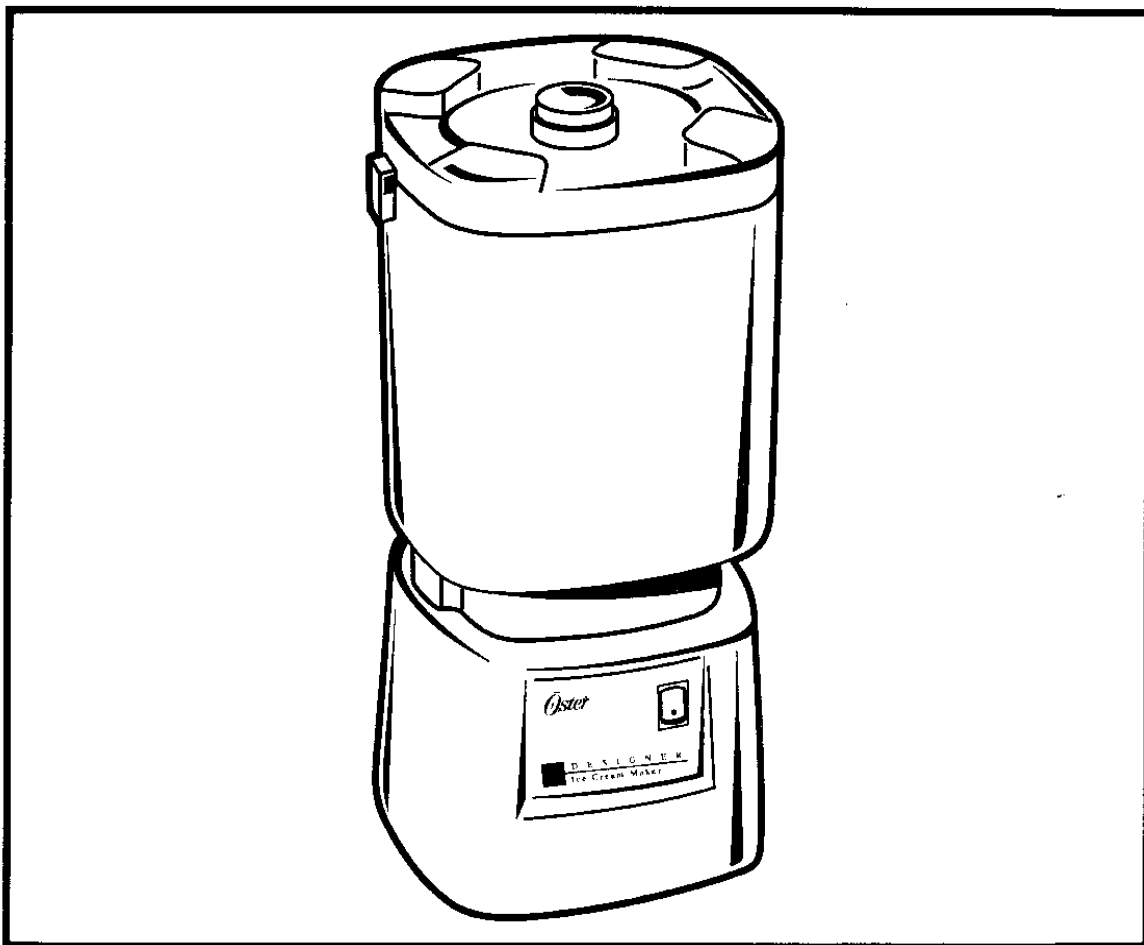


# Oster<sup>®</sup>

## Ice Cream/Frozen Yogurt Maker

recipes and instructions



DESIGNER  
COLLECTION

# IMPORTANT SAFEGUARDS

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

1. Read all instructions.
2. To protect against risk of electrical shock do not put motor base in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. 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 appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.

## SAVE THESE INSTRUCTIONS

\* This product is intended for household use only.

