

**CUISINART ICE-60W Series:
Instruction Booklet for Shanks Hall**

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Introduction

No, your eyes are not deceiving you! There really is an Ice Cream Maker in Shanks Hall. Just when you thought the English Department at Virginia Tech couldn't get much cooler, they added something that can rival even the 3D Printing Lab in Newman Library.

Specifically, this is a Cuisinart ICE-60W (see Figure 1). Of course, between all of the classes, papers, and research, you have probably never learned how to work an Ice Cream Maker. But do not worry, this Standard Operating Procedure will tell you all you need to know, in a quick-and-easy manner, so you can make your ice cream/sorbet/gelato and be on your way to class!

All ingredients you will need can be located in the Shanks Hall breakroom, where there is a fully stocked refrigerator and fully-functioning stove. Follow all of the directions in this manual, and you will be enjoying delicious recipes in no time.



Figure 1: Figure 1: The Cuisinart ICE-60W

The Basics

What you will need before making icecream.

There are set materials needed for proper usage of the machine, if any of these materials are missing or broken, contact Cuisinart.

- Cap with Measurement Cup (Figure 2)



Figure 2: Figure 2

- Easy-lock Lid with Ingredient Spout (Figure 3)



Figure 3: Figure 2

- Mixing Arm (Figure 4)



Figure 4: Figure 4

- Freezer Bowl (Figure 5)



Figure 5: Figure 5

- Control Panel (Figure 6)



Figure 6: Figure 6

- Base (Figure 7)



Figure 7: Figure 7

- Rubber Feet
- Cord Storage

How to Use Machine

After the recipes have been completed to your satisfaction, follow these directions to continue making your ice cream.

1. **Press** button labeled with Ice Cream or Sorbet (Figures 8 and 9), depending on desired result. Then **press** Start/Stop (Figure 10) to start mixing.



Figure 8: Figure 8



Figure 9: Figure 9



Figure 10: Figure 10

2. **Pour** mixture through spout and **cover** with cap.
3. **Mix** until the mixture has thickened.
 - a) Will have a soft, creamy texture.
 - b) If a denser texture is wanted, put mixture in an airtight container and place in freezer for a couple hours. Remove at least 15 minutes before serving.
4. **Press** Start/Stop to stop machine (Figure 10).
5. **Use** spatula to remove mixture.

How to Make Rich Vanilla Bean Ice Cream

Like the classics? This recipe is sweet and simple.

What you will need:

- 2 1/3 Cups of whole milk
- 2 1/2 Cups of heavy cream
- 1 1/4 Cups of divided granulated sugar
- Pinch of kosher salt
- 1 Whole vanilla bean, halved and seeds scraped
- 7 Large egg yolk



Note: Place freezer bowl in freezer at least 24 hours before intended use.

This recipe will make about 6 cups (12 1/2 cup servings).

1. **Heat** the milk, cream, half of the sugar, salt, and the scraped vanilla bean (pod included) in a medium saucepan on medium-low heat.
2. **Whisk** to combine the ingredients and bring mixture just to a boil.
3. **Combine** the egg yolks and sugar in a separate medium bowl while the mixture is heating. Using a hand mixture (on low) or whisk, **beat** the eggs and sugar until it is pale and thick.
4. **Whisk** 1/3 of hot mixture into the yolk and sugar mix once it has come to a boil. **Add** another 1/3 and place in saucepan. **Stir** mixture constantly (with a wooden spoon) on low heat. Once it thickens slightly, turn off heat.



Note: Mixture should not come to a complete boil.

5. **Cover** and **refrigerate** for at least 2 hours/overnight, once the base mixture has returned to room temperature.
6. **Pour** mixture through strainer and discard vanilla pod before **churning**.

How to Make Butter Pecan Ice Cream

Need a pick-me-up before grading/writing a paper? Try this Butter Pecan recipe!

What you will need:

- 4 Tablespoons of unsalted butter
- 1 Cup of pecan halves
- 1 Teaspoon of kosher salt, and an additional pinch
- 1 ¼ Cups of whole milk
- 1 Cups of granulated sugar
- 2 ½ Cups of heavy cream
- 2 Teaspoons pure vanilla extract



Note: Place freezer bowl in freezer at least 24 hours before intended use.

This recipe will make about 6 ½ cups (13 ½ cup servings).

1. **Melt** butter in a medium skillet. **Add** pecans and 1 teaspoon of salt.
2. **Cook** over a medium-low heat until pecans are toasted and golden. **Stir** frequently for about 6 to 8 minutes.
3. **Remove** skillet from the heat. Strain. Allow pecans to chill.
4. **Combine** milk, sugar, and a pinch of salt in a medium bowl. Using a hand mixture (on low) or whisk, **beat** until the sugar dissolves.
5. **Whisk** mixture again before **pouring** in machine.

How to Make Dark Chocolate Sorbet

Are you allergic to milk? Don't like ice cream? Try out this perfect recipe to indulge your sweet tooth.

What you will need:

- 4 Cups of water
- 2 Cups of granulated sugar
- ½ Teaspoons of kosher salt
- 4 Ounces of semisweet chocolate, chopped (or about ¾ cup of chocolate chips)
- 2 Cups of cocoa powder, sifted
- 1 ½ Teaspoons of pure vanilla extract



Note: Place freezer bowl in freezer at least 24 hours before intended use.

This recipe will make about 8 cups (16 ½ cup servings).

1. **Add** water, sugar, and salt to a medium saucepan set over medium-low heat to make syrup. **Cook** until the sugar is fully dissolved.
2. **Put** chocolate in a medium bowl and reserve while syrup continues to cook.
3. **Add** the syrup and cocoa powder in a medium bowl. **Whisk** until smooth.
4. **Pour** mixture over chopped chocolate. Let **sit** for 5 minutes.
5. **Add** vanilla and **stir** to combine.
6. **Cool** to room temperature.
7. **Cover** and refrigerate for at least 2 hours/overnight, once the base mixture has returned to room temperature.

Troubleshooting

Having problems? See if we can help!

Here are the answers to some common issues you may encounter while using this product.

- **How do I reset the machine if I selected the wrong function?**
 1. Press the Start/Stop button twice.
- **The machine has stopped working.**
 - The load might be too heavy. Press the Start/Stop button and give the machine time to cool.
 - The recipe might also be finished. If so, remove from bowl.

Conclusion

After following the steps found in this booklet, you are well on your way to becoming an ice cream master! Using this guide will allow you to consistently create high quality ice cream that you and your colleagues can enjoy.