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› Gourmia GSI1020 Multi-Function Frozen Dessert Maker Instruction Manual

Gourmia GSI1020

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INTRODUCTION

Thank you for purchasing the Gourmia GSI1020 Multi-Function Frozen Dessert Maker. This versatile appliance allows you to create a variety of delicious frozen treats, including soft serve, slush, shaved ice, milkshakes, frappes, and sherbets. Please read this manual carefully before use to ensure safe and optimal operation. Keep these instructions for future reference.

PRODUCT FEATURES

The Gourmia GSI1020 is designed for convenience and versatility, offering multiple functions and user-friendly features.

トッピング
ディスペンサー



ワーマー
カップ



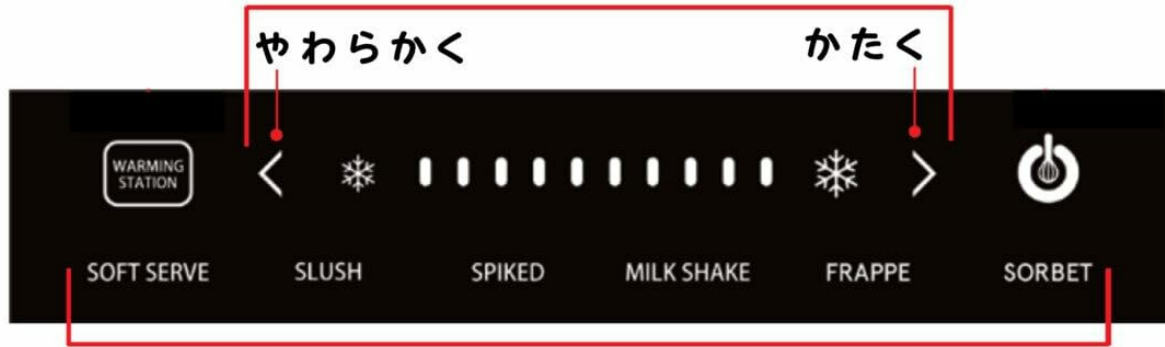
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Image: The Gourmia GSI1020 unit highlighting its key features: a topping dispenser for adding sprinkles or other small toppings, a warmer cup to keep sauces warm, and a convenient cone holder on the side.

The control panel allows for precise adjustment of texture and selection of different dessert modes.

質感調整バー



6種類のメニュー



Image: Close-up of the control panel, displaying the texture adjustment bar (from soft to hard) and the six available menu options: Soft Serve, Slush, Spiked, Milk Shake, Frappe, and Sorbet.

This machine is capable of producing a wide range of frozen treats, perfect for any occasion.



Image: The Gourmia GSI1020 unit placed on a kitchen counter, surrounded by various prepared frozen desserts such as soft serve cones, milkshakes, and slush drinks, demonstrating its versatility.

SETUP

Follow these steps to prepare your frozen dessert maker for first use.

Unboxing and Initial Assembly

Carefully unbox the unit and all accessories. The following video demonstrates the unboxing and initial assembly process, including attaching the dasher, front set, and drip tray.

Video: This video demonstrates the unboxing of the soft serve machine, preparation of tools, and assembly of the internal components such as the dasher and front set. It also shows how to attach the drip tray and tube.

(Relevant segments: 0:04-1:04)

Lubrication of Seals

Before assembly, apply Vaseline to the coupler seal to ensure a proper fit and prevent leaks. It is recommended to

replace the coupler seal every three months to prevent leakage of raw mix due to damage.

The video above also shows the lubrication process.

(Relevant segment: 0:25-0:30)

OPERATING INSTRUCTIONS

Learn how to operate your Gourmia GSI1020 for various functions.

Refrigeration and Defrost Modes

The machine features both refrigeration and defrost functions. To enter defrost mode, press the 'HARD' and 'SOFT' buttons simultaneously. To activate the refrigeration mode, long-press the 'FREEZE' button.

The following video demonstrates how to set these modes.

Video: This video illustrates how to access and use the defrost and refrigeration modes on the machine's control panel.

(Relevant segments: 1:08-1:48)

Making Soft Serve

Follow these steps to make delicious soft serve:

1. Turn on the power supply.
2. Pour clean water into the tank and press the 'WASH' button for an initial rinse. Ensure there are no leaks, then drain the water.
3. Pour your prepared mix into the tank.
4. Adjust the mix valve. The mix valve has three adjustable positions. For thicker mixes, the 'large' position is recommended. Rotate the yellow part at the bottom to freely adjust the size of the hole.
5. Press the 'WASH' button for 1-2 minutes to mix, then insert the mix valve.
6. Dispense approximately 200cc of the mix and pour it back into the tank. This helps to aerate the mix, resulting in a softer and better texture.
7. Close the tank cover.
8. Press the 'FREEZE' button to start the soft serve production. Wait until the process reaches 99%.
9. Once ready, pull the handle to dispense your soft serve.

The following video provides a visual guide for making soft serve, including mix valve adjustment.

Video: This video demonstrates the full process of making soft serve, from powering on and initial cleaning to adding the mix, adjusting the mix valve, and finally dispensing the finished product.

(Relevant segments: 1:53-3:34)

MAINTENANCE AND CLEANING

Regular cleaning and maintenance are crucial for the longevity and hygiene of your frozen dessert maker.

Daily Cleaning

- After each use, drain any remaining mix from the tank.
- Pour clean water into the tank and run the 'WASH' cycle for 1-2 minutes.
- Drain the water. Repeat if necessary until the water runs clear.

Thorough Cleaning and Seal Replacement

- Periodically, disassemble the dasher, front set, and all removable parts for a more thorough cleaning. Wash these parts with warm, soapy water and rinse thoroughly.
- Ensure all parts are completely dry before reassembly.
- Re-lubricate all O-rings and seals with food-grade Vaseline during reassembly.
- It is recommended to replace the coupler seal every three months to maintain optimal performance and prevent leaks.

TROUBLESHOOTING

If you encounter any issues with your Gourmia GSI1020, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Machine does not turn on	Power cord not properly connected; Power switch off	Check power connection; Ensure power switch is ON
Mix is not freezing	Insufficient freezing time; Mix too warm; Refrigeration mode not activated	Allow more time for freezing; Ensure mix is chilled before adding; Activate refrigeration mode if needed
Product is too soft/hard	Texture setting incorrect; Mix consistency issue	Adjust the texture setting on the control panel; Ensure proper mix ratio
Leakage from dispenser	Seals/O-rings improperly installed or worn	Check and re-lubricate seals/O-rings; Replace worn seals/O-rings

SPECIFICATIONS

Feature	Detail
Brand	Gourmia
Model Number	GSI1020
Product Dimensions (D x W x H)	43 cm x 27 cm x 39 cm
Included Components	Warmer Cup

WARRANTY AND SUPPORT

For warranty information or technical support, please refer to the documentation included with your product or contact Gourmia customer service. Keep your purchase receipt as proof of purchase.