

**A Guide to the Cuisinart ICE-60W Ice Cream
Maker in Shanks Hall: By Colleen Kelly**

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Introduction

Hello everyone and thank you for choosing to use the Cuisinart ICE-60W in Shanks Hall. It took a lot of convincing and saving up to get the ice cream maker, so we're glad it's being put to use. We're hoping that more ice cream creates more success! In this SOP (Standard Operating Procedure), we will be going over everything Cuisinart ICE-60W. From ingredients, warnings, and cleaning instructions to ice cream and frozen yogurt recipes. I hope that you find this manual helpful and enjoyable. Once again, thank you for helping out Shanks Hall and using this appliance. If you have any issues or concerns about the manual or machine, contact me, Colleen Kelly, at cpkelly7@vt.edu or notify a staff member.

Machine Basics

Before instructing you on how to make the recipes, it is essential that you understand how to use the machine before attempting to make any delicious dessert creations. Please read the usage information and then proceed to use the ICE-60W with caution.

Safeguards

Reading about and understanding the safeguards will prevent injury and fire/electrical hazards.

1. Do not place cord, plug, or base of the ICE-60W in water or any liquid.
2. Please be cautious and supervise any children that are using or nearby the ICE-60W
3. Unplug the cord when you are setting up and cleaning the machine.
4. Keep body parts and utensils away from the ICE-60W while it is in motion.
5. Do not operate the appliance if there has been any sort of damage done to the machine. Get it fixed promptly.
6. Do not add any attachments as it may cause a fire or electrical hazard.
7. The cord should not hang or touch any hot surfaces.
8. Do not put the freezer bowl in any hot conditions to reduce risk of hazards and injury. Those conditions may include flames, hot plates, stoves, and the dishwasher.
9. Always unplug your appliance before storing it. You should not use your appliance when it is stored.

How to Start the ICE-60W



Note:

- THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY!
- Do not use outdoors! If repairs are needed, notify a professor and they will contact an authorized service representative promptly.

How to Start the ICE-60W

Starting the ICE-60W is not as simple as pressing a button. Read the following instructions so you can quickly and properly make your delicious dessert.

1. Before the fun can begin, go to the Shanks Hall break room on the 3rd floor (Room 380) to retrieve the freezer bowl from the freezer. The freezer bowl **must** remain in the freezer at all times unless it is in use.
 - a) To ensure that the freezer bowl is frozen, shake it around. If you hear the sound of water moving, it is not frozen enough. Put the freezer bowl back in the freezer and wait until it is completely frozen. The freezer bowl will look like this:



2. Place the freezer bowl into the base of the machine. The base looks like this:



3. Once the freezer bowl is securely in the base, put the mixing arm into the freezer bowl with the circle side facing up. The mixing arm looks like this:



4. Place the easy-lock lid on the base of the appliance and have it positioned slightly towards the right. Turn it clockwise to lock. This is what the lid looks like:



5. Plug in the appliance. Plugging it in should cause the buttons to light up.
6. Select your function (Ice Cream, Gelato, Sorbet).
 - a) Wait for a beeping sound. This indicates that the machine is ready.
7. Once you hear the beeping sound, select the Start/Stop button to start the appliance.

How to Clean the ICE-60W

Knowing how to properly clean the appliance is important because a properly clean machine will make great ice cream with it's next use. For the following task, you will need to have these materials:

- Soap
- Damp cloth
- A dry, room-temperature storage space

Steps

1. Unplug the appliance and make sure that it is completely turned off.
2. Remove the freezer bowl, mixing arm, and easy-lock lid.
3. Wash each part by hand with warm soapy water. These parts **do not** belong in a dishwasher because they may become seriously damaged.
4. Completely dry all parts.
5. Clean the base with a damp cloth.
6. Put the freezer bowl back in the freezer in the Shanks Hall 3rd floor break room (Room 380).
7. Store the appliance and remianing parts in a responsible location that is room-temperature and has no exposure to water. Ensure that the appliance is no longer turned on or plugged in.

