Giotto 11

INSTALLATION, USE AND MAINTENANCE

ORIGINAL INSTRUCTIONS

GIOTTO 11 GR

Rev.04 - 08.2021
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GEL MATIC

ACKNOWLEDGEMENTS

Dear Customer,
Thanks for choosing Gel Matic Italia.
We are confident that the product you purchased will fully meet your expectations, just like all the other machines designed by Gel Matic Italia. The product that you are about to use is the outcome of in-depth research and tests to guarantee utmost levels of functionality, safety and satisfaction, both in terms of design and efficiency.
This user instructions manual, which outlines the correct use and maintenance, will help you to make the most of your machine.
We trust you will find our explanations clear and we may continue, in the future, to count you among our esteemed customers.

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SUMMARY

1. DOCUMENTATION NOTES

1.1 USE

This document contains essential information about installation for Technical Personnel and necessary directions for daily use and maintenance for the Operator and the Store Manager.

IMPORTANT
Keep the instructions for use in a safe and handy place.

IMPORTANT
In case of transfer, attach the present instructions for use and maintenance to the machine.

1.2 GRAPHIC CONVENTIONS

1.2.1 SYMBOLS

GENERIC HAZARD	
	This symbol, placed on your machine or in this manual, indicates a potential danger of personal injuries and damage to objects. Follow recommended precautions in this manual and safe operating practices
RISK OF ELECTROCUTION	
	This symbol indicates that the described operation can present the risk of electrocution, if it is not carried out in compliance with safety prescriptions.
RISK OF BURNS	
	This symbol indicates that the described operation can present the risk of burns, if it is not carried out in compliance with safety prescriptions.
EARTHING	
	The machine shall be properly earthed. Inobservance of these instructions can cause serious personal injury, due to electrocution.
IMPORTANT	
	This symbol indicates that the information is very important for the concerned personnel

1.2.2 TEXT REPRESENTATION

REPRESENTATION	MEANING
Important	Important tip for using the machine; it is not a warning.
●	Tier 1
○	Tier 2

2. SAFETY RULES AND DIRECTIONS

Do not attempt to operate the soft serve machine until you **read and understand all safety messages and the instructions in this manual.**

2.1 DANGER LEVELS

The danger level is part of the safety direction and it is characterized by a keyword. The possible consequences differ according to the chosen keyword.

DANGER	Imminent danger: **causes serious** personal injuries or death.
WARNING	Potentially dangerous situation: **can** cause **serious** personal injuries or death.
CAUTION	Potentially dangerous situation: **can** cause **minor** personal injuries.
NOTICE	Potentially harmful situation: **can** cause **damage** to the product or other objects.

2.2 STRUCTURE OF SAFETY DIRECTIONS

CAUTION	
	**Danger type and source** Explanation of type and source of danger • Precautionary measures against danger • Any additional precautionary measures against danger

2.3 ESSENTIAL SAFETY DIRECTIONS

Safety directions are represented by a warning symbol and a keyword.

2.3.1 QUALIFICATION AND ROLE OF PERSONNEL

According to their level of education and responsibility, the personnel in charge of the machine can be:

OPERATOR	Trained person in charge of operating the machine, able to perform simple tasks, such as start-up and shutdown of the machine, delivery and operations of product loading and unloading, cleaning operations, including disassembly of the components and sanitization. The Operator has no specific technical skills. The Operator must not maintain or service this machine. The Operator must not operate the machine until all service and access covers are secured with screws.
STORE MANAGER	Owner or supervisor of the machine or the store, obliged to train the Operators on proper procedures and to make sure they do not perform machine operations outside their level of knowledge or responsibility. The Store Manager makes sure safe operation conditions are constantly provided. He/she is able to enter advanced functions and settings, protected by password *(see paragraph 9.1 Password access model)*
TECHNICIAN	A person who has been trained by a factory representative, or an experienced and qualified service person, to perform more complicated operations such as machine installation, maintenance repairs, component replacement, is aware of hazards associated with electricity, moving parts, and takes necessary steps to protect against injury to themselves and other people. The trained Technician responsible for installing the machine shall instruct the Store Manager and the Operator appropriately on the safety measures to be adopted.

2.3.2 OPERATOR'S AND STORE MANAGER'S OBLIGATION OF ACCURACY

The machine complies with cutting-edge technical standards and generally recognized safety technical rules. This ensures the highest safety levels.
In everyday reality, such safety can be achieved solely and exclusively by respecting all requirements (*see paragraphs ↱2.3.3 "Safety rules on installation and maintenance"* and *↱2.3.4 "Safety rules for use"*. The task of designing and controlling those requirements falls under the Shop Manager's obligation of accuracy.

2.3.3 SAFETY RULES ON INSTALLATION AND MAINTENANCE

- Before installing the equipment and doing maintenance, read this booklet carefully and keep it handy for future reference by the personnel.
- All extraordinary operations of installation, assembly and maintenance must be carried out solely and exclusively by qualified personnel authorized by Gel Matic, according to the standards in force in the country of use and complying with the rules on systems and workplace safety.
- Before performing any installation or maintenance work, disconnect the machine from the power supply.
- Before installing the machine, make sure the systems comply with the standards in force in the country of use and with the information stated on the data plate.
- Any intervention, tampering or modification which is not expressly authorized and does not comply with the contents of this manual voids the warranty.
- Any installation or maintenance operation other than the ones indicated in this manual can cause damage, injury or fatal accidents.
- At the first start-up, after an extraordinary maintenance operation or repair, it is necessary to clean and sanitize the machine before restarting it and produce ice cream.
- People not in charge of installation are not allowed to transit or stay near the working area during the installation process.
- The machine must be installed on a flat and stable, non-mobile surface.
- Do not place the machine on a site directly exposed to the sun. If outdoors, protect it with a sunshade or something else.
- Do not clean the machine with water jets. Do not install machine next to a water jet where splash of the machine can occur.
- The packaging material is potentially dangerous and must be kept out of reach of children or animals and properly disposed of according to local regulations.
- The machine data plate provides important technical information: it is essential in the event of maintenance or repair of the equipment. Therefore it is recommended not to remove, damage or modify the label.
- In case of maintenance and fault repairs, use only original spare parts.
- Failure to comply with these directions can cause damage and fatal injuries, voids the warranty and relieves Gel Matic from any liability.

2.3.4 SAFETY RULES FOR USE

WARNING	
	**Risk of burns and injuries** During the HT cycle (*see paragraph "9.2.1 "HT Cycle"*), pay attention to the following measure. ● Do not open the hopper cover or the dispensing handle, because the temperature of the mix stored inside the machine is very high (above 65°C/149°F).

- Before using the equipment and doing ordinary maintenance, read this manual carefully and keep it handy for future reference by the personnel.
- Any use or cleaning procedure other than the ones indicated in this manual are considered misuse and can cause damage, injury or fatal accidents. They void the warranty and relieve Gel Matic from any liability.
- Children should not be allowed to play around this equipment. Cleaning and ordinary maintenance must not be carried out by children.
- This machine is intended for professional use only to produce ice cream. Any other use does not comply with the intended use and is therefore dangerous.
- Specifically, the machine can be used -with specific mix and appropriate machine settings- to produce:
    - ○ Frozen Beverage
    - ○ Soft Ice
    - ○ Gelato
    - ○ Hard Ice Cream
- This machine is to be operated by trained persons. The dispense feature, if used by public in self-serve applications, shall be monitored by trained persons able to assist people with physical, sensory or mental impaired capabilities.
- Do not place the machine on a site directly exposed to the sun. If outdoors, protect it with a sunshade or something else.
- Do not clean the machine with water jets.
- The machine shall be used with no defects. All protection devices and covering panels shall be fitted.
- If the machine does not work or you notice functional or structural alterations, disconnect it from the power supply and contact a Technician authorized by Gel Matic without attempting to repair it yourself.
- Stick to the scheduled ordinary maintenance (see GCARE Maintenance section).
- In case of maintenance, use only original spare parts.

- The warning labels must remain legible for the life of the machine. Check labels periodically to be sure they can be recognized as warning labels.
- Failure to comply with these directions can cause damage and fatal injuries and voids the warranty.

3. DESCRIPTION OF THE MACHINE

3.1 INTENDED USES

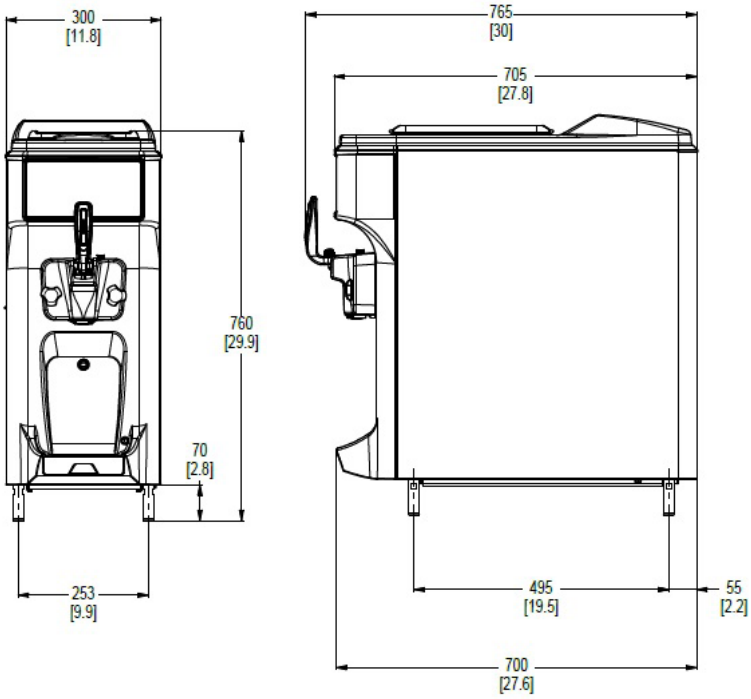
This is a professional machine, designed to produce frozen beverage, soft ice cream, gelato and hard ice cream with a temperature range of -2° to -9°C (28,4° to 15,8°F). Use of this machine to make other products is considered misuse.

3.2 TECHNICAL DATA

See the machine data plate for specific technical data.

Technical details		
No of flavours		1
Control system		In.Co.Di.S.
Production system		Gravity
Heat Treatment		▪
Weight		85 kg
Hopper capacity		6,5 l
Cylinder capacity		1,5 l
Production capacity		
Kg/h		18
Power supply		
Phase		1~
Volt		110-230
Hertz		50; 60
Power		1,2 kW
Refrigeration system		
Condensation	Air	▪
	Water	Upon request

3.2.1 SIZE



3.2.2 NOISE

The noise level (A-weighted equivalent continuous sound pressure level) in the workplace is less than 70dB (A).

3.2.3 RADIO FREQUENCY EMISSION

Gel Matic Radio spectrum: this machine includes a radio-electric equipment which intentionally emits radio waves.
Frequency band: from 2402 to 2480 MHz
Maximum RF power transmitted: -2.55 dBm (nominal: max +7.5 dBm)

3.2.4 REFRIGERANT

As for protection of the environment, Gel Matic is proud to use only environmentally friendly HFC refrigerants. The HFC refrigerant used in this machine is generally considered non toxic and non flammable. Nevertheless, all gases are potential hazards and must be handled with care. If the refrigerant comes into contact with the skin, can cause severe damage.
Protect your eyes and skin. In case of burns, rinse immediately with cold water. If the burns are severe, contact a doctor immediately.
The gas charge is indicated on the machine data plate.

3.3 WORKING LIMITS

DO NOT use the machine with inconstant power supplies or +/- 10% beyond the value indicated on the plate or with the power cable damaged;
DO NOT use the machine in explosive atmospheres;
DO NOT operate or store the machine in locations where high-pressure water jets or harmful substances are used;
DO NOT use the machine at an ambient temperature of more than +40°C (104°F) or with humidity higher than 90%.
COMPLY with the temperature limits imposed even when the machine is not being operated.
DO NOT use the machine at an altitude higher than 1,500 m above sea level.
USE only appropriate and recognized mixtures for express blending machines.

Usage not expressly indicated in this manual is to be considered improper and therefore must be strictly avoided.

The manufacturer will not be held liable for direct or indirect harm to persons or animals or damage to objects caused by improper use of the machine.

4. TO THE INSTALLER

DANGER	
	**Impact and crushing** To avoid damage or accidents during transportation, follow the recommendations below. ● Transport operations can only be carried out by qualified personnel, complying with the safety suggestions. ● Comply with the safety suggestions printed on the packaging. ● Carry out transportation with care.

CAUTION	
	**Choking hazard** The packaging material is potentially dangerous. ● Keep it out of reach of children or animals and properly dispose of it according to local regulations.

DELIVERY, TRANSPORTATION AND INSTALLATION
- Before installing the machine, read carefully *chapter 2 Safety rules and directions on page 6*.
- Installation must be carried out solely and exclusively by qualified personnel.

4.1 DELIVERY

Carry out the following operations immediately upon delivery by the forwarder.
- Check the consignment for completeness. Make sure the goods delivered by the forwarder correspond to the content of the delivery note and to the order placed. In case of missing items, promptly inform the forwarder and Gel Matic or its local representative.
- Make sure the packing has no visible damage. In case of suspected transport damage, make a written complaint immediately against the forwarder and Gel Matic or its local representative. Enclose a picture of damaged items to your complaint.

IMPORTANT	
	Failure to report damage or missing elements upon delivery invalidates the right of recourse.

WARNING	
	If the machine is damaged, DO NOT operate it.

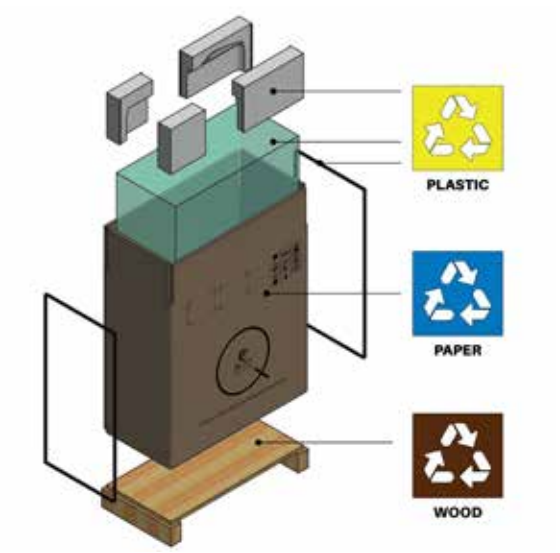
4.2 TRANSPORTATION TO THE INSTALLATION AREA

Use only original packaging to transport the machine. Use mechanical means, such as transpallets or forklifts.

4.3 UNPACKING

- Cut the straps which secure the package.
- Lift the protective cardboard.
- Remove the protective cellophane.

Gel Matic has been following Gel Matic WAY philosophy for years, increasing the environmental compatibility of its products and committing itself to reducing energy consumption and waste. Gel Matic wants to protect the environment and invites you to dispose of the material in the appropriate containers for separate collection.



4.4 PACKAGE CONTENT CHECK

Make sure the packaging contains:

1) Giotto 11 GR ice cream machine
2) Assembly kit
3) Emergency kit
4) Cleaning kit
5) User manual

Check the power cord integrity and make sure it has not been damaged during transportation.
In case of missing or damaged parts, make a written complaint immediately against Gel Matic or its local representative. Enclose a picture of damaged items to your complaint.

4.5 PRELIMINARY OPERATIONS

- Remove the protective film.
- Do not use blades or other tools which may spoil surfaces.

4.6 POSITIONING

4.6.1 INTRODUCTION ON THE INSTALLATION PLACE

- Install the machine in rooms with adequate air exchange and protected from atmospheric agents.
- Make sure that the support base is horizontal and supports the weight of the machine.
- It is recommended NOT to place the machine on a support base higher than 90 cm.
- Position the machine, keeping a minimum clearance of approximately 4 cm from each sides.
- To be used only indoors: this unit is designed to work indoors at ambient temperature between 10°C and 40°C (50°F-104°F). .
- Do not place the machine on a site directly exposed to the sun.
- Position the machine away from sources of heat.

4.6.2 MOVING AND POSITIONING THE MACHINE

- Level the machine on the horizontal supporting surface. If, for any reason, the machine must be moved, use extreme care.
- To safely move the machine, several people are required. Failure to observe this warning may cause personal injury or damage to the machine.

4.7 ELECTRICAL CONNECTION

DANGER	
⚠	**Electrical mains and connection systems** • Connection to the electrical mains and connection systems must comply with the standards in force in the country of installation. They must be carried out by qualified personnel authorized by Gel Matic. Failure to comply with these directions can cause damage and injuries, voids the warranty and relieves Gel Matic from any liability.

- Before connecting the machine to the electrical mains, make sure the mains voltage and frequency correspond to the ones stated on the machine data plate, placed on the rear panel.
- The plug at the end of the power cord and the corresponding socket shall be the same type and comply with the regulations in force on electrical systems.
- The plug shall be accessible after installation.

WARNING	
	Never pull the cable to remove the plug.

- Do not use adapters or taps as they could cause overheating, burns or power the machine incorrectly thus leading to its breakage.

WARNING	
	In case of damage to the power cord, replacement shall be carried out by an authorized Gel Matic Service Centre or by a qualified technician. This aims at avoiding any risk.

WARNING	
	Some components are live even when the power switch is off (OFF position). Before carrying out maintenance or repairing the machine, unplug the power supply or turn the wall switch off.

- If the machine is not equipped with plug but only with power cord: fit an omnipolar shut-off device on the machine power supply line, with overvoltage category III, located in an easily accessible position.

5. FIRST START-UP

The first start-up includes the following operations:
1) Use the assembly kit provided with the machine and assemble the missing parts of the beater and the dispensing door. See paragraphs ↱8.1.1 Assembly of the beater and ↱*8.1.2 Assembly of the dispensing door* for further details.
2) Make sure the machine is electrically connected and turn it on by means of the ON/OFF switch.
3) At the first start-up, configure the machine basic settings listed below.

√ Language
√ Privacy
√ Connection to a WiFi network
√ Date and time
√ Unit of measure
√ HT cycle schedule
√ GTECH Healthy protocol

4) Before priming the machine and starting production, it is essential to clean and sanitize the machine (*see paragraph ↱8.1.6*).

NOTICE	
	Warranty is considered activated as soon as the configuration referred to at point 3 above is completed.

