

# Operating Manual



## **TURBOPLUS PICCOLO TIPTRONIC - Micronizer -**

Tabletop model for small and medium sized ice production

Year of construction: 202\_

Serial-No.: \_\_\_\_\_

Console-card No.: \_\_\_\_\_

Inverter-No.: \_\_\_\_\_

## Introduction

We thank you for your confidence in our company and congratulate you on the purchase of the GEPETTO® TURBO PICCOLO.

The GEPETTO® TURBO PICCOLO is made from the best materials and the latest technology. All parts that come into contact with food are easy to dismantle and easy to clean, so that all hygienic regulations are met.

For this reason, the GEPETTO® TURBO PICCOLO is one of the few, if not the only, appliance of its kind on the market that can easily achieve maximum hygiene and therefore complies 100% with the HACCP regulations. Furthermore we would also like to point out that a good recipe and the selection of high-quality raw materials only lead to an excellent ice-cream quality, if you observe all hygienic rules when processing food.

Please read this operating manual with all its information and instructions carefully and keep it in a safe place for future reference.

We are sure that if you follow all the instructions, you will have a lot of fun and success with your GEPETTO® TURBO PICCOLO.

## Table of contents

•	Scope of supply and spare parts	Page 2
•	General safety advice	Page 3
•	Control panel (fig. 1)	Page 4
•	Machine figure (fig. 2)	Page 5
•	Connecting and operation	from Page 6
	I. Starting without dispersing-tool	
	II. Starting with dispersing-tool	
•	Information and advice	from Page 8
•	Cleaning and maintenance	Page 10
•	Cleaning of the dispersing-tool	Page 11
•	Wiring diagram	Page 12
•	Technical data	Page 13
•	Spare and wear parts	from Page 14

## Scope of supply and spare parts

- Please inspect the GEPETTO Micronizer TURBOPLUS PICCOLO if there were any damages in transit, and complain immediately.
- Control the scope of supply. With the TURBOPLUS PICCOLO you get:

Standard:

Piece	Designation	Art. No.
1	Completely assembled dispersing-unit „fine“	- 22602 -
1	Completely assembled dispersing-unit „universal“	- 22603 -
1	Special key for shaft	- 22690 -
1	Special key for rotor	- 22693 -
10	PTFE - axial bearing	- 22605 -
10	PTFE - radial bearing	- 22606 -
1	Wall-holder for two dispersing-units	- 22694 -

Optional:

TURBOPLUS PICCOLO		
1.	+ Complete cutter-unit	- 22604 -
	or solo	
2.	+ Stator for cutter Knife for cutter	- 22645 - - 22646 -

## General safety advice

- When installing the unit, fit a thermic switch properly sized, and make sure that the electric system is grounded.
- Do not use the GEPETTO® Micronizer TURBOPLUS PICCOLO for other applications.  
Every misuse may cause a damage to the TURBOPLUS PICCOLO.
- Do not use spare parts other than the official GEPETTO® TURBOPLUS PICCOLO.  
The use of non-official parts will damage the machine and invalidate the warranty.
- The GEPETTO® Micronizer TURBOPLUS PICCOLO should only be operated by persons who have read these operating instructions carefully.
- Make sure the machine is switched off before attempting to use it or to clean it with your hands.
- Do not use high pressure water to wash the machine, to avoid affecting the internal electrical system.
- Make sure the machine is switched off before removing panels, doors or parts of the machine.
- Before changing any dispersing tools, make sure the motor is in the STOP position.
- When using the machine, the vertical action must be done only using the handles provided (fig. 2 pag. 5 pos. IV)

