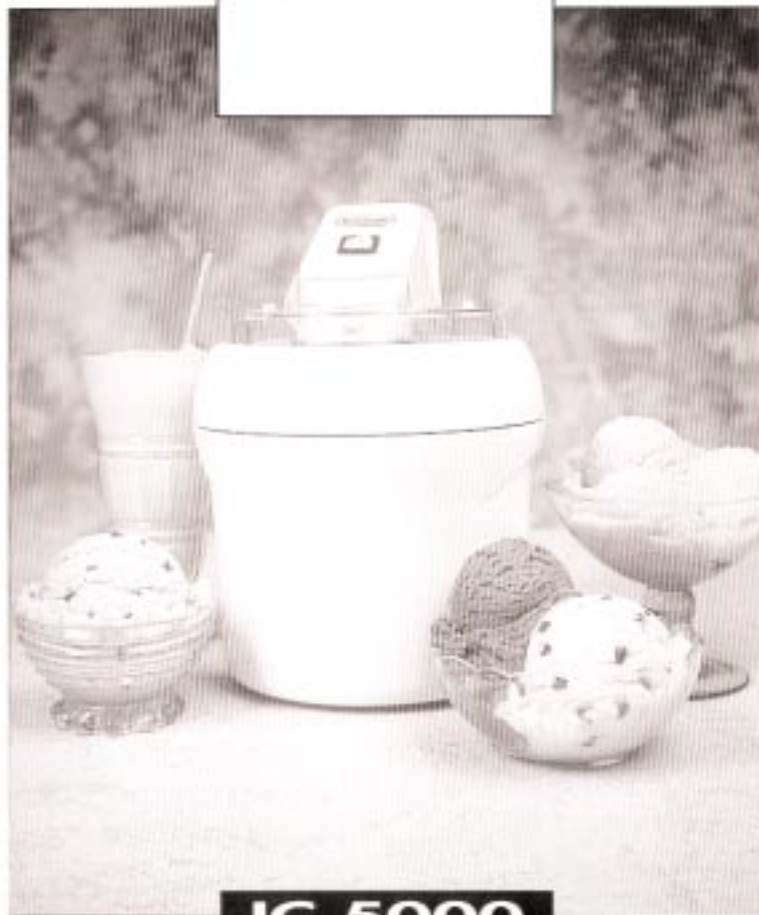


**GELATO**  
*Supremo*



**IC 5000**

**INSTRUCTION MANUAL - MANUEL D'INSTRUCTIONS**

**DeLonghi**

# IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be observed, including the following:

- Read all instructions carefully.
- To protect against risk of electric shock, do not immerse electric motor assembly of appliance in water or any other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury to persons, and/or damage to the appliance.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to DeLONGHI Consumer Service Department (see Guarantee of Performance) for examination, repair or electrical or mechanical adjustment.
- The use of attachments not recommended or sold by DeLONGHI may result in fire, electric shock or injury.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Keep hands and utensils out of cylinder bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE CYLINDER BOWL!** Sharp objects will scratch and damage the inside of the cylinder bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the "off" position.
- This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the DeLONGHI Consumer Service Department or authorized Service Center.
- Never heat the ice cream container. The ice cream container is a sealed vessel. Heating may result in rupture of the vessel and possible personal injury.

