

GASTROBACK®
42626 Design Ice
Cream Machine
Advanced Control



GASTROBACK 42626 Design Ice Cream Machine Advanced Control Instruction Manual

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GASTROBACK®

GASTROBACK 42626 Design Ice Cream Machine Advanced Control



Specifications

- **Model:** Eisemaschine Ice Cream Machine Advanced Control
- **Item No.:** 42900
- **Intended Use:** Making ice cream, sorbet, frozen yogurt, and yogurt for private use Indoor use only
- **Capacity:** Up to 1.5 liters of ingredients per preparation

Product Information

The Eisemaschine

Ice Cream Machine Advanced Control is designed for making various frozen treats such as ice cream, sorbet, frozen yogurt, and yogurt. It is intended for home use only and should not be used for professional purposes. Please read the instruction manual carefully before using the appliance to ensure safe and proper operation.

FAQ

- **Q:** Can I use the ice cream machine for commercial purposes?
- **A:** No, the ice cream machine is intended for private use only and should not be used commercially.
- **Q:** What should I do if the mixing process stops before the ice cream is ready?
- **A:** If this occurs, wait 1-2 minutes before trying to remove the ice bowl and consider purchasing a new one if necessary.

DESCRIPTION

This appliance is only intended for making ice cream, sorbet, frozen yogurt, and yogurt. The appliance is intended for private use and not for professional operation. The appliance is intended for indoor use only. Use the appliance only as described in this manual. Any other use might lead to damage to the appliance, property, or personal injury. No liability will be accepted for damage resulting from improper use or non-compliance with this manual.

SAFETY WARNINGS

IMPORTANT SAFETY INSTRUCTIONS! READ CAREFULLY AND KEEP FOR FUTURE REFERENCE! PAY PARTICULAR ATTENTION TO ALL FIGURES ON THE ILLUSTRATION PAGE!



- Read this instruction manual carefully before using the appliance. Familiarise yourself with the

operation, adjustments, and functions of switches. Internalise and follow the safety and operation instructions in order to avoid possible risks and hazards.



- Remove all packaging materials.



- **WARNING – DANGER OF SUFFOCATION!** Packaging materials are not toys. Children should not play with the packaging materials, as they pose a risk of swallowing and suffocation!



- **WARNING!** Switch the appliance off, disconnect it from the power supply, and let it cool down completely before replacing attachments, moving the appliance, cleaning work and when not in use.



- **WARNING – RISK OF ELECTRIC SHOCK!** Protect the appliance and its electrical parts against moisture. Do not immerse the appliance and its electrical parts in water or other liquids to avoid electrical shock. Never hold the appliance under running water. Pay attention to the instructions for cleaning and care.



- Do not operate the appliance with wet hands or while standing on a wet floor. Do not touch the power plug with wet hands.



- **WARNING – RISK OF FIRE/FLAMMABLE MATERIALS!** This appliance contains flammable refrigerant (R600a).



- **STOP** **WARNING – DANGER OF INJURY!** Avoid contacting moving parts. Wait until all components have completely stopped before touching them.



- This appliance is classified as protection class I and must be connected to a protective ground.



- Only use in dry indoor rooms.



- Dry



- Damp

1. Children aged from 3 to 8 years are allowed to load and unload the appliance.
2. This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning the use of the appliance in a safe way and understand the hazards involved.
3. Children shall not play with the appliance.
4. Cleaning and user maintenance shall not be done by children without supervision.