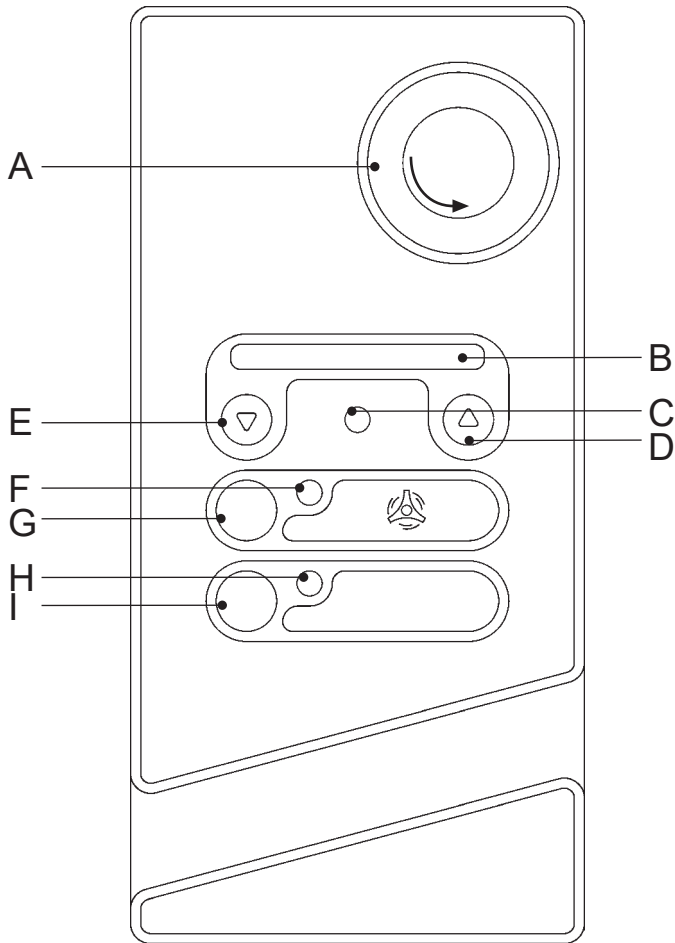


**Never touch the rotating tools!**



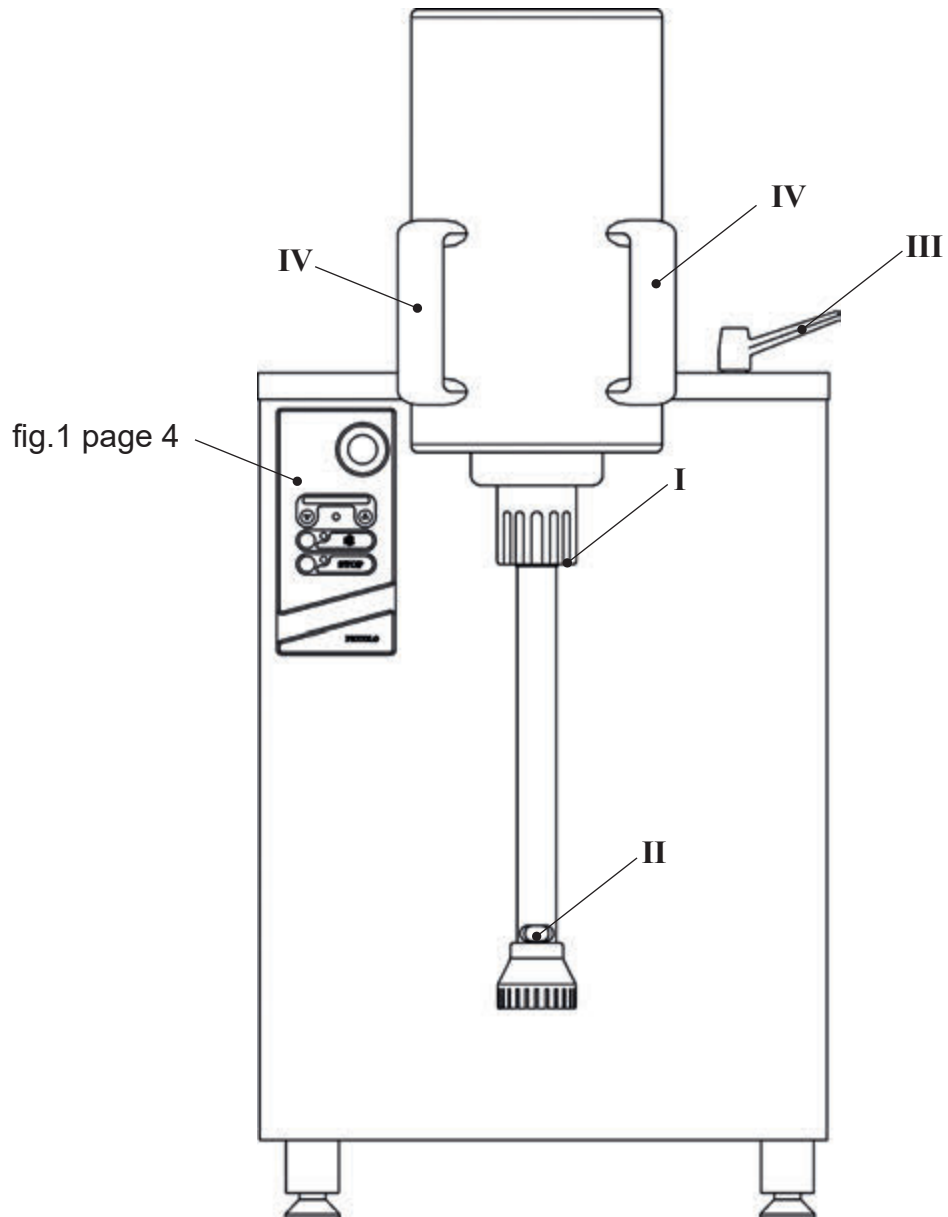
GEPETTO EIS GmbH will not be liable for any kind of accidents, which can happen during the operation, the cleaning and the maintenance, if the above mentioned general safety advices and the following information in this operating instruction are not followed.