Troubleshooting

Here, we will cover a few troubleshooting basics for the appliance. If your concern cannot be found here, or you suspect your appliance is damaged, call the Cuisinart Service center at 1-800-726-0190. If you are a student, I would notify a professor or staff member about the appliance's issue. Additionally, please e-mail me at cpkelly@vt.edu so I can spread the news around Shanks.

- **Scenario 1:** I selected the wrong function.
 - a) Resolution: Press the Start/Stop button **twice** to reset the function.
- **Scenario 2:** The appliance is frequently beeping every couple of minutes
 - a) Resolution: The beeping indicates that your dessert is done. Turn off the appliance by selecting the Start/Stop button.
- **Scenario 3:** The appliance stopped working after I started it.
 - a) Resolution: It may be that there are too many ingredients in the appliance and it is being weighed down. It is also possible that the recipe is incomplete. To resolve this, press the Start/Stop button to turn off the appliance. Let the appliance cool.
- **Scenario 4:** I finished my recipe, but the ice cream was too thin. What can I do?
 - a) Resolution: Thin ice cream is a result of a freezer bowl that is not frozen enough. Return the bowl to the freezer and re-do the process again once the freezer bowl is frozen enough.

Recipes for the Cuisinart ICE-60W

Here are some classic, crowd-favorite recipes. You may use these recipes, or you may do your own research and find recipes you would like to try. For reference, here is a Cuisinart Recipe Guide: <https://www.cuisinart.com/share/pdf/manuals/ice-100.pdf> Note that the Recipe Guide is specific to the Cuisinart ICE-100, so there may be some variations. You will still be able to use these recipes with the ICE-60W with just a few alterations.

Simple Chocolate Ice Cream

This recipe makes about 7 cups (fourteen 1/2 cup servings). You may adjust the measurements to the amount of ice cream you desire. **Note** that you will need **two or more hours** to let the mixture cool before putting it in the machine.

For this recipe, you will need these ingredients:

- 2/3 cup cocoa powder, sifted
- 1/2 cup granulated sugar
- 1/3 cup packed brown sugar
- Pinch of kosher salt
- 1 1/2 cups whole milk
- 3 1/2 cups heavy cream
- 2 teaspoons pure vanilla extract
- 1 medium bowl
- 1 whisk
- 1 hand mixer (optional)
- 1 wooden spoon for mixing
- Plastic wrap
- Airtight container (optional)

Steps

1. Combine the cocoa powder, sugars, and salt in a medium bowl. Use the whisk to completely combine the three ingredients.
 - R **Remember:** Break up any large pieces in the bowl.
 2. Add whole milk to the mixture. You may use the hand mixer on low speed or the whisk to combine the ingredients. Ensure that the ingredients have dissolved into each other before moving onto the next step.
 3. Use the wooden spoon to stir the mixture. While stirring, pour in the heavy cream and vanilla extract. Continue to stir until the ingredients are evenly mixed.
 4. Cover the bowl with plastic wrap and place it in the refrigerator in the Shanks Hall break room in room 380. Let the mixture refrigerate for **at least** two hours.
 5. Once the mixture has been refrigerated for 2 hours, you may begin to make it. Follow the instructions on page 3 to turn on the appliance. Make sure to select the "Ice Cream" button for this recipe.
 6. When the machine is up and running, you can begin to pour the mixture in through the spout on the lid.
 7. Cover the spout with the cap.
 8. This recipe can take anywhere from 15-40 minutes. Typically, it should take 25-30 minutes, but it all depends on the desired thickness for your ice cream.
- i **Tip:** If the ice cream is still not as thick as you'd like, transfer the ice cream into an airtight container and let it freeze for 2 extra hours.



Basic Vanilla Gelato

This recipe makes about 5 cups (ten 1/2 cups). You may adjust the measurements to the amount of gelato you desire. **Note** that you will need **two or more hours** to let the mixture cool before putting it in the machine.

