

# DOUBLE FLAVOR ICE CREAM MAKER™

DFIM-Series

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FOR HOUSEHOLD USE ONLY

**Read These Instructions Before Using This Unit!**  
Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>

***SAVE THESE INSTRUCTIONS!***

**Appliance Specifications:**

120Volts  
80 Watts  
60 HZ  
2 A

**IMPORTANT PRECAUTIONS**

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***Important Precautions to Remember:***

- A. NEVER immerse in water.
- B. NEVER use near water.
- C. NEVER use an abrasive sponge or cloth.
- D. NEVER use a scouring pad on the unit.
- E. NEVER leave unit unattended while in use.
- F. NEVER add nuts, candy or fruit to the unit. This may clog the dispenser and prevent ice cream to flow.
- G. Unplug unit from outlet when not in use and when cleaning.
- H. DO NOT operate this appliance with a damaged cord or plug or in the event the appliance ever malfunctions.
- I. DO NOT put in dishwasher.
- J. Keep out of the reach of children.
- K. This appliance is NOT A TOY.
- L. This appliance is not intended for use by young children or infirm persons without supervision.
- M. Young children should be supervised to ensure that they do not play with this appliance.
- N. This appliance can be used on a table.

## IMPORTANT SAFEGUARDS

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When using electrical appliances, basic safety precautions should always be observed, including the following:

1. Read all instructions before operating this appliance.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against fire and or electrical shock, do not put the motor, cord or plug in water or other liquids.
4. Close supervision is necessary when any appliance is used by or near children. This product is not recommended for use by young children.
5. Unplug the appliance from outlet when not in use, before putting on or removing parts, and before cleaning.
6. DO NOT operate this appliance with a damaged cord or plug. Do not operate if it malfunctions or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or send back to company as stated in this booklet in the warranty.
7. The appliance manufacturer does not recommend the use of accessory attachments. This will risk injuries.
8. This appliance is intended for household use only. DO NOT use outdoors.
9. DO NOT let the cord hang over the edge of table or counter tops or touch hot surfaces.
10. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
11. Extreme caution must be used when moving this appliance.
12. DO NOT use the appliance for other than its intended use.
13. To disconnect power, press the switch to the OFF position and remove the plug from the wall outlet.
14. Never operate the unit dry. Always have ice cream mixture in the container while plugged in.
15. Do not use hot oil or liquids in the Double Flavor Ice Cream Maker™. Always chill mixtures before churning.
16. Extreme caution must be used when moving this appliance.
17. Avoid contact with any moving parts during operation.

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## **IMPORTANT SAFEGUARDS (Continued)**

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18. 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.
19. Do not put hands or any foreign objects into this appliance while it is plugged in and operating.
20. **WARNING:** Do not attempt to disassemble the motor of this unit. Electrical shock or fire may result.

## ***SAVE THESE INSTRUCTIONS!***

## **INTRODUCTION**

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Thank you for purchasing The DOUBLE FLAVOR ICE CREAM MAKER™. While this nostalgic looking item is designed to appear vintage in style, it is actually a technologically advanced soft serve ice cream maker. Have fun creating two different flavors at one time!

The DOUBLE FLAVOR ICE CREAM MAKER™ can be used for mixing:

- Soft Serve Ice Cream
- Frozen Yogurt
- Gelato
- Sherbet and more...

The DOUBLE FLAVOR ICE CREAM MAKER™ is designed for kitchen use but can be used elsewhere indoors such as:

- Family Rooms
- Dorm Rooms
- Offices
- Club Houses

The DOUBLE FLAVOR ICE CREAM MAKER™ will bring joy to you time and time again. It can be used for:

- Watching TV or a movie at home
- Parties
- Family or neighborhood gatherings
- Making low fat treats

The DOUBLE FLAVOR ICE CREAM MAKER™ is easy to use, just follow these simple instructions and precautions!

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>

## PARTS

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- |                    |                      |
|--------------------|----------------------|
| 1. Dasher          | 6. Bridge            |
| 2. Canisters       | 7. Base              |
| 3. Wooden Bucket   | 8. Canister Lids     |
| 4. Drainage Plug   | 9. Canister Lid Caps |
| 5. Plastic Stirrer | 10. Electric Motor   |

## INSTRUCTIONS

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### Before First Use

1. Read all instructions and important safeguards
2. Remove all packaging materials and make sure items have been received in good condition.
3. Wash the lid, freezer canister, and all accessories in warm, soapy water.
4. Rinse and dry all parts thoroughly.
5. Wipe electric motor with a damp cloth.
6. After making sure the drainage plug is secure in the back of the wooden bucket, pour water (about 2/3 full) into the bucket and leave in the sink or water-safe area for one and a half hours. This will give the wood a chance to expand so that the salt/ice mixture will not leak out during the freezing process.

