



User Manual | GSI1020

**Automatic Soft Serve Ice Cream
& Frozen Drink Maker**

English

中文

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Congratulations on the purchase of your Ice Cream Maker from Gourmia!

Congratulations on the purchase your Soft Serve Ice Cream and Frozen Drink Maker from Gourmia!

Here at Gourmia, our goal is to make sure delicious menu options are always a practical possibility no matter how fast-paced your life is. Like everything else we create at Gourmia, this appliance is designed to work for you while you work your way through your busy day. Whether you're in need of an icy cocktail, frozen confections for a crowd, or a cold, coffee-flavored treat, your dependable frozen treat maker is up to the task.

This manual provides an overview and instructions on all the functions and features of your new appliance, along with directions for assembling, operating, cleaning, and maintaining it. Please read all safety instructions before getting started. Keep this manual handy for future use and review.

Our team is available to help with any question you might have. We're excited for you and want you to get the most out of your purchase—so whether you need assistance with setup or guidance on which functions to use, we're happy to walk you through it, step by step.

Here's to Frozen Fun!

We'd love to hear about the delicious treats you're creating! Share your thoughts, recipes, and photos with us.

      @gourmia

IMPORTANT SAFEGUARDS

Read all instructions before using the electric appliance.

FOR HOUSEHOLD USE ONLY.

The following basic precautions should always be followed:

1. This appliance is not intended for use by children or persons with reduced physical, sensory, or mental capabilities, or a lack of experience and knowledge, unless they have supervision.
2. Close supervision is necessary when any appliance is used near children. Children should be supervised to ensure that they **DO NOT** play with the appliance. Cleaning and user maintenance **SHOULD NOT** be done by children unless they are supervised. Children **SHOULD NEVER** use the warming station or touch the warming plate or the warming cup.
3. Check if the voltage indicated on the appliance corresponds to the local main voltage before you connect the appliance.
4. **DO NOT** use the appliance if the plug, the main cord or the appliance itself is damaged. Always make sure that the plug is inserted properly into a wall outlet.
5. If the power supply cord is damaged, it must be replaced by a cord from the manufacturer or an authorized service facility.
6. **DO NOT** operate any appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance has been damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. **DO NOT** use an extension cord with this appliance.
8. **DO NOT** let the cord hang over the edge of the table or counter, nor let it touch hot surfaces.
9. To protect against electric shock, **DO NOT** immerse cord, plugs, or appliance in water or other liquid.
10. **DO NOT** plug in the appliance or operate the *control panel* with wet hands.
11. **NEVER** connect this appliance to an external timer switch or separate remote-control system in order to avoid a hazardous situation. To disconnect, turn off the appliance, then remove the plug from the wall outlet.
12. **ALWAYS** use the appliance on a dry and level surface.
13. **WARNING:** Keep ventilation openings, in the appliance enclosure or in the built-in structure, clear of obstruction.

14. **DO NOT** place the appliance against a wall or against other appliances. Leave at least 4 inches of free space on the back and sides and 4 inches of free space above the appliance. **DO NOT** place anything on top of the appliance.
15. **DO NOT** fill containers past the max fill indicators.
16. **DO NOT** operate the appliance with an empty container.
17. **DO NOT** microwave the containers or accessories provided with this appliance.
18. **DO NOT** pour hot liquid into the fill port. Doing so may result in pressure buildup and steam exposure that can pose a risk of burns.
19. This appliance cannot process any solid or dry ingredients. Any solid or large ingredients including ice and frozen fruit must be pureed or liquefied before pouring into the fill port. **DO NOT** use this appliance to crush or grind food or ice!
20. **NEVER** operate the appliance without lids in place. **DO NOT** attempt to defeat the interlock mechanism. Ensure the freezing cylinder and lid are properly installed before operation.
21. **ALWAYS** Keep hands and utensils away from this appliance while mixing to reduce the risk of severe personal injury or damage to the unit.
22. **WARNING: DO NOT** use mechanical devices or other means to accelerate the defrosting process, other than those recommended by the manufacturer.
23. **WARNING: DO NOT** damage the refrigerant circuit.
24. **WARNING:** To avoid a hazard due to instability of the appliance, it must be assembled in accordance with the instructions.
25. **WARNING: DO NOT** store explosive substances such as aerosol cans with a flammable propellant in or near this appliance.
26. **WARNING:** Warming plate and warming cup will be hot! Use caution when handling the *warming cup*. **DO NOT** touch hot surfaces. **DO NOT** allow children near the *warming station* when in use.
27. **DO NOT** carry this unit by the dispenser, the cone holder, or any other extending or removable part.
28. **DO NOT** use the appliance for any other purpose than described in this manual. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
29. **DO NOT** leave the appliance unattended when plugged in.
30. **DO NOT** use outdoors.

SAVE THESE INSTRUCTIONS

IMPORTANT SAFEGUARDS



Combustible material. May burst if heated. (Indicated by a flame symbol, white background, surrounded by a red diamond.)



For indoor and household use only.

DANGER – Risk of fire or explosion. Flammable refrigerant used. Do not use mechanical devices to defrost refrigerator. Do not puncture refrigerant tubing.