# Introduction

Congratulations on owning an Oster "Quick Freeze" Ice Cream/Frozen Yogurt Maker! This easy-to-use appliance makes all your favorite frozen creations in a snap!

From sinful ice creams to rich custards... creamy ice milks to mouth-watering sherbets... gourmet sorbets to refreshing ices... you'll be the most famous "cook" on the block.

Try each one of the taste-tempting recipes in this cookbook...then let your imagination run wild! Chop up a candy bar or puree your favorite fruit in your Osterizer blender and mix it into a basic recipe. There's no end to the combinations you can create. Best of all, some of "your specialties" can be ready in just 10 minutes!

The Oster "Quick Freeze" Ice Cream/Frozen Yogurt Maker ... it makes your kitchen even more versatile.

This unit uses ordinary table salt and ice cubes. It is not necessary to use rock salt or crushed ice in this unit.

## BEFORE USING FOR THE FIRST TIME

After unpacking, disassemble unit before using for the first time. Wash all parts (except Ice Bucket and motor base) in warm, soapy water. Rinse and dry immediately. **DO NOT IMMERSE ICE BUCKET OR MOTOR BASE.**

## MAINTENANCE

1. If the canister stalls or fails to rotate while processing;
  - A) Turn off unit and allow to cool.
  - B) After cooling, turn unit on. If canister still fails to rotate, return unit to an authorized service facility.
2. Any other servicing needed should be performed only by an authorized service facility.
3. Always specify the Oster model number located on the bottom of the Ice Bucket when service is required.

# Instructions

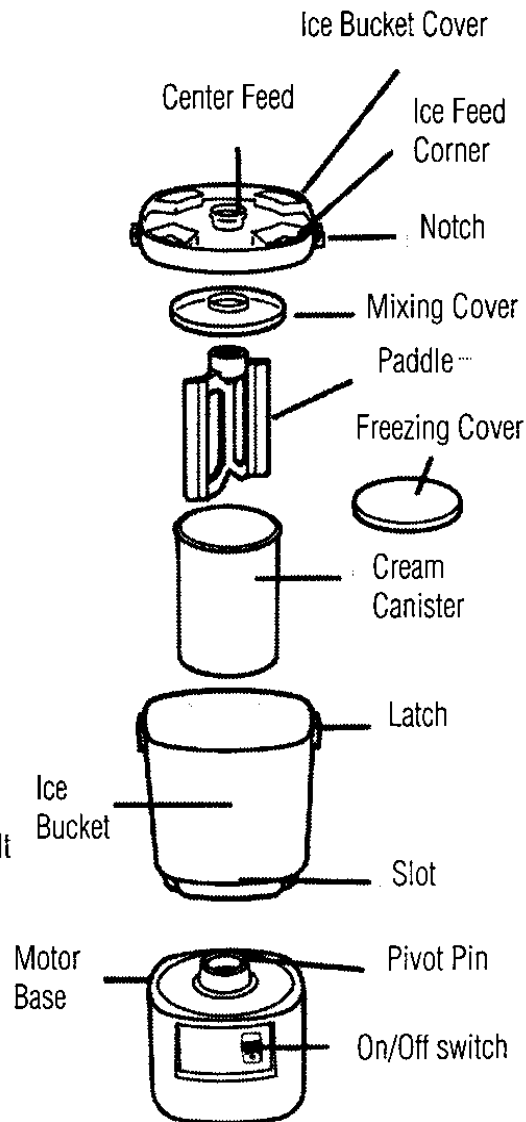
## HOW TO ASSEMBLE ICE BUCKET COVER

1. Position Ice Bucket on motor base.
2. Pour ice cream mixture into Cream Canister
3. Place Freezing Cover on Cream Canister.
4. Position Cream Canister in Ice Bucket.
5. Add ice and salt as directed.
6. Remove Freezing Cover.
7. Insert Paddle.
8. Place Mixing Cover on Cream Canister.
9. Place Ice Bucket Cover on Bucket engaging Paddle with Center Feed on both covers.
10. Swing Latches up and interlock with Notches on Cover.

