

FULL ONE YEAR WARRANTY

This VILLAWARE product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation prepaid with a description of the claimed defect.

VillaWare®

VillaWare Manufacturing Co.
18901 Euclid Ave. No. 1
Cleveland, Ohio 44117

OTHER FINE VILLAWARE® PRODUCTS...

- | | |
|---------------------------------------|---|
| Belgian & Classic Waffle Makers | Cookie Presses |
| Pizzelle Bakers | Pizza Stones |
| Classic Electric Skillets | One-Pot™ Pasta & Sauce Cooker |
| UNO™ Classic 2 & 4 Slice Toasters | Espresso Coffee Pots |
| UNO™ Grills & Griddles | Italian Style Gadgets & Utensils |
| Classic Coffee Makers | |
| Classic Crepe Makers | |
| Power Grinder™ Electric Food Grinders | |
| Disney Licensed Series by VillaWare® | |
| VillaWare® Food Strainer | <i>...and hundreds more Classic Italian</i> |
| Imperia® & Al Dente™ Pasta Machines | <i>Kitchenware products from VillaWare®</i> |

For additional information on the VillaWare product line, see your dealer or visit our website at www.villaware.com

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VillaWare®



ICE CREAM MAKER

Make healthy homemade ice cream simply and easily



 us No. 5100

Directions and Recipes

IMPORTANT SAFEGUARDS

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

Read all instructions before using the appliance.

1. To protect against electrical hazards, do not immerse main body, or other electrical parts in water or other liquid.
2. Close supervision is necessary when any appliance is used by or near children.
3. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
4. Avoid contacting moving parts. Keep fingers, hair, clothing, as well as spatulas and other utensils away during operation.
5. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or is dropped or damaged in any manner.
6. The use of attachments not recommended may cause hazards.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. 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.
10. Use only on appropriate voltage AC outlets. (see rating plate on bottom of appliance.)
11. Do not use appliance for other than intended use.

SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY

CAUTION:

This appliance is for household use only. Do not immerse in water.

GETTING TO KNOW YOUR ICE CREAM MAKER

With the VillaWare Ice Cream Maker you can make up to a quart of hard or soft ice cream, or frozen yogurt. You can also make sherbet, gelato, sorbet, ices and frozen drinks. Just 20-30 minutes is all it takes for making quality, healthy frozen creations, with wholesome ingredients that you control.

FILLER HOLE

Center opening in the top of the clear cover allows you to add extra ingredients while your ice cream is processing.

COVER

Clear cover locks onto motor base, holding the paddle in place.

MIXING PADDLE CIRCULAR BEARING

This part fits up into the clear cover, and located the paddle in the correct mixing position.

MIXING PADDLE

Designed to gradually churn the frozen ingredients. Note that the paddle remains stationary while freezer bowl rotates.

FREEZER BOWL

Double insulated construction, filled with a quick freeze, even cooling release material. Provides even temperature throughout the entire process. Quickly freezes in your freezer. Sets in position on the motor base, located on the center motor drive shaft.

CENTER MOTOR DRIVE SHAFT

Fits into bottom of freezer bowl. Rotates the freezer bowl.

STAINLESS STEEL MOTOR BASE

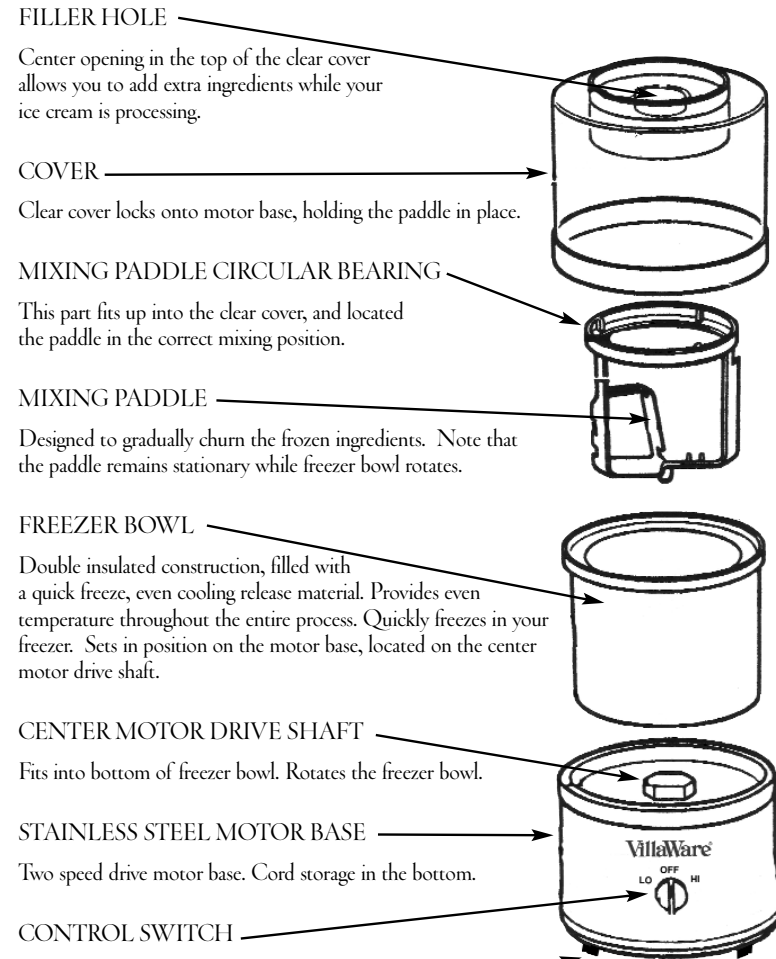
Two speed drive motor base. Cord storage in the bottom.

