

LIMITED WARRANTY

BIG 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.
 - d. Six dollars (\$6.00) Check or Money Order payable to Salton, Inc. for return postage and handling.

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.

OWNER'S MANUAL

MODEL No. ICM-1

Big Chill™

Non Electric Ice Cream Frozen Delight Maker



Big Chill™—makes more ice cream for more people. This perfect addition to your Salton kitchen makes up to 1½ quarts of frozen desserts, yogurts and sorbet.

Use the Big Chiller Filler™ to add in your favorite fill-ins of fruit, nuts and candies.

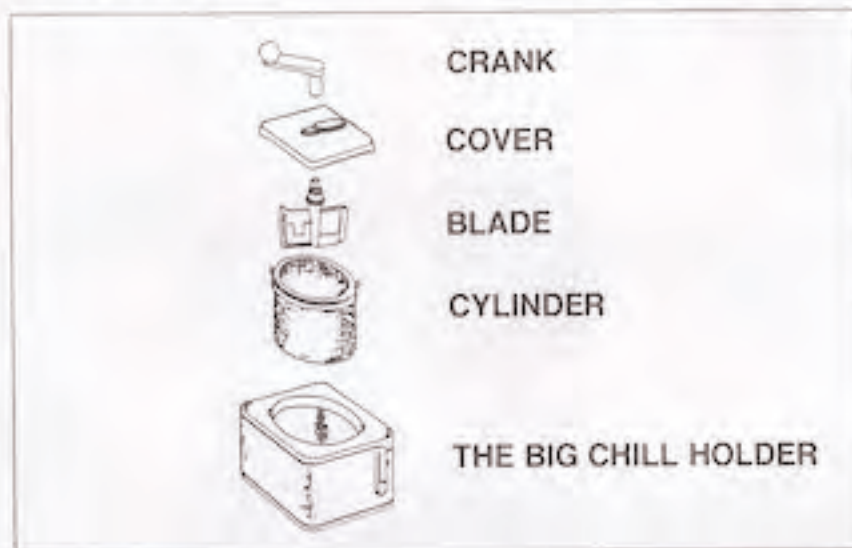
Now you can create your own favorite recipes in your personal ice cream maker—Big Chill™.

salton™

salton™

Get a taste of the good life with Salton.

BIG CHILL™ INSTRUCTIONS



FREEZING THE CYLINDER:

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

TO INSURE PROPER FREEZING, FOLLOW THESE INSTRUCTIONS:

1. Remove the crank, cover and blade...remove the aluminum cylinder from the BIG 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 BIG CHILL™ cylinder depends on the efficiency of your freezer. Usually 7 - 15 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.
2. Remove the frozen cylinder from the freezer.
3. Holding the small handles of the cylinder, place into the BIG CHILL™ holder, lining up the handles with the knotted 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 BIG CHILL™ holder.
7. Insert the crank so that it engages the blade.
8. Immediately turn the crank clockwise 2—3 complete turns. Repeat the turning every 4—5 minutes and in 20—30 minutes, depending on the quantity and the recipe, you should have an excellent ice cream or frozen delight.



IMPORTANT GUIDELINES:

1. Mixtures should be cold and thoroughly combined when poured into the BIG CHILL™.
2. Because ice cream expands during freezing, the BIG CHILL™ should not be filled with mixture to the top of the cylinder.
3. Never scratch the aluminum cylinder. Do not use if the cylinder is damaged.
4. Never heat the cylinder.
5. DO NOT handle the frozen aluminum cylinder with wet hands.
6. Close supervision is necessary when used by children.

SUGGESTIONS:

Turning the crank too many times can lengthen the time needed to make your frozen delights and change the consistency.

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.

After your mixture is frozen it may be kept for at least an hour in the BIG CHILL™. (Leave the BIG CHILL™ completely assembled making sure the cover is securely in place.)

Dear Consumer:

Ice cream made in the BIG 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 these directions, which 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 BIG 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...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 plastic wrap...serve and enjoy!

CLEANING THE BIG 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. Store cylinder in cool, dry place or keep in the freezer.

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

Do not wash cylinder or plastic parts in the dishwasher.

Do not store ice cream or dessert with acidic type ingredients in the cylinder (fruits, etc.) to avoid discoloration of aluminum cylinder. We recommend removing ice cream or frozen dessert and storing it in a plastic container.