## SAVE THESE INSTRUCTIONS

**CAUTION:**

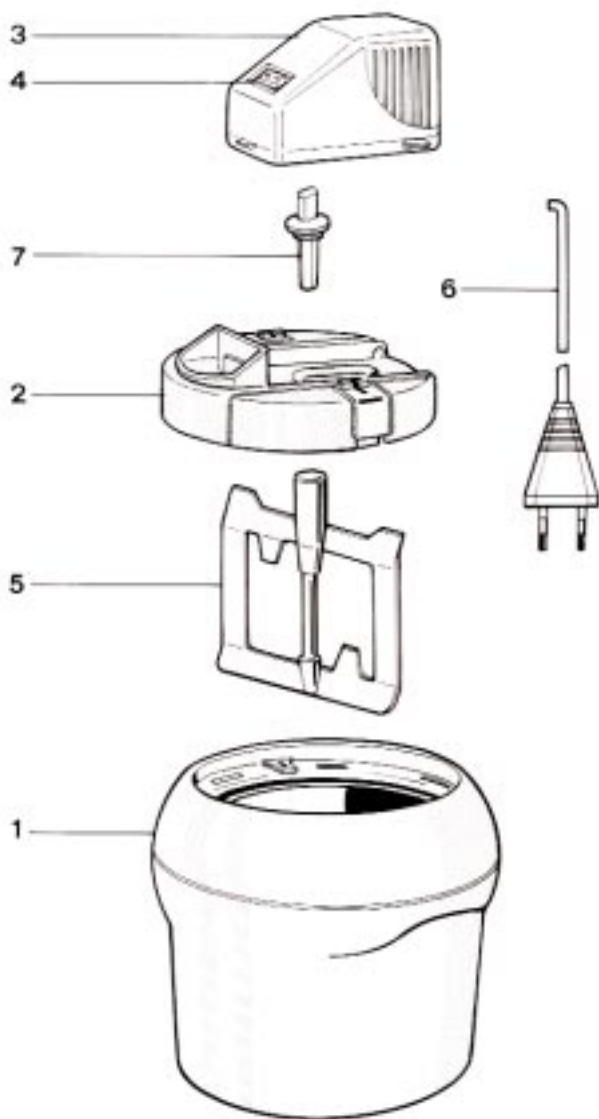
This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service representative. Repair should be done by authorized service personnel only.

- Check voltage to be sure that the voltage indicated on the name plate agrees with your voltage.
- Never use warm or hot water to fill the water container! Use cold water only.
- Keep your hands and the cord away from hot parts of the appliance during operation.
- Never clean with scouring powders or hard implements.

Your new DeLonghi "Gelato Supremo" lets you create unlimited ice cream flavors, whip up luscious sorbets, sherberts, frozen yogurt — even your favorite frozen drink in just 20-40 minutes!

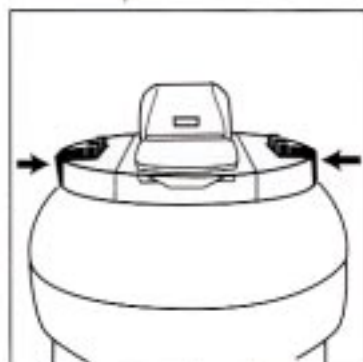
Your DeLonghi "Gelato Supremo" has the following features:

- **Double Insulated Bowl**  
Double walls keep the cylinder bowl colder, longer for better freezing results. Liquid located within the walls provide thorough and even freezing throughout use.
- **See- Thru Lid with Feeder Hole**  
Let's you conveniently keep an eye on the freezing process.  
Feeder hole allows you to add ingredients without disturbing the freezing process.
- **"ON/OFF" Switch**  
Easy to use.
- **Anti-Slip Rubber Feet**  
Prevents movement of the machine during use.
- **Electric Motor Assembly with Drive Stem**  
Located at the top of the unit, requiring minimal counter space.

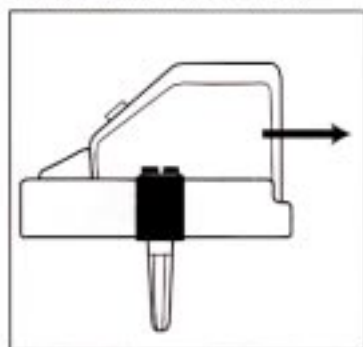


- 1) Cylinder
- 2) Lid
- 3) Electric Motor Assembly
- 4) On/Off Switch
- 5) Dasher
- 6) Feeding Cable
- 7) Drive Shaft

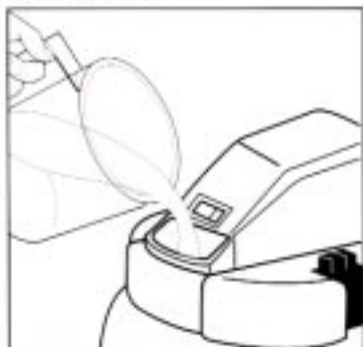
1. Push to open



2. Slide motor to release the lid



3. Feeder hole



## BEFORE FIRST USE


Remove all literature, etc. from inside the ice cream maker. Wash the cylinder bowl, lid and dasher in warm soapy water. Be sure to rinse

and dry all parts thoroughly. **DO NOT** immerse electric motor assembly in water. To clean, wipe down with a moist cloth.