# Control panel TURBO PICCOLO TIPTRONIC



- A - main switch / emergency stop button
- B - green LED / speed indicator
- C - yellow LED / device ready for operation
- D - white button / revs up
- E - white button / revs down
- F - green LED / motor is running
- G - white button / switch on motor
- H - red LED / motor stopped
- I - red button / stop motor

# Machine figure Turbo Piccolo Tiptronic



I - black plastic nut Art. 22564

II - opening for cooling system

III - locking handle for height adjustment

IV - operating handles



## Connection and operation

### I. Starting the machine without dispersing tools

1. Put the TURBOPLUS Piccolo on a stable worktop.

Do not set up the GEPPETTO® TURBOPLUS Piccolo near water, high humidity, heat sources or steam. Keep away from children or non authorized staff. Check that the electrical plug provided is appropriate for your electrical system. Only approved electrical engineers should change the electrical plug.



2. Make sure the emergency button A is in the "STOP" position. By pressing the button, with the hand's palm, it will automatically remain blocked in the OFF position. By pulling the button and by rotating it in the direction indicated by the arrow, it will unblock on the ON position.
3. Connect the machine to the electrical system (230V /50Hz) with button A in the OFF position.
4. Turning the red emergency stop button (Fig.1 page 4 :A) to the left the machine is ready for operation and the yellow LED (Fig.1 :C) lights up. (depending on version Tiptronic or Poti different)
5. Pressing the white button (Fig.1 :G) switches on the motor and the green LED (Fig.1 :F) lights up. (depending on version Tiptronic or Poti different)
6. The speed can be adjusted as desired by pressing the white buttons D (speed up) and E (speed down), whereby the speed depends on the type and quantity of goods to be processed and the choice of tools ("universal" or "fine").  
The more LEDs light up in field (B), the higher the speed (min. 5000 rpm / max. 10000 rpm) (Poti= by turning the potentiometer)

