

Cuisinart ICE-60W

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Starting Out

Introduction

This standard operating procedure (SOP) intends to describe how English students can use the Cuisinart ICE-60W ice cream and gelato machine. The Department of English at Virginia Tech is installing these ice cream machines in all the classrooms in Shanks Hall. After reading this SOP, users will be able to do the following:

- Identify all the components of the Cuisinart ICE-60W
- Understand the language of ice cream machines
- Assemble the machine
- Create their own ice cream
- Clean and maintain the Cuisinart ICE-60W
- Run troubleshooting activities if problems arise

It is the hope of the Virginia Tech Department of English that those participating in academic pursuits in Shanks Hall will be able to efficiently use the Cuisinart ICE-60W and effectively enjoy ice cream in the midst of their studies.

How-To Guides

How to Assemble the Cuisinart ICE-60W

The purpose of this section of the SOP is to inform the user about the components of the Cuisinart ICE-60W and teach him or her how to put the ice cream machine together.

Before assembling the Cuisinart ICE-60W, the user should check with the instructor of the class if it is appropriate to use the ice cream machine given the coursework of the day.

This assembly would take place in a classroom in Shanks Hall. The user will not typically have to assemble the device by his or herself; however, in the event that an engineer who is taking an introductory English class takes the ice cream machine apart, an individual affiliated with the Department of English at Virginia Tech will be able to reassemble the Cuisinart ICE-60W.

1. Set the **Base** of the ice cream machine on the table
2. Insert the **Freezer Bowl** into the top of the **Base**
3. Put the **Mixing Arm** with the **Easy-Lock Lid with Ingredient Spout**
4. Use the **Cap with Measurement Cup** to plug up the **Easy-Lock Lid with Ingredient Spout**
5. Use **Cap with Measurement Cup** to plug up the **Easy-Lock Lid with Ingredient Spout**
6. Plug in the Cuisinart ICE-60W into an electrical outlet

How to Make Ice Cream

The purpose of this section of the SOP is to inform the user about the process of making ice cream using the Cuisinart ICE-60W in the classrooms in Shanks Hall.

Before making ice cream, the user should go to classroom 3.14159 to acquire the needed ingredients for the ice cream. The Department of English stores all ice cream ingredients in the freezer of the aforementioned classroom.

Students using the ice cream machines located in the classrooms in Shanks Hall would be using the Cuisinart ICE-60W preferably before or after class.

1. Select the "Ice Cream" button on the **Control Panel**
2. Press the "Start/Stop" button on the **Control Panel** to make the **Freezer Bowl** turn
3. Pour assembled ingredients through the **Ingredient Spout** on the **Easy-Lock Lid**
4. Turn off the machine after at least 15 minutes
5. Pour the newly created ice cream into a bowl for consumption

How to Clean the Cuisinart ICE-60W

The purpose of this section of the SOP is to inform the user about the proper cleaning and maintenance techniques needed to keep the Cuisinart ICE-60W operating to the best of its ability.

Before cleaning the Cuisinart ICE-60W, the user should completely remove all of the newly created ice cream from the **Freezer Bowl**.

Students should employ these general maintenance recommendations after they finish using the Cuisinart ICE-60W ice cream and gelato maker.

1. Clean the **Freezer Bowl**, **Mixing Arm**, and **Easy-Lock Lid with Ingredient Spout** with warm, soapy water in the bathroom sink in Shanks Hall
2. Wipe **Base** clean with a damp paper towel found in the bathrooms in Shanks Hall
3. Dry all parts with a new paper towel
4. Put the **Freezer Bowl** into the freezer in classroom 3.14159
5. Keep all other device components in the designated storage area in the classroom in which the ice cream was made

Troubleshooting

Troubleshooting #1

The incorrect function was selected.

User Error

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

Troubleshooting #2

The unit stopped running.

Machine Malfunction

- Recipe is either complete, or load was too heavy
- Press "Start/Stop" button and let unit cool

Recipes

V.P.I. Vanilla

The name V.P.I. Vanilla is taken from the University's full name, the "Virginia Polytechnic Institute and State University."

Please assemble the following ingredients.

- 1.5 cups of whole milk
- 1 cup plus 2 tablespoons of granulated sugar
- 3 cups of heavy whipping cream
- 1.5 tablespoons of pure vanilla extract from the Virginia Tech Bookstore

This recipe is for a volcanic vanilla treat!

Preparation

1. Using a hand mixer, combine the milk, sugar and salt until the sugar dissolves
2. Stir in the heavy cream and vanilla
3. Cover the mixture and refrigerate it in classroom 3.14159 for 2 hours

Creation

1. Press "Ice Cream" and "Start/Stop" buttons
2. Pour the mixture through the **Easy-Lock Lid With Ingredient Spout** and then cover with the **Cap With Measurement Cup**
3. Let mix until thickened
4. Remove ice cream from Cuisinart ICE-60W and enjoy!

Marching Virginians Chocolate (MVC)

The name Marching Virginians Chocolate, or MVC, alludes to a building on-campus constructed and opened in the fall of 2015. That building is the Marching Virginians Center, the home of The Marching Virginians, Virginia Tech's 330-member civilian marching band better known as *The Spirit of Tech!*

Please assemble the following ingredients.

- .66 cup of cocoa powder
- .5 cup of granulated sugar
- .33 cup of packed brown sugar
- Pinch of kosher salt
- 1.5 cups of whole milk
- 3.5 cups of heaving whipping cream
- 2 teaspoons of pure vanilla extract

This recipe is for a colossal chocolate treat!

Preparation

1. Whisk the cocoa, sugars, and salt
2. Add in the milk and beat the mixture to combine all dry ingredients
3. Stir in the heavy cream and vanilla
4. Cover the mixture and refrigerate it in classroom 3.14159 for 2 hours

Creation

1. Press “Ice Cream” and “Start/Stop” buttons
2. Pour the mixture through the **Easy-Lock Lid With Ingredient Spout** and then cover with the **Cap With Measurement Cup**
3. Let mix until thickened
4. Remove ice cream from Cuisinart ICE-60W and enjoy!

President Sands Strawberry

The name President Sands Strawberry is based on the 16th President of Virginia Tech Dr. Timothy Sands.

Please assemble the following ingredients.

- 1.5 cups of fresh strawberries
- .75 cup of whole milk
- .66 cup of granulated sugar
- Pinch of kosher salt
- 1.5 cups of heavy whipping cream
- 1.5 teaspoons pure vanilla extract

This recipe is for a sumptuous strawberry treat!

Preparation

1. Put the strawberries into the food processor in Shanks classroom 3.14159
2. Whisk together the milk, sugar, and salt
3. Stir in the heavy cream and vanilla
4. Stir in the strawberries
5. Cover the mixture and refrigerate it in classroom 3.14159 for 2 hours

Creation

1. Press “Ice Cream” and “Start/Stop” buttons
2. Pour the mixture through the **Easy-Lock Lid With Ingredient Spout** and then cover with the **Cap With Measurement Cup**
3. Let mix until thickened
4. Remove ice cream from Cuisinart ICE-60W and enjoy

Sources

References

The information in this SOP on assembly, usage, cleaning, and troubleshooting has been adapted from the official manual for the [Cuisinart ICE-60W](#) by the Virginia Tech Department of English.

The recipes in this SOP have been adapted from the Simple Vanilla, Simple Chocolate, and Fresh Strawberry recipes located in the [Cuisinart recipe guide](#).