5. Regularly check the power plug and power cord for damage. If the supply cord is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.
6. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
7. This appliance is intended to be used in household and similar applications such as:
 1. staff kitchen areas in shops, offices, and other working environments;
 2. farmhouses and by clients in hotels, motels, and other residential-type environments;
 3. bed and breakfast type environments;
 4. catering and similar non-retail applications.
8. Foodstuff cannot be safely preserved or stored in the appliance. Transfer the finished yogurt, ice cream, sorbet, etc. to a well-closing container and place it in the refrigerator immediately after the preparation in the appliance is finished.
9. To avoid contamination of food, please clean regularly surfaces that can come in contact with food and accessible drainage systems.
10. Make sure to follow the information pertaining to the installation, handling, servicing, and disposal of the appliance, especially with respect to the flammable refrigerant and flammable insulation blowing gas used in the appliance.
11. Refrigerants must be evacuated and disposed of by a qualified specialist in accordance with federal and local regulations before the appliance is scrapped.
12. CAUTION: Please keep the appliance away from fire or similar glowing substances before you dispose of it.
13. WARNING: Keep ventilation openings, in the appliance enclosure or the built-in structure, clear of obstruction.
14. WARNING: Do not use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
15. WARNING: Do not use electrical appliances inside the food storage compartments of the appliance, unless they are of the type recommended by the manufacturer.
16. WARNING: Do not damage the refrigerant circuit.
17. Do not use more than 1.5 l of ingredient mixture for each preparation process.
18. WARNING: When positioning the appliance, ensure the supply cord is not trapped or damaged.
19. WARNING: Do not locate multiple portable socket outlets or portable power supplies at the rear of the appliance.
20. CAUTION: In order to avoid a hazard due to inadvertent resetting of the thermal cut-out, this appliance must not be supplied through an external switching device, such as a timer, or connected to a circuit that is regularly switched on and off by the utility.
21. This appliance is classified as climate class N (temperate) and is intended to be used at ambient temperatures ranging from 16°C to 32°C.
22. Never use accessories other than those supplied with the appliance.
23. They could pose a safety risk to the user and might damage the appliance. Only use original parts and accessories.
24. WARNING! Misuse may lead to injury. Use this appliance solely in accordance with these instructions. Do not attempt to modify the appliance in any way.
25. DANGER OF ELECTRIC SHOCK! Do not attempt to repair the appliance yourself. In case of malfunction, repairs are to be conducted by qualified personnel only.
26. Protect the appliance against dust, direct sunlight, dripping, and splashing water.
27. Do not pull the power plug out of the electrical outlet by the power cord and do not wrap the power cord around

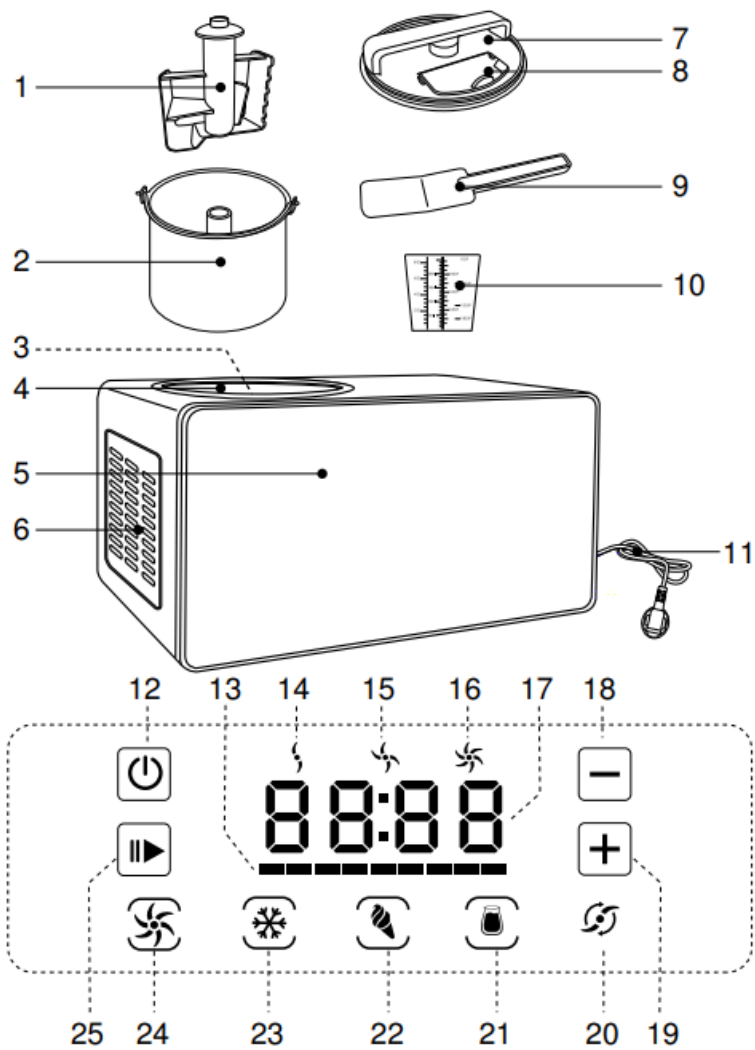
the appliance.

