

Operating Manual

Ice cream Spaghetti-Press

Unica



GEPPETTO®-EIS



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GEPPETTO ICE CREAM SPAGHETTI – PRESS Model Unica

1 Preface

1.1 Introduction

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

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 UNICA 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 UNICA.


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 GEPETTO-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!

 CAUTION		
	ATTENTION, MAGNET! The ice cream press should not be operated by people with pacemakers!	

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.

 CAUTION	
	Do not misuse the ice cream press for other purposes! Any misuse can lead to device damage!

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
- Stand
- 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): 11,42 x 7,87 x 24,41 inches / 290 x 200 x 620 mm
- Material: High quality stainless steel
- Operating mode: pneumatic
- Pressure performance up to 240 kg/cm²
- Weight: 33,07 lbs/15 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 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 with the pressure reducer to 4 – 6 bar/ 58 - 87. Please refer for this 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

⚠ 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

 CAUTION	
	<p>It is imperative to ensure that the cover of the form disposer is completely closed before it is inserted into the guide tube, otherwise damage to the machine may occur!</p>

 CAUTION	
	<p>It is imperative to ensure that the press stamp is completely returned to the initial position before the former is removed, otherwise damage to the machine may occur!</p>

- Fill the cooled form disposer with the appropriate amount of ice cream.
 - **Close the lid of the form disposer completely!**
 - Insert the form disposer from below into the guide tube.
 - Lock the former by turning it counter clockwise.
 - Turn further so that the guide tube of the ice cream press swivels to the right. Now the press stamp moves automatically into the form disposer and pushes the ice cream 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.
 - After the press stamp has returned completely to the initial position, 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.




5.3 Setting the height

In order to be able to adjust the ice press optimally to your needs, the machine head can be adjusted in three heights. To adjust the height, turn the clamping lever behind the housing of the machine head counter clockwise about half a turn. Now tilt the

machine head slightly to the right, slide the head in the guide to the height of one of the three locking steps and swivel the head back into the vertical position. Then fix the head again by turning the clamping lever clockwise.

6 Maintenance Guidelines

6.1 Cleaning

 CAUTION		
	Before any maintenance and cleaning work, the machine must be set without pressure to avoid any injury!	

- 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 downwards.
- Remove the polyamide press stamp from the former lid.
- The magnet driver on the push rod does not need to be disassembled and can be cleaned by hand if necessary.
- 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.

