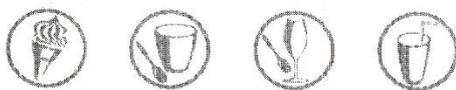
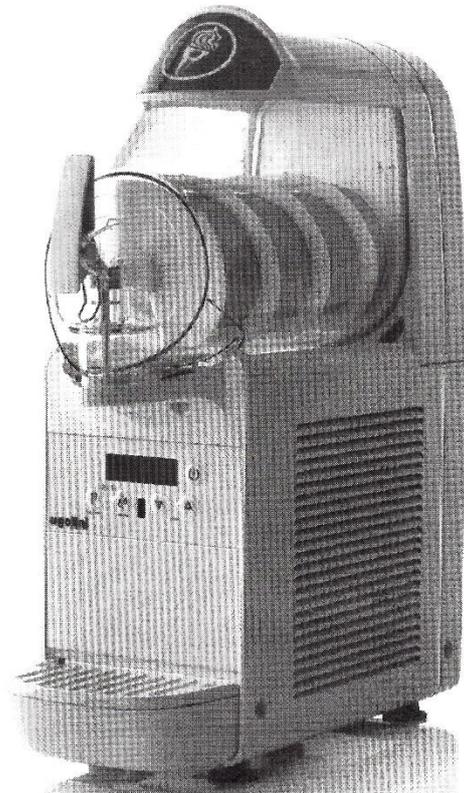
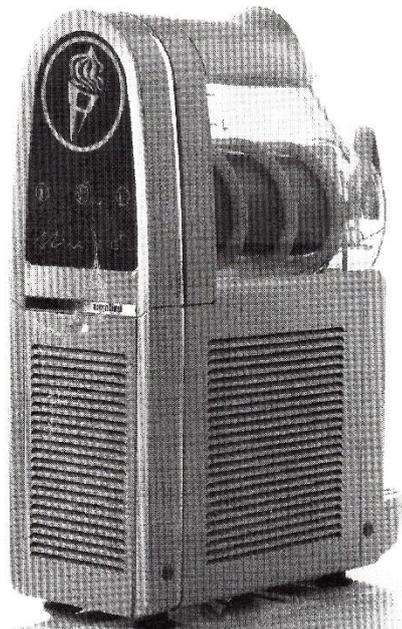




*Mini* G E L

MANUALE D'ISTRUZIONE  
OPERATOR'S MANUAL  
CARNET D'INSTRUCTIONS  
GEBRAUCHSANWEISUNG  
MANUAL DE INSTRUCCIONES



**ugolini**



## 1 TECHNICAL CHARACTERISTICS

		MINIGEL 1	MINIGEL 2	MINIGEL 3
Transparent removable bowls	n	1	2	3
Capacity of each bowl, approx.	l	6	6	6
<b>Dimensions:</b>				
width	cm	20	40	60
depth	cm	48	48	48
height	cm	62	62	62
Net weight, approx.	kg	25	45	61
Gross weight, approx.	kg	27	48	64
Hermetic compressor				
Air-cooled condenser				
Overload protector				
Noise level lower than 70 dB (A)				



### IMPORTANT

Electrical characteristics: read the data on the plate of each individual dispenser. This is located at the bottom of the front panel, behind the drip tray on the right. The serial numbers of the devices (preceded by the symbol #) are shown on the frame below. Always refer to the data shown on the plate.

We reserve the right to amend this manual without notice.

## 2 INTRODUCTION

Read this instruction booklet carefully in order to familiarise yourself with all aspects of the dispenser. Like all mechanical products, this machine will require cleaning and maintenance. Good operation can also be affected by any errors made by the operator during disassembly and cleaning. For this reason, in the case of daily operations such as disassembly, cleaning, sanitising and reassembly, it is important that the person using the dispenser is aware of the procedures and can perform them without making errors.

## 3 INSTALLATION

1 Remove the dispenser from the packaging, which you should keep in case it is needed in the future.



### IMPORTANT

When transporting or lifting the dispenser, never pick it up by the transparent containers or the evaporator cylinders. The manufacturer is not liable for damage caused by such mishandling.