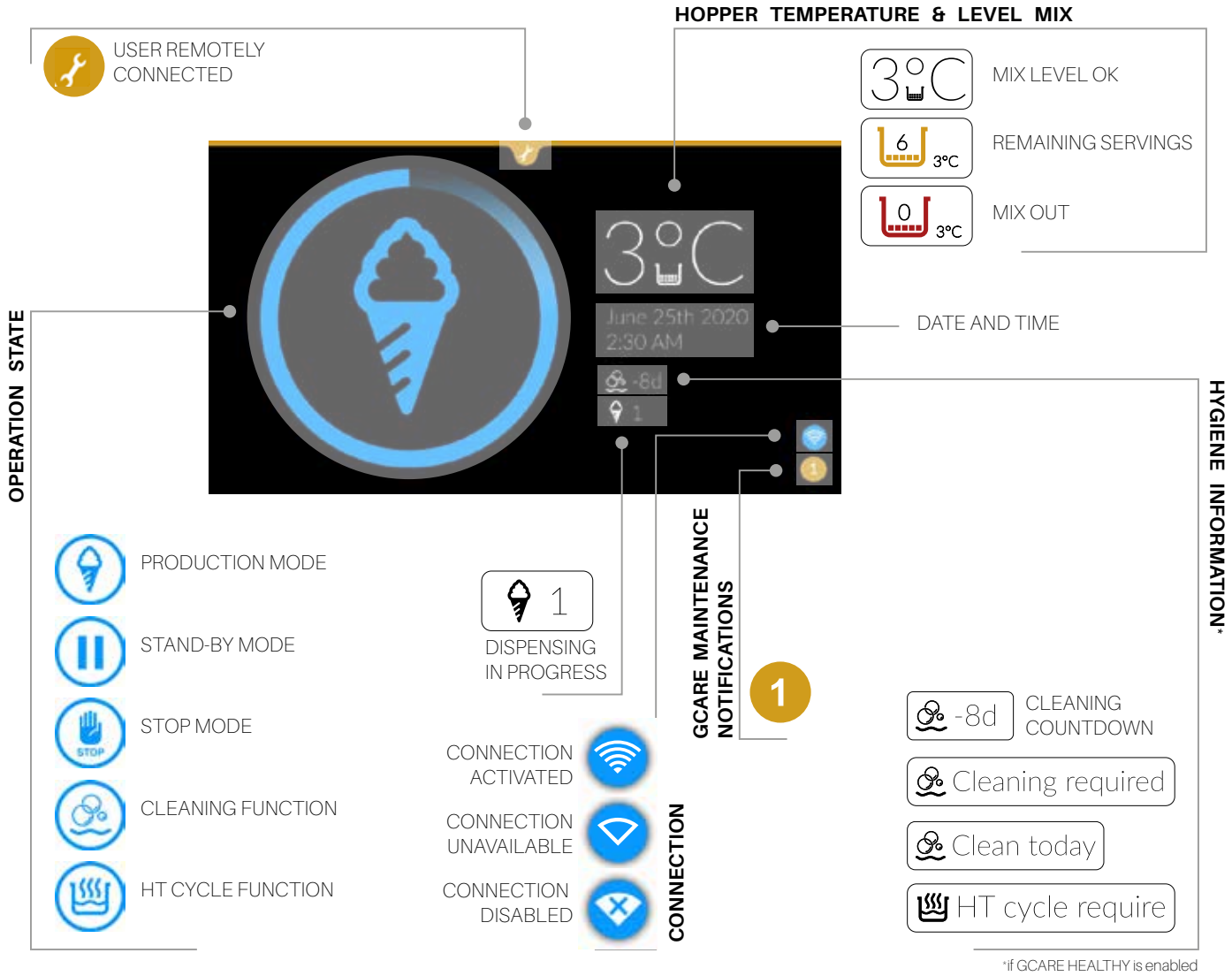
6. USER INTERFACE QUICKSTART

The advanced In.Co.Di.S. system (Interactive Control & Diagnosis System) allows you to easily communicate with the machine at any operating step.

IMPORTANT	
⚠	The In.Co.Di.S. system is equipped with touch screen technology. It is necessary to follow the instructions below for its proper use.

6.1 HOME PAGE

The home page shows essential information about the machine operation state.



6.2 SELECTING THE OPERATION MODE

- Several operation modes are available. Swipe down and select the desired one:

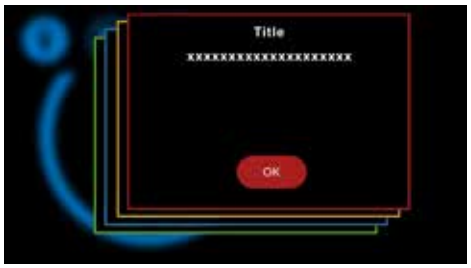
	PRODUCTION: Select this mode at the beginning of your work shift during which ice cream will be dispensed. The machine automatically prepares the product and allows delivery.
	STAND-BY: Select this mode at the end of your work shift, when ice cream dispensing is no longer required. The machine does not produce ice cream and does not allow dispensing it. It keeps the mix refrigerated, thus saving a considerable amount of energy. The mix storage temperature is displayed on the touch screen monitor placed on the front panel. **CAUTION:** The storage function can NOT be used to replace the procedures of cleaning and sanitizing.
	STOP: Select this mode when you wish to stop the machine completely. All functions are deactivated, the mixture is not kept refrigerated. **CAUTION:** During assembly and disassembly procedures *(paragraphs ↱8.1 and ↱8.6.2)*, it is essential to turn off the machine completely by means of the ON/OFF switch.

6.3 MACHINE MENU

- Swipe up to view the available menus: Functions, Settings and Utility.

6.4 POP-UP

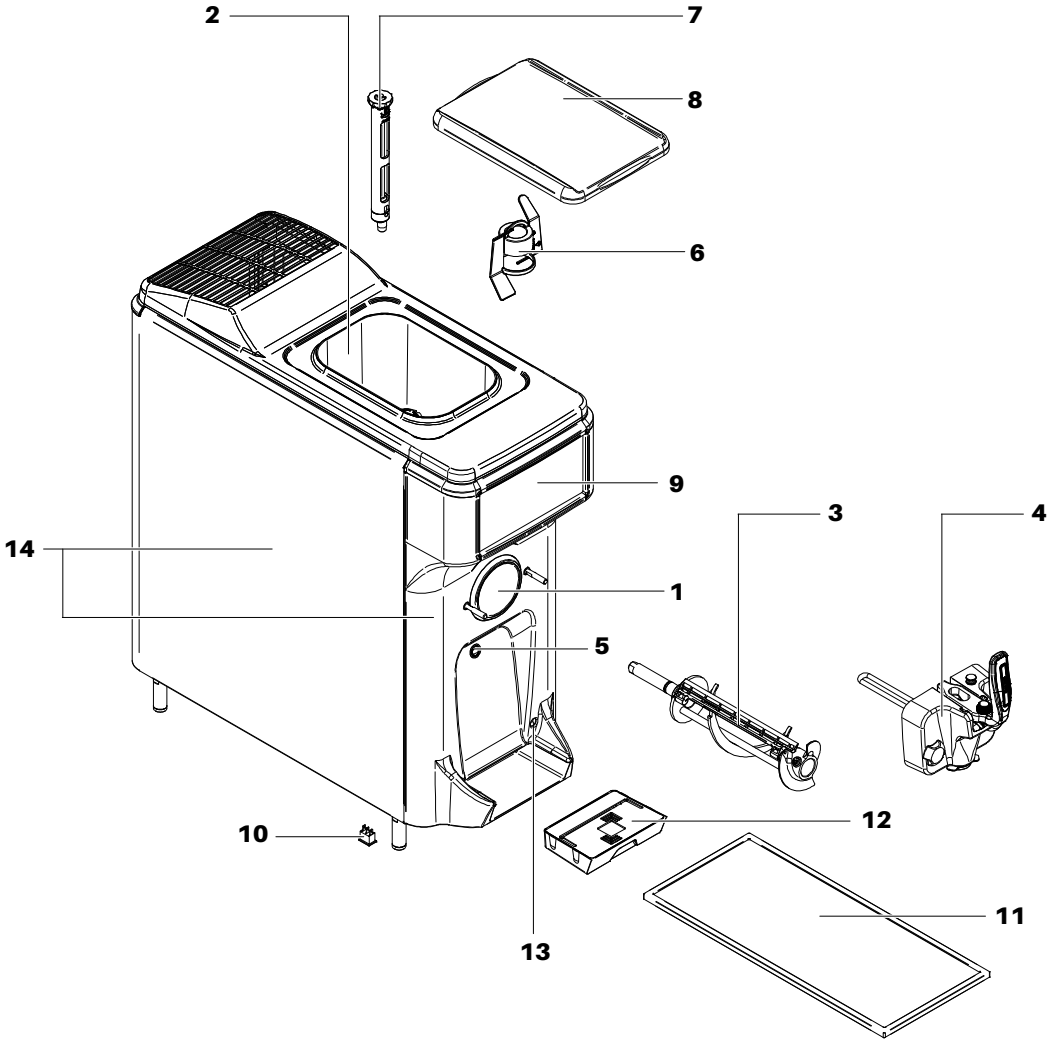
A notification system informs the user about malfunctions or gives simple suggestions on how to improve the machine management. Notifications are shown on the screen via pop-up messages, whose colour represents a specific category.



SUCCESS	INFO	WARNING	ALARM
Green-bordered pop-up represents a successful event, a simple notification with a read request.	**Blue**-bordered pop-up represents an information. It may contain some controls or questions the user can answer.	**Yellow**-bordered pop-up represents a warning. The user is invited to perform an action described in the pop-up message to return to production.	**Alarm**-bordered pop-up represents an alarm condition of the machine. Alarms are notified with a message and a description of the solution to be adopted. Each alarm is recorded in the machine log.

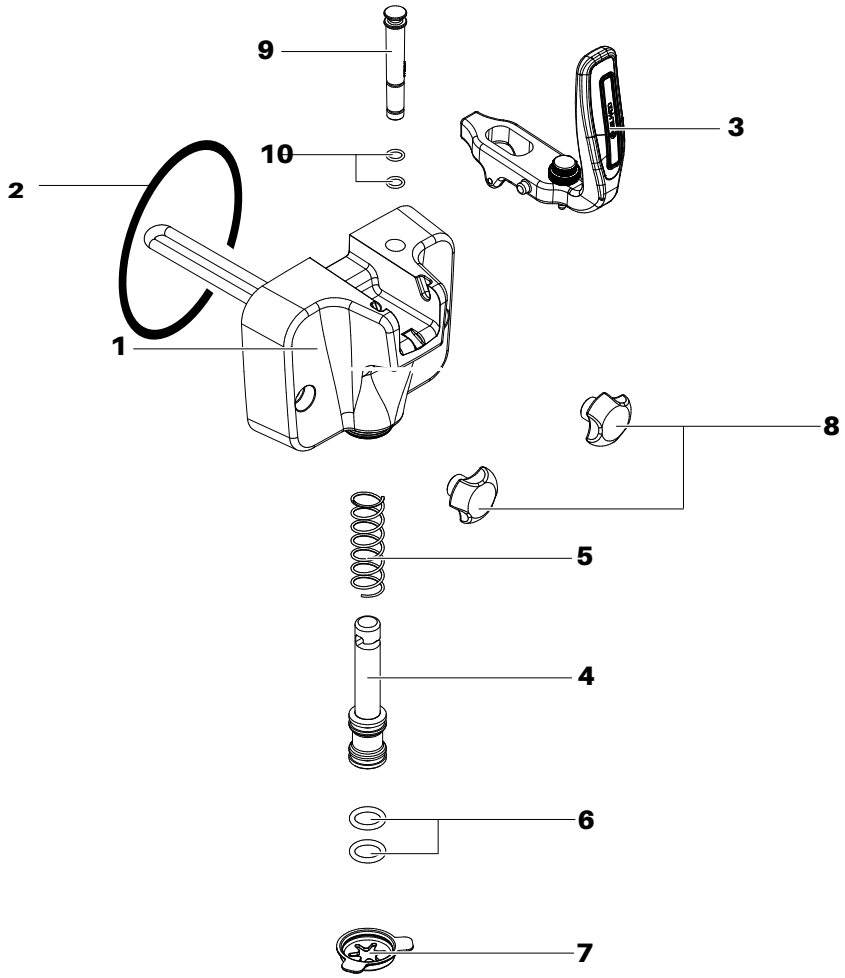
7. PART NAMES AND FUNCTIONS

7.1 MACHINE LAYOUT



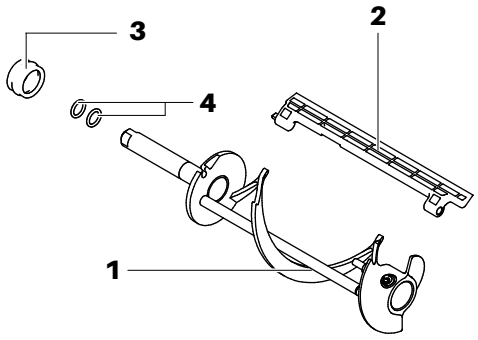
No	Name	Function
1	Cylinder	Produces the product to be dispensed and keep some ready.
2	Hopper	Stores the liquid mix at 2/4°C.
3	Beater	Rotates in the freezing cylinder, blending air and mix and ejecting product.
4	Dispensing door	Closes the cylinder and provides product dispensing.
5	Photocell	Detects the presence of a cone or cup and sets up the machine for dispensing.
6	Hopper agitator	Keeps the mix stirred inside the hopper for homogeneous temperature and structure.
7	Feed tube	Feeds the cylinder with mix and air and allows the overrun adjustment.
8	Hopper cover	Closes the hopper to avoid mix contamination.
9	Control panel	Allows to activate the various operation modes, view their status and change settings.
10	ON/OFF switch	Switches on and off the machine. During assembly and disassembly procedures, the switches must be OFF.
11	Air filter	Filters impurities from the air sucted by the cooling circuit.
12	Drip-tray	Collects product drops getting out of the dispensing door.
13	Drain tube	Drains product leaking from the cylinder in case the beater seal is damaged.
14	Carter	Front, side and rear panels. Thay can be removed only by a qualified technician.

7.2 DISPENSING DOOR



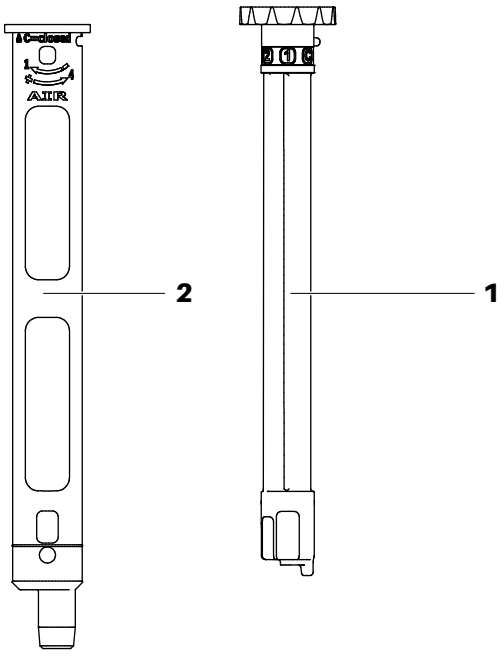
No	Name	Function
1	Dispensing door	Closes the cylinder and provides product dispensing.
2	Dispensing door seal	Prevents the product from leaking out of the dispensing door
3	Dispensing handle	It starts and stops the product dispensing.
4	Piston	Opens and closes the product opening, thus letting the product flow.
5	Spring	Closes the piston automatically when the user releases the handle.
6	Piston o-ring	Prevents the product from leaking out of the piston housing. Must be lubricated.
7	Shaped nozzle	Gives the dispensed product a specific shape.
8	Fastening knob	Secures the dispensing door to the cylinder.
9	Prime tube	Lets the excess of air out of the cylinder during the priming phase.
10	Prime tube o-ring	Seals the prime tube in the dispensing door. Must be lubricated.

7.3 BEATER



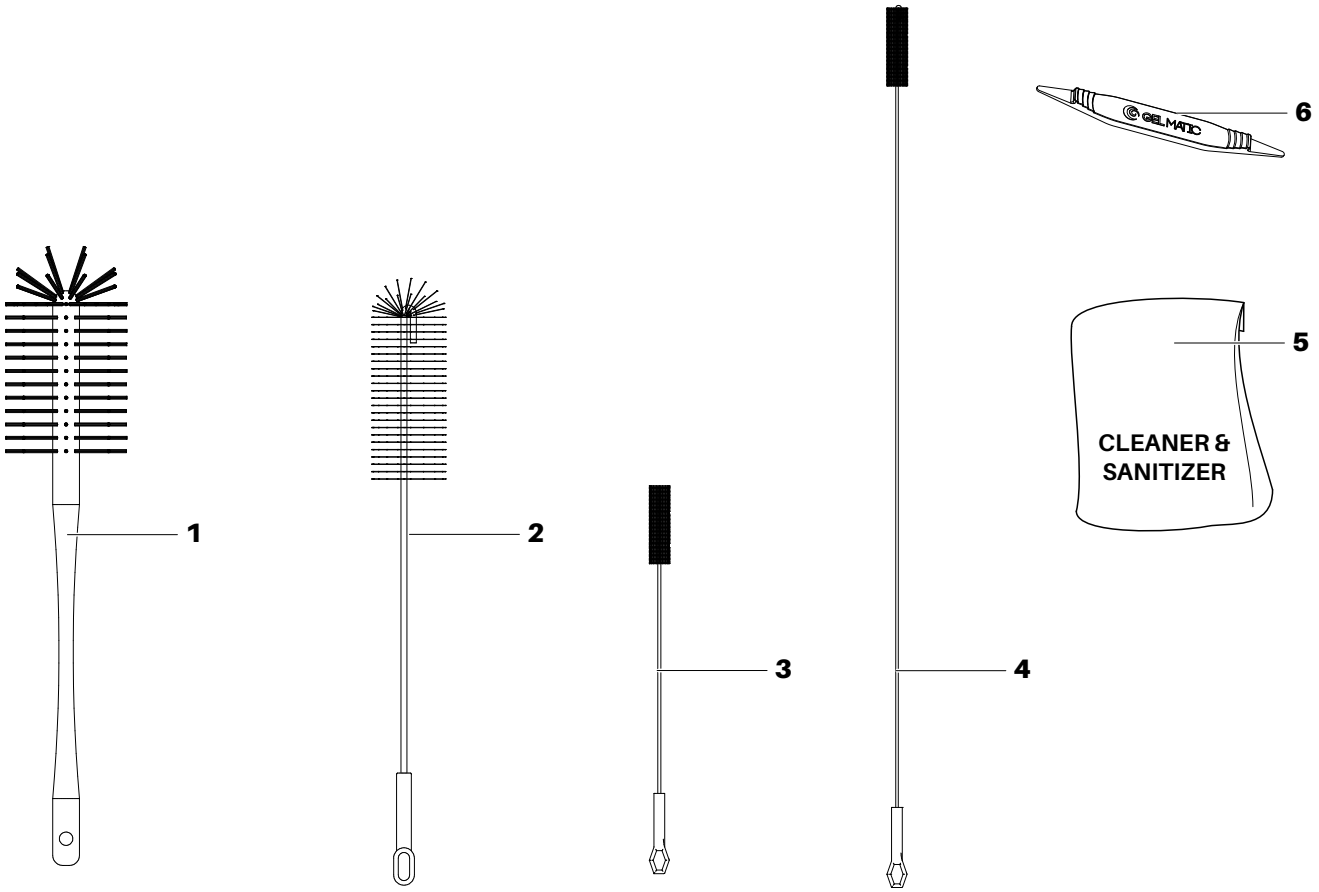
No	Name	Function
1	Beater body	Rotates in the freezing cylinder, blending air and mix and ejecting product.
2	Beater scraper blade	Scrapes the frozen product from the freezing cylinder wall.
3	Beater seal	Prevents the product from leaking out of the bottom of the cylinder. Must be lubricated carefully and replaced regularly.
4	Beater o-ring	Safety O-ring preventing the product from leaking out of the bottom of the cylinder. Must be lubricated carefully and replaced regularly.

7.4 FEED TUBE



No	Name	Function
1	Feed tube body	Feeds the cylinder with mix and air and allows the overrun adjustment.
2	Overrun carburetor	Regulates overrun (quantity of air incorporated by the mix).

7.5 CLEANING TOOLS



No	Name	Function
1	Hopper and cylinder cleaning & sanitizing brush	Brush for cleaning and sanitizing the hopper and the cylinder.
2	Dispensing door and feed tube cleaning & sanitizing brush	Brush for cleaning and sanitizing the dispensing door and the feed tube.
3	Inlet hole cleaning & sanitizing brush	Brush for cleaning and sanitizing the mix inlet hole.
4	Drain pipe cleaning & sanitizing brush	Brush for cleaning and sanitizing the product drain pipe.
5	Cleaner & sanitizer	Product for the preparation of a cleaning & sanitizing solution.
6	Tool for O-ring removal	Allows to remove O-rings without damaging them.

