

SINCE 1908

*Solis*

# GELATISSIMA

Type 8503

**User manual**



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## **▲ INTENDED USE**

- This appliance is intended to make and keep cool ice cream.
- Only use the appliance as described in this manual.
- This appliance is intended to be used in household and similar applications such as:
  - staff kitchen areas in shops, offices and other working environments;
  - farm houses;
  - by clients in hotels, motels and other residential type environments;
  - bed and breakfast type environments and not for commercial use.
- This appliance is intended for indoor use only.
- This appliance can be used by children aged from 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 use of the appliance in a safe way and understand the hazard involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- Children under the age of 8 years should not use the appliance.
- Any use of the appliance other than described in this manual is regarded as misuse and may cause injury, damage to the appliance and void the warranty.

## **▲ IMPORTANT SAFETY PRECAUTIONS**

### **General safety instructions**

#### **▲ WARNING**

- Ensure you have fully read and understood the instructions in this user manual before you install or use the appliance. Keep this document for future reference.
- Keep the appliance and the power cord away from children and pets.
- Do not use the appliance if a part is damaged or defective. Replace a damaged or defective appliance immediately.
- Fire hazard! The freezing agent of your appliance consist of Isobutane R600a, a natural gas that is environmentally safe even though it is flammable. Make sure that no components of the freezing agent circuit are damaged during the

transport and use of the appliance. If the freezing agent circuit does get damaged:

- Avoid open flames and sources of ignition.
  - Ventilate the room in which the appliance is placed sufficiently.
  - Do not start using the appliance before having it checked by Solis or a service centre authorized by Solis.
- If the power cable is damaged, it must be replaced by the manufacturer, the service agent or similar qualified personnel in order to avoid a hazard.
  - Do not disconnect the appliance from the mains by pulling on the cable. Always grasp the power plug and pull.

### **Safety instructions regarding installation**

#### **▲ WARNING**

- Do not drop the appliance and avoid bumping.
- Suffocation hazard! Keep packaging material, including plastic bags, out of the reach of children.
- Place the appliance on a stable, flat, heat and moisture resistant surface.
- Keep a minimum safety distance of 20 cm between the appliance and walls, curtains or other materials and objects and make sure that the air around the appliance can circulate freely.
- Before using the appliance, check that the voltage stated on the type plate of your appliance matches your mains voltage. Do not operate the appliance with a multiway plug adapter.
- Never use the appliance with an external timer switch or remote control.

- Do not place the appliance in direct sunlight.
- Do not leave the power cable hanging over table edges to prevent the appliance from being pulled down or knocked over. Make sure that neither the appliance nor the power cord or plug comes into contact with hot surfaces, such as hotplates or a radiator, or that they come into contact with the appliance itself.
- Never place the appliance in such a way that it is at risk of falling into water or coming into contact with water resp. other liquids (e.g. in or near a sink).
- Never reach for an appliance that has fallen into water or other liquids:
  - Always wear dry rubber gloves to unplug the appliance before taking it out of the water.
  - Do not start using the appliance again before having it checked for functionality and safety by Solis or a service center authorized by Solis.
- Switch off and unplug the appliance before moving the appliance.
- Keep the appliance away from hot gas, hot ovens and other heat-emitting appliances or heat sources. Never use the appliance on a hot or wet surface. Never place the appliance near moisture, heat and naked flames. Keep the appliance away from moving parts or appliances.
- Risk of damage to the appliance. The appliance is equipped with a compressor that has to be in upright position:
  - Never tilt the appliance to a degree exceeding 45°.
  - Always place the appliance with the filler opening facing up.

- If the appliance is tilted by accident or has been turned upside down, do not switch on the appliance. Let the appliance stand with the opening upwards for 12 hours before using it again.
- Do not place anything on top of the appliance.

