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(rev. 11/15/12)

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ICMW400

VINTAGE COLLECTION™
OLD FASHIONED ICE CREAM MAKER

Instructions and Recipes

Make everyday a party!
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SAFETY

Your safety and the safety of others is very important.

We have provided many important safety messages in this manual and on your appliance. Always read and obey all safety messages.



This is the safety alert symbol.
This symbol alerts you to potential hazards that can kill or hurt you and others.

All safety messages will follow the safety alert symbol.

All safety messages will tell you what the potential hazard is, tell you how to reduce the chance of injury, and tell you what can happen if the instructions are not followed.

Appliance Specifications:

120 Volts, 60 Hz
50 Watts, ETL Approved

THIS PRODUCT IS FOR USE IN 120V AC OUTLET ONLY.

IMPORTANT PRECAUTIONS

1. NEVER immerse in water.
2. NEVER use near water.
3. NEVER use an abrasive sponge or cloth on the unit.
4. NEVER leave unit unattended while in use.
5. NEVER add nuts, candy, fruit or other chunky ingredients to the unit. They may prevent ice cream from churning properly.
6. Unplug unit from outlet when not in use and when cleaning.
7. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
8. DO NOT put in dishwasher.
9. Keep out of reach of children.
10. This appliance is NOT A TOY.
11. This appliance is not intended for use by unsupervised young children or cognitively challenged individuals.
12. Young children should be supervised while product is in use to ensure that they do not play with the appliance.

IMPORTANT SAFEGUARDS



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

1. **Read all instructions before operating this appliance.**
2. To protect against electrical shock do not immerse cord, plug or any part of this unit in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. To avoid fire or shock hazard, or damage to the unit, this unit should be plugged into a polarized 120 Volt AC outlet ONLY.
5. Unplug from outlet when not in use and before removing parts for cleaning.
6. DO NOT operate any appliance with a damaged cord or plug or if the appliance has been damaged in any manner. Return the appliance to the nearest repair shop for examination or repair.
7. The manufacturer does not recommend the use of accessory attachments. Use of attachments may cause injuries.
8. NEVER operate the unit dry. Always have ice cream mixture inside of the container while plugged in.
9. DO NOT use hot oil or liquids in the Bucket. Always chill mixture before churning.
10. DO NOT use outdoors. FOR HOUSEHOLD USE ONLY.
11. DO NOT let the cord touch hot surfaces.
12. DO NOT place on or near a hot gas or electric burner or in a heated oven.

13. This unit must be on a level surface to operate properly.
14. DO NOT use this appliance for other than its intended use.
15. DO NOT leave unit unattended while in use or when plugged into an outlet.
16. A short power supply cord is provided to reduce the risk resulting from becoming entangled or tripping over a long cord.
17. Extension cord can be used if care is exercised in use.
18. The marked electrical rating of an extension cord should be at least as great as the electrical rating of the appliance.
19. This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. **If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.**
20. DO NOT put hands or any foreign objects into this appliance while it is plugged in and operating.

SAVE THESE INSTRUCTIONS!

INTRODUCTION

Thank you for purchasing the VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER from Nostalgia Electrics™. This ice cream maker provides a homemade ice cream experience with modern convenience. Simply place the aluminum canister filled with ingredients in the center of the bucket, fill the bucket with ice, and the electric motor does the churning for you. Soon, delicious ice cream is ready to serve! Makes 4 quarts of ice cream per batch.

PARTS & ASSEMBLY

Take the VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER out of the box and wash the Bucket, Canister, Lid and all accessories (except for Electric Motor and plug) with warm, soapy water.

Carefully wipe down the Electric Motor with a non-abrasive cloth or sponge. NEVER immerse the Electric Motor in water. Dry thoroughly.

Now you are ready to enjoy creamy, delicious ice cream from your VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER.