8. OPERATING PROCEDURES

CAUTION	
⚠	The user is responsible for complying with current national or federal health regulations.

INTRODUCTION

The following instructions refer to a situation where the various components are removed and dry, after cleaning. The following procedures show how to assemble the machine components, do the sanitization, prime the machine with fresh mixture and dispense the first ice cream serving.

If, instead, you have to disassemble the machine for the first time and to the cleaning, see *paragraph "Disassembly of the various components" and "Cleaning".*

8.1 ASSEMBLY

Correct assembly of the machine is important to prevent leakage of the product and damage to the machine.

Make sure all parts of the assemblies have been washed and sanitized before assembling.

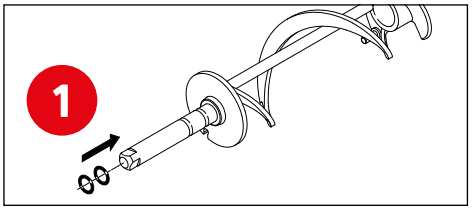
CAUTION	
⚠	Lubricate the parts mentioned by using a suitable lubricant for contact with food (e.g. Lubrifilm).

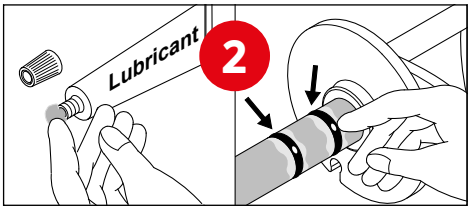
WARNING	
⚠	Make sure the machine is disconnected. ON/OFF switch must be off (OFF). Failure to do so may cause serious personal injury due to moving parts.

8.1.1 ASSEMBLY OF THE BEATER

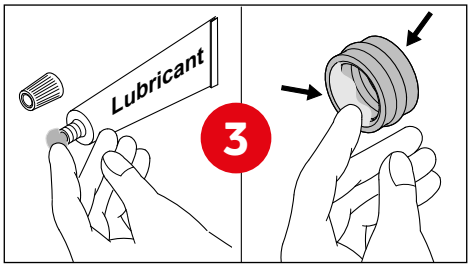
Assemble the beater, lubricate its seal and insert it into the cylinder.

IMPORTANT	
📖	If the seal or the scraper blade has signs of wear, cracks or cuts, replace it.

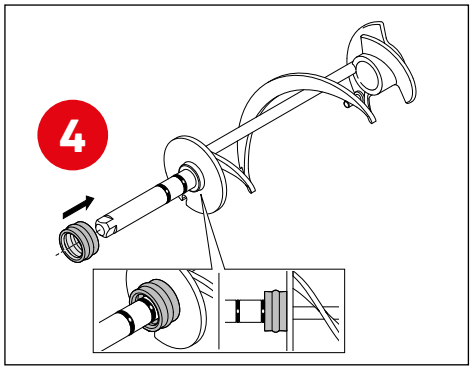


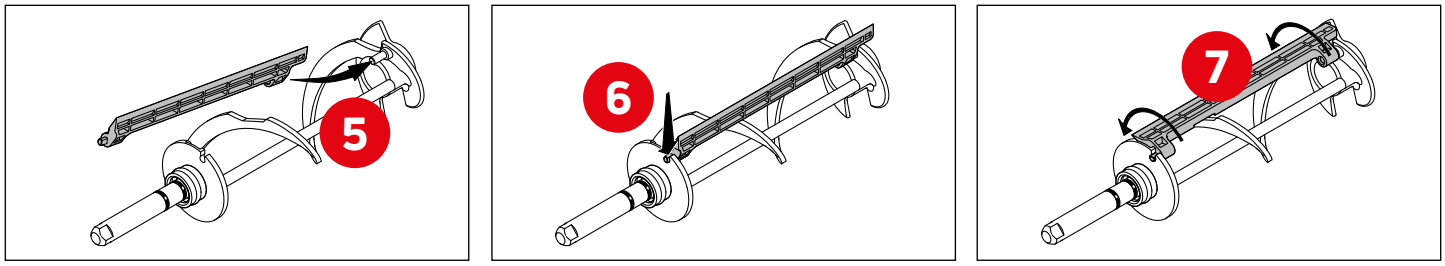


Install the 2 O-rings in their seats on the beater and lubricate them.

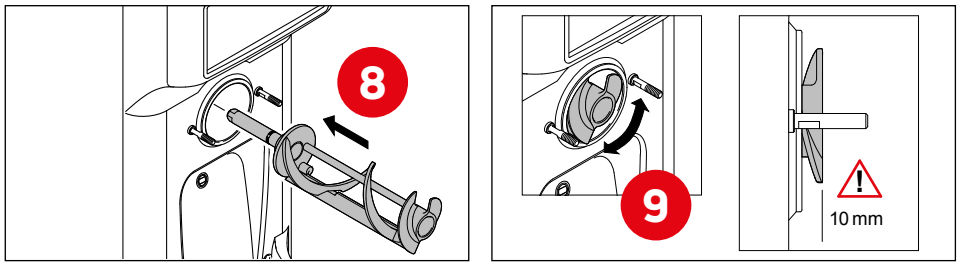


Lubricate and install the beater seal.





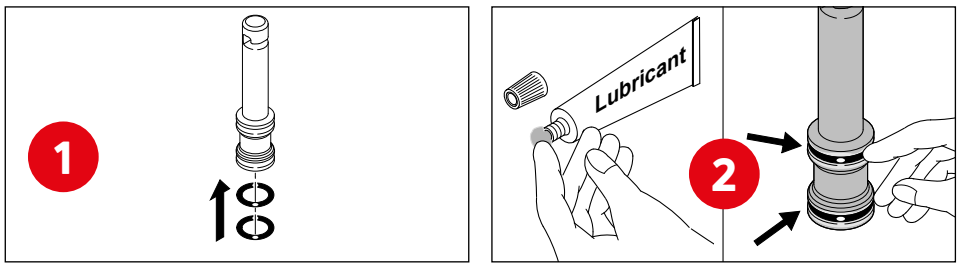
Mount the scraper on the beater body.



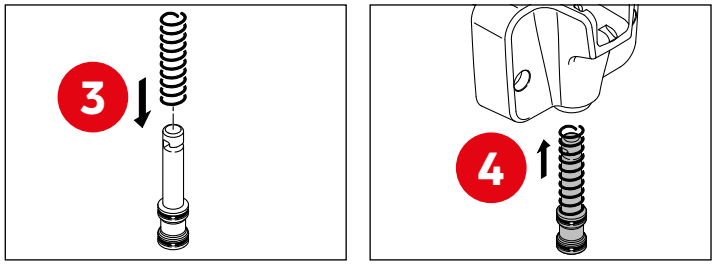
Insert the assembled beater in the freezing cylinder.

8.1.2 ASSEMBLY OF THE DISPENSING DOOR

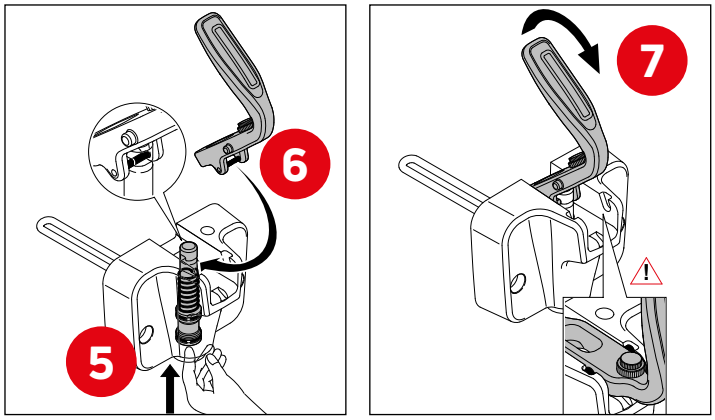
Insert the piston with the spring into the lubricated housing of the dispensing door, attach the handle, fit the shaped nozzle and the prime tube. Mount the dispensing door on the machine and secure it with the fastening knobs.

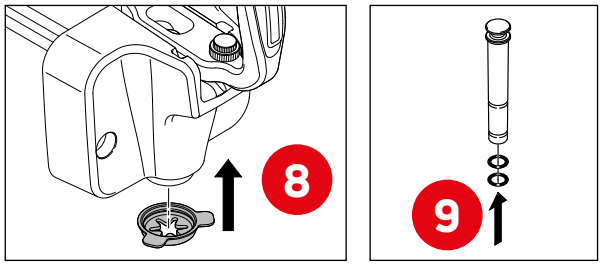


Install the 2 O-rings in their seats on the piston and lubricate them.

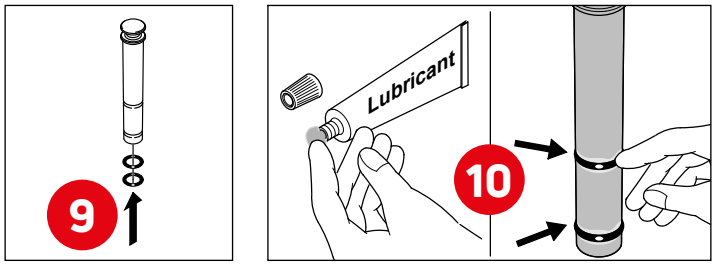


Place the spring on the piston, install the piston in its seat on the dispensing door and match it with the handle pin.

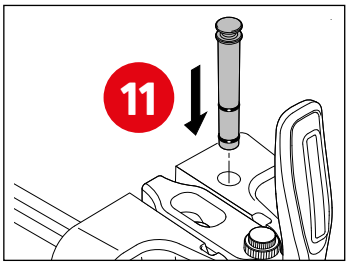


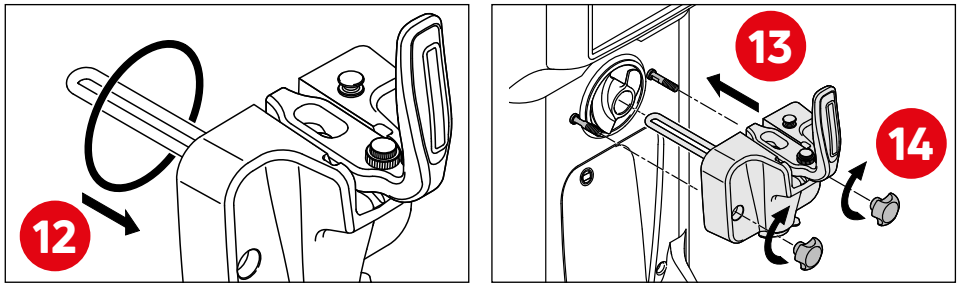


Install the shaped nozzle.



Install the 2 O-rings on the prime tube, lubricate and install it in its seat on the dispensing door.

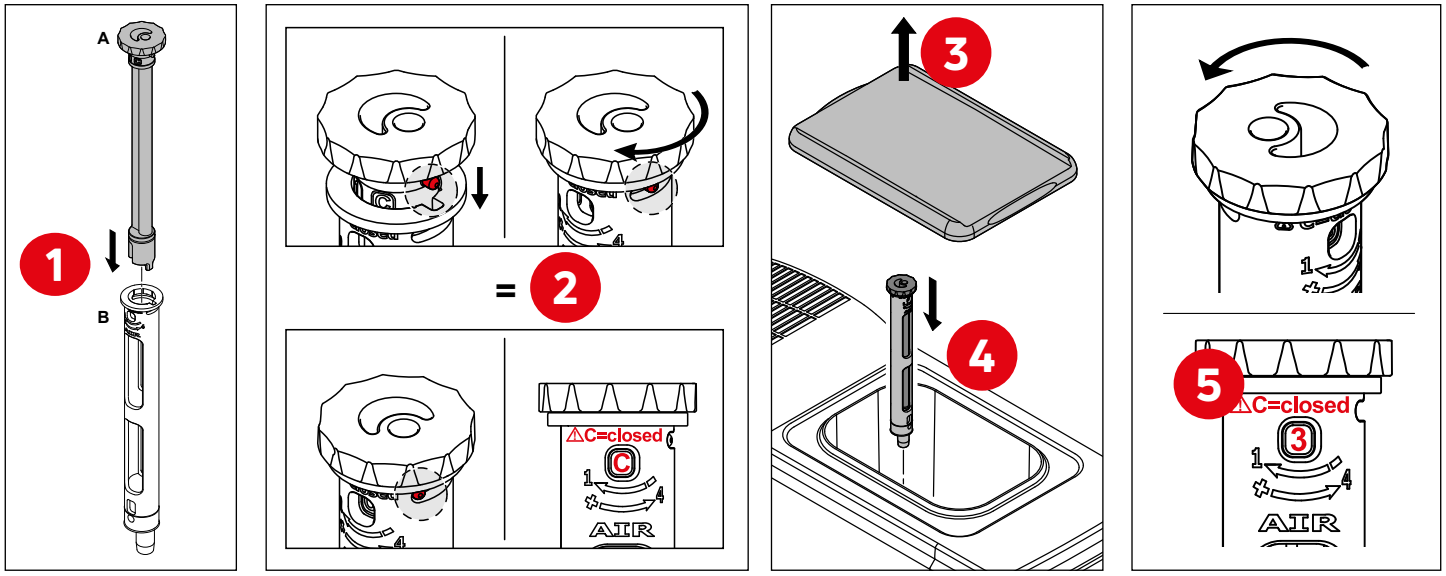




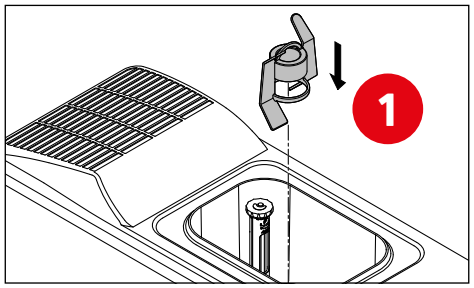
Insert the seal in place, fit the dispensing door and secure the fastening knobs.

8.1.3 ASSEMBLY OF THE FEED TUBE

Insert the assembled feed tube into the mix inlet hole on the hopper bottom and turn it to the desired setting. In case of first start-up, adjust the feed tube at 3. *See paragraph 8.6.2 "Adjusting the overrun"* for different adjustments.

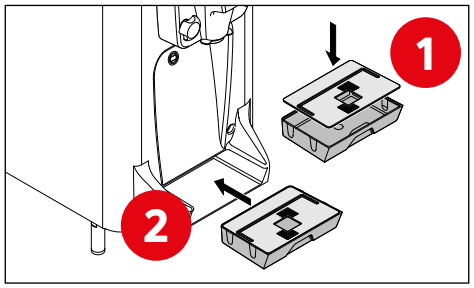


8.1.4 ASSEMBLY OF THE HOPPER AGITATOR



Place the hopper agitator on the specific housing.

8.1.5 ASSEMBLY OF THE DRIP TRAY



Fit the assembled drip-tray on its housing on the front panel.

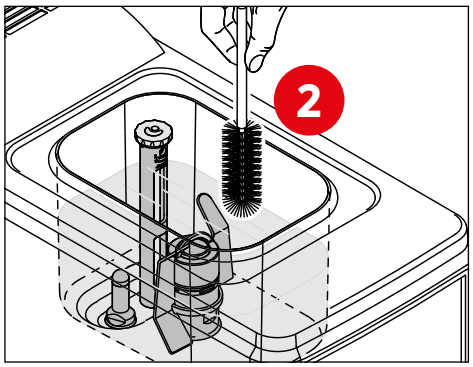
8.1.6 SANITIZING

CAUTION	
⚠	To prevent bacteria growth, sanitize with suitable 100 PPM solutions, prepared according to the manufacturer's directions (e.g. Kay-5® o Stera-Sheen®). The cleaning/sanitizing solution cannot stay in contact with metal and plastic parts for more than 15 minutes. Otherwise, the surfaces may corrode.

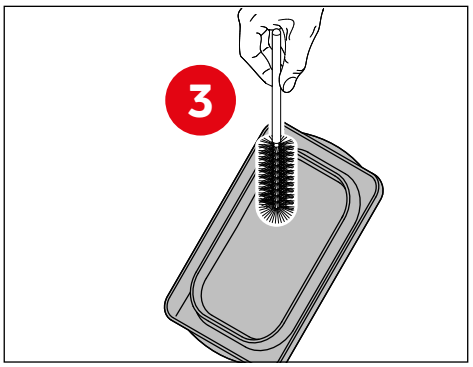
CAUTION	
⚠	Do not put brushes into the mix inlet hole while the beater is running.

Sanitizing procedures must be carried out before the machine start-up. Failure to do so could create a health hazard.

Prepare a sanitizing solution and pour 3 litres of sanitizing solution into the hopper.

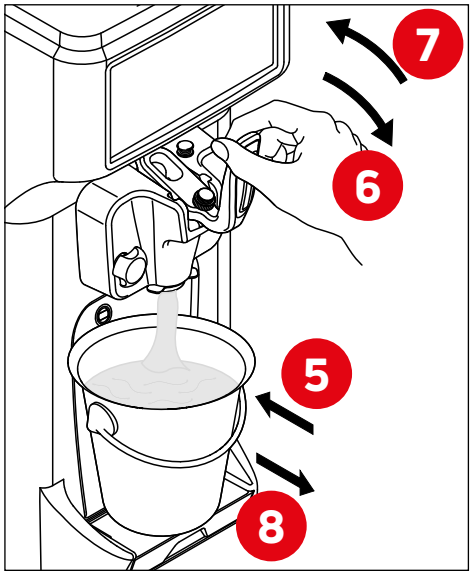


Brush the components, the hopper walls and the lower side of the hopper cover.



IMPORTANT	
📖	In case of first start-up, follow the sequence shown on the screen to configure the machine basic settings.

Activate the beater rotation and release the sanitizing solution.

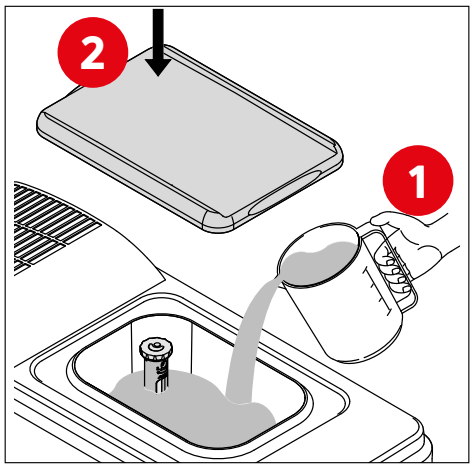


Once finished, select STOP function.

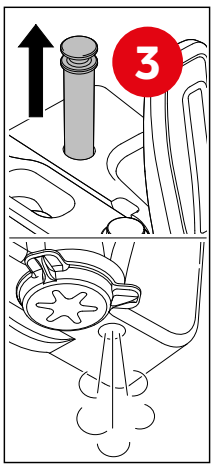
8.2 PRIMING

CAUTION	
⚠	Use only freshly-made mix, prepared according to the manufacturer's instructions. Make sure all tools used are sterilized.

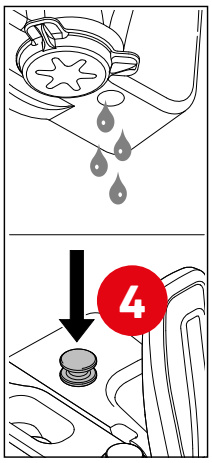
Carry out the following priming procedures only after sanitizing the machine.



- *Prepare the mix or use a ready-to-use mix.*
- *Pour the mixture into the storage hopper: minimum 3 litres and e maximum 6.5 litres, at a temperature of 4°C (39.2°F).*
- *Place the hopper cover.*



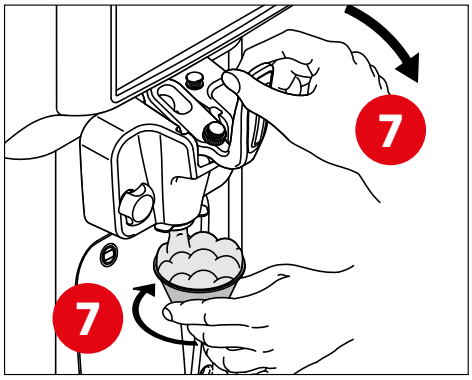
Raise the prime tube to release the excess of air from the cylinder.



