



**Gourmia**

MODEL# GSI480

**ICE CREAM MAKER**  
**HOMEMADE DESSERTS**

**Gourmia**  
[www.gourmia.com](http://www.gourmia.com)



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www.Gourmia.com  
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# Welcome to Indulgence of Homemade Ice Cream from Gourmia!

The Gourmia Thermoelectric Ice Cream Maker enables you to easily make the most delicious frozen treats, including gelato, frozen yogurt, sorbet, and, of course, ice cream. With a simple control panel, you can customize the texture of your ice cream all with the push of a single button. No chemicals, salt, or alcohol are needed and the machine runs efficiently to save energy.

The following pages of this manual offer full and complete instructions for all the functions and features of your Ice Cream Maker. Inside these pages, you'll find information on and instructions for assembly, operating, cleaning and maintenance of your Ice Cream Maker. Please read all safety instructions and complete directions carefully for safe usage at all times.

Thank you for your purchase! We hope you will enjoy all the innovative products brought to you by our family at Gourmia.



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## IMPORTANT SAFEGUARDS

When operating this electric appliance, basic safety instructions should always be followed. Refer to the following for these instructions

1. READ ALL INSTRUCTIONS BEFORE USING THIS ICE CREAM MAKER.
2. Never operate the Thermoelectric Ice Cream Maker with a damaged cord or plug or one that has malfunctioned or been damaged in any way. If necessary, immediately contact Customer Service for analysis.
3. Children should never use the Thermoelectric Ice Cream Maker alone; close supervision is required when appliance is used near children.
4. UNPLUG the Thermoelectric Ice Cream Maker from the outlet when not in use or before cleaning. Do not let cord hang over edge of table or counter or touch hot surfaces.
5. To clean the Thermoelectric Ice Cream Maker, use only mild detergents or glass cleaning products. Never use harsh detergents or solvents.
6. It is not recommended to use the Thermoelectric Ice Cream Maker with an extension cord or power board. Please ensure that the machine is plugged directly into the electrical outlet. The machine is only to be used with the power supply unit provided.
7. Do not place hot food or drink into the Thermoelectric Ice Cream Maker until it cools down to room temperature.
8. Close the Thermoelectric Ice Cream Maker lid immediately after putting in any items so the inside temperature will not rise dramatically.
9. Operate the Thermoelectric Ice Cream Maker on a level surface well away from any hot gas or electrical burner, heat source, combustible spray cans or pressurized items. Do not incline the Thermoelectric Ice Cream Maker above 45° during use. The Thermoelectric Ice Cream Maker must be level for optimal performance.
10. The Thermoelectric Ice Cream Maker is an electrical appliance. To avoid injury or death from electrical shock, do not operate the machine with wet hands, while standing on a wet surface or while standing in water. Also, do not use the machine outdoors or in wet conditions.
11. Do not store explosive substances such as aerosol cans with a flammable propellant in this appliance.
12. Never pull the cord to disconnect the machine from the outlet. Grasp the plug and pull it from the outlet.
13. Never lift or carry the Thermoelectric Ice Cream Maker by the cord.
14. Keep the cord away from heated surfaces.
15. Do not plug into the power socket before set up is completed.
16. This Thermoelectric Ice Cream Maker is for household use only. Any other use will void the warranty.
17. Do not dispose this product as unsorted municipal waste. Collection of such waste separately for special treatment is necessary.

## FOR HOUSEHOLD USE ONLY

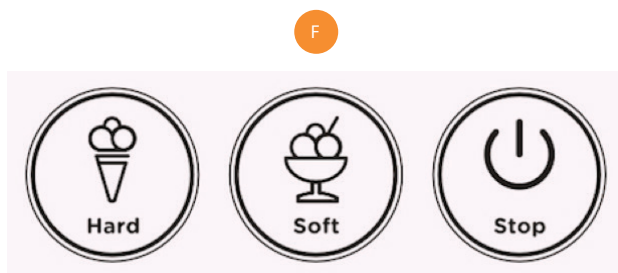


### Electrical 3-conductor Cord Set:

Appliance is equipped with a 3-conductor cord set that has a 3 prong grounding-type plug. It should be properly connected to a grounding-type outlet. The plug is designed to fit ONLY a 3-grounding outlet unit, and as such, the grounding prong should never be removed. If needed, purchase a 2-prong adapter and ground it to the outlet. Consult a qualified electrician if in doubt. Do not use an adapter unless you are confident it is grounded. Do not modify this plug. If the plug does not fit the outlet securely, call a qualified electrician for assistance.