### **Safety instructions regarding use**

#### **⚠ WARNING**

- Children must be supervised to ensure that they not play with the appliance.
- Do not operate the appliance with wet hands.
- Only use the appliance with the provided accessories or accessories recommended by Solis. Incorrect accessories or misuse can lead to damage to the appliance.
- Do not insert sharp or pointed objects into the openings of the appliance. This may damage the appliance or result in electric shock.
- Always make sure that the appliance is correctly assembled before using the appliance.
- Do not cover the appliance or the air vents when the appliance is in use shortly after the appliance is switched off.
- Always make sure that the ice cream container is inserted into the appliance and the stirring tool is firmly connected to the shaft when making ice cream.
- Do not leave the appliance unattended when in use.
- Do not start and stop the appliance at short intervals. This can damage the compressor. Always keep a break of 5 minutes before starting a new process.

- Unplug the appliance when it is not in use or unattended, and before cleaning. We recommend the use of a residual current device (RCD safety switch) to ensure additional protection during the use of electrical appliances. It is advisable to use a safety switch with a rated residual operating current of 30 mA maximum. For professional advice consult an electrician.
- Do not shake, move or lift the appliance while it is in operation.
- Always use the spatula to take the contents out of the ice cream container. Never use metal kitchen tools inside the ice cream container.
- Never use the appliance when the ice cream container is empty.
- Never put the ingredients directly into the ice cream container chamber. The ingredients must only be placed in the ice cream container.
- Keep hands, fingers, hair, clothing, jewellery or kitchen tools away from the inside of the appliance and never reach in when the appliance is plugged in.
- If any object (e.g. scraper or kitchen tools) falls into the ice cream container during use, set the MENU switch to the OFF position, unplug the power cable, and remove the object only after motor and stirring tool have come to a stop.
- Always check if the ice cream container chamber and the outsides of the ice cream container are clean and dry before starting to use the appliance.

## **Safety instructions regarding maintenance**

### **⚠ WARNING**

- Unplug the appliance before maintenance and cleaning.
- Always unplug the appliance when not in use.
- Do not try to open or repair the appliance. It must be serviced by Solis or by a service agent authorized by Solis.
- Never clean the appliance with metal sponges. The metal particles in the sponge could come loose and touch the electrical components in the appliance, causing electric shock. For the same reason, no other electric devices must come into contact with the appliance.
- Even when the appliance is not in use, the lid should only be removed for a short time.
- Always remove the stirring tool before cleaning.
- Never unplug the appliance when the appliance is still in operation, or parts in the appliance are still moving.
- Never immerse the appliance in water or place it in a dishwasher.
- Do not use abrasive chemical cleaning agents such as ammonia, acid or acetone when cleaning the appliance. This can damage the appliance.



## ▲ CONTENTS

Please check the contents of the package:

- 
- 1× GELATISSIMA

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  - 1× Scraper

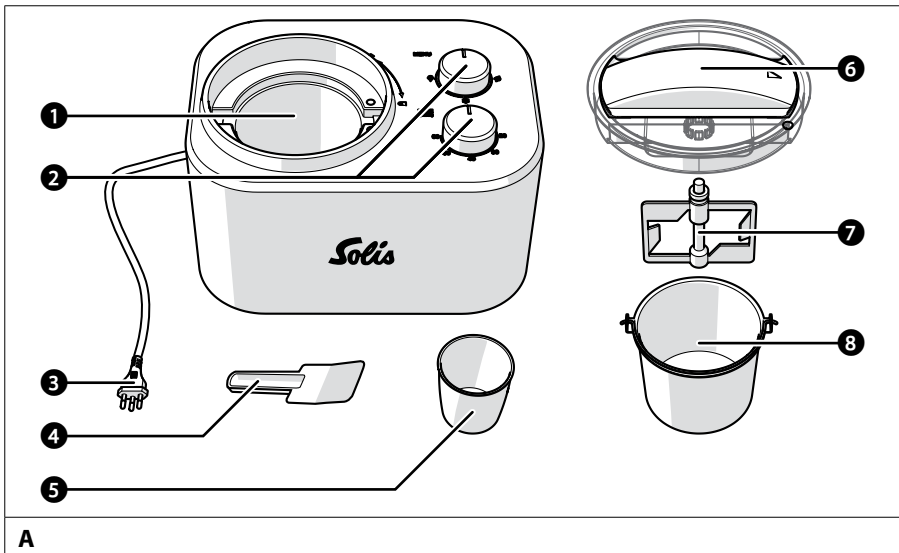
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  - 1× Measuring cup