## TO PROCESS YOUR FAVORITE RECIPE

(You will need approximately: 2 cups (500 mL) table salt and 6 trays of ice cubes. It is NOT NECESSARY to use rock salt or crushed ice in this unit.)

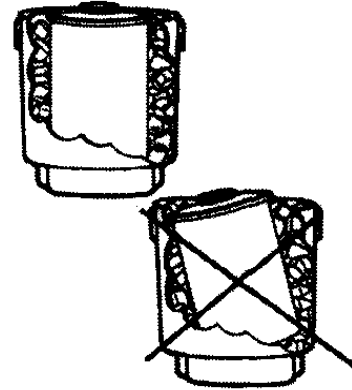
1. Prepare recipe as directed.
2. Pour into Cream Canister. (To prevent overload and damage to the product do not prepare more than one batch of ice cream at a time.)
3. Put Freezing Cover in place.
4. Position Cream Canister in Ice Bucket.
5. Layer ice and salt solution as follows:
  - A. Pour 1 cup (250 mL) cold water into Ice Bucket.
  - B. Place a 1" (2.5 cm) layer of ice cubes around Cream Canister in Ice Bucket. (Hint: Cream Canister should stand straight while layering.)
  - C. Sprinkle 1/3 cup (75 mL) table salt or 1/4 cup (50 mL) kosher (coarse) salt on ice.
  - D. Continue layering ice and salt to the top of the Ice Bucket.
  - E. Pour 1 cup (250 mL) cold water over top ice layer.



# Instructions

6. Remove Freezing Cover.
7. Insert Paddle and put Mixing Cover in place.
8. Place Ice Bucket Cover on Ice Bucket. Latch.
9. Turn unit on.
10. As ice melts, add more ice cubes through Ice Feed Corners. For each 1 cup (250 mL) of ice cubes added, add 1/4 cup (50 mL) salt.
11. Process until frozen mixture reaches Mixing Cover or until desired consistency is reached.\*

REMINDER: DO NOT OVERPROCESS ICE CREAM. DAMAGE TO UNIT COULD OCCUR.

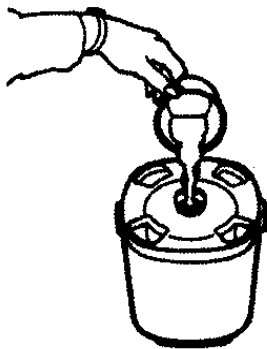


## Approximate Times

Ice Cream - 18-25 minutes	Sherbet -20-25 minutes
Frozen Custard - 18-25 minutes	Ices and Sorbets -12-20 minutes
Frozen Yogurt- 18-25 minutes	Ice Milk 12-20 minutes

12. To use Center Feed:

(Use the Center Feed to add nuts and chocolate bits or to make swirled ice creams... there's no end to the uses of this feature.)



- A. Place ingredients to be added in measuring cup with pouring spout.
- B. When frozen mixture comes within 1/2" (1.25 cm) of Mixing Cover (or desired consistency is reached) pour dry ingredients through Center Feed. Churn until mixture reaches desired consistency. Do not add these ingredients too early. They will settle to the bottom of the mixture and slow freezing.
- C. For swirled ice creams, when frozen mixture comes within 1/2" (1.25 cm) of Mixing Cover (or desired consistency is reached\*), add room temperature liquid ingredients through Center Feed. DO

NOT ADD HOT SYRUPS TO FROZEN MIXTURE. After liquid ingredients are added, allow Paddle to swirl ONCE so Canister turns one revolution only.

- D. Hint: Instead of chopping chocolate bits, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance.

13. Turn unit off.

\* Note: Some recipes will not reach top of canister due to their density or to the size of the recipe.