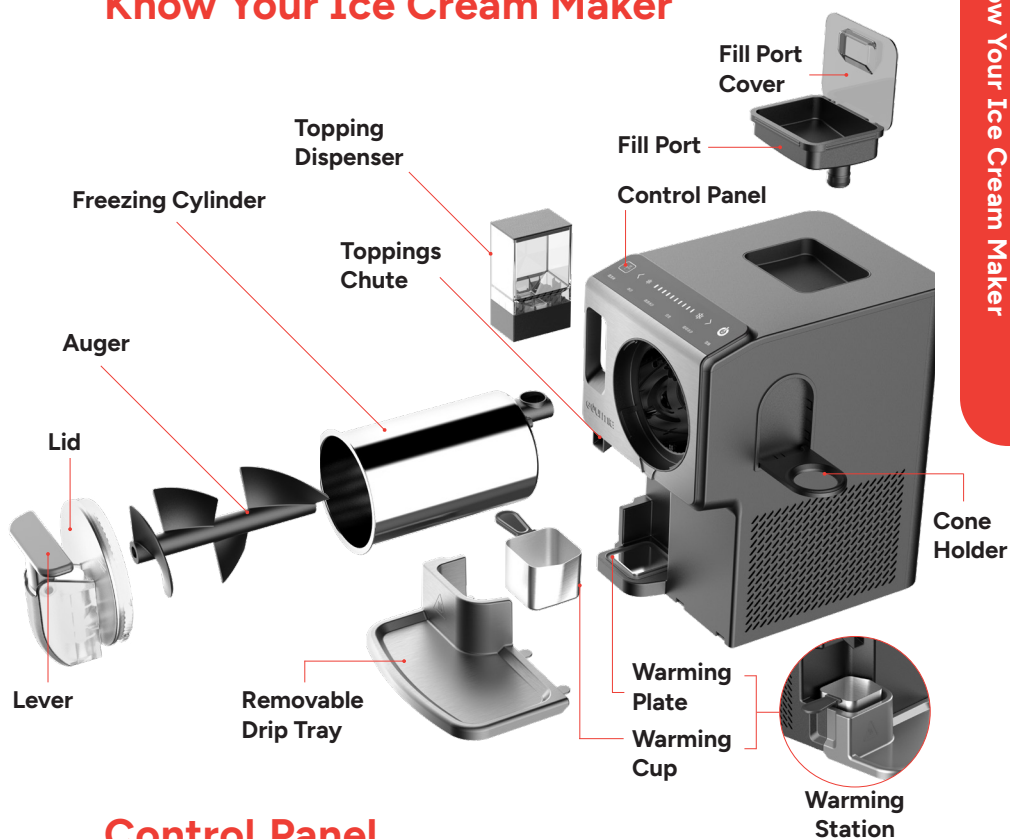
CAUTION – Risk of fire or explosion due to puncture of refrigerant tubing; follow handling instructions carefully. Flammable refrigerant used.

DANGER – Risk of fire or explosion. Flammable refrigerant used. To be repaired only by trained service personnel. Use only manufacturer-authorized service parts. Any repair equipment used must be designed for flammable refrigerants. Follow all manufacturer repair instructions. Do not puncture refrigerant tubing.

CAUTION – Risk of fire or explosion. Dispose of refrigerator properly in accordance with the applicable federal or local regulations. Flammable refrigerant used.

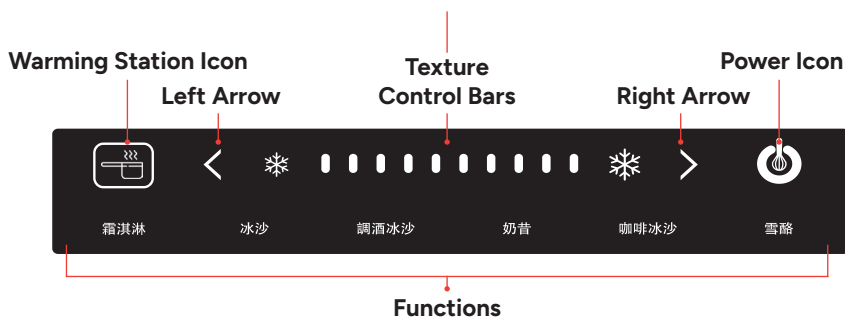
SAVE THESE INSTRUCTIONS

Know Your Ice Cream Maker



Control Panel

This product offers 6 preprogrammed *functions* to achieve the ideal consistency for each frozen treat. When a *function* is selected, the default setting will illuminate on the texture control bars. **When you use a *function* for the first time, we recommend trying the default setting without adjustments.** Once the cycle is complete, taste the results. To make the texture thicker, tap the *right arrow*; to make it thinner, tap the *left arrow*.



Before First Use

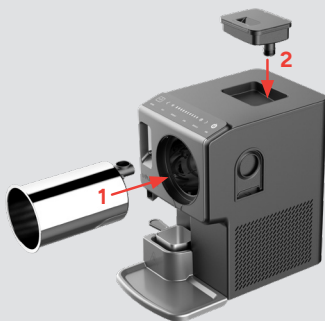
1. Remove all packaging materials from the unit.
2. Wash the *fill port*, all *topping dispenser* parts, and the *lid* in warm, soapy water, or wash in the dishwasher. Dry thoroughly.
3. Run the Rinse Cycle to wash the *auger* and *freezing cylinder*. See **Running the Rinse Cycle** on page 14 for detailed instructions.

IMPORTANT:

This unit utilizes a compressor that must be set upright in order to function properly. Before using the appliance, ensure the appliance was upright for at least 2 hours. When storing the appliance, it is recommended keep it in an upright position.

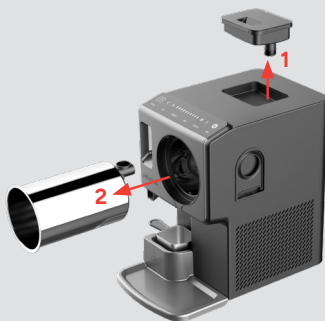
Order of Assembling and Disassembling the Freezing Cylinder and Fill Port

To Assemble:



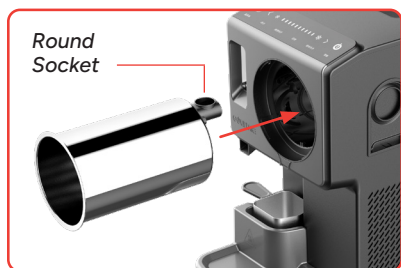
1. First slide in the *freezing cylinder*.
2. Then insert the *fill port*.

To Disassemble:



- Before disassembly, wait 10 minutes for the cylinder to defrost.
1. Lift out the *fill port*.
 2. Slide out the *freezing cylinder*.

