

## **How to use the Ice Cream Machine**

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# Introduction

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Welcome to the English Departments Shanks Hall room 370. An ice cream machine has been placed in this room for the usage of stuents and teachers, so please feel free to use it at anytime.

This dcoument will explian, in a series of steps, how to properly use the Cusinart ice cream machine in Shanks 370 to make ice cream as well as explain warnings associated with the product, cleaning instructions, recipes to make using the machine, and a troubleshooting section to cover any issues or problems that you may come across while using the product in this room.

## Materials Needed

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Before you get started there are a couple of materials that are necessary to begin making ice cream with the machine. Detailed in this section are the necessary materials needed for the recipes included with the machine. All the food materials can be gathered from the kitchen in room 380. The following list includes all the materials that you will need for all of the recipes included in this procedure:

### Materials

- Cuisinart ice cream machine
- Measuring cup
- Whisk
- Bowl
- Food processor fitted with chopping blade

### Materials for simple vanilla ice cream

- 1 ½ cups whole milk
- 1 cup plus 2 tablespoons granulated sugar
- Pinch kosher salt
- 3 cups heavy cream
- 1 ½ tablespoons pure vanilla extract

### Materials for fresh strawberry ice cream

- 1 ½ cups fresh strawberries
- ¾ cup whole milk
- 2/3 cup granulated sugar
- Pinch kosher salt
- 1 ½ cups heavy cream
- 1 ½ teaspoons pure vanilla extract

### Materials for peanut butter cup ice cream

- 1 cup of good quality peanut butter
- 2/3 cup of granulated sugar
- 1 cup of whole milk
- 2 cups of heavy cream
- 1 teaspoon pure vanilla extract
- 1 cup chopped chocolate peanut butter cup candies

## Preparing the Ice Cream Machine

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Make sure the freezer bowl is frozen before beginning your recipe. The freezer bowl will always be in the freezer located in room 380. To determine whether or not the freezer bowl is frozen shake it. If you can hear the liquid inside moving around, then the bowl isn't completely frozen. Make sure after you finish using the freezer bowl that you wash and dry the bowl and place it back in the freezer in room 380.

## Making Desserts

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A quick note before you begin. When filling the freezer bowl, make sure you don't fill it any higher than a half inch from the top. It is best if you prepare the ingredients in a separate bowl then pour the mixture into the ingredient spout. (This bowl can be found inside the kitchen.)

The following steps explain how to make a dessert using the ice cream machine.

1. Find the freezer bowl in the freezer in room 380 and take it to room 370. Make sure you begin immediately as the freezer bowl will immediately begin defrosting.
2. Set the freezer bowl in the base of the ice cream machine and place the arm in the freezer bowl. The arm just rests in the bowl. Make sure the circle side is facing up.
3. Place the lid over the base making sure that it is oriented to the right of the center.
4. Turn the lid clockwise to lock.
5. The machine can make ice cream, Gelato or Sorbet, but you are only interested in the ice cream function. Select the ice cream function. A beep sound will be heard when the machine is ready.
6. Select the start/stop button on the control panel located on the front of the base and the freezer bowl will start turning.
7. Pour the ingredients that you mixed in a separate bowl through the ingredient spout. Frozen dessert takes about 15 to 40 minutes to complete.
8. When the dessert is done it will beep for 5 seconds every 3 minutes. You should note that the final consistency of the dessert will depend on room temperature, bowl temperature, the temperature of the ingredients and other variables.

## Warnings Keeping Yourself and others Safe

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Nobody wants to get hurt especially when they could have prevented it. Here are some relevant information to prevent self injury and the injury of other people.

Steps to take to insure that you and the machine stay safe.

- Don't place cord or base of the ice cream machine near water or any other liquid to prevent risk of shock.
- Unplug the machine when it is no longer in use.
- For the longevity of the machine do not allow the freezer bowl sit around extremely hot objects.
- Make sure your hands are dry when using the machine.
- The machine has a safety feature that automatically turns off the motor if it overheats.

## How to Clean the Machine

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It is important to keep the machine clean for your usage and for your fellow classmates that might also use the machine.

The following are steps you should take to clean and maintain the ice cream machine.

1. Take out the lid, the mixing arm, and the freezer bowl.
2. Take them to the sink in room 380.
3. Clean the 3 components with warm soapy water. Make sure to be extra careful with the freezer bowl and don't clean with abrasive cleansers.
4. Clean parts thoroughly.
5. Dry all of the parts thoroughly and place the freezer bowl back in the freezer. Take the lid and mixing arm back to the ice cream base in room 370.
6. Clean the motor base clean with a damp cloth.
7. Put the machine back together.

## Simple Vanilla Ice Cream

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Everybody loves the classic vanilla flavored ice cream. This is a simple recipe to follow and can be made in around 2 hours.

The following information shows the materials needed to make this recipe and the steps necessary to create vanilla ice cream using the ice cream machine.

- 1 ½ cups whole milk
  - 1 cup plus 2 tablespoons granulated sugar
  - Pinch kosher salt
  - 3 cups heavy cream
  - 1 ½ tablespoons pure vanilla extract
1. Grab the mixing bowl and add the sugar
  2. Add the milk, sugar, salt, and mix until the sugar is dissolved.
  3. Add in the heavy cream and vanilla then continue mixing.
  4. After you finish mixing all of the ingredients cover the bowl with plastic wrap refrigerate the mixture for at least 2 hours.
  5. After the mixture has been refrigerated for 2 hours take it out and press the start/stop button on the machine.
  6. Pour the mixture through the spout and continue mixing until the mix has thickened.
  7. Transfer the mixture into an airtight container and place in freezer for 2 hours and remove from the freezer 15 minutes before serving.

## Fresh Strawberry Ice Cream

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Although there's classics like the regular vanilla ice cream, it is always great to change things up a bit and add a little extra flavor into the mix. The fresh strawberry ice cream recipe can add that flavor for you.

The following information shows the materials needed to make the recipe and the steps necessary to create fresh strawberry ice cream using the ice cream machine.

- 1 ½ cups fresh strawberries
  - ¾ cup whole milk
  - 2/3 cup granulated sugar
  - Pinch kosher salt
  - 1 ½ cups heavy cream
  - 1 ½ teaspoons pure vanilla extract
1. Using a food processor fitted with a chopping blade, chop the strawberries until rough or finely chopped. The preference is yours.
  2. Grab the mixing bowl and add the sugar.
  3. Add the milk, sugar, salt, and whisk until the sugar is dissolved.
  4. Add in the heavy cream and vanilla then continue mixing.
  5. Add in the strawberries with the juices included.
  6. After you finish mixing all of the ingredients, cover the bowl with plastic wrap, and refrigerate the mixture for at least 2 hours.
  7. After the mixture has been refrigerated for 2 hours take it out and mix it again. Press the start/stop button on the machine.
  8. Pour the mixture through the spout and continue mixing until the mix has thickened.
  9. Transfer mixture into airtight container and place in freezer for 2 hours and remove from the freezer 15 minutes before serving.

## Peanut Butter Cup Ice Cream

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Another interesting flavor is the peanut butter cup ice cream. This is a combination of peanut butter and ice cream.

The following information shows the materials needed to make this recipe and the steps necessary to create peanut butter cup ice cream using the ice cream machine.

Materials for peanut butter cup ice cream

- 1 cup of good quality peanut butter
  - 2/3 cup of granulated sugar
  - 1 cup of whole milk
  - 2 cups of heavy cream
  - 1 teaspoon pure vanilla extract
  - 1 cup chopped chocolate peanut butter cup candies
1. Grab the mixing bowl and mix peanut butter and sugar until its smooth.
  2. Then add milk and continue mixing until all of the sugar has been dissolved.
  3. Add in the heavy cream and vanilla then continue mixing.
  4. After you finish mixing all of the ingredients, cover the bowl with plastic wrap and refrigerate the mixture for at least 2 hours.
  5. After the mixture has been refrigerated for 2 hours take it out. Press the start/stop button on the machine.
  6. Pour the mixture through the spout and continue mixing until the mix has thickened.
  7. Gradually add chopped candy into the churning ice cream.
  8. The ice cream is done when you get the desired consistency.
  9. Transfer the mixture into an airtight container and place in freezer for 2 hours and remove from the freezer 15 minutes before serving.

# Troubleshooting

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**Problem:** The Ice cream machine won't turn on.

**Solution:** Make sure that the machine is plugged into the wall.

**Problem:** The wrong function was chosen when fixing ice cream.

**Solution:** The Unit can be reset by pressing the Start/stop button twice.

**Problem:** The unit suddenly stop working.

**Solution:** In the case that the unit just suddenly stops working it could be because your ice cream is done fixing or the unit has overheated and triggered its safety measures to protect the motor. The motor will automatically be shutdown when the motor overheats or the load is too great.

**Problem:** The finished recipe isn't thick enough.

**Solution:** It could be possible that the freezer bowl wasn't cold enough or that too much of your ingredients were used for your recipe.