

Virginia Tech Department of English
Shanks Ice Cream Maker Instructions

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Shanks Hall Ice Cream Maker

The Shanks Ice Cream Maker is a new machine that'll create amazingly tasty ice cream for English students and professors alike. If you're tired of the unbearable stress and pressure of English courses or English research, come on over to the Shanks Ice Cream Maker located in room 380 Shanks kitchen! It can create your favorite flavor of delicious frozen yogurt, gelato, sorbet, or ice cream in only a fraction of time! Read these simple instructions to start enjoying ice cream!



Figure 1: Shanks Hall

The Cuisinart Gelateria Features



Figure 2: Cuisinart Gelateria Ice Cream Machine

- Can make two quarts of ice cream, gelato, sorbet, or frozen yogurt in 20 minutes

- One button for turning off and on
- Control panel that includes churning speed control as well as three texture presets
- Cap with a measure cup to ensure precise ingredient measurements
- Easy-Lock lid with a ingredients spout to put in your ice cream recipes
- Mixing arm to churn the ice cream
- Freezer bowl to create fast freezing

Preliminary Information and Warnings

- Find all tools and ingredients in the Shanks Kitchen, room 308
 - For the mango frozen yogurt, the mangoes and yogurt has already been prepped and are in the fridge
- Clean Shanks Ice Cream Machine before and after use, cleaning instructions are referenced in the beginning of every recipe
- Wait patiently for wanted thickness as it is a major part making the ice cream correctly
- Do not try to make peanut butter cup ice cream recipe if allergic to peanuts
- Do not store frozen desserts in the freezer bowl
- Do not fill the freezer bowl higher than ½" from the top as the ingredients will increase in volume in the freezing process
- Do not immerse the motor base in water
- Restart with less thick ingredients if the unit stops working, as it has overheated
- Do not put hand inside the machine while mixing
- Do not clean any of the parts with abrasive cleaners or hard implements as it may damage the machine

How to Clean the Machine

These instructions will show you show to clean the machine effectively and safely

Do not immerse the motor base in water

Do not clean any of the parts with abrasive cleaners or hard implements

Cleaning the machine should be done after every use of the machine to ensure users stay healthy and the machine is not damaged

1. Disassemble the machine by parts
2. Submerge the mixing arm and lid in warm soapy water
3. Clean thoroughly with a sponge
4. Wipe clean the motor base with damp cloth
5. Dry all parts thoroughly
6. Leave parts on dry towel for next user

How to start the Ice Cream Machine

Required Machine Parts:

- 1 Freezer bowl
- 1 Mixing arm
- 1 Easy Lock Lid
- 1 Base and its Power Plug

1. Take out the freezer bowl from the freezer.
2. Put freezer bowl into the center of the base.
 - a) The bowl will defrost immediately after removing from freezer, use quickly.
3. Rest mixing arm in freezer bowl, it should not be tight, the circle side facing up.
4. Place the Easy Lock lid on the base.
 - a) Oriented to the right of center.
 - b) Turn clockwise to lock.
5. Plug in the base's power cord and the machine will be ready.

How to Create Vanilla Ice Cream

This recipe will show you how to make a simple, yet delicious vanilla ice cream

Preliminary Information and Warnings on page 4 *How to start the Ice Cream Machine* on page 4 *How to Clean the Machine* on page 4

And if machine is not working properly, refer to: *Troubleshooting* on page 8

Required Ingredients/Tools:

- 1½ cups whole milk
- 1 cup plus 2 tablespoons granulated sugar
- A pinch of table salt
- 1½ tablespoons pure vanilla extract
- 3 cups heavy cream
- Medium bowl
- Whisk
- Ice Cream Machine (includes measuring cup)

Makes 7 cups of ice cream, purer vanilla extract will create a stronger vanilla taste

1. Start and prepare the ice cream machine
2. Pour 1½ cups of milk, 1 cup plus 2 tablespoons of granulated sugar, and a pinch of table salt into the bowl
3. Whisk mixture until sugar dissolves
4. Pour 3 cups of heavy cream and 1½ tablespoons of pure vanilla extract into the bowl
5. Stir mixture and cover bowl
6. Refrigerate for 1 to 2 hours
7. Take out bowl and set it near you
8. Press the ice cream button on the ice cream maker's control panel
9. Press the start button on the machine and the arm will stir
10. Pour the mixture from the bowl into the ingredients spout
11. Cover the spout with a measuring cup
12. Wait 15-40 minutes depending on amount of ice cream created and thickness desired
13. Wait 15 minutes for ice cream to settle
14. Scoop out of freezer bowl and enjoy



Figure 3: Vanilla Icecream

How to Create Peanut Butter Cup Ice Cream

This recipe will show you how to make a creamy and nutty peanut butter cup ice cream

[Preliminary Information and Warnings](#) on page 4 [How to start the Ice Cream Machine](#) on page 4 [How to Clean the Machine](#) on page 4

And if machine is not working properly, refer to: [Troubleshooting](#) on page 8

Special warning for this recipe only: Contains nuts

Required Ingredients/Tools:

- 1 $\frac{1}{8}$ cups peanut butter
- $\frac{3}{4}$ cup granulated sugar
- 1 $\frac{3}{8}$ cups milk
- 2 $\frac{1}{4}$ cups heavy cream
- 1 $\frac{1}{2}$ teaspoons pure vanilla extract
- 1 $\frac{1}{4}$ cups chopped peanut butter cups
- Medium mixing bowl
- Ice Cream Machine (includes measuring cup)

Makes about 8 cups, richer and higher quality peanut butter will make better ice cream

1. Start and prepare the ice cream machine
2. Put 1 $\frac{1}{8}$ of peanut butter and $\frac{3}{4}$ cup of sugar into bowl
3. Mix with hand mixer until peanut butter and sugar is smooth
4. Add the 1 $\frac{3}{8}$ milk
5. Stir in the 2 $\frac{1}{4}$ cups of heavy cream and 1 $\frac{1}{2}$ teaspoons of vanilla extract
6. Cover and refrigerate 1 to 2 hours
7. Take out bowl and set it near you
8. Press the ice cream button on the ice cream maker's control panel
9. Press the start button on the machine and the arm will stir
10. Pour the mixture from the bowl into the ingredients spout
11. Cover the spout with a measuring cup
12. Wait 30-35 minutes for thickness
13. Add chopped candy through ingredients spout 5 minutes before completion
14. Wait for the machine to finish mixing the candy and the ice cream
15. Wait 15 minutes for ice cream to settle
16. Scoop out of freezer bowl and enjoy



Figure 4: Peanut Butter Cup Icecream

How to Create Mango Frozen Yogurt

This recipe will show you how to make a sweet and tangy mango frozen yogurt

[Preliminary Information and Warnings](#) on page 4 [How to start the Ice Cream Machine](#) on page 4 [How to Clean the Machine](#) on page 4

And if machine is not working properly, refer to: [Troubleshooting](#) on page 8

Required Ingredients/Tools:

- 7 cups low-fat plain yogurt (pre-strained, 2 to 4 hours)
- $\frac{2}{3}$ cup granulated sugar
- 5 mangoes (peeled, pitted and coarsely chopped)
- 2 teaspoons fresh lime juice
- Large mixing bowl
- Blender
- Whisk
- Ice Cream Machine (includes measuring cup)

Makes about 8 cups, fresher mangoes will result in better tasting frozen yogurt

1. Start and prepare the ice cream machine
2. Whisk the yogurt and sugar together
3. Purée 5 mangoes with the 2 teaspoons of lime juice
4. Add 1 cup of the yogurt mixture in the blender
5. Pour the yogurt/sugar mixture into the blender
6. Mix the two blends together
7. Cover and refrigerate 1 to 2 hours
8. Press the ice cream button on the ice cream maker's control panel
9. Press the start button on the machine and the arm will stir
10. Pour the mixture from the bowl into the ingredients spout
11. Cover the spout with a measuring cup
12. Wait 30-35 minutes for thickness
13. Wait 15 minutes for ice cream to settle
14. Scoop out of freezer bowl and enjoy



Figure 5: Mango Frozen Yogurt

Troubleshooting

The machine is functioning incorrectly

Incorrect function was selected

- Reset the unit by pressing the Start/Stop button twice

Unit is beeping every few minutes

- Press the Start/Stop button, the process has completed

Unit stops running because the recipe is complete or the ingredients are too heavy

- Press Start/Stop and let unit cool

Finished recipe is too thin because instructions were not followed properly

- Place freezer bowl back in the freezer and reevaluate ingredients

References

Cuisinart Frozen Yogurt-Ice Cream and Sorbet Maker Recipe Booklet:

PDF	https://www.cuisinart.com/share/pdf/manuals/ice-35_recipe.pdf
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Cuisinart Instruction and Recipe Booklet ICE-60W Series:

PDF	hfile:///C:/Users/Kin/Downloads/ice-60w%20(5).pdf
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Cuisinart, “Cuisinart Cool Creations Ice Cream Maker (ICE-60W)” Online video clip.

Video	https://www.youtube.com/watch?v=WhCWTEyctSQ . youtube.com. Web. 9/17/16
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Shanks Hall

image	https://www.vt.edu/content/vt_edu/en/about/buildings/shanks-hall/jcr:content/content/adaptiveimage_1455662805469.img.640.high.jpg/1456233516219.jpg
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Cuisinart Gelateria Ice Cream Machine

image	https://images-na.ssl-images-amazon.com/images/I/71pwG6lVrdL._SL1500_.jpg
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Vanilla Icecream

image	http://bakedbree.com/wp-content/uploads/2010/09/vanilla-ice-cream_12.jpg
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Peanut Butter Cup Icecream

image	http://sweetpeaskitchen.com/wp-content/uploads/2013/09/Peanut-Butter-Cup-Ice-Cream2.jpg
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Mango Frozen Yogurt

image	http://3.bp.blogspot.com/-uu1DqtW3Jn4/TjXr5mNFhrI/AAAAAAAAI2g/t67jUNuv70M/s1600/mango+frozen+yogurt.JPG
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