



# Ice Cream Maker

## User's Guide



### After Sales Support

Now you have purchased a Delta® product you can rest assured in the knowledge that as well as your 3 year parts and labour warranty you have the added peace of mind of dedicated helplines and e-mail support:



#### **AFTER SALES SUPPORT**

UK / N.IRELAND HELPLINE NO 0800 328 6020

REP.IRELAND HELPLINE NO 00800 4467 5888

E-MAIL SUPPORT [info@dariolondon.com](mailto:info@dariolondon.com)

MODEL NUMBER: GT-EM-02

# Contents

01	Introduction .....	3
02	Safety Instructions	
	Designated use .....	4
	Hazard for children and persons with limited ability to operate appliances .....	4
	Hazard from electricity .....	4
	Injury hazard .....	5
	Freezing hazard .....	5
	Careful – Appliance damage .....	5
	Careful when cleaning .....	6
	Important hygiene information .....	7
	Please ensure you follow these hygiene tips .....	7
03	Description of Parts and Accessories .....	8
04	Prior to Initial Use .....	9
05	Preparing ice cream .....	10
	Chilling the freezing bowl .....	10
	Preparing the ice cream mass .....	10
	Assembling the Ice Cream Maker .....	11
	Switching on the Ice Cream Maker .....	11
	Pouring in the ice cream mass .....	11
	Switching off the Ice Cream Maker / removing the ice cream .....	12
06	Cleaning and care .....	13
07	Recipes	
	Strawberry Sorbet .....	14
	Vanilla ice cream .....	15
	Peach Yoghurt Ice Cream .....	16
	Cheesecake Ice Cream .....	17
	Lemon Ice Cream .....	18
08	Technical Data .....	18
09	Fault / Rectification .....	19
10	Disposal .....	19
11	Declaration of Conformity .....	20
12	Warranty .....	21
	Warrantee Card	

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888

E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)

2 Model Number: GT-EM-02

# Introduction

01

## Congratulations!

You have made an excellent choice with the purchase of this quality Delta® brand product. By doing so you now have the assurance and peace of mind which comes from purchasing a product that has been manufactured to the highest standards of performance and safety, supported by the high quality standards of Aldi.

We want you to be completely satisfied with your purchase so this Delta® product is backed by a comprehensive manufacturer's 3 year warranty and an outstanding after sales service through our dedicated Helpline. We hope you will enjoy using your purchase for many years to come.

If you require technical support or in the unlikely event that your purchase is faulty please telephone our Helpline for immediate assistance. Faulty product claims made within the 3 year warranty period will be repaired or replaced free of charge provided that you have satisfactory proof of purchase (keep your till receipt safe!). This does not affect your statutory rights. However, be aware that the warranty will become null and void if the product is found to have been deliberately damaged, misused or disassembled.

In order to always guarantee the optimum function and performance of your Ice Cream Maker and to ensure your personal safety, we have one request:

**Please read through these User's Guide prior to initial use and especially follow the safety instructions!**

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888  
E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)  
Model Number: GT-EM-02



# Safety Instructions

# 02

## Designated use

The Ice Cream Maker is intended for the preparation of ice cream. It is designed for quantities occurring in private households and is unsuitable for commercial purposes.

## Hazard for children and persons with limited ability to operate appliances

- This appliance is not intended for use by persons (including children) with limited physical, sensory or mental abilities or lacking experience and/or knowledge, unless they are supervised by a person responsible for their safety or have received instructions for use of the device from this person in advance.
- Supervise your children in order to ensure that they do not play with the appliance.
- Keep children away from packaging material. There could be a risk of suffocation!
- Do not allow the mains cable to hang down from the work surface. There could be a risk of injury.



