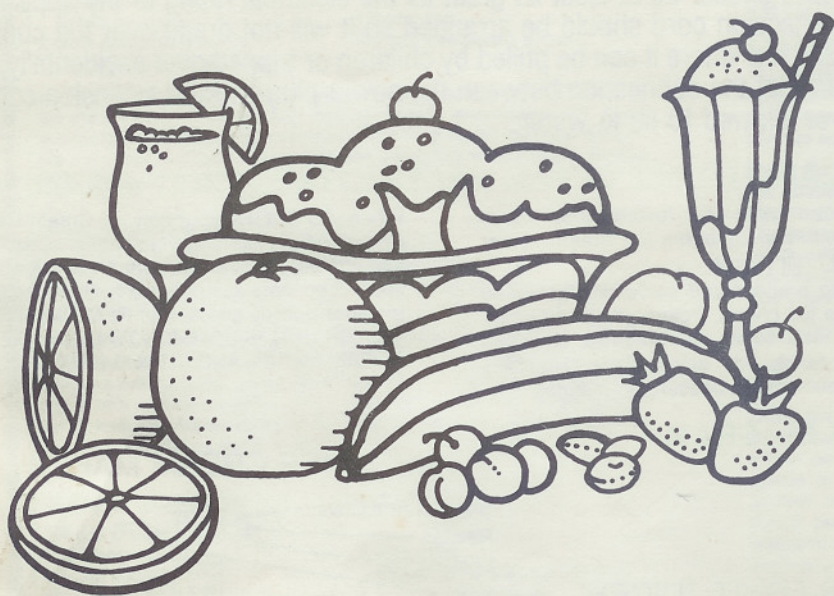


# Sunbeam<sup>®</sup>

## Ice Cream Maker & Citrus Fruit Juicer




## Instruction and Recipe Book

® SUNBEAM

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Chicago, Illinois 60625

A Member  
Company of  ALLEGHENY  
INTERNATIONAL



# 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 motor power unit 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 maker/citrus fruit juicer with a damaged cord or plug, or after the appliance malfunctions, is dropped, or is damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, or adjustment.
7. The use of attachments not recommended or sold with the ice cream maker/citrus fruit juicer may cause fire, electric shock or injury.
8. Do not use electric ice cream maker/citrus fruit juicer outdoors.
9. Do not let cord touch hot surfaces. To reduce risks of becoming entangled in or tripping on a longer cord a short cord is provided. Do not drape cord over edge of table where it can also be pulled on by children. See instructions below for use of Extension Cords.

## SAVE THESE INSTRUCTIONS

**Extension Cords:** If an extension cord is used: (A) The electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. (B) The extension cord should be arranged so it will not drape over the counter top or table top where it can be pulled by children or tripped over accidentally. (C) Be certain that the connection between the power plug and the extension cord is not wet or allowed to lie in water.

## SUNBEAM 2 QT. ICE CREAM MAKER/CITRUS FRUIT JUICER

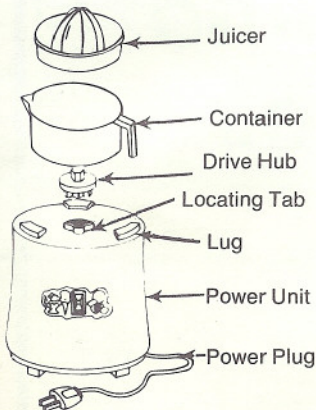
Now you can make your favorite fresh citrus desserts with the Sunbeam Ice Cream Maker and Citrus Fruit Juicer.

It's easy to prepare and serve old fashioned homemade ice cream, frozen yogurt, sherbet, fresh fruit ices, sodas and sundaes. Now you and your family will enjoy Fresh - Natural - Healthier homemade desserts in minutes.

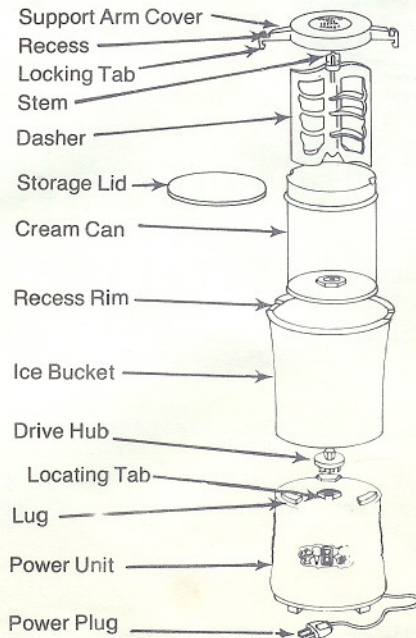
When you first use your new Ice Cream Maker/Citrus Fruit Juicer, take your time in assembling and handling the various parts. After a few uses you will become accustomed to fitting the parts together quickly and easily. REMEMBER THE POWER UNIT IS COMMON TO BOTH THE ICE CREAM MAKER AND CITRUS FRUIT JUICER.

### PARTS DIAGRAM

#### CITRUS FRUIT JUICER



#### ICE CREAM MAKER





## HOW TO USE THE SUNBEAM CITRUS FRUIT JUICER ATTACHMENT

The same basic steps outlined below should be used for all types of citrus fruits, i.e. oranges, tangerines, limes, grapefruits, or lemons.

1. Let fruit reach room temperature before juicing. This takes approximately one hour.
2. Before cutting, roll fruit between palm of hand and hard surface to loosen fibers.
3. Cut fruit in half (between two ends).
4. Place container with juicer on power unit and rotate slowly until it drops securely into place, engaging the locating tab.



5. Plug into 120 volt AC ONLY.
6. Slide switch down to "ON" position to start the motor.
7. With motor running, push fruit half down on juicer to begin juicing. Rotate fruit from side to side of juicer to get all the juice.
8. Stop squeezing fruit BEFORE the juice level reaches the juicer basket. This will prevent the freshly squeezed juice from mixing with pulp and seeds in the juicer basket.
9. Slide switch up to "OFF" position and UNPLUG before removing any parts.

## HOW TO CLEAN AND CARE FOR YOUR CITRUS FRUIT JUICER

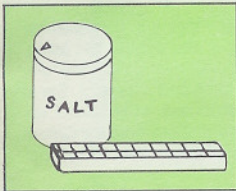
1. Unplug cord from wall outlet, wipe power unit with a slightly damp cloth after use. Do not use soap or detergent. Dry thoroughly. **Do not immerse in water.**
2. Wash the juicer and container in hot, soapy, water. Rinse and dry each part thoroughly. **NOTE: DO NOT PUT PLASTIC PARTS IN DISHWASHER.**

3. This product is for household use only.
4. No lubrication is required. Servicing other than routine cleaning should be referred to the authorized service station.

Delicious Homemade Ice Cream is easy and fun to make when you are prepared and when you FOLLOW INSTRUCTIONS.

## CHECK LIST FOR MAKING HOMEMADE ICE CREAM

1. Wash your cream can, cover and dasher thoroughly in hot, soapy water before using for the first time. Rinse well, dry, and allow cream can, cover and dasher to cool.
2. Plan ahead—Aside from the Sunbeam Ice Cream Maker and mixture to be processed you will need:



- Five trays of ice cubes premade in your freezer.
- Two cups of ordinary table salt.
- Two cups of cold water.

3. Prepare Ice Cream Mixture  
Select your favorite Ice Cream Recipe or use Uncle Walt's Old Fashioned Ice Cream Base. Place ice cream mixture in cream can and chill in the refrigerator for at least 30 minutes. The cooled mixture will freeze faster and more evenly.
4. To prevent any excess water from getting on your counter top, place paper toweling beneath your Ice Cream Maker, but be sure not to block the air inlet.
5. See chart below to determine preferred ice cream texture.

SMOOTH ICE CREAM	ICE CUBES	IODIZED TABLE SALT	WATER	TIME
2 Quarts 1.9 Liters	5 Trays	2 Cups	2 Cups	30 to 40 Minutes
COARSE ICE CREAM	ICE CUBES	IODIZED TABLE SALT	WATER	TIME
2 Quarts 1.9 Liters	5 Trays	2½ Cups	2 Cups	20 to 30 Minutes

## HOW TO MAKE DELICIOUS FROZEN DESSERTS USING THE SUNBEAM ICE CREAM MAKER

1. Carefully read through Check List.

2. Place ice bucket on power unit and rotate lightly until it drops securely into place, engaging locating lugs.



3. Remove prepared ice cream mixture from refrigerator. Fill can only 1/2 full as mixture will expand during churning process. (Sherbet, ices and frozen yogurt may be filled to a higher level if cream is not used in recipe).

4. Insert dasher. Be sure bottom end of dasher fits into dimple of can.

5. Place support arm cover over dasher stem at center. Snap support arm cover over the two recessed areas on ice bucket rim.



6. Plug into 120 volt AC outlet ONLY before packing with ice and salt.





7. Slide switch down to "ON" position to start the motor. NOTE: The dasher will remain stationary while the cream can rotates.
8. While the cream can is turning:
  - a. Distribute one tray of ice cubes uniformly around the cream can.
  - b. Pour one cup of water over the ice cubes.
  - c. Sprinkle approximately 5 tablespoons of table salt uniformly. Continue layering a tray of ice cubes with 5 tablespoons of salt uniformly around the cream can until all 5 trays of ice cubes have been placed into ice bucket. Slowly pour one cup of water evenly over the top layer so that the water "wets down" the salt and ice in the bucket. Sprinkle on another layer of salt.

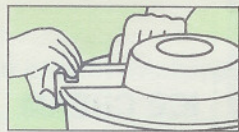
NOTE: The ice bucket MUST be filled with ice cubes. If your ice cube trays produce smaller than standard size cubes, be certain to use enough trays to fill the ice bucket to the top, but not over the edge.

9. Ice cream should churn approximately 25 to 40 minutes. Occasionally your Ice Cream Maker may not stop when the ice cream mixture is complete. If this happens, unplug unit after 50 minutes. The ice has generally melted and additional freezing will not occur or be necessary.

Special Note: Should your Ice Cream Maker stop before churning is complete (approximately 25 to 40 minutes), check to see if large cubes are jammed against the rotating cream can.

10. Slide switch up to "OFF" position and UNPLUG before removing any parts.

11. To disassemble support arm cover:
  - a. Grasp rim of ice bucket near support arm cover.
  - b. With other hand, place two or three fingers in recess of support arm cover. Press thumb against ice bucket. Gently pull support arm cover toward you and lift off.



12. Carefully lift cream can out of ice bucket. Make certain that the salt and water do not get into the ice cream mixture. Thoroughly wipe off the ice and salt around ice cream can with dasher still in place.
13. Lift out dasher and scrape clean with rubber spatula.
14. Push ice cream down into can.



15. Cover cream can with enclosed white storage lid to harden or "ripen" (see "How To Harden" instructions). Should you prefer not to harden your fresh ice cream, it should be served immediately. Without the hardening process, the ice cream is a soft cream consistency and will melt quickly.

## HOW TO HARDEN HOMEMADE ICE CREAM

If you wish to harden the ice cream, select either of the following methods:

1. Ice Cream Can Method
  - a. Remove dasher as illustrated above.
  - b. Push ice cream down into can.
  - c. Cover can with storage lid.
  - d. Place in freezer for 1 to 2 hours.
2. Plastic Container Method
  - a. Spoon ice cream into plastic containers. Allow 1/2 inch for expansion.
  - b. Push ice cream down into container and cover with a tight fitting lid.
  - c. Place in freezer for 1 to 2 hours.

## HELPFUL HINTS FOR BETTER OLD FASHIONED HOMEMADE ICE CREAM

1. The consistency of ice cream varies. The firmness of ice cream depends on the mixture used, room temperature, size of ice, and temperature of mixture before it's churned. For best results, place ingredients in metal cream can, mix and chill in refrigerator several hours or overnight.
2. TOO SOFT. If churning takes longer than 40 minutes or the ice cream is too mushy, add more ice and 6 tablespoons of salt to stimulate the cold transfer to the cream can. If ice cream is still too mushy, add more ice and an additional 6 tablespoons of salt. This procedure should stiffen the ice cream to a fluffy mashed potato texture.
3. TOO HARD OR LUMPY. When the churning time is less than 20 minutes and the ice cream is coarse and lumpy throughout, try adding less salt and finer chopped ice.
4. When making less than 2 quarts of ice cream, motor shut-off may not occur. Ice cream should churn approximately 20 to 40 minutes or until the motor stops.
5. Homemade ice cream is very dense. One quart weighs about the same as 2 quarts of commercial ice cream. So don't be surprised if your homemade ice cream gets very hard in your freezer. Simply soften, if desired, by placing ice cream in the refrigerator for 10-15 minutes before serving.