

**We Scream for Ice Cream!**

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# Instructions on Handling Cool Creations™ Ice Cream Makers

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Congratulations! Virginia Tech's CLAHS was voted the happiest college within the university, and we are being rewarded for our diligence. Inside this Standard Operating Procedure, you will find out everything you need to know about our newest additions to Shanks Hall.



Editor: Maddy Bloomer, ENGL 3814

## Introduction

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Say Hello to Cuisinart® ICE-60W!

The College of Liberal Arts and Human Sciences (CLAHS) of Virginia Tech wants to thank all of our students and faculty for all of their hard work and dedication. To extend our appreciation, we have installed Cuisinart® Cool Creations™ Ice Cream Makers, shown in Figure 1, in each classroom of Shanks Hall. We have created this set of instructions to let all of the potential users of the machines know how to use and maintain these machines properly. Please read carefully before use. And after that, be sure to enjoy!



**Figure 1: Figure 1 Cuisinart® ICE-60W**

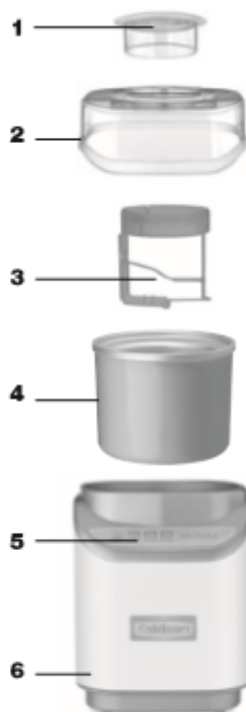
## Materials Needed

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Before each use, it is important to make sure all eight parts of the machine are there and intact. These are listed in Figure 2. The only other materials needed for the use of this machine are your chosen ingredients.

**Figure 2: Figure 2 Necessary Parts for Cuisine® ICE-60W**

- 1. Cap With Measurement Cup**  
Pour recipe ingredients through the spout. Also use to add ingredients, like chips or nuts, without interrupting the freezing cycle.
- 2. Easy-Lock Lid with Ingredient Spout**  
Transparent to let you watch the freezing process