HOW TO OPERATE

1. First, find a stable surface near an electrical outlet before starting. Make sure the cord is away from any water source. It is acceptable to use an extension cord if needed.
2. Chill ice cream Canister until cold to the touch.
3. Choose your favorite recipe and prepare ice cream mixture per recipe instructions.
4. Pour chilled ice cream mixture into the chilled Canister. Make sure that you do not fill Canister more than $\frac{2}{3}$ full, as mixture will expand during freezing process.
5. Insert the Dasher into the Canister and make sure the bottom of the Dasher is properly aligned in the center of the Canister.
6. Place the Lid on the Canister.
7. Place the Canister into the bottom center of the Bucket.
8. Slide the two rectangular ends of the Electric Motor into the two rectangular holes on the rim of the bucket.
9. Before adding ice, be sure that the ice you put into the bucket is broken into small, rough pieces. You may use a mallet or hammer to break into smaller pieces if needed. For each batch of ice cream, expect to use 1-2 medium bags of ice.
10. Fill the Bucket with a small layer of ice (about 6 cups) evenly distributed around the base of the Canister.
11. Cover the first layer of ice evenly with a thin layer of rock salt (about $\frac{1}{2}$ cup). Regular table salt or kosher salt can also be used. Salt is necessary for the freezing process. It may take a total of 2 - 4 cups of salt to freeze ice cream mixture properly (1 lb. salt = 2 cups / 2 lbs. salt = 4 cups). The more salt that you use, the better.
12. Repeat steps 10 and 11, layering the ice and salt until it reaches the top of the Canister. Stop when the top of the mixture reaches the bottom of the drainage hole on the side of the Bucket. Adding more ice may cause the mixture to leak out of the drainage hole.
13. As the ice melts down 2 to 3 inches, you may add more ice and more rock salt to the Bucket.
14. Plug the power cord attached to the Electric Motor into an outlet to turn unit on.
15. As the Canister turns, stir and mix the salt and ice together every 10-15 minutes, or as needed, while the ice cream maker is in use.
16. Turn off and unplug Electric Motor once ice cream has churned for about 30 minutes, or once the Electric Motor has stopped. If the motor stops prematurely, turn it off, break up any ice blockages, and start again.
17. With one hand on the Canister Lid, remove the Electric Motor from the Bucket. Be careful as the Canister may float in the ice water.
18. Clear the ice and salt away from the top of the Canister. Wipe carefully to remove the salt and water before removing the cover.
19. Take the Dasher out and scrape off excess ice cream with a spatula.
20. Transfer ice cream to a freezer-safe container and freeze, or serve straight from the Canister. Lid and Lid Cap are included for the option of storing the Canister in the freezer.

HELPFUL TIPS



NEVER leave the unit unattended while operating.

Taste

Finished ice cream will always taste less sweet than the initial mixture. You may adjust the amount of sugar in the recipe to suit your taste.

Artificial sweeteners may be used in place of sugar. Use the following measurements for reference:

- 1 packet of sweetener = 2 tsp. of sugar
- 6 packets of sweetener = ¼ cup of sugar
- 8 packets of sweetener = ⅓ cup of sugar
- 12 packets of sweetener = ½ cup of sugar

Texture

To ensure that ice crystals do not form in ice cream mixture, do not stop the churning process at any time until the ice cream is ready.

If the texture of ice cream is hard or grainy, make sure that you do not have too much rock salt in the ice water. Too much salt can cause the mixture to freeze too quickly, which can also cause ice crystals to form in the ice cream.

Consistency

Homemade ice cream generally has a thick, milkshake texture. If you prefer a thicker, or firm consistency try one of the following:

- Remove the Dasher and place the Lid and Cap on the Canister. Place Canister in freezer to harden.
- Remove the Dasher and add more ice to the ice-salt mixture. Cover with a towel and let sit until ice cream becomes firm.
- Too little salt may inhibit the freezing of the ice cream mixture. Try adding more salt.
- Recipes that call for alcohol may inhibit the freezing process. Be sure to add any alcohol during the last few minutes of the freezing cycle.

Jamming

If the Dasher gets jammed or Electric Motor stops prematurely, try the following:

- Ice may cause a blockage in the Bucket. Turn off the Electric Motor and make sure that the ice is broken up into small pieces.
- Make sure that the consistency of the ice cream is not thicker than soft serve ice cream or the Dasher may get stuck.
- Ice Cream recipes that include hard ingredients like nuts or chocolate chips may cause the Dasher to become lodged in the Canister. DO NOT add hard ingredients until the churning process is done.
- DO NOT stop the churning process until ice cream is finished. Stopping in the middle of the process can cause the ice cream to harden and restrict the movement of the Dasher.

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Freezing

- Add up to one cup of cold water to the ice-salt mixture to speed up the freezing process.
- DO NOT operate the unit longer than required. If after 30 minutes the mixture has not yet achieved the slush consistency or has thawed again, do not continue. Possible reasons for mixture not chilling or freezing:
 - The Canister was not cold enough. Try adding more ice and salt. Salt is a critical part of the freezing process and you will need plenty of salt added to the ice for the ice cream to freeze properly.
 - The mixture was too warm. Make sure that the ingredients that you add are chilled and not warm, lukewarm or of room temperature before adding to the Canister.

