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# IMPORTANT SAFEGUARDS

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

1. Read all instructions before using the appliance.
2. To protect against electrical hazards, do not immerse main body, or other electrical parts in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep fingers, hair, clothing, as well as spatulas and other utensils away during operation.
6. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.  
Contact: Maverick Industries, Inc./Customer Service Department for instructions on how to return the appliance for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Maverick Industries, Inc. may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Keep fingers, utensils, and other foreign objects out of the freezer bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER BOWL.** Sharp objects will scratch and damage the inside of the freezer bowl. A rubber spatula or wooden spoon may be used when the appliance is turned off.
11. Use only on appropriate voltage AC outlets. (See rating plate on bottom of appliance.)
12. Do not use appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

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### POLARIZED PLUG

This appliance is equipped with a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fully fit into your outlet, reverse the plug. If it still does not fit, contact a qualified electrician. **Do not attempt to defeat this safety feature. Never use with an extension cord unless the plug can be fully inserted.**

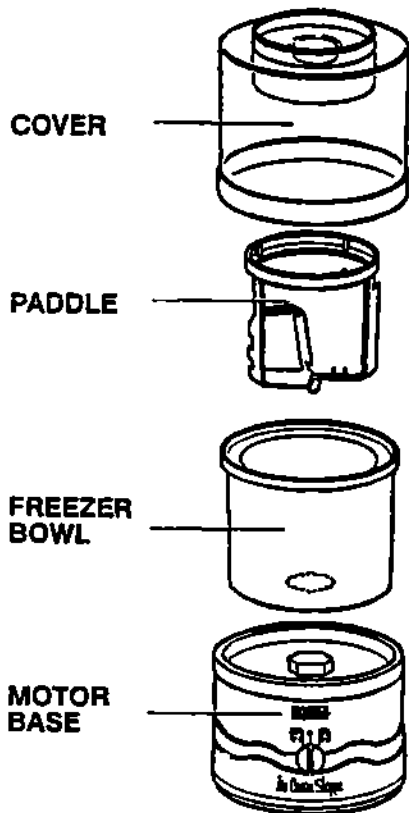
### CAUTION:

**This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by The Maverick Customer Service Department.**

**Do not immerse base in water.**

# PARTS & DESCRIPTIONS

# Ice Cream Shoppe



Thank you for choosing the Ice Cream Shoppe automatic ice cream maker by Maverick. Your Ice Cream Shoppe allows you to make up to a quart of hard or soft ice cream or frozen yogurt with the flick of a wrist. You can also make sherbet, gelato, sorbet, ice and frozen drinks in just 20-30 minutes.

## COVER

Center opening in the top of the clear cover allows you to add ingredients without stopping the freezing process. Locks onto motor base and holds the paddle in place.

## PADDLE

Churns the frozen desert. Remains stationary, freezer bowl rotates around it

## FREEZER BOWL

Double insulated construction provides even temperature throughout the entire process and quickly freezes in your freezer. Sets on the motor base and locates on center drive shaft.

## MOTOR BASE

Two speed 85 watt motor base keeps cover in place and spins freezer bowl. Provides cord storage in the bottom.

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# PREPARATIONS

## BEFORE THE FIRST USE

Remove all packing materials and literature from inside the ice cream maker. Wash the cover, paddle, and freezer bowl in warm soapy water. **DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.** Rinse and dry all parts thoroughly. **DO NOT** immerse motor base in water. Wipe motor base with moist cloth.

## FREEZING THE FREEZER BOWL

Make sure the freezer bowl is washed and thoroughly dried. Wrap the bowl in plastic bag to guard against freezer burn and place upright in the back of your freezer where the freezer compartment is coldest. The length of time needed to properly freeze the bowl depends on how cold your freezer temperature is. The freezing time can range from 12 - 24 hours for freezer temperatures set at 0°F or lower. If you store the freezer bowl in the freezer when not in use you can create your frozen dessert anytime.

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# MAKING ICE CREAM WITH...