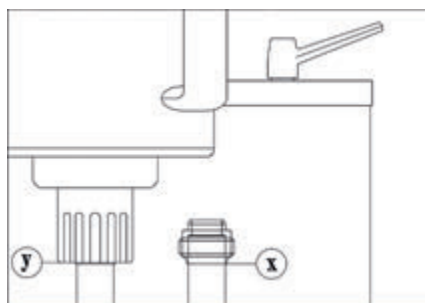
7. Pressing the red button (Fig.1 :I) stops the motor,  
**ATTENTION:** The machine can only be restarted after 4 seconds.  
(Tiptronic)



8. In case of emergency push the "emergency stop" button to switch the unit off (button A / red).

## II. Starting the machine with dispersing tool

- Fit the “universal” or “fine” dispersing tool by screwing it correctly into the black plastic nut (Machine Figure page 5 :!). Make sure the lower part of the screw (x) is at the same height of the lower part the nut (y)



### ATTENTION !

Never start the motor, with the dispersing units assembled, without following the minimum and the maximum point for immersing into liquid (see .5). Always press the buttons on the control panel with your fingers, and never with sharp objects which might damage it.



- Unblock the motor group, by twisting the handle (III) by a quarter anti clockwise.
- Lift all the way to the top the motor group by holding it with both hands by the operating handles (IV).
- Put the container with the ingredients in a central position under the dispersor.
- Lower the motor group and submerge it, using the operating handles, around halfway through the ingredients. With one hand hold the motor group in place, and with the other press the (G) button to START the machine. The machine will quickly reach the speed set (buttons D/E).

Still holding the machine by the operating handles, move it up and down, and right and left, to blend all the ingredients, including the ones on the bottom of the container or on the top, to avoid that they get stuck on the containers walls.

- When the ingredients mix has a uniform state, position / block (release handle III) the turbine  $\frac{3}{4}$  immersed in the liquid, and leave the motor on for about 1-2 minutes\* in autonomy mode.

\*the preparation time varies depending on the quantity, type and characteristics of the ingredients.

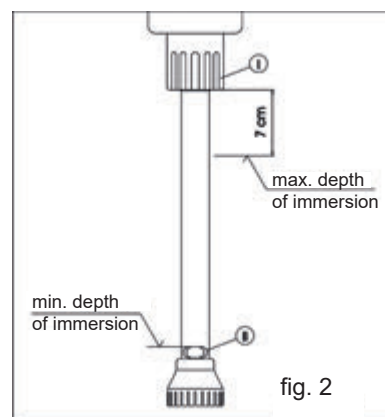


fig. 2

## Information and advice

When to use which tool

### 1. Dispersing unit „fine“:

This tool is suitable to blend powder ingredients, such as sugar, flour, milk, stabilizers, cocoa powder, ice cream mix (in water or milk), to blend soft fruit and fat, aromatizing pastes in ice cream mix.

It is ideal for milk ice cream.

The Turbo Piccolo is not suitable for stirring pure pastes (such as nut paste or others). The pastes must always be processed in liquid, such as milk or water.



### 2. Dispersing unit „universal“

This tool has less dispersing effect than the “fine” tool, but it has more blending and cutting effect.

It is ideal for fruit ice cream and sorbets.

### 3. Dispersing tool „cutter“ (optional)

This is a classic blender with a rotating cutter, ideal to blend large fruit pieces, eg. apples, pears, rhubarb, etc. and everything that tends to float in the mix and it is not possible to blend with the dispersing tool “universal”.

This tool is only suitable to blend the kind of ingredients described above, and before finishing the blending with the dispersing tools “universal” or “fine”.

## Time per cycle:

The time for every cycle can vary depending on quantity, type and characteristics of the ingredients. We have attached some examples, which we believe will help you to determine the right blending time.

### Examples:

- To aromatize ready made mix with paste (hazelnut, pistachio, etc.):  
time required 30 seconds x 5 litres
- To produce a mixture of individual ingredients, such as water, milk, sugar, stabilizers, fruit, etc, which must be optimally mixed:  
time required 120 seconds x 5 litres.

The blending time should be increased or decreased depending on the quantity of the mix.

## Information and advice

In any case, the cycle is finished when the mixture is creamy, has a uniform density, colour and consistency and there are no more floating ingredients.