# Instructions

## **TO DISASSEMBLE UNIT**

1. Unplug "Quick Freeze" ice cream maker.
2. Remove Ice Cream bucket from motor base.
3. Unlatch Ice Bucket Cover. Remove.
4. Remove Cream Canister from Ice Bucket.
5. Wipe Mixing Cover to remove salt residue and remove. Set aside.
6. Lift out Paddle. Scrape clean with rubber spatula. Set aside.
7. Serve ice cream with your favorite toppings or harden as directed below.

## **TO HARDEN ICE CREAM**

In Your Freezer:

1. Pack ice cream down in Cream Canister. Seal with flexible plastic Freezing Cover. Wipe dry. (If you wish to make additional batches, you may transfer ice cream to a separate plastic container. Seal with a tight cover.)
2. Freeze several hours or until desired hardness is reached.

In Your "Quick-Freeze" Ice Cream Maker:

1. When ice cream has reached desired consistency, turn unit off. Do not open ice bucket.
2. Remove ice bucket from motor base. Add additional ice if necessary (Ice cream will still be of a soft serve consistency.)
3. Cover top of ice bucket with newspapers or heavy cloth for insulation.
4. Allow mixture to harden for 2-3 hours or until desired consistency is reached.

## **CARE AND CLEANING**

1. Wash Cream Canister, Paddle and both Mixing and Freezing Covers in hot, soapy water. Rinse well and dry.
2. Clean Ice Bucket and Cover thoroughly with a clean damp cloth to remove salt residue. Wipe clean and dry. **DO NOT IMMERSE ICE BUCKET.**
3. Wipe Motor Base with clean damp cloth to remove salt residue. Dry. **DO NOT IMMERSE MOTOR BASE.**
4. Do not reassemble unit for further processing or storage until all parts are completely dry.
5. Do not wash any parts in dishwasher.

# Hints and Tips

## HELPFUL HINTS FOR FREEZING

Times needed for freezing as well as consistency of ice cream will vary according to ingredients in mixture, temperature of ingredients, size of ice, coarseness of salt and room temperature. Try these hints to make ice cream to your personal preference.

1. To freeze your favorite mixture more quickly, always use chilled ingredients.
2. After mixing ingredients together in Cream Canister, cover and place in refrigerator to keep chilled until you are ready to freeze the mixture.
3. If your ice cream was lumpy or hardened too quickly, next time reduce the table salt layers from 1/3 cup (75 mL) to 1/4 cup (50 mL).
4. If your ice cream was too soft or did not freeze quickly, next time increase the table salt layers from 1/3 cup (75 mL) to 1/2 cup (125 mL).
5. If you use your own mixture, be sure to adjust ingredients to no more than 1 1/4 quarts (1.25 L).
6. For stiff ice cream, fill the canister no more than half full (1 quart 11 L)). Process normally.
7. **DO NOT OVERPROCESS ICE CREAM.** If the Canister movement slows down or stops, the mixture is stiff. **TURN OFF UNIT.**
8. When using cooked mixtures, allow to chill before processing.
9. Do not add last-minute ingredients (chocolate bits, nuts, syrups) too early. They will settle to the bottom of the mixture and slow freezing.

## TIPS FOR TASTY DESSERTS

1. Always use pure vanilla and other extracts. Imitations lose flavor when frozen.
2. When cooking eggs for a mixture, cook on low heat, stirring constantly. Do not allow mixture to overheat and curdle. Freezing a curdled mixture will make ice cream very lumpy.
3. Instead of chopping chocolate chips, melt them and allow to cool slightly. When ice cream is almost finished, pour melted mixture in a thin stream through Center Feed. Chocolate will harden immediately and form a "shaved chocolate" appearance in ice cream.
4. Chopped fruit and nuts mix in more easily than whole pieces.
5. Food colorings should be added sparingly. Always add prior to freezing. Mix thoroughly.
6. Alcohol inhibits freezing, do not use. Use flavorings or extracts.