When the ice cream mix starts leaking from the drain hole, lower the prime tube to close the hole.

Select "PRODUCTION" mode.

Wait for the first production cycle to end before delivering a serving. If the ice cream quality requires adjustments, *see paragraphs 8.7.1 Adjusting the ice cream viscosity and selecting the product type* and *8.7.2 Adjusting the overrun.*

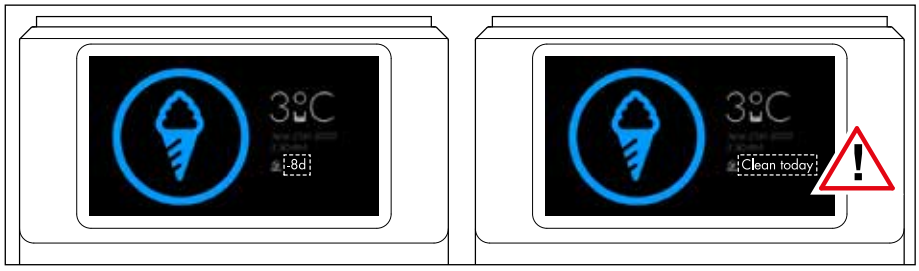


8.3 DAILY CLOSING PROCEDURES

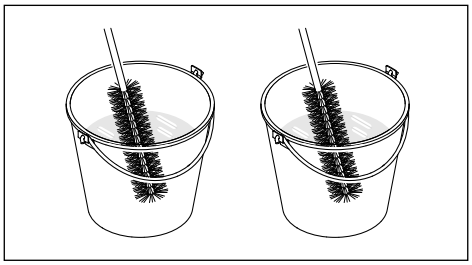
CAUTION	
⚠	To prevent bacteria growth, sanitize with suitable 100 PPM solutions, prepared according to the manufacturer's directions (e.g. Kay-5® o Stera-Sheen®). The cleaning/sanitizing solution cannot stay in contact with metal and plastic parts for more than 15 minutes. Otherwise, the surfaces may corrode.

Follow these procedures daily, after dispensing the last serving of the working day.

- Check if cleaning is required. If so, do it *(paragraph 8.5 Cleaning)*. If not, go ahead with the following procedures.

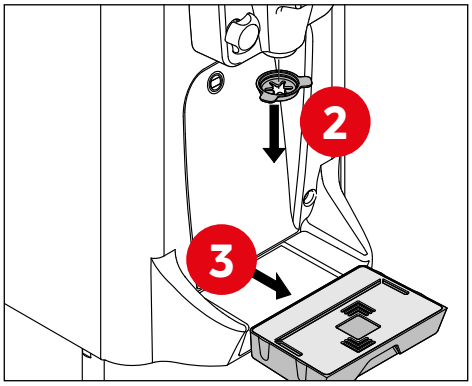


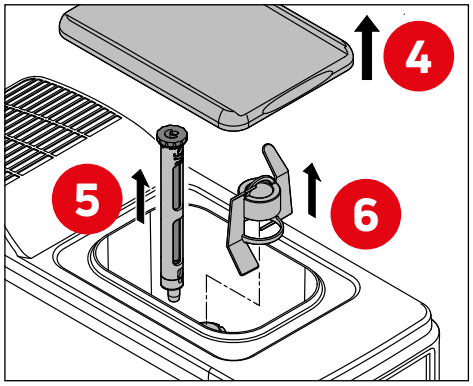
- Prepare a cleaning & sanitizing solution and fill two buckets, one for cleaning and one for sanitizing.
- Select STOP mode.



Cleaning & sanitizing solution

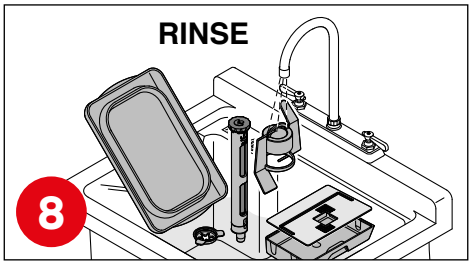
- Remove the extruder, the drip-tray, the feed tube, the hopper agitator impeller and the hopper cover.





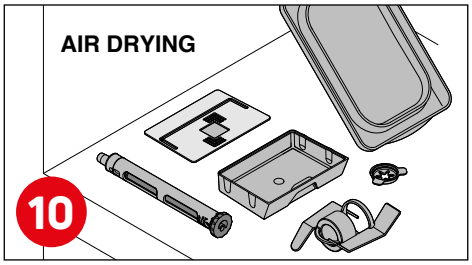
- Use the brush to clean the components removed.

- Rinse them with clean water.

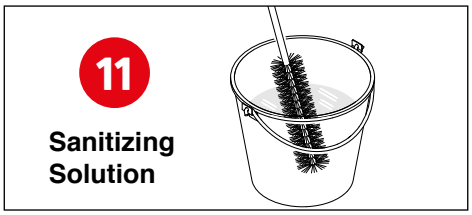


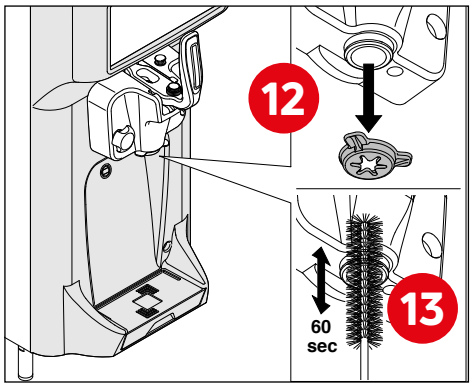
- Sanitize them, leaving them to soak in the sanitizing solution for 60 seconds.

- Put all components on a clean, dry and sterilized surface and let them air dry.

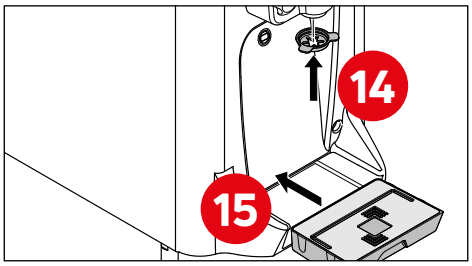


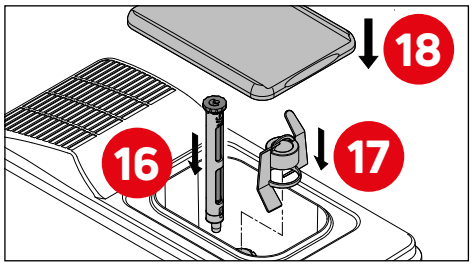
- Soak the brush in the sanitizing solution and rub the dispensing door at the ice cream exit point. Repeat several times for at least 60 seconds.



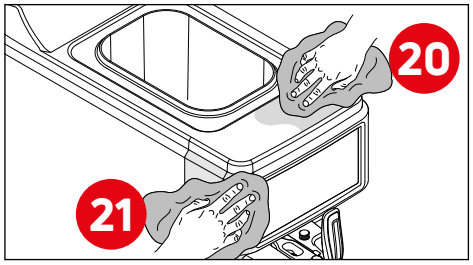


- Make sure your hands are well cleaned or wearing sterilized gloves and reassemble the components previously removed, cleaned and sanitize.

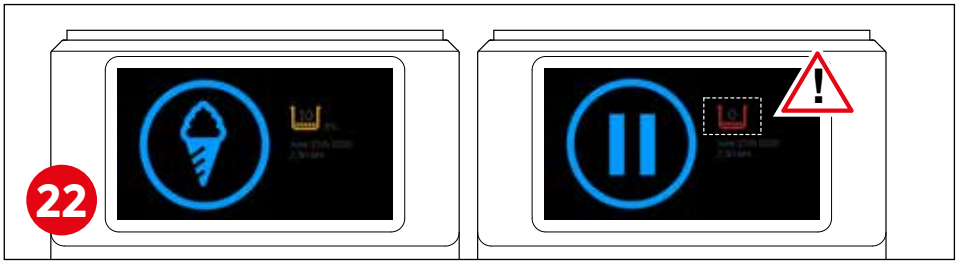


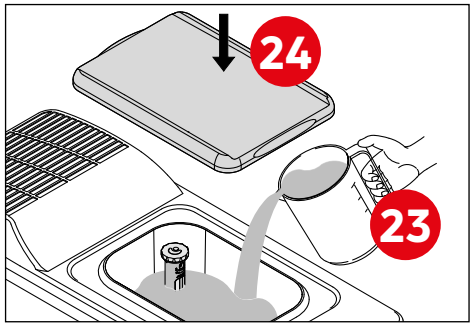


- Use a clean and sterilized cloth to clean the dispensing door, the machine upper surface and the front panel.
- Select "STAND-BY" mode.



- If the HT cycle is scheduled overnight, refill the hopper with mixture if necessary.





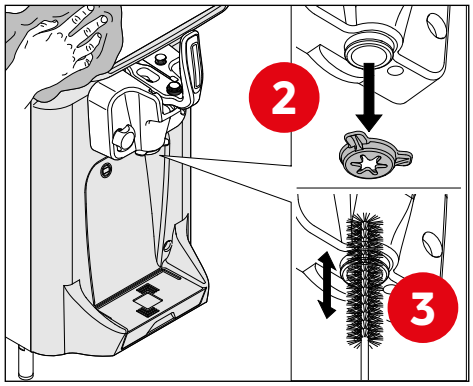
8.4 DAILY OPENING PROCEDURES

CAUTION	
⚠	To prevent bacteria growth, sanitize with suitable 100 PPM solutions, prepared according to the manufacturer's directions (e.g. Kay-5® o Stera-Sheen®). The cleaning/sanitizing solution cannot stay in contact with metal and plastic parts for more than 15 minutes. Otherwise, the surfaces may corrode.

Before starting the opening procedures, check the screen for error messages. If any, verify the corresponding causes.

- Prepare a small quantity of suitable 100 PPM sanitizing solution (e.g. Kay-5® or Stera-Sheen®). Use some warm water and follow the manufacturer's directions.

- Remove the extruder, soak the brush in the sanitizing solution and rub the ice cream exit point. Repeat several times for at least 60 seconds.
- Make sure your hands are well cleaned or wearing sterilized gloves and reassemble the extruder.
- Use a clean and sterilized cloth to clean the dispensing door, the machine upper surface and the front panel.
- Select "PRODUCTION" mode.



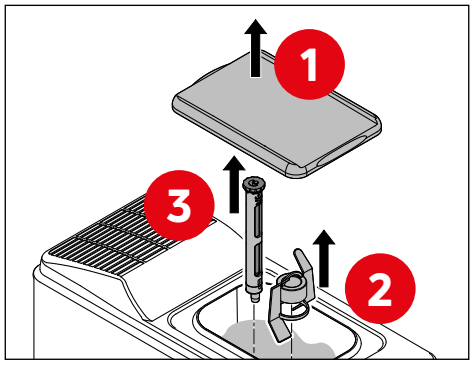
8.5 CLEANING

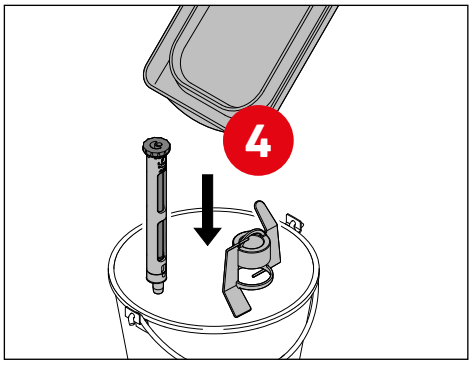
CAUTION	
⚠	It is important to comply with the cleaning procedure frequency established by current national or federal health regulations. See reference standards on food health to determine the maximum days allowed between one cleaning cycle and the other.

The ice cream machine must be disassembled, cleaned, reassembled, lubricated and sterilized to ensure proper operation, the best quality of the dispensed product and compliance with health regulations.

8.5.1 REMOVE THE ICE CREAM FROM THE MACHINE

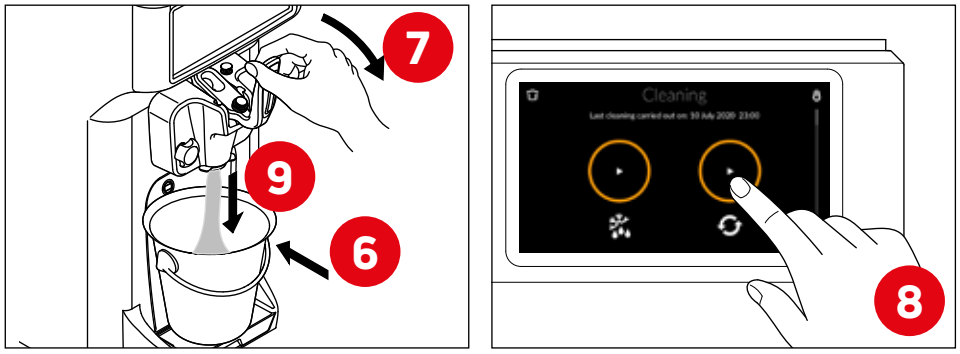
- Remove the hopper cover, the hopper agitator impeller and the feed tube.



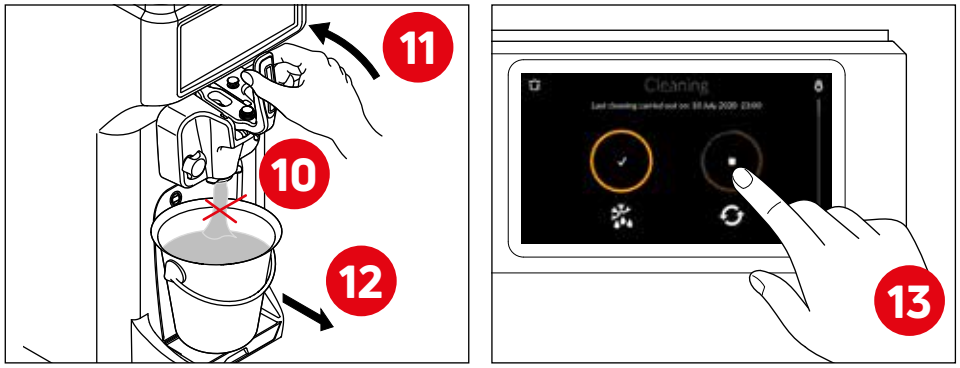


- To facilitate the ice cream melting and release, activate the "DEFROST" function and wait for this process to end.

- Place a bucket under the dispensing door, activate the beater rotation and release the melted ice cream.



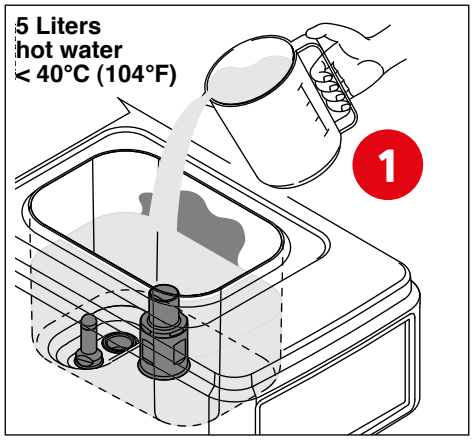
- Once finished, select "STOP" mode.



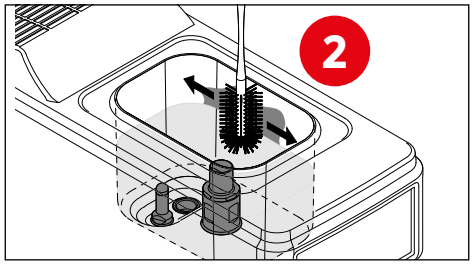
8.5.2 RINSE

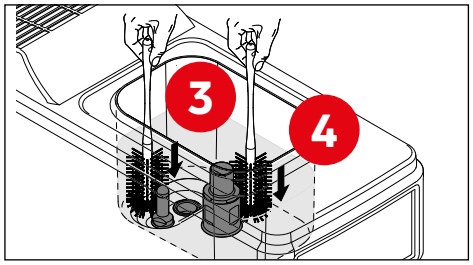
CAUTION	
⚠	While the beater is running, do not clean or insert the brush into the mix inlet hole on the bottom of the hopper.

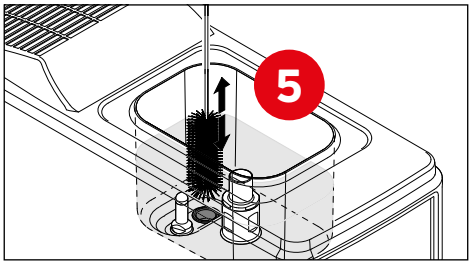
- Pour 5 litres of warm water, not exceeding 40°C (104°F), into the hopper.



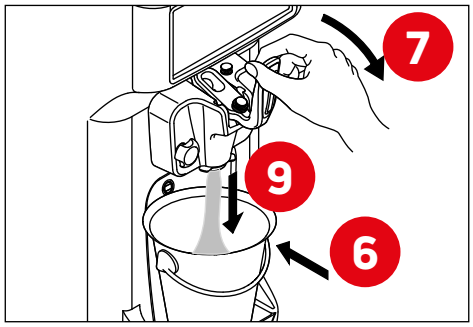
- Brush the hopper walls, the level sensor, the hopper agitator body and the mix inlet hole on the bottom of the hopper to remove ice cream leftovers.

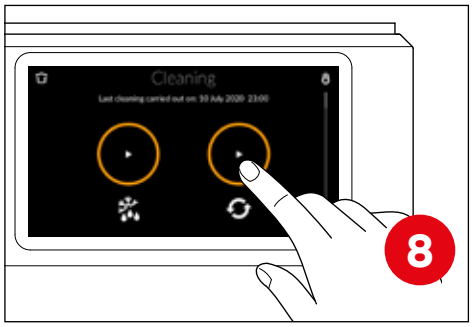




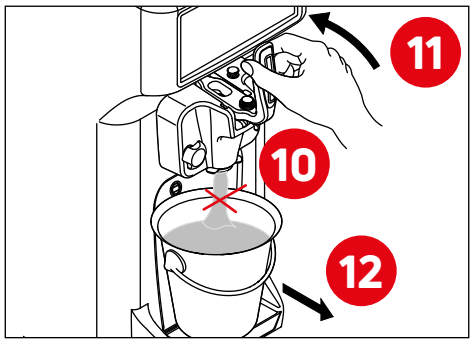


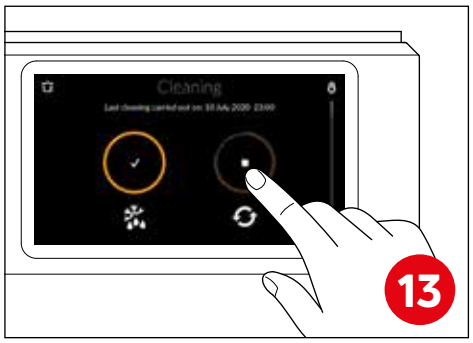
- Place a bucket under the dispensing door, activate the beater rotation and release the rinse water.





- Once finished, close the handle and select "STOP" mode.
- Repeat with warm clean water until the water released is completely free of ice cream leftovers.