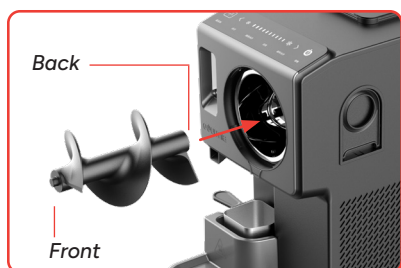
Assembling Your Ice Cream Maker



1. Hold the *freezing cylinder* with the round socket facing upward, and slide towards the back of the unit.



2. Insert the *fill port* into the top of the unit with the round stud facing downward.



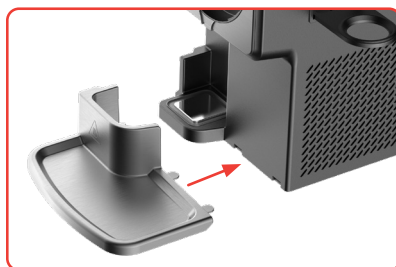
3. Hold the *auger* with its back toward the unit and slide the *auger* through the *freezing cylinder* into its position.



4. Position the *lid* so the unlocked arrow icon aligns with the upside-down arrow on the front of the unit.



5. Rotate the *lid* clockwise so the locked arrow reaches the upside-down arrow and locks into place.



6. Slide the *removable drip tray* into place at the base of the unit.

Note: The unit will not operate without the *lid* in the correct position.

Using Your Ice Cream Maker

The following general instructions apply to every function:

1. Place the unit on a stable, level surface.
2. Plug the unit into an outlet.
3. Tap the *power icon*.
4. Prepare your mixture.

WARNING: This appliance cannot process any solid or dry ingredients.

Any solid or large ingredients including ice and frozen fruit must be pureed or liquefied before pouring into the *fill port*. Do not use this appliance to crush or grind food or ice.

5. Lift the *fill port cover* and pour the mixed ingredients into the opening.

Note: The MAX fill line for this unit is displayed on the lid. **DO NOT** overfill.

6. Tap a *function*. The freezing process will begin.

Note: The *texture control bars* will light up at its default setting. If you wish to adjust the texture, tap the *right or left arrows*. See **Texture Control** on page 7 for detailed instructions.

Note: You can adjust the texture level mid-cycle.

7. When your selected texture is reached, the corresponding *texture control bars* will be lit in solid blue. The unit will beep, indicating that your frozen treat is ready and the Keep Cold Function has started. See **Keep Cold Function** below. To dispense, place your cone or cup below the *lever* and gently pull the *lever* down.

Note: If you want to use larger cones or cups, you can remove the *drip tray*.

8. Once all the contents of the *freezing cylinder* have been dispensed, turn off the unit by pressing the *power icon*.

Keep Cold Function:

The Keep Cold Function automatically begins once your frozen treat is ready, and will continue running for 3 hours.

- The Keep Cold Function can be disabled by powering off the unit.
- After 3 hours, the unit will turn off automatically.
- You can adjust the texture at any time during the Keep Cold Function.

Note: When making ice cream, do not run the Keep Cold Function for more than 1 hour to ensure the best texture.

Using the Warming Station

The *warming station* is intended to keep preheated toppings warm, not for cooking or preparing toppings.

1. Preheat your topping and pour it into the *warming cup*.
2. Tap the *warming station icon*; the icon will turn and stay red while warming.
3. Place the *warming cup* on the *heating plate* of the warming station.

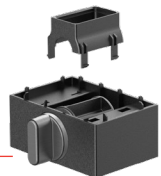
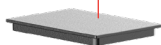
WARNING: The *Warming plate* and *warming cup* will be hot! Use caution when handling the *warming cup*. **DO NOT** touch hot surfaces! **DO NOT** allow children near the *warming station* when in use.

Suggested Warm Toppings:

Suggested warm toppings include hot fudge, caramel sauce, butterscotch sauce, and fruit-based sauces like strawberry, blueberry and raspberry.

Using the Toppings Dispenser

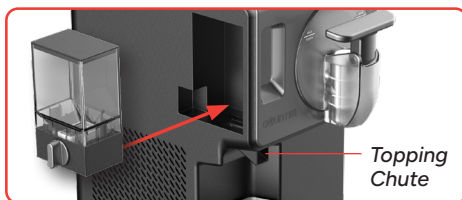
Topping
Dispenser Lid



Knob

Note: The *toppings dispenser* can come apart for cleaning.

1. Remove the *topping dispenser lid* and fill the *topping dispenser* with the topping of your choice.
2. Position the *topping dispenser* in its compartment on the left side of the unit.



3. Place your cone or cup below the *topping chute* and turn the *knob*.

Note: Some toppings may be too large for the *topping dispenser* and will need to be chopped before using. **DO NOT** use full-size chocolate chips or candy.

Note: Empty the *topping dispenser* before storing.

Suggested Toppings:

Suggested toppings include mini candy-coated chocolates, mini chocolate chips, sprinkles, and chopped nuts.

Sugar and Alcohol Guidelines

When using the **SLUSH** and **SPIKED** functions, If there's not enough sugar or too much alcohol, your slush won't freeze properly. To get the perfect slush every time, make sure your mixture has at least 4% sugar and not more than 16% hard alcohol (35%).

Sugar Guide:

For every 8 ounces (240 ml), ensure a minimum of 8 grams of sugar.

Sugar free slush hack:

Typical sugar substitutes do not work well in frozen drink options. If you would like to create a sugar free frozen drink, we suggest purchasing liquid allulose, which crystalizes like sugar in frozen confections.

Alcohol Guide:

When using the **SPIKED** function and adding alcohol to your recipe, your mixture should include at least 2.8% alcohol. If it's over 33% alcohol it won't freeze.

E.g. for a recipe that is 3 cups (24 ounces) total, the maximum alcohol content is 1 cup (8 ounces).

Most wines and beers are under this limit. Some fortified wines might exceed this limit. If your mixture exceeds the limit, dilute it with any non-alcoholic beverage like juice, water, seltzer, or soda.