Ice Cream Skoppe

1. Follow recipes to make ice cream mixture. Any recipe can be used for your frozen dessert providing it does not yield more than the capacity of the freezer bowl, 1 quart.
2. Remove the freezer bowl from freezer and locate on the motor base. The freezer bowl should be used immediately after removing from freezer as it begins to thaw once removed.
3. Place the paddle inside the freezer bowl as per drawing.
4. Place cover on the motor base.
5. Turn the knob to the right to select "SOFT" consistency and to the left for "HARD" consistency. If soft consistency is selected the two speed motor is on fast speed and if on hard consistency it's on slow speed. Both should take 30 - 45 minutes to become frozen. Special care must be used when hard consistency is selected as the freezer bowl may stop spinning after 45 minutes. If this happens turn the knob to center position. The ice cream is done. For even harder ice

cream allow the ice cream to remain in the freezer bowl for 2-5 minutes or cover the freezer bowl and put into your freezer for 15 minutes before serving.

**ONCE HARD IS SELECTED AND THE MIXTURE HAS STARTED TO FREEZE DO NOT SWITCH TO SOFT. THE FASTER SPEED(SOFT SELECTION) IS NOT ABLE TO SPIN THE HARD ICE CREAM.**

6. Pour dessert mixture through the hole in the center of cover into the freezer bowl. Stop when mixture comes within 1/4" of the top as the mixture will increase in volume during freezing process.  
Ingredients (chocolate chips, nuts, alcohol etc.) can be added after the freezing process has begun through the center hole in the cover.
7. To serve dessert, turn unit off, scoop off excess dessert using rubber, plastic, or wooden utensils only then remove cover and scoop remaining dessert from freezer bowl.

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# CLEANING...

Wash the cover, paddle, and freezer bowl in warm soapy water. DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS. Rinse and dry all parts thoroughly. DO NOT immerse the motor base in water. Wipe motor base with damp sponge or cloth. DO NOT freeze freezer bowl if still wet.

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- For ice cream recipes that require pre-cooking, making the mixture a day in advance is suggested. The mixture will be able to cool completely and increase volume. Prechilling any ice cream mixture is strongly recommended for generating best results.
- Ice cream mixtures that do not require cooking are best made with an electric mixer which allows the mixture to increase volume.
- Cream, sugar, eggs and milk are often the main ingredients in ice cream. These can often be substituted with similar ingredients depending upon your preference. For instance, any type of cream can be used; however, there may be differences in flavor and texture. The richer the cream you use, the richer the resulting ice cream will be. Heavy cream is richest with about 36% fat. Whipping cream, coffee or light cream and half-and-half contain 30%, 18% and 10% fat respectively. Milk can also act as a cream substitute, but bear in mind that the ice cream's texture and taste may change dramatically. You might also consider using a combination of creams and milk.
- Artificial sweeteners can be used as a sugar substitute; however, they should be added to mixtures that are at most room temperature. If sugar is dissolved by heat in a recipe, omit this process. Instead, mix sweetener in thoroughly until dissolved.
  - 1 packet of sweetener = 2 tsp. sugar,
  - 6 packets = 1/4 cup,
  - 8 packets = 1/3 cup,
  - 12 packets = 1/2 cup.
- If a recipe calls for alcohol, add this last to the ice cream maker, only minutes before complete freezing. Otherwise, alcohol may impede the freezing process. Ice cream mixtures can stay fresh for days in the refrigerator; however, you should thoroughly mix or shake it before freezing it to make ice cream.
- The ripeness and sweetness of fruit or juice has a large impact on the taste of sorbets. You can compensate tart fruit with sugar or omit sugar if fruit is extremely ripe. Be aware that once frozen the ice cream will taste less sweet than the mixture.
- Long term storage of homemade ice cream in the freezer should be done in airtight containers.

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## RECIPES for... Ice Cream

### OLD-FASHIONED CHOCOLATE ICE CREAM

*Makes: about 1 quart*

*Chocolate is one of the world's favorite ice cream flavors.*

1 cup milk  
2 cups heavy cream  
1/2 cup sugar  
2 egg yolks, beaten

2 oz. semisweet chocolate, melted  
1 oz. unsweetened chocolate, melted  
2 tsp. vanilla extract  
dash salt

Combine milk and cream in a saucepan and heat over low heat until bubbles form around the edge and mixture is hot. Add sugar and stir to dissolve. Beat egg yolks in a small bowl and carefully add a few spoonfuls of hot cream mixture to eggs to gradually warm them. Stir eggs back into saucepan and continue to cook over low heat, stirring constantly, until mixture thickens slightly and reaches 160° on a candy thermometer. Remove from heat and strain custard into a bowl. Add chocolates, vanilla and salt. Place bowl in a pan of cold or ice water and cool to room temperature. Chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow instructions for freezing.