DO NOT IMMERSE THE MOTOR, CORD, OR PLUG IN WATER AT ANY TIME.

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## INSTRUCTIONS (Continued)

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Once you have unpacked the Double Flavor Ice Cream Maker™ and followed the instructions above labeled "Before First Use", follow the instructions below every time you use the item:

1. Choose your favorite recipe and prepare the ingredients as per the recipe instructions.
2. Pour chilled ice cream mix into the chilled ice cream canisters (fill no more than 2/3 full as mixture will expand during freezing process). Although this item allows you to make two canisters of ice cream at the same time, you may also use just once canister.
3. Insert the dashers into the canisters and make sure the bottoms of the dashers are properly aligned in the centers of the canisters. Make sure to use the longer dasher on the TOP canister and the shorter dasher on the BOTTOM canister (See Figure 1 below)



FIGURE 1

4. Place the lids on the canisters. Make sure to use the lid with the shorter tip (Lid A) on the BOTTOM canister and the lid with the longer tip (Lid B) on the TOP canister. (See Figure 2 below)

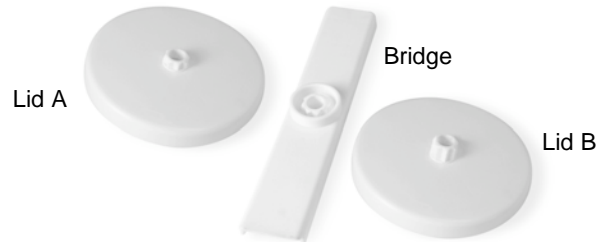


FIGURE 2

## INSTRUCTIONS (Continued)

5. Unplug the Drainage Plug and position over the sink to allow the water to properly drain.
6. Centrally place the Base into the bottom of the Wooden Bucket.
7. Place the Bottom Canister onto the Base.
8. Securely fasten the bridge to the Bottom Canister Lid inside the bucket. (See Figure 3 below)



FIGURE 3

9. Place the Top Canister on top of the bridge. Make sure the metal part of the dasher fits into the plastic base of the Top canister.
10. Slide the rectangular end of the electric motor into the rectangular hole on the rim of the bucket (as shown in Figure 4). The opposite end of the crank will drop into the open end, where the latch is. Gently lift the latch so that the wire goes over the rounded end of the motor. You may need to rotate the canister by hand so that the lid fits into the motor.



FIGURE 4

11. Plug the power cord from the electric motor into an outlet.
12. Fill the wooden bucket with a small layer of ice (about 6 cups) evenly distributed around the base of the canister. Be sure that the ice you put into the bucket is broken into small, coarse 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.
13. Cover the first layer of ice evenly with a thin layer or rock salt (about ½ cup).
14. Repeat steps 11 and 12, continue layering the ice and salt, stop when the mixture reaches the top of the top canister.
15. Add cold water to the ice-salt mixture until the water level reaches the bottom of the drain hole.
16. As the ice melts down 2 to 3 inches, you may add more ice and more rock salt to the mixture.
17. Turn on the electric motor. As the canister turns, stir and mix the salt and ice together. Use the plastic stirrer every 10-15 minutes, or as needed, while the ice cream maker is in use.
18. Unplug and remove motor once ice cream has churned about 35-45 minutes, or has stopped the motor (if the motor has stopped prematurely, turn it off, break up any ice blockages with the plastic stirrer, and start again).

## INSTRUCTIONS (Continued)

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19. With one hand on the canister lid, remove the motor from the wooden bucket. Be careful as the canisters will have a tendency to float in the ice water mixture.
20. Clear the ice and salt away from the top of the ice cream canisters. Wipe carefully to remove the salt and water before removing the cover.
21. Take the dasher out and scrape off excess ice cream with a spatula.
22. Transfer to a freezable container and freeze, or serve straight from the canister. Lids are included if you want to use the canisters to store in the freezer.
  - \* If you are only making one canister, make sure to use the Top Canister.