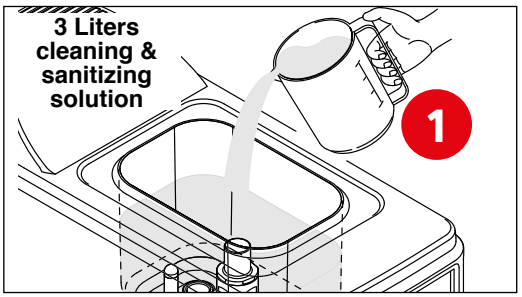


8.5.3 HOPPER CLEANING

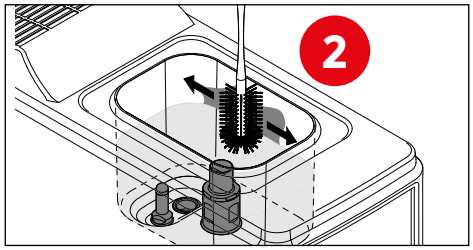
CAUTION	
⚠	To prevent bacteria growth, clean and sanitize with suitable 100 PPM solutions, prepared according to the manufacturer's directions (e.g. Kay-5® o Stera-Sheen®). The cleaning & sanitizing solution cannot stay in contact with metal and plastic parts for more than 15 minutes. Otherwise, the surfaces may corrode.

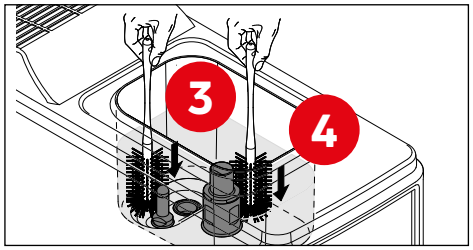
CAUTION	
⚠	While the beater is running, do not clean or insert the brush into the mix inlet hole on the bottom of the hopper.

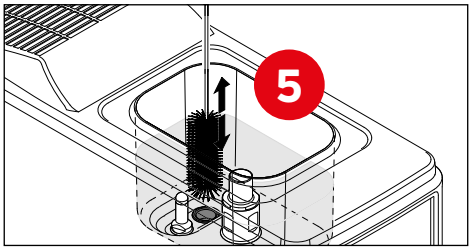
- Prepare a cleaning & sanitizing solution.
- Pour at least 3 litres of solution into the hopper.



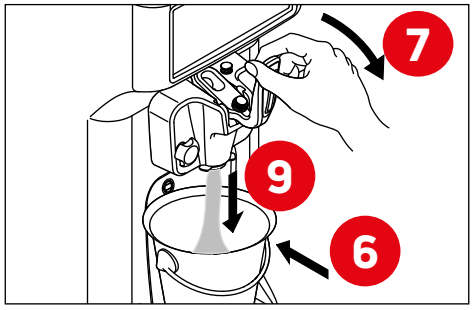
- Brush the hopper walls, the hopper agitator body and the mix inlet hole on the bottom of the hopper.



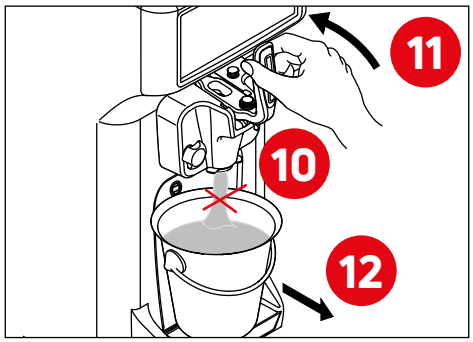


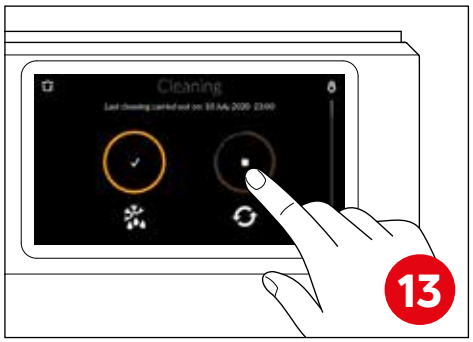


- Place a bucket under the dispensing door, activate the beater rotation and release the sanitizing solution.



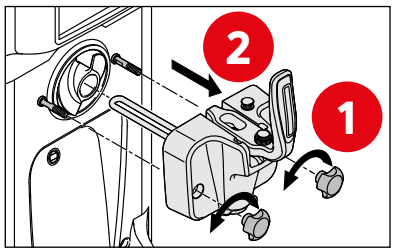
- Once finished, close the handle and select "STOP" mode.

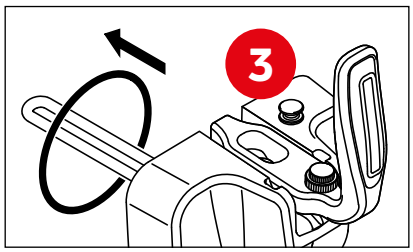


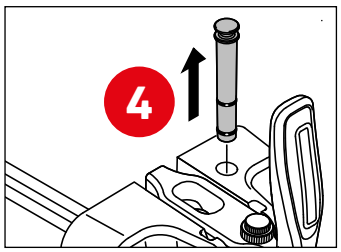


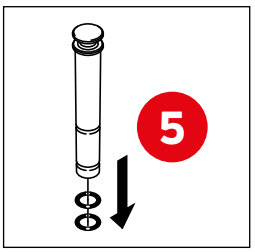
8.5.4 DISASSEMBLY COMPONENTS

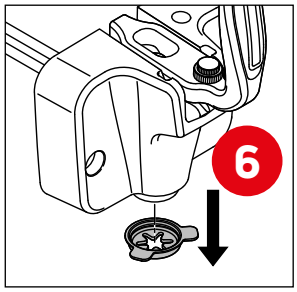
- Remove the dispensing door and disassemble every part.

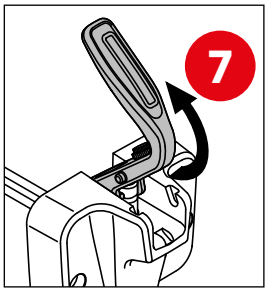


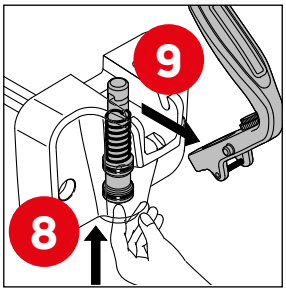


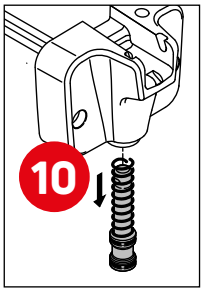


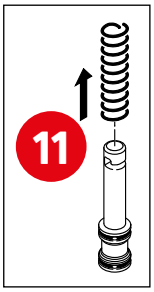


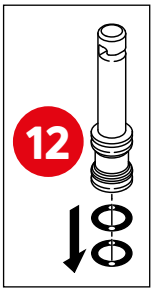




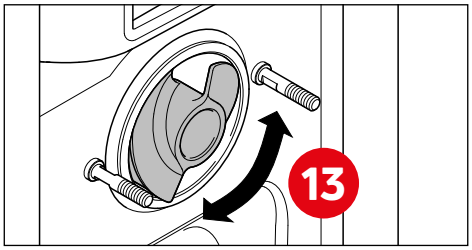


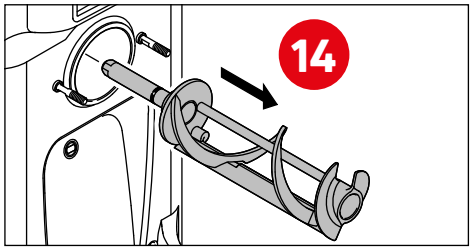


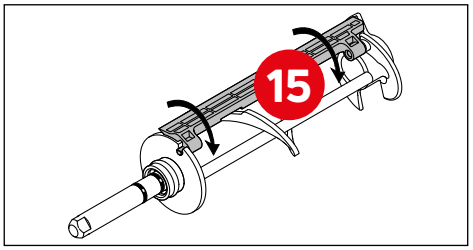


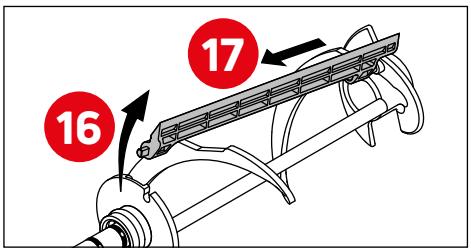


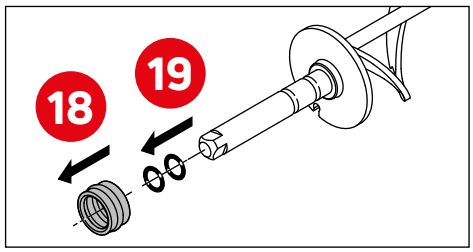
- Extract the beater from the cylinder and disassemble every part.



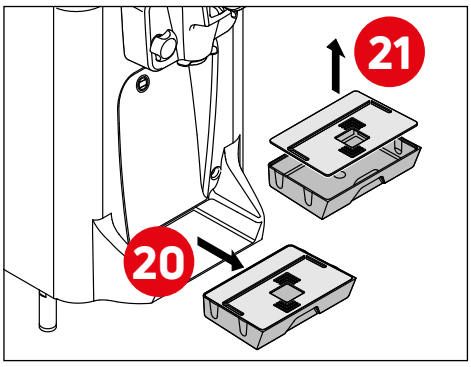






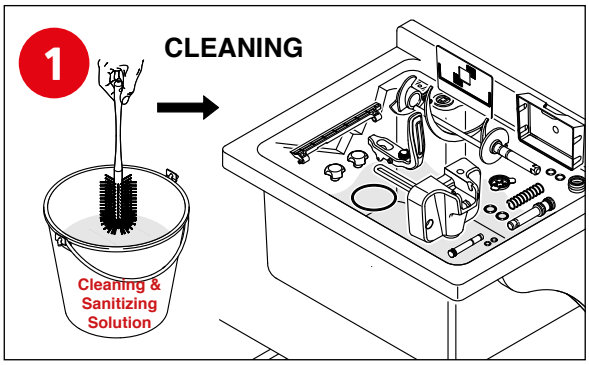


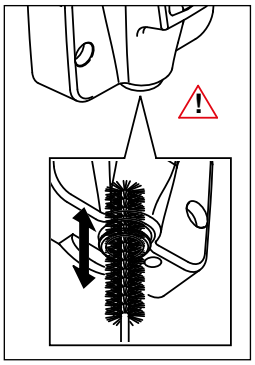
- Remove and disassemble the drip-tray.

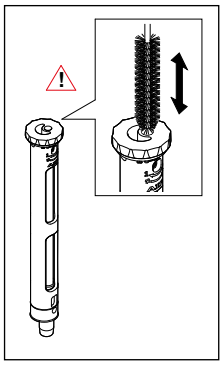


8.5.5 CLEANING AND SANITIZATION OF COMPONENTS

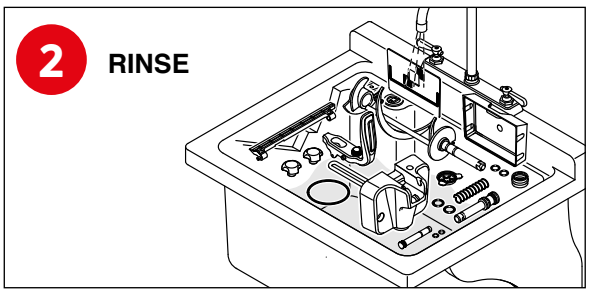
- Prepare a cleaning & sanitizing solution and fill two buckets, one for cleaning and one for sanitizing.
- Use the specific brushes to wash all the removed parts. Clean thoroughly each hole of the feed tube and the dispensing door.



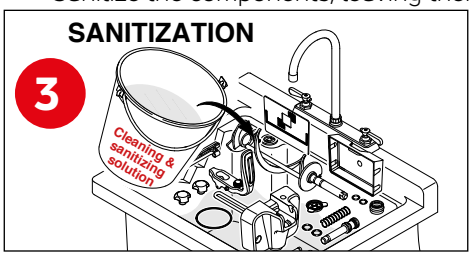




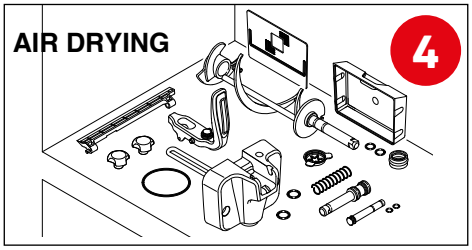
- After cleaning, rinse with clean water.



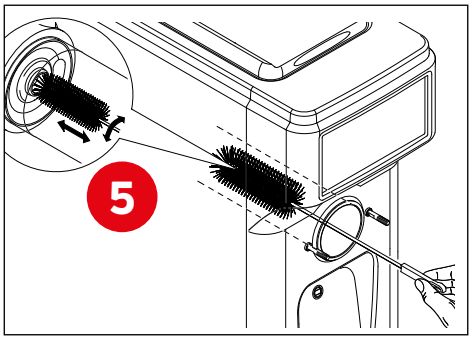
- Sanitize the components, leaving them to soak in the sanitizing solution for at least 5 minutes.



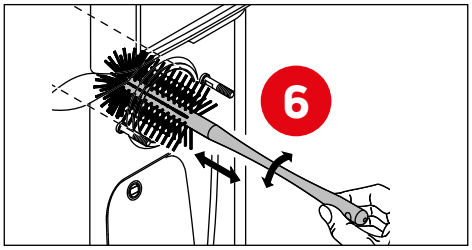
- Place all the cleaned and sanitized components on a clean, dry and sterilized surface and let them air dry until the next use.



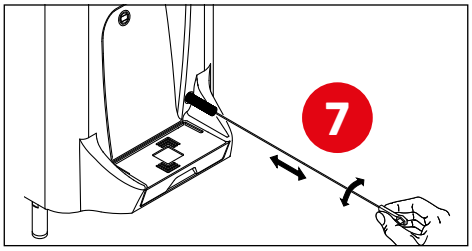
- Soak the brush in the sanitizing solution and clean the hole on the bottom of the cylinder.



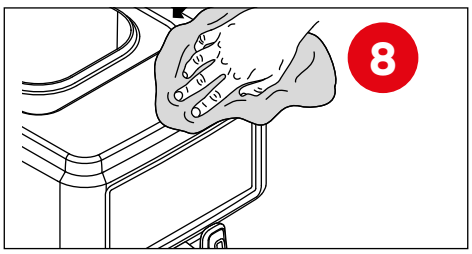
- Soak the brush in the sanitizing solution and clean the cylinder.



- Soak the brush in the sanitizing solution and clean the drain pipe. Repeat 3 times.



- Use a clean and sterilized cloth to clean all the outside panels of the machine.



8.6 PRODUCT SETTINGS

8.6.1 ADJUSTING THE ICE CREAM VISCOSITY AND SELECTING THE PRODUCT TYPE

The structure of the dispensed product depends on the mixture composition and the machine settings. Giotto 11 GR can be set up for the production of 4 different types of product, which differ in terms of viscosity and dispensing temperature. Viscosity can be adjusted according to each product type.

- **Frozen Beverage:** Ice cream-based product, specifically balanced to get a fresh and creamy drink. Dispensing temperature -2°/-4°C, Overrun 10%-20%.
- **Soft Ice:** Milk- or water-based product, with a soft texture, specifically balanced to make air incorporation easier. Warm thermolabile sensation. Dispensing temperature -5°/-6°C, Overrun 35%-45%.
- **Gelato:** Milk- or water-based product, characterized by a strong taste and strong body. Moderately cold thermolabile sensation. Dispensing temperature -7°/-9°C, Overrun 25-35%.
- **Hard Ice Cream:** Milk- or water-based product, compact texture and very cold thermolabile sensation. Dispensing temperature -9°/-11°C, Overrun 20%-30%.

1. Select the type of product you wish to produce and dispense.
2. Use the cursor or keys + and - to increase or decrease the viscosity.

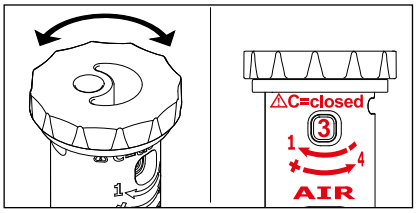
IMPORTANT	
	Wait at least 15 minutes and deliver at least 10 servings before evaluating the new set viscosity.

IMPORTANT	
	When changing type of product, empty the machine and fill it with new mixture suitable to the product selected.

IMPORTANT	
	Contact the mix manufacturer to make sure the mix is suitable to achieve the desired result.

8.6.2 ADJUSTING THE OVERRUN

The overrun identifies the quantity of air incorporated by the mixture during the production phase inside the cylinder.
To increase the overrun, i.e. to have a lighter and less shiny ice cream, adjust the feed tube to higher values (e.g. 3-4).
To decrease the overrun, i.e. to have a more consistent and softer ice cream, adjust the feed tube to lower values (e.g. 2-1).



IMPORTANT	
	The overrun depends both on the feed tube adjustment and the recipe composition. If the feed tube setting is not enough to achieve the desired result, contact the mix manufacturer to amend the recipe.

IMPORTANT	
	It the mixture inside the hopper is very thick, to make sure the cylinder is properly fed DO NOT adjust the feed tube at 4.

IMPORTANT	
	Wait at least 15 minutes and deliver at least 10 servings before evaluating the new set overrun.

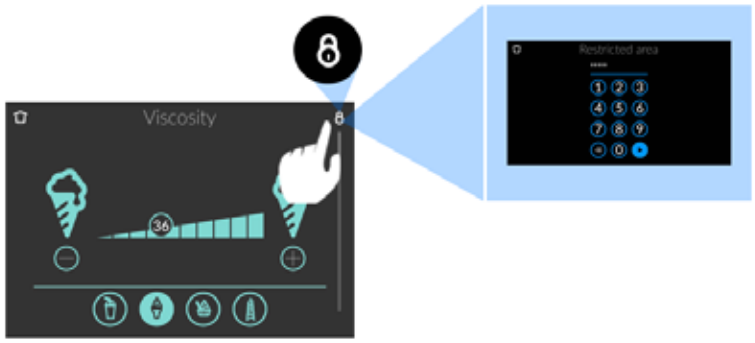
9. MACHINE MENU

The machine menu allows you to manage additional functions, specific settings and complementary services. Within these sections you can view and change some basic data without the use of passwords. More detailed information and settings, falling under the Store Manager's and the Technician's responsibility, are password-protected.

9.1 PASSWORD ACCESS MODES

Two ways are available to enter the restricted area of the machine menus:

- From every single function, setting or utility, press key and insert password 1111;



- From the home page, swipe up, from the "Settings" menu press key "Restricted Area" and insert password 1111.

9.2 FUNCTIONS

Besides typical operation modes of ice cream production and storage, the machine provides some additional functions:

- HT
- Cleaning

9.2.1 HT CYCLE

The HT (Heat Treatment) function, if performed every 24 hours, minimizes the bacterial load and extends the time before the machine needs to be cleaned. The HT cycle takes place in 3 phases:

1. PHASE 1, "HEATHING": the mix temperature is raised to 66° C both in the hoppers and the cylinders. Duration of this phase is approximately 60 minutes.
2. PHASE 2, "HOLDING": the mix is kept at a temperature of 66° C for 30 minutes.
3. PHASE 3, "COOLING": the mix is cooled to the storage temperature of 4° C. Duration of this phase is approximately 70 minutes.

CAUTION	
	DO NOT attempt to draw product or disassemble the unit during the HT CYCLE. The product is hot and under pressure.

IMPORTANT	
	The Store Manager is responsible for checking the HT cycle effectiveness with the mix used, by contacting the semi-finished product or mixture manufacturer.

