

- Ice Cream
- Sherbet
- Frozen Yogurt
- Fruit Freeze

IMPORTANT SAFEGUARDS

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

- 1** Read all instructions.
- 2** To protect against risk of electrical shock, do not put cord, plug or motor drive in water or other liquid.
- 3** Close supervision is necessary when any appliance is used by or near children.
- 4** Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5** Avoid contacting moving parts.
- 6** Do not operate your ice cream machine with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return the ice cream machine to the nearest authorized service facility for examination, repair, or electrical or mechanical adjustment.
- 7** The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
- 8** Do not use electric ice cream machine outdoors.
- 9** Do not let cord hang over edge of table or counter or touch hot surfaces.
- 10** Never heat the ice cream container. The ice cream container is a sealed vessel. Heating may result in rupture of the vessel and possible personal injury.

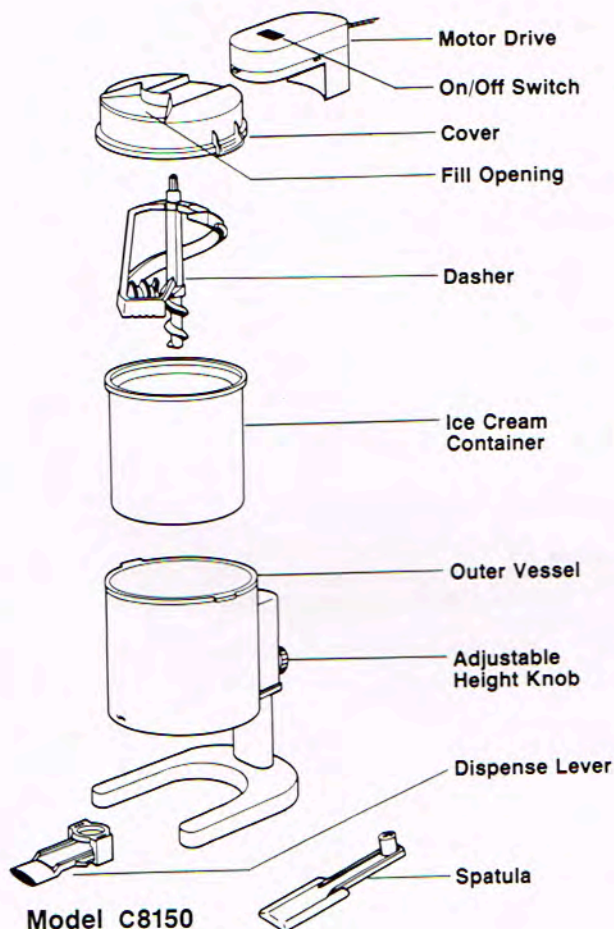
SAVE THESE INSTRUCTIONS

Contents



Know Your Ice Cream		Quick and Simple	
Machine	4	Chocolate Ice Cream	10
Use of Parts	4	Chocolate Ice Cream	11
How to Use	5	Strawberry Ice Cream	11
Important Points	8	Easy Vanilla Ice Cream	11
To Clean	9	Raspberry Sherbet	12
Recipes		Orange Freeze	12
Old Fashioned Vanilla		Frozen Blueberry Yogurt . . .	12
Ice Cream	10	Quick'n Easy	
		Frozen Yogurt	12

Know Your Ice Cream Machine



Use of Parts

☐ MOTOR DRIVE

Top mounted. Engages stem of dasher. Convenient on/off switch.

☐ COVER

See-through cover lets you watch ice cream freeze and check for doneness without removing cover. Fill opening enables you to pour ice cream mixture into ice cream container.

Use of Parts

- ☐ **DASHER**
Special design produces and dispenses smooth, soft ice cream.
- ☐ **ICE CREAM CONTAINER**
Freeze container in home freezer for 10 to 12 hours before using. The container cools down the ice cream mixture quickly and evenly.
- ☐ **OUTER VESSEL**
Holds the ice cream container. Has tabs to secure cover and motor drive.
- ☐ **ADJUSTABLE HEIGHT KNOB**
Adjusts height of outer vessel with dispense lever to allow for filling ice cream cones or dishes.
- ☐ **DISPENSE LEVER**
Controls the flow of ice cream.
- ☐ **SPATULA**
Enables you to remove remaining ice cream from dasher and ice cream container without damaging inner vessel.

How to Use

Before Using First Time

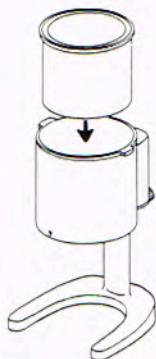
Wash all parts except motor drive (see page 9). Dry thoroughly.

Before Using Each Time

Place the ice cream container upright in home freezer. Do not freeze any other parts. Freeze for 10 to 12 hours or overnight.

