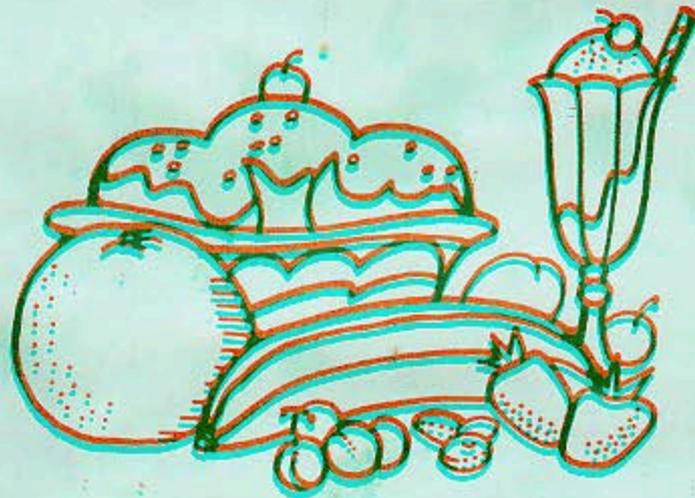


*Sunbeam*®

**ICE  
CREAM  
MAKER**

**Instruction and  
Recipe Book**



NORTHERN ELECTRIC COMPANY, Division of Sunbeam Corporation,  
Chicago, Illinois 60625

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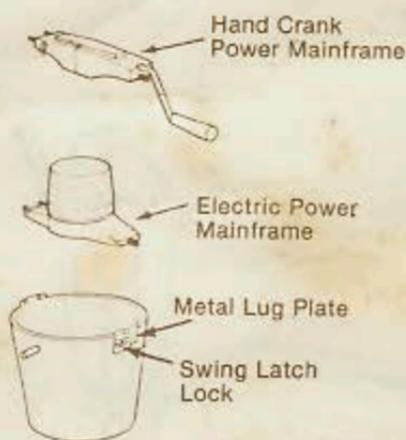
1. Read all instructions.
2. To protect against risk of electrical shock, do not put motor power mainframe in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate your ice cream maker with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the ice cream maker to the nearest authorized service facility for examination, repair, or 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 electric ice cream maker outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces. NOTE: A shorter power cord is provided to reduce hazards resulting from becoming entangled in or tripping over a longer cord. Longer cords or extension cords may be used if care is exercised in their use. If a longer cord or extension cord is used: A. The electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance. B. The longer cord should be arranged so it will not drape over the counter top or table top where it can be pulled by children or tripped over accidentally. C. Be certain that the connection between the power plug and the extension cord is not wet or allowed to lie in water.

