FABBRI 1905

Gelato System

INSTRUCTION MANUAL

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1.4 Detachable parts and operating guidelines
1.5 Accessories
1.6 Operating environment and precautions
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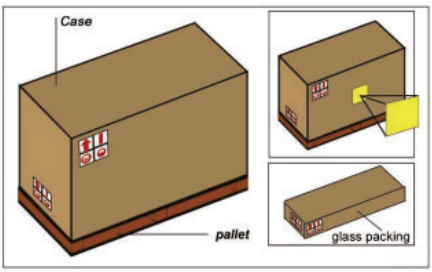
1.1 Transportation and unboxing

RECEIVING

The machine has carefully packaged externally to ensure that it is not damaged during transportation and storage.

External packing include:

- A wooden bracket
- A wooden box

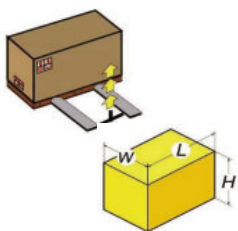


There are labels on the packages that give details of the equipment.

- Dimensions: length * width * height
- Lifting connection point

Note: after packing, please keep it in a dry indoor environment to avoid rain or snow.

Forklift rising



Storage

Whether short-term or long-term storage it must be kept indoors to avoid the impact of weather factors.

Handle with care.



External dimension

MODEL	L	W	H
GALAXY DC CART	600mm	1000mm	1060mm

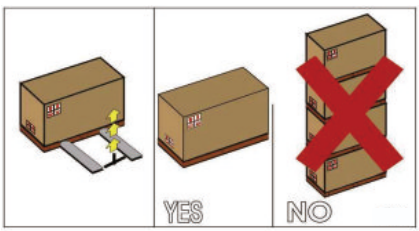
Any damage caused by operational errors is not covered by the warranty.

1.1 Transportation and unboxing

UNLOADING

The placement of the packaged machine must follow the instructions in the notes or on the packaging.

⚠ Please use the appropriate forklift to unload (its load must match that of the packaged machine)



PACKAGING INSPECTION

☑ Please check whether the outer packing is in good condition when you receive the goods. If the outer packing has obvious damage, then the product may have been damaged, customer must unpack and inspect the goods with the shipper on site. All damage caused by improper handling and storage irrelevant to the manufacturer.

In case of the above situation, Please:

A) Contact your regional agent or manufacturer

B) Present the relevant written report

C) Send a copy of the relevant report to the manufacturer or regional agent

UNPACKING

⚠ All packaging materials are recyclable and can be treated in accordance with local laws. Please ensure that the plastic materials of the equipment are properly disposed to prevent harm to children.

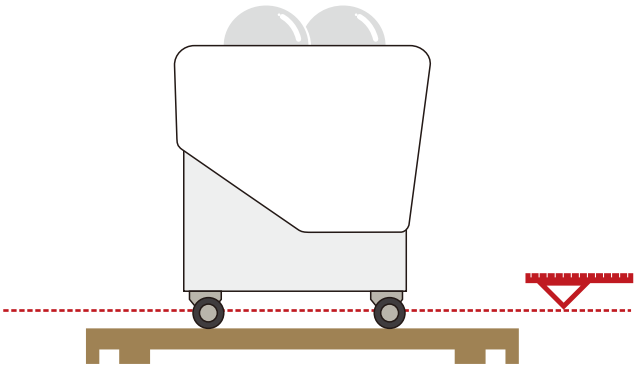
PORTER REQUIREMENTS

We recommend that the gelato (ice cream) machine should be handled by someone skilled in the use of a forklift and operated in strict accordance with safety standards.

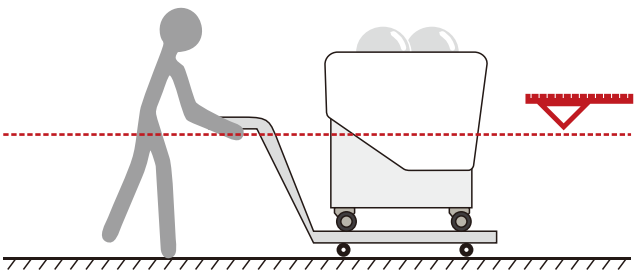
HANDLING

The machine needs to be lifted by a forklift truck or other tool that capable of carrying twice the weight of the cargo (see nameplate for weight). Operators must maintain a certain distance from the cargo area to ensure that personnel and other property will not be damaged if the cargo falls due to improper handling. Please move the cargo slowly to prevent tipping over.