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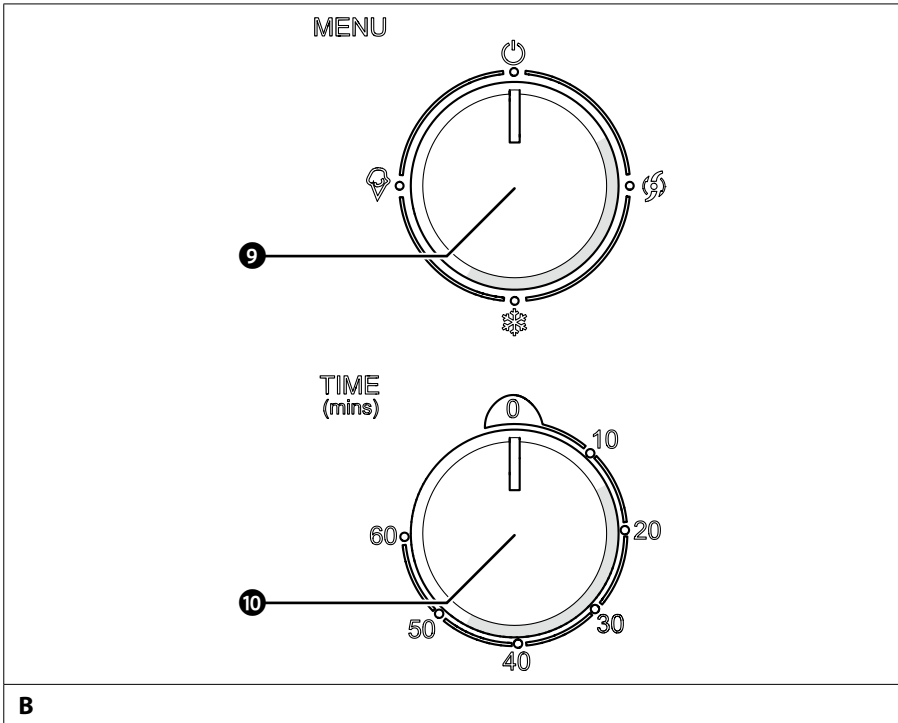
## ▲ APPLIANCE DESCRIPTION

The GELATISSIMA ice cream maker is an appliance that is used to create ice cream, frozen yoghurt, or sorbet ice. The appliance is equipped with a cooling function and a mixing function. You only need to put the desired ingredients in the ice cream container, choose the mode, and set the timer. After the timer runs out, enjoy your homemade ice cream!



- |   |                             |   |                     |
|---|-----------------------------|---|---------------------|
| 1 | Ice cream container chamber | 5 | Measuring cup       |
| 2 | Control buttons             | 6 | Lid                 |
| 3 | Power cable                 | 7 | Stirring tool       |
| 4 | Scraper                     | 8 | Ice cream container |

## ▲ CONTROL BUTTONS



9 MENU switch

10 TIME switch

## ▲ BEFORE FIRST USE

To prepare the appliance before first use:

1. Rinse the following parts with hot water:
  - Stirring tool 7
  - Ice cream container 8
  - Scraper 4
  - Measuring cup 5