- 2 Check that the dispenser has not been damaged during transport. If it has, make a report to the carrier immediately.
- 3 Position the dispenser on a bench capable of supporting the weight, even at full load, **bearing in mind the IMPORTANT warning in point 1 above.**
- 4 Allow a minimum clearance of at least 15 cm all around the dispenser so as not to impede the flow of cooling air.
- 5 Check the stability of the device, adjusting the height of the feet if necessary. In the event that the dispenser is provided

with a series of high feet (approximately 100 mm), these must replace the original ones.

6 Before plugging in the dispenser, check that the mains voltage is the same as that indicated on the data plate. Connect the dispenser to a single phase network, using an outlet complete with earthing as defined by current standards. If the dispenser has no plug, connect one to the cable that complies with applicable regulations in the country of use, equipped with earth contacts or a jack and suitable for currents of at least 10 A 250 V (for areas with voltages of 220-230 V 50-60 Hz) and 20 A 250 V (for areas with voltages of 100-115 V 50-60 Hz). If you prefer to create a fixed connection to the mains, connect the cable to a bipolar wall switch with contact opening of at least 3 mm. Do not use extension cables to connect the device to the mains.



### ATTENTION

Make sure the device is properly earthed, otherwise you may cause electric shocks to persons or damage to the dispenser.

7 The dispenser does not leave the factory pre-washed and sanitised. Before use, it must be disassembled, washed and sanitised, following the instructions in Chapter 5.3 CLEANING.



### IMPORTANT

Place the device in such a way that the power cable is easily accessible.

## 4 TO OPERATE SAFELY



### IMPORTANT

This device is not meant to be used by children or persons with mental or sensory impairment, or with lack of sufficient knowledge or experience unless supervision or instruction is provided concerning the use of the device by a person responsible for their safety. Children should be supervised to ensure they do not play with the device.

- 1 Do not use the dispenser without reading this instruction booklet first.
- 2 Do not use the dispenser if it is not properly earthed.
- 3 Do not use extension cables to connect the dispenser to the mains.
- 4 Do not operate the dispenser if the panels are not in place and secured with screws.
- 5 Do not impede the flow of cooling air. Allow a minimum clearance of at least 15 cm (6") all around the dispenser.
- 6 Do not put fingers or objects into the slots in the panels and in the opening of the tap.
- 7 Do not disassemble the tank or remove the mixers or panels for cleaning or maintenance without ensuring that the dispenser is unplugged.
- 8 This unit can work in a room temperature range between +5° and +32°C.
- 9 This unit is not to be installed in areas subject to water-spouts.
- 10 Do not use water-jets to clean the unit.
- 11 The appliance has to be placed in horizontal position.
- 12 Do not install the machine in the kitchen.

*MINGEL*

## 5 OPERATING PROCEDURES



### ATTENTION

If the power cable is damaged, it must be replaced by the manufacturer, by the manufacturer's technical support service or by a similarly qualified person in order to prevent any risk.

To remove the lid of the container, press the top key and slide the lid towards the front of the container. If there is a safety lock for the lid, turn the key in an anti-clockwise direction to release the open key (see figure 2).



### IMPORTANT

When the lid is not installed, neither the mixer nor the cooling feature work, and the display shows the message "COV".

- 1 Wash and sanitise the dispenser before using it, following the instructions in Chapter 5.3 WASHING.
- 2 Fill the container with the desired product, bearing in mind that, during processing, the volume will increase. For this reason, the containers must not be filled to maximum capacity. To prepare granita, consider an increase in volume of around 10%. To prepare ice creams, consider an increase in volume of around 30%.
- 3 If using liquid or powder bases, specially prepared for ice creams or granita, follow the manufacturer's instructions carefully.
- 4 If using natural products to prepare granita (for example lemon juice, orange juice or coffee), dissolve 150-200 grams of sugar in each litre of product.
- 5 If using freeze-dried bases to be diluted with milk or water, prepare the product in a separate container and only pour it into the machine containers after making sure that it is homogeneous and that the powder is well dissolved.



