

# Operating Manual

## Ice Cream Spaghetti-Press

### **Piccola**



**GEPETTO®-EIS**



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## **GEPPETTO ICE CREAM SPAGHETTI – PRESS Model Piccola**

### **1 Preface**

#### **1.1 Introduction**

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

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 disassemble and to clean.

The design of the Ice Cream Press PICCOLA 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 contained in this manual, you will have much enjoyment and success with your new Ice Cream Spaghetti-Press PICCOLA.

## 2 Safety Instructions

### 2.1 Symbols and Notes

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

|  <b>CAUTION</b> |                                                                                                                                                       |
|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------|
|                 | Indicates a potentially dangerous situation. Failure to follow the instructions will result in property damage and minor or moderate personal injury. |

|  <b>WARNING</b> |                                                                                                                                          |
|--------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------|
|               | Indicates a possible dangerous situation. Failure to follow the instructions will result in death or serious bodily injury (disability). |

| <b>ADVICE</b>                                                                       |                                                                                                                                                 |
|-------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------|
|  | 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.

For optimal operation, the ice cream should have a temperature of -14 to -17 ° C / - 57,2 to -62,6 F.

|                                                                                                    |                                                                                                        |
|----------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------|
|  <b>CAUTION</b> |                                                                                                        |
|                 | <b>Do not misuse the ice cream press for other purposes!<br/>Any misuse can lead to device damage!</b> |

### **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
- Head part with pneumatic pressure unit
- Control tube
- Form disposer (different shapes are available, see 7.1 Accessories)

#### **3.2 Technical Specifications\***

- Dimensions (L x W x H): 250 x 120 x 480 mm/ 10x 5 x 19 inches
- Material: High quality stainless steel
- Operating Mode: pneumatic
- Pressure performance: up to 160 kg/cm<sup>2</sup>
- Weight: approx. 8 kg /17,64 lbs

\*Subject to change

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## 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 damages to the machine!
- Place the machine at the intended location. Make sure that the machine is set up on a horizontal, firm and stable ground

### 4.2 Compressed Air Connection

- To connect the ice cream press to an existing compressor, a hose of 0,24 inches / 6 mm diameter is required.
- Insert the hose line in the connector with the spaghetti ice cream press connection line. Insert the hose as far as it will go. By briefly drawing back the hose, this will be locked.
- **When installing the hose, please make sure that it is laid without kinks.**
- Switch on the compressor.
- Set the working pressure at the pressure reducer to 58 - 87 psi / 4 - 6 bar. Please also refer to the operating instructions of the manufacturer.

### 4.3 Power Supply

The ice cream press itself requires no electricity. It is exclusively operated with compressed air.

## 5 Instructions for Use

|  <b>CAUTION</b> |                                                                                                                                                                               |
|--------------------------------------------------------------------------------------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|                 | <b>The ice cream press may only be operated by persons instructed in its handling.</b>                                                                                        |
| <b>ADVICE</b>                                                                                    |                                                                                                                                                                               |
|                 | <b>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!</b> |

### 5.1 Normal Operation

- Fill the cooled form disposer with the appropriate amount of ice cream.
- Insert the form disposer from below into the guide tube.
- Lock the former by turning it counter clockwise.
- Turn further until it stops. The press stamp moves automatically into the form disposer and pushes the ice cream inside it, through the mould.
- Wait until the press stamp reaches the bottom of the form disposer and the entire ice cream has been pressed out.
- By turning the form disposer clockwise until it stops, the press stamp automatically returns to its original position and the form disposer is unlocked.
- Remove the form disposer downwards.

It is recommended to keep the form disposer refrigerated when not in use.

## 5.2 Setting the speed

Under the top cover of the ice press a valve with choke is installed, this serves to regulate the speed of the pressure piston. **The power of the ice press always remains the same!**

By screwing in the adjusting screw on the choke valve, the working speed is reduced by unscrewing the adjusting screw, increases the speed. Please note that the regulating screw is secured with a counter ring.

## 6 Maintenance Guidelines

### 6.1 Cleaning

|                                                                                                  |                                                                                                                       |                                                                                      |
|--------------------------------------------------------------------------------------------------|-----------------------------------------------------------------------------------------------------------------------|--------------------------------------------------------------------------------------|
|  <b>CAUTION</b> |                                                                                                                       |                                                                                      |
|                | <p><b>Before any maintenance and cleaning work, the machine must be set without pressure to avoid any injury!</b></p> |  |

- Put the compressor out of operation.
- Depressurize the ice cream press to avoid injury. To do this, move the ball valve in the compressed air connection line of the ice cream press or disconnect the compressed air connection line at the connector from the compressed air supply.
- Check if the ice cream press is depressurized.
- Pull the locking pin on the front and remove the guide tube by turning it slightly clockwise as far as it will go and then pull it downwards.
- Unscrew the polyamide press stamp from the piston rod.  
**ATTENTION: The press stamp is screwed with left hand thread!**  
 This is tightened only hand-tight. No tools needed for disassembly!
- The form disposer can be cleaned occasionally when changing types of ice cream.
- Clean the removed parts (all parts are dishwasher safe).
- Reassemble in reverse order.