28. Always turn the appliance off before disconnecting the power plug.
29. If the power cord should overheat, stop using the appliance and disconnect the appliance from the electrical outlet.
30. Always place and operate the appliance on an even, stable, and dry surface.
31. Dry the appliance and all accessories before connecting to the power supply and before attaching the accessories.
32. Connect the mains plug to an easily accessible socket, to quickly disconnect the appliance from the mains supply in an emergency.
33. If you use an extension cord or a multi-socket unit, it must have an appropriate power rating.
34. Keep a minimum distance of 8 cm on all sides and on top of the appliance to walls or other objects. If the distance is too small, the cooling capacity may be impacted.
35. Do not place the appliance in direct sunlight or close to any heat sources, as this will hinder the cooling process.
36. After turning the appliance off, always wait at least 5 minutes until turning it on again. Otherwise, the compressor may be damaged.
37. To avoid damaging the compressor or refrigerant circuit, never tilt the appliance more than 45°. Never turn the appliance upside down.
38. IMPORTANT! Allow the appliance to stand upright for at least 24 hours before connecting it to a mains outlet for the first time so that the refrigerant can settle. The same applies if the appliance is moved at a later date.
39. If the mixing blade gets stuck, immediately stop operation.
40. Metal objects are not allowed to be inserted into the appliance to avoid fire and short circuits.
41. When taking out the finished yogurt, ice cream, sorbet, etc., do not knock against the refrigeration barrel or its edge to protect the barrel from damage.
42. Do not switch on the appliance before the ice cream bowl and (if necessary for the food type) the mixing blade is properly installed.
43. The initial temperature of the ingredients should be between 10°C and 20°C. Ingredients with too low a temperature can cause uneven mixing through early solidification.
44. DANGER OF INJURY! Do not try to remove the mixing blade when the appliance is operating.

ELECTRICAL SAFETY

1. Ensure the rated voltage shown on the rating label corresponds with the voltage of the power supply.
2. Do not operate any appliance with a damaged power cord or plug, when the appliance malfunctions or has been damaged in any manner.
3. Protect the power cord against damage. Do not let it hang over sharp edges, do not squeeze or bend it. Keep the power cord away from hot surfaces and ensure that nobody can trip over it.
4. Do not open the housing under any circumstances. Do not insert fingers or foreign objects in any opening of the appliance and do not obstruct the air vents.
5. Protect the appliance against heat. Do not place close to open flames or heat sources such as stoves or heating appliances.

THE APPLIANCE



1. Mixing blade
2. Ice cream bowl
3. Driveshaft
4. Refrigeration barrel
5. Body of appliance
6. Ventilation openings
7. Lid
8. Filling opening
9. Spatula
10. Measuring cup
11. Power cord with power plug
12. On/off button
13. Hardness level indicator
14. Low-speed indicator
15. Medium speed indicator
16. High-speed indicator
17. Time display
18. Decrease button
19. Increase button
20. Speed button

21. Yogurt button
22. Ice cream/sorbet button
23. Refrigeration button
24. Stirring button
25. Start/Pause button

BEFORE FIRST USE

1. Clean the appliance as described in the chapter "After use". Let all parts dry thoroughly.
2. The appliance is now ready to be used.