1.1 Proper unboxing and preparation for use

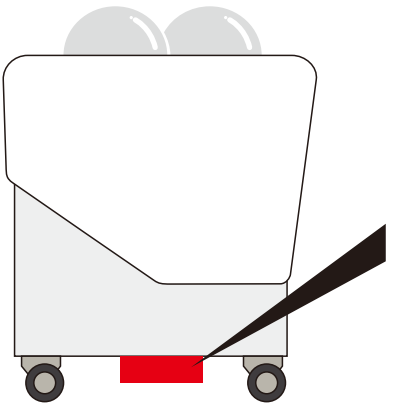


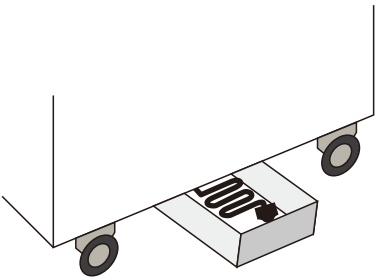
Before use, please let the machine stand horizontally for 6 hours.



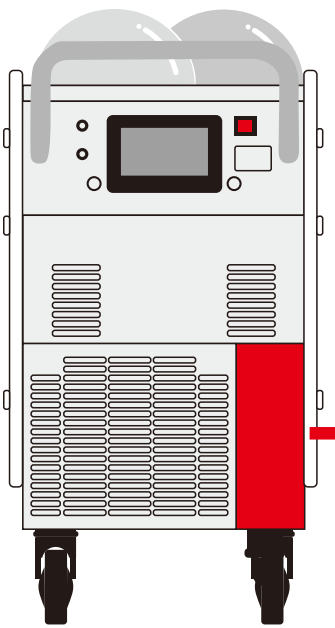
Please keep it level when moving the equipment.

1.1 Proper unboxing and preparation for use

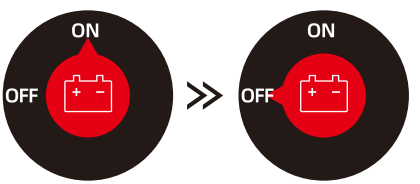




Cable storage box.



During transport,the battery power connection must be disconnected.



