is intended for household or similar applications. Do not use outdoors. Do not immerse the main unit in water or other liquids.
- **Children:** Keep the appliance out of reach of children. Close supervision is necessary when the appliance is used near children.
- **Maintenance:** Only qualified personnel should perform repairs. Do not attempt to disassemble or modify the appliance yourself.

3. PRODUCT OVERVIEW

Familiarize yourself with the components of your GGM Gastro EMH15 Ice Cream Machine.



Figure 1: Front-side view of the GGM Gastro EMH15 Ice Cream Machine. This image shows the compact design and the control panel on top.



Figure 2: Front view of the GGM Gastro EMH15, highlighting the digital display and control buttons (MODE, TIME, ON/OFF) on the top panel.

Key Components:

- **Main Unit:** Houses the motor and cooling system.
- **Digital Display:** Shows operating mode and time.
- **Control Buttons:** MODE, TIME, ON/OFF for operation.
- **Removable Container:** The inner bowl where ingredients are frozen. Capacity: 1.5 Liters.
- **Mixing Paddle:** Stirring mechanism for consistent freezing.
- **Transparent Lid:** Allows observation of the freezing process.

4. SETUP

Follow these steps to prepare your ice cream machine for first use:

1. **Unpack:** Carefully remove all packaging materials and ensure all components are present and undamaged.
2. **Initial Cleaning:** Before first use, wash the removable container, mixing paddle, and lid with warm soapy

water. Rinse thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.

3. **Placement:** Place the machine on a clean, dry, stable, and level surface. Ensure there is at least 10 cm of space around the machine for proper ventilation. Avoid placing it near heat sources or in direct sunlight.
4. **Assembly:** Insert the clean, dry removable container into the main unit. Place the mixing paddle inside the container, ensuring it is correctly seated. Secure the transparent lid on top of the unit.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet (230V, 50Hz). The digital display should illuminate.

5. OPERATING INSTRUCTIONS

This section guides you through the process of making ice cream with your EMH15 machine.

Preparation:

- Prepare your desired ice cream mixture according to your recipe. Ensure the mixture is chilled (refrigerated) before adding it to the machine for best results.
- Do not exceed the maximum fill line of 1.5 liters in the removable container, as the mixture will expand during freezing.

Operation:

1. Ensure the machine is properly assembled and plugged in.
2. Pour the chilled ice cream mixture into the removable container.
3. Press the 'ON/OFF' button to turn on the machine.
4. Use the 'MODE' button to select the desired operating mode (e.g., Ice Cream, Cooling, Mixing). The digital display will show the selected mode.
5. Use the 'TIME' button to adjust the operating time. The recommended time for most ice cream recipes is typically 30-60 minutes, but this may vary.
6. Press 'ON/OFF' again to start the freezing process. The mixing paddle will begin to rotate, and the cooling system will activate.
7. Monitor the consistency of the ice cream through the transparent lid. Once the desired consistency is reached, press 'ON/OFF' to stop the machine.
8. Unplug the machine from the power outlet.
9. Carefully remove the lid, mixing paddle, and the removable container with the finished ice cream.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your ice cream machine.

1. **Disconnect Power:** Always unplug the machine from the power outlet before cleaning.
2. **Disassemble:** Remove the lid, mixing paddle, and the removable container from the main unit.
3. **Wash Removable Parts:** Wash the removable container, mixing paddle, and lid with warm water and a mild dish soap. Use a soft sponge or cloth. Rinse thoroughly to remove all soap residue.
4. **Clean Main Unit:** Wipe the exterior of the main unit with a damp cloth. Do not use abrasive cleaners or scourers. Never immerse the main unit in water or any other liquid.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the machine. Moisture

can lead to damage or mold growth.

6. **Storage:** Store the machine in a clean, dry place, away from direct sunlight and extreme temperatures.

7. TROUBLESHOOTING

If you encounter issues with your GGM Gastro EMH15, refer to the following common problems and solutions:

- **Machine does not turn on:**
 - Check if the power cord is securely plugged into a working electrical outlet.
 - Ensure the 'ON/OFF' button has been pressed.
- **Ice cream is not freezing or is too soft:**
 - Ensure the ingredients were thoroughly chilled before adding them to the machine.
 - Check if the ambient room temperature is too high. Operate in a cooler environment if possible.
 - Verify that the machine's air vents are not blocked, allowing for proper cooling.
 - Increase the operating time using the 'TIME' button.
 - Ensure the mixture quantity does not exceed the 1.5-liter maximum capacity.
- **Mixing paddle is not rotating:**
 - Check if the mixing paddle is correctly installed.
 - Ensure the ice cream mixture is not too thick, which can impede rotation.
- **Unusual noises during operation:**
 - Ensure the machine is on a stable, level surface.
 - Check if all parts are correctly assembled.

If the problem persists after attempting these solutions, please contact GGM Gastro customer support.

8. TECHNICAL SPECIFICATIONS

Feature	Specification
Model	EMH15
Capacity	1.5 Liters
Power	140 W
Voltage	230 Volt
Frequency	50 Hz
Refrigerant	R600a
Dimensions (L x D x H)	241 x 390 x 326 mm
Material	Stainless Steel (exterior)
Special Features	Digital display, Removable container

9. WARRANTY AND SUPPORT

For warranty information, technical support, or spare parts, please contact GGM Gastro customer service. Refer to your purchase documentation for specific warranty terms and contact details.

Please have your model number (EMH15) and purchase date ready when contacting support.