CLEANING & MAINTENANCE

1. Make sure the Electric Motor is turned off and the unit is unplugged.
2. Remove Electric Motor and wipe with slightly damp, non-abrasive cloth. NEVER immerse the Electric Motor in water or any other liquid.
3. Wash Bucket in warm, soapy water to thoroughly remove all salt water residue. Dry thoroughly.
4. Wash Canister, Lid and Dasher in warm, soapy water and dry thoroughly. DO NOT replace Lid until the Canister is completely dry.
5. DO NOT use harsh or abrasive cleaners.
6. DO NOT place Canister or any other parts in a dishwasher. Hand wash only.
7. DO NOT freeze the Canister when it is wet.

RECIPES

The VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER makes rich, creamy ice cream anytime! Try these delicious recipes and tips:

- To reduce the risk of salmonella poisoning caused by raw eggs, heat mixtures with eggs to a temperature of 160° F, but DO NOT bring to a boil. You may also use pasteurized eggs in place of raw eggs.
- Be sure to add ice cream mixture to Canister and chill for 30 minutes prior to use.
- For ice cream recipes that require cooking, it is recommended that you cook one day in advance. The mixture will then have time to cool completely and expand.

EASY CHOCOLATE ICE CREAM

- 6 Cups Milk
- 3 Large Cans Condensed Milk
- 15 Tbsp. Cocoa

In a large mixing bowl, combine milk and condensed milk.

Dissolve the cocoa in a bit of hot water.

Once dissolved, stir cocoa into the milk mixture until completely blended.

Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.

Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

EASY VANILLA ICE CREAM

- 6 Cups Cream
- 4 $\frac{1}{2}$ Cups Half and Half
- 2 $\frac{1}{4}$ Cup Sugar
- 1 $\frac{1}{2}$ Tbsp. Vanilla

Combine all ingredients in Canister.

Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

Stir well until sugar has dissolved.

Freeze until Canister is cold to touch.

Follow directions in HOW TO OPERATE section.

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RICH & CREAMY CHOCOLATE ICE CREAM

- 2 $\frac{2}{3}$ Cups Granulated Sugar
- 2 Tsp Corn Starch
- $\frac{1}{2}$ Tsp Salt
- 6 Cups Milk
- 4 Eggs, beaten
- 6 Squares Semi-Sweet Chocolate, melted
- 2 Tbsp. Vanilla Extract
- 1 $\frac{1}{2}$ Cups Half and Half
- 2 Cups Whipping Cream

Mix the sugar, corn starch, and salt in a large saucepan over medium heat.

Slowly pour in the milk, stirring constantly until the milk begins to simmer.

Very slowly add the beaten eggs and continue to stir.

Reduce heat to low and cook until mixture thickens slightly.

Slowly stir in the melted chocolate and whisk until all chocolate is combined and mixture is smooth.

Slowly add vanilla, half and half, and whipping cream.

Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.

Pour ingredients into the Canister and follow directions in HOW TO OPERATE section.

Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

OLD FASHIONED VANILLA ICE CREAM

- 2 Cups Granulated Sugar
- 1 $\frac{1}{2}$ Tbsp. Corn Starch
- $\frac{1}{4}$ Tsp Salt
- 7 Cups Milk
- 5 Eggs, beaten
- 1 $\frac{1}{2}$ Tbsp. Vanilla
- 1 $\frac{1}{2}$ Cups Half and Half
- 2 $\frac{3}{4}$ Cups Heavy Cream

Mix the sugar, corn starch, and salt in a large saucepan over medium heat.

Slowly pour in the milk while stirring constantly.

Very slowly add the beaten eggs and continue to stir.

Reduce heat to low and cook until mixture thickens slightly.

Slowly add vanilla, half and half and heavy cream.

Pour into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.

Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.

Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

COOKIE DOUGH ICE CREAM

- 6 Large Eggs
Place the cookie dough and the chocolate chips in a separate bowl. Cover and chill until cold.
- 2 ½ Cups Sugar
Whisk the eggs in a mixing bowl 1-2 minutes until light and fluffy.
- 6 Cups Heavy Cream
Slowly add sugar, whisking until completely blended.
- 3 Cups Milk
Slowly add cream and milk and whisk until blended.
- 1 Cup Mini Chocolate Chips
Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- 1 Cup Chocolate Chip Cookie Dough, crumbled into small pieces
Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.

When the mixture has finished churning, add cookie dough and chocolate chips and stir in evenly.