If you were not pleased with the results produced by The BIG 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. Very full freezer takes longer to freeze completely.
5. Cylinder put into freezer upside down, on its 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 guarantees better results.
10. Recipe used makes a quantity too large to freeze properly.

RICH VANILLA CUSTARD ICE CREAM

1/4 cup sugar	1-1/4 cups whipping cream
4 egg yolks	1-1/2 teaspoons vanilla
1-1/4 cups milk	

Beat the sugar and egg yolks until light...heat the milk just to boiling...slowly beat the hot milk into the egg/sugar mixture.

Pour the mixture into a saucepan and cook, stirring constantly, until thick enough to coat the back of a spoon.

Cool completely...add the whipping cream and vanilla to the cooled custard...combine thoroughly...refrigerate until cold.

When cold pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 3 cups.

EASY VANILLA ICE CREAM

2 eggs	1-1/2 cups milk
1/2 cup sugar	1-1/2 teaspoons vanilla
1-1/2 cups whipping cream	

Beat eggs and sugar with a whisk until light...add whipping cream, milk and vanilla...combine thoroughly...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

VARIATIONS

Cookies and Cream: In a blender or food processor grind enough Oreo cookies to make 1/2 cup...stir into the RICH VANILLA CUSTARD ICE CREAM or EASY VANILLA ICE CREAM before pouring into the BIG CHILL™ and freeze/churn until the desired consistency.

Fruit Ice Cream: Puree one of the following fruits: peaches, strawberries, raspberries, etc...add 1/2 cup to the RICH VANILLA CUSTARD ICE CREAM or EASY VANILLA ICE CREAM...combine thoroughly before pouring into the BIG CHILL™...freeze/churn until the desired consistency.

COFFEE WALNUT ICE CREAM

2 cups milk (hot)	1/4 cup chopped walnuts
3 tablespoons instant coffee crystals	1-1/4 cups whipping cream
3/4 cup sugar	

In a bowl dissolve the instant coffee and sugar in the hot milk...cool.

When cool add the chopped walnuts and whipping cream...refrigerate until cold.

When cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

FRESH STRAWBERRY ICE CREAM

1 pint fresh strawberries	2/3 cup whipping cream
3/4 cup powdered sugar (sifted)	1 teaspoon lemon juice

Wash and hull strawberries...puree in a blender or food processor with powdered sugar...add lemon juice and whipping cream...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 cups.

MOCHA ICE CREAM

2 eggs	1-1/2 teaspoons instant coffee
1/3 cup sugar	dissolved in 1 teaspoon hot water
1-1/4 cups milk	1-1/4 cups whipping cream
2 oz. unsweetened chocolate	

Whisk sugar and eggs together in a saucepan...over low heat whisk in the milk...break up the chocolate into small pieces or chop in a food processor...add with the coffee to the saucepan...heat slowly whisking constantly until slightly thickened...DO NOT LET IT BOIL...cool.

When cool add whipping cream...refrigerate until cold.

When cold...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 1/4 cups

CHOCOLATE MOUSSE ICE CREAM (SEMI-FREDDO)

1-1/2 cups milk
4 egg yolks
1/2 cup sugar

12 oz. semi-sweet morsels (melted)
1-1/3 cups whipping cream

Heat milk to just below the boiling point...in a large bowl beat the sugar and egg yolks together until light...pour the heated milk into the egg yolk/sugar mixture...a little at a time...place this mixture in a saucepan and cook, stirring over low heat, until it has thickened just enough to coat the back of a wooden spoon...remove from the heat and add the melted chocolate...combine and let cool.

When cool add whipping cream and refrigerate until cold.

When cold pour into the BIG CHILL™ and freeze/churn until a soft mousse-like consistency.

Makes 4 cups.

This is a version of the Italian "semi-freddo" ice cream which is traditionally eaten while it is still very soft and a mousse-like consistency.

CHOCOLATE ICE CREAM

1/2 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
3 tablespoons cocoa
1-1/2 cups milk

1/4 cup chocolate syrup
3 eggs
1/4 cup sugar
1-1/2 cups whipping cream
1 teaspoon vanilla

Combine the 1/2 cup sugar, the cornstarch, salt and the cocoa in a saucepan...gradually stir in the milk and the chocolate syrup...cook, stirring constantly, over medium heat until the mixture boils...boil one minute stirring...remove from heat...beat eggs with the remaining 1/4 cup sugar until light...stir in a little of the hot mixture into the eggs and sugar a little at a time until they are combined...let cool...when cool add the vanilla and whipping cream.