## ▲ INSTALLATION

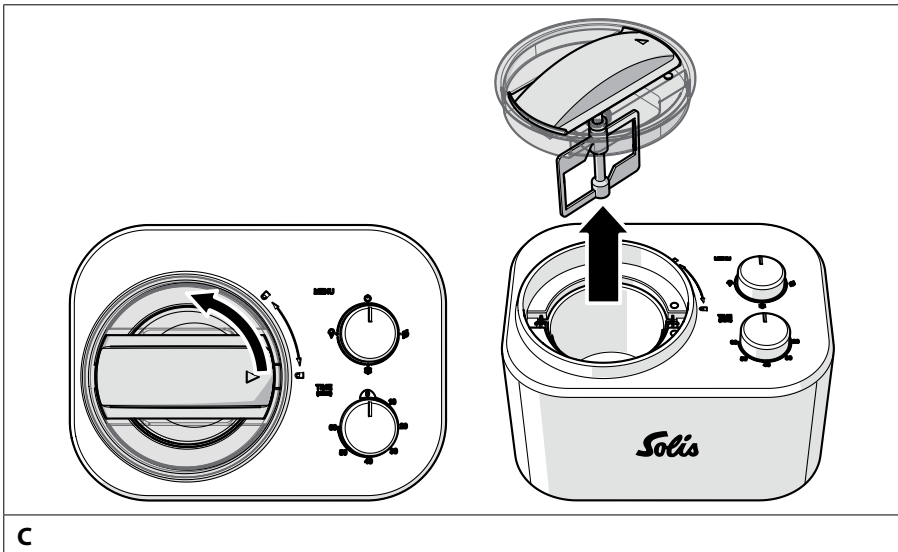
- ▲ Never tilt the appliance to a degree exceeding 45°.
- ▲ If the appliance is tilted by accident or has been turned upside down, do not switch on the appliance. Let the appliance stand with the opening upwards for 12 hours before using it again.

To install the appliance:

1. Place the appliance with the opening upwards on a clean, dry, stable, flat, and heat and moisture resistant surface.
2. Make sure the **power cable 3** can reach a suitable power outlet. Do not plug the power cable in yet.

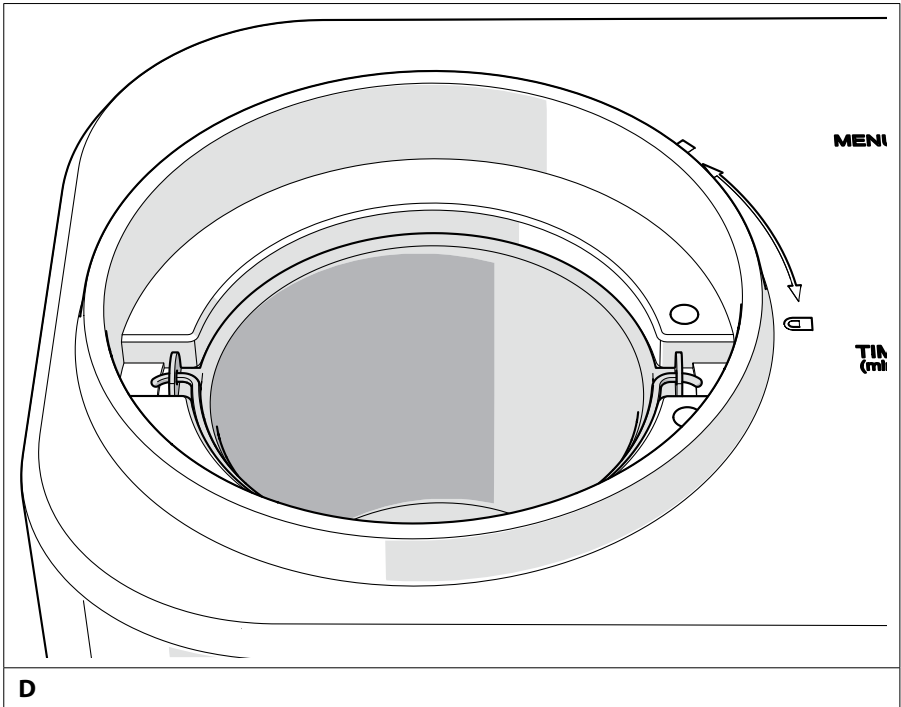
## ▲ MAKING ICE CREAM

To make ice cream:

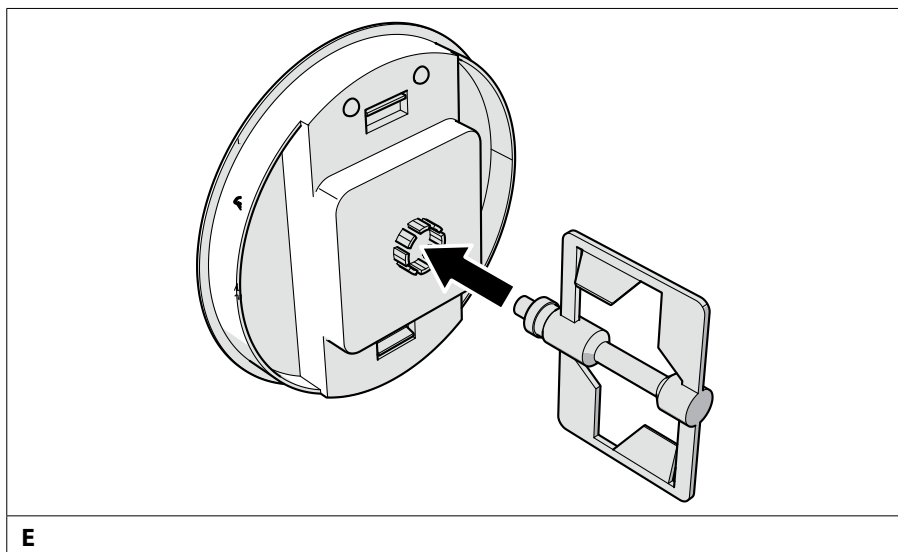


1. Rotate the **lid 6** anti-clockwise and remove the lid and **stirring tool 7** from the appliance (see image C).
2. Take the **ice cream container 8** out of the appliance.

- ⚠** Never fill the ice cream container with more than 60% (6 deciliters). The mixture gains volume when mixing.
3. Make sure the ice cream mixture is at room temperature (approx. 25 °C, +/- 5 °C) before putting it in the ice cream container.
  4. Put the prepared ice cream mixture into the **ice cream container 8**.
  5. Wipe any residues off the sides of the **ice cream container 8**.
  6. Make sure the **ice cream container chamber 1** and the outside of the **ice cream container 8** are dry.

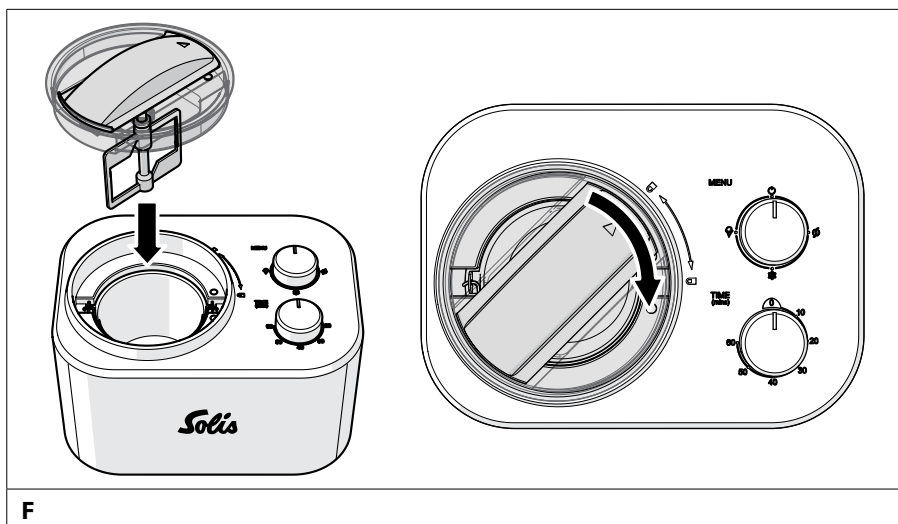


7. Place the **ice cream container 8** into the **ice cream container chamber 1**. Make sure the joints of the two handle-grips on the ice cream container slide into the two recesses of the ice cream container chamber (see image D).



**E**





8. Attach the **stirring tool 7** to the **lid 6** (see image E).



**F**

9. Place the **lid 6** back onto the appliance. Make sure the arrow on the lid points to the open lock symbol on the appliance (see image F).
10. Rotate the **lid 6** clockwise to lock in place.
11. Plug the **power cable 3** into a power outlet.