### IMPORTANT

In any case, once the mixture is obtained, its degrees Brix (sugar content percentage) must be greater than 13. Never use the machine with water only.



### IMPORTANT

Use the dispenser with food products only.

- 6 Using the controls (see Chapter 5.1 DESCRIPTION OF CONTROLS).
- 7 The dispenser must operate without interruption: the cooling system for each container will automatically stop when the product is ready to be dispensed, maintaining the set density. The mixing devices will still continue to operate.

### 5.1 DESCRIPTION OF CONTROLS

The dispenser is equipped with an ON/OFF switch, a keypad and a product temperature display. It is possible to select the dispenser operating mode using the keypad. The following operating modes are available:

**ICE CREAM OR GRANITA PRODUCTION:** in this mode, the dispenser prepares ice cream or GRANITA depending on the

product in the container.

**PRODUCT STORAGE:** in this mode, the dispenser keeps the liquid product at a temperature suitable for storage. This is useful at night to maintain the quality of the product and limit the consumption of electricity.

**WASHING:** in this mode, the mixer rotates at a high speed and cooling is not enabled. This function is useful while washing and sanitising the machine to prevent the sanitising solution from being cooled.

#### ON/OFF SWITCH

The ON/OFF switch is located under the dispenser itself, on the left-hand side. Its function is as follows:

- Position 0 : the dispenser is off.
- Position I : the dispenser is enabled for operation but is in standby mode. Only the B LED is on.

#### CONTROL KEYPAD

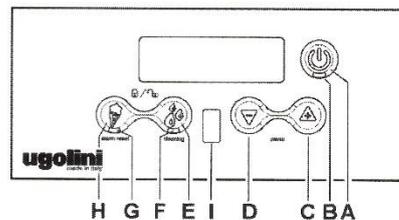
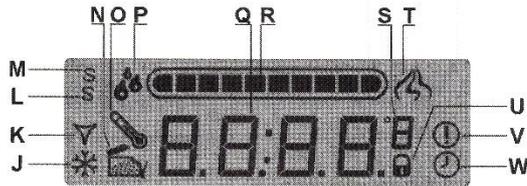


figure 1

The functions of the keys on the keypad are as follows:

- Key B** If pressed for 2 seconds, this allows the user to switch from standby mode to operating mode and vice versa. In operating mode, the mixer rotates and cooling is enabled. If pressed briefly while the machine is running, it allows users to turn the dispenser lights, if any, on and off.
- Key C** If pressed in ICE CREAM OR GRANITA PRODUCTION mode, this increases the density of the product.
- Key D** If pressed in ICE CREAM OR GRANITA PRODUCTION mode, this decreases the density of the product.
- Key E** If pressed, this activates the STORAGE function. This operating mode is confirmed when LED F lights up, either flashing or continuously.
- Key H** If pressed, this activates the ICE CREAM OR GRANITA PRODUCTION function. This operating mode is confirmed when LED G lights up, either flashing or continuously.
- Sensor I** Cup presence sensor: detects when a cup or cone is placed under the dispensing tap and enables the speed of the mixer to be increased so that the product is dispensed more easily.

The following symbols are present on the display:



- J When this symbol is on, the compressor is operating.
- K when this symbol is on, the cooling solenoid valve is open.
- L when this symbol is on together with the M symbol, the machine is in SuperService mode.
- M when this symbol is on, the machine is in Service mode.
- N when this symbol is on and the display shows the indication "COU", the lid is not present and the machine cannot be operated.
- O when this symbol is on, a temperature alarm has occurred during operation.
- P Temperature of product.
- Q Indication of the density set.
- R temperature scale set ("C or "F).
- S when this symbol is on, the presence of a cup or cone under the dispensing tap has been detected.
- T when this symbol is on, the keyboard is locked.
- U when this symbol is on, an alarm is in progress.
- V when this symbol is on, the timer is enabled.

#### FOR DISPENSER OPERATION

Set the ON/OFF switch to I. The red LED B will be on. Hold down key A until the dispenser starts up.