## **RICH STRAWBERRY ICE CREAM**

*Makes: about 1 quart*

*Here is an old-fashioned, full-flavored strawberry ice cream. Serve a few sweet sliced strawberries for garnish.*

- 1 1/2 cups fresh strawberries, stemmed,  
or 12 oz. frozen unsweetened strawberries
- 1/2 cup milk
- 1 1/2 cups heavy cream
- 2/3 cup sugar
- 1 tbs. vanilla extract
- 2 tbs. Triple Sec, or orange-flavored liqueur
- dash salt

Place strawberries in a blender or food processor and puree. Add remaining ingredients and process until smooth. Cover and refrigerate until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow instructions for freezing.

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## **CREAMY PEANUT BUTTER ICE CREAM**

*Makes: about 1 quart*

- 2 cups half-and-half
- 1/2 cup milk
- 1/2 cup nonfat dry milk
- 3/4 cup peanut butter
- 3/4 cup sugar
- 2 tsp. vanilla extract

In a medium saucepan, combine half-and-half, milk and dry milk. Cover over low heat to dissolve dry milk. Add peanut butter, stirring until smooth and creamy. Add sugar and cook until dissolved. Remove from heat; add vanilla. Cool slightly before covering and chilling mixture in the refrigerator. Blend for a few seconds before pouring into the ice cream maker. Follow the instructions for freezing.

## **FRESH PEACH ICE CREAM**

*Makes: about 1 quart*

*Fresh summer peaches make a wonderful ice cream. Sprinkle with some fresh raspberries for color and flavor contrast.*

2 cups half-and-half  
3/4 cup sugar  
1/4 cup nonfat dry milk  
3 cups peeled pitted sliced peaches, or 1 pkg. (16 oz.) frozen sliced peaches, defrosted  
3 tbs. lemon juice  
2 tsp. vanilla extract  
dash salt

Combine half-and-half, sugar and dry milk in a blender or food processor and process until smooth. Add peaches with remaining ingredients and process until smooth. Chill in the refrigerator until ready to freeze. Blend mixture for a few seconds before pouring into the ice cream maker. Follow the instructions for freezing.

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## **PHILADELPHIA-STYLE VANILLA ICE CREAM**

*Makes: about 1 quart*

This is a classic vanilla ice cream that doesn't use eggs. If you have a 4- to 5-inch piece of vanilla bean, scrape the seeds into the cream mixture for a delicious flavor. Place the used vanilla bean in a small jar, cover with sugar and keep it in the cupboard. Use the sugar for making desserts.

1 cup heavy cream  
2 cups half-and-half  
seeds from a vanilla bean, or 1 tbs. vanilla extract  
2/3 cup sugar  
dash salt

Combine ingredients in a blender or food processor until sugar dissolves. Chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing.

## **SUGAR-FREE BLACK WALNUT ICE CREAM**

*Makes: about 1 quart*

*Black walnuts add a very distinctive flavor to this ice cream, but toasted, chopped pecans or hazelnuts are delicious, too.*

3 cups half-and-half  
4 oz. Egg Beaters, or egg substitute  
5 tsp. NutraSweet sweetener  
1 tbs. vanilla extract  
1/8 tsp. black walnut extract, or 2-3 drops almond extract  
dash salt  
1/2 cup finely chopped black walnuts

Combine all ingredients except nuts in a food processor or blender. Process until smooth. Cover and chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing. About a minute before ice cream is frozen, add nuts through the center opening in cover and continue freezing until ice cream is done.

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## **HOLIDAY EGGNOG ICE CREAM**

*Makes: about 1 quart*

*If you like eggnog, you will love this spicy, creamy ice cream. Use eggnog straight out of the dairy case and flavor it with brandy, rum or whatever you like in eggnog.*

3 cups cold eggnog  
2 tbs. brandy  
generous amount grated nutmeg

Combine ingredients, pour into the ice cream maker and follow instructions for freezing.