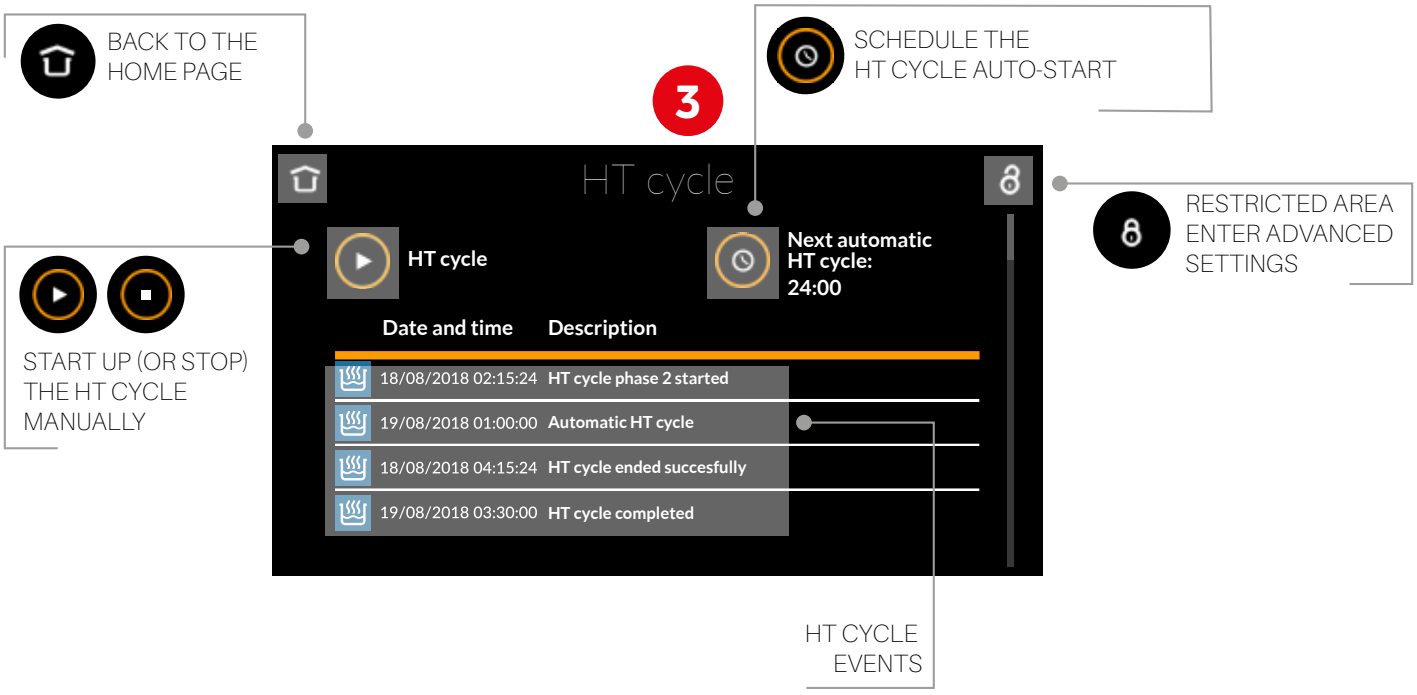
IMPORTANT	
	The Store Manager is responsible for complying with current national or federal health regulations and shall make sure the HT cycle is allowed.

IMPORTANT	
	HT cycle function is not to be used in lieu of proper cleaning and sanitizing procedures. It falls under the Store Manager's responsibility to make sure cleaning and sanitization are carried out, by disassembling and washing the components, according to the intervals set by the current national or federal health regulations.

NOTE	
	DO NOT attempt to draw product or disassemble the unit during the HT CYCLE. The product is hot and under pressure.

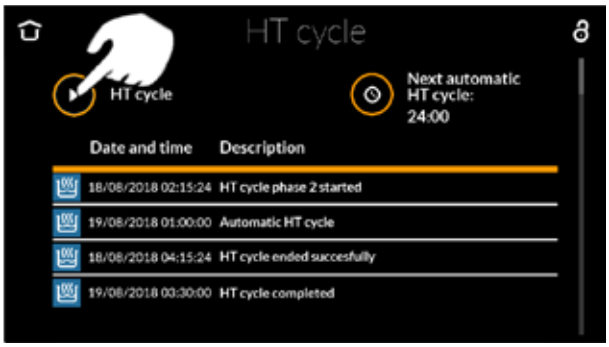
9.2.1.1 Presentation of the main screen

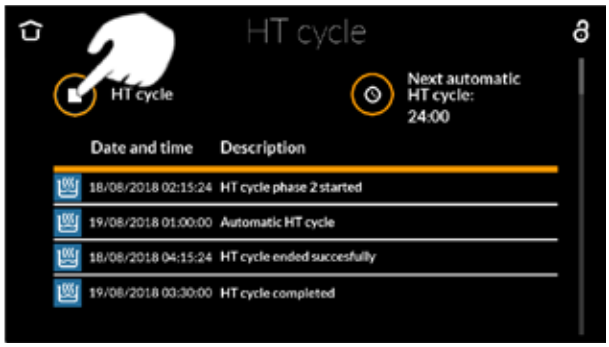
- Swipe up and select.



9.2.1.2 HT cycle manual start-up and stop

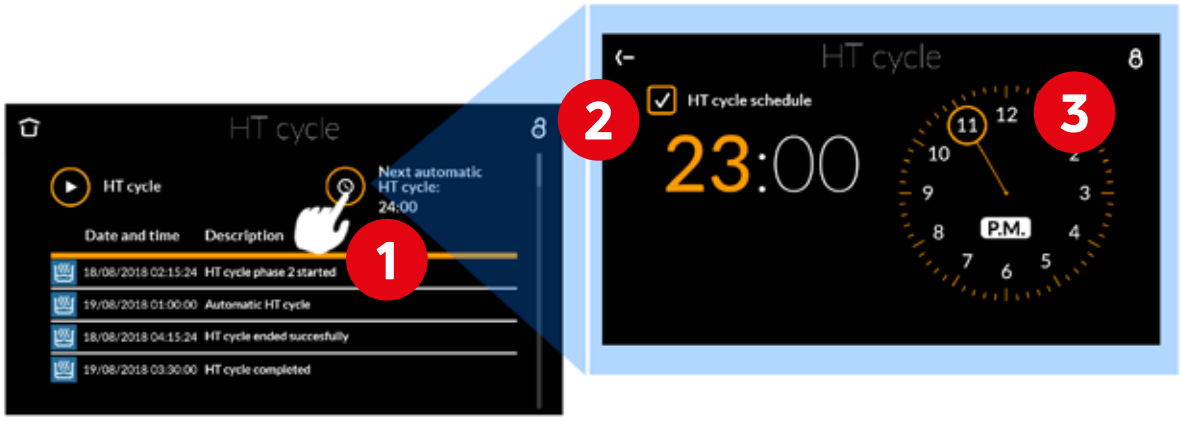
- Press PLAY to start the HT function manually.
- Press STOP to stop the HT function manually.





9.2.1.3 How to schedule the HT cycle auto-start

- Press icon to enter the HT cycle schedule,
- Select "HT cycle schedule" to activate this function,
- Set the auto-start time.



NOTE	
	When the entire HT cycle has been completed, the machine turns to Stand-by mode.

IMPORTANT	
	The scheduled HT cycle does not start up if the machine is in Cleaning or Stop mode or the mix level inside the hopper is low.

9.2.1.4 Symbols on the home page

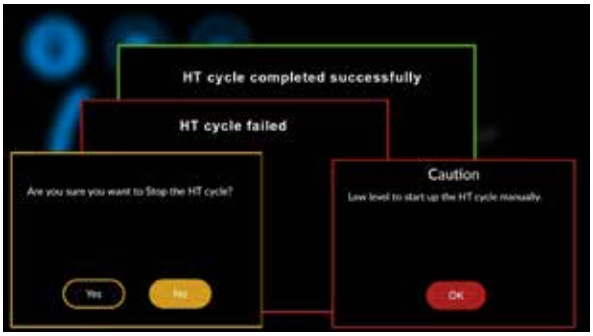
During the HT cycle, animations on the home page identify the phase in progress.

Heating

Cooling

9.2.1.5 Pop-up messages

During the HT cycle, some pop-up messages may be displayed on the screen.



9.2.1.6 Notifications

The machine can send notifications about HT cycle anomalies to remote users.

Events reported by GCARE Notifications service are:

- HT cycle failed
- HT cycle failed to start

See paragraph *9.4.8 GCARE Notifications* to activate notifications.

9.2.2 CLEANING

See paragraphs *8.1.6 Sanitizing* and *8.5 Cleaning*.

9.2.3 GTECH SELF-SERVICE

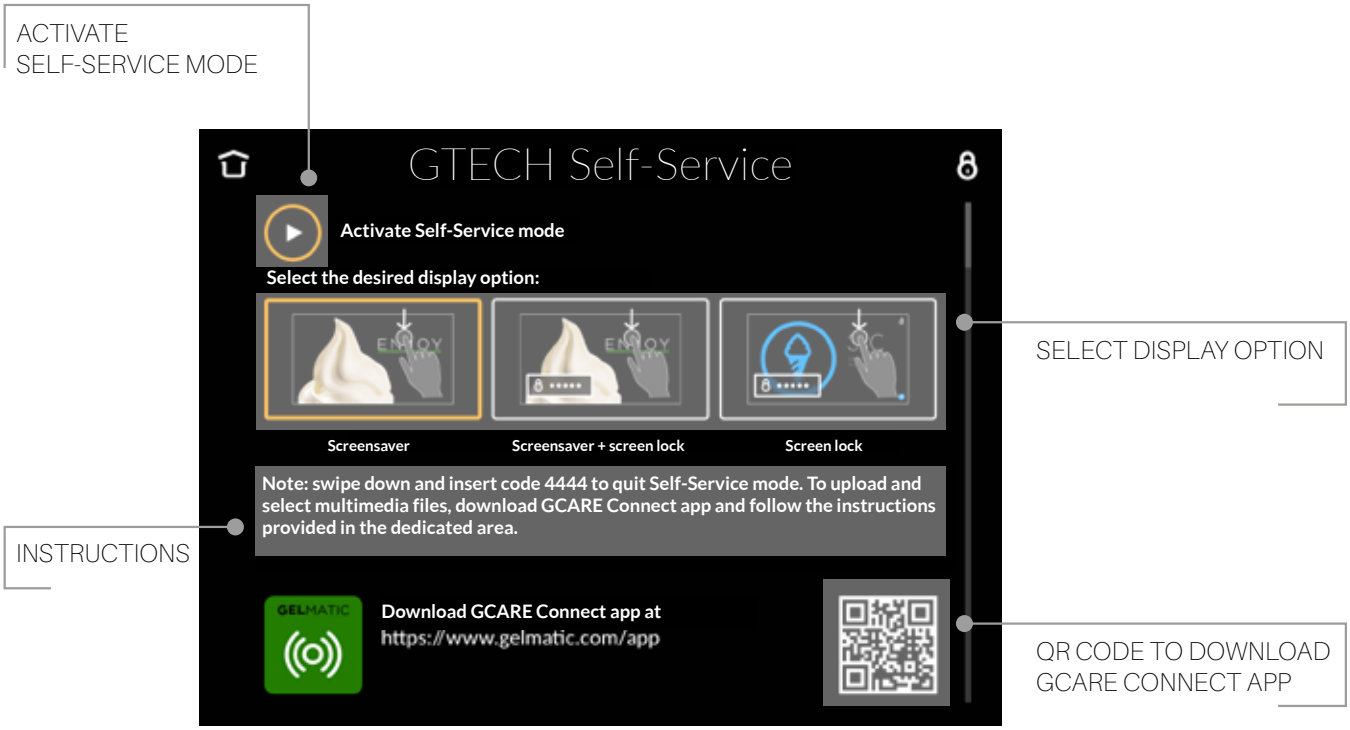
GTECH Self-Service allows you to change the display of the home page. It is especially useful to show advertisements or provide information to the customer who is dispensing the product autonomously when the machine is used in self-service mode.

GTECH Self-Service allows to set 3 different display options:

- Screensaver
- Screensaver + screen lock
- Screen lock.

For each display option, the machine screen changes according to the operating state:

- READY – the machine is in Production mode, ice cream has achieved the right viscosity and can be dispensed.
- WAIT – the machine is in Production mode, the ideal viscosity has not been achieved yet and the Operator should wait a moment before dispensing ice cream.
- OUT OF SERVICE – the machine is in a different mode than Production, e.g. Stand-by mode, HT cycle function, alarm status or mix out.



9.2.3.1 How to select the view type

- Select one of three display options (screensaver, screensaver + screen lock, screen lock).

To choose which multimedia files are displayed, use GCARE Connect app (see paragraph *9.2.3.4 How to select and upload multimedia files*).

9.2.3.2 How to activate Self-Service mode

- Select "Activate Self-Service mode".

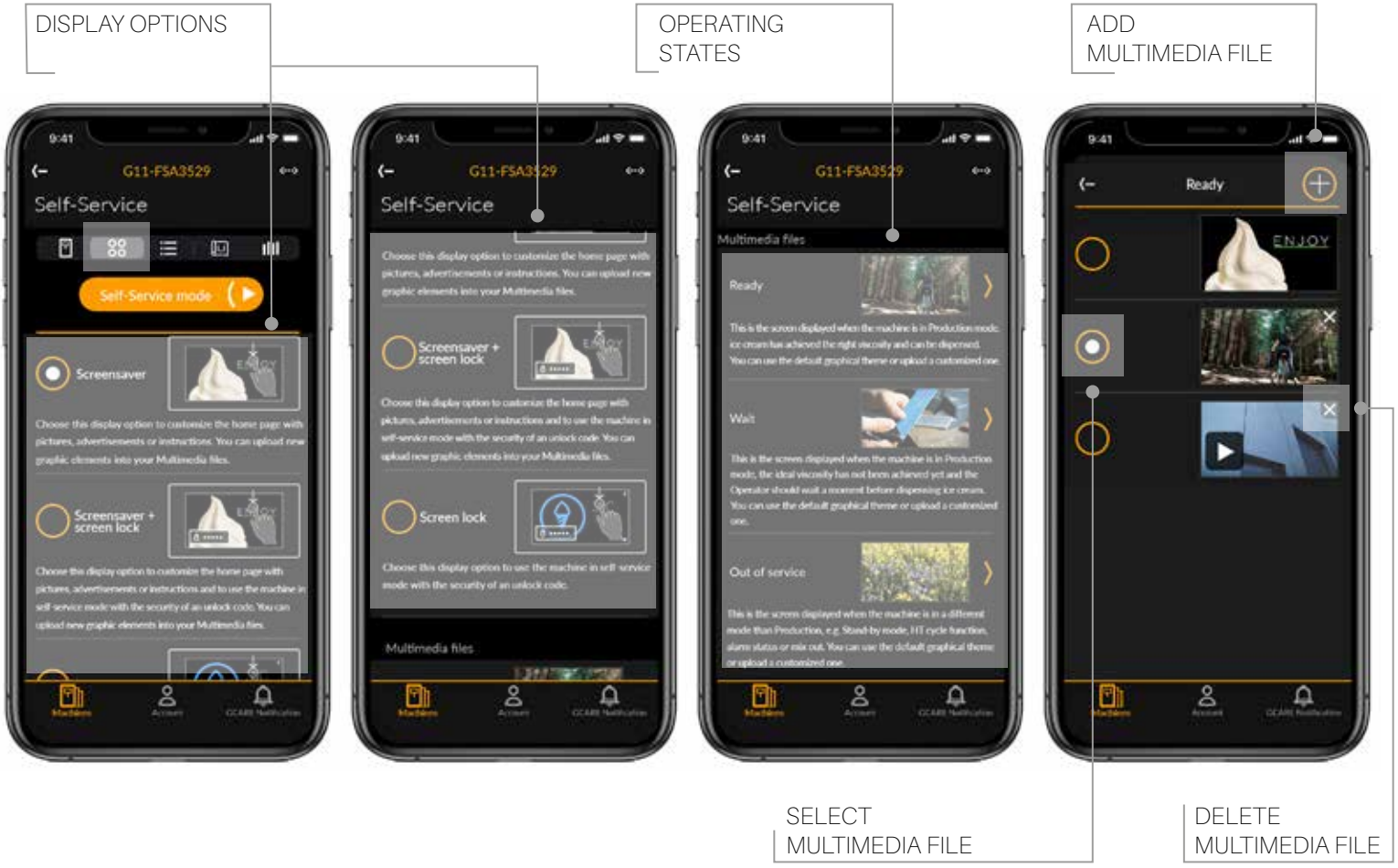
9.2.3.3 How to quit Self-Service mode

- Swipe down.
- If the screen lock is active, insert code 4444.

9.2.3.4 How to select and upload multimedia files

Enter GCARE Connect app or GCARE Galileo web portal to upload customized multimedia files (pictures or videos).

- Go to "GTECH Self-Service" function via GCARE Connect or GCARE Galileo
- Select one of three display options (screensaver, screensaver + screen lock, screen lock)
- Select an operating state (Ready, Wait, Out of service)
- Select a multimedia file or press + to add a new one.



9.3 SETTINGS

Adjustments can be found in the machine Settings menu:

- Viscosity
- Autoswitch
- System settings
- Restricted area
- Parameters
- Mix temperature probes calibration

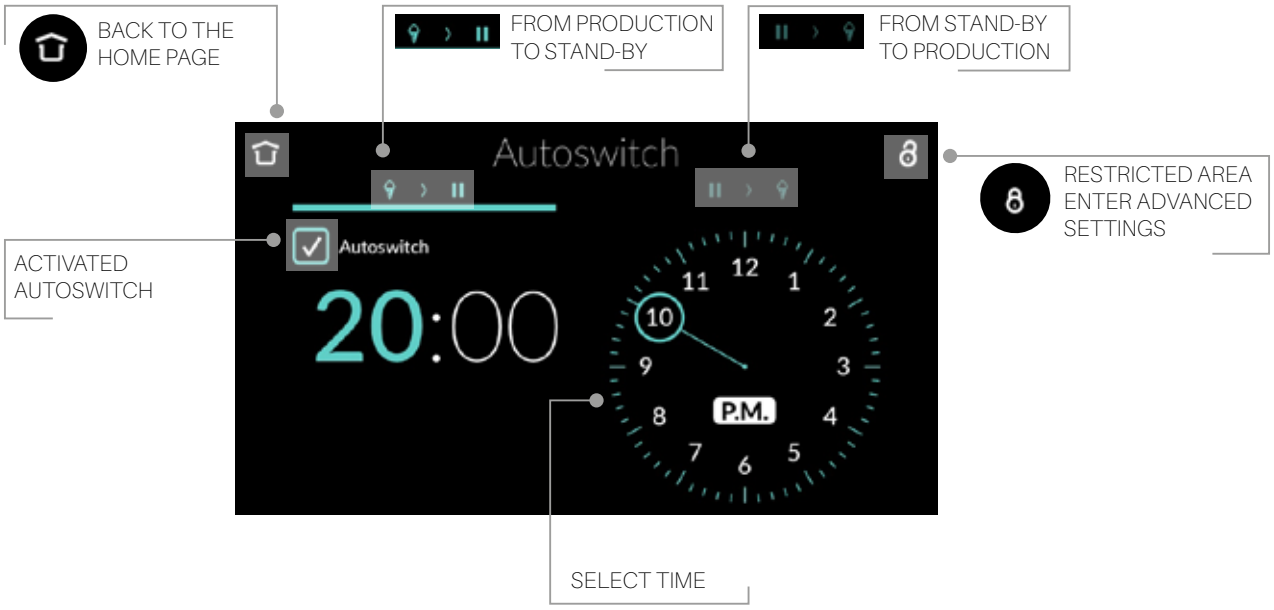
9.3.1 VISCOSITY AND SELECTION OF THE PRODUCT TYPE

See paragraph 8.7.1 Adjusting the ice cream viscosity.

9.3.2 AUTOSWITCH

The autoswitch function allows you to set the automatic change of mode from Production to Stand-by and from Stand-by to Production at a specific time without the operator's intervention.