# Ice Cream

## **EASY VANILLA ICE CREAM**

2 cups (500 mL) whipping cream  
2 cups (500 mL) half and half

1 cup (250 mL) sugar  
1 tablespoon (15 mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

### **Variations:**

Chocolate Chip: Add 2/3 cup (150 mL) miniature or chopped chocolate chips immediately after freezing.\*

Cookies with Cream: Add 10 crushed chocolate sandwich cookies to ice cream immediately after freezing.\*

Tin Roof Delight: Combine 1/2 cup (125 mL) Chocolate Fudge Sauce and 3/4 cup (200mL) chopped Spanish peanuts. Swirl into ice cream immediately after freezing.\*

Fudge Revel: Swirl 1/2 cup (125 mL) Chocolate Fudge Sauce in ice cream immediately after freezing.\*

Caramel Revel: Swirl 1/2 cup (125 mL) Caramel Sauce in ice cream immediately after freezing.\*

Cherry Chip: Add 1 cup (250 mL) chopped maraschino cherries to ice cream immediately after freezing.\*

Peppermint Stick: Add 2/3 cup (150 mL) crushed peppermint candies to ice cream immediately after freezing.\*

\* See instructions "To Use Center Feed" on page 4.

## **CINNAMON ICE CREAM**

2 cups (500 mL) whipping cream  
2 cups (500 mL) half and half  
1 cup (250 mL) sugar

1 tablespoon (15 mL) ground  
cinnamon  
1 1/2 teaspoons (7 mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar dissolves. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*



# Ice Cream

## **EASY CHOCOLATE ICE CREAM**

2 cups (500 mL) half and half  
1 1/2 cups (375 mL) sugar  
1/2 cup (125 mL) cocoa powder

1 teaspoon (5 mL) vanilla extract  
2 cups (500 mL) whipping cream

Combine half and half, sugar, cocoa powder and vanilla in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour mixture into Cream Canister. Stir in whipping cream. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

### **Variations:**

Toasted Almond Fudge: Add 3/4 cup (200mL) toasted slivered almonds to ice cream immediately after freezing.\*

Marshmallow Revel: Swirl 1 cup (250 mL) marshmallow creme in ice cream immediately after freezing.\*

Mandarin Orange Surprise: Reduce half and half to 1 cup (250 mL). Add 3/4 cup (200mL) orange juice to recipe before freezing. Freeze as directed.

Rocky Road Delight: Swirl 1/2 cup (125 mL) each of miniature marshmallows and peanuts into ice cream immediately after freezing.\*

Chocolate Chocolate Chip: Swirl 1/2 cup (125 mL) miniature or chopped chocolate chips into ice cream immediately after freezing.\*

Mocha: Add 1 1/2 tsps. (7 mL) instant coffee powder to recipe before freezing. Freeze as directed.

Mocha Chip: Swirl 1/2 cup (125 mL) miniature or chopped chocolate chips to Mocha Ice Cream (above) immediately after freezing.\*

\* See instructions "To Use Center Feed" on page 4.

## **STRAWBERRY ICE CREAM**

2 cups (500 mL) fresh or frozen strawberries  
2 cups (500 mL) whipping cream  
1 cup (250 mL) half and half

1 cup (250 mL) sugar  
2 teaspoons (10 mL) vanilla extract  
1 drop red food coloring

Place strawberries in Osterizer blender container. Cover and process at a LOW speed until chopped. Pour into Cream Canister. Add remaining ingredients. Stir until sugar is dissolved. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

# Ice Cream

## COFFEE ICE CREAM

2 cups (500 mL) whipping cream  
2 cups (500 mL) half and half  
1 cup (250 mL) sugar

1 1/2 tablespoons (22 mL) instant  
coffee powder  
1 1/2 teaspoons (7 mL) vanilla extract

Combine all ingredients in Cream Canister. Stir until sugar and instant coffee powder are dissolved. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

### Variation:

Coffee Chip Ice Cream: Add 1/2 cup (125 mL) miniature or chopped chocolate chips to ice cream when frozen.\*