Texture Control Bar Alerts

Low Sugar / Motor Jam Alert:

The three left *texture control bars* flashing is a low sugar alert. Add more liquefied sweetener and tap the *function* to restart.



High Alcohol / Empty Alert:

The three right *texture control bars* flashing is an alert that your ingredients have a high alcohol content, or the unit is running on empty. Add more liquid and tap the *function* to restart.



Note: DO NOT overfill. If the mixture reaches or is close to the MAX fill line, dispense some of the mixture before adding more liquid.

Recipes

Freeze time may vary based on the ingredients and room temperature. The freeze times below are a starting point. Adjust as needed for desired texture.

Note: For best results, it is best to ensure ingredients are chilled before using.

Function	Recipe	Ingredients	Freeze Time	Servings
SOFT SERVE	Vanilla Soft Serve	<ul style="list-style-type: none"> • 2 cups whole milk • 1 cup heavy cream • $\frac{3}{4}$ cup sugar • 1 tablespoon vanilla extract • $\frac{1}{8}$ teaspoon kosher salt OR $\frac{1}{16}$ teaspoon (equal to 1 pinch) sea, or table salt 	35 minutes	2 pints / 8 small cones
SLUSH	Fresh Juice Slush	<ul style="list-style-type: none"> • 4 cups fresh juice (Orange, cranberry, pomegranate, grape, lemonade, etc.) 	20 minutes	4 servings
SPIKED	Frosé	<ul style="list-style-type: none"> • 2 cups rosé wine • 1 cup frozen strawberries, thawed and pureed in a blender or food processor • $\frac{1}{8}$ cup lemon juice • 2 tablespoons sugar 	28 minutes	4 servings
MILK SHAKE	Vanilla Milkshake	<ul style="list-style-type: none"> • 2½ cups whole milk • ½ cup heavy cream • ½ cup granulated sugar • 1 tablespoon vanilla extract 	18 minutes	4 servings
FRAPPE	Coffee Frappé	<ul style="list-style-type: none"> • 1 cup half & half (or ½ cup heavy cream and ½ cup whole milk) • 2 cups black coffee • $\frac{1}{3}$ cup granulated sugar • 1 teaspoon vanilla extract 	18 minutes	4 servings
SORBET	Fruit Sorbet	<ul style="list-style-type: none"> • 4 cups frozen fruit, thawed and drained (watermelon, mangos, pineapples, raspberries, etc.) • $\frac{1}{4}$ cup sugar (or more to taste) • $\frac{1}{4}$ cup water (or juice from thawed fruit) • 1 tablespoon lemon or lime juice <p>Using a blender or food processor, puree all ingredients. Strain if desired.</p>	30 minutes	2 pints

IMPORTANT: Mix all ingredients together before using.

See **Using Your Ice Cream Maker** on page 10 for detailed instructions.

QR Code to Download Recipe Book

For more recipes, scan the QR Code to download the GSI1020 Recipe Book



Scan to
Download



Cleaning & Maintenance

WARNING:

NEVER immerse cord, plug, or ice cream maker in water or any other liquid.

Running the Rinse Cycle:

The rinse cycle cleans the unit's internals. Follow the instructions below to run the rinse cycle.

1. Wait 30 minutes after using the appliance to ensure the rinse water won't freeze.
2. Pour warm water, or warm water premixed with dishwashing liquid, into the *fill port*.
3. Press and hold the **SORBET** function. The **SORBET** light will flash, and the *texture control* bars will move in a back and forth pattern.
4. Tap the **SORBET** function to turn off the rinse cycle at any time. The cycle will run for 5 minutes if not stopped manually.

Cleaning:

1. **Unit and control panel:** Wipe gently with a damp cloth and dry. Never use abrasives or immerse in water.
2. **Topping chute:** remove the *topping dispenser* and reach into the opening of the *topping chute* with a thin, damp bottle brush or a damp cloth. Leave the *topping chute* exposed to air after cleaning and allow it to dry before storing or next usage.
3. **All removable parts are top rack dishwasher safe**, or can be washed by hand in warm soapy water.

Note: To remove the *freezing cylinder*, wait 10 minutes for the *freezing cylinder* to defrost, then lift out the *fill port* and remove the *freezing cylinder*.

Troubleshooting

Problem	Solution
Your recipe isn't dispensing	<p>Cause: Your mixture is too thick.</p> <p>Add some liquid to your mixture and lower the texture level.</p>
The right three <i>texture control bars</i> are flashing.	<p>Possible Cause 1: Your unit is running on empty.</p> <p>Solution: Add more of your mixture. Tap a function to restart.</p> <p>Possible Cause 2: Your ingredients have a high alcohol content.</p> <p>Solution: Add more liquid to dilute the alcohol levels. Tap the function to restart.</p> <p>Note: Check that your mixture is not filled past the MAX fill line before you add any ingredients. If yes, dispense some of your mixture. DO NOT overfill.</p>
The left three <i>texture control bars</i> are flashing.	<p>Cause: Low sugar / motor jam alert.</p> <p>Add more liquefied sweetener. Tap a <i>function</i> to restart.</p>
The lid does not close properly.	<p>Cause: The <i>freezing cylinder</i> is not fully inserted into the unit.</p> <p>Keep the <i>freezing cylinder</i> inserted. Insert and attach the <i>auger</i>, then rotate and jiggle the <i>auger</i> until the <i>freezing cylinder</i> is fully inserted.</p>
The unit stops operating and returns to stand-by mode.	<p>Cause: The motor is stuck.</p> <p>Possible Solution 1: Add more liquefied sweetener and wait 10 minutes for frozen ingredients to defrost. Tap a function to restart.</p> <p>Possible Solution 2: Dispense the mixture, ensure nothing solid is blocking the auger and that all parts are assembled correctly.</p>
Toppings aren't dispensing.	<p>Cause: The <i>topping dispenser</i> or <i>topping chute</i> is clogged.</p> <p>Clean the <i>topping dispenser</i> and/or the <i>topping chute</i> to remove any large or melted particles.</p>
The freeze function isn't starting, but the lights are on.	<p>Cause: The <i>lid</i> is not properly placed.</p> <p>Turn the <i>lid</i> counterclockwise to remove it, and replace it in the locked position.</p>