1.2 Verify nameplate information and ensure correct power supply

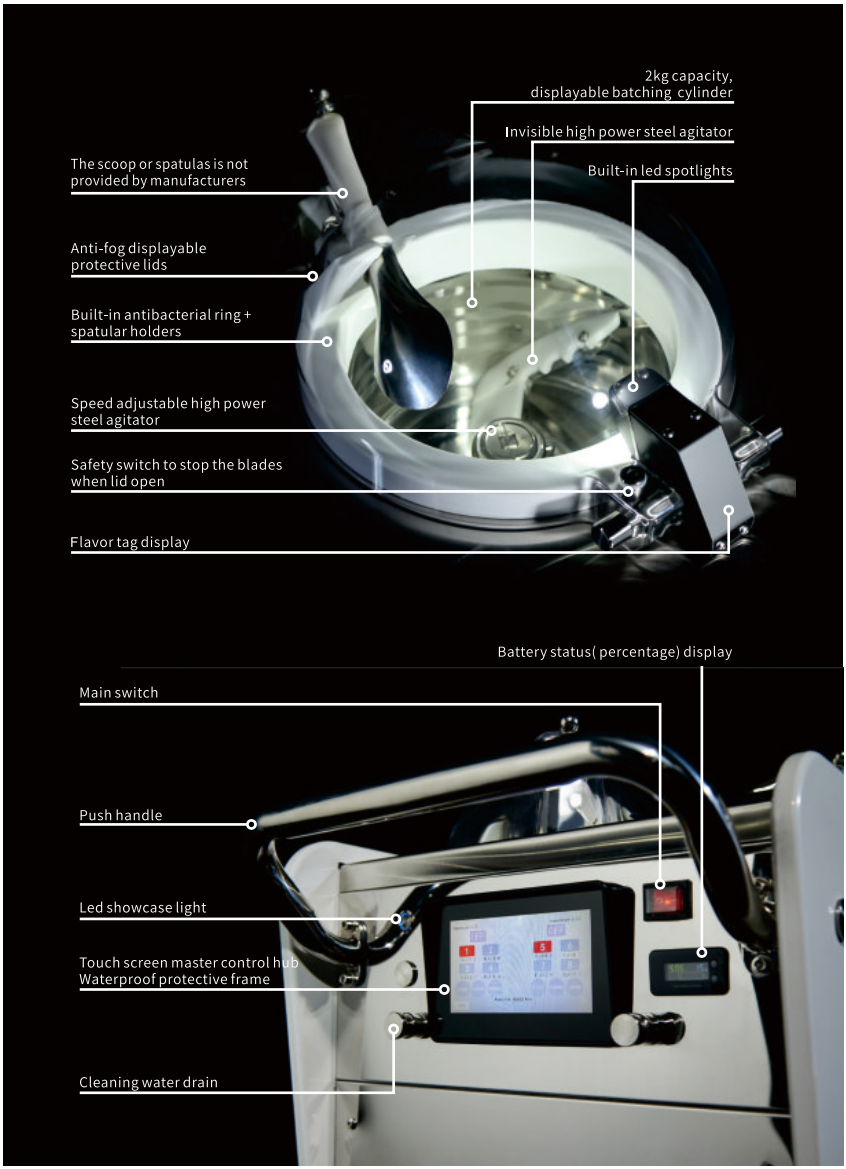
DC CART

Dimensions	520mm*760mm*890mm
Weight	140 KG
Power supply	12A Single phase 220V 50/60HZ
Peak power	1300W
Cooling type	Air cooling
Refrigerant	R290
Capacity per batch	Maximum 2.0L / Minimum1.0L
Initial batching time	12 - 18 Minutes

Smart Gelato Ice-Cream Machine CE

MANUFACTURER	Gelato Tech Co.	SERIAL NO	
MODEL	GALAXY DC	CLIMATE	ST
INPUT MAX/MIN	2.0L/1.0L/Pot x2	REFRIGERANT	R290
AC VOLTAGE	220-240V	DIMENSION	520x760x890mm
FREQUENCY	50Hz	WEIGHT	140kg
TOTAL-POWER	1.3kW	DATE	
No.585 Shushangwang,Jinhua Town, Xiaoshan District,Hangzhou,China		MADE IN CHINA	

1.3 Get to know your equipment



1.4 Detachable parts and operating guidelines

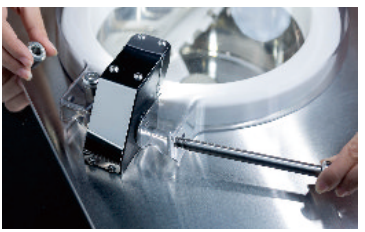


Cylinder lid



Lid Hinge





Remove the hinge nut and pull out the hinge to take out the cover.



Drainage block





When draining after cleaning, pull the drainage block outward in a clockwise direction.

1.4 Detachable parts and operating guidelines



Self-adaptive anti-frozen scraper



Steel agitator



Align the slot points of the scraper with the screws of the mixing blades.





Use both hands to hold both arms of the blade and slide it down steadily along the central shaft until it reaches the bottom of the cylinder

After installation, ensure that the edge of the scraper is tightly attached to the cylinder wall and bottom.

1.5 Accessories

Antibacterial ring



Place the silicone ring onto the edge of the cylinder.



Rotate it to align with the screw locking point.





The antibacterial protection ring also includes a holder that can be used to hold different tools, such as a spatula for sculpting the surface of gelato , or a tag to display flavors . These additional accessories are not supplied by the manufacturer.

1.6 Operating environment and precautions



Do not block the heat dissipation space underneath the bottom of the device.