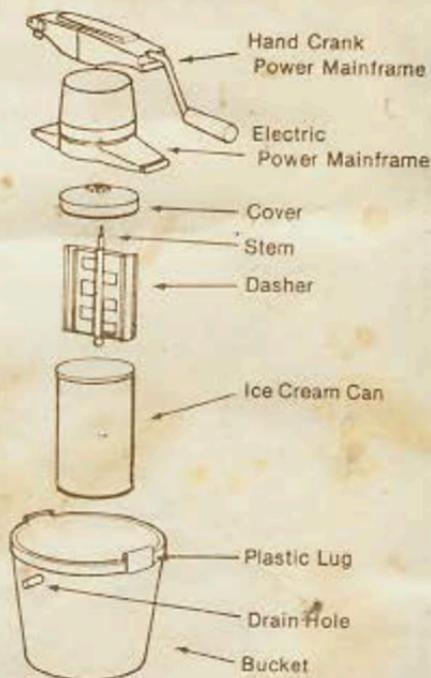
## SAVE THESE INSTRUCTIONS

### PARTS DIAGRAM

#### SPRINGFIELD ONLY

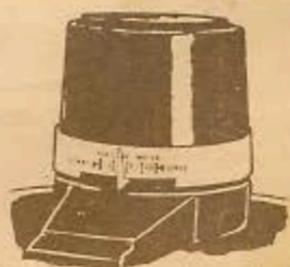


#### ALL OTHER MODELS



### Texture Meter

For units equipped with a Texture Meter; In addition to the following, read and follow ALL instructions for making ice cream contained in this book before beginning. The can **MUST** be at **LEAST 3/4** filled to insure proper function of the Texture Meter. When you plug in your unit, the Texture Meter will set itself at START. The indicator will begin to move slowly toward SERVE as the ice cream is being churned. When most ice cream recipes are ready, the indicator will have moved to SERVE, except that variations in ice cream texture may result from some recipes being ready before the indicator reaches SERVE. This is normal. The churning process is complete when the ice cream mixture looks like fluffy mashed potatoes. However, if the motor slows down and stops, the ice cream is ready, even though the Texture Meter may not be at SERVE. **IMPORTANT:** If you desire to churn less than the 3/4 volume of liquid recipe, the Texture Meter may not move to the SERVE position, nor will the motor stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes.



## CHECK LIST

1. Wash your Ice Cream Can, Cover, and Dasher thoroughly in hot, soapy water before using for the first time. Rinse well, dry, and allow Ice Cream Can, Cover and Dasher to cool.
2. About 15 to 20 pounds of crushed, cracked, or chipped ice is used for each batch of Ice Cream. Plan ahead - ice cubes can be premade and stored in the freezer. If you use ice cubes, they should be crushed. Place ice cubes in a cloth bag and crush with a mallet, or crush ice cubes with an electric ice crusher.



The finer the ice, the smoother the texture of

Uncle Walt's Old Fashioned Ice Cream. Place Ice Cream Mixture in a container, chill in the refrigerator for at least 30 minutes. The cooled mixture will freeze faster and more evenly.

4. Since salt is used in making home Ice Cream, it is important that the excess salt water is allowed to drip from the drain hole on the side of your Ice Cream Bucket. Set Ice Cream Bucket on sink or above sink drain to catch excess water.



5. Wooden buckets WITHOUT LUGS should be soaked in water prior to use to swell the wood and thus close the seal.

ICE CREAM MAKER SIZE	ROCK SALT FOR MAKING ICE CREAM	ROCK SALT FOR HARDENING ICE CREAM	TABLE SALT FOR MAKING ICE CREAM	TABLE SALT FOR HARDENING ICE CREAM	CRUSHED ICE FOR MAKING AND HARDENING ICE CREAM
2 quarts	2 cups	1½ cups	1½ cups	1 cup	12 lbs.
4 quarts	3 cups	2 cups	2½ cups	1½ cups	17 lbs.
6 quarts	4 cups	3 cups	3½ cups	2½ cups	25 lbs.

## FOR BEST RESULTS: USE ROCK SALT

### HOW TO MAKE DELICIOUS ICE CREAM

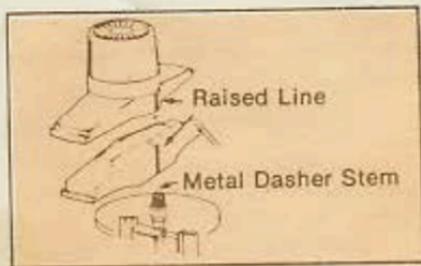
1. Carefully read through Check List.
2. Pour chilled Ice Cream Mixture into cooled can. Fill can 3/4 full, as mixture will expand during freezing. (Sherbets, Ices, and frozen yogurt may be filled to a higher level if cream is not used in recipe.)

**NOTE:** See Page 4, Step 12, Electric Models.

3. Insert Dasher.
4. Place cover on can being certain to line up cover notches with can.
5. Place filled can in Ice Cream Bucket making certain can is centered in bottom well of Ice Cream Bucket.
6. Install Power Mainframe.