## **NO FAT, NO SALT, NO SUGAR VANILLA ICE CREAM**

*Makes: about 1 quart*

*This tasty ice cream uses a sugar substitute instead of sugar.*

- 1 tsp. unflavored gelatin
- 2 1/4 cups cold skim milk
- 1 cup nonfat dry milk
- 4 oz. Egg Beaters, or egg substitute
- 5 tsp. NutraSweet sweetener
- 1/8 tsp. lemon or almond extract
- 2 tsp. vanilla extract

Sprinkle gelatin over skim milk in a small saucepan and allow gelatin to soften for a few minutes. Stir mixture over low heat until gelatin completely dissolves. Remove from heat and place saucepan in another bowl of cold or ice water to cool to room temperature. Combine remaining ingredients in a blender or food processor and process until well combined. Add milk-gelatin mixture and blend for a few more seconds. Chill in refrigerator until ready to freeze. Blend for a few seconds before pouring mixture through a strainer into the ice cream maker. Follow instructions for freezing.

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## ***RECIPES for... Frozen Yogurt***

### **SUGAR-FREE RASPBERRY FROZEN YOGURT**

*Makes: about 1 quart*

*Enjoy this great dessert without worrying about sugar.*

- 1/4 cup water
- 1 tsp. unflavored gelatin
- 1 cup fresh or frozen unsweetened raspberries
- 12 (1 gram) packets Equal
- 1 cup plain lowfat yogurt, stirred
- 1 egg white
- 1/3 cup cold water
- 1/3 cup nonfat dry milk

In a small saucepan, combine 1/4 cup water with gelatin; let stand 1 minute. Cook and stir over low heat until gelatin dissolves; set aside. In blender or food processor fitted with metal blade, puree berries. Strain; discard seeds. Combine pureed berries with Equal and dissolved gelatin. Stir in yogurt. In a small bowl, combine egg white with 1/3 cup water and dry milk; beat until stiff but not dry. Fold into raspberry mixture. Freeze in ice cream maker according to directions.

## **CREAMY CHOCOLATE YOGURT**

*Makes: about 1 quart*

*This tangy dessert is for chocolate lovers!*

3/4 cup whole milk  
1 tsp. plain gelatin  
2/3 cup sugar  
dash salt  
2 oz. semisweet chocolate, coarsely chopped  
2 1/2 cup plain yogurt  
2 tsp. vanilla extract

Place milk in a small saucepan. Soften gelatin in milk. Slowly heat milk to dissolve gelatin. Add sugar, salt and chocolate. Stir over low heat until smooth, but do not boil. Remove from heat and place saucepan in a pan of cold or ice water to cool, or allow to cool at room temperature. Whisk in yogurt and vanilla. Chill mixture in the refrigerator until ready to freeze. Blend for a few seconds before pouring through a strainer into the ice cream maker. Follow the instructions for freezing.

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## **VANILLA FROZEN YOGURT**

*Makes: about 1 quart*

*Drain some yogurt the night before making this ice cream. This is delicious with any fresh sliced fruit or raspberries.*

1 cup drained yogurt  
1 cup half-and-half  
1 cup milk  
2/3 cup sugar  
4 oz. Egg Beaters, or egg substitute  
1 tbs. vanilla extract  
dash salt

Combine ingredients in a blender or food processor and blend until smooth. Cover and chill in the refrigerator until ready to freeze. Blend mixture for a few seconds before pouring into the ice cream maker. Follow the instructions for freezing.

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## **BLACKBERRY FROZEN YOGURT**

*Makes: about 1 quart*

- 1 pkg. (16 oz.) frozen blackberries, defrosted,  
or 3 cups fresh blackberries, stemmed and washed
- 1/3 cup sugar
- 1/3 cup water
- 1 cup low fat or skim milk
- 1 cup drained yogurt
- 1/2 cup nonfat dry milk
- 2 tbs. black currant liqueur, or Triple Sec or orange juice

Process blackberries in a blender or food processor. Place in a strainer and push through juice and fruit, discarding seeds. In a small saucepan, combine sugar and water. Bring to a boil, lower heat and cook for 3 to 4 minutes to dissolve sugar. Remove from heat and allow to cool, or place saucepan in a larger bowl of cold or ice water. Combine cooled sugar mixture, blackberry puree and remaining ingredients in blender or food processor. Process until smooth and creamy. Chill in refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow the instructions for freezing.

