

**CUBE** s.r.l.  
MACCHINE PER GELATI

cube 750 | cube 1.5



manuale di istruzione ed uso  
user manual | translated from Italian



MADE IN ITALY



Dichiarazione CE di Conformità  
Direttiva 2006/42/CEE (Allegato II parte A)

**Il Fabbricante:** Cube Srl

**Con indirizzo:** Via Mezzadra, 10

**Città:** 27054 - Montebello della Battaglia (Pavia) Italia

**Dichiara che la macchina:** Macchina per gelato

**Modelli:** CUBE 750 | CUBE 1.5

**Codifica anno di costruzione e numero di matricola macchina:** dati riportati nella targhetta identificativa posta sul lato inferiore della macchina (XX.nnnn).

XX = ultime due cifre dell'anno (ex. 12 per 2012)

nnnn = numero di matricola a partire dal numero 0001

è conforme alle disposizioni della direttiva macchine (direttiva 2006/422 CEE), e successivi emendamenti;

è conforme alle disposizioni delle seguenti altre direttive:

- Direttiva 2006/95/CEE sulla bassa tensione;
- Direttiva 2004/108/CEE sulla compatibilità elettromagnetica.

Inoltre dichiara che sono state applicate le seguenti norme armonizzate:

UNI EN 12100:2009 - Sicurezza del macchinario - Principi di progettazione

UNI EN 14121:2009 - Sicurezza del macchinario - Valutazione del rischio

UNI EN 13570:2010 - Food Processing machinery - Mixers and mixing machines - Safety and hygiene requirements

UNI EN 1672 - 2:2009 - Macchine per l'industria alimentare - Concetti di base - Requisiti di igiene

**Luogo di emissione:** Montebello della Battaglia

**Data di emissione:**

Amministratore  
Enrico Mancin

Documentazione tecnica per le macchine sono disponibili presso il Costruttore.

Il Referente per la costituzione del fascicolo tecnico è il Sig. Enrico Mancin.

Con indirizzo Via Mezzadra, 10 | 27054 - Montebello della Battaglia (Pavia) Italy

## 1. MANUFACTURER INFORMATION

INFORMATION	DESCRIPTION
Manufacturer	CUBE Srl
Italian Fiscal Code / VAT	02396240182
Address	Via Mezzadra, 10
Postal Code / City / Country	27054 - Montebello della Battaglia (Pavia) Italy
Telephone	+39 (0383) 890114
Fax	+39 (0383) 890114
E-mail	mancin@cubeitaly.com

## 2. PRODUCT DESCRIPTION

INFORMATION	CUBE 750	CUBE 1.5
Type	Ice cream machine	Ice cream machine
Model	Cube 750	Cube 1.5
Date of manufacture	Refer to serial number plate	Refer to serial number plate
Serial number	Refer to serial number plate	Refer to serial number plate

## 3. TECHNICAL PRODUCT INFORMATION

INFORMATION	CUBE 750	CUBE 1.5
Capacity (g)	750	1500
Length (cm/in)	30/11,8	35/13,8
Height (cm/in)	30/11,8	35/13,8
Depth (cm/in)	30/11,8	35/13,8
Weight (kg/lbs)	16/35,3	25/55,1
Voltage (VAC)	220 or 110 *	220 or 110 *
Frequency (Hz)	50 or 60 *	50 or 60 *
Power (W)	140	440
Absorbed electricity (A)	1,5	2,5
Type of gas used	R134a	R404a
Full gas capacity (g)	70	85

\* refer to the serial number plate on the machine.

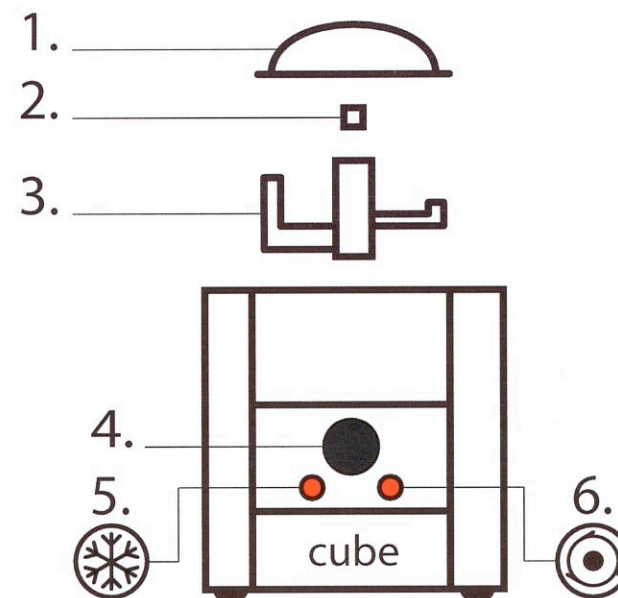
## 4. SAFETY INFORMATION

*! Important note: non-compliance of the information below may result in the improper functioning of the appliance.*