9.3.2.1 Presentation of the main menu



IMPORTANT	
	It is advisable to set the Autoswitch 4 hours later than the HT cycle auto-start time. If the selected time falls during the HT cycle execution, the automatic change of mode does not take place.

9.3.3 SYSTEM SETTINGS

This menu allows you to set:
1. Date and time
2. Language

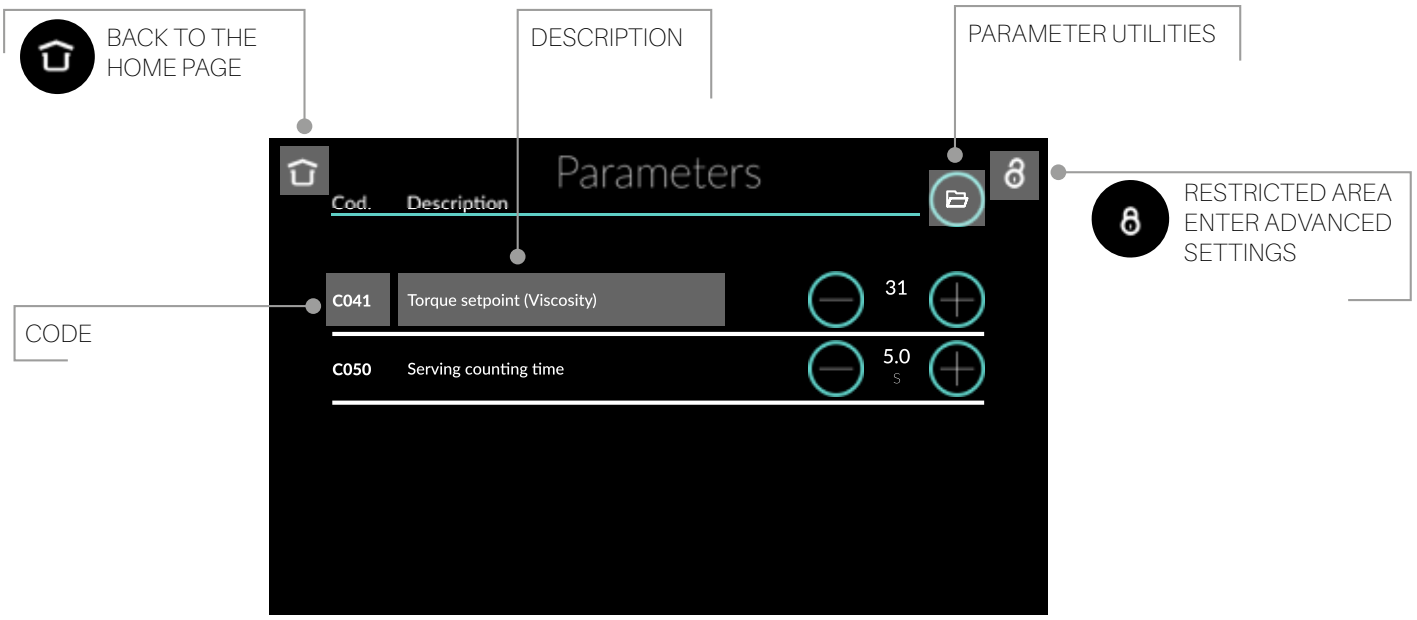
9.3.4 PARAMETERS

A long description of each parameter is provided to ensure easy understanding.

9.3.4.1 How to change parameters

Parameters can be changed in two ways:
- Directly from the parameters list
- By pressing a single parameter and changing it from a pop-up message.

NOTE	
	In either case, just select the desired value to validate the parameter change.



9.3.4.2 How to save a set of parameters

You can save a set of adjustments for future retrieve.

- Press .
- Press Save parameters.

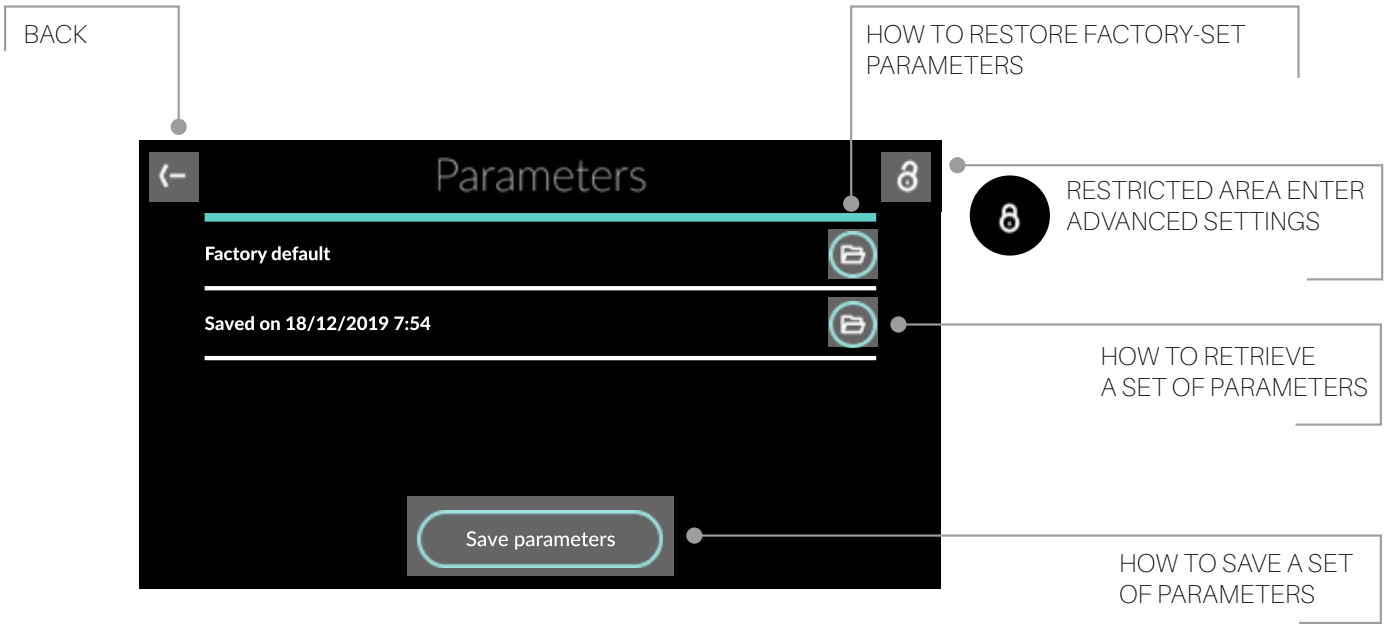
9.3.4.3 How to retrieve a set of parameters

You can restore the previously saved values.

- Press .
- Select the previously saved set of parameters and confirm.

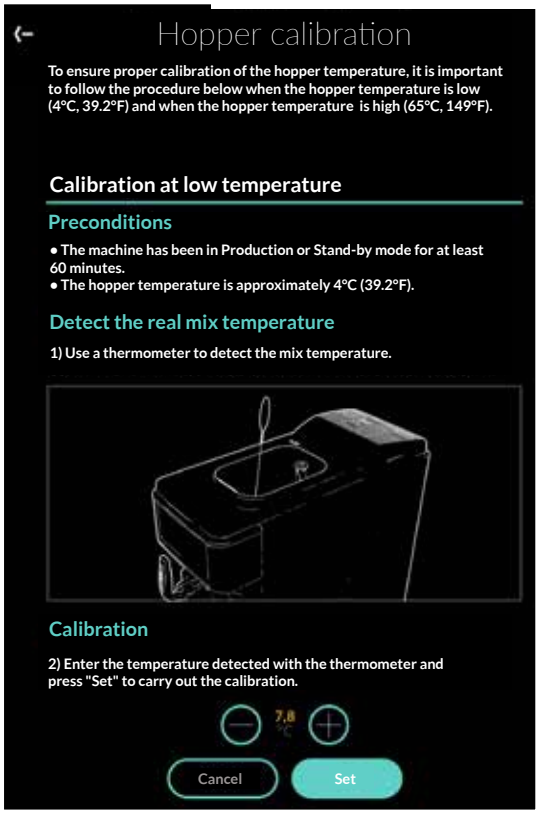
9.3.4.4 How to restore factory-set parameters

- Press .
- Select Factory parameters reset and confirm.



9.3.5 MIX TEMPERATURE CALIBRATION

To ensure proper mixture storage temperature in the machine, it is important to make sure the real temperature corresponds to the one detected by the machine. If these temperatures differ, a wizard allows you to calibrate the temperature reading.



CAUTION	
⚠	It is important to calibrate the mix temperature to maintain proper product hygiene.

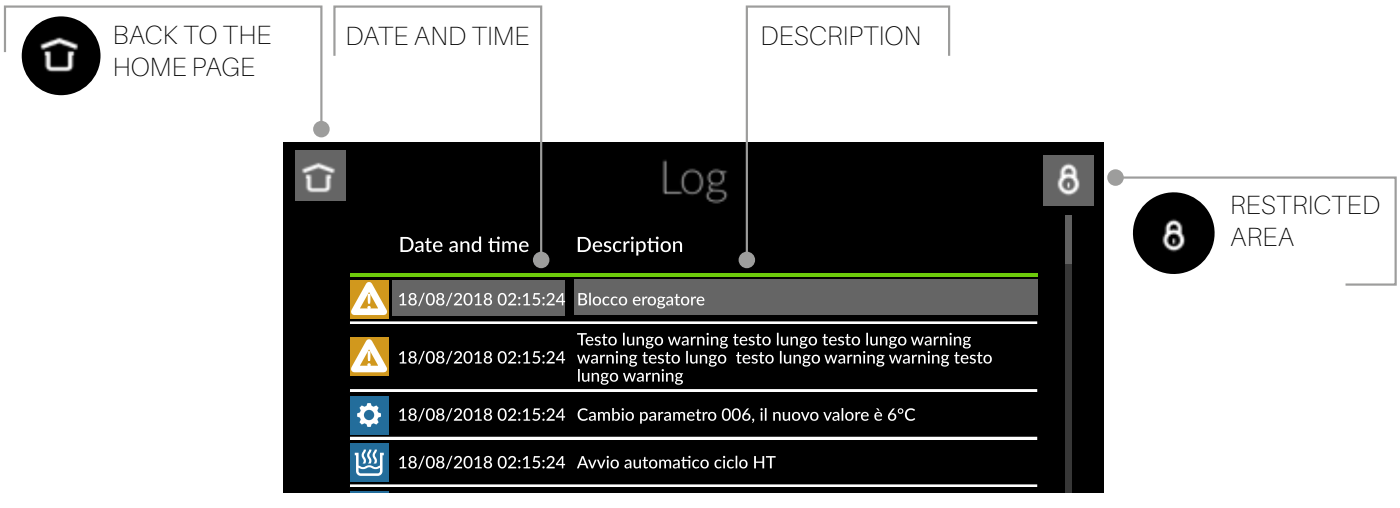
- Follow the sequence shown on the screen to calibrate the mix temperature in the cylinder.
- Follow the sequence shown on the screen to calibrate the mix temperature in the hopper.
- Carry out both calibrations (cylinder and hopper) at least every 12 months.

9.4 UTILITY

Utilities are complementary services which allow you to take the most out of your machine.

9.4.1 LOG

Each event is recorded in chronological order. Different colours and icons identifiy the event types. Long press an event to view further information.



9.4.2 GTECH HEALTHY

Enable GTECH Healthy to ensure quality and safety to the ice cream dispensed, in compliance with the American NSF hygiene requirements in force. An alert reports failure of proper storage process, inviting you to follow the recovery procedures for a safe production activity.

9.4.2.1 Presentation of the main screen

- Swipe up and select .

9.4.2.2 How to activate GTECH Healthy

- Select GTECH Healthy.
- Select "Set cleaning frequency".
- Use keys + and – to select how often (expressed in days) the machine shall be cleaned (parameter C142).

9.4.2.3 Notifications

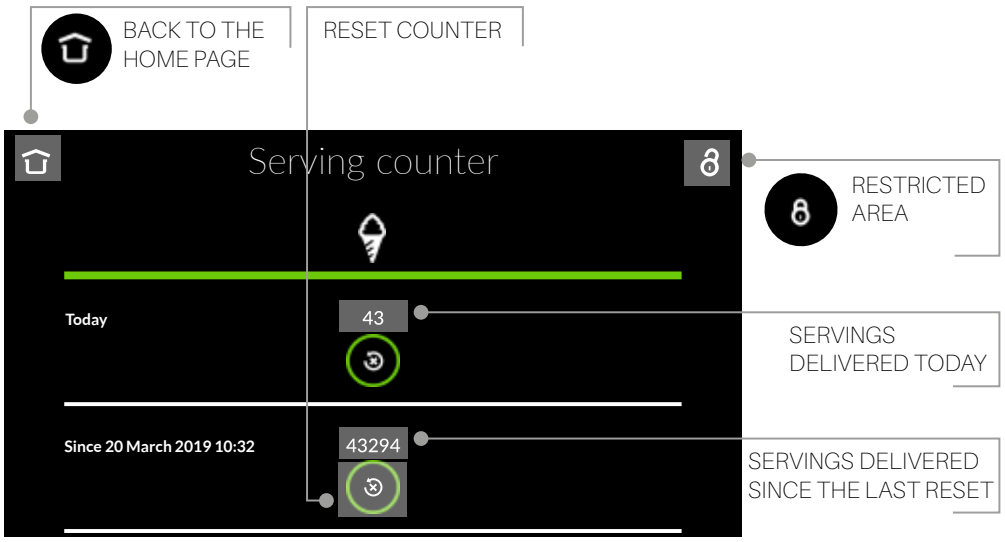
Notifications about GTECH Healthy controls are displayed on the machine screen as pop-up messages and specific icons on the home page. The machine can send notifications about GTECH Healthy controls to remote users. Events reported are:

- Cleaning required
- HT cycle required

See paragraph *9.4.8 GCARE Notifications* to activate notifications.

9.4.3 SERVING COUNTER

Counters of dispensed servings are displayed here.



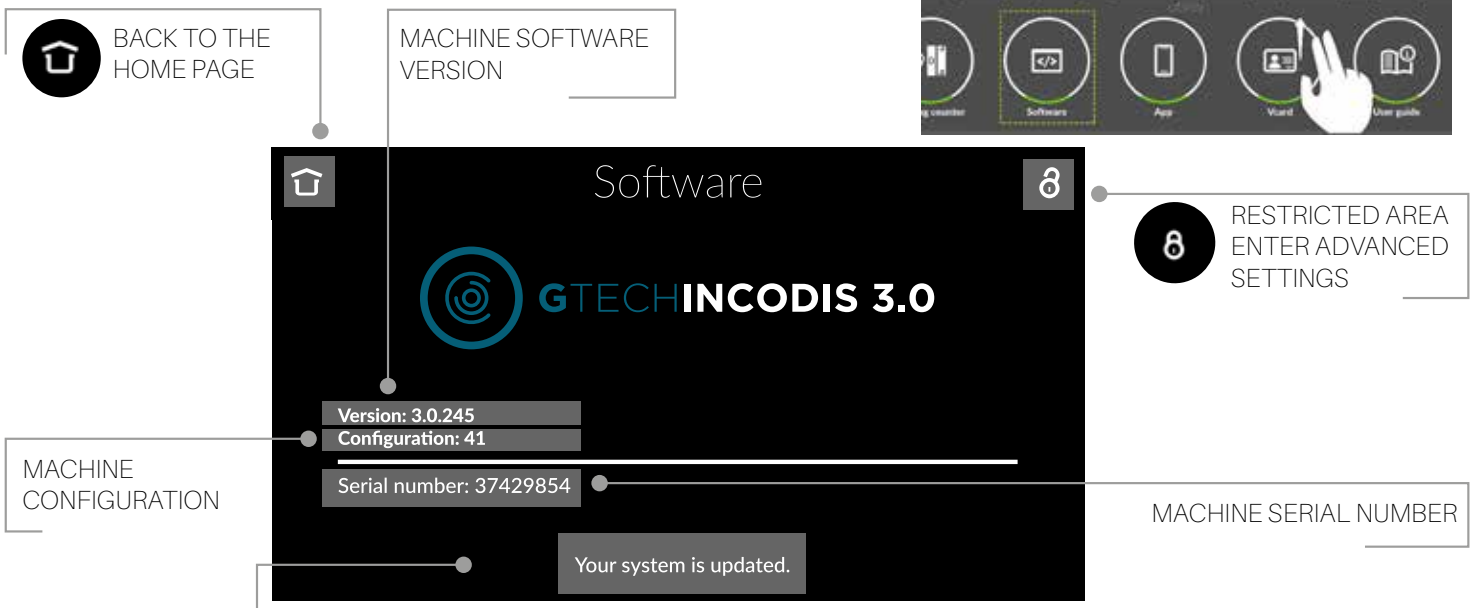
9.4.3.1 How to reset the counter

Daily counter (Today) is automatically reset every day at midnight.

- Press ⟲ to manually reset the daily counter (Today).
- Press ⟲ to reset the total counter (From date of the last reset).

9.4.4 SOFTWARE

View the update status of the software. If the machine is connected to the Internet, you can check for new updates and install them.

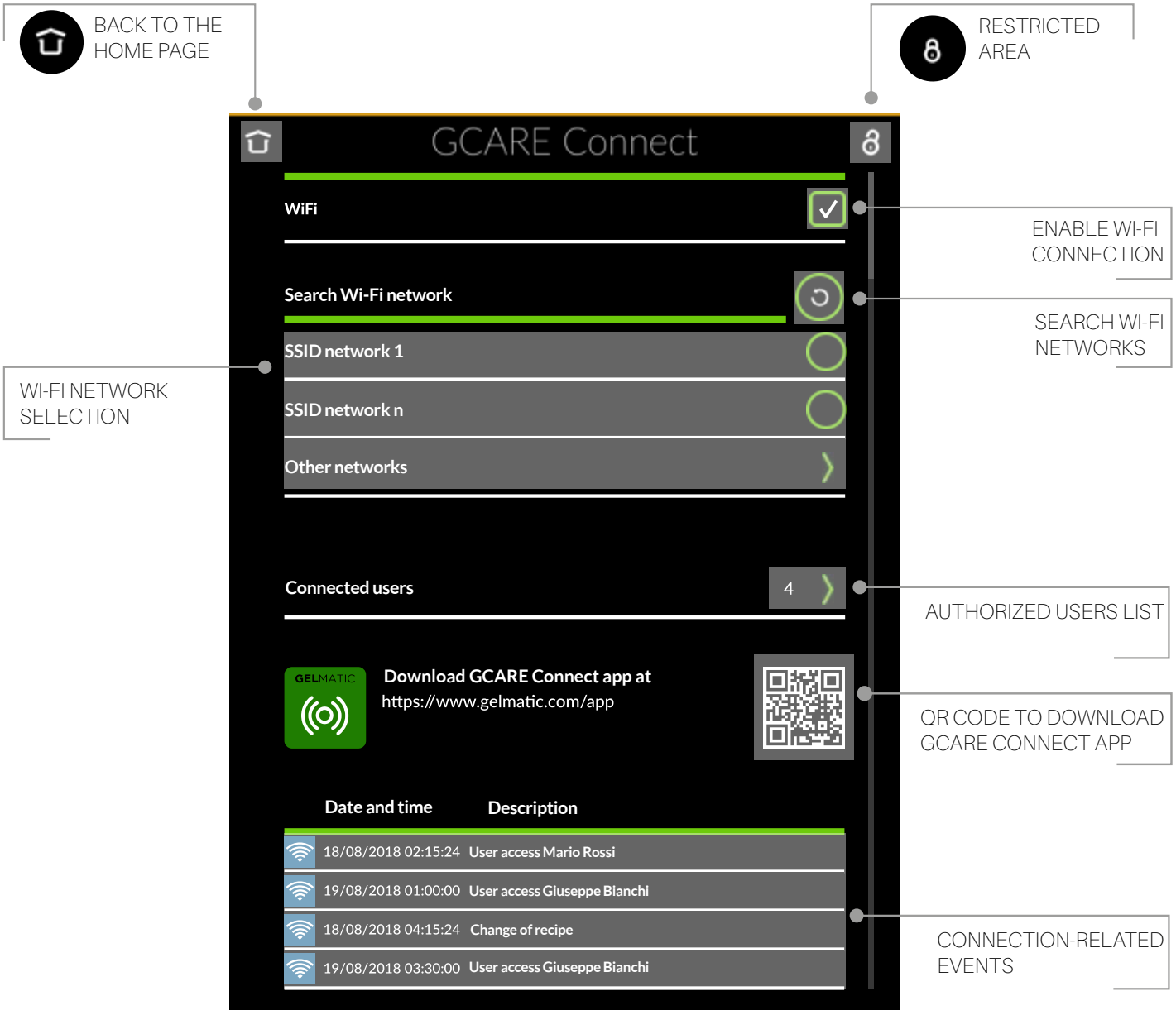


THREE POSSIBLE MESSAGES:
1. MACHINE SOFTWARE IS UP-TO-DATE
2. SOFTWARE UPDATE AVAILABLE. RESTART THE MACHINE TO INSTALL IT
3. MACHINE OFFLINE. CANNOT CHECK FOR SOFTWARE UPDATES

9.4.5 CONNECTION

Authorized users can get connected to the machine remotely, by means of a specific app on their smartphone or via Galileo web platform (http://galileo.gelmatic.com/). The machine Operator shall follow the pop-up messages shown on the machine screen to give authorization to such remote users.