Refrigerate until cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

BRANDY ALEXANDER FROZEN MOUSSE

1/2 cup Creme de Cacao (white)
1/4 cup brandy
1/4 cup sugar

1-3/4 cups whipping cream
1/4 teaspoon freshly grated nutmeg
4 egg whites

Stir together in a large bowl the Creme de Cacao, brandy and sugar until the sugar dissolves...add the whipping cream and the nutmeg...in another bowl beat the egg whites until stiff...fold them into the cream mixture...pour into the BIG CHILL™ and freeze/churn until a soft mousse-like consistency.

Because of the high alcohol content of this mixture it takes longer to freeze and does not get hard...the mousse will be a soft creamy consistency...serve immediately after removing from the BIG CHILL™.

Makes 3 1/3 cups.

KIWI ICE CREAM

3 kiwi (ripe)
1/2 cup orange juice
1 cup sugar

2 eggs
1-1/2 cups whipping cream
1/4 teaspoon vanilla

Peel the kiwi and puree with the orange juice in a blender or food processor...beat the sugar and eggs until light...stir in the pureed kiwi/orange juice mixture, whipping cream, and vanilla...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 1/2 cups.

RUM RAISIN ICE CREAM

1/2 cup raisins
1/4 cup dark rum
4 egg yolks

1/2 cup sugar
1-1/4 cups milk
1-1/4 cups whipping cream

Soak raisins in dark rum for several hours or overnight.

Beat sugar and egg yolks until light...bring milk almost to a boil...slowly beat the hot milk into the egg/sugar mixture...cool...add whipping cream and rum/raisins...refrigerate until cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 3 cups.

WATERMELON SORBET

1/3 cup sugar
1/4 cup water
1/3 cup light corn syrup

3 cups pureed watermelon
1 tablespoon lemon juice

Combine the sugar, water and corn syrup in a small saucepan... stir over medium heat until mixture boils, reduce heat and simmer for 5 minutes... remove from heat and let cool... refrigerate.

Remove the meat from the watermelon and discard seeds... puree in a blender or food processor... measure and add the three cups of puree and lemon juice to the cold sugar/water/corn syrup mixture and combine... pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 4 cups.

CHAMPAGNE SORBET

1 cup sugar
1-1/2 cups water

1-1/4 cups whipping cream
1/4 cup fresh lemon juice
1-1/2 cups champagne or sparkling wine

In a saucepan, combine sugar and water... over low heat, stir to dissolve... bring to a boil... turn heat to medium and boil for 8 minutes... remove from heat and cool... when cool, refrigerate.

When cold... combine with whipping cream, lemon juice and champagne... pour into the BIG CHILL™ and freeze/churn until desired consistency.

This sorbet will be soft and pudding-like in consistency. It is creamy, light and very refreshing.

Makes 4 1/2 cups.

LEMON SORBET

2 1/2 cups water
1 cup sugar

2/3 cup fresh lemon juice
1 tablespoon grated lemon peel

In a saucepan, combine sugar and water stirring to dissolve... bring to a boil over high heat and boil for 5 minutes... let cool... add lemon juice and peel... refrigerate until cold... pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 cups.

PINEAPPLE SORBET

1 fresh pineapple (medium)
2 tablespoons lemon juice
1/2 cup sugar

1 teaspoon vanilla
1 cup water

After peeling and coring the pineapple, cut into pieces and puree in a blender or food processor... you should have about 2 1/2 cups of pureed pineapple.

Combine the pineapple with the remaining ingredients... pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

CHILLED AVOCADO SAVORY

3 large, ripe avocados
1/2 clove of garlic
1/3 cup mayonnaise
1/3 cup plain yogurt

3 tablespoons lemon juice
1-1/4 cups heavy whipping cream
salt and pepper to taste

Peel and seed the avocados... cut into pieces and place in a blender or food processor with the clove of garlic... process until finely chopped... add mayonnaise, yogurt and lemon juice... process until creamy and smooth... add whipping cream and salt and pepper to taste... pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Serve in a hollowed out tomato or the avocado shells as a first course or as a side dish at a luncheon. Serve as a dip with corn chips.

Makes 5 cups.