FULL ONE YEAR WARRANTY

This VILLWARE 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
Pizzelle Bakers
Classic Electric Skillets
UNO® Classic 2 & 4 Slice Toasters
UNO® Grills & Griddles
Classic Coffee Makers
Classic Crepe Makers
Power Grinders® Electric Food Grinders
Disney Licensed Series by VillaWare
VillaWare® Food Strainer
Impera® & Al Dente® Pasta Machines

Cookie Presses
Pizza Stones
One-Pot® Pasta & Sauce Cooker
Espresso Coffee Pots
Italian Style Gadgets & Utensils

...and hundreds more Classic Italian Kitchenware products from VillaWare®

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

© Copyright VillaWare Manufacturing Company, Cleveland, Ohio. All rights reserved. No part of this booklet may be reproduced without the written consent of VillaWare Mfg. Co. VillaWare is a trademark of VillaWare Mfg. Co. Printed in China.
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.

IMPORTANT SAFEGUARDS

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

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.
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 ¼th 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
- 1 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°F 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 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

take 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 peach mixture to blender 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.
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.

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.
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 until clear. Remove from heat and let cool. Add to cooled fruit juice. Add milk and yogurt. Stir well and let cool. Pour into ice cream maker and freeze.

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
1/2 cup half and half
1 cup milk
2 tablespoons cocoa
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 cocoa. Blend 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.

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 egg, slightly beaten
2 cups fresh or frozen unsweetened strawberries
1 tablespoon vanilla extract
dash salt

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; cook. In a blender or food processor fitted with metal blade, puree berries. Add to cool mixture; stir in yogurt. Freeze in ice cream maker according to directions.

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
2/3 cup sugar
1/2 cup low fat or skim milk
1/2 cup nonfat dry milk
2 tablespoons black currant liqueur, or Triple Sec or orange juice

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.

Vanilla Provenzal 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 until clear. Remove from heat and let cool. Stir in cooled blackberry syrup. Add to yogurt. Blend mixture in the refrigerator until ready to freeze. Blend for a few seconds before pouring into the ice cream maker. Follow the instructions for freezing.
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 ... chilled mixture just before freezing. Pour mixture 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

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.

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. Pour for a few seconds before pouring into the ice cream maker. Follow the manufacturer’s instructions for freezing.