### Helpful Hints

- For each batch of ice cream, expect to use 1-2 medium size bags of ice.
- Many ice cream mixtures use raw eggs. To eliminate salmonella from your egg mixture, heat it to a temperature of 160 degrees Fahrenheit, but do not boil it. This will make the ice cream safe to eat. You may also use pasteurized eggs in place of raw eggs.
- Be sure to add mixture to canister and chill for 30 minutes prior to use.
- To avoid ice cream seeping out of the canister, do not lay the canister sideways when storing in a freezer.
- For ice cream recipes that require pre-cooking, it is recommended that you make the mixture a day ahead. The mixture will then have time to cool completely and expand. Pre-chilling any ice cream recipe is suggested for achieving the best results.
- Artificial sweeteners may be substituted for sugar. Use the following proportions for reference:

1 packet of sweetener = 2 tsp. of sugar  
 6 packets = ¼ cup / 8 packets = 1/3 cup / 12 packets = ½ cup

## TROUBLESHOOTING

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Problem	Solution
The texture of my ice cream is too hard or grainy.	<p>A hard or grainy ice cream texture may be due to one of the following:</p> <p>Be sure that once you start churning, you DO NOT stop. Stopping for any length of time while churning can cause large ice crystals to form in the mixture.</p> <p>Pay close attention to the amount of rock salt used during the making of your ice cream. Adding too much salt can cause the mixture to freeze too quickly, which may lead to the formation of ice crystals in your ice cream.</p>

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>



## TROUBLESHOOTING (Continued)

Problem	Solution
<p>My ice cream mixture tasted fine, but after freezing it my ice cream does not taste the same.</p>	<p>Actual 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, keeping in mind that after the freezing process, the sweetness will lessen.</p>

Problem	Solution
<p>My ice cream turned out too soft or runny.</p>	<p>Home-made ice cream traditionally has the consistency of a thick milkshake. If you prefer a firmer consistency, you can:</p> <p>Remove the dasher and place the lid and lid cap on the mixing canister. Place in the freezer to harden. Another option is to leave the canister in the wooden bucket, remove the dasher, add the cap and add more ice to the salt-ice mixture. Cover with a towel and let it sit until the ice cream is full.</p> <p>The richer the cream you use, the richer the ice cream will be. Heavy whipping cream is suggested for the smoothest, creamiest ice cream.</p> <p>Pay attention to the amount of rock salt used during the making of your ice cream. Using too little salt may inhibit the freezing of your ice cream mixture.</p> <p>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.</p>

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>

## TROUBLESHOOTING (Continued)

Problem	Soltuion
The salt-water mixture leaked out of the wooden bucket.	Before using the ice cream maker, it is necessary to soak the wooden bucket in water for at least an hour and a half. This allows the wood to expand and prevent leaks. To do so, simply fill up the bucket (about 2/3 full) and let it sit in the sink or other water-safe area for an hour and a half.

Problem	Solution
My ice cream mixture tasted fine, but after freezing it my ice cream does not taste the same.	Actual 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, keeping in mind that after the freezing process, the sweetness will lessen.

Problem	Solution
The canister or dasher jammed or stopped during the churning process.  (TOP CANISTER ONLY)	<p>Jamming of the canister or dasher can be due to one of the following causes:</p> <p>Ice may have caused a blockage in the wooden bucket. Turn off the motor and make sure that the ice in the bucket is broken up into small pieces. The plastic stirrer provided can be used to do so.</p> <p>If the mixture has become too thick, the dasher may have become stuck. The mixture should never become thicker than the consistency of soft serve ice cream.</p> <p>If there are hard pieces in the mixture (such as nuts or chocolate), they may cause the dasher to become lodged in the canister. Add any ingredients to your ice cream after the churning process is done.</p> <p>Be sure that you do not stop churning your ice cream once you have started. Stopping in the middle of the process can cause the ice cream to harden around the edge and restrict the movement of the dasher.</p> <p>If the dasher becomes stuck, check if the mixture has frozen around the inside edges of the canister. If so, use a plastic spoon or spatula to scrape the edges of the canister.</p>

Provided by <http://www.pickyourowndairy.com/ice-cream-maker-troubleshooting.html>

## CLEANING

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Always unplug the unit and allow for it to completely cool before cleaning.

1. Wipe electric motor with a slightly damp cloth to remove debris.
2. Clean wooden bucket with a soapy sponge thoroughly to remove the salt-water residue. Rinse and dry to ensure the salt doesn't corrode to metal parts.
3. Wash canister, lid, dasher, and stirrer with soapy water and dry thoroughly. Do not replace the lid until the ice cream canister is completely dry.
  - Do not use harsh or abrasive cleaners
  - This appliance and accessories are NOT dishwasher safe
  - Do not freeze canister when wet

## RECIPES

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### Quick and Easy Chocolate Ice Cream

15 Tbsp cocoa  
3 large cans of condensed milk  
6 cups milk

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 the entire contents of the bowl into the mixing canister and follow directions in the "Instructions" section. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing.