### General instructions for use

- We recommend using a soft spatula during the blending process to loosen ingredients that stick to the container walls or bottom so that all ingredients can get mixed well.

- Please use only plastic spatulas with an appropriate long handle, to do this kind of operation!  
Never use short or metal spoons, or similar small items, which, if fallen in the mix, could be sucked in by the rotor, causing great harm to the machine and the people around it.
- Never put your hand into the mixture when the machine is running!
- The tool must not run without a mixture!  
The minimum immersion depth must be selected in such a way that the liquid to be processed can always penetrate the open cooling system (II).



## Cleaning and maintenance

To make sure that you come up with the maximal hygiene and to conserve the function of the GEPETTO® TURBOPLUS Piccolo please follow the rules of cleaning and maintenance described below.

Operations	When	Page
<p><b>Cleaning the dispersing tools</b>            The used dispersion tool must be completely disassembled and cleaned with warm water with the addition of a suitable cleaning agent and then disinfected correctly.            If you want to dry the dispersing tool after cleaning, use only clean cloths.            Store the dispersion tools in a clean place for the next usage.</p>	<p>Daily after use and if the time intervals between the individual operations are longer</p>	<p>11</p>
<p><b>Cleaning the housing</b>            Clean the outer part of the appliance using a damp cloth and a suitable soap. Do not use abrasive soap or sponges.            !!!!!!!!!Do not use pressurised water !!!!!!!!!</p>	<p>Daily after use</p>	
<p>Change of axial and radial PTFE-bearings art. 22605 / 22606</p>	<p>If the bearings are worn and excessive vibration is noticeable during operation</p>	
<p>Change of wear-bushing art. 22740</p>	<p>In case of noticeable deep marks, irregular worn parts, excessive vibrations during operations</p>	

### Important:

**Do not use spare parts other than the official GEPETTO® TURBOPLUS PICCOLO. The use of non official parts will damage the machine and will invalidate the warranty.**

## Cleaning of the dispersing tools

Choose an appropriate worktop to disassemble and reassemble the dispersing tools, and avoid dropping any component on the floor, which would damage it.



- Insert the special key for shaft (22690) in the motor coupler with clamping sleeve (22492) to keep the shaft still and rotate the rotor (22621/22631) with the special key for rotor (22693) anti clockwise.
- After removing the rotor, hold the shaft with your left hand and rotate the stator (22620/22630) with your right hand. Remove the shaft (22720) together with the bushing for Radial-bearing (22616) by holding it from the side where the rotor was secured.
- Remove the bushing for Radial-bearing from the shaft (22616), the wear bushing (22740), the PTFE - axial-bearing (22605) and the PTFE - radial-bearing (22606) from the position of the bushing for radial-bearing.
- Clean and disinfect each component carefully after each use.

**Please note that it is essential to disassemble all parts of the dispersing tools to achieve maximum cleanliness and hygiene!**