Do not block the air intake vent.

1.6 Operating environment and precautions



Use the battery in environments between -10°C to 45°C.



To ensure battery safety and performance, avoid exposing the battery to water (including beverages or corrosive liquids).



To prevent fire, explosion, or battery damage, keep the battery away from:

1. Heat sources (e.g., radiators, stoves).
2. Open flames or high-temperature environments.
3. Flammable/explosive substances (e.g., gasoline, aerosol sprays).



To prevent short circuits, fires, or battery damage, strictly avoid allowing metal objects to enter the battery compartment.

If the battery exhibits unusual odors, overheating, swelling, or deformation, take the following steps immediately:

1. Stop Using the Device – Power it off and disconnect from any power source.
2. Keep Away from the Battery – Place it in a safe, open area away from flammable materials or people.
3. Do Not Attempt to Handle – Avoid touching, charging, or disposing of the battery yourself.
4. Contact Manufacturer – Reach out to authorized technical support for guidance or replacement.

1.7 Warnings and residual risks





Ambient temperature should not exceed 45°C.	
The power supply for the gelato (ice cream) machine must be consistent with the power supply specified on the name-plate, the standard three-hole socket (above 16A) must be used independently, and the socket must be grounded.	Plug and socket must contact firmly, otherwise may cause fire, Do not squeeze or pull the power plug. Do not damage the power cord.
If the power supply do not meet the AC 220V/50Hz (187-242V), 750W or more automatic regulators must be in stalled to cooperate with the use.	In case of any abnormal phenomenon such as abnormal sound, smell, smoke and so on, please cut off the power supply and stop using immediately, and contact the service department of the manufacturer in time.
Do not use if the power cordis damaged. Please contact the manufacturer as soon as possible, and go to the dseignated service point to replace. Do not dismantle, repair or modify without authorization.	Do not place the machine near flammable or explosive materials. It is forbidden for surrounding devices to dissipate heat toward this machine.

1.8 Waste electrical and electronic equipment (WEEE)



In accordance with the European Directives 2006/66/EC (on batteries and accumulators and waste batteries and accumulators) and 2002/96/EC (also known as the WEEE Directive), the symbol attached to the product or its packaging indicates that this product should not be disposed of as ordinary municipal solid waste. Instead, it is the user's responsibility to deliver the product to a designated collection point for the proper disposal of waste electrical and electronic equipment. The separate collection of such waste facilitates the optimal recovery and recycling of reusable materials, while also minimizing the risks to human health and the environmental impact.

For more information on the correct disposal of this product, please contact your local authority or the retailer from whom the product was purchased.

2.1 Mode operation guide



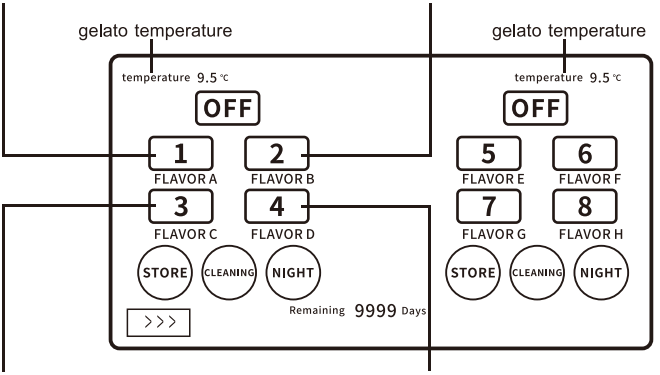
Click to start the command, double-click to stop the command.