## Hazard from electricity

- Do not operate the appliance if the appliance or the mains cable has visible damage or if the appliance has previously been dropped.
- Do not dismantle the appliance. Improper repairs could result in significant hazards for the user. Therefore, only allow repairs to be carried out on appliances by a professional workshop. We recommend that you contact our Service Centre or suitably qualified persons.
- If the mains cable of this appliance should be damaged, it must be replaced by our Service Centre or a similarly qualified person, in order to avoid hazards.
- Only connect the appliance to a properly installed socket with voltage that agrees with the technical data on the rating plate.

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888

E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)

Model Number: GT-EM-02



- Disconnect the mains cable from the socket,
  - if a fault occurs,
  - if you are not using the Ice Cream Maker,
  - before assembling or dismantling accessories,
  - before cleaning the Ice Cream Maker.
- Pull on the mains plug, not on the mains cable.
- Do not leave the Ice Cream Maker running unattended.
- The drive unit, mains cable and plug must not be immersed in water or other liquids.
- Do not use the Ice Cream Maker outdoors.
- Never store and operate the motor unit in the refrigerator or freezer.

### Injury hazard

In order to avoid injuries and damage to the appliance:

- Keep hair and clothing away from the rotating stirring paddle.
- Never grasp the rotating stirring paddle
- Also do not insert any scrapers or other kitchen equipment while the ice cream maker is working.

### Freezing hazard

- Only handle the frozen freezing bowl with pot holders or oven gloves, in order to avoid frostbite.

### Careful – Appliance damage

- The freezing bowl must be completely dry when it is placed into the freezer compartment.
- Do not damage the freezing bowl, e.g. by piercing or heating.

- If coolant should escape from the freezing bowl, the Ice Cream Maker must no longer be used and must be disposed of. Please read the “Disposal” section.
- Place the Ice Cream Maker on a solid, level surface.
- Keep the Ice Cream Maker away from heat sources.
- Switch the Ice Cream Maker on first and then pour the prepared ice cream mass into the running machine. Do not switch the Ice Cream Maker off and back on again while preparing ice cream, otherwise the ice cream mass will freeze solidly to the freezing bowl and block the stirring paddle.
- When the ice cream mass becomes very firm, the rotating direction of the stirring paddle automatically changes. This is a protective function, so that the motor does not overheat. If the rotating direction changes constantly, switch the appliance off and remove the ice cream mass.
- The motor will switch off automatically when it overheats. In this case, switch the device off, remove the plug and allow the motor block to cool off for at least 1 hour.
- Only use the Ice Cream Maker with the enclosed accessories.
- Do not use any metal items, for example, for removing the finished ice cream. These can damage the interior of the freezing bowl.

### Careful when cleaning

- Remove the plug prior to cleaning the motor block.
- The appliance and the freezing bowl must not be cleaned in the dishwasher.
- The appliance must not be immersed in water.
- For cleaning the motor block and the outside of the freezing bowl, please use a soft cloth that has been slightly dampened with water.
- Leave the freezing bowl to warm up to room temperature prior to cleaning.
- Do not use any aggressive chemical detergents, abrasives, hard sponges, or similar, for cleaning.



## Important hygiene information

Ice cream is an ideal culture medium for salmonella. Therefore particular hygiene is required for preparing ice cream.

Raw eggs are the main source of salmonella. Fresh, raw eggs frequently contain salmonella in a very small quantity. However, with longer storage or insufficient cooling, salmonella can multiply rapidly.

Salmonella can also multiply in the prepared ice cream mass or thawing ice cream.