## BUTTER PECAN ICE CREAM

2 cups (500 mL) half and half  
1 cup (250 mL) brown sugar  
2 tablespoons (30 mL) butter  
2 cups (500 mL) whipping cream

1 teaspoon (5 mL) vanilla extract  
1/2 cup (125 mL) toasted  
pecans, chopped

Combine half and half, sugar and butter in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around the edges of the pan. Chill. Place mixture in Cream Canister. Stir in whipping cream and vanilla. Freeze as directed. Add pecans immediately after freezing.\*

*YIELD: 1 1/2 QUARTS (1.5L)*

## PEANUT BUTTER CHOCOLATE CHIP ICE CREAM

2 cups (500 mL) half and half  
1 1/2 cups (375 mL) sugar  
1/2 cup (125 mL) chunk style  
peanut butter

1 teaspoon (5 mL) vanilla extract  
2 cups (500 mL) whipping cream  
1/2 cup (125 mL) miniature or chopped  
chocolate chips

Combine half and half, sugar, peanut butter and vanilla in Osterizer blender container. Cover and process at a MEDIUM speed until blended. Pour mixture into Cream Canister. Stir in whipping cream. Freeze as directed. Add chocolate chips immediately after freezing.\*

*YIELD: 1 1/2 QUARTS (1.5L)*

\* See instructions "To Use Center Feed" on page 4.

# Ice Cream

## **BUTTER BRICKLE ICE CREAM**

2 cups (500mL) half and half  
1 cup (250 mL) brown sugar  
2 tablespoons (30 mL) butter

2 cups (500 mL) whipping cream  
1 teaspoon (5 mL) vanilla extract  
1/2 cup (125 mL) butter brickle candy pieces

Combine half and half, sugar and butter in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around the edges of the pan. Chill. Place mixture in Cream Canister. Stir in whipping cream and vanilla. Freeze as directed. Add butter brickle candy pieces immediately after freezing.\*

*YIELD: 1 1/2 QUARTS (1.5 L)*

## **MINT CHOCOLATE CHIP ICE CREAM**

2 cups (500 mL) whipping cream  
2 cups (500 mL) half and half  
1 cup (250 mL) sugar  
1 1/2 teaspoons (7 mL) mint extract

1 1/2 teaspoons (7 mL) vanilla extract  
1 drop green food coloring  
2/3 cup (150 mL) miniature or  
chopped chocolate chips

Combine all ingredients except chocolate chips in Cream Canister. Stir until sugar is dissolved. Freeze as directed. Add chocolate chips immediately after freezing.\*

*YIELD: 1 1/2 QUARTS (1.5 L)*

## **LEMON CHIP ICE CREAM**

2 cups (500 mL) whipping cream  
2 cups (500 mL) half and half  
1 1/2 cups (375 mL) sugar  
1/3 cup (75 mL) lemon juice

1 1/2 teaspoons (7 mL) vanilla extract  
1/2 teaspoon (2 mL) grated lemon peel  
3/4 cup (200 mL) lemon drop candy,  
crushed

Combine all ingredients except lemon candy in Cream Canister. Stir until sugar is dissolved. Freeze as directed. Add lemon candy immediately after freezing.\*

*YIELD: 1 1/2 QUARTS (1.5 L)*

\*See instructions "To Use Center Feed" on page 4.

# Frozen Custard

## **FROZEN CHOCOLATE CUSTARD**

1 cup (250 mL) half and half  
1 cup (250 mL) sugar  
1/2 cup (125 mL) cocoa powder

4 egg yolks  
2 cups (500 mL) whipping cream  
1 teaspoon (5 mL) vanilla extract

Place first four ingredients in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.

*YIELD: 1 QUART (1 L)*

## **BITTERSWEET CHOCOLATE CUSTARD**

1 cup (250 mL) half and half  
3/4 cup (200mL) sugar  
1/2 cup (125 mL) cocoa powder

4 egg yolks  
2 cups (500 mL) whipping cream  
1 teaspoon (5 mL) vanilla extract

Place first four ingredients in Osterizer blender container. Cover and process at a LOW speed until smooth. Pour into a medium saucepan. Cook over low heat, stirring constantly, until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Add whipping cream and vanilla. Freeze as directed.