### 6.2 Routine Maintenance

- Lightly grease the seal of the press stamp for smooth running and long life after cleaning.
- Regularly check the oil level of the compressor on the sight glass.
- The condensed water must be drained from the compressor at least once a month to prevent contamination of the compressed air lines and of the pressure cylinder and/or valves (see also the operating instructions of the compressor manufacturer)!
- The condensed water must be disposed properly.

### 6.3 Troubleshooting and Debugging

| Problem                                      | Possible Cause                                   | Solution                                                                            |
|----------------------------------------------|--------------------------------------------------|-------------------------------------------------------------------------------------|
| Ice cream press do not squeeze the ice cream | No compressed air, compressor is off             | Turn on the compressor                                                              |
| Ice cream press do not squeeze the ice cream | No compressed air, compressor not connected      | Connect the compressor                                                              |
| Ice cream press do not squeeze the ice cream | Leaky or bended compressed air lines             | Check lines for possible leaks or bending                                           |
| Ice cream press do not squeeze the ice cream | 5/2-way-ventile does not work                    | Replace the 5/2-way-ventile                                                         |
| Ice cream press squeezes too slow            | Compressed air flows too slow                    | Increase the speed at the throttle valve, check lines for possible leaks or bending |
| Ice cream press squeezes too fast            | Compressed air flows too fast                    | Reduce the speed at the throttle valve                                              |
| Ice cream press squeezes too weak            | Air pressure too low                             | Increase the working pressure at the compressor                                     |
| Push rod does not start up again             | No air pressure / 5/2-way-ventile is not working | Check lines for possible leaks, replace the 5/2-way ventile.                        |

## 6.4 Wear and Spare Parts

| Position | Artikel-Nr. | Bezeichnung                                     |
|----------|-------------|-------------------------------------------------|
| 1        | 91078       | Pneumatic cylinder, special version             |
| 2        | 91408       | Roller lever valve complete, special version    |
| 3        | 91076       | Exhaust air choke, special version incl.        |
| 4        | 91418       | Silencer and elbow union                        |
| 5        | 91083       | Elbow joint                                     |
| 6        | 91401-1     | Silencer                                        |
| 7        | 91006-11    | Straight push-in fitting                        |
| 8        | 91513-1     | Standpipe                                       |
| 9        | 91511       | Guide tube with three finger system for PICCOLA |
| 10       | 91524       | Press stamp PA 6 compl. with O-Ring             |
| 11       | 91510       | O-Ring red                                      |
| 12       | 91523       | Counter disc for press stamp                    |
| 13       | 91412       | Locknut                                         |
| 14       | 91503       | Straight hose connector                         |
| 15       | 91525       | Hose polyurethane black                         |
| 16       | 91526       | Coupling socket for 6x4 mm hose                 |
| 17       | 50023       | Coupling plug for 6x4 mm hose                   |
| 18       | 91426       | Coupling plug DN 7,2 for 6x4 mm hose            |
| 19       | 91596       | Cover (stainless steel) for PICCOLA             |
| 20       | 91528       | Back wall                                       |
| 21       | 91062       | Locking pin Gr. 1 Form H                        |
| 22       | 91504       | Drip tray, leak drawer complete                 |
|          |             | Suction foot, colorless                         |

## 7 Fittings

### 7.1 Accessories (optional)

- Form disposer Spaghetti (Art. 91101)
- Form disposer Lasagne (Art.91103)
- Form disposer Asparagus (Art.91104)
- Form disposer Fettuccine (Art.91105)
- Form disposer Soft Serve ice cream (Art.91106)
- Form disposer French Fries (Art.91107)

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



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## 8 CE Declaration of Conformity



The Manufacturer      Geppetto-Eis GmbH, Visbeker Straße 51, 27793 Wildeshausen, Germany  
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hereby declares that the product

Spaghetti-Ice Cream Press, model Piccola

Serial-Nr. ....

including a compressor of Werther International S.p.A.

model S.A. 15D / S.A. 30D / S.A. 30/6 / S.A. 50D / S.A. 50/6 /

S.A. C90D / S.A. CW90D / S.A. CW90 2/24 / Baby Mamba

complies with all relevant provisions of the Machinery Directive 2006/42/EC.

The machine complies further

- the harmonized standards applied:
  - o DIN EN ISO 12100 - Security of machines
  - o DIN EN ISO 14159 - Hygiene requirements for the design of machines

The ice press is a device that presses frozen ice cream through a shaper. The ice cream can be processed into spaghetti ice cream, lasagne ice cream and other shapes using different formers.

The drive is pneumatic.

The authorized representative for compiling the technical documentation undertakes to forward the documentation to the national authorities upon justified request. The transmission shall be made by post in paper form or on an electronic data carrier.

Authorized representative for the compilation of the relevant technical documentation is:

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## 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!



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