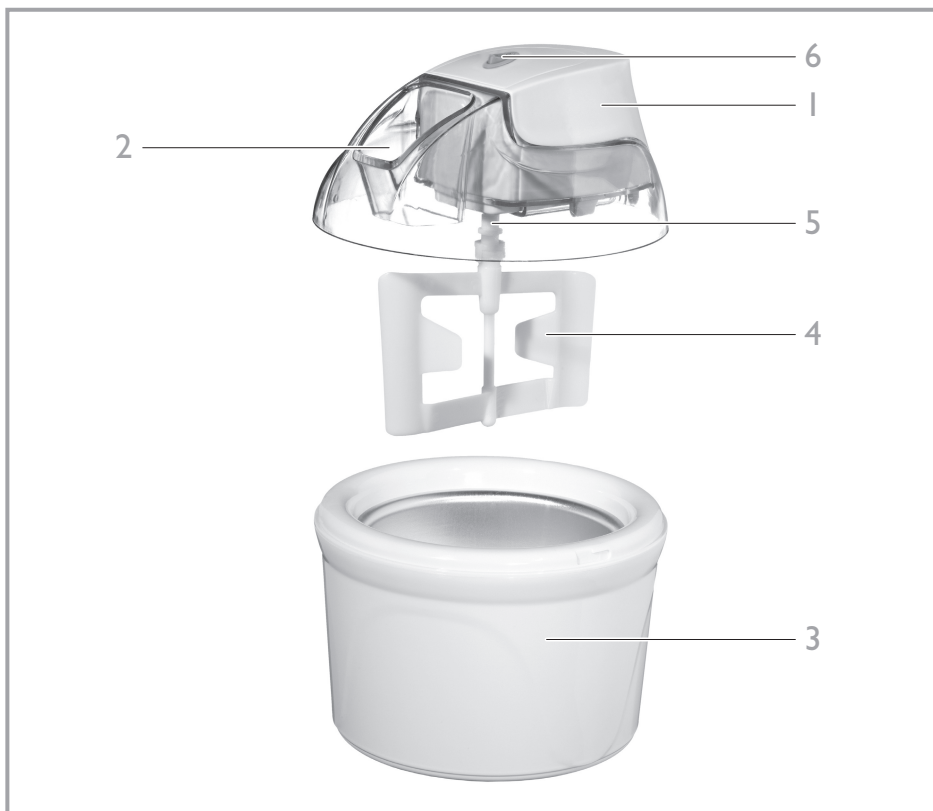
### Please ensure you follow these hygiene tips:

- For people with weak resistance (e.g. small children, older or sick people), you should prepare recipes without raw egg.
- For ice cream recipes with raw egg, always use fresh eggs and store these in the refrigerator.
- When preparing ice cream, ensure that all working equipment is absolutely clean.
- Immediately put the prepared ice cream mass into the refrigerator and do not keep it there for longer than 24 hours.
- You should consume the finished ice cream immediately. You can keep ice cream with fresh ingredients in the freezer at a maximum of  $-18^{\circ}\text{C}$ .
- Thawing or thawed ice cream must never be re-frozen.
- Clean the Ice Cream Maker and all work equipment thoroughly after preparing ice cream.



## Description of Parts and Accessories

# 03



### Ice Cream Maker:

- 1 Removable motor block
- 2 Lid with practical opening for pouring in ingredients
- 3 Freezing bowl
- 4 Stirring paddle
- 5 Connector
- 6 ON / OFF switch (I/O)



## Prior to Initial Use

# 04

We recommend that you clean your new Ice Cream Maker prior to making ice cream for the first time.

**Hazard:**

**Disconnect the mains plug prior to cleaning the motor block (1).**

**Careful:**

**The appliance and the freezing bowl (3) must not be cleaned in the dishwasher.**

**The appliance must not be immersed in water.**

**For cleaning the motor block (1) and the outside of the freezing bowl (3), please use a soft cloth that has been slightly dampened with water.**

**Do not use any aggressive, chemical detergents, abrasives, hard sponges, or similar for cleaning.**

1. Wipe the motor block (1) with a damp cloth and then dry it off.
2. Clean the freezing bowl (3) (inside), lid (2), connector (5) and stirring paddle (4) thoroughly with hot rinsing water. Rinse off again with hot water.
3. Only wipe the outside of the freezing bowl (3) with a damp cloth.
4. Dry all parts off completely.



# Preparing ice cream

# 05

You can achieve particularly good results if the freezing bowl (3) and the prepared ice cream mass are sufficiently chilled. This also shortens the preparation time.