*YIELD: 1 QUART (1 L)*

## **FROZEN VANILLA CUSTARD**

1 cup (250 mL) half and half  
3/4 cup (200mL) sugar  
4 egg yolks, beaten

2 cups (500 mL) whipping cream  
1 tablespoon (15 mL) vanilla extract

Combine half and half, sugar and egg yolks in medium saucepan. Cook, stirring constantly, over low heat until bubbles form around edge of mixture. Chill. Pour into Cream Canister. Stir in whipping cream and vanilla. Freeze as directed.

*YIELD: 1 QUART (1 L)*

# Sherbert & Frozen Yogurt

## LIME SHERBET

3 cups (750 mL) milk  
1 cup (250 mL) sugar

3/4 cup (200 mL) lime juice  
1 drop green food coloring

Combine ingredients in Cream Canister. Stir until sugar is dissolved. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

## TANGY ORANGE SHERBET

3 cups (750 mL) milk  
2 cups (500 mL) orange juice

1 cup (250 mL) sugar

Combine ingredients in Cream Canister. Stir until sugar has dissolved. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*

## PEACH FROZEN YOGURT

1 cup (250 mL) sliced peaches,  
fresh, frozen or canned

1 cup (250 mL) sugar  
1 quart (1 L) unflavored yogurt

Place peaches and sugar in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Add yogurt. Stir until mixed. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*

## RASPBERRY FROZEN YOGURT

1 cup (250 mL) raspberries,  
fresh or frozen

1 cup (250 mL) sugar  
1 quart (1 L) unflavored yogurt

Place raspberries and sugar in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

## BLUEBERRY FROZEN YOGURT

1 cup (250 mL) blueberries,  
fresh or frozen

1 cup (250 mL) sugar  
1 quart (1 L) plain yogurt

Place blueberries and sugar in Osterizer blender container. Cover and process at a MEDIUM speed until smooth. Pour into Cream Canister. Stir in yogurt. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*

# Sorbet & Ices

## RASPBERRY SORBET

2/3 cup (150 mL) water  
1/2 cup (125 mL) sugar  
2 teaspoons (10 mL) grated lemon peel

1 quart (1 L) raspberries, fresh or frozen  
2 tablespoons (30 mL) orange juice  
2 tablespoons (30 mL) lemon juice

Combine water, sugar and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place raspberries, orange juice and lemon juice into Osterizer blender container. Cover and process at a MEDIUM speed until smooth. If desired, pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

*YIELD: APPROX. 1 QUART (1.0 L)*

## BLACKBERRY SORBET

2/3 cup (150 mL) water  
1/2 cup (125 mL) sugar  
2 teaspoons (10 mL) grated lemon peel

1 quart (1 L) blackberries, fresh or frozen  
2 tablespoons (30 mL) orange juice  
2 tablespoons (30 mL) lemon juice

Combine sugar, water and lemon peel in small saucepan. Bring to a boil on medium heat, stirring constantly. Remove from heat and allow to cool. Place blackberries, orange juice and lemon juice into Osterizer blender container. Cover and process at a MEDIUM speed until smooth. If desired, pour both mixtures into Cream Canister through a fine strainer or cheesecloth to remove lemon peel and berry seeds. Stir well. Freeze as directed.

*YIELD: APPROX. 1 QUART (1.0 L)*

## CRANBERRY SORBET

3 cups (750 mL) low calorie cranberry juice cocktail  
3/4 - 1 cup (200 -250 mL) sugar (Optional)

Combine cranberry juice cocktail and sugar in cream canister. Stir until sugar is dissolved. Freeze as directed.