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## **RICH STRAWBERRY FROZEN YOGURT**

*Makes: about 1 quart*

*Cream and eggs result in a smoother, richer treat.*

- 1/2 cup sugar
- 2 tsp. cornstarch
- 1 cup half-and-half or whipping cream
- 1/4 cup light corn syrup
- 1 egg, slightly beaten
- 2 cups fresh or frozen unsweetened strawberries
- 1 cup plain lowfat yogurt, stirred

In medium saucepan, combine sugar and cornstarch; stir in half-and-half and corn syrup. Cook and stir over moderate heat until mixture simmers; cook 1 minute longer. Remove from heat; stir in beaten egg. Return to low heat; cook and stir 2 minutes. Remove from heat; cool. In a blender or food processor fitted with metal blade, puree berries. Add to cool egg mixture; stir in yogurt. Freeze in ice cream maker according to directions.

## **RICH PEACH FROZEN YOGURT**

*Makes: about 1 quart*

*Rich, smooth and easy to make.*

- 1/2 cup sugar
- 1 cup half-and-half or whipping cream
- 2 eggs, slightly beaten
- 1/4 cup light corn syrup
- 3 ripe medium peaches, peeled and quartered
- 1/8 tsp. almond extract
- 1/2 cup plain lowfat yogurt, stirred

In medium saucepan, combine sugar, half-and-half or whipping cream, eggs and corn syrup. Cook and stir over low heat until mixture thickens and coats a metal spoon. Remove from heat; cool. In blender or food processor fitted with metal blade, process peaches until almost smooth. Add peach and almond extract to cooled egg mixture. Stir in yogurt. Freeze in ice cream maker according to directions.

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## ***RECIPES for... Sherbet***

### **RASPBERRY SHERBET**

*Makes: about 1 quart*

*This delicious sherbet has a light touch of orange flavoring.*

- 2 pkg. (10 oz. each) frozen raspberries, defrosted
- 1 1/2 cups milk
- 1/3 cup nonfat dry milk
- 1 tbs. Triple Sec, or orange juice

Puree defrosted raspberries in a blender or food processor until smooth. Pour mixture through a strainer, pressing out as much fruit pulp as possible. Discard seeds. Place raspberry puree back in blender or food processor with remaining ingredients and process until well combined. Chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing.

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## **PINEAPPLE SHERBET**

*Makes: about 1 quart*

*This is a year-round favorite. All you need is a couple of cans of crushed pineapple on the pantry shelf. This makes a great ice cream pie with a chocolate crust.*

- 2 cans (8 oz. each) crushed unsweetened pineapple with juice
- 2/3 cup light corn syrup
- 1 1/2 cups milk
- 2 tbs. Triple Sec, or orange juice

Pour pineapple with juice and remaining ingredients in a blender or food processor. Process until smooth. Chill in the refrigerator until ready to freeze. Pour mixture through a strainer into the ice cream maker. Follow the instructions for freezing.

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## **RECIPES for... Ice**

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### **GAZPACHO ICE**

*Makes: about 1 quart*

*Serve this in small goblets. As soon as ice is frozen, form or scoop into balls, place on a cold plate and put in the freezer until ready to serve. Leftovers can be softened in the microwave on DEFROST for 1 or 2 minutes, or put in the food processor to break up the ice crystals.*

- 2 cups spicy tomato juice
- 1 large peeled seeded chopped fresh ripe tomato
- 1 cup peeled seeded chopped cucumber
- 1/4 cup finely minced red onion
- 1/4 cup finely minced peeled green or red pepper
- 4 oz. Egg Beaters, or egg substitute
- 2 tbs. sugar
- 2 tbs. full-flavored olive oil
- 2 tbs. red wine vinegar
- salt and freshly ground pepper

Combine ingredients in a food processor or blender and pulse 5 or 6 times to combine ingredients but obtain a coarse texture. Cover and chill until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing.

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## ESPRESSO ICE

*Makes: about 1 quart*

- 4 tbs. instant espresso or
- 3 tbs. regular instant coffee powder
- 3 2/3 cups boiling water
- 3/4 cup sugar
- 1 tsp. vanilla extract

Dissolve coffee in boiling water. Stir sugar into coffee until dissolved. Chill thoroughly in ice cream maker. Stir in vanilla. Serve with a dollop of whipped cream and a sprinkle of cocoa.