## SAVE THESE INSTRUCTIONS

## FEATURES & FUNCTIONS



- A. **Transparent Upper Lid:** The transparent upper lid allows you to view the ice cream making.
- B. **Mixing Motor:** The mixing motor is housed in the handle of the lid and into the top of the paddle. It turns the paddle consistently to ensure the perfect ice cream. It automatically senses the texture of the cream and slows down as the consistency and texture reaches the desired point.
- C. **Ice Cream Paddle:** The ice cream paddle is attached to the lid, inserted into the mixing bowl and ensures that the consistency of the ice cream is creamy and smooth. It constantly turns while freezing, which creates small ice crystals and prevents the formation of large clumps.
- D. **Housing:** The housing houses the power for freezing as well as the control panel for operating the ice cream maker with precision and ease. Care should be used to avoid hitting the housing with hard objects.
- E. **Aluminum Mixing Bowl:** The aluminum mixing bowl holds the ingredients to be churned and frozen to make the ice cream. The bowl should not be filled more than 80% of its capacity since the volume of the ice cream will increase during the churning process and could spill out of the bowl if overfilled. Do not use any sharp objects on the mixing bowl.
- F. **Power Supply:** The Thermoelectric Ice Cream Maker comes with its own AC adapter power supply that plugs into the back of the machine and a standard electrical outlet.
- G. **Control Panel:** The control panel allows you to choose the texture (Hard or Soft) of the ice cream you are making. It also allows for easy stopping of the churning process.

## OPERATING INSTRUCTIONS

Note: Prior to the first use, you should use hot water and mild detergent to clean the aluminum bowl and top lid of the ice cream maker.

1. Insert the mixing motor into the top of the lid and push down to lock in place.
  2. Attach the paddle to the bottom of the mixing motor and push it in to lock it in place.
  3. Add the ice cream ingredients to the mixing bowl and stir gently to mix together.
  4. Place the lid on top of the bowl with the paddle inside the bowl. The arm of the mixing motor should be placed just to the right of the nodes.
  5. Rotate the Lid clockwise until it drops down slightly, slides into place and locks.
  6. Connect the input connector clip of the power adaptor into the ice cream maker, and then insert the power plug into the power outlet. The ice cream maker turns on and the Stop button lights up.  
Important: Make sure the power socket is 100~240 V 50/60Hz AC.
  7. Press the desired ice cream consistency on the Control Panel, either Hard or Soft. The machine starts the churning process and continues until the desired consistency is reached. A beep sounds and the machine stops churning when the ice cream is ready.
  8. When the process is complete, unplug the ice cream maker, press the Unlock button, turn the lid counter-clockwise and remove the lid from the machine.
  9. Scoop the ice cream into a separate bowl. Note: It is recommended that you place the bowl in the freezer for about 30 minutes to allow the ice cream to firm up.
- Note:** Unplug the ice cream maker from the wall outlet if it is not to be used for an extended period of time.

## Basic Ice Cream Recipe

### Ingredients:

3/4 cup milk  
3/4 cup cream  
1/4 cup sugar

1. Pour the milk, cream, and sugar into the bowl.

**Note:** Do not exceed the maximum limit marked on the inside of the bowl.

2. Gently stir all of the ingredients together and follow the instructions under Usage.

CLEANING THE ICE CREAM MAKER

- Always unplug the unit before cleaning.
  - After each use, clean the lid and paddle in warm, sudsy water.
  - Wipe out the inside bowl of the ice cream maker with a clean, wet cloth.
  - Use a warm, damp cloth to clean the interior and exterior of the base.
  - Make sure to dry all parts thoroughly.
  - Do not place any of the parts in the dishwasher.
- Never use harsh, abrasive cleaners, heavy-duty cleaners, or solvents on any surface.

TROUBLE SHOOTING

In the unlikely event that you experience a problem with your device, please take a couple of minutes to check these possible causes prior to contacting customer support:

Symptom	Possible Solutions
The ice cream maker does not turn on.	Ensure that the machine is plugged in and the power to the outlet is turned on.  Check the fuse box to make sure all fuses are working properly.  Make sure the lid is attached to the machine correctly (see Usage)
The ice cream maker does not complete the churning process.	Keep the machine away from direct sunlight or other heat sources.  Make sure the machine has good ventilation around it and there are no objects obstructing the fans.  Close the lid tightly and do not open during the churning process.

## WARRANTY & SERVICE

This Limited Warranty is for one full year from the date of purchase. It is applicable to the original purchaser only and is not transferable to a third party user. Repair or replacement of defective parts is solely at the seller's discretion. In the event that repair isn't possible, the seller will replace the product/part. If product repair/replacement won't suffice, the seller has the option of refunding the cash value of the product or component returned.

Product defects not covered under the Warranty provisions include normal wear and damage incurred from use or accidental negligence, misuse of instruction specifications or repair by unauthorized parties. The manufacturing company is not liable for any incidental or consequential damages incurred by such circumstances.

For Customer Service or Questions, Please call: 888-552-0033

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## DISPOSAL OF THE DEVICE PROTECTION OF THE ENVIRONMENT



At the end of the life of your product, it should go to a specially adapted waste-recycling center.

## ENVIRONMENT PROTECTION FIRST



1. The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it should be handed over to the applicable. Collection point for the recycling of electrical and electronic equipment.
2. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about the recycling of this product, Please contact your local council office or your household waste disposal service.