IMPORTANT	
	Keep the machine connected to ensure automatic software updates which improve performance, reliability and energy saving. In case of assistance, a Technician can assist you remotely in a quick and effective way. Furthermore, you will help Gel Matic to improve its technology.



9.4.5.1 How to connect to the machine remotely

Firstly, connect the machine to the Internet:

- Swipe up and select .
- Flag Wi-Fi box.
- Press Search Wi-Fi networks and choose a network.
- Insert Wi-Fi network password if required.

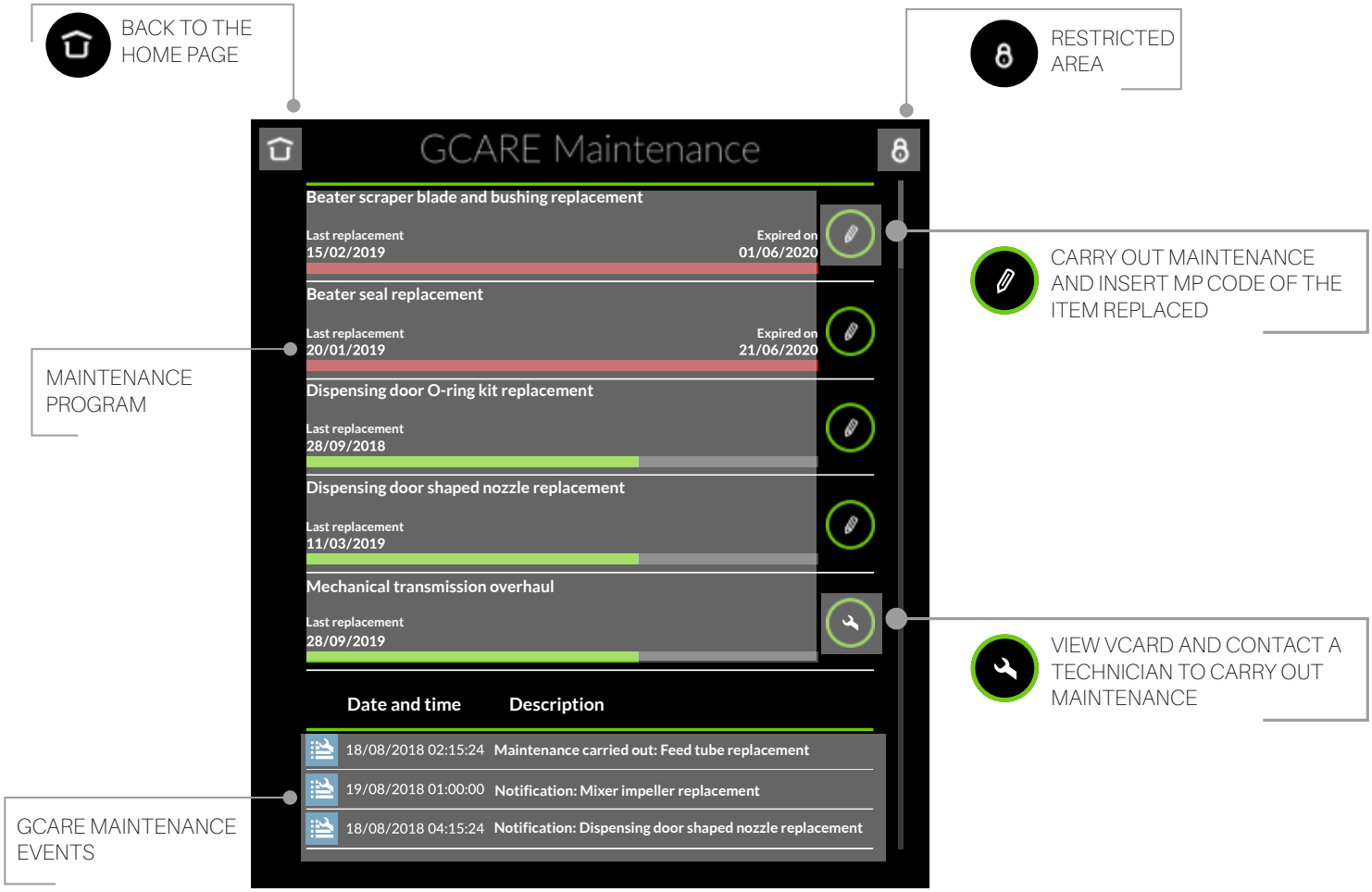
After that, proceed with the specific app on your smartphone or via Galileo web platform (http://galileo.gelmatic.com/):

- In your machine list, select the desired serial number. If it is not there, add it.
- If you are using Galileo platform, select GCARE Connect icon.
- An access authorization request appears on the machine screen: approve it.
- The user can now connect to the machine remotely.

9.4.6 GCARE MAINTENANCE

GCARE Maintenance is a set of services conceived to guide you through proper machine use, both with ordinary and extraordinary activities.
The objective is to extend the machine life span and reduce technical service and the associated costs, thus avoiding downtimes thanks to a programmed maintenance activity.

A dedicated screen on the machine allows you to monitor the maintenance conditions of your equipment. Moreover, a wizard guides the Operator through the operating procedures and the preventive maintenance operations needed.



9.4.6.1 Maintenance levels

Preventive maintenance operations are divided into three levels:

- **Level 1** – the Operator carries out the operating procedures, which do not involve parts replacement. If these procedures require special attention, a pop-up message appears on the screen reminding you of the correct sequence to follow and allows you to learn more by watching a video tutorial on the machine screen.
- **Level 2** – the Operator carries out some simple replacements of parts, which do not require specific skills or tools. The machine calculates when the replacement is needed and shows a pop-up message indicating the necessary part and allowing to view a video tutorial.
- **Level 3** – the Operator is asked to call a Technician, who carries out the outlined operations.

9.4.6.2 How to record maintenance operations

When performing level 2 and 3 maintenance operations, it is necessary to register them as follows.

IMPORTANT	
	Failure to carry out the expired maintenance operations can cause damage to the machine and voids the warranty.

Re. first level operations,
- Follow the pop-up instructions on the screen and press OK.

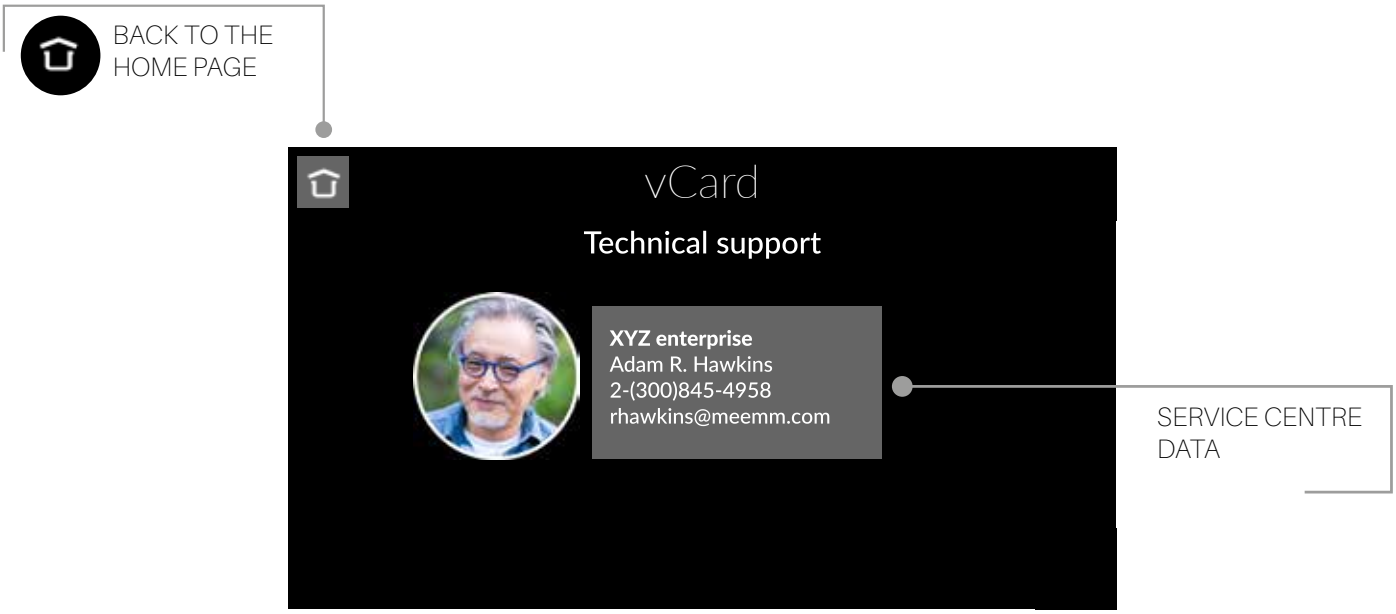
Re. second level operations,
- Replace the component as per instructions displayed on the screen,
- Enter GCARE Maintenance page,
- Press
- Insert MP code of the spare parts kit replaced.

Re. third level operations,
- Enter GCARE Maintenance page,
- Press
- A vCard is displayed: contact the Technician to carry out maintenance.

9.4.6.3 Notifications
Notifications are displayed on the machine screen as pop-up messages.
The machine can send notifications about GCARE Maintenance events to remote users. Events reported are:
- Requests for parts replacement (level 2)
- Requests for predictive maintenance by a Technician (level 3)
- Registration of maintenance operations carried out (levels 2 and 3)

See paragraph *9.4.8 GCARE Notifications* to activate notifications.

9.4.7 VCARD
Touch the machine screen to view the Technician's contact details for scheduled maintenance or problem fixing.
- vCard data can only be modified by a service centre authorized by Gel Matic.



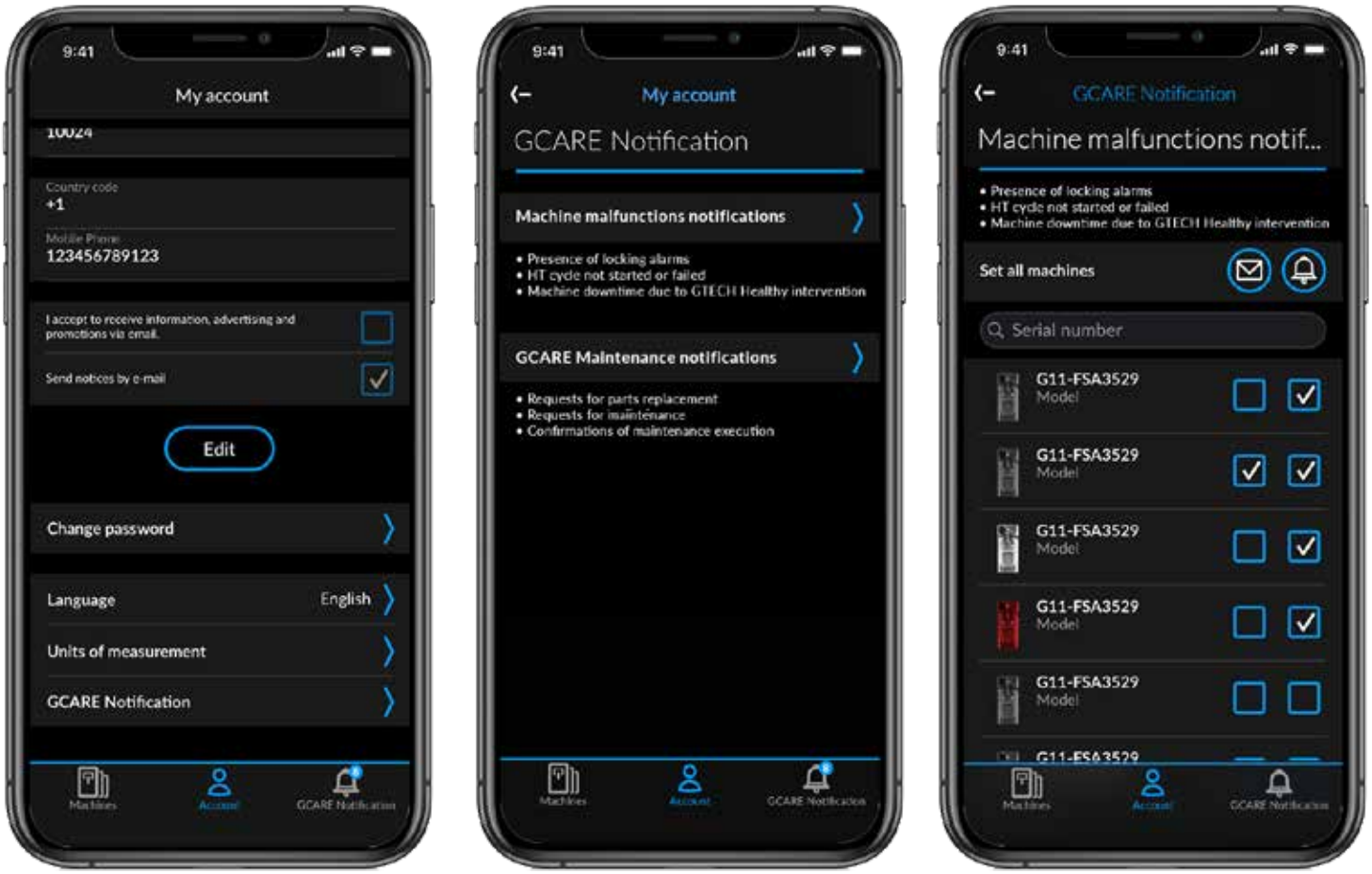
9.4.8 GCARE NOTIFICATIONS
This section is only available remotely, via GCARE Connect app or GCARE Galileo web portal. It allows you to set up the following notifications:

Machine malfunctions notifications
- Presence of locking alarms

- HT cycle not started or failed
- Machine downtime due to GTECH Healthy intervention.

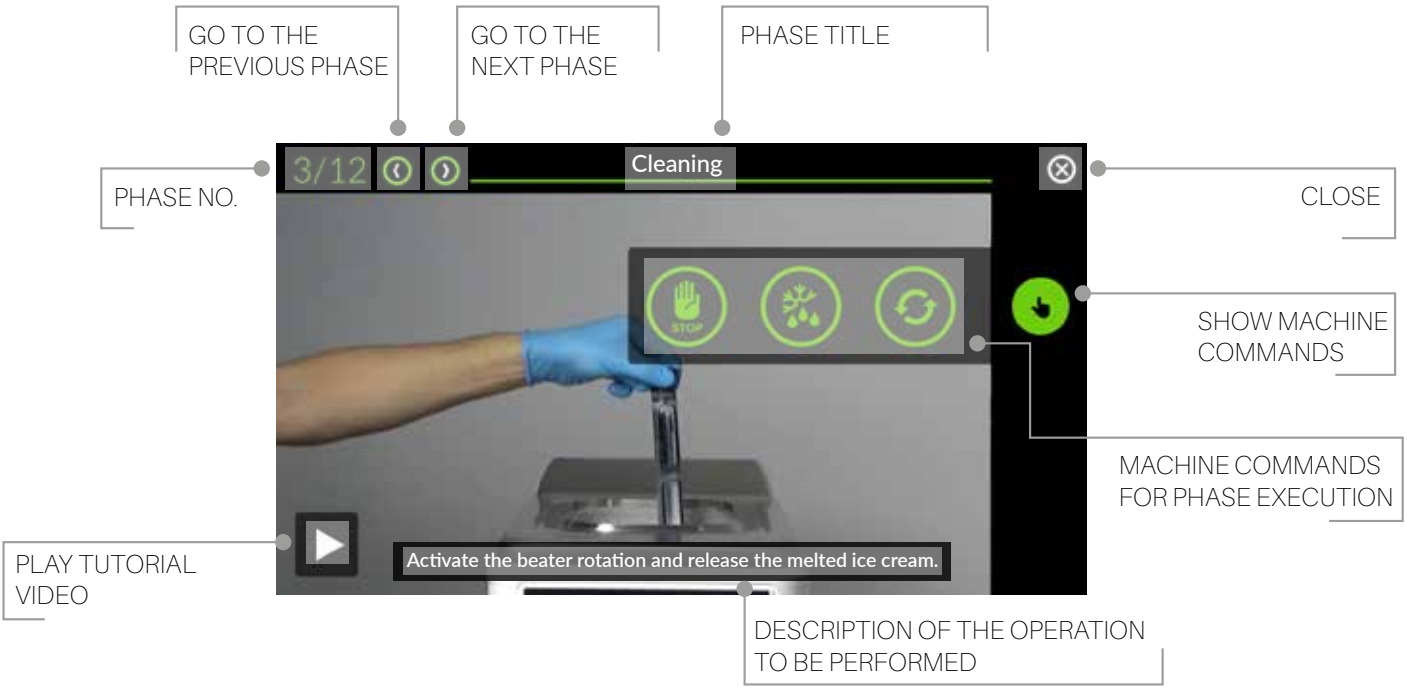
GCARE Maintenance
- Requests for parts replacement
- Requests for maintenance
- Confirmations of maintenance execution.

9.4.8.1 How to set up notifications
- Enter your Account section from GCARE Connect app or GCARE Galileo web portal.



9.4.9 GLEARN TUTORIAL

GLEARN Tutorial is a tool conceived to guide you through some of the operating procedures. It contains tutorial videos, divided into phases to allow the Operator to progressively perform the operations displayed on the machine screen. When it is necessary to activate or deactivate some specific functions on the machine, the video comes with the corresponding commands.


GO TO THE PREVIOUS PHASE
GO TO THE NEXT PHASE
PHASE TITLE
PHASE NO.
3/12
Cleaning
CLOSE
SHOW MACHINE COMMANDS
MACHINE COMMANDS FOR PHASE EXECUTION
PLAY TUTORIAL VIDEO
Activate the beater rotation and release the melted ice cream.
DESCRIPTION OF THE OPERATION TO BE PERFORMED

GEL MATIC

Head Office Showroom Production Site
Via Zanica, 6C I - 24050 Grassobbio (BG)

Legal Head Office Production Site
Via G. Galilei, 10 I - 24050 Orio al Serio (BG)

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