Flavor 1 , For Simple' gelato

Production and storage temp at -11 , blade speed 90

Flavor 2 , For Simple' sorbet

Production and storage temp at -12, blade speed 80



Flavor 3, For Simple' + alcoholic recipe

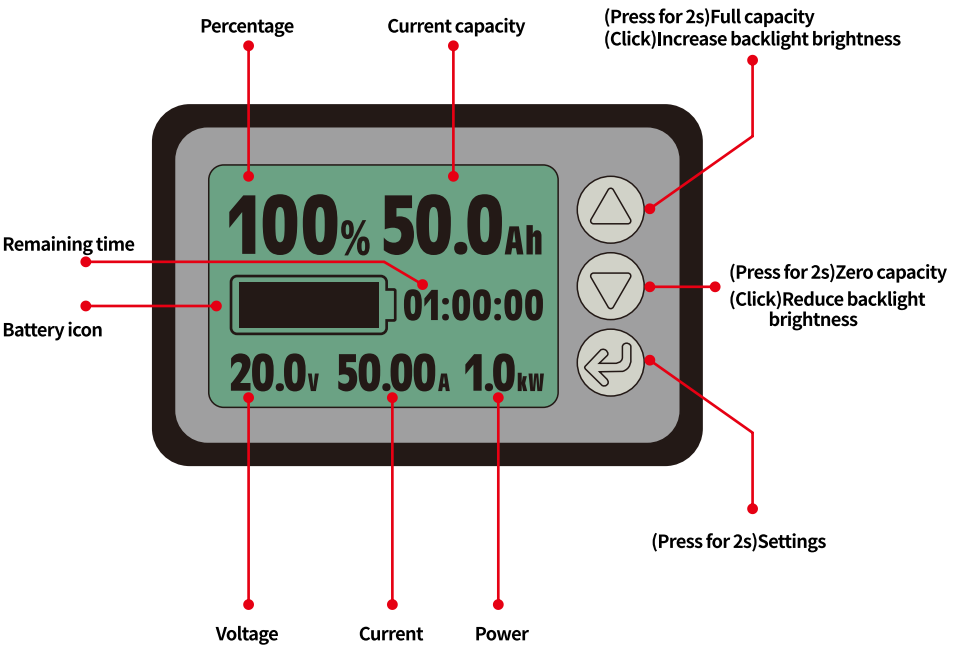
Production and storage temp at -15, blade speed 85

Flavor 4, For static storage mode

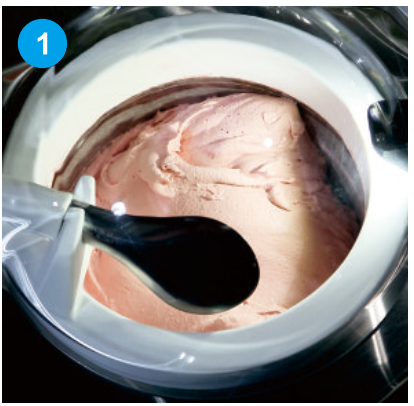
Production and storage temp at -14, blade speed 100, and no spinning during storage

The Fabbri Gelato System comes with preset parameters specifically tuned for the Simple' series and other Fabbri ingredients. The temperature settings cannot be modified. In cases of abnormal texture, please contact customer service.

2.1 Mode operation guide



2.2 Sculpting and decoration

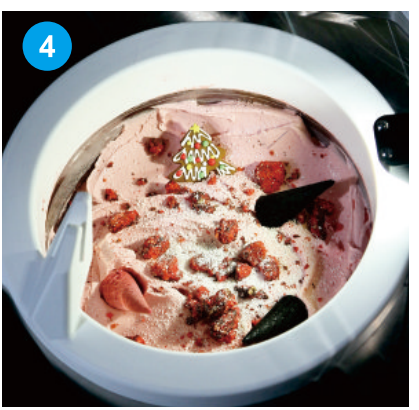


Select Flavor 4 for batching and static storage mode



Use a spatula to flatten the top



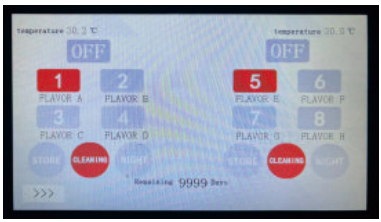


Add on inclusions for decoration

2.3 Cylinder cleaning (without ice cream)



1 Pour water into the clyinder.



2 Select the cleaning mode.



3 After 1-2 minutes, pull out the drainage block.



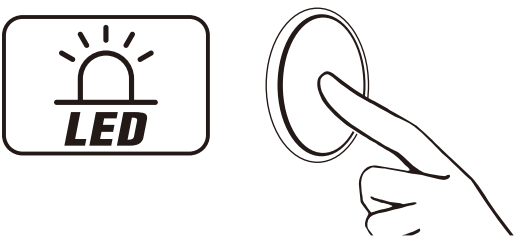
4 Collect the drain with a bucket.