OPERATION

1. Mix your ingredients and fill the mixture into the ice cream bowl.
2. Place the ice cream bowl in the refrigeration barrel and press the bowl down until it sits tightly.
3. If you want to make ice cream/sorbet, place the mixing blade on the drive shaft. Ensure it sits on the shaft safely. If you want to make yogurt, the blade is not necessary.
4. Place the lid on the ice cream bowl and turn it clockwise to lock it.
5. Connect the power plug to a suitable electrical outlet. An acoustic signal sounds and the control panel lights up quickly. The On/off button stays illuminated.
6. Press the On/off button. An acoustic signal sounds and the control panel lights up. The appliance switches to the default setting "ice cream/sorbet"; the Ice cream/ sorbet button lights up.
7. If desired, switch to other modes by pressing the Yogurt, Refrigeration, or Stirring button. The respective button lights up.
8. In ice cream/sorbet mode:
 1. Adjust the desired preparation time (0 – 70 minutes) by pressing the Increase or Decrease button repeatedly. You can also keep the respective button pressed to increase/decrease the time quickly. After the operation has started, you can still adjust the time in the same way after pausing the operation by pressing the Start/Pause button.
 2. Select the desired hardness level of the ice cream/sorbet by pressing the Ice cream/sorbet button and then the Increase or Decrease button repeatedly. Three different levels can be selected. The maximum preparation time is 70 minutes. After the operation has started, you can still increase the hardness level in the same way after pausing the operation by pressing the Start/Pause button

NOTE

- If the maximum hardness level is reached, the appliance switches to keep cool mode, even if the set preparation time has not elapsed yet.
- The appliance ends the operation and switches to keep cool mode after a maximum preparation time of 70 minutes, even if the set hardness level is not reached by then.
 - **In yogurt mode:** Adjust the desired preparation time (4 – 24 hours) by pressing the Increase or Decrease button repeatedly. 8 hours is the default setting. The set preparation time will be saved as the new default. After the operation has started, you can still
 - adjust the time in the same way after pausing the operation by pressing the Start/Pause button. However,

this adjustment won't be saved as default.

- **In refrigeration mode:** Adjust the desired preparation time (0 – 70 minutes) by pressing the Increase or Decrease button repeatedly. You can also keep the respective button pressed to increase/decrease the time quickly. 10 minutes is the default setting.
- After the operation has started, you can still adjust the time in the same way after pausing the operation by pressing the Start/Pause button.
- **In stirring mode:** Adjust the desired preparation time (0 – 70 minutes) by pressing the Increase or Decrease button repeatedly. You can also keep the respective button pressed to increase/decrease the time quickly. 30 minutes is the default setting. After
- the operation has started, you can still adjust the time in the same way after pausing the operation by pressing the Start/Pause button.
- In ice cream/sorbet mode and stirring mode: Select the desired stirring speed by pressing the Speed button repeatedly. The respective Speed indicator lights up. Medium speed is the default setting.
- Press the Start/Pause button to start the operation. The time display counts down. However, in case a hardness level was selected in ice cream/sorbet mode, the time display counts up from 00:00 and the Hardness level indicator flashes and fills up.
- Further ingredients can be added through the filling opening during operation. Ensure to close it again afterward.
- When the preparation process is finished, press the On/off button to turn the appliance off.
- Unlock the lid by turning it anticlockwise. Open the lid and remove the ice cream bowl.