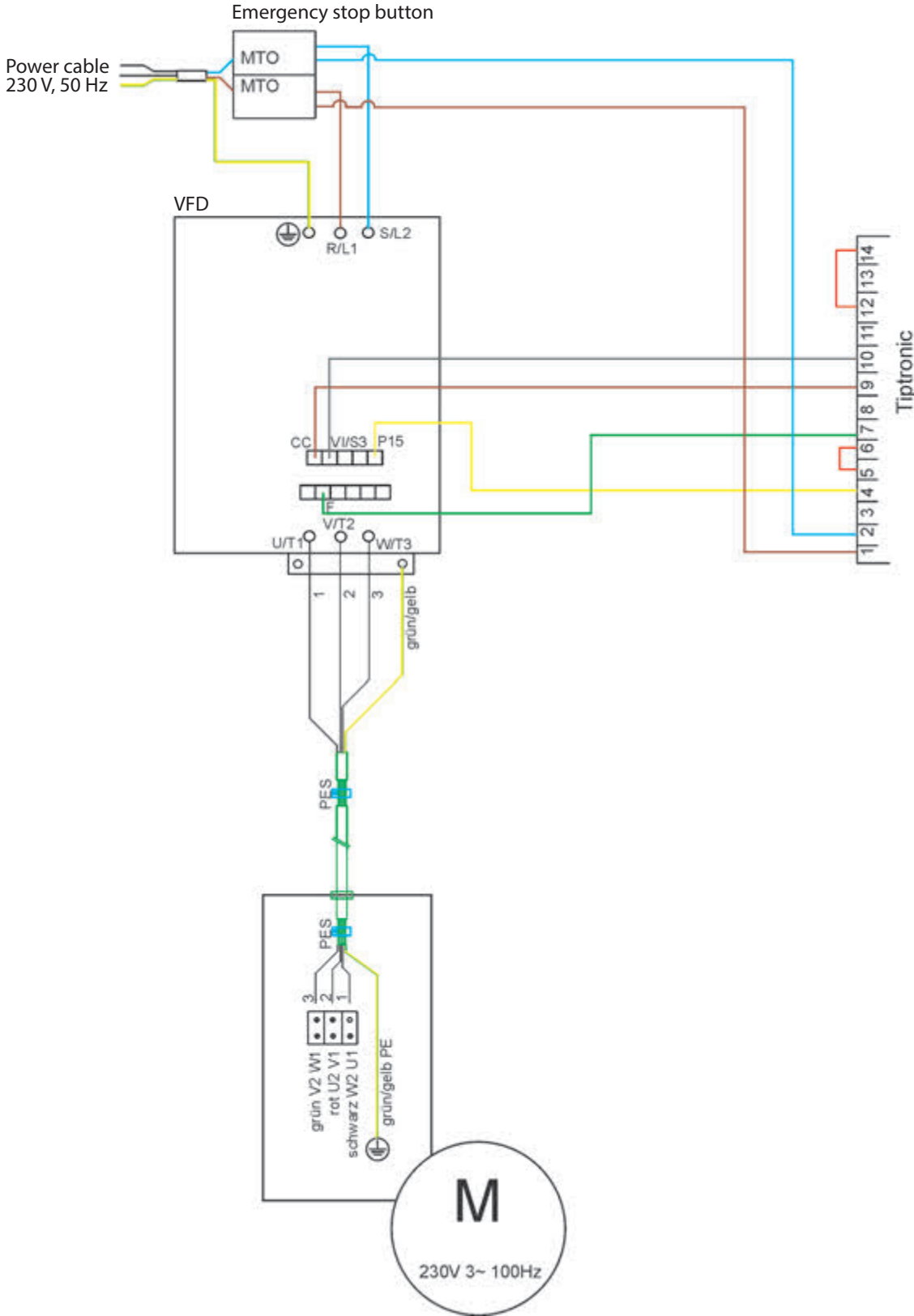


- Assembly is carried out in the reverse order to disassembly.
- As soon as the PTFE axial bearing (22605) has become very thin or the PTFE sliding tape (22606) has too much clearance relative to the shaft, these parts must be replaced.