#### MODELS OTHER THAN SPRINGFIELD



- A. Place power unit over can so that metal stem of dasher engages with the hole in the bottom of the mainframe. Rotate can slightly until power unit engages can cover.

- B. Twist power mainframe counter-clockwise into plastic lugs on top of bucket. Plug electric power mainframe into any 120 volt AC outlet.



#### SPRINGFIELD MODELS ONLY

- A. Same as 6A, Page 3.

- B. Engage two sided tangs at end of mainframe into metal lug plate. Lower rounded tang at other end of mainframe into latch plate. Switch latch lock over rounded tang.



7. FOR ALL HAND MODELS — Engage lock tabs on hand models. Insert crank handle into hand power mainframe and begin cranking clockwise.



8. Allow ice cream can to rotate two or three times before packing with salt and ice. **Note:** The Dasher will remain stationary while the Ice Cream Can rotates.

9. While Ice Cream Maker is running or being cranked, distribute 2 inches of ice around the bottom of bucket. Sprinkle approximately 1/2 cup of salt uniformly over layer of ice.



salt between each layer until the ice level reaches the top of the rotating Ice Cream Can.



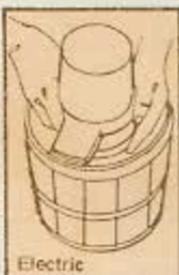
freely through the hole. A plugged drain spout may allow the salt water to seep into the can and ruin the ice cream.



**IMPORTANT:** To achieve a smooth textured ice cream, the ice and salt amounts must be carefully followed. As the ice melts and the ice level decreases add small amounts of ice to maintain the original level.

**Special Note:** Should your Ice Cream Maker stop before churning is complete, (approximately 20-40 minutes), check to see if large cubes are jammed against the rotating Ice Cream Can.

A. Unplug the electric power plug and twist the Ice Cream Can several times to loosen the jammed ice. Plug in to restart motor and continue churning process. If necessary, repeat twisting operation in order to clear jammed ice.

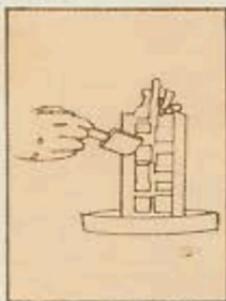


B. To loosen jammed ice for hand crank models, simply crank backwards one half turn then resume clockwise cranking. Repeat procedure if necessary. Never force, hit or strike the hand crank to unjam the ice.



12. **ELECTRIC MODELS:** Ice Cream should churn approximately 20-40 minutes if motor stops. **Important:** If you desire to churn less than the 3/4 volume of the recipe, the motor MAY NOT stop. Occasionally check mixture until ice cream is like fluffy mashed potatoes. Unplug electric model and remove power mainframe.

**HAND MODELS:** the churning period is approximately 20-40 minutes of steady cranking. When cranking becomes very difficult for anyone other than a child, ice cream is ready.



13. **HAND AND ELECTRIC MODELS:** Clear away ice and salt to at least one inch below cover of Ice Cream Can. Wipe cover carefully to remove salt and water residue before removing. Lift out Dasher and scrape off with a rubber spatula. Push Ice Cream down into can.

Proceed to "How To Harden"

## HOW TO HARDEN HOMEMADE ICE CREAM

### PREFERRED HARDENING METHOD

1. Push Ice Cream down into can and replace cover.
2. Put cork into center hole located on cover.
3. Drain off brine (salt and water) through drainage hole in side bucket.
4. Repack ice and salt layers as previously described in item 10, above. This time cover entire can including cover with ice and salt layers.
5. Place a few newspapers over top of bucket for insulation and allow to harden for two to three hours. Hardening time varies with type of ice cream mixture used.