### Vanilla Ice Cream

2 cups granulated sugar	1 ½ Tbsp corn starch
¼ tsp salt	1 ½ tbsp vanilla
7 cups milk	5 eggs, beaten
2 ¾ cups heavy cream	1 ½ cups half and half

Mix the sugar, corn starch, and salt in a large saucepan. Over medium heat, slowly stir in the milk, 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 mixing canister and follow the directions in the "Instructions" section. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing.

### Coffee Ice Cream

4 ½ cups half and half	2 ¼ cup sugar
4 ½ Tbsp instant coffee powder	6 cups cream

Combine all ingredients in mixing canister. Stir well until both sugar and instant coffee powder are dissolved. Freeze as instructed. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing.

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>

## RECIPES (Continued)

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### Chocolate Ice Cream

2 2/3 cup granulated sugar	2 tsp corn starch
1/2 tsp salt	6 cups milk
4 eggs, beaten	6 squares semi-sweet chocolate, melted
1 1/3 cups half and half	2 cups whipping cream
2 Tbsp vanilla extract	

Mix the sugar, corn starch, and salt in a large saucepan. Over medium heat, slowly stir 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 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 mixing canister and follow the directions in the "Instructions" section. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing.

### Cookie Dough Ice Cream

1 cup chocolate chip cookie dough (crumbled into small pieces)	
2 1/4 cups sugar	6 cups heavy cream
1 cup mini chocolate chips	6 large eggs
3 cups milk	

(This recipe requires heating also)

Place the cookie dough and the chocolate chips in a separate bowl. Cover and chill until cold. Whisk the eggs in a mixing bowl 1-2 minutes until light and fluffy. Slowly mix in sugar, whisking until completely blended. Slowly add cream and milk and whisk until blended. Pour mixture into mixing canister and follow direction on the "Instructions" section. Do not fill the mixing canister more than 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 3/4 cup granulated sugar	1/2 tsp salt
2 cups milk	6 squares semi-sweet chocolate
2 cups half and half	6 cups whipping cream
1 Tbsp vanilla extract	2 cups mini marshmallows
1 1/2 cups chocolate chips	1 cup chopped pecans

Mix the milk and chocolate in a large saucepan. Over medium heat stir until the chocolate is completely melted. Remove from heat and slowly add sugar and salt, mixing well, until dissolved. Stir in the remaining ingredients except the marshmallows, pecans, and chocolate chips, and then cover and refrigerate for about 30 minutes or until mixture has chilled. Pour mixture into mixing canister and follow direction on the "Instructions" section. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing. Add marshmallows, pecans, and chocolate chips after the ice cream has finished churning and stir in evenly.

## RECIPES (Continued)

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### Peanut Butter Chocolate Chip Ice Cream

2 2/3 cups granulated sugar	2 Tbsp corn starch
1/2 tsp salt	1 /12 tsp vanilla
6 cups milk	4 eggs, beaten
2 cups heavy cream	1 1/3 cups half and half
1 1/2 cup chocolate chips	1 cup peanut butter or melted peanut butter chips

Mix the sugar, corn starch, and salt in a large saucepan. Over medium heat, slowly stir in the milk, stirring constantly. Very slowly, add the beaten eggs and continue to stir. Reduce heat to low and cook until mixture thickens slightly. Slowly stir in peanut butter and whisk until all peanut butter is combined and mixture is smooth. 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 mixing canister and follow the directions in the "Instructions" section. Do not fill the mixing canister more than 2/3 full, as the mixture will expand during freezing. Stir in chocolate chips once ice cream is finished churning and stir evenly.

## RETURNS & WARRANTY

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

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.

Distributed by:

Nostalgia Products Group LLC  
1471 Partnership Dr.  
Green Bay, WI 54304-5685

### **Customer Service**

Phone: (920) 347-9122  
Web: [www.nostalgielectrics.com](http://www.nostalgielectrics.com)

### **Customer Service Inquiry**

To submit a Customer Service inquiry, go to [www.nostalgielectrics.com](http://www.nostalgielectrics.com) and fill out the **Customer Service Inquiry** form and click the Submit button. A representative will contact you as soon as possible.

## DOUBLE FLAVOR ICE CREAM MAKER™

DFIM-Series  
Limited Warranty

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. To obtain service under this warranty, return this unit to Nostalgia Products Group, LLC at the address above, shipping prepaid. You must also include a copy of the original receipt along with your name, address and phone number. Include a description of the defect along with the date you purchased the product.

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.

Provided by <http://www.pickyourown.org/icecreammakermanuals.htm>



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Visit Us Online at  
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