NOTE

- Do not use more than 1.5 l of ingredient mixture for each preparation process. When making ice cream/sorbet, the ingredients must never exceed 50% of the ice cream bowl volume, since ice cream/sorbet will expand during preparation.
- During operation, the Start/Pause button can be pressed to pause the operation; press again to continue operation. In ice cream/sorbet mode, if the Start/Pause button is not pressed again within 3 minutes, the compressor stops working.
- In all other modes, if the Start/Pause button is not pressed again within 10 minutes, the appliance returns to standby mode with an acoustic signal.
- Keep the Start/Pause button pressed for approx. 2 seconds to stop the operation completely and return to mode selection.
- After the preparation process is finished, the foodstuff is kept cool inside the appliance for another 120 minutes. The Refrigeration button lights up. If the appliance is in ice cream/sorbet mode, the On/off button lights up instead, and "Cool" is shown on the display. Ensure to remove the foodstuff before the time elapses to prevent melting or spoilage.
- As the ice cream hardens, the mixing blade may work increasingly slowly or get stuck.
- When the motor temperature rises as a result, the appliance automatically cuts off the power supply of the motor to prevent motor damage.
- In this case, take out the ice cream bowl and restart the appliance after shutdown to return to normal.

AFTER USE

CLEANING

NOTE

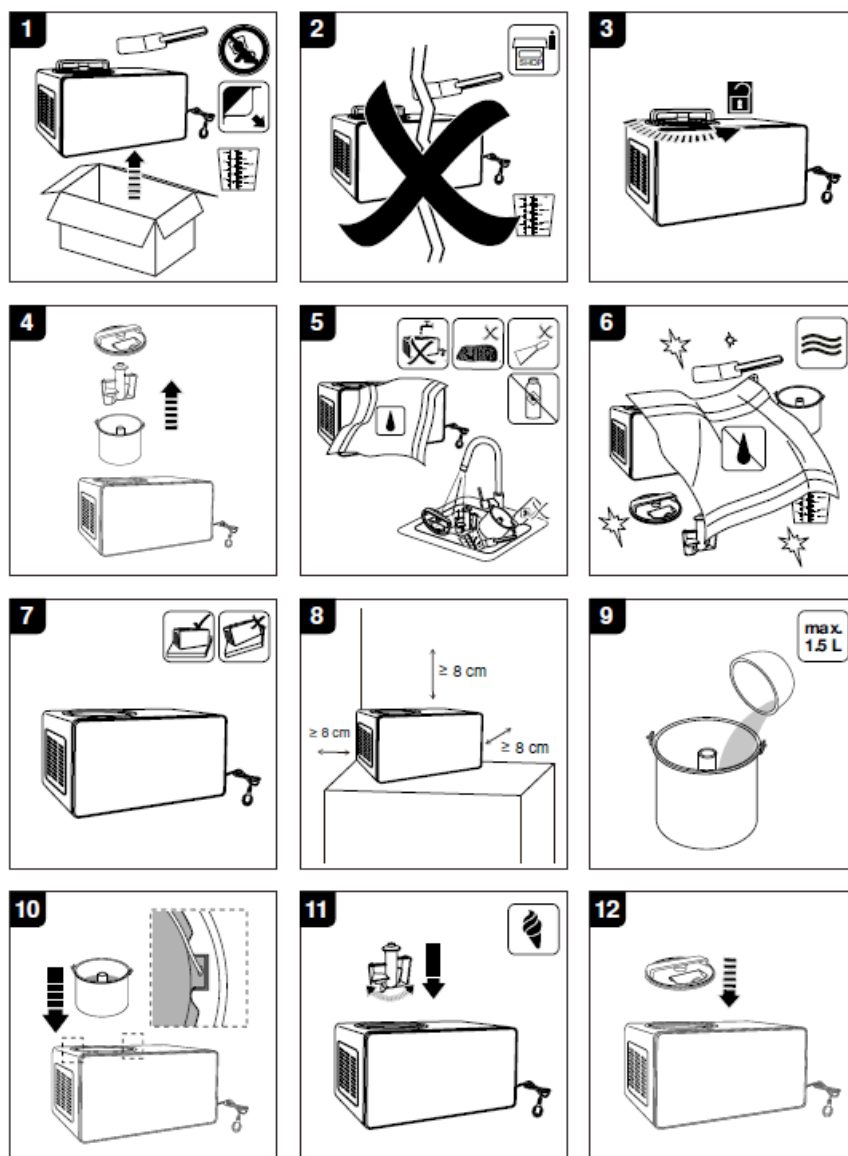
Clean the appliance after each use to keep it in a safe and hygienic working condition.

