

LIMITED WARRANTY

MINI CHILL™ Ice Cream/Frozen Delight Makers distributed by Salton, Inc. are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton, Inc., or to units which have been altered or modified without authorization of Salton, Inc., or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

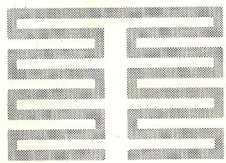
To Return for Service

1. Securely package and return the product, PREPAID to:
Salton, Inc.
Repair Department
6330 West Touhy Avenue
Niles, IL 60648
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.

To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. **Toll Free** Number: 1-800-233-9054.



salton™

OWNER'S MANUAL
MODEL No. ICM-3

Mini Chill™

**Non Electric Ice Cream
Frozen Delight Maker**



Mini Chill™ the personal size ice cream/frozen delight maker. This addition to your Salton kitchen makes frozen dessert yogurts, sorbets & soft style ice cream.

Use the Chiller-Filler™ to add in your favorite mix-ins.

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MINI CHILL™ INSTRUCTIONS

CRANK



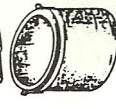
COVER AND CHILLER FILLER™



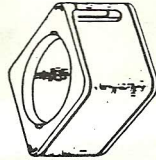
BLADE



CYLINDER



THE MINI CHILL HOLDER



FREEZING THE CYLINDER:

The double-walled aluminum cylinder must be frozen thoroughly in order to produce the best quality ice cream and other frozen delights.

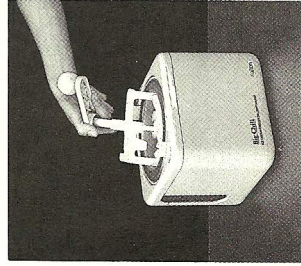
TO INSURE PROPER FREEZING, FOLLOW THESE INSTRUCTIONS:

1. Remove the crank, cover and blade...remove the aluminum cylinder from the MINI CHILL™ holder by the small handles.
2. Thoroughly wipe the cylinder with a damp cloth inside and out...always make sure the cylinder is thoroughly dry before freezing.
3. Place the cylinder in the freezer (only the cylinder should be frozen).
 - A. Freezer should be 0° F (-18° C).
 - B. Set freezer on lowest possible setting.
 - C. Cylinder should be placed upright on a shelf in the rear of the freezer away from the door.
 - D. DO NOT cover the cylinder with anything.

4. The amount of time necessary to freeze the MINI CHILL™ cylinder depends on the efficiency of your freezer. Usually 6-10 hours is necessary. You can cut down on the time necessary to re-freeze the cylinder by replacing it in the freezer as soon as you have completed a batch of ice cream and cleaned the cylinder.

TO MAKE ICE CREAM AND OTHER DELIGHTS

1. Prepare the mixture you wish to freeze according to the recipe you have chosen. Make sure the mixture is COLD. Place mixture in refrigerator for at least 1 hour.
2. Remove the frozen cylinder from the freezer.
3. Holding the small handles of the cylinder, place into the MINI CHILL™ holder...lining up the handles with the knothched indentions.
4. Insert the blade.
5. Pour your mixture into the cylinder.
6. Secure the cover by inserting the two long corners into the indentions in the MINI CHILL™ holder.
7. Insert the crank so that it engages the blade.
8. Immediately turn the crank clockwise 1 - 2 turns . . . repeat the turning every 2 - 3 minutes until the desired consistency is reached...approximately 10 minutes.



IMPORTANT GUIDELINES:

- ... Mixtures should be cold and thoroughly combined when poured into the MINI CHILL™.
- ... Mixtures should not be more than 1½ cups total liquid.
- ... Never scratch the aluminum cylinder.
- ... Never heat the cylinder.
- ... DO NOT handle the frozen aluminum cylinder with wet hands.

SUGGESTIONS:

If you find the crank is hard to turn clockwise reverse it and turn the crank counter clockwise.