ROCKY ROAD ICE CREAM

- 1 (14-oz.) Can Sweetened Condensed Milk
In a medium saucepan over low heat, cook and stir condensed milk and cocoa until smooth and slightly thickened (about 5 minutes).
- ½ Cup Unsweetened Cocoa Powder
Remove from heat and allow to cool slightly. Stir in heavy cream, light cream and vanilla.
- 2 Cups Heavy Cream
Refrigerate until cold.
- 1 Cup Light Cream
Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- 1 Tbsp. Vanilla Extract
Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
- ½ Cup Chopped Pecans
When mixture has finished churning, add pecans and marshmallows. Stir in evenly.
- 1 Cup Miniature Marshmallows

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PEANUT BUTTER CHOCOLATE CHIP ICE CREAM

- 2 ½ Cups Granulated Sugar
Mix the sugar, salt and corn starch in a large saucepan over medium heat.
- ½ Tsp Salt
Slowly pour in the milk while stirring constantly.
- 2 Tbsp. Corn Starch
Very slowly, add the beaten eggs and continue to stir.
- 6 Cups Milk
Reduce heat to low and cook until mixture thickens slightly.
- 4 Eggs, beaten
Slowly stir in peanut butter and whisk until all peanut butter is combined and mixture is smooth.
- 1 Cup Peanut Butter or Melted Peanut Butter morsels
Slowly add vanilla, half and half, and heavy cream.
- 1 ½ Tsp Vanilla
Pour mixture into a large glass bowl and refrigerate for 2-4 hours or until mixture has chilled. Remove from refrigerator.
- 1 ½ Cups Half and Half
Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- 2 Cups Heavy Cream
Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
- 1 ½ Cup Chocolate Chips
When mixture has finished churning, add chocolate chips and stir evenly.

COFFEE ICE CREAM

- 6 Cups Cream
Combine all ingredients in a large bowl.
- 4 ½ Cups Half and Half
Stir well until both sugar and instant coffee powder have dissolved.
- 2 ¼ Cup Sugar
Add mixture to Canister. Do not fill the Canister more than $\frac{2}{3}$ full, as the mixture will expand during freezing.
- 4 ½ Tbsp. Instant Coffee Powder
Freeze until Canister is cold to touch.

Follow directions in HOW TO OPERATE section.

BERRY SORBET

- 2 (12-oz.) Bags of Frozen Mixed Berries
 - 1 Cup Apple Juice
 - 1 Cup Water
 - 2 Cups Granulated Sugar
 - 1/3 Cup Fresh Lemon Juice
 - 4 Cups Cranberry & Raspberry Juice Mixture
- Finely puree the berries in a blender with apple juice and water.
- Strain mixture into a large saucepan to remove seeds. Discard seeds.
- Add sugar to the seedless berry mixture, bring to a boil for 3-4 minutes. Stir in remaining juices.
- Pour into a large glass bowl and refrigerate for 2-4 hours.
- Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- Do not fill the Canister more than 2/3 full, as the mixture will expand during freezing.

PINEAPPLE SORBET

- 2 (12-oz.) Bags of Frozen Pineapple
 - 1 Cup Apple Juice
 - 1 Cup Water
 - 2 Cups Granulated Sugar
 - 1/2 Cup Fresh Lemon Juice
 - 4 1/2 Cups Pineapple Juice
- Finely puree the pineapple in a blender with apple juice and water.
- Strain mixture into a large saucepan to get a smooth consistency.
- Add sugar to the pineapple mixture, bring to a boil for 3-4 minutes. Stir in remaining juices.
- Pour into a large glass bowl and refrigerate for 2-4 hours.
- Pour mixture into the Canister and follow directions in the HOW TO OPERATE section.
- Do not fill the Canister more than 2/3 full, as the mixture will expand during freezing.

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RETURNS & WARRANTY

SHOULD YOUR UNIT NOT WORK OR IF DAMAGED WHEN YOU FIRST TAKE IT OUT OF THE BOX PLEASE RETURN IT TO THE PLACE OF PURCHASE IMMEDIATELY.

VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER / ICMW400

Should you have any questions, please contact us via email or at the customer service number listed below between the hours of 8:00 AM and 5:00 PM, Monday through Friday, Central Standard Time.

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Customer Service Inquiry

To submit a Customer Service Inquiry, go to www.nostalgiaelectrics.com and fill out the Customer Service Inquiry form and click the Submit button.

A representative will contact you as soon as possible.

This appliance is designed and built to provide many years of satisfactory performance under normal household use. The distributor pledges to the original owner that should there be any defects in material or workmanship during the first 90 days of purchase, we will repair or replace the unit at our option. Our pledge does not apply to damages caused by shipping, mishandling or unit being dropped. A product deemed defective either from manufacturing or being mishandled is up to the distributor's discretion. In order to obtain service under this warranty, please contact Nostalgia Products Group, LLC at the telephone number listed above or by filling out the Customer Service Inquiry Form located at www.nostalgiaelectrics.com.

This product is not recommended for use outside of North America. The warranty is void if products are exported outside of the USA, Canada or Mexico.

This warranty does not apply to re-manufactured merchandise.

Please read these instructions carefully. Failure to comply with these instructions, damages caused by improper replacement parts, abuse or misuse will void this pledge to you and is being made in place of all other expressed warranties.

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