Use keys E or H to select the desired dispenser operating mode:

- Key E If you just want to store the product.
- Key H If you want to prepare ICE CREAM OR GRANITA

**In machines with several tanks, pressing the key relating to the activated operating mode will then make it possible to switch off both mixing and freezing of the corresponding tank. Pressing one of the two keys (E) or (H) makes it possible to reactivate the corresponding function.**

#### ADDITIONAL FUNCTIONS

##### ADJUSTING THE DENSITY

During operation in ICE CREAM OR CRUSHED ICE DRINK PREPARATION mode, you can regulate the density of the product from a minimum value of 1 to a maximum value of 10 using the C and D keys. Within the 1 to 5 range, you can regulate the density in steps of 0.5, while in the 5 to 10 range, you can regulate the density in steps of 1. The setting made at the factory is 8, which is ideal for preparing ice cream. The settings that should be made to prepare other products are indicated below:

- Crushed-ice drink: set density to a value of between 1 and 3.
- Sorbet: set density to a value of between 2 and 4.
- Water-based ice cream: Adjust the density between 6 and 8.
- Ice cream-based milk: Adjust the density between 8 and 10.

##### WASHING MODE

When the dispenser is in STORAGE mode, holding down key E for three seconds activates WASHING mode, during which the display shows "--". In this mode, the mixer rotates but cooling is not enabled.

Use this function while washing and sanitising the machine to

prevent the sanitising solution from being cooled. When any key is pressed, the dispenser exits WASHING mode and returns to STORAGE mode.

##### TEMPERATURE ALARM

The temperature shown on the display is usually fixed. If the "O" symbol blinks and appears on the display, this means that the product has remained for some time above its maximum storage temperature and so the product should be inspected to determine whether it has deteriorated.

To reset the alarm and return to the fixed display, hold down key H for three seconds.



**The product storage temperature is factory set at 2 °C.**

##### PRODUCT READY ALERT

During the preparation of the product, LED G flashes. When the product is ready, LED H stops flashing.

##### KEY LOCK

The keypad can be locked to prevent access to the dispenser commands. To do this, hold down keys E and H at the same time for two seconds. A keyboard lock is signalled by the display blinking, the "T" symbol appearing together with the "BLOC" writing on the display.

All the controls are locked at this point.

To unlock the keypad, hold down again keys E and H for three seconds. The unlock is shown when the display flashes.

##### PROTECTION AGAINST EXCESSIVE DENSITY

In the case of excessive density of the product, in order to prevent damage to the dispenser, both cooling and the mixer are stopped for three minutes and the display shows the symbol "----". After three minutes, both mixing and cooling are restarted and the previous density setting is reduced by one level.

To reset the alarm message and return to the fixed display, hold down key H for three seconds.

##### DEFROST TIMER

This machine has a defrost timer that automatically switches the operating mode from ICE CREAM or CRUSHED-ICE DRINK PREPARATION to PRODUCT STORAGE and vice versa. This means that during the defrost periods the ice cream or crushed-ice drink will be set to the storage temperature and, at the end of this period, the product will be automatically regulated to the density set in PREPARATION mode.

##### SETTING THE CURRENT TIME AND TIMER

In order to set the defrost timer, start up the machine in Service mode. To do this, turn on the on/off switch with the A key pressed. The M symbol on the display will indicate that this mode is enabled.

The current time and defrost periods can only be set and the defrost timer enabled and disabled when the machine is in Stand-by mode.

##### SETTING THE TIME

First of all, set the current time. To do this press the C and D keys at the same time. You will then be prompted to set the hours, the minutes and the display format (12 / 24 hours). The H and E keys are used to set the current value and the B key is used to confirm the setting.

##### SETTING THE DEFROST PERIODS

Having set the current time, you can set the desired defrost periods. To do this, press the H and E keys at the same time. The display will show the time 00:00 and the F or G indicators will indicate the operating modes set for the time displayed. By pressing the E and H keys you can change the operating mode while, by pressing the C and D keys, you can increase or decrease the time in steps of 15 minutes. In this way, you can set the operating mode of the machine over a period of 24 hours. Having made this setting, you can confirm and exit from regulation mode by pressing the A key.