The finished ice cream is soft and creamy. Serve it immediately. It tastes best this way.

By the way: The ice cream stays softer when adding alcohol.

## Chilling the freezing bowl (3)

Prior to each preparation of ice cream, the freezing bowl (3) must be chilled for at least 24 hours at  $-18^{\circ}\text{C}$  or colder temperatures. Your freezer compartment must be labelled with at least 3 stars, so that the freezing bowl is sufficiently chilled for making ice cream. The freezing bowl (3) must be completely dry when being placed in the freezer.

1. Pack the freezing bowl (3) in a plastic bag.
2. Place the freezing bowl (3) upright and level in the freezer.

The freezing bowl (3) fits into freezer compartments with a height of at least 15cm. If you always leave the freezing bowl (3) in the freezer, you can prepare ice cream at any time.

## Preparing the ice cream mass

### **Warning:**

**Always use fresh eggs and store these in the refrigerator.**

**When preparing ice cream, ensure that all parts of the Ice Cream Maker and all work equipment are absolutely clean.**

1. Prepare the ice cream according to the recipe. In these instructions, you will find a selection of recipes that have already been tested with this Ice Cream Maker.
2. Immediately place the prepared ice cream mass into the refrigerator and do not keep it there for longer than 24 hours.

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888

E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)

Model Number: GT-EM-02



## Assembling the Ice Cream Maker

**Hazard! Switch the appliance off and disconnect the mains plug prior to all assembly activities.**

1. Place the motor block (1) on the lid (2) in the designated fixing. You will hear a “click” sound when the motor block (1) is in the right position.
2. Insert the connector (5) into the motor block (1) from below.
3. Now, you can slide the stirring paddle (4) onto the connector (5). Ensure that the stirring paddle (4) locks in, so that a proper fit is guaranteed.

**Warning: Only touch the frozen freezer bowl (3) with pot holders or oven gloves, in order to avoid frostbite.**

4. Only remove the freezer bowl (3) from the freezer directly prior to preparing ice cream.

**Important: Do not pour in the ice cream mass yet!**

5. Place the lid (2) with the motor block (1) on the freezer bowl (3). Turn the lid (2) slightly anti-clockwise, as far as it goes.

## Switching on the Ice Cream Maker



**Important: Do not pour in the ice cream mass yet!**

- Press the on/off switch (6) into position I to switch on the Ice Cream Maker. The stirring paddle (4) will begin to rotate.

## Pouring in the ice cream mass

**Important: Only pour an amount of ice cream mass into the freezing bowl (3), so that at least 2.5 cm remains free at the rim. When freezing, the mass moves upwards and therefore requires more space.**

1. Pour the prepared and well-chilled ice cream mass through the filling shaft of the running Ice Cream Maker.

- 
- 
2. Allow the Ice Cream Maker to stir for around 15 - 30 minutes, until the required consistency has been reached.

**Careful: Do not switch the Ice Cream Maker off and back on again while preparing ice cream, otherwise the ice cream mass will freeze solidly to the freezing bowl (3) and block the stirring paddle (4).**

### Switching off the Ice Cream Maker / removing the ice cream

1. Switch the Ice Cream Maker off using the on/off switch (6) into position **○**.
2. Turn the lid (2) slightly clockwise and lift it off.
3. Remove the stirring paddle (4).

**Careful: Do not use any metal items for removing the finished ice cream. These can damage the interior of the freezing bowl (3).**

4. Remove the finished ice cream with a rubber spatula or plastic spoon.
- 
- 

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888

E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)

Model Number: GT-EM-02

# Cleaning and care

# 06

Clean all parts of the Ice Cream Maker and all work equipment thoroughly after preparing ice cream.

