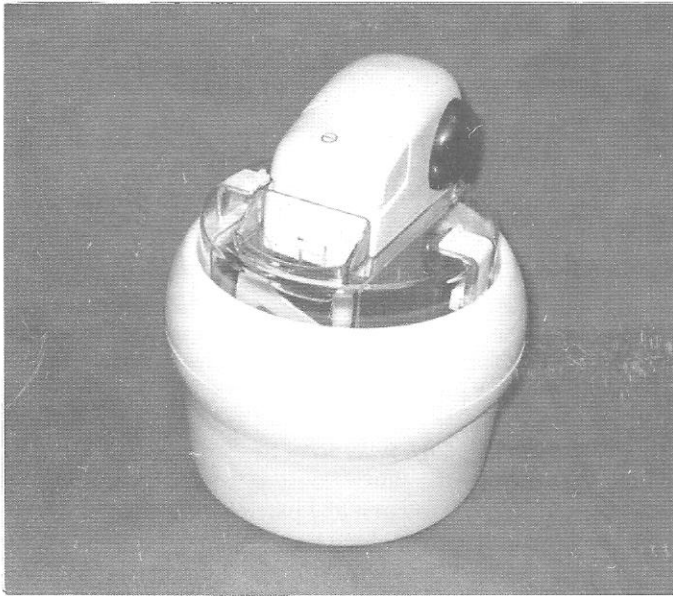


# 1-Quart Ice Cream Maker

## Operating Instructions



- FOR HOUSEHOLD USE ONLY -

## LIMITED WARRANTY

This item is warranted to be free from defects in materials or workmanship for a period of one year from the original date of purchase under normal conditions of household use. Within the warranty period, we will repair/replace the product or refund your money, at our option, at the place of purchase upon presentation of sales receipt or other proof of purchase. This warranty extends only to the original retail purchaser, and excludes any damage to the product resulting from accident or misuse. The product is not warranted when used in a commercial or business environment.

The above warranty is complete and exclusive. The warrantor expressly disclaims liability for any special, incidental, indirect, or consequential damages in connection with the purchase or use of this product or costs over the original purchase price.

Any implied warranties arising by operation of law shall be limited in duration to the term of this warranty.

This warranty gives you specific legal rights and you may have other rights, which vary by jurisdiction. This warranty is valid only within the United States of America (USA).

Item #C14A0956  
Model #FJ-501  
RA #939829  
SVC Code: 1125

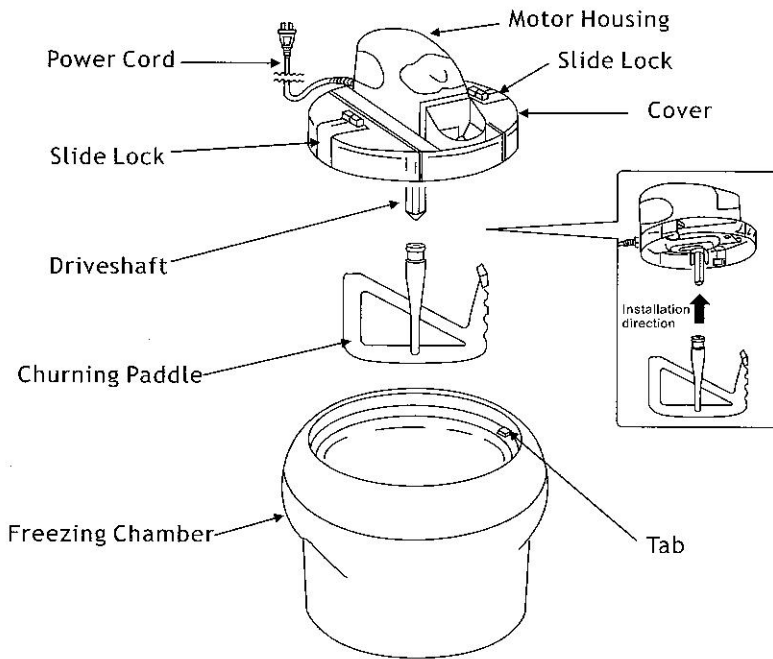
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Harrisburg, PA 17105

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For product information, questions, or customer service,  
call toll free 1-800-645-3867 or e-mail: [info@product-info.us](mailto:info@product-info.us)

## Parts



## Before First Use

Wash the Freezing Chamber, Cover, Driveshaft, and Churning Paddle in warm, soapy water. Rinse thoroughly and let dry.