### FREEZER HARDENING METHOD

- A. Ice Cream Can
  1. Push ice cream down into can.
  2. Replace cover and put cork into center hole located in cover.
  3. Place in freezer for several hours.
- B. Plastic Containers
  1. Spoon ice cream into plastic container and allow 1/2 inch for expansion.
  2. Push ice cream down into container and cover with a tight fitting lid.
  3. Place in freezer for several hours.

## HELPFUL HINTS FOR BETTER OLD FASHIONED HOMEMADE ICE CREAM

1. The consistency of ice cream varies. The firmness of ice cream depends on the mixture used, room temperature, size of ice, and temperature of mixture before it's churned. For best results, place ingredients in metal ice cream can, mix and chill in refrigerator several hours or overnight.
2. **TOO SOFT.** If churning takes longer than 40 minutes or the ice cream is too mushy, add more ice and 6 tablespoons of salt to stimulate the cold transfer to the ice cream can. If ice cream is still too mushy, add more ice and an additional 6 tablespoons of salt. This procedure should stiffen the ice cream to a fluffy mashed potato texture.

3. **TOO HARD OR LUMPY.** When the churning time is less than 20 minutes and the ice cream is coarse and lumpy throughout, add more ice and salt. Try adding less salt and finer chopped ice.
4. When making less than 2 quarts of ice cream, motor shut-off may not occur. Ice cream should churn approximately 20 minutes or until the motor stops.
5. Homemade ice cream is very dense and weighs about the same as 2 quarts of commercial ice cream. So don't be surprised if your homemade ice cream gets very hard in your freezer. Simply soften, if desired, by replacing ice cream in the refrigerator for 15 minutes before serving.

# RECIPES

**IMPORTANT - The motor MAY NOT STOP** when making quantities of the unit. Refer to each specific recipe for exact volume of mix

**FRESH FRUIT SUGGESTION:**  
To obtain the best possible flavor, add overripe fruit to ice cream mixture.

## ICE CREAM

### VANILLA (FRENCH)

Ingredients	2 Quarts	4 Quarts	6 Quarts
Milk	3 cups	6 cups	10 cups
Beaten egg yolks	5	9	15
Sugar	3/4 cup	1 1/2 cups	2 1/2 cups
Vanilla Extract	2 1/4 teaspoons	4 1/2 teaspoons	7 1/2 teaspoons
Salt	1/8 teaspoon	3/16 teaspoon	5/16 teaspoon
Light cream (Half & Half)	1 1/2 cups	3 cups	5 cups

Thoroughly combine milk, egg yolks, salt and sugar. Cook slowly in double boiler until mixture thickens to the consistency of a thin pancake batter and coats the spoon. Approximately 30 minutes. Cool to room temperature. Add vanilla and half and half. Chill in refrigerator for 2 hours. Churn freeze according to directions.

### VANILLA (PHILADELPHIA)

Ingredients	2 Quarts	4 Quarts	6 Quarts
Sugar	1 1/2 cups	3 cups	5 cups
Heavy cream (Whipping Cream)	1 1/2 quarts	3 quarts	5 quarts
Salt	1/16 (dash)	1/8 teaspoon	1/4 teaspoon
Vanilla Extract	2 1/4 teaspoons	4 1/2 teaspoons	7 1/2 teaspoons

Combine sugar and cream. Stir until sugar is thoroughly dissolved. Add salt and vanilla. Chill in refrigerator for 30 minutes. Churn freeze according to directions.

### BANANA ICE CREAM

Ingredients	2 Quarts	4 Quarts	6 Quarts
Ripe Bananas	3 medium	5 medium	7 medium
Milk	2 cups	4 cups	6 cups
Sugar	1 cup	1 3/4 cups	2 3/4 cups
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Nutmeg	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Lemon Juice	1 tablespoon	2 tablespoons	3 tablespoons
Vanilla Extract	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Heavy Cream (Whipping Cream)	2 cups	4 cups	6 cups

Scald 1 cup milk until lukewarm (for 2 quarts); scald 2 cups milk until lukewarm (for 4 and 6 quarts). Add sugar and salt. Stir until dissolved. Add remaining milk. Pour into Ice Cream Can. Add nutmeg and vanilla extract. Fold in lightly whipped cream. Chill in refrigerator for 30 minutes. Crush bananas with a fork to a fine pulp, stir in lemon juice. Add to chilled mixture before churning. Churn freeze according to directions.