CONTROL SWITCH

Two speed control, Lo & Hi, plus Off position

NON-SKID FEET

For quiet operation, secures unit during processing.



HOW TO MAKE ICE CREAM

BEFORE FIRST USE

Remove all packing materials and literature from inside of the ice cream maker. Wash the cover, paddle, and freezer bowl in warm soapy water. Do not clean with abrasive cleaners or hard or sharp implements. Rinse and dry all parts thoroughly. Do not immerse motor base in water. Wipe motor base with moist cloth.

FREEZE 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. Do not put any ingredients inside of the freezer bowl yet. The length of time needed to properly freeze the liquid contained in the freezer bowl depends on how cold your freezer temperature is. Note that freezer temperatures vary considerably, so that freezing time can range from 6 up to 22 hours. When the sealed liquid material is frozen solid inside, you are ready to make ice cream.

MAKING ICE CREAM

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 the cover on the motor base.
5. Turn the knob to select speed. Start out on LO speed, then you can move to HI after ingredients are blended. If using many thick ingredients, LO is the best setting. LO tends to yield a harder type of ice cream, HI tends to make it softer.
6. Whatever speed, processing should take about 20-25 minutes to become frozen. Special care must be used when the consistency is selected as the freezer bowl may stop spinning after 25 minutes. If this happens turn the knob to center position (OFF). 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 HI. THE FASTER SPEED (SOFT SELECTION) IS NOT ABLE TO SPIN THE HARD ICE CREAM.**

Pour dessert mixture through the hole in the center of cover into the freezer bowl. Stop when mixture comes within 1/4th 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.

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.

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.

ICE CREAM MAKING TIPS:

- ~ 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. Pre-chilling any ice cream mixture is strongly recommended for 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.
- ~ 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.

Recipes

Old Fashioned Chocolate Ice Cream

Makes about 1 quart

- 1 cup milk
- 2 cups heavy cream
- 1/2 cup sugar
- 2 egg yolks, beaten
- 2 oz semi-sweet chocolate, melted
- 1 oz unsweetened chocolate, melted
- 2 teaspoons 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.

Strawberry Ice Cream

Makes about 1 quart

Here is an old-fashioned, full-flavored strawberry ice cream. Serve with 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 cups sugar
- 1 tablespoon vanilla extract
- 2 tablespoons 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.

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 teaspoons 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, thawed
- 3 tablespoons lemon juice
- 2 teaspoons 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.

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 sugar for making desserts.

1 cup heavy cream
2 cups half-and-half
seeds from a vanilla bean or 1 tablespoon 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 teaspoons NutraSweet sweetener
1 tablespoon vanilla extract
1/8 teaspoon 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.

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 tablespoons brandy
generous amount grated nutmeg

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

Sugar Free Raspberry Frozen Yogurt

Makes about 1 quart

Enjoy this great dessert without worrying about sugar.

1/4 cup water
1 teaspoon unflavored gelatin
1 cup fresh or frozen unsweetened raspberries
12 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 teaspoon plain gelatin
- 2/3 cup sugar
- dash salt
- 2 oz semisweet chocolate, coarsely chopped
- 2 - 1/2 cups plain yogurt
- 2 teaspoons 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.

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 tablespoon 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.

Blackberry Frozen Yogurt

Makes about 1 quart

- 1 pkg (16 oz) frozen blackberries, thawed, or 3 cups fresh, 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 tablespoons 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.

Rich Strawberry Frozen Yogurt

Makes about 1 quart

Cream and eggs result in a smoother, richer treat.

- 1/2 cup sugar
- 2 teaspoons 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.

Raspberry Sherbet

Makes about 1 quart

This delicious sherbet has a light touch of orange flavoring.

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

Puree thawed 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.

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 ea) crushed unsweetened pineapple with juice
- 2/3 cup light corn syrup
- 1 - 1/2 cups milk
- 2 tablespoons 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.

Espresso Ice Drink

Makes about 1 quart

- 4 tablespoons instant espresso or
- 3 tablespoons regular instant coffee powder
- 3 2/3 cups boiling water
- 3/4 cup sugar
- 1 teaspoon 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.

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

Soften gelatin in cold water. Heat half-and-half and 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.

Gelato Di Ricotta

Makes 1 Quart

- 1/2 cup powdered sugar
- 2 tbs. marsala wine (or substitute Madeira or sherry)
- 1 lb. part skim milk ricotta
- 1/2 cup whipping cream

In a large bowl, stir sugar and Marsala together until sugar dissolves. Push ricotta through a sieve into the mixture and stir well. Chill thoroughly. When ready to proceed, whip cream into soft peaks. Fold it into the ricotta mixture. Transfer to ice cream machine and freeze according to machine's directions.

*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 tablespoons Frangelico or brandy
 1 tablespoon 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 pan 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.

*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 tablespoon vegetable oil
 2 - 1/2 cups water
 1/4 cup sugar
 2 tablespoons instant espresso coffee powder
 1/2 cup light corn syrup
 1 teaspoon 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 thawed
 2 cups water
 2 tablespoons 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.

Kiwi Sorbet

1 cup water
 1/2 cup sugar
 1/2 cup light corn syrup
 4 kiwifruits; pared
 5 tsp. lemon juice
 1/4 tsp. grated lemon peel

Combine water, sugar and corn syrup in saucepan. cook and stir 2 minutes or until sugar is dissolved. Puree kiwifruit in food processor or blender to equal 3/4 cup puree. Add lemon juice, lemon peel and sugar mixture. Chill in the refrigerator until ready to freeze. Pour into the ice cream maker and follow the instructions for freezing.

*Thank you for purchasing your
 VillaWare® Ice Cream Maker*