- **Attention: Never use the machine if the bearings are worn out!**

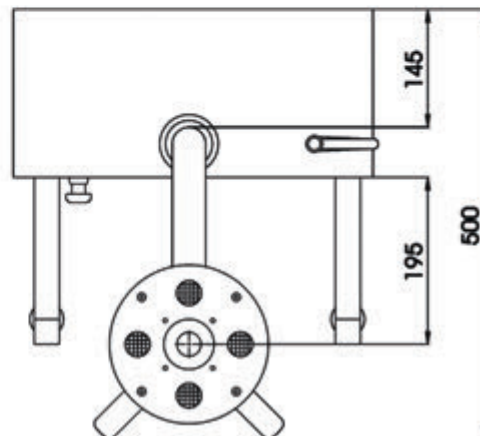
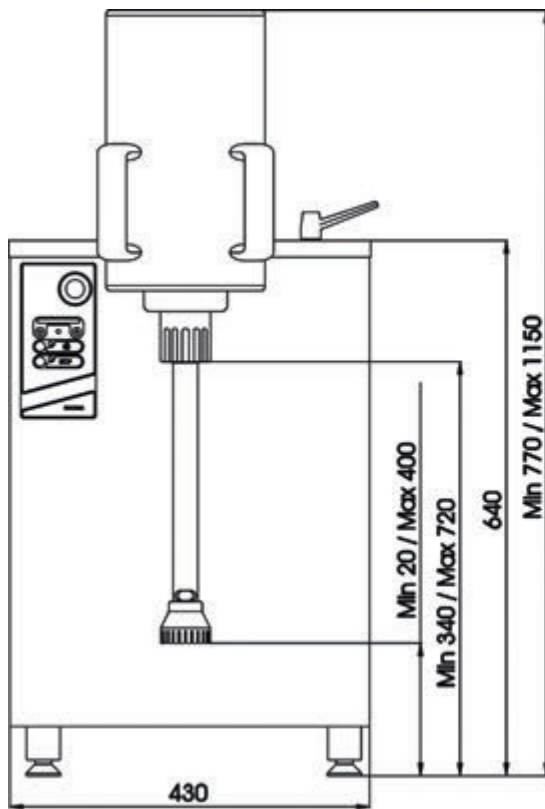


# Wiring diagram



## Technical data

Quantity per cycle (litre)	3 - 15
Connected Voltage	230 V, 50 Hz
Max. power input	0,75 kW
Revs per minute	5000 - 10000 U/min
Cirumferential speed (rotor)	ca. 20 m / sec
Weight	45 kg
Height	min. 76 cm max. 144 cm
Width	43 cm
Depth	50 cm

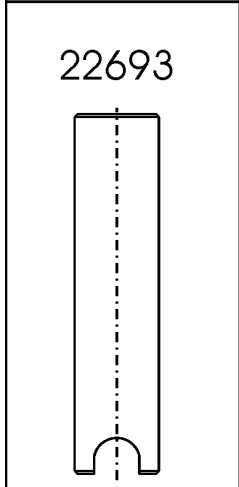
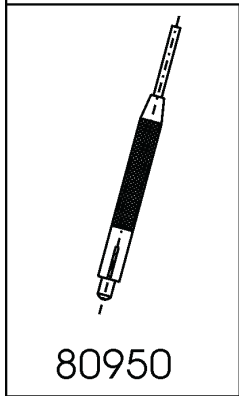
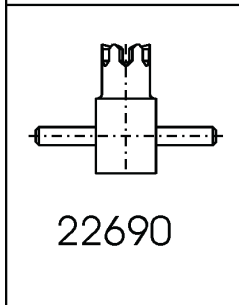
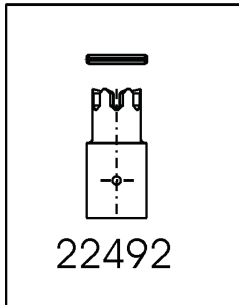