Made in China

Gourmia

We'd love to hear from you!
info@gourmia.com



Gourmia®



使用者手冊| GSI1020

自動軟冰淇淋和冰飲機

English

中文

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恭喜您購買Gourmia 軟冰淇淋和冰飲機！

在Gourmia，我們的目標是確保無論您的生活節奏有多快，美味的食物選擇總是觸手可及。就像Gourmia 生產的所有產品一樣，這款電器旨在為您忙碌的日常工作中為您提供貼心服務。無論您是想要一杯冰涼的雞尾酒，為一群人準備冷凍甜點，還是一份冰涼的咖啡味美食，這台可靠的冷凍美食機都能勝任。

本手冊概述並說明了這台新電器的所有功能和特性，以及組裝、操作、清潔和維護說明。開始使用前，請務必閱讀所有安全說明。請妥善保管本手冊，以便將來使用和查閱。

我們團隊隨時為您解答任何問題。我們為您感到高興，並希望您能充分利用所購買的產品，所以無論您需要安裝方面的幫助，還是在使用哪些功能方面獲得指導，我們都樂意一步一步地為您指引。

祝您盡情享受冰爽樂趣！

我們期待見證您的創意美味！歡迎與我們分享您的想法、食譜和照片。

      @gourmia

重要安全須知

使用本電器前，請務必閱讀所有說明。

僅適用於家庭使用。

請務必遵循以下基本預防措施：

1. 本電器不適合兒童或身體、感官或心智能力低下者，或缺乏經驗和知識的人使用，除非有成人監督。
2. 在兒童附近使用任何電器時，都必須密切監督。應監督兒童，確保他們不玩弄電器。不應讓兒童進行清潔和使用後維護，除非有成人監督。絕不讓兒童使用加熱台，或觸摸加熱板或加熱杯。
3. 連接電器前，請檢查電器上標示的電壓是否與當地主電壓一致。
4. 如果插頭、電源線或電器本身損壞，請勿使用電器。務必確保插頭正確插入牆上插座。
5. 如果電源線損壞，則必須更換為製造商或授權服務機構提供的電源線。
6. 請勿在電線或插頭損壞時，電器故障後，或電器發生任何損壞後使用電器。請將電器送回最近的授權服務機構進行檢查、維修或調整。
7. 請勿為本電器使用延長線。
8. 請勿讓電線懸掛在桌子或檯面邊緣，也不要讓它接觸熱表面。
9. 為防止觸電，請勿將電線、插頭或電器浸入水或其他液體中。
10. 請勿用濕手插拔電器插頭或操作控制面板。
11. 切勿將本電器連接到外部定時開關或獨立的遙控系統，以免發生危險。若要斷開連接，請先關閉電器，然後從牆上插座拔下插頭。
12. 始終在乾燥、水平的表面上使用本電器。
13. 警告：保持電器外殼或內置結構中的通風口暢通，避免堵塞。
14. 請勿將本電器靠牆放置或與其他電器並排放置。在電器背面和側面至少留出4 英寸自由空間，在電器上方至少留出4 英寸自由空間。請勿在電器頂部放置任何物品。
15. 填充容器時請勿超過最大填充指示線。

16. **請勿**在容器為空的情況下操作電器。
17. **請勿**以微波爐加熱本電器隨附的容器或配件。
18. **請勿**將熱液體倒入進料口。這樣做可能導致壓力積聚和蒸汽噴出，有灼傷風險。
19. 本電器無法加工任何固體或乾性配料。包括冰塊和冷凍水果在內的任何固體或大塊配料，在倒入進料口之前必須打成泥狀或液化。**請勿**使用本電器壓碎或研磨食物或冰塊！
20. 操作本電器時，蓋子**必須**安裝到位。**請勿**試圖破壞連鎖裝置。操作前，請確保冷凍筒和蓋子已正確安裝。
21. 攪拌時，請**務必**讓手和餐具遠離本電器，以降低嚴重人身傷害或設備損壞的風險。
22. **警告：**除製造商建議的方法外，**請勿**使用機械設備或其他方法加速除霜過程。
23. **警告：****請勿**損壞冷氣迴路。
24. **警告：**為避免因電器不穩定而造成危險，必須依照指示進行組裝。
25. **警告：****請勿**在本電器內或附近存放爆炸性物質，如裝有易燃推進劑的氣霧罐。
26. **警告：**加熱板和加熱杯很燙！拿取加熱杯時要小心。**請勿**觸摸熱表面。使用加熱台時，**請勿**讓兒童靠近。
27. **請勿**透過出料口、蛋筒架或任何其他伸出或可拆卸部件搬運本電器。
28. **請勿**將本電器用於本手冊未提及的任何其他目的。使用非電器製造商推薦的配件可能導致受傷。
29. 插上電源後，**務必**隨時看管電器。
30. **請勿**在戶外使用。

請保留這些說明

重要安全須知



易燃材料。加熱可能發生爆炸。
(以火焰符號、白色背景和環繞的紅色菱形邊框表示。)