You can choose between the following modes:

Icon	Meaning
	In <b>mixing mode</b> , only the mixing function is enabled
	In <b>cooling mode</b> , only the cooling function is enabled
	In <b>ice cream mode</b> , both the mixing and the cooling functions are enabled.
	In <b>OFF mode</b> , the appliance is switched off.

**i** In most cases you need to use the ice cream mode.

12. Rotate the **MENU switch** **9** to the desired operating mode.

13. Rotate the **TIME switch** **10** to set the timer. The appliance starts automatically.

When the timer runs out or when the ice cream is too stiff to mix, the process stops and the appliance emits 10 beeps. When the process has finished:

14. Rotate the **MENU switch** **9** to *OFF* position.

15. Unplug the power cable from the power outlet.

16. Rotate the **lid** **6** anti-clockwise and remove the lid from the appliance. Usually, the **stirring tool** **7** stays stuck inside the ice cream. This is normal. Leave the stirring tool in the ice cream for now.

17. Take the **ice cream container** **8** out of the appliance.

**i** If the ice cream container is frozen in place, wait a few minutes before lifting it up.

18. Carefully remove the **stirring tool** **7** and the ice cream out of the **ice cream container** **8**.

## ▲ KEEP COOL FUNCTION

When there are no adjustments after the process is finished, the appliance enters the keep cool mode for 1 hour. During this time, the cooling mode switches on sporadically. After 1 hour, the appliance emits 10 beeps, and the keep cool mode switches off.

## ▲ CLEANING AND CARE

We recommend cleaning the appliance after every use. To clean the appliance:

1. Unplug the appliance.
2. Clean the outside and the **control buttons** ② with a soft, slight moist towel.
3. Wipe the **ice cream container chamber** ① and the **lid** ⑥ with a damp cloth.

To clean the ice cream container:

4. Take the **ice cream container** ⑧ out of the appliance.
5. Fill the **ice cream container** ⑧ to half with warm water and mild soap and let it soak for 10 – 20 minutes
6. Clean the **ice cream container** ⑧ with a soft sponge.
7. Rinse the **ice cream container** ⑧ with clear water.
8. Dry the **ice cream container** ⑧.

⚠ All parts of the appliance must not be cleaned in the dishwasher.

To clean the stirring tool:

9. Rinse the **stirring tool** ⑦ with warm water and mild soap.
10. Clean the middle section of the **stirring tool** ⑦ and remove ice cream remains with a bottle brush.
11. Let the **stirring tool** ⑦ dry completely.
12. Reassemble the appliance.

## ▲ STORAGE

Store the appliance in a dry and enclosed space.

## ▲ TECHNICAL SPECIFICATIONS

<b>Model-No.</b>	Type 8503
<b>Voltage / frequency</b>	220–240 V~ / 50 Hz
<b>Output</b>	100 W
<b>Capacity / filling capacity</b>	1 l / 0.6 l
<b>Dimensions (W × D × H)</b>	36 × 26 × 20 cm
<b>Weight</b>	7.3 kg

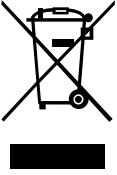
Technical changes reserved.

## ▲ TROUBLESHOOTING

<b>Problem</b>	<b>Possible cause</b>	<b>Solution</b>
The appliance does not function.	The power connection is not working.	Make sure the power cable is connected to a working power source.
	The appliance is not switched on.	Turn the <i>MENU</i> switch to a function and set a time with the timer.
	The appliance is damaged.	Turn the <i>MENU</i> switch to a function and set a time with the timer. If the appliance doesn't switch on, the appliance is damaged. Contact Solis or a Solis authorized service center.



## ▲ DISPOSAL



This marking indicates that this product should not be disposed with other household wastes throughout the EU. To prevent possible harm to the environment or human health from uncontrolled waste disposal, recycle it responsibly to promote the sustainable reuse of material resources. To return your used device, please use the return and collection systems or contact the retailer where the product was purchased. They can take this product for environmental safe recycling.

## ▲ 2 YEAR GUARANTEE

**i** Only valid with a till receipt.

We provide a guarantee for this appliance, if the defect has demonstrably arisen as a result of faults in the material or construction, and has arisen despite proper handling and care. Glass breakage is not covered by the guarantee. The guarantee starts from the date of sale, as noted on the sales receipt, which must be enclosed with the appliance. For commercial use, the guarantee lasts for 12 months. The detailed guarantee conditions are available at [www.solis.com](http://www.solis.com).