5

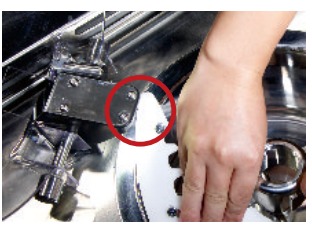
After the water in the tank has been drained, use a kitchen paper towel or cloth to dry the inside of the tank.

2.4 LED spot light



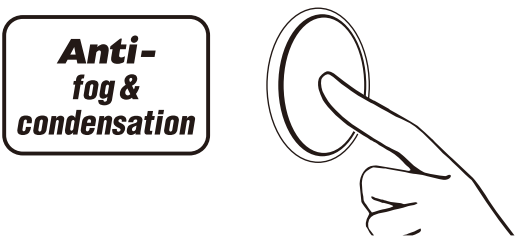


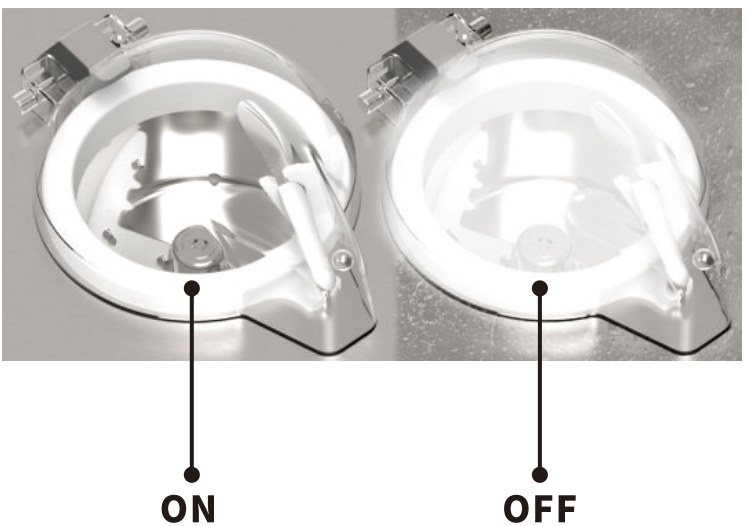
LED spot light



When removing the blade, be careful to avoid the LED light to prevent any damage.