僅適用於室內和家庭使用。

危險—有火災或爆炸風險。使用易燃冷媒。請勿使用機械設備為冰箱除霜。請勿刺穿冷媒管路。

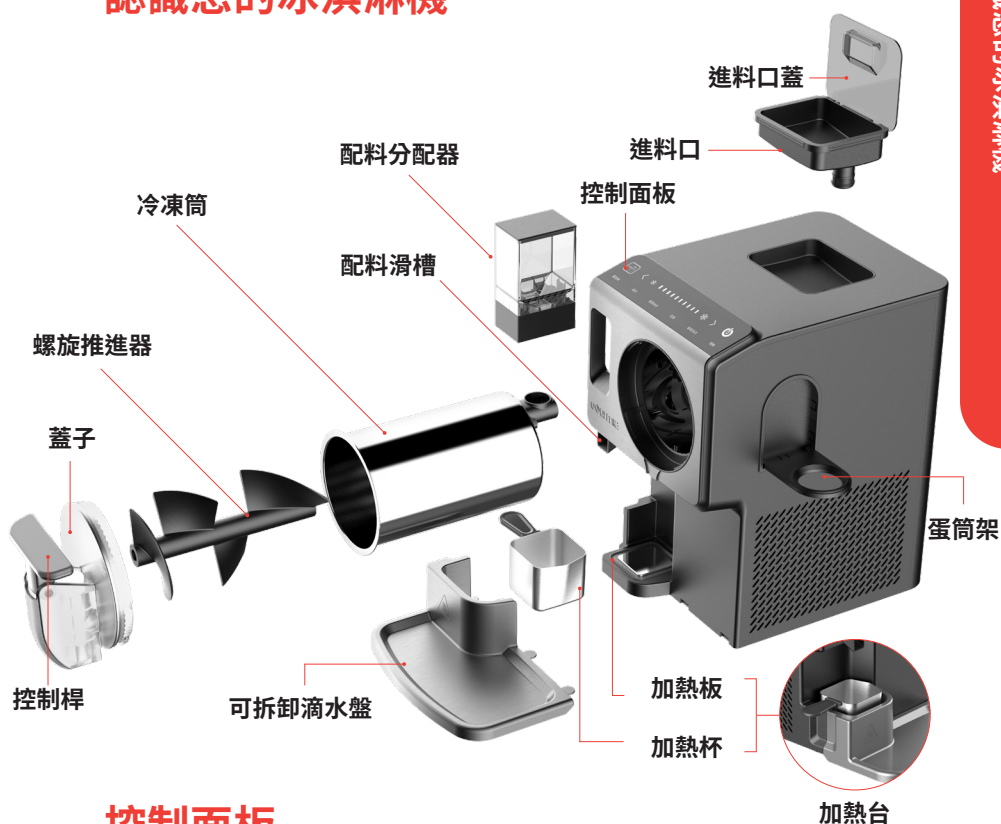
注意—由於刺穿冷媒管有火災或爆炸風險；請仔細遵循操作說明。使用易燃冷媒。

危險—有火災或爆炸風險。使用易燃冷媒。只能由受過訓練的維修人員進行維修。只能使用製造商授權的維修零件。使用的任何維修設備必須適用於易燃冷媒。請遵循製造商的所有維修說明。請勿刺穿冷媒管路。

注意—有火災或爆炸風險。請依照適用的聯邦或地方法規妥善處置冰箱。使用易燃冷媒。

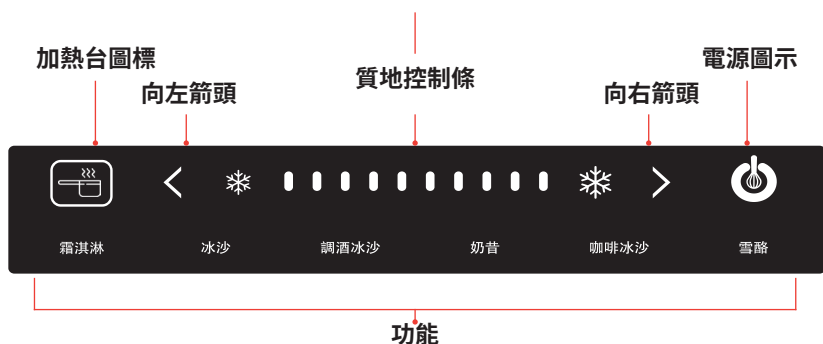
請保留這些說明

認識您的冰淇淋機



控制面板

本產品提供6種預設功能，讓每種冷凍美食達到理想的濃稠度。選擇功能時，質地控制條上的預設設定將會亮起。首次使用某種功能時，建議先嘗試預設設置，無需調整。製作完成後，品嚐成品。如果想讓質地更濃稠，點按**向右箭頭**；如果想讓質地更稀薄，請按**向左箭頭**。



首次使用前

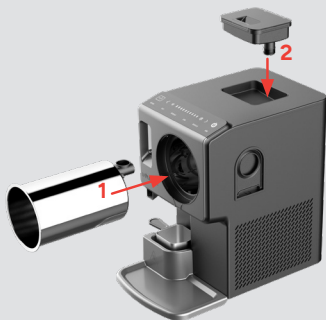
1. 移除設備的所有包裝材料。
2. 用溫肥皂水清洗進料口、所有配料分配器零件和蓋子，也可以放入洗碗機清洗。完全晾乾。
3. 運行沖洗程序，清洗螺旋推進器和冷凍筒。詳細說明請參閱第30 頁的**運轉沖洗程序**。