## ▲ SOLIS CUSTOMER SERVICE



It is always worth calling us before sending in the article, as malfunctions can often be easily solved by the appropriate tip or trick from our experts. For country specific contact information, scan the QR code, follow the weblink or call us.

## RECIPES

### **Vanilla ice cream**

- 226 g whole milk
  - 106 g granulated sugar
  - 167 g heavy cream, well chilled
  - 1 – 2 teaspoons pure vanilla extract, to taste
1. In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved, about 1 – 2 minutes on low speed.
  2. Stir in the heavy cream and vanilla to taste.
  3. Pour mixture into the ice cream container and let mix in ice cream mode until thickened, about 50 – 60 minutes.

### **Basic chocolate ice cream**

- 160 g whole milk
  - 76 g granulated sugar
  - 160 g or 8 ounces bittersweet or semi-sweet chocolate (your favorite), broken into 1.2 cm pieces
  - 160 g heavy cream, well chilled
  - 0.6 teaspoon pure vanilla extract
1. Heat the whole milk until it is just bubbling around the edges (this may be done on the stovetop or in a microwave).
  2. In a blender or food processor fitted with the metal blade, pulse to process the sugar with the chocolate until the chocolate is very finely chopped.
  3. Add the hot milk, process until well blended and smooth.
  4. Transfer to a medium bowl and let the chocolate mixture cool completely.
  5. Stir in the heavy cream and vanilla to taste. It is best to pre-cooled in the refrigerator for about 15 minutes before making.
  6. Pour the mixture into the ice cream container and let mix in ice cream mode until thickened, about 30 – 40 minutes.

## Fresh strawberry ice cream

- 167 g fresh ripe strawberries, stemmed and sliced
  - 35 g freshly squeezed lemon juice
  - 76 g granulated sugar
  - 160 g whole milk
  - 160 g heavy cream, well chilled
  - 0.6 teaspoon pure vanilla extract
1. In a small bowl, combine the strawberries with the lemon juice and granulated sugar, stir gently and allow to the strawberries to macerate in the juices for 2 hours.
  2. In a medium bowl, use a hand mixer or a whisk to combine the milk and granulated sugar until the sugar is dissolved.
  3. Stir in the heavy cream plus any accumulated juices from the strawberries and vanilla.
  4. Pour the mixture into the ice cream container and let mix in ice cream mode until thickened, about 30 – 40 minutes.
  5. Add the sliced strawberries during the last 5 minutes of freezing.

## Fresh lemon sorbet

- 235 g granulated sugar
  - 280 g pure water
  - 80 g freshly squeezed lemon juice
  - 0.5 tablespoon finely chopped lemon zest
1. Combine the granulated sugar and water in a medium saucepan and bring to a boil over medium-high heat.
  2. Reduce heat to low and simmer without stirring until the sugar dissolves, about 3 – 5 minutes.
  3. Cool completely.
- i** This is called a simple syrup, and may be made ahead in larger quantities to have on hand for making fresh lemon sorbet. Keep refrigerated until ready to use.
4. After cooling, add the lemon juice and zest; stir to combine.
  5. Pour the mixture into the ice cream container and mix in ice cream mode until thickened, about 50 – 60 minutes.

## **Chocolate frozen yoghurt**

- 160 g whole milk
  - 180 g bittersweet or semisweet chocolate, chopped
  - 268 g low-fat vanilla yogurt
  - 33 g granulated sugar
1. Combine the milk and chocolate in a blender or food processor fitted with the metal blade and process until well blended and smooth, 15 seconds.
  2. Add the yogurt and sugar; process until smooth, about 15 seconds.
  3. Pour the mixture into the ice cream container and mix in ice cream mode until thickened, about 50 – 60 minutes.



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## **Solis of Switzerland Ltd**

Solis-House • CH-8152 Glattbrugg-Zurich • Switzerland  
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