**Hazard:**

**Disconnect the mains plug before cleaning the motor block (1)  
The motor block (1) and the freezer bowl (3) must not be  
immersed in water or other liquids.**

**Careful:**

**No part of the Ice Cream Maker may be cleaned in the  
dishwasher.  
Allow the freezer bowl (3) to warm to room temperature prior  
to cleaning.  
Do not use any aggressive chemical detergents, abrasives, hard  
sponges, or similar, for cleaning.**

1. Press the clips inside the lid (2) together and remove the motor block (1) from the lid (2).
2. Wipe the motor block (1) with a damp cloth and then dry it off.
3. Wash the lid (2), the connector (5) and the stirring paddle (4) thoroughly in hot rinsing water. Rinse off again with hot water.
4. When the freezer bowl (3) has reached room temperature, wash it thoroughly from the inside with hot rinsing water. From the outside, wipe the bowl with a damp cloth.
5. Dry all parts thoroughly.
6. Check regularly whether coolant is escaping from the freezer bowl (3). If this is the case the Ice Cream Maker must no longer be used.

# Recipes

## Strawberry Sorbet

### Ingredients

150ml	water
750g	strawberries
125g	sugar
Juice of 1/2	lemon

Clean and wash the strawberries.

Chop 100 g of the strawberries into small pieces and put them aside. Puree the remaining 650 g of strawberries.

Bring the water to the boil with the sugar and allow the mixture to boil for two minutes. Remove the sugar water from the stove and add the strawberry puree and the lemon juice. Then, carefully stir the strawberry pieces into the mixture.

Now, put the mixture into a refrigerator for at least 12 hours. After this, it can be prepared in the ice cream maker.

Please note the details in the operating instructions.

## Vanilla ice cream

### Ingredients

1	vanilla bean
150ml	milk
4g	vanilla sugar
2	egg yolks
50g	sugar
150ml	cream

Cut the vanilla bean lengthwise and scratch out the vanilla seeds using a sharp knife.

Put the milk, vanilla sugar, vanilla bean and seeds into a saucepan and allow to come briefly to the boil. Remove the saucepan from the stove and allow to infuse for approx. 10 minutes.

Beat the egg yolk and sugar using a hand mixer for about 5 minutes, until the mixture is thick and creamy.

Remove the vanilla bean from the milk and pour the hot milk into the egg mixture while stirring constantly. Pour the hot milk into the mixture in a thin stream, otherwise there is a risk that the eggs will separate. Put the egg milk into the saucepan and heat slowly (do not boil!), stirring with a whisk, until the mixture thickens.

Now, put the ice cream mixture into the refrigerator for at least 12 hours.

Beat the cream until it is stiff and stir it into the cooled mixture. Now, you can prepare the ice cream mixture in the ice cream maker.

Please note the details in the operating instructions.

## Peach Yoghurt Ice Cream

### Ingredients

400g	peeled peaches (tin)
120g	sugar
1 tbsp	lemon juice
150ml	yoghurt
150ml	cream

Put the peeled peaches into a deep bowl and puree finely. Add the sugar, lemon juice and yoghurt gradually and mix everything thoroughly.

Beat the cream in a different container until stiff and then stir it together with the fruit mixture.

The ice cream mixture needs to be refrigerated for at least 12 hours and can then be prepared in the ice cream maker. If necessary, stir the mixture again with a whisk, before filling it into the ice cream maker.

Please note the details in the operating instructions for handling the ice cream maker.

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888

E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)

16 Model Number: GT-EM-02



## Cheesecake Ice Cream

### Ingredients

250ml	cream
250ml	sour cream
150g	cream cheese
3 tbsp	lemon juice
1/4 tsp	vanilla extract

Put the cream cheese into a bowl and beat with a whisk until creamy. Then add in the following order sugar, sour cream and cream, while stirring constantly. Add the vanilla extract and the lemon juice and ensure that everything is well mixed.

The ice cream mixture now needs to be refrigerated for at least 12 hours and can then be prepared in the ice cream maker. If necessary, stir the mixture again thoroughly with a whisk, before adding it to the ice cream maker.