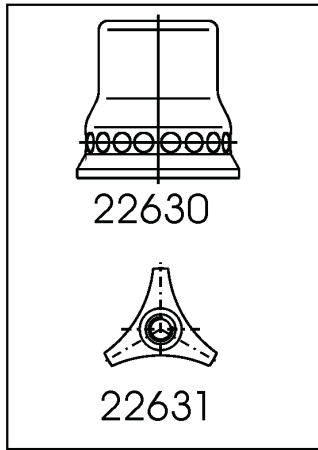
## Spare parts list

### Art.-No. Designation

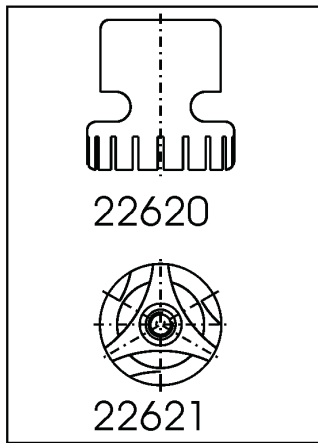
- 22602 - Complete unit „fine“
- 22620 - Stator „fine“
- 22621 - Rotor „fine“
- 22603 - Complete Unit „universal“
- 22630 - Stator „universal“
- 22631 - Rotor „universal“
- 22720 - Shaft
- 22706 - Guide tube
- 22604 - Complete cutter unit
- 22645 - Stator for cutter
- 22646 - Blade for cutter
- 22690 - Special key for shaft
- 22693 - Special key for rotor
- 22605 - PTFE - axial bearing
- 22606 - PTFE - radial bearing
- 22740 - Wear-bushing
- 22616 - Bushing for radial-bearing
- 22492 - Motor coupler with clamping sleeve
- 80950 - Cutter pin driver
- 22694 - Wall holder for two dispensing units



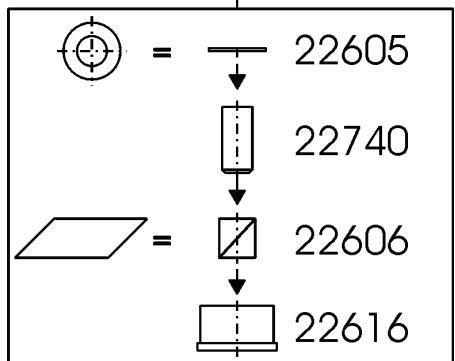
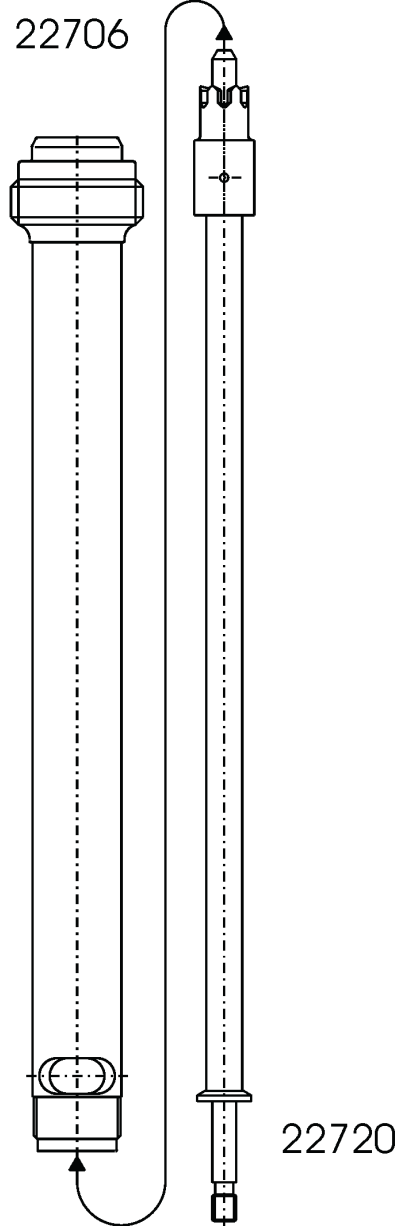
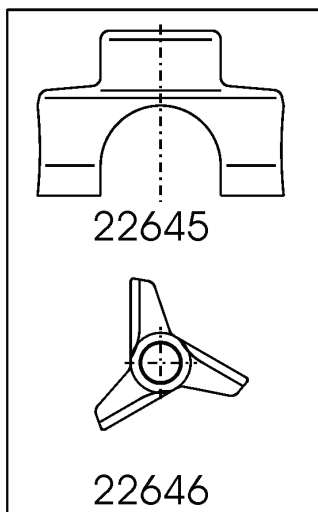
22603  
Complete unit  
„universal“



22602  
Complete unit  
„fine“



22604  
Complete unit  
„cutter“







*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](mailto:info@geppetto-eis.de)  
Website: [www.geppetto-eis.de](http://www.geppetto-eis.de)*