



**MINI (PICCOLO) – model 4080**

Dimensions in cm: 27H x 45 W x 30 D  
Weight in kg: 18  
Capacity in litres: 0.7 litres  
Electrical: 220 V Hz 50 / 0.2HP  
Refrigerant: R134  
Per Hour Production: 2 litres

List Price: S\$ 1680



**STELLA (POLA) – model 5030**

Dimensions in cm: 35H x 51W x 31D  
Weight in kg: 30  
Capacity in litres: 1.5  
Electrical: 220 V Hz 50 / 0.4 HP  
Refrigerant: R134  
Per Hour Production: 4.5 litres

List Price: S\$ 2,451



**GIARDINO (FIUME) – model 5040**

Dimensions in cm: 43H x 62W x 42D  
Weight in kg: 62  
Capacity in litres: 2.5  
Electrical: 220 V Hz 50 / 0.75 HP  
Refrigerant: R22  
Per Hour Production: 9 litres

List Price: \$6,688



**CLUB (ZARA) – model 5050**

Dimensions in cm: 83H x 45W x 42D  
Weight in kg: 65  
Capacity in litres: 2.5  
Electrical: 220 V Hz 50 / 0.75 HP  
Refrigerant: R22  
Per Hour Production: 9 litres

List Price: S\$ 6,688



**CONSUL (RAGUSSA) - model 5060**

Dimensions in cm: 85H x 44W x 60D  
Weight in kg: 105  
Capacity in litres: 3.5  
Electrical: 220 V Hz 50 / 1.5 HP  
Refrigerant: R22  
Per Hour Production: 12 litres  
\*with own drainage pipe incorporated in bowl (making cleaning easier)

List Price: S\$ 10,868



## **THE COMPANY**

Congratulations on the purchase of your new commercial quality ice cream maker. This fully automatic machine is made in Italy by Musso.

Family owned and operated, Musso began making industrial machines for ice production in 1928 in Italy's Lombardy region, where the livelihood at the time was agricultural-based. The ice was sold to butchers and grocers to help keep the food fresh in the hot Mediterranean climate. By the 1930s, Musso was one of the top three producers of refrigeration products in Italy, and in 1935, the company produced its first ice cream maker for retailers. In 1968, in response to consumer demand, second-generation family member Piero Musso patented a machine that would revolutionize ice cream making in the home. Your machine is based on that original model.

With its self contained compressor and freezer device and permanent bowl, the Musso ice cream maker is one of the most efficient machines you can buy. No pre freezing, ice or rock salt is necessary. Like any finely tuned machine, the Musso ice cream maker is built with care and precision. The temperatures are carefully controlled.

The powerful and precise blade motion ensures even freezing and complete emulsion. It not only aerates the ice cream base but it also mixes it consistently so no grainy particles or ice crystals form. The results are creamy, smooth frozen desserts every time. You can make 700ml (with the smallest model) up to 3.5 litres (with the largest model) of professional-quality ice cream, sorbet or sherbet in just 20 minutes. The blade removes for easy cleaning. Made of heavy-gauge stainless steel, this machine will provide years of service. We sincerely hope you enjoy your Musso ice cream maker.

## **OPERATING INSTRUCTIONS:**

- Make ice cream, sorbet or sherbet according to the recipe and chill in a metal bowl in the refrigerator until cold. The colder the base, the faster the mixture will freeze. If the base is too warm, the mixture will not freeze as quickly.
- Remove the lid and insert the stainless steel blade into the bowl of the ice cream maker sliding it over the centre shaft.
- Turn the locking nut clockwise until tight.
- Plug the machine into 240 volt electrical outlet.
- Set the timer for 20 minutes. Freezing time will vary depending on the temperature and consistency of the base, but 20 minutes is average. Also it is dependant on the external temperature environment which should not be in a warm part of the kitchen.
- Turn on the CHILL SWITCH to activate the freezer.
- The immediately turn on the CHURN SWITCH. The blade will begin to rotate, mixing the base.
- The machine will continue to rotate, mixing the base.
- The machine will continue to operate until the timer runs out or the mixture is so thick and frozen that it stops the blade, whichever comes first.
- If the timer runs out and the mixture is not frozen enough, set the timer for 5 more minutes.
- Add additional ingredients like chocolate chips or nuts 3 minutes before the end of the cycle.
- When the mixture looks like it is frozen to the proper consistency, turn OFF the CHILL SWITCH and keep the CHURN SWITCH ON for 3 more minutes. This will make it easier to remove the frozen dessert from the bowl.
- Do not freeze the mixture until it is rock hard. It will be difficult to remove from the bowl.
- Before removing the finished frozen dessert, make sure the timer is turned to zero and the CHURN and CHILL SWITCHES are OFF.
- Remove the frozen dessert, with the special spatula provided. (Only use genuine parts and accessories supplied by the manufacturer)
- Either serve immediately or store in the freezer in an airtight container.
- Keep the machine unplugged when not in use.

## **IMPORTANT SAFETY PRECAUTIONS:**

(Please read the following precautions before using your Musso ice cream maker)

- Read all instructions before initial use.
- Use only the accessories provided by the manufacturer. Using parts from other manufacturers can cause fires, electrical shocks or other injuries.
- Operate only indoors
- Do not allow children to operate the machine unless closely supervised by an adult who has read and understands the instructions & safety precautions.
- Do not operate the machine with an electrical adaptor.

- Keep the machine at least 6 inches away from any wall. The air vents on the sides and back must remain unobstructed at all times to avoid overheating.
- Keep the machine away from heat sources.
- To avoid damaging the cord, keep it away from hot surfaces and do not let it hang over the edge of the counter.
- Keep hands away from moving parts. Turn the machine off before scraping in the sides of the bowl with a rubber spatula
- Never tip the machine over.
- Unplug the machine before removing or replacing moving parts and cleaning. Keep the machine unplugged when not in use.
- Do not immerse any part of the machine, cord or electrical housing in water or other liquid, or severe electrical shock may result.
- To clean the mixing blade, unscrew the locking nut, remove the mixing blade, and wash and dry by hand.
- If the plug or cord becomes damaged or if the unit malfunctions as a result of being dropped, do not use the machine.

**CLEANING:**

- Unplug the machine before disassembling and cleaning
- Remove the cover, mixing blade and locking nut.
- We recommend hand washing all removable parts.
- Pour 1 cup of hot water into the bowl, add soap and wipe with a sponge; rinse with hot water and repeat until the bowl is clean. Dry with a clean towel.

**YOUR SATISFACTION GUARANTEED:**

- If you have questions about the use and care of your ice cream machine maker, or if it requires maintenance or repairs, please contact Bats Singapore Pte Ltd

\*Should any malfunction should occur as a result that is claimed by the client, a qualified independent technician shall be called upon to ascertain the nature of the damage. Should the damage be due by cause of improper use by client (as per care and instructions above), we shall not be held responsible and servicing and spare parts charges shall apply. For inquiries in the Asia Pacific territory, please contact:

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