## FREEZING THE CYLINDER BOWL

The most important step in making frozen desserts is to make sure that the cylinder bowl is properly frozen. De'LONGHI "Gelato Suprema" features a double insulated bowl and requires thorough freezing. For best results, the cylinder should be placed upright in the back of your freezer, where the temperature is coldest.

Make sure that the cylinder bowl is washed and thoroughly dried, place in back of freezer or where freezer compartment is the coldest. The length of time necessary to properly freeze the cylinder bowl (at least 8 hours) will depend upon how cold the freezer temperature is.

Temperature		Approximate minimum time for cylinder to properly freeze
		
Freezing Compartment	Freezer	
°C/°F		Hours
	-30°C/-22°F	6 - 7
	-25°C/-13°F	12 - 15
-18°C/0,4°F	-15°C/5°F	18 - 20

As there is liquid in between the cylinder walls, shake the container to check ideal freezing condition; you should not hear any liquid moving within the walls.

**NOTE:**  
**Continually storing the cylinder bowl in the freezer allows you the flexibility to make your favorite frozen dessert at a moment's notice.**



# MAKING ICE CREAM

Prepare ice cream mixture according to recipe (see recipes). Any recipe can be used for ice cream, sorbet, frozen yogurt, etc., so long as the recipe does not contain more than 1 quart of ingredients.

Remove cylinder from freezer and place on a firm, level surface near a convenient power outlet. Place the drive stem into the top of the dasher and lock the lid and motor into place. The lid and the electric motor assembly should be already assembled. (The drive stem is placed into the motor opening and the lid is locked down by sliding the plastic tabs into place). Turn the on/off switch to the on position. Immediately pour mixture through the feeder hole into cylinder bowl.

Leave the machine on for approximately 20-40 minutes, or until the mixture becomes frozen. Keep in mind that fresh homemade ice cream will not be the same consistency than that of hard, store-bought ice cream. Rather, the consistency will be frozen, yet soft. For hard ice cream, spoon ice cream from the cylinder bowl into an airtight container, using a rubber spatula or wooden spoon. Place container back into the freezer for several hours, or until ice cream

becomes hard. You may leave the ice cream, in the cylinder bowl, to harden in the freezer for a short period of time (*no more than 30 minutes*) in the cylinder, but long term freezing should be done in an airtight container.

## NOTE:

**It is extremely important that the cylinder be used immediately after it is removed from the freezer, as it begins to thaw once removed. Make sure that the recipe mixture is ready first.**

To add ingredients after the freezing process has begun, gently add them through the feeder hole at the top of the lid.

Only use rubber, plastic or wooden utensils to serve from the cylinder bowl. **Metal spoons may damage the surface of the bowl.**

## SPECIAL NOTE:

**Your "Gelato Supremo" ice cream maker is designed with a reversible motor to prevent overheating. This can occur when the ice cream reaches a thick consistency and there is excessive resistance to its normal rotation.**

# CLEANING

The cylinder bowl, dasher and lid can be cleaned in warm water and mild detergent. Do not put any parts in the dishwasher. The motor drive can be cleaned by using a damp cloth.

Never immerse the motor unit in water. Make sure all parts are dried thoroughly and never replace cylinder in freezer if it is still wet. Never store the dasher or drive shaft in the freezer.

