

## **DITA Topic Map**

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# Virginia Tech Department of English Ice Cream SOP Introduction

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The Department of English at Virginia Tech is excited to announce the addition of the Cuisinart “Cool Creations ICE-60W” Ice Cream maker in room 380 of Shanks Hall. We believe that this implementation will improve students’ willingness to learn, and enhance overall excitement for the routine of attending class. It will also be used for special events such as promotional gatherings and fundraisers.

The purpose of this guide is to introduce students, faculty, and visitors alike to the operations of the machine and its functions. We want to be sure that this addition is beneficial, and hope to ensure this by including a useful and easy-to-understand guide on how to use the ice cream machine. It is vital that these steps be followed very closely, and careful measures are taken to ensure both the safety of the user as well as the integrity of the machine.

This standard operating procedure will teach the user how to:

- Prepare the Device for Operation
- Operate the Machine
- Clean the Machine
- Create 3 Different Ice Cream Varieties

## TASK 1: Prepare the Device for Operation

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Tools:

- Cool Creations ICE-60W Ice Cream Maker
- Moist Cloth
- Warm, Soapy Water
- Medium-Sized Bowl

Instructions:



**Note:**

- Electricity Warning
- AVOID SUBMERGING THE MOTOR BASE OF THE MACHINE IN WATER, IT CONTAINS A ELECTRICAL MOTOR THAT COULD RESULT IN FIRE IF EXPOSED TO WATER

1. **COLLECT** a medium sized bowl filled with warm, soapy water
2. **WASH** the freezer bowl, lid and mixing arm in the prepared water
3. **REMOVE** any visible dust, residue, or leftover ingredients from the inside of the machine
4. **PLACE** freezer bowl inside of the freezer overnight, or for a minimum of 8 hours
5. **PLUG** the unit into a traditional outlet using the attached power chord

## TASK 2: Operate the Cool Creations ICE-60W

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Tools/Ingredients:

- Cool Creations ICE-60W Ice Cream Maker
- Whole Milk
- Granulated Sugar

- Heavy Cram

Instructions:

1. **EXAMINE** the control panel, taking note of the 4 control buttons
2. **USE** instructions in Tasks 4, 5 and 6 to prepare specific ingredients for your desired ice cream flavor
3. **PLACE** lid on the base of the machine, turn clockwise to lock in place (See Figure 1 for Machine Components)
4. **POUR** selected mixture and ingredients through the Ingredient Spout and cover with the cap



Figure 4 (Button Panel)

5. **WAIT** between 15-40 minutes until the mixture has become thick enough

## **TASK 3: Clean the Cool Creations ICE-60W After First Use**

Tools:

- Cool Creations ICE-60W Ice Cream Maker
- Warm, soapy water
- Damp cloth
- Dry Towel
- Sponge

Instructions:



**Note:**

- Machine Damage
- **DO NOT CLEAN ANY MATERIALS WITH HARSH CLEANERS OR BRUSHES \*\* \*\*DO NOT PLACE THE FREEZER BOWL INSIDE THE DISHWASHER\*\* \*\*DO NOT PLACE THE FREEZER BOWL IN THE FREEZER UNTIL FULLY DRY**

1. **BRUSH** the components of the machine including the freezer bowl, mixing arm and lid with the sponge dipped in warm soapy water
2. **WIPE** the mixing bowl with a damp cloth, being sure to eliminate any residue left over from the previous use
3. **DRY** each component with the dry towel

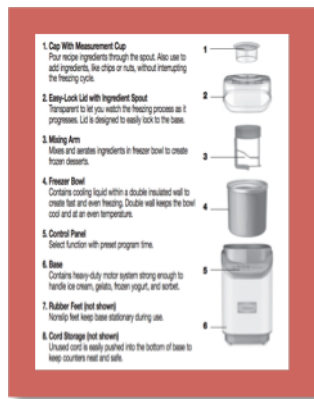


Figure 1 (Machine Components)

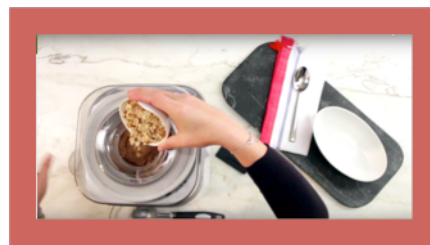
## TASK 4: Making Mint Chocolate Chip Ice Cream