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#### ENABLING AND DISABLING THE DEFROST TIMER

The defrost timer can be enabled or disabled by pressing the H key. When the symbol V is on the display, the defrost timer is enabled. If the machine is started up with the timer enabled, it will not be possible to select the operating mode manually as it will be selected automatically at the preset time.

All the settings of the current time, the defrost periods and the enabling / disabling of the timer are stored and remain active after the machine has been turned off and then on again even if it is started in normal operating mode.

#### 5. 2 OPERATION HELPFUL HINTS

- 1 The time required to obtain the cooling of the product varies depending on several factors such as the ambient temperature, the initial temperature of the product, its sugar content (degrees Brix) and fat content and the density adjustment.
- 2 Topping up the containers with product that is already pre-cooled further increases the efficiency of the dispenser.
- 3 To further reduce recovery time and thus increase the autonomy of the dispenser, fill up the tanks when the level of product has fallen to the halfway point of the evaporator.
- 4 To store the product correctly, the distributor must also operate at night, at least in the PRODUCT STORAGE position.
- 5 Night operation in the PRODUCT STORAGE position also eliminates the possible formation of ice (due to condensation of atmospheric moisture) on the outside of the containers.
- 6 Never turn off the dispenser when there is product in the containers. If not cooled, the product may deteriorate. Furthermore, unless it is mixed, it may stick together and form blocks of ice. If the mixer is restarted in these conditions (without waiting for the ice to melt), the dispenser may be damaged.
- 7 All dispensers of this kind must emit heat. If, however, this emission seems excessive, check that no source of heat is located near the dispenser itself and, in particular, near the grid panels. Also make sure that the airflow is not impeded by the proximity of walls, boxes or similar. Leave at least 15 cm free space around the dispenser. Finally, check that the filter located below the rear panel is clean.



#### ATTENTION

The access to the service area is restricted to persons having safety/hygiene knowledge and practical experience on the appliance.

#### 5. 3 CLEANING

- 1 Cleaning and washing are essential to guarantee the perfect preservation of the taste of the product and the maximum efficiency of your dispenser. The procedures described below should be considered general in nature and may vary due to the health regulations in force.
- 2 Before disassembly for washing, the dispenser must be emptied out of the product. Proceed as follows:
  - use the keypad to select the CLEANING operating mode
  - if necessary, wait until the product becomes liquid
  - place a container under each tap and empty the containers
  - fill the containers with water and allow the dispenser to operate in CLEANING mode for a few minutes. Then empty the containers.
  - hold down key A to switch off the dispenser
  - turn the ON/OFF SWITCH to OFF

#### 5. 3. 1 DISASSEMBLY



#### ATTENTION

Before disassembling any component, always unplug the device from the mains.

- 1 To remove the lid of the container, press the top button and slide the lid towards the front of the container. If there is a safety lock for the lid, turn the key in an anti-clockwise direction to release the open button (see figure 2).

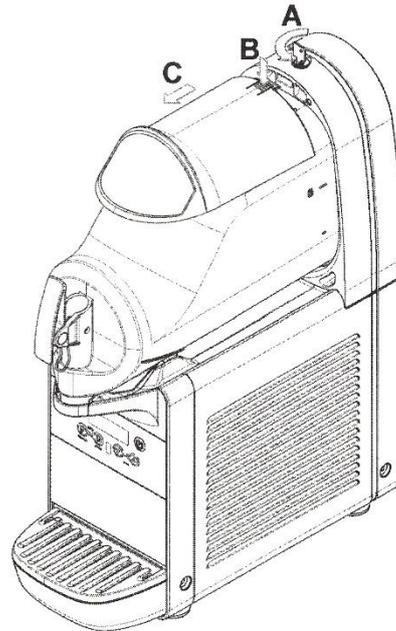


figure 2

- 2 To remove the container, push the lever upwards (see