重要提示：

本設備使用壓縮機，必須直立放置才能正常運作。使用本電器前，請確保已直立放置至少2 小時。存放本電器時，建議保持直立。

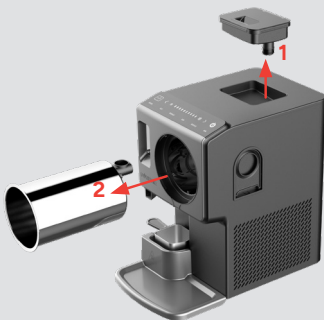
冷凍筒與進料口的組裝與拆卸順序

組裝：



1. 首先將冷凍筒滑入。
2. 然後插入進料口。

拆卸：



拆卸前請等待10 分鐘，讓冷凍筒解凍。

1. 抬出進料口。
2. 滑出冷凍筒。

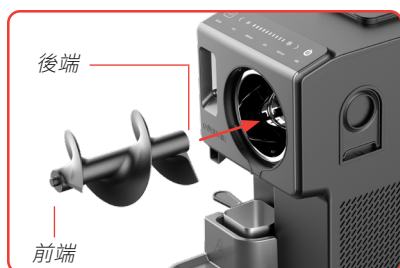
組裝冰淇淋機



1. 使圓形插座朝上，握住冷凍筒向設備後方滑動。



2. 將圓形螺柱朝下，將進料口插入設備頂部。



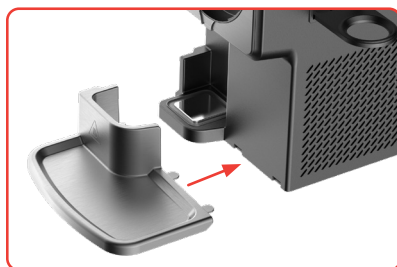
3. 握住螺旋推進器，使其後端朝向設備，將螺旋推進器穿過冷凍筒滑入到位。



4. 放置蓋子，使解鎖箭頭圖示與裝置正面的倒置箭頭對齊。



5. 順時針旋轉蓋子，使鎖定箭頭到達倒置箭頭位置並鎖定到位。



6. 將可拆卸滴水盤滑入裝置底部的相應位置。

注意：若蓋子未正確放置，設備將無法運作。

使用冰淇淋機

以下通用說明適用於每種功能：

1. 將設備放置在穩定、水平的表面上。
2. 將設備插頭插入插座。
3. 點按 **電源圖示**。
4. 準備配料混合物。

警告：本電器無法加工任何固體或乾性配料。

包括冰塊和冷凍水果在內的任何固體或大塊配料，在倒入 **進料口** 之前必須打成泥狀或液化。請勿使用本電器壓碎或研磨食物或冰塊。

5. 抬起 **進料口蓋**，將混合好的食材倒入開口處。

注意：本設備的最大填充線顯示在蓋子上。**請勿過度填充。**

6. 點選一種 **功能**。冷凍過程將開始。

注意：質地控制條上的預設定將會亮起。如果您想調整質地，請點選 **向右箭頭** 或 **向左箭頭**。詳細說明請參閱第23 頁的 **質地控制**。

注意：可以在製作過程中調整質地等級。

7. 當達到所選的質地時，相應的 **質地控制條** 將點亮純藍色。設備將發出蜂鳴聲，表示冷凍美食製作好，冷藏功能已啟動。**冷藏功能** 見下文。要出料，將蛋筒或杯子放在 **控制桿** 下方，輕輕向下拉動 **控制桿**。

注意：如果想使用較大的蛋筒或杯子，可以取下 **滴水盤**。

8. 冷凍筒內的所有內容物都出料完畢後，按下 **電源圖示** 關閉設備。

冷藏功能：

冷凍美食準備好後，冷藏功能會自動啟動並持續運作3 小時。

- 可以透過關閉設備來停用冷藏功能。
- 3 小時後，設備將自動關閉。
- 在冷藏功能運作期間，可以隨時調整質地。

注意：製作冰淇淋時，冷藏功能運作時間請勿超過1 小時，以確保最佳質地。

使用加熱台

加熱台用於讓預先加熱的食材保持溫熱，不可用於烹調或準備食材。

1. 預熱配料，然後倒入加熱杯中。
2. 點選加熱台圖示；該圖示將亮起並保持紅色，表示正在加熱。
3. 將加熱杯放在加熱台的加熱板上。

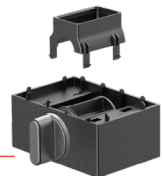
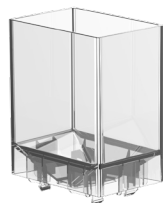
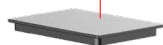
警告：加熱板和加熱杯很燙！拿取加熱杯時要小心。請勿觸摸熱表面！使用加熱台時，請勿讓兒童靠近。

建議的溫熱配料

建議的溫熱配料包括熱巧克力醬、焦糖醬、奶油糖果醬，以及草莓、藍莓和樹莓等水果醬。

使用配料分配器

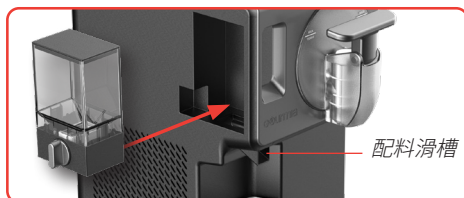
配料分配器蓋子



旋鈕

注意：配料分配器可以拆下來清潔。

1. 取下配料分配器蓋子，將所選配料裝入配料分配器。
2. 將配料分配器放置在設備左側的隔間中。



3. 將蛋筒或杯子放在食材滑槽下方，轉動旋鈕。

注意：有些配料可能太大，無法放入配料分配器，需要在使用前切碎。請勿使用完整的巧克力豆或糖果。

注意：存放配料分配器前請將其清空。

建議的配料

建議的配料包括迷你糖衣巧克力、迷你巧克力豆、糖珠和切碎的堅果。

糖和酒精使用指南

使用**冰沙(SLUSH)**和**刨冰(SPIKED)**功能時，如果糖分不足或酒精過多，冰沙將無法正常冷凍。為了每次都能製作出完美的冰沙，請確保混合物中至少含有4% 的糖，且硬酒精含量不超過16% (體積比35%)。