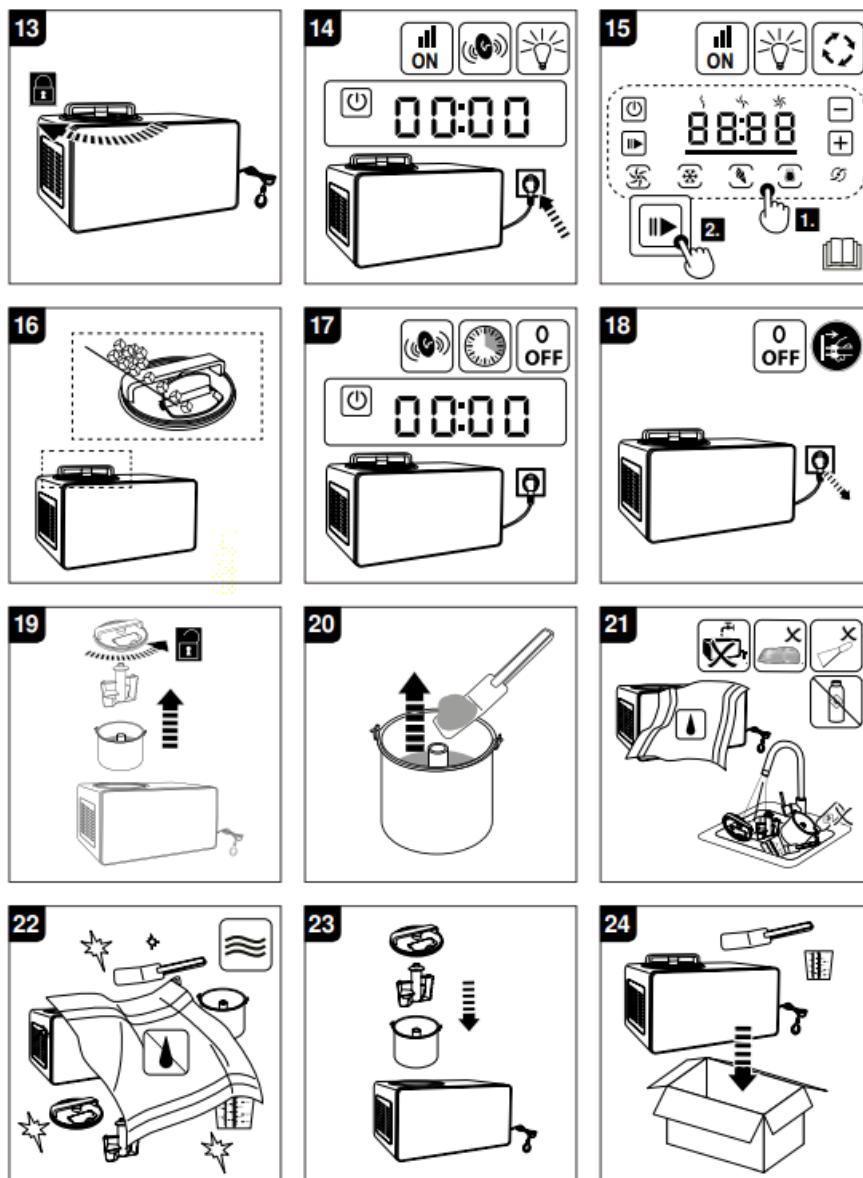
- Before cleaning, unplug the appliance and let it cool down completely.
- Do not clean the appliance with steel wool, strong chemicals, alkali, abrasive, or disinfecting agents as they may damage its surface.
- Do not immerse the appliance's body in water or other liquids to clean it. Make sure that no water enters the appliance's body while cleaning it and that the electrical parts do not become wet or damp.
- Never clean any part of the appliance in the dishwasher.
- Clean the appliance's body with a soft damp cloth and a little mild detergent. Wipe with a soft, dry cloth.
- Clean the mixing blade, ice cream bowl, lid, scraper, and measuring cup in warm water with a soft sponge and mild detergent. Wipe with a dry and soft cloth.
- The appliance may only be used again after it is dried completely

STORAGE

- Before storage, always make sure that the appliance is completely dry, cooled down, and clean.
- Store the appliance in a cool, dry place, protected from moisture and out of the reach of children.
- Preferably store the appliance in its original packaging.