Please note the details in the operating instructions for handling the ice cream maker.

## Lemon Ice Cream

### Ingredients

400ml	freshly pressed lemon juice
250g	sugar
350ml	water
150ml	cream

Bring the lemon juice, water and sugar to the boil and allow the liquid to boil for 3 - 4 minutes. If you are using unwaxed lemons, you can also peel the lemons thinly and boil the peel. This will intensify the flavour.

Then, allow the liquid to cool and remove the lemon peel, if used.

Beat the cream and stir into the cooled lemon syrup.

Refrigerate the ice cream mixture for at least 12 hours, then it can be prepared in the ice cream maker.

Please note the details in the operating instructions.

## Technical Data

# 08

### Ice Cream Maker GT-EM-02

Voltage:	220 - 240V~, 50 Hz
Output:	12 watts
Capacity:	approx. 1 litre

Before using the appliance for the first time, check whether the voltage specification on the rating plate corresponds to that of your household.

As our products are constantly being further developed and improved, design and technical changes are possible.

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888  
E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)  
Model Number: GT-EM-02

## Fault / Rectification

09

### Stirring direction changing

Normal protective function against motor overload.

### Stirring direction constantly changing

Switch off machine and remove the ice cream mass from the mixing bowl.

### Machine switching itself off

Motor overloaded. Switch off machine, disconnect mains plug, allow motor block to cool off for at least 1 hour.

### Ice cream is not solidifying

Were the freezer bowl and ice cream bowl sufficiently chilled? Specified recipe quantities adhered to?

## Disposal

10



Dispose of packaging – segregate according to type.

If the appliance should no longer be usable, contact your local authority waste department for further information.

The appliance must not be disposed of with household waste.

**Important: The freezer bowl contains a coolant and may therefore not be disposed of with household waste.**

# Declaration of Conformity

The conformity of the product is guaranteed and in keeping with the statutory standards. The complete declaration of conformity can be found online at **[www.gt-support.de](http://www.gt-support.de)**

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888  
E-mail Support [info@dariolondon.com](mailto:info@dariolondon.com)  
20 Model Number: GT-EM-02

# Warranty

# 12

## Ice Cream Maker GT-EM-02



The appliance has been manufactured with the greatest care.

The warranty period is three years from the date of purchase. Please retain the sales receipt as proof of purchase as without it the warranty claim cannot be processed.

During the warranty period, the sales receipt and the completed warranty card with a description of the fault must be returned once you have contacted the service centre by phone. A new appliance will be returned.

This warranty is in addition to your statutory rights. Your statutory rights are not affected.

This warranty does not apply in cases of damage caused by accident, improper use, abuse and force majeure.

This warranty will be invalidated if the appliance is tampered with in any way whatsoever.

For warranty claims, please first contact us by telephoning the service centre free phone number or email:

### **Dario London Service Centre**

PO Box 70  
Chislehurst  
BR7 5YH  
UK

UK: **0800 328 6020**  
Ireland: **00800 4467 5888**

**info@dariolondon.com**

If the appliance has to be returned to us, it must be packed correctly as we cannot accept any responsibility for damage caused in transit.

Helpline No. UK/Northern Ireland 0800 328 6020 Rep. Ireland 00800 4467 5888  
E-mail Support info@dariolondon.com  
Model Number: GT-EM-02







## Ice Cream Maker

# 3 YEAR WARRANTY CARD

Name \_\_\_\_\_

Address \_\_\_\_\_

\_\_\_\_\_

Email \_\_\_\_\_ Tel No \_\_\_\_\_

Model No. \_\_\_\_\_ Ice Cream Maker GT-EM-02

Location of purchase \_\_\_\_\_

Description of fault \_\_\_\_\_

\_\_\_\_\_

### UK + Ireland

Dario London Service Centre  
PO Box 70  
BR7 5YH  
UK

E44376

06/12