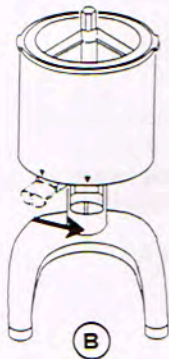
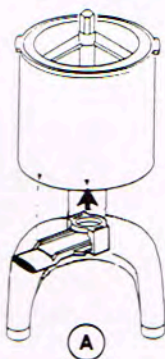
- 1** Turn adjustable height knob counter clockwise to loosen and raise or lower outer vessel to desired serving height. Tighten adjustable height knob by turning clockwise. (High for cones, low for bowl.)
- 2** Remove ice cream container from freezer and place into outer vessel. Turn ice cream container until it drops securely in place, as shown. (Assemble quickly to keep ice cream container cold).

How to Use



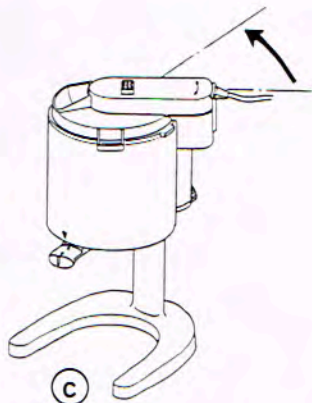
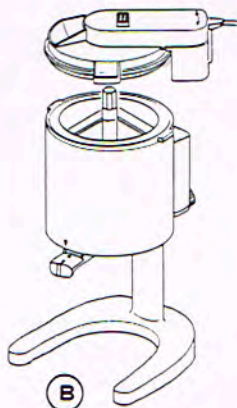
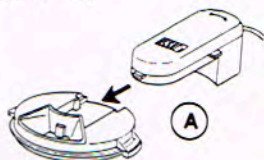
- 3** Insert dasher into hole at bottom of ice cream container, as shown.

- 4** Insert dispense lever into underside of outer vessel in "Unlock" position (illus. A). Turn lever to "Dispense" position to lock into place (illus. B). Note: When properly assembled, dispense lever will be parallel to bottom of outer vessel.



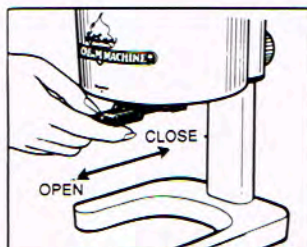
How to Use

- 5** Slide motor drive into the three guides on cover (illus. A). Holding motor drive and cover in place, position cover on top of dasher and slide over tabs on outer vessel (illus. B). Turn to lock into place (illus. C).



- 6** Plug power cord into 120 Volt AC outlet. Turn switch on. Note: The ice cream container stays still while dasher rotates inside it.
- 7** Push dispense lever inward to "Close" position, as shown.

- 8** Pour chilled ice cream mixture through fill opening into ice cream container. Make sure switch is on and dasher is turning before pouring ice cream mixture into unit.



Important: To avoid damage to unit, never insert spatula into fill opening while dasher is rotating.

How to use

- 9 The ice cream will be ready to dispense in about 15 to 25 minutes. Dispense the ice cream when you see the dasher "kneading" the mixture and scraping ice cream off the walls. Initially, mixture being dispensed will be thin textured. Continue to dispense, as mixture soon will reach a thicker consistency. To fill cone or serving dish, pull dispense lever toward you to Open position. When desired amount has been dispensed, push dispense lever in to Close position. In order to dispense, unit must be operating. Note: Occasionally a thin ice layer will cover the dispense opening. If this occurs, use end of spatula to remove ice layer; continue to dispense.
- 10 If ice cream mixture is allowed to freeze too long, it will not dispense and you will need to remove ice cream manually from container.
- 11 Dispense any remaining ice cream immediately into a covered plastic container and store in home freezer.

Important Points

- **The motor should always be turned on to start dasher rotating before the ice cream mixture is poured through the fill opening. If the motor is not on, the ingredients may freeze solid immediately upon contact with the ice cream container. In this case, the dasher will not rotate when the unit is switched on. You will then need to thaw the ice cream container, discard the ingredients and start over.**
- For best results ice cream container must be frozen thoroughly. Set home freezer at the coldest setting. (Freezer temperature should be 0°F.)
- Freezing time may need to be increased if freezing in a combination refrigerator/freezer rather than in an upright or chest freezer.
- Use only plastic or wooden utensils when removing ingredients from ice cream container to avoid possible damage.
- Firmness of ice cream depends upon variable factors such as the recipe used, room temperature and temperature of ingredients before freezing. For best results, always refrigerate the ice cream mixture before freezing.
- Any foods added to the ice cream mixture (such as fruit, cookies, etc.) need to be pureed or chopped finely to pour through the fill opening.