### CHOCOLATE (BASIC)

Select your favorite vanilla recipe and add 3 ounces of chocolate syrup or chocolate fudge for each 2 quarts of ice cream. Chill in refrigerator for 30 minutes. Churn freeze according to directions.

### PEACH ICE CREAM

Ingredients	2 Quarts	4 Quarts	6 Quarts
Milk	2 cups	4 cups	6 cups
Sugar	1 cup	1 3/4 cups	2 3/4 cups
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Vanilla Extract	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Heavy Cream (Whipping Cream)	2 cups	4 cups	6 cups
Crushed Ripe Peaches	2 cups	4 cups	6 cups

Scald 1 cup milk until lukewarm (for 2 quarts); scald 2 cups milk until lukewarm (for 4 and 6 quarts). Add sugar and salt. Stir until dissolved. Add remaining milk. Pour into ice cream can. Add vanilla extract and fold in lightly whipped cream. Chill in refrigerator for 30 minutes. Add crushed peaches to chilled mixture before churning. Churn freeze according to directions.

### CINNAMON NUT SPRINKLE

Ingredients	2 Quarts	4 Quarts	6 Quarts
Heavy Cream (Whipping Cream)	2 cups	4 cups	6 cups
Light Cream (Half & Half)	2 cups	4 cups	6 cups
Sugar	1 cup	2 cups	3 cups
Chocolate Decors (Sprinkles)	1 reg. container	2 reg. containers	3 reg. containers
Pure Vanilla Extract	1 1/2 teaspoons	3 teaspoons	4 1/2 teaspoons
Ground Cinnamon	1/4 teaspoon	1/2 teaspoon	3/4 teaspoon
Salt	1/8 teaspoon	1/4 teaspoon	1/2 teaspoon
Chopped Nuts	1/2 cup	1 cup	1 1/2 cups

Thoroughly combine all ingredients listed above. Chill in refrigerator for 30 minutes. Churn freeze according to directions.

### STRAWBERRY

Ingredients	2 Quarts	4 Quarts	6 Quarts
Milk	2 cups	4 cups	6 cups
Sugar	1 cup	1 3/4 cups	2 3/4 cups
Salt	1/2 teaspoon	3/4 teaspoon	1 teaspoon
Vanilla Extract	1/2 teaspoon	1 teaspoon	1 1/2 teaspoons
Heavy Cream (Whipping Cream)	2 cups	4 cups	6 cups
Strawberries	2 cups	4 cups	6 cups

Scald 1 cup milk until lukewarm (for 2 quarts); scald 2 cups milk until lukewarm (for 4 and 6 quarts). Add sugar and salt. Stir until dissolved. Add remaining milk. Pour into ice cream can. Add vanilla extract and fold in lightly whipped cream. Chill in refrigerator for 30 minutes. Force strawberries through sieve or blend in mixture to a pulp consistency. Add strawberries to chilled mixture before churning. Churn freeze according to directions.

## ICES

### "ANY BERRY"

Ingredients	2 Quarts	4 Quarts	6 Quarts
Berries (Pureed)	1 quart	2 quarts	3 quarts
Sugar	1/2 cup	1 cup	1 1/2 cups
Water	1 cup	2 cups	3 cups
Lemon Juice	1 tablespoon	2 tablespoons	3 tablespoons

Use for raspberries, strawberries, loganberries, cranberries, etc. Combine berries with sugar and let stand for 2 hours. Force through sieve. Add water and lemon juice. Chill in refrigerator for 30 minutes. Churn freeze according to directions. Freeze 1 hour before serving.