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## RECIPES for... Gelato

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### CHOCOLATE GELATO

*Makes: about 1 quart*

*This Italian-style ice cream is smooth, creamy and very definitely chocolate. Part of the cream is whipped and folded in just before freezing the gelato.*

- |                                       |                                     |
|---------------------------------------|-------------------------------------|
| 1 tsp. plain unflavored gelatin       | 1/2 cup sugar                       |
| 1/4 cup cold water                    | 3 oz. unsweetened chocolate, melted |
| 1 1/2 cups half-and-half              | 1 tsp. vanilla extract              |
| 1 1/2 cups heavy cream                | pinch salt                          |
| 2 tsp. instant espresso coffee powder |                                     |

Soften gelatin in cold water. Heat half-and-half and 1/2 cup cream in a heavy saucepan over low heat until bubbles form around the edge. Do not boil. When cream is hot, sprinkle in coffee; add sugar and gelatin. Stir to dissolve gelatin and remove from heat. Whisk melted chocolate into hot cream; stir in vanilla and salt. Pour mixture through a strainer into a medium-sized bowl. Place saucepan in a pan of cold or ice water to cool. Cover and chill in the refrigerator until ready to freeze. Whip remaining heavy cream until thick but not stiff, and gently fold into chilled mixture just before freezing. Pour mixture into the ice cream maker and follow the instructions for freezing.

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## HAZELNUT GELATO

*Makes: about 1 quart*

*Toast hazelnuts in a shallow pan in a 350° oven for 8 to 9 minutes, remove, place on a heavy towel and rub nuts vigorously in the towel to remove brown skins.*

1 cup toasted hazelnuts, as many skins removed as possible  
2 cups half-and-half  
2 eggs  
2 egg yolks  
2/3 cup dark corn syrup  
2 tbs. Frangelico, or brandy  
1 tbs. vanilla extract  
dash salt

Process nuts in a food processor or blend until very fine. Heat half-and-half in a small saucepan until bubbles form around the edge and mixture is quite warm. Beat eggs and egg yolks together in a small bowl. Carefully add about 1/2 cup hot cream mixture, a spoonful at a time, into eggs to gradually warm them. Return eggs to cream in saucepan and continue cooking over low heat, stirring constantly until mixture forms custard and reaches 160° on a candy thermometer. Remove saucepan from heat and place in another bowl of cold or ice water to cool mixture to lukewarm. Pour through a strainer into a blender or food processor; add remaining ingredients. Process until smooth. Cover and refrigerate until ready to freeze. Follow the instructions for freezing.

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## RECIPES for... Sorbet

### BITTERSWEET CHOCOLATE MOCHA SORBET

*Makes: about 1 quart*

*This is marvelous on its own or paired with a scoop of vanilla or butterscotch ice cream.*

6 oz. bittersweet chocolate, melted  
1 tbs. vegetable oil  
2 1/2 cups water  
1/4 cup sugar  
2 tbs. instant espresso coffee powder  
1/2 cup light corn syrup  
1 tsp. vanilla extract  
dash salt

Melt chocolate in a microwave on MEDIUM or in the top of a double boiler. Stir in oil when chocolate is completely melted and smooth. In a small saucepan, bring water and sugar to boil and cook for 2 to 3 minutes to dissolve the sugar. Stir in coffee. Combine warm melted chocolate with hot water mixture and mix well. Pour into a blender; add corn syrup, vanilla and salt. Blend well. Chill in the refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow the manufacturer's instructions for freezing.

## **APPLE JUICE SORBET**

*Makes: about 1 quart*

*This nonfat, easy sorbet starts with frozen apple juice concentrate.*

- 1 can (12 oz.) frozen apple juice concentrate,  
partially defrosted
- 2 cups water
- 2 tbs. lemon juice
- 1/3 cup light corn syrup

Place ingredients in a blender or food processor and process until smooth. Chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing.

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## **WARRANTY**

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### **MAVERICK'S FULL 90 DAY WARRANTY**

Maverick Industries, Inc., the manufacturer and distributor, warrants this product to be free from defects in material and workmanship for a period of 90 days.

Should any defects be discovered within 90 days of purchase, Maverick Industries, Inc. will repair the defective product or parts thereof at no charge for labor or materials provided:

1. Said unit is returned postage paid to the factory for servicing.
2. Proof of date of purchase is included with the product.
3. A letter accompanies the product and indicates the complaint or defect to be remedied.

In the event the defect may be remedied without returning the unit, contact Maverick by phone or mail first, and every effort will be made to supply replacement parts quickly and at no charge.

This warranty does not apply to any unit that has been tampered with, abused, accidentally damaged or to damage incurred through improper packing or mishandling in transit to or from the factory.

This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.