Tools/Ingredients Needed:

- Cool Creations ICE-60W Ice Cream Maker
- 2 1/3 Cups of Whole Milk
- 2 Teaspoons of Pure Vanilla Extract
- 7 Large Egg Yolks
- 1 1/2 Cups of Semi-Sweet Chocolate Chips
- 1 1/4 Cups of Granulated Sugar
- 3 Cups of Mint Leaves
- 2 1/3 Cups Heavy Cream
- Medium Sized Saucepan
- Medium Sized Mixing Bowl

Instructions:

- 1. ADD** milk, cream, vanilla, 1/2 of the granulated sugar and mint leaves into the medium saucepan and bring to a boil over medium heat.
- 2. COMBINE** the remaining sugar and the egg yolks in the medium bowl and **MIX** the mixture with a whisk until thickened
- 3. WHISK** the hot cream and milk mixture gradually into the yolk mixture and move that combined mixture into the original saucepan.
- 4. STIR** until thick, but **BE SURE THE MIXTURE DOES NOT BOIL AS THE YOLKS WILL OVERCOOK**
- 5. BRING** the mixture to room temperature, and refrigerate overnight. **POUR** the thickened mixture through a strainer
- 6. FOLLOW** steps 5 and 6 in Task 2, but instead of adding all at once, pour in the chocolate chips through the spout



towards the end of the churning process (See Figure 5)

Figure 5 (Pouring Additional Ingredients)

## TASK 5: Making Chocolate Hazlenut Gelato

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Tools/Ingredients Needed:

- Cool Creations ICE-60W Ice Cream Maker
- 2 ¼ Cups of Whole Milk
- 2 Tablespoons of Cornstarch
- 1 Cup of Nutela
- ½ Cup of Granulated Sugar
- ½ Cup of Chopped Hazelnuts
- 1 ¾ Cups Heavy Cream
- Medium Sized Saucepan
- Medium Sized Mixing Bowl

Instructions:

1. **ADD** 1 ½ cups of milk and cream into the medium saucepan and heat it to a simmer
2. **COMBINE** the remaining sugar and cornstarch in the medium bowl and **MIX** the mixture with a whisk until thickened
3. **WHISK** the hot cream and milk mixture gradually into the cornstarch mixture and move that combined mixture into the original saucepan.
4. **STIR** in the hazelnut spread until it comes to a near boil, do not heat longer than 20 minutes
5. **REMOVE** the pan from the heat source, and allow it to cool in the refrigerator overnight
6. **FOLLOW** steps 5 and 6 in Task 2, but instead of pressing Ice Cream, press Gelato...add hazelnuts into the mixture before completely churned (See Figure 5)

## TASK 6: Making Mango Greek Frozen Yogurt

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Tools/Ingredients Needed:

- Cool Creations ICE-60W Ice Cream Maker
- 2 Cups of Whole Milk
- 2 Cups Vanilla Greek Yogurt
- ½ Cup of Granulated Sugar
- 4 Cups of Frozen Mango Pieces
- 1 Teaspoon of Fresh Lime Juice
- Medium Sized Mixing Bowl
- Food Processor
- Strainer

Instructions:

1. **ADD** all above ingredients into a food processor
2. **PUREE** until the mixture is entirely smooth
3. **STRAIN** into a medium sized mixing bowl, refrigerate mixture overnight
4. **FOLLOW** steps 5 and 6 in Task 2, pressing the Ice Cream button

## Works Cited

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"CUISINART ICE-60W Series Instruction Booklet." (2015): n. pag. *Cuisinart*. Web. 13 Sept. 2016.  
< <https://www.cuisinart.com/share/pdf/manuals/ice-60w.pdf> >.

"CUISINART ICE-60W Series Recipe Booklet." (2015): n. pag. *Cuisinart*. Web. 13 Sept. 2016.  
< file:///Users/gandgfuller/Desktop/ice-60w\_recipe.pdf >.

Rodgers, Mary. "Cuisinart Cool Creations Ice Cream Maker (ICE-60W)." *Cuisinart YouTube*. Cuisinart, 19 May 2016. Web. 13 Sept. 2016. <<https://www.youtube.com/watch?v=WhCWTEyctSQ>>.