For this recipe, you will need these ingredients:

- 1 cup heavy cream
- 3 cups whole milk, divided
- 1 cup granulated sugar
- 2 tablespoons corn starch
- Pinch of kosher salt
- 1/2 teaspoon pure vanilla extract
- 1 tablespoon liquid pectin
- 1 medium saucepan
- 1 whisk
- 1 wooden spoon
- 1 small or medium mixing bowl
- 1 container

Steps

1. Go to the Shanks Hall third floor break room (Room 380) and set the stove to medium/medium-low heat. Combine the cream and 2 cups of milk in a medium saucepan. Bring the mixture to a simmer.

2. Combine the leftover milk, sugar, cornstarch, salt, and vanilla in a small or medium mixing bowl and whisk the ingredients to mix.
3. Once the mixture on the stove comes to a simmer, add the ingredients you mixed in step 2 to the saucepan and stir until the ingredients are completely combined.
4. With the saucepan still over medium/medium-low heat, stir the mixture continuously until it begins to thicken. It should be in a strong simmer.



Tip: You will know the mixture is good enough when it coats the back of the spoon.

5. Turn the stove off and remove the pan. Now stir in the pectin. Once the pectin is mixed in, strain the mixture and let it cool to room temperature.
6. Place the room temperature mixture into a container and cover it. Let the mixture refrigerate for **at least two hours**.
7. After refrigerating the mixture for two hours, remove the cover and whisk the mixture.
8. After whisking the mixture, you may begin to use the ice cream maker. Follow the instructions on page 3 for how to turn on the appliance. For this recipe, you will be selecting the "Gelato" button.
9. When the machine is on and running, you may begin to pour the mixture through the spout on the lid.
10. Cover the spout with the cap.
11. Let it mix for any time between 15-40 minutes. Typically, it should take around 40 minutes, but it depends on your desired thickness for your gelato.



Tip: If the gelato is still not as thick as you'd like, transfer the gelato into an airtight container and let it freeze for 2 extra hours.



Raspberry-Mint Sorbet

This recipe makes about 8 cups (sixteen 1/2 cups). **Note** that you will need **two or more hours** to let the mixture cool before putting it in the machine.

For this recipe, you will need these ingredients:

- 3 cups water
- 2 cups granulated sugar
- 1 cup packed mint leaves
- Pinch of kosher salt
- 6 cups frozen raspberries, thawed
- 1 medium saucepan
- 1 Cuisinart Immersion Blender
- 1 fine mesh strainer
- 1 airtight container (optional)

Steps

1. Combine water and sugar in a medium saucepan over medium-low heat to make the sorbet syrup. Cook until the sugar is completely dissolved.
2. Once the syrup is ready, remove it from the stove and add the mint and salt. Steep the mixture for 15-20 minutes.

3. Add raspberries to the mixture. Blend the mixture in the Cuisinart Immersion Blender until it is smooth. Strain the mixture and then let it adjust to room temperature.
4. Once it is room temperature, cover the mixture and let it refridgerate for **at least**two hours.
5. After the mixture has refridgerated for two hours, you may begin to use the ice cream maker. Follow the instructions on page 3 for how to turn on the appliance. For this recipe, you will be selecting the "Sorbet" button.
6. When the appliance is on and running, you may begin to pour the mixture through the spout on the lid.
7. Cover the spout with the cap.
8. Let it mix for any time between 15-40 minutes or to your desired thickness.



Tip: If the sorbet is still not as thick as you'd like, transfer the sorbet into an airtight container and let it freeze for 2 extra hours.



Post-Requisites

After creating your delicious dessert creations, you may want to transfer them into airtight containers so you are able to save them. Enjoy!

Related Links

Here are some links you may find useful. You may use these as references for how Cuisinart ice cream makers typically work.

1. <https://www.youtube.com/watch?v=E4cEZzMSpaQ>
2. <https://www.youtube.com/watch?v=Jp-hJ-MhiSE>

References

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