## To Assemble

1. Place Motor Housing onto the Cover, aligning the Driveshaft Hole in the underside of the Motor Housing with the larger end of the "keyhole" shaped opening in the Cover.
2. Insert the Driveshaft into the Driveshaft Hole and align the collars on the Driveshaft with the edges of the slot in the Cover (see photo).
3. Push the Motor Housing toward the center of the Cover to snap it into place, ensuring the edges of the Cover slide along the groove between the collars on the Driveshaft.
4. Press the Churning Paddle onto the end of the Driveshaft.



## To Operate

1. Place the liquid-filled Freezing Chamber into your freezer for at least eight hours before making ice cream. If your freezer is above 0°F, leave the Freezing Chamber in the freezer longer to ensure the chamber freezes properly.

**NOTE:** For best results, let the Freezing Chamber remain in the freezer for 24 hours.

2. Prepare ice cream ingredients in a separate bowl. You can use one of the ice cream recipes included in this booklet or one of your own. Place mixture in refrigerator to chill. The mixture will stay fresh in your refrigerator for up to three days.
3. Remove Freezing Chamber from freezer and gently shake it to ensure the liquid inside it is frozen. Assemble product as described in the "To Assemble" section and then place the assembly onto the top of the Freezing Chamber, aligning the Slide Locks with the Tabs on the Freezing Chamber lip. Push the Slide Locks outward to snap the Cover into place.
4. Plug the product into a standard 120-volt AC electrical outlet and press the On/Off Button on the Motor Housing to turn unit on. Remove ice cream mixture from refrigerator and slowly pour mixture into the Feed Hole on the Cover.
5. Let product operate for about 20 minutes after filling. During the freezing cycle, you can mix in other ingredients such as chopped nuts, fruit, chocolate, etc. After 20 minutes, check the consistency of the ice cream for desired thickness. Continue to let unit operate if needed. When ice cream is at the desired thickness, press the On/Off Button to turn unit off. As the mixture thickens, the Churning Paddle may stall and reverse direction. When the Churning Paddle repeatedly stalls and reverses, the mixture is at maximum thickness; turn the unit off and remove the Cover.

**CAUTION:** Do not turn unit off during the freezing cycle, as mixture may freeze to the chamber walls, preventing the Churning Paddle from turning when restarted.

6. Remove Cover and Churning Paddle. Use a non-metal ice cream scoop to serve. Transfer any leftover ice cream into a freezer-safe container and place container in your freezer for storage.

**CAUTION:** Do not use metal utensils with this product, or product damage may occur.

7. Unplug the product from the electrical outlet when it is not in use or is left unattended.

## Care and Maintenance

**WARNING:** To avoid the risk of electrical shock:

- Always unplug the product from the electrical outlet before cleaning it.
- Do not attempt to open any part of the Motor Housing.

To clean the Freezing Chamber, Cover, Driveshaft, and Churning Paddle, disassemble them from the Motor Housing and wash them in warm soapy water. Wait for parts to dry and reassemble per these instructions.

**CAUTION:** To prevent product damage, do not disassemble Motor Housing. Never use abrasive cleaners to clean the product.

Store the product in a cool, dry place. You can store the Freezing Chamber inside your freezer so that it is always ready to use.

Electrical Ratings:	120 Volts AC	60 Hz	0.12 Amps	14 Watts
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### Chocolate Ice Cream

#### Ingredients

2 oz unsweetened chocolate  
½ cup unsweetened cocoa powder  
1½ cups milk  
2 large eggs  
1 cup sugar  
1 cup whipping cream  
1 tsp vanilla extract

Melt unsweetened chocolate in top of a double boiler over hot (not boiling) water. Gradually whisk in cocoa and heat, stirring constantly, until smooth. The chocolate may clump together, but the milk will dissolve it. Whisk in milk, a little at a time, and heat until completely blended. Remove from heat and let cool. Whisk eggs in mixing bowl until light and fluffy, 1 to 2 minutes. Slowly whisk in sugar and continue whisking until completely blended, about one minute. Pour in cream and vanilla and whisk until blended. Pour chocolate mixture into cream mixture and blend. Cover and refrigerate for two hours. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

### Vanilla Ice Cream

#### Ingredients

4 egg yolks  
¾ cups sugar  
1 cup half and half  
2 tablespoons butter  
1 cup whipping cream  
2 teaspoons vanilla extract

Beat yolks and sugar until blended. Pour into 2-qt sauce pan. Over low heat, stir in half and half until it thickens. Set aside; stir in butter. While cooling, stir occasionally until room temperature. Stir in whipping cream and vanilla. Refrigerate 1 hour. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

## Strawberry Ice Cream

### Ingredients

½ cup sugar, divided  
¾ tablespoons all-purpose flour  
dash of salt  
¾ cups milk  
1 egg, slightly beaten  
1 cup pureed fresh strawberries  
1 cup whipping cream  
1½ teaspoons vanilla extract  
1 teaspoon almond extract

Combine ½ cup sugar, flour, and salt; set aside.