If you have waited too long between turns and cannot turn the crank either direction. . .remove the crank and cover and scrape down the sides with a plastic spatula.

If you were not pleased with the results produced by the MINI CHILL™ one of the following may be the reason:

1. Freezer not adjusted low enough or will not reach 0° F (-18° C).
2. Cylinder is too close to the freezer door.
3. Freezer has been opened and closed too often.
4. If the freezer is very full, it will take longer to freeze the cylinder completely.
5. Cylinder put into freezer upside down...on it's side or covered.
6. Freezer has a coating of ice on its walls that is too thick (this impedes freezing ability...defrost freezer).
7. Cylinder not left in the freezer long enough.
8. Container left at room temperature for longer than 5 minutes before using.
9. Ingredients not cold enough...refrigerating ingredients before freezing will produce better results.
10. Recipe used makes a quantity too large to freeze properly.

CLEANING THE MINI CHILL™:

Always carefully clean the aluminum cylinder with a soft damp cloth, liquid detergent and warm water after each use.

Always dry the cylinder thoroughly.

Clean the plastic parts with soap and water...NEVER use solvents.

THE MINI CHILL™ FOR BEST RESULTS

Ice cream made in the MINI CHILL™ will produce a soft serve style ice cream similar to commercial soft ice cream. This means that the frozen product will still be soft and not hard frozen. Many people prefer this type of ice cream especially for frozen yogurts and custards. For those of you who do not...please follow the following directions. These directions will also be useful if you wish to make the ice cream earlier in the day and serve it later.

If after you have made your ice cream you would like it harder...simply remove the crank...the cover...and the blade from the MINI CHILL™ ...remove the aluminum cylinder from the holder by the small handles on the sides...cover with a piece of plastic wrap secured in place by a large rubber band...place in your freezer for several hours (2-5)...this will do two things...one...make the ice cream harder...and two...ripen the flavor of the mixture.

When the ice cream reaches the desired frozen texture remove from the freezer...using the small handles on each side...remove the rubber band and plastic wrap...serve and enjoy.

EASY VANILLA ICE CREAM

1 egg
1/4 cup sugar

3/4 cup milk
3/4 cup whipping cream
1/2 teaspoon vanilla

Beat eggs and sugar with whisk or mixer until light...add whipping cream...milk...vanilla...combine thoroughly.

Pour half the mixture (1 cup) into the MINI CHILL™ and freeze/churn until the desired consistency.

Makes 2 batches 1 cup each.

We suggest you refreeze the cylinder in between batches.

VARIATIONS

Cookies and Cream: In a blender or food processor grind one or two (depending on personal taste) Oreo cookies into coarse crumbs...after the ice cream begins to thicken add the crumbs thru the window in the cover...continue to freeze/churn until desired consistency.

Fruit Ice Cream: Puree any fruit...add 2 tablespoons to the ice cream mixture after it begins to thicken...use the window in the cover for this.

FROZEN CHOCOLATE MILK

1 cup chocolate milk

Pour the chocolate milk into the MINI CHILL™...Freeze/churn until the desired consistency.

Makes 1 cup.

VARIATIONS AND ADDITIONS

Add 2 tablespoons of the following or any combination...wait until the mixture reaches a frozen state then add through the CHILLER FILLER™ in the cover:

Chopped Pecans	Raisins
Peanuts	Mini chocolate chips
M&M's	

Your MINI CHILL™ CHILLER FILLER™ is simple to use. Just unsnap the CHILLER Cap, add your favorite mix-ins, close and stir.

FROZEN YOGURT

1 - 8 oz. yogurt (any flavor)

Spoon the yogurt into the MINI CHILL™...freeze/churn until the desired consistency.

Makes 1 cup

O.J. SLUSHY

1 cup orange juice

Pour the orange juice into the MINI CHILL™...freeze/churn until the desired consistency.

Makes 1 cup