

Operating Manual

Ice cream Spaghetti- Press

Bella



GEPPETTO®-EIS

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GEPPETTO ICE CREAM SPAGHETTI - PRESS Model Bella

1 Preface

1.1 Introduction

We thank you for your confidence and congratulate you on the purchase of your new Ice Cream Spaghetti-Press Bella.

In order to achieve the maximum hygiene during its use, we have made special efforts to ensure that all parts that come into contact with the food products are easy to dissemble and to clean.

The design of the Ice Cream Press Bella ensures the maximum hygiene with ease. It therefore achieves 100% the HACCP hygiene guidelines.

Please read this manual with all the information and instructions carefully and keep it for future references. We are sure that if you follow all the instructions contended in this manual, you will have much enjoyment and success with your new Ice Cream Spaghetti-Press Bella.

2 Safety Instructions

2.1 Symbols and Notes

Please observe the signification of the following symbol and note explanations. These are classified according to ISO 3864-2.

⚠ CAUTION	
	Indicates a potentially dangerous situation. Failure to follow the instructions will result in property damage and minor or moderate personal injury.

⚠ WARNING	
	Indicates a possible dangerous situation. Failure to follow the instructions will result in death or serious bodily injury (disability).

ADVICE	
	Indicates general instructions, useful user tips and working recommendations, which have no influence on the safety and health of the operator.

2.2 Basic Security Instructions

These operating instructions serve as a basis for the safe use and operation of the ice cream press. These operating instructions, in particular the safety instructions, must be observed by all persons working on or with the ice cream press. In addition, the applicable rules and regulations for accident prevention at the place of use must be observed. The operating instructions must always be kept at the place of use of the ice cream press.

The company GEPPETTO-EIS is not liable for accidents that occur during the operation, cleaning and maintenance of the machine, if the safety instructions in this manual are not followed!

2.3 Intended Use

The ice cream press is intended for pressing ice cream. The ice cream must not contain large pieces of fruit, nut, chocolate or other hard pieces to prevent damage of the press stamp.



3 Device Description

3.1 General Terms

The ice press is a device with which frozen ice cream can be pressed through a form disposer. The ice cream can be processed with different shapes of form disposers, i.e. spaghetti ice cream, Lasagne ice cream and other forms.

The ice press consists of the following elements:

- Base plate with suction feet, standpipe and holder for form disposer
- Lever
- Push rod with removable press stamp
- Form disposer (different shapes are available, see 7.1 Accessories)

3.2 Technical Specifications

- Dimensions (L x W x H): 11,02 x 5,91 x 20,08 inches / 280 x 150 x 510 mm
- Material: High quality stainless steel
- Operating mode: manually operated
- Weight: 11,91 lbs / 5,4 kg

*Subject to change

4 Assembly Instructions

4.1 Spaghetti - Press Installation

- Carefully remove the ice-press from its packaging.
- Do not use utility knives to open the packaging to avoid possible damage to the device!
- Place the machine at the intended location. Make sure that the machine is set up on a horizontal, firm and stable ground.

4.2 Electric Power Supply

The ice press itself requires no electricity. It is operated exclusively manually.

5 Instructions for Use

⚠ CAUTION



The ice cream press may only be operated by persons instructed in its handling.

ADVICE



Before putting your new ice press into operation, all parts in contact with food products must be thoroughly cleaned in order to eliminate any manufacturing residues!

5.1 Normal Operation

- Fill the former with the appropriate amount of ice cream.
- Insert the form disposer into the holder from the front.
- Pull the hand lever forward and push it further downwards. As a result, the press stamp is pressed into the form disposer and the ice cream is pressed through the mold.
- When the entire ice cream has been squeezed out, move the hand lever up to the stop again.
- Pull the form disposer forward out of the guide.
It is recommended to keep the form disposer refrigerated when not in use.

6 Maintenance Guidelines

6.1 Cleaning

- Unscrew the polyamide press stamp from the push rod (standard thread).
This is only hand-screwed. No tools needed for disassembly!
- Form disposers can be cleaned occasionally when changing type of ice cream.
- Clean removed parts (all parts are dishwasher safe).
- Reassemble in reverse order. Screw the press stamp hand-tight.