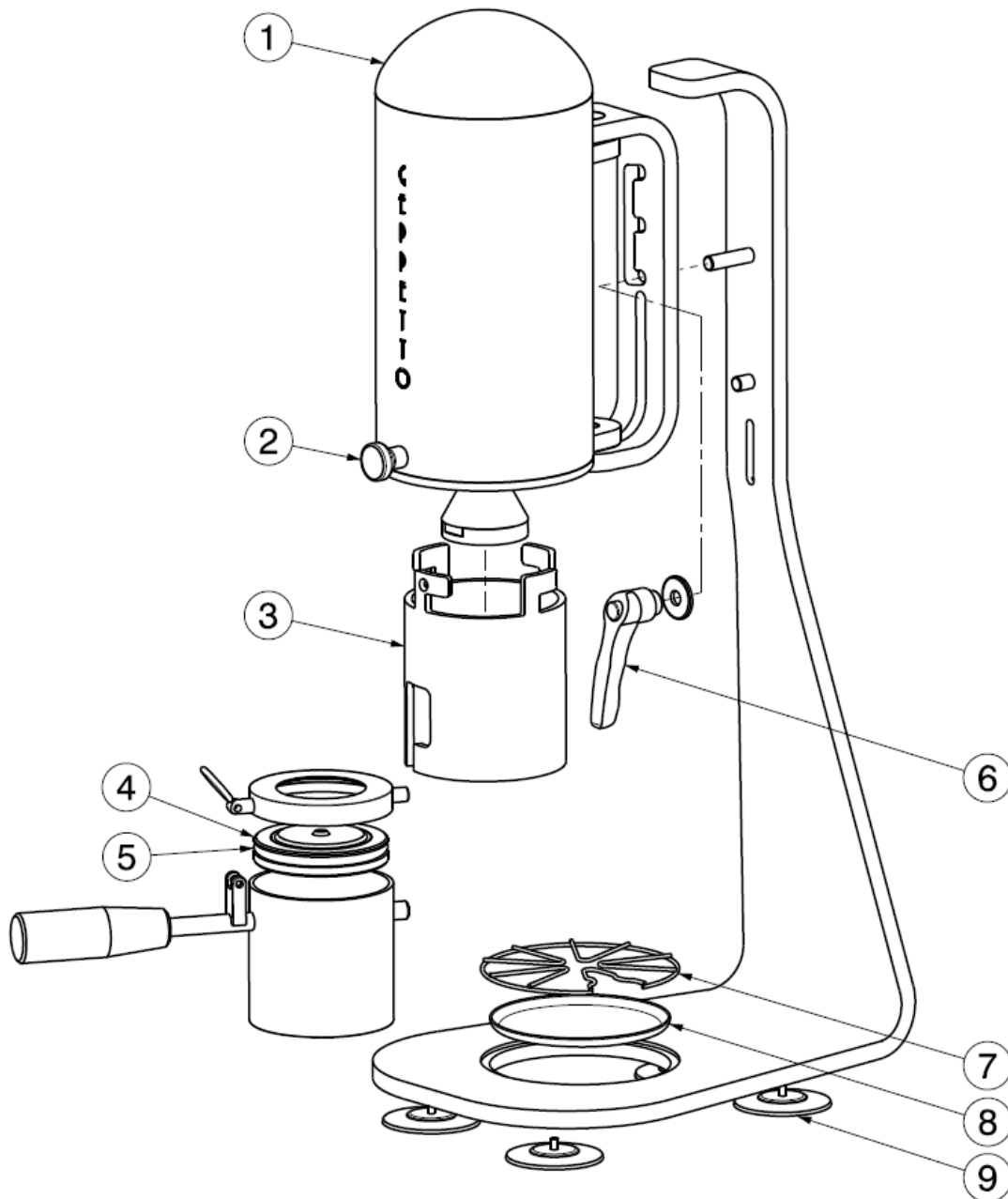
6.2 Routine Maintenance

- The sealing ring of the press stamp should be slightly greased after cleaning
- 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 does not squeeze the ice cream	No compressed air, compressor off	Turn on the compressor
Ice cream press does not squeeze the ice cream	No compressed air, compressor not connected	Connect the compressor, check the lines for possible leaks
Ice cream press does not squeeze the ice cream	Leaky or kinked compressed air line	Check lines for possible leaks / kinks
Ice cream press does not squeeze the ice cream	5/2-way valve damaged	Replace 5/2-way valve
Ice cream press squeezes too slow	Compressed air flows too slow	Increase speed at the throttle valve Check lines for possible leaks / kinks
Ice cream press squeezes too fast	Compressed air flows too fast	Reduce speed at the throttle valve
Ice cream press does not squeezes too weak	Air pressure too low	Increase working pressure at the compressor
The push rod does not move upward	No air pressure / 5/2-way valve damaged	Check lines for possible leaks / Replace 5/2 way valve

6.4 Wear and Spare Parts



Position	Article no.	Description
1	91020-7	Lid
2	91020-20	Locking screw
3	91020-6	Guiding tube
4	91511	Pressure stamp, incl. O-ring (red)
5	91524	O-ring (red)
5a	03055	Special grease to lubricate the O-ring (not shown)
6	91020-21	Clamping lever
7	91020-22	Grid
8	91020-23	Dripping pan
9	91504	Suction foot

7 Fittings

7.1 Accessories (optional)

- Form disposer Spaghetti Art. 91124
- Form disposer Lasagne Art. 91125
- Form disposer Asparagus Art. 91126
- Form disposer Fettuccine Art. 91127
- Form disposer Soft Serve ice cream Art. 91128
- Form disposer French Fries Art. 91129

Have fun with your new Ice Cream Spaghetti-Press FUTURA!
Your GEPETTO-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 Unica

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:

Jörn Johannsen, technical employee, Geppetto-Eis GmbH

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Wildeshausen, 01.01.2021

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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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