INSTALLATION INSTRUCTION





TROUBLESHOOTING

| Problem | Possible cause | Solution |
|--|---|--|
| Difficult to take out the ice cream bowl after the ice cream is finished. | There are water drops between the refrigeration barrel and the ice cream bowl that were not wiped clean, resulting in freezing. | Wait 1-2 minutes before taking out the ice cream bowl. |
| The preparation time of the ice cream is not finished, but the mixing has stopped. | As the ice cream hardens, the mixing blade may get stuck. When the motor temperature rises as a result, the appliance automatically cuts off the power supply of the motor to prevent motor damage. | Take out the ice cream bowl and restart the appliance after shutdown to return to normal. |
| The lid is sitting on the mixing blade and cannot be closed properly. | The mixing blade is not properly in place. | Put the mixing blade in place. Pay attention to the alignment of the hexagon. Close the lid. |
| The ice cream bowl cannot be placed in the refrigeration barrel. | Deformation caused by improper use of ice cream bowl. | Buy a new ice cream bowl. |
| The mixing blade is seriously scratched or jammed. | | |

RECIPES

• YOGURT

- Recipe 1: 1 l cooled milk + leavening agent/50ml cooled yogurt.
- Recipe 2: 1 l pure milk + leavening agent/50ml cooled yogurt.
- Recipe 3: 1 l milk from milk powder + leavening agent/50ml cooled yogurt. Recipe 4: 1 l soybean milk + leavening agent/50ml cooled yogurt.

ICE CREAM

• BASIC ICE CREAM

- 280g cream
- 185g powdered milk
- 280g water
- Mix all ingredients evenly in a bowl. Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 60 minutes.

VANILLA ICE CREAM

- 240g whole milk
- 115g granulated sugar
- 180g heavy cream, well chilled

- 1 – 2 teaspoons pure vanilla extract, to taste
- In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, approx. 1 – 2 minutes on low speed. Stir in the heavy cream and vanilla to taste. Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 50 – 60 minutes.

BASIC CHOCOLATE ICE CREAM

- 240g whole milk
- 115g granulated sugar
- 240g semi-sweet chocolate, broken into 1.2cm pieces
- 240g heavy cream, well chilled
- 1 teaspoon pure vanilla extract

Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave). In a blender or food processor fitted with a metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped. Add the hot milk, and process until well blended and smooth. Transfer to a medium bowl and let the chocolate mixture cool completely. Stir in the heavy cream and vanilla to taste. It is suggested to refrigerate the mixture for about 15 minutes before making the ice cream. Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 30 – 40 minutes.

FRESH STRAWBERRY ICE CREAM

- 250g fresh ripe strawberries, stemmed and sliced
- 52.5g freshly squeezed lemon juice
- 115g sugar
- 240g whole milk
- 240g heavy cream
- 1 teaspoon pure vanilla extract

In a small bowl, combine the strawberries with the lemon juice and 115g granulated sugar; stir gently and allow to the strawberries to macerate in the juices for 2 hours.

In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla. Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 30 – 40 minutes. Add the sliced strawberries during the last 5 minutes of mixing.

SORBET

FRESH LEMON SORBET

- 350g granulated sugar
- 420g water
- 120g freshly squeezed lemon juice
- 1/2 tablespoon finely chopped lemon zest (use a vegetable peeler to remove the colored part of the citrus rind)
- Combine the granulated sugar and water in a medium saucepan and bring to a boil over medium-high heat. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes. Cool completely. This base syrup can be made ahead in
- larger quantities to have on hand. Keep refrigerated until ready to use. When cool, add the lemon juice and

zest; stir to combine.

- Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 50 – 60 minutes.

FROZEN YOGURT

CHOCOLATE FROZEN YOGURT

- 240g whole milk
- 180g bittersweet or semisweet chocolate, chopped
- 400g low-fat vanilla yogurt
- 50g granulated sugar
- Combine the milk and chocolate in a blender or food processor fitted with a metal blade and process until well blended and smooth, approx. 15 seconds. Add the yogurt and sugar; process until smooth, approx. 15 seconds. Turn the appliance on, pour the mixture into the ice cream bowl through the filling opening, and let mix until thickened, approx. 50 – 60 minutes.

NOTES FOR DISPOSAL

Dispose of the appliance and packaging must be effected under the corresponding local regulations and requirements for electrical appliances and packaging. Please contact your local disposal company.

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills, dumps, or refuse incineration, hazardous substances can leak into the groundwater or can be emitted into the air, thus getting into the food chain, and damaging your health and well-being as well as poisoning flora and fauna. When replacing old appliances with new ones, the vendor is legally obligated to take back your old appliance for disposal at least for free of charge.

WARRANTY

We guarantee that all our products are free of defects at the time of purchase. Any demonstrable manufacturing or material defects will be to the exclusion of any further claim and within 2 years after purchasing the appliance free of charge repaired or substituted. There is no Warranty claim of the purchaser if the damage or defect of the appliance is caused by inappropriate treatment, overloading, or installation mistakes. The Warranty claim expires if there is any technical interference of a third party without a written agreement. The purchaser has to present the sales slip in assertion-of-claim and has to bear all charges of costs and risk of the transport.

NOTE

- Customers from Germany and Austria: For repair and service, please send GASTROBACK® products to the following address:
- GASTROBACK GmbH, Gewerbestr. 20, D-21279 Hollenstedt, Germany.
- Customers from other countries: Please contact your dealer.

Please agree that we cannot bear the charge of receipt. Submission of appliances: Please ensure packing the appliance ready for shipment without accessories. Add the sales slip and a short fault description. The processing time after receipt of the defective appliance will be approx. 2 weeks; we will inform you automatically. After the warranty period, please send defective appliances to the given address. You will get a free quotation and, thereafter, can decide, whether we shall repair the appliance to the costs possibly accrued, send back the

defective appliance free of charge, or dispose of the appliance free of charge.

The appliance is intended for household use only and NOT suited for commercial usage. Do not attempt to use this appliance in any other way or for any other purpose than the intended use, described in these instructions. Any other use is regarded as unintended use or misuse and can cause severe injuries or damage. There is no warranty claim of the purchaser if any injuries or damages are caused by unintended use.

CONTACT

INFORMATION AND SERVICE

Please check www.gastroback.de for further information. For technical support, please contact GASTROBACK®

- Customer Care Center by
- phone: +49 (0) 4165/22 25 – 0 or e-mail info@gastroback.de.

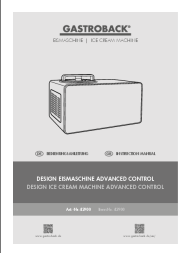
Please refer to our home page for a copy of these operating instructions in PDF.

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- www.gastroback.de
- www.gastroback.de/en/

Documents / Resources

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|---|--|
|  | <p>GASTROBACK 42626 Design Ice Cream Machine Advanced Control [pdf] Instruction Manual</p> <p>42626, 42900, 42626 Design Ice Cream Machine Advanced Control, 42626, Design Ice Cream Machine Advanced Control, Cream Machine Advanced Control, Machine Advanced Control, Advanced Control, Control</p> |
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References

-  [GASTROBACK®](#)
-  [GASTROBACK®](#)
- [User Manual](#)

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