糖分指南：

確保每8 盎司 (240 毫升) 至少含有8 克糖。

無糖冰沙小撇步

一般的代糖在冷凍飲品中效果不佳。如果您想製作無糖冷凍飲品，建議購買液體木糖醇，它在冷凍甜點中會像糖一樣結晶。

酒精指南

使用**刨冰(SPIKED)**功能並在食譜中添加酒精時，混合物中應至少含有2.8% 的酒精。如果酒精含量超過33%，混合物將無法冷凍。

例如，對於總容量為3 杯 (24 盎司) 的食譜，最大酒精含量為1 杯 (8 盎司)。

大多數葡萄酒和啤酒都低於此限制。有些加強型葡萄酒可能超過這項限制。如果混合物超過此限制，可以用任何非酒精飲料，如果汁、水、蘇打水或汽水稀釋。

質地控制條警報

低糖/電機堵塞警報：

左邊三個質地控制條閃爍表示低糖警報。請加入更多液化甜味劑，然後點選功能重新啟動。



高酒精/空料警報：

右邊三個質地控制條閃爍表示配料中酒精含量過高，或設備正在空轉。請增加更多液體，然後點選功能重新啟動。



注意：請勿過度填充。如果混合物達到或接近最大填充線，請先排出一些混合物再添加更多液體。

食譜

冷凍時間可能因食材和室溫而異。以下冷凍時間僅供參考。可依所需質地進行調整。**注意：**為獲得最佳效果，最好確保食材在使用前已冷藏。

功能	食譜	食材	冷凍時間	份數
軟冰淇淋	香草軟冰淇淋	<ul style="list-style-type: none"> • 2 杯全脂牛奶 • 1 杯濃奶油 • $\frac{3}{4}$ 杯糖 • 1 湯匙香草精 • $\frac{1}{8}$ 茶匙猶太鹽或 $\frac{1}{16}$ 茶匙 (約 1 小撮) 莫頓鹽、海鹽或食鹽 	35 分鐘	2 品脫/ 8 個小蛋筒
冰沙	鮮榨果汁冰沙	<ul style="list-style-type: none"> • 4 杯鮮榨果汁 (柳橙汁、蔓越莓汁、石榴汁、葡萄汁、檸檬汁等) 	20 分鐘	4 份
刨冰	草莓冰葡萄酒	<ul style="list-style-type: none"> • 2 杯桃紅葡萄酒 • 1 杯冷凍草莓 (解凍後用攪拌機或食物處理機打成泥狀) • $\frac{1}{8}$ 杯檸檬汁 • 2 大匙糖 	28 分鐘	4 份
奶昔	香草奶昔	<ul style="list-style-type: none"> • 2½ 杯全脂牛奶 • ½ 杯濃奶油 • ½ 杯白砂糖 • 1 湯匙香草精 	18 分鐘	4 份
冰咖啡	咖啡冰沙	<ul style="list-style-type: none"> • ½ 杯濃奶油和 ½ 杯全脂牛奶 • 2 杯黑咖啡 • $\frac{1}{3}$ 杯白砂糖 • 1 茶匙香草精 	18 分鐘	4 份
雪芭	水果雪芭	<ul style="list-style-type: none"> • 4 杯冷凍水果 (解凍後瀝乾水分，如西瓜、芒果、鳳梨、樹莓等) • $\frac{1}{4}$ 杯糖 (可依口味適量增加) • $\frac{1}{4}$ 杯水 (或解凍水果的果汁) • 1 湯匙檸檬汁或酸橙汁 <p>用攪拌機或食物處理機將所有食材打成泥狀。如有需要，可過濾</p>	30 分鐘	2 品脫

重要提示：使用前將所有食材混合均勻。

詳細說明請參閱第26 頁的**使用冰淇淋機**。

掃描二維碼下載食譜手冊

如需更多食譜，請掃描二維碼下載GSI1020 食譜手冊。



掃描下載



清潔與維護

警告：

切勿將電源線、插頭或冰淇淋機浸入水或任何其他液體中。

執行沖洗程序：

沖洗程序用於清潔設備內部。請依照以下說明執行沖洗程序。

1. 使用電器後等待30分鐘，確保沖洗水不會結冰。
2. 將溫水或預先混合了洗潔精的溫水倒入進料口。
3. 按住**雪芭(SORBET)**功能。**雪芭(SORBET)**指示燈將會閃爍，質感控制條會前後移動。
4. 隨時可以點選**雪芭(SORBET)**功能關閉沖洗程序。如果不手動停止，程式將運行5分鐘。

清潔：

1. **設備和控制面板：**用濕布輕輕擦乾。切勿使用有磨砂作用的清潔用品，也不要浸入水中。
2. **配料滑槽：**取下**食材分配器**，用細長濕潤的刷子或濕布伸進**配料滑槽**的開口處清潔。清潔後，讓**配料滑槽**暴露在空氣中，晾乾之後再存放或供下次使用。
3. **所有可拆卸部件均可放在洗碗機上層清洗**，也可用溫肥皂水手工清洗。

注意：要取出**冷凍筒**，需等待10分鐘讓**冷凍筒**解凍，然後抬出**進料口**，再取出**冷凍筒**。

故障排除

問題	解決方案
食譜未進行分配	<p>原因:混合物太濃稠。</p> <p>在混合物中添加一些液體，並降低質地等級。</p>
右邊的三個質地控制條閃爍。	<p>可能的原因1: 設備內物料已空。</p> <p>解決方案:添加更多混合物。點按一種功能重新啟動。</p> <p>可能的原因2: 配料中酒精含量過高。</p> <p>解決方案:添加更多液體以稀釋酒精濃度。點按功能重新啟動。</p> <p>注意:添加配料前請檢查混合物是否超過最大填充線。若超過，請先排出部分混合物。請勿過度填充。</p>
左邊的三個質地控制條閃爍。	<p>原因:低糖/馬達堵塞警報。</p> <p>添加更多液化甜味劑。點按一種功能重新啟動。</p>
蓋子未正確關閉。	<p>原因:冷凍筒未完全插入設備。</p> <p>確保冷凍筒插入到位。插入並安裝螺旋推進器，然後旋轉並晃動螺旋推進器，直到冷凍筒完全插入。</p>
設備停止運作並返回待機模式。	<p>原因:馬達卡住。</p> <p>可能的解決方案1:加入更多液化甜味劑，並等待10分鐘讓冷凍食材解凍。點按一種功能重新啟動。</p> <p>可能的解決方案2:排出混合物，確保沒有固體堵塞螺旋推進器，且所有零件均正確組裝。</p>
配料未分配。	<p>原因:配料分配器或配料滑槽堵塞。</p> <p>清潔配料分配器和/或配料滑槽，清除任何大顆粒或融化的顆粒。</p>
冷凍功能未啟動，但指示燈亮起。	<p>原因:蓋子未正確放置。</p> <p>逆時針轉動蓋子將其取下，然後重新安裝並鎖定位。</p>

中國製造

Gourmia

我們期待您的回饋！

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