6.2 Routine Maintenance

- The sealing ring of the press stamp should be slightly greased after cleaning

6.3 Troubleshooting and Debugging

Problem	Possible cause	Solution
It remains too much ice cream at the edge of the form disposer	O-ring damaged or worn out	Replace O-ring
Press stamp cannot be removed	Plunger screwed too tight	Turn press stamp only hand-tight

6.4 Wear and Spare parts

- O-ring, Art. 91524
- Complete press stamp with O-ring and threaded insert, Art. 91009-2

7 Fittings

7.1 Accessories (optional)

- Form disposer Spaghetti, Art. 91115
- Form disposer Fettuccine, Art. 91116
- Form disposer Lasagne, Art. 91117
- Form disposer Star „Soft serve ice cream“, Art. 91117a

Have fun with your new Ice Cream Spaghetti-Press BELLA!
Your GEPPETTO-Eis-Team



GEPPETTO EIS GmbH

Visbeker Str.51

27793 Wildeshausen

GERMANY

EC identification number: DE336115041

Tel.: +49 (0) 4431 - 94 55 606

Fax: +49 (0) 4431 - 73 83 98

info@geppetto-eis.de

www.geppetto-eis.de

8 Declaration of Conformity

Ice Cream Spaghetti Press Bella

According to Regulation EC1935/2004 and EU10/2011, materials and articles and plastics intended to come into contact with food must meet strict legal requirements. The most important is that they must not pose a risk to health. For the purpose of precaution, it is basically forbidden that substances from the articles may pass into the food.

Following parts of the ice cream press Bella are intended to come in contact with food stuff:

1. Press stamp

Material: POM-C

Declarations of conformity according to EC 1935/2004 and EU 10/2011 as well as FDA approval are available for the material used.

2. O-Ring

Material: silicone rubber MVQ

The material used has FDA approval. In addition, a REACH declaration is available from the supplier.

3. Form disposer (mould)

Material: stainless steel 1.4301

This material is generally approved for contact with food according to Regulation EC1935/2004.

Furthermore, we hereby confirm that the ice cream press Bella is manufactured in accordance with Regulation EC 2023/2006.

GEPPETTO EIS GmbH
Visbeker Str.51
27793 Wildeshausen
GERMANY

Wildeshausen, 01.01.2021

Ottaviano Ienco
Managing Director
Geppetto Eis GmbH



Visbeker Str. 51 · 27793 Wildeshausen
Tel. 04431-945560-6 · Fax: 04431-738398
e-Mail: info@geppetto-eis.de

Other products from Geppetto-Eis:



Turbomixer Piccolo

The Turbo Mixer Piccolo is the ideal helper for any ice cream lab or kitchen. It impresses with its compact design, easy operation and reliability in normal working conditions. Adjustable speed, powerful engine and various beaters bring you the desired result. The device is also available with digital control for time and speed - the ideal solution to achieve the best degree of homogeneity of the ice cream mass. We will be glad to help you to find the right device for your needs. In addition, we offer the full spare parts for our devices as well as repair service.



Ice Cream Scoop Rinser & Dryer

Our house award-winning developed Scoop Rinser and Dryer offers you the maximum of hygiene and protection against bacteria with a child's play handling!

In addition, gives you the advantage that with the scoop dryer no more drops of water will end up in the ice cream! Different designs and sizes are available.



Ice Cream Basins

For the proper storage we recommend our stainless steel ice cream basins! Small, medium or large; stainless steel ice cream basins in the usual sizes and shapes are always in stock. If you need special formats, feel free to contact us!



Geppetto Eis GmbH
Visbeker Str. 51
27793 Wildeshausen
GERMANY



Tel.: +49 (0) 4431 - 94 55 606
Fax: +49 (0) 4431 - 73 83 98
E-Mail: info@geppetto-eis.de
Website: www.geppetto-eis.de