### WINE

Ingredients	2 Quarts	4 Quarts	6 Quarts
Sugar	2 1/4 cups	4 1/2 cups	6 cups
Water	3/4 cup	1 1/2 cups	2 cups
Ginger Ale	1 1/2 quarts	3 quarts	4 quarts
Red Wine	1 1/2 cups	3 cups	4 cups
Grated Rind of Lemon (fine)	1 1/2 lemons	3 lemons	4 lemons
Lemon Juice	1 1/2 lemons	3 lemons	4 lemons

Cook sugar and water in double boiler until dissolved. Cool to room temperature. Add remaining ingredients. Churn freeze according to directions. Freeze 1 hour before serving.

### SOUTHERN COOLER

Ingredients	2 Quarts	4 Quarts	6 Quarts
Orange Soda (Orange Crush preferred)	3 cans	6 cans	12 cans
Eagle Brand Condensed Milk	1/4 cup	1/2 cup	1 cup
Vanilla Extract	1/2 teaspoon	1 teaspoon	2 teaspoons
Milk	1/4 cup	1/2 cup	1 cup
Crushed Pineapple	1/2 small can	1 small can	2 small cans

Thoroughly combine ingredients. Churn freeze according to directions. Freeze 1 hour before serving.

## SHERBET

### LEMON

**Ingredients**  
Gelatin  
Cold water  
Lemon Juice  
Milk  
Half & Half  
Salt  
Sugar  
Light Corn Syrup  
Soften gelatin in warm room temperature. Add corn syrup. Add cool water according to directions.

### SODA

**Ingredients**  
13 oz. Can of Evaporated Milk  
32 oz. Bottle of Soda Pop  
Thoroughly combine 1 hour before serving.

## DIETETIC DESSERTS

### VANILLA ICE CREAM

**Ingredients**  
Gelatin  
Warm water  
Milk  
Flour  
Salt  
Vanilla Extract  
Evaporated Skim Milk  
Eggs (beaten)

Thoroughly combine all mixture thickens. Soften gelatin in warm water. Whip evaporated milk. Add vanilla extract. Add sugar. Chill in refrigerator. Freeze 1 hour before serving.

## FROZEN YOGURT DESSERTS

### LEMON YOGURT

**Ingredients**  
Unflavored Gelatin  
Lemon Juice  
Water  
Sugar  
Salt  
Grated Lemon Rind  
Plain Yogurt  
Egg Whites (beaten)

Combine lemon juice, gelatin and stir constantly. Add sugar, salt, and lemon egg whites. Chill in refrigerator. Freeze 1 hour before serving.

Weight

1 ounce = 28.3 grams

1 pound = 453.6 grams

Provided by [www.pickyourown.org/icecreammakermanuals.htm](http://www.pickyourown.org/icecreammakermanuals.htm)

## HOW TO CLEAN AND CARE FOR YOUR ICE CREAM MAKER

1. Unplug cord from wall outlet, wipe motor and mainframe with a slightly damp cloth after use. Do not immerse in water.
2. Wash Ice Cream Can, Cover, and Dasher in hot, soapy water.
3. Rinse and dry thoroughly. Do not replace cover until ice cream can is dry. Do not put plastic parts in dishwasher.
4. Clean Ice Cream Bucket thoroughly to remove salt water residue after every use.
5. This product is for household use only.
6. No lubrication is required. Servicing other than routine cleaning should be referred to an authorized service station.

## LIMITED WARRANTY

This product is warranted for one year from the date of purchase. In the event of any mechanical defects in material and workmanship, return it prepaid to: **Electric Service Station**, P.O. Box 39401, Memphis, Tennessee 38139. This warranty gives you specific rights which vary from state to state. Warrantor: **NORTHERN ELECTRIC COMPANY**, Division of Sunbeam Corporation

Printed in U.S.A.