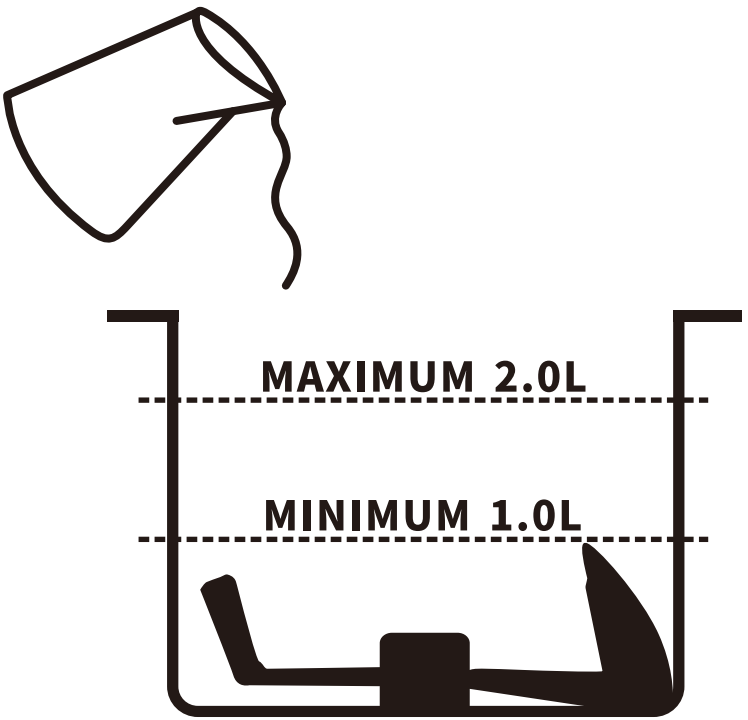
2.5 Anti-fog & condensation system





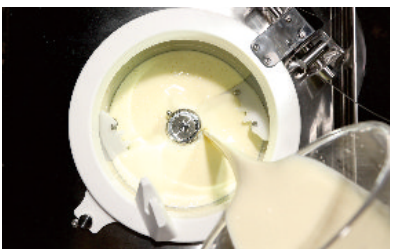
Do not operate continuously for extended periods.
Turn it on only when the lid fogs up or condensation forms on the countertop.

2.6 Production capacity guidelines

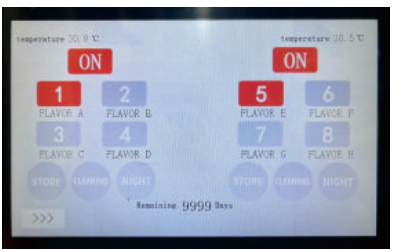


Less than the specified minimum starting amount will result in the ice cream not being fully stirred and formed..

2.7 Production modes



Pour the gelato mixture into the clylinder.



Select the “ON” icon to start the batch.

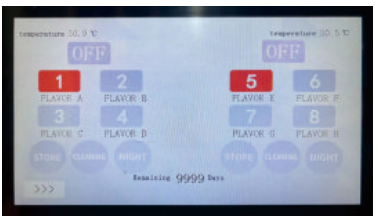


Auto batching & churning.
--1.5-2L ready in 12 minutes
--2.0-3L ready in 20 minutes



When batching is finished, the gelato is ready to be served atstorage mode.

2.8 Continuous production



1

Double-click to stop the storage mode.



2

Pour the mix directly on top of the remaining gelato.



3

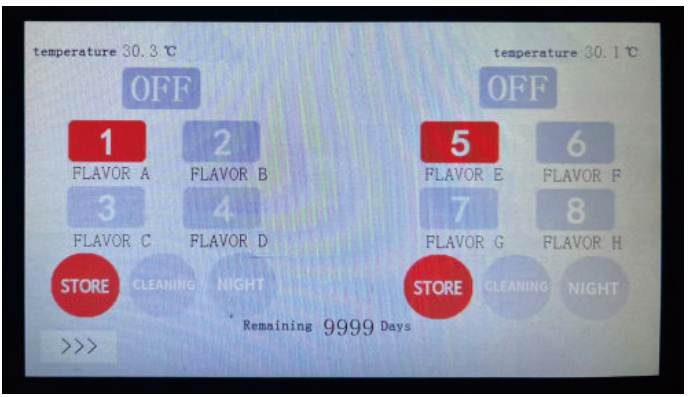
Click the “ON” icon to re-start production.



4

After the production is completed, the machine will automatically enter the storage mode again.

2.9 Storage mode





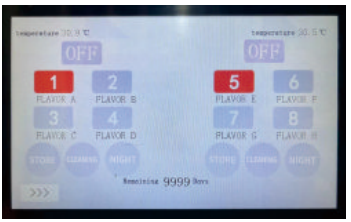
2.10 Night storage mode





Age mode overnight storage

2.11 Standard cleaning procedures(with gelato in pot)



1 Double click to quit the storage mode.



2 Use both hands to hold both arms of the blade, and take it out from the cylinder.



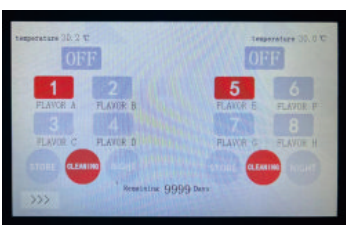
3 Rinse the scraper and blade thoroughly.



4 Use both hands to hold both arms of the blade and slide it down steadily along the central shaft until it reaches the bottom of the cylinder



5 Pour water into the clyinder.



6 Select the cleaning mode.

2.11 Standard cleaning procedures





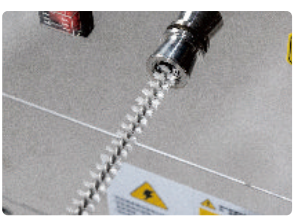
7 After 1-2 minutes, pull out the drainage block.



8 Collect the drain with a bucket.



9 After the water in the tank has been drained, use a kitchen paper towel or cloth to dry the inside of the tank.



Clean the drain pipe with a brush.

Do not turn on the cleaning mode while using a brush to clean the drain pipe.

3.1 Daily maintenance (lid & counter top cleaning)



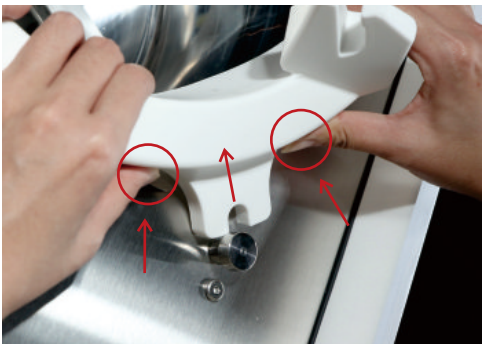
Use a soft cloth or kitchen paper to clean.
Do not use hard cleaning tools, as they may leave scratches on the transparent cover.





Use a food-grade stainless steel cleaner to wipe the countertop.

3.1 Daily maintenance (silicone ring cleaning)



Unlock the silicone ring.



Clean thoroughly with water and detergent.

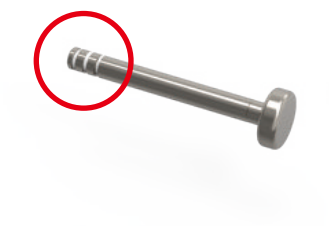
3.2 Periodic maintenance (Scraper/O-rings/Dustproof net)



Scraper

Factory recommendation:
Replace every six months.

⚠ If it is damaged or severely worn, please replace it immediately.



O-rings

Factory recommendation:
Replace every 18 months.

⚠ If it is damaged or severely worn, please replace it immediately.



Dustproof net

Factory recommendation:
Clean with a brush once a month.

⚠ Long-term lack of cleaning will lead to dust accumulation, causing malfunction of the refrigeration system.

3.2 Periodic maintenance (Seal kit replacement)



Seal kit replacement

Factory recommendation:
Replace every 12 months.

⚠ If the "Replace Seal" icon appears on the control screen, replace it immediately.



1. Use the dedicated tool provided in the spare parts kit to unscrew the seal kit (rotate clockwise).



2. Remove the old seal kit and install the new seal kit.



3. Use the dedicated tool to tighten (rotate counterclockwise).

⚠ It is recommended to contact the manufacturer after replacement to confirm if it has been properly installed.

3.3 Emergency and malfunctions

EMERGENCY

ISSUE	TROUBLESHOOTING PLAN
When the machine is severely overheating: When the condenser temperature displayed on the screen exceeds 55°C. 	Immediately stop using it and check if the machine is ventilating properly.
Potential short circuit issue: If the device frequently trips the circuit, this indicates a leakage protection activation.	Immediately stop using it, turn off the power, and check if the ground wire is correctly connected.
When the ice cream lid is opened but the stirring paddle does not stop operating:	Immediately stop using it, turn off the power, and contact the manufacturer to report a failure in the safety activation sensor, which needs to be replaced promptly.

MALFUNCTION

ISSUE	TROUBLESHOOTING PLAN
When the machine fails to start:	Please check if the circuit is connected correctly.
When the machine is completely unable to cool:	Check if the fuse has blown, and if so, replace the fuse.
When there is abnormal noise inside the tank during machine operation:	Check if the stirring scraper is severely worn and needs replacement.
When the machine's control screen suddenly goes black:	The machine may have entered protection mode; try unplugging it, plugging it back in, and turning it on.
When the stirring paddle cannot start:	Check if the tank is in a frozen state.
When the production speed slows down:	Check if the machine's air intake is blocked by dust and if the heat dissipation area is obstructed.

If the malfunction cannot be resolved on-site following the above recommendations, please contact the manufacturer for technical support.