# HELPFUL HINTS

- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and volumize. Prechilling the base mixture is strongly recommended. Never try to shortcut.
  - Uncooked recipes will yield best results when an electric mixer is used to beat eggs and sugar. This helps volumize the mixture.
  - Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream you like, but the type of cream you use will have a big impact on the rich flavor and creamy texture. The higher percentage of fat, the richer the ice cream. For example, heavy cream has at least 36% fat, followed by: whipping cream (30%), coffee or light cream (18%) and half & half (10%). Any combination can be used, just make sure the liquid measurement remains the same. For example, lighter ice creams can be made by using more milk than cream, or by eliminating cream altogether. Skim milk will work, but there will be a noticeable difference in texture.
  - Ice cream mixtures will stay fresh in the refrigerator for several days. Be sure to shake well before adding to the cylinder.
  - When pouring mixture into the cylinder, be sure to fill only half way from the top, as mixture will volumize during the freezing process.
  - Alcohol inhibits the freezing process. To add alcohol to a recipe, do so in the last minutes of freezing.
  - The result in the taste of a sorbet will depend greatly on the ripeness and sweetness of the fruit and juice. Taste the fruit before adding to the recipe. If it is too tart add sugar; if the fruit is very ripe, decrease or omit the sugar.
- Keep in mind that freezing subdues sweetness, so the recipe will not be quite as sweet when frozen.

- For those who are diet-conscious, artificial sweeteners can be used as a substitute for sugar. **NOTE:** Only add artificial sweeteners to mixtures that are cold or have completely cooled.

When a recipe calls for heating liquid to dilute sugar, omit the heating process and

simply stir in the sweetener until it is well dissolved.

1 packet of sweetener =

2 teaspoons of sugar,

6 packets = 1/4 cup,

8 packets = 1/3 cup

12 packets = 1/2 cup.



# RECIPES

All of the recipes listed below yield 1½ quarts.

## BASIC VANILLA



2 eggs  
¾ cup sugar  
1 ¾ cups milk  
2 cups cream  
2 tsp. vanilla

Beat eggs and sugar with an electric mixer until thick and cream-colored.  
Add milk, cream and vanilla. Mix well.

## FRENCH VANILLA



3 eggs  
¾ cup sugar  
1 ¾ cups cream  
1 ¾ cups milk  
1 ½ tsp. vanilla

Beat eggs and milk together in a large saucepan. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 min.) Mixture should coat the spoon. Cool, then add cream and vanilla. Refrigerate overnight.

## FRENCH CHOCOLATE



¾ cup sugar  
3 egg yolks  
1 ¾ cups milk  
1 ¾ cups cream  
¼ cup cocoa  
1 tsp. vanilla

Beat milk and egg yolks together. Blend in sugar. Cook over medium heat, stirring constantly, until thick enough to coat the spoon. Remove from heat and gently sift cocoa into the mixture, then beat well until blended. Cool. Add cream and vanilla. Mix well and refrigerate overnight.

## BANANA ICE CREAM



3 very ripe bananas  
1 cup whipping cream  
1 cup milk  
2 eggs  
2 teaspoons vanilla extract  
½ cup sugar, optional

In a blender or processor, puree bananas and cream. Stir in remaining ingredients.

## PISTACHIO ICE CREAM

- 1/2 cup unsalted, shelled pistachios
- 1 egg
- 1 cup milk
- 3/4 cup sugar
- 2 cups whipping cream
- 1 tsp. vanilla extract
- 1/4 tsp. almond extract

In a blender or processor, combine nuts, egg and milk. Blend until nuts are finely chopped. Mix in remaining ingredients.

## CAPPUCCINO ICE MILK

- 1/2 cup + 1 tbsp. sugar
- 2 tbsp. water
- 1/4 cup instant espresso powder
- 1/4 tsp. ground cinnamon
- 2 cups whole milk
- 2 cups low-fat milk

Combine sugar and water in medium saucepan. Over medium heat, cook without stirring until sugar turns deep caramel color. Meanwhile, stir espresso powder and cinnamon. Stir in just enough milk to dissolve espresso. Whisk in remaining milk. When sugar is ready, carefully pour in milk mixture. Whisk mixture over low heat until fully dissolved. Let stand until cool. Refrigerate overnight.