In a 2-qt saucepan, scald milk. Add a small amount of milk to sugar mixture, stirring to make a smooth paste. Stir sugar mixture into remaining milk; cook, stirring constantly, until thickened. Cover and cook 10 minutes.

Stir a small amount of hot mixture into eggs. Stir eggs into remaining hot mixture; cook, stirring constantly, 1 minute. Let cool.

Combine strawberries, remaining sugar, whipping cream, and flavorings; stir into custard. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

## Butter Pecan Ice Cream

### Ingredients

2 cups light cream  
1 cup brown sugar  
2 tbsp butter  
2 cups heavy cream  
1 tsp vanilla extract  
½ cup roasted chopped pecans

Combine light cream, sugar, and butter in a medium saucepan. Cook, stirring constantly over low heat until bubbles form around the edges of the pan. Let mixture cool 1 hour in the refrigerator and pour into ice cream machine. Turn on unit and pour in heavy cream and vanilla. Add pecans when ice cream begins to harden. Makes 1 quart.

## Peanut Butter Ice Cream

### Ingredients

2 eggs  
½ cup sugar  
½ cup chunky peanut butter  
1½ cups heavy cream  
1½ cups milk

Whisk together eggs and sugar until light and fluffy. Add peanut butter and whisk until smooth. Mix in whipping cream and milk. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

### **Chocolate Mint Ice Cream**

### Ingredients

1¼ cups heavy cream  
1 cup milk  
¾ cup sugar  
1 cup mint chocolate chips  
2 egg yolks  
½ teaspoon salt

Combine heavy cream, milk, sugar and mint chocolate chips in a saucepan. Cook over low heat, stirring with a wire whisk, until the chips melt and mixture is smooth. Remove from heat. In a medium bowl, beat the egg yolks and the salt until thick. Gradually add the chocolate mixture. Beat until well blended and refrigerate for 30 minutes. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

### **Peach Frozen Yogurt**

### Ingredients

½ cup sugar  
1 tsp gelatin  
1 tsp nutmeg  
½ cup milk  
2 tbsp corn syrup  
1½ pound peaches, peeled and quartered  
1 cup plain yogurt  
½ tsp vanilla

Combine first three ingredients in a saucepan. Stir in milk and let stand one minute. Place over low heat; cook 5 minutes or until gelatin dissolves, stirring constantly. Remove from heat; stir in corn syrup. Let mixture cool completely. In a food processor, add peaches and process until smooth, scraping the sides of the processor bowl occasionally. Combine peach purée, gelatin mixture, yogurt, and vanilla in a

large bowl; stir well. Cover and chill 8 hours. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

### Raspberry Sorbet

#### Ingredients

4 cups raspberries  
juice of 1 lemon  
2 cups water  
1 cup sugar

Heat 1 cup of the water and the sugar in a saucepan until dissolved. Bring to a boil, reduce heat, and simmer 2 minutes; let cool. Purée raspberries and work them through a sieve to remove the seeds; you should now have 1 cup of purée. Stir the sugar mixture, lemon juice, and the other 1 cup of water into the purée; add sugar or lemon juice to taste. Refrigerate mixture and taste again. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section. Makes 1 quart.

### Non-Dairy Banana Coconut Ice Cream

#### Ingredients

2 tsp gelatin  
¼ cup fruit juice (apple, guava, orange, etc.)  
¼ cup honey  
2¼ cups vanilla soy milk  
1 cup mashed bananas (2 medium bananas)  
1 tsp vanilla  
¼ cup finely shredded coconut

In a small bowl, sprinkle gelatin over fruit juice. Let sit, stirring occasionally, until gelatin is dissolved and softened, about 10 minutes. In a medium saucepan, whisk together honey and 2 cups of the soy milk. Cook until just hot, stirring frequently; remove from heat. Add softened gelatin to hot milk mixture, stirring until gelatin is completely dissolved. Stir in remaining soy milk, bananas, and vanilla. Let cool, cover, and refrigerate until well chilled. Transfer mixture into the ice cream machine and process according to the instructions in the "To Operate" section, adding coconut halfway through freezing cycle.