Hints

- To store any leftover ice cream: Immediately dispense remaining ice cream into plastic container; allow $\frac{1}{2}$ inch for expansion. Cover with a tight-fitting lid and place in home freezer.
- Alcohol will inhibit freezing. Use flavoring or extracts for a firmer texture.
- Fill ice cream container only $\frac{1}{2}$ full (about 2 cups), as mixture will expand during freezing.
- Do not remove ice cream container from home freezer until ready to use.
- Keep your ice cream container in your home freezer when not in use, so you can prepare ice cream at a moment's notice.
- When preparing a cooked ice cream recipe with milk and eggs, cook on low to medium heat, stirring constantly. Gradually stir $\frac{1}{2}$ to 1 cup of the hot mixture into the beaten eggs, then slowly pour eggs into the remaining hot mixture, stirring constantly.

IMPORTANT

- Do not heat ice cream container.
- Do not handle frozen ice cream container with wet hands.

To Clean

Use only plastic or wooden utensils when removing ingredients from ice cream container to avoid possible damage.

Motor Drive: Unplug. Never put motor drive in water. Wipe with a slightly damp cloth.

Cover, Dasher, Ice Cream Container, Outer Vessel and Dispense Lever: Wash in lukewarm, soapy water. Rinse and dry thoroughly. Do not put any parts in the dishwasher.

Recipes

Old Fashioned Vanilla Ice Cream

- $\frac{2}{3}$ cup sugar**
- 2 tablespoons flour**
- Dash salt**
- 1 cup milk**
- 1 egg, beaten**
- 1 cup whipping cream**
- 2 teaspoons vanilla extract**

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 10 to 15 minutes or until thickened, stirring constantly. Gradually stir about $\frac{1}{2}$ cup of hot mixture into beaten egg. Add to remaining hot mixture, stirring constantly. Cook 1 minute, remove from heat. Cover and refrigerate 2 hours.

Stir whipping cream and vanilla into chilled mixture. Stir with a wire whisk to combine. Freeze as directed.

Cookies and Cream Ice Cream: Finely crumble 8 chocolate sandwich cookies into mixture before freezing.

Quick and Simple Chocolate Ice Cream

- 1 cup half and half**
- $\frac{1}{3}$ cup sugar**
- 2 tablespoons cocoa**
- 1 cup whipping cream**
- $\frac{1}{2}$ teaspoon vanilla**

In a mixing bowl, blend half and half, sugar and cocoa for 30 seconds. Stir in whipping cream and vanilla. Cover and refrigerate 30 minutes. Freeze as directed.

Recipes

Chocolate Ice Cream

- 2/3 cup sugar**
- 1 tablespoon cornstarch**
- Dash of salt**
- 1 cup milk**
- 1 egg, beaten**
- 1 square (1-ounce) semisweet chocolate, melted**
- 1 cup whipping cream**

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk. Cook over medium heat until mixture begins to simmer, stirring constantly. Gradually stir about 1/2 cup of the hot mixture into the beaten egg. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about 1 to 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in whipping cream. Cover and refrigerate 2 hours. Freeze as directed.

Strawberry Ice Cream

- 3/4 cup half and half**
- 3/4 cup whipping cream**
- 1/4 cup sugar**
- 3/4 cup frozen strawberries
in syrup, thawed and pureed**

Combine all ingredients in a mixing bowl. Stir until sugar is dissolved. cover and refrigerate 30 minutes. Freeze as directed.

Banana Ice Cream: Omit strawberries and substitute same amount of pureed bananas.

Peach Ice Cream: Omit strawberries and substitute same amount of pureed peaches. Increase sugar to 1/2 cup.

Easy Vanilla Ice Cream

- 1 cup half and half**
- 1 cup whipping cream**
- 1/3 cup sugar**
- 1/2 teaspoon vanilla**

In a mixing bowl, combine all ingredients. Stir until sugar is dissolved. Cover and refrigerate 30 minutes. Freeze as directed.

Recipes

Raspberry Sherbet

- 1 egg white**
- 1/4 cup sugar**
- 1 cup half and half**
- 1 cup raspberries in syrup, thawed and pureed**
- 2 teaspoons lemon juice**

Beat egg white until stiff, but not dry. Gradually beat in sugar, then half and half, raspberries and lemon juice. Cover and refrigerate 30 minutes. Freeze as directed.

Orange Freeze

- 1 can (6-ounces) frozen orange juice concentrate**
- 1 cup dairy sour cream**
- 1/3 cup corn syrup**

Combine all ingredients and mix until blended. Freeze as directed.

Frozen Blueberry Yogurt

- 1/2 cup frozen blueberries, thawed**
- 1/3 cup sugar**
- 1 1/2 cups vanilla flavored yogurt**

Puree blueberries until smooth. Stir sugar into blueberries and blend well. Add yogurt and stir until blended. Cover and refrigerate 30 minutes. Freeze as directed.

Hint: For easy pouring, place mixture into a measuring cup with spout and pour slowly into fill opening to avoid overflow.

Quick'n Easy Frozen Yogurt

- 2 containers (8-ounces each) flavored yogurt**

In a measuring cup with a spout, mix yogurt until smooth. Freeze as directed. Note: Pour into fill opening very slowly to avoid overflow.