## RASPBERRY SORBET

- 3 cups fresh raspberries or 1 12-ounce bag whole raspberries, frozen without sugar
- 1/2 cup water
- 1/2 cup sugar
- 2 egg whites
- 1/2 cup orange juice

In a saucepan over medium heat, combine raspberries, water and sugar. Stir until sugar is dissolved. Puree, then chill thoroughly. Beat egg whites until soft peaks form. Add orange juice to raspberries, then whisk in whites. If you use frozen raspberries with sugar, thaw and puree. Do not add sugar and water.

## PINEAPPLE SORBET

- 1 15-ounce can crushed pineapple in pineapple juice
- 1 2/3 cups unsweetened pineapple juice
- 3 tbsp. lemon juice
- 1/2 cup sugar

In a blender or processor, combine all ingredients.



## ESPRESSO ICE

4 tbsp. instant espresso or  
3 tbsp. regular instant coffee powder  
3 <sup>2</sup>/<sub>3</sub> cups boiling water  
<sup>3</sup>/<sub>4</sub> cup sugar  
1 tsp. vanilla extract

Dissolve coffee in boiling water. Stir sugar into coffee until dissolved. Chill thoroughly. Stir in vanilla. Serve with a dollop of whipped cream and a sprinkle of cocoa.

## BANANA ORANGE FROZEN YOGURT

1 16-ounce carton (2 cups) vanilla yogurt  
1 cup orange juice  
1 cup mashed banana  
<sup>1</sup>/<sub>4</sub> cup milk  
<sup>1</sup>/<sub>4</sub> cup light corn syrup  
Lemon sherbert

In a mixing bowl, combine all ingredients. Mix well.

## LEMON SHERBERT

3 cups milk  
1 cup frozen lemonade concentrate  
<sup>1</sup>/<sub>4</sub> cup sugar  
Yellow food coloring (optional)

Combine all ingredients and stir until sugar dissolves. Mixture will appear curdled. Add 1 or 2 drops food coloring if desired.

## FROZEN PINA COLADAS

1 8-ounce can cream of coconut  
2 <sup>1</sup>/<sub>2</sub> cups unsweetened pineapple juice  
<sup>1</sup>/<sub>2</sub> cup dark rum

Combine all ingredients.

## FROZEN MARGARITAS

2 <sup>1</sup>/<sub>3</sub> cups water  
<sup>1</sup>/<sub>2</sub> cup lime juice  
<sup>3</sup>/<sub>4</sub> triple sec  
<sup>2</sup>/<sub>3</sub> cup tequila

Combine all ingredients.



## LIMITED WARRANTY



**What Does This Warranty Cover?** We warrant each Ice Cream Maker to be free from defects in material and workmanship. Our obligation under this warranty is limited to replacement or repair, free of charge at our factory or authorized service centers, of any defective part or parts thereof other than parts damaged in transit, which shall be returned to us, transportation prepaid. This warranty shall apply only if the Ice Cream Maker is used in accordance with the factory directions which accompany it.

### **How Long Does The Coverage Last?**

This warranty runs for one year from the date of delivery and applies only to the original purchaser for use.

### **What Does This Warranty Not**

**Cover?** This warranty does not cover defects or damage of the Ice Cream Maker which results from repairs or alterations to the machine outside our factory or authorized service centers, nor shall it apply to any Ice Cream Maker which has been subject to abuse, misuse, negligence or accidents. Also, consequential and incidental damages resulting from the use of this product or arising out of any breach of contract or breach of this warranty are not recoverable under this

warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation may not apply to you.

**How Do You Get Service?** If repairs become necessary or spare parts are needed, please write to:

DeLonghi America  
625 Washington Avenue  
Carlstadt, NJ 07072

or call Service Tel. No. 1-800-322-3848

The above warranty is in lieu of all other express warranties and representations. All implied warranties are limited to the applicable warranty period set forth above. This limitation does not apply if you enter into an extended warranty with DeLonghi. Some states do not allow limitations on how long an implied warranty lasts, so the above exclusions may not apply to you. DeLonghi does not authorize any other person or company to assume for it any liability in connection with the sale or use of its Ice Cream Maker.

**How Does State Law Apply?** This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



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