*YIELD: APPROX. 1 1/4 QTS (1.25 L)*

## STRAWBERRY ICE

2 cups (500 mL) cold water  
2 cups (500 mL) strawberries,  
fresh or frozen

1 cup (250 mL) sugar  
1 tablespoon (15 mL) lemon juice  
1 cup (250 mL) cold water

Combine 2 cups (500 mL) water, strawberries, sugar and lemon juice in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in remaining 1 cup (250 mL) water. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*

# Ice Milk

## CHOCOLATE ICE MILK

1/2 cup (125 mL) cold milk	1 cup (250 mL) sugar
1 envelope (1/4 oz. or 7 g) unflavored gelatin	1/2 cup (125 mL) cocoa powder
1/2 cup (125 mL) milk, heated to boiling	1 tablespoon (15 mL) vanilla extract
	3 cups (750 mL) cold milk

Place 1/2 cup (125 mL) cold milk and gelatin into Osterizer blender container. Cover and process at a LOW speed to soften gelatin. Remove feeder cap and add hot milk. Process until gelatin is dissolved. If gelatin granules cling to container, STOP BLENDER, use a rubber spatula to push them into the mixture. When gelatin is dissolved, add sugar, cocoa powder and vanilla. Cover and process at a LOW speed until mixed. Pour mixture into Cream Canister. Add 3 cups (750 mL) cold milk and stir. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

## VANILLA ICE MILK

1/2 cup (125 mL) cold milk	3/4 cup (200mL) sugar
1 envelope (1/4 oz. or 7 g) unflavored gelatin	1 1/2 tablespoons (22 mL) vanilla extract
1/2 cup (125 mL) milk, heated to boiling	3 cups (750 mL) cold milk

Place 1/2 cup (125 mL) cold milk and gelatin into Osterizer blender container. Cover and process at a LOW speed to soften gelatin. Remove feeder cap and add hot milk. Process until gelatin is dissolved. If gelatin granules cling to container, STOP BLENDER, use a rubber spatula to push them into the mixture. When gelatin is dissolved, add sugar, cocoa powder and vanilla. Cover and process at a LOW speed until mixed. Pour mixture into Cream Canister. Add 3 cups (750 mL) cold milk and stir. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5L)*

## STRAWBERRY ICE MILK

1 cup (250 mL) milk	1 cup (250 mL) sugar
3 cups (750 mL) strawberries, fresh or frozen	2 tablespoons (30 mL) lemon juice
	2 cups (500 mL) milk

Place 1 cup (250 mL) milk, strawberries, sugar and lemon juice in Osterizer blender container. Cover and process at a HIGH speed until smooth. Pour into Cream Canister. Stir in remaining milk. Freeze as directed.

*YIELD: 1 1/2 QUARTS (1.5 L)*



D E S I G N E R  
C O L L E C T I O N

## Limited Warranty

Sunbeam-Oster Household Products warrants that for a period of two years from date of purchase this product shall be free of mechanical and electrical defects in material and workmanship. Our obligation hereunder is limited to repair or replacement, at our option, of this product during the warranty period, provided the product is sent postage prepaid to a Sunbeam-Oster Household Products authorized independent service station, or to our factory service center:

• SUNBEAM SERVICE CENTER  
117 Central Industrial Row

Purvis, MS. 39475

DO NOT RETURN THIS PRODUCT TO YOUR PLACE OF PURCHASE; ACTING OTHERWISE MAY DELAY THE PROCESSING OF YOUR WARRANTY CLAIM. Send directly to the above address. This warranty does not cover normal wear of parts, damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to operating instructions, or disassembly, repair, or alteration by any person other than an authorized service station.

Product repair or replacement as provided under the above warranty is your exclusive remedy. Sunbeam-Oster Household Products shall not be liable for any incidental or consequential damages for breach of any express or implied warranty on this product. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose on this product is limited in duration to the duration of the above warranty. Some states do not allow the exclusion or limitation of incidental or consequential damages, or allow limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

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Quick-Freeze™

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