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

- Read all instructions thoroughly before using the appliance;
- Save this User Manual for future consultation;
- Do not modify the appliance in any manner;
- Install the appliance according to local electrical regulations;
- Check the voltage limit as indicated on the serial number plate before installation and prior to using the appliance;
- Should the plug be unsuitable for use with the electrical socket, contact a qualified electrician;
- The manufacturer / reseller shall not be held responsible for the pre-existing electrical system;
- The manufacturer / reseller shall not be held responsible for damages deriving from the improper use of the appliance, or for repairs carried out by non-authorized service technicians;
- Do not allow children or persons with reduced psycho-physical and/or sensory capacity to use the appliance;
- Do not place the appliance and/or cord on or near any source of heat (e.g. hot gas, electric burner or in a heated oven);
- The appliance must be placed a minimum distance of 15 cm from walls or objects that could restrict the circulation of air and provoke overheating;
- Avoid contact with moving parts;
- Always operate the appliance with cover in place;
- Keep hands and utensils out of container while operating to prevent the possibility of personal injury or damage to the machine. A scraper may be used, but must be used only when the appliance is not running;
- The following common rules must be adhered to when using electrical appliances:
  - > Be certain unit is off before inserting or removing plug from wall outlet.
  - > Do not touch the appliance with wet hands and/or feet;
  - > To protect against electrical shock, do not spill on or immerse cord, plugs, main housing, motor assembly or other non-removable electrical parts, of this appliance in water or other liquid.
  - > Do not stretch the electrical cord of the appliance;
  - > Always unplug from outlet when not in use, before assembly, removal of parts and before cleaning;
  - > In the event of a malfunction, switch off the appliance and contact a factory authorized service technician;
  - > Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped;
  - > The use of accessory attachments not recommended or sold by the appliance manufacturer / authorized reseller may cause fire, electric shock or injury;
  - > Keep all packaging material (plastic and polystyrene) out of reach of children.

## 5. MAIN COMPONENTS: CUBE 750 | CUBE 1.5



1. LID - it protects the product during preparation. The transparent lid comes equipped with a safety, that - when removed - automatically stops the paddle from churning.
2. LOCKING NUT - it is used to block and maintain the paddle in its correct position. Once unscrewed, the paddle can be removed for cleaning and maintenance.
3. PADDLE - made of stainless steel, the rotating paddle produces frozen desserts by pushing the ingredients towards the internal wall of the mixing bowl, which is cooled by an internal compressor.
4. TIMER - a mechanical 60-minute timer that works in conjunction with a churn and chill switch to shut the unit off when a set time has elapsed.
5. CHILL SWITCH - an illuminated chill switch controls the compressor ("I" with light ON indicates the compressor is in function - ON; "O" with light OFF indicates the compressor is OFF).
6. CHURN SWITCH - an illuminated churn switch controls the rotary motor and stainless steel paddle ("I" with light ON indicates the rotary motor and paddle are in operation - ON; "O" with light OFF indicates the rotary motor and paddle are OFF).

## 6. GENERAL CAUTION

- Be certain the plug is correctly inserted into the electrical socket prior to carrying out any operation;

- Do not switch off the chill switch (5) before the ice cream is completed; should this happen, a safety mechanism will cause the compressor to shut off automatically for a period of 5-6 minutes;
- Pre-cooling of the ingredients will expedite the freezing time.
- To reduce preparation time, we suggest to activate the chill switch (5) 5 minutes before pouring in the ingredients;
- Remember not to exceed the maximum machine capacity:
  - > gr. 750 (CUBE 750)
  - > gr. 1500 (CUBE 1.5);
- Check the correct positioning of the paddle (3) and the locking nut (2) prior to use and pouring in the ingredients;
- Should the batch become too dense, a safety mechanism will cause the motor to shut off automatically. Turn the churn switch (6) off. If you are removing the dessert also shut the chill switch (5) off. Remove the frozen dessert with the special spatula provided with the machine.

**DANGER!** Even if the lid is equipped with a safety (the paddle stops churning when removed), do not remove the lid (1) without turning off the churn switch (6) as the paddle (3) can cause injury.

Should a recipe call for mix-in ingredients (ex. chocolate pieces, raisins, meringues, etc.) turn off the churn switch (6), remove the lid (1), add the ingredients, properly reposition the lid (1) and turn on the churn switch (6).

The manufacturer / reseller disclaims all liability from any incorrect use.

## 7. OPERATING PROCEDURE

*! Important note: remember to position the lid correctly because it is equipped with a safety that when removed automatically stops the paddle from churning.*

1. Insert the paddle (3) into the bowl sliding it over the center shaft. Once securely in place, turn the locking nut (2) clockwise tight.
2. Insert the plug into the electrical socket and rotate the timer (4) clockwise up to 60 minutes;
3. Turn on the chill switch (5);
4. Pour the cold ingredients into the bowl and reposition the lid (1);
5. Turn on the churn switch (6);
6. The frozen dessert will be prepared in 20-35 minutes, depending on the type of desired frozen dessert and product. Turn both the chill and churn switches off (5 and 6) and bring the timer (4) to zero, rotating counter-clockwise;
7. Remove the lid (1) and extract the frozen dessert with the special spatula provided with the machine.

## 8. CLEAN UP

**DANGER!** Always unplug the machine before cleaning.

1. The paddle (3) and locking nut (2) are dishwasher safe.
2. For the lid (1), we suggest a short wash program at low temperature.
3. Pour 1/4 to 1/2 cup of hot water into the empty bowl and wait a few minutes. Wipe the bowl with a damp sponge, repeat the process until clean. Finally dry with a clean towel.

## 9. MAINTENANCE

Aside from the cleaning procedure indicated in the previous section, the CUBE 750 and CUBE 1.5 do not need any particular maintenance. Please consult the Support and/or Contact sections of this website for repair or service needs: [www.cubeitaly.com](http://www.cubeitaly.com).

## 10. DISPOSAL

The machine is made of non-biodegradable materials. Disposal should be effected using a proper local waste authority.

## IMPORTANT INFORMATION



Under the current law regarding the disposal of electrical equipment, with reference to directives 2005/95/CEE, 2005/96/CEE and 2003/108/CEE concerning the "Reduction of Hazardous Substances in electrical and electronic equipment, and disposal of waste", please take note of the following:

- The waste bin symbol indicates that, upon disposal, the product must be collected separately from other waste;
- The disposer must therefore separate the product from other waste so it can be collected and recycled;
- This to avoid potential negative health and environmental impacts and to encourage the recycling of the materials which make up the product;
- Improper disposal of the product by the user will result with a penalty according to local laws concerning waste management.

## 11. A FEW RECIPES

*! Important note: the recipes below have been adapted for the CUBE 750. Double the doses for use with the CUBE 1.5.*

### Vanilla Gelato (cream base)

Ingredients: 125g sugar | 150ml heavy cream | 450ml whole milk | 4 egg yolks | a pinch of salt

| a hint of vanilla extract (optional)

Procedure: Whisk together the egg yolks, the sugar and salt until the color turns pale yellow and the egg mixture thickens up. Combine with the whole milk, heavy cream and vanilla extract and heat the mixture slowly without boiling (80°C). Refrigerate until well chilled. Transfer to the CUBE and freeze according to the manufacturer's instructions.

#### Fior di Latte Gelato

Ingredients: 150g sugar | 300ml heavy cream | 300ml whole milk | a pinch of salt | a hint of vanilla extract (optional)

Procedure: Combine all of the ingredients and heat the mixture slowly without boiling (80°C). Refrigerate until well chilled. Transfer to the CUBE and freeze according to the manufacturer's instructions.

Starting from the base recipes above, you can create:

**Chocolate Gelato:** add 100g dark chocolate and 2 tbs. of cocoa powder to your base recipe.

**Coffee Gelato:** add 2 strong espressos to your base recipe.

**Hazelnut Gelato:** add 60g of finely crushed hazelnuts to your base recipe (can be substituted with almonds or pistachios).

#### Fruit Gelato

Ingredients: 300g mature fruit | 200g sugar | 200ml water | lemon juice

Procedure: This recipe can be created using apricots, bananas, strawberries, melon, raspberries, pineapple, fresh seasonal fruit. Mix the sugar and water and bring to a boil. Mix in the pureed fruit. Refrigerate until well chilled. Transfer to the CUBE and freeze according to the manufacturer's instructions.

For more recipes, please visit our internet website: [www.cubeitaly.com](http://www.cubeitaly.com).



Declaration of CE Conformity  
Directive 2006/42/CEE (Attachment II Part A)

**Manufacturer:** Cube Srl

**Address:** Via Mezzadra, 10

**City:** 27054 - Montebello della Battaglia (Pavia) Italy

**Declares:** that this is an ice cream machine

**Models:** CUBE 750 | CUBE 1.5

**Year of manufacture and serial number:** refer to the serial number plate on the machine (XX.nnnn).

XX = the last two digits of the year (ex. 12 per 2012)

nnnn = the serial number starting with 0001

the machine has been manufactured according to the European Directive 2006/422 CEE,

is in compliance to the subsequent amendments;

and with the following Directives:

- Directive 2006/95/EC on low voltage;
- Directive 2004/108/EC on electromagnetic compatibility.

The Manufacturer furthermore declares that the following standards have been applied:

UNI EN 12100:2009 - Machinery safety - Design principles

UNI EN 14121:2009 - Machinery safety - Risk assessment

UNI EN 13570:2010 - Food processing machinery - Mixers and mixing machines - Safety and hygiene requirements

UNI EN 1672 - 2:2009 - Food processing machinery - Basic concepts - Hygiene requirements

**Place of issue:** Montebello della Battaglia

**Date of issue:**

Amministratore  
Enrico Mancin

Technical documentation pertaining to product use is available by the Manufacturer.

The contact person and author of the technical booklet is Mr. Enrico Mancin.

At the following address: Via Mezzadra, 10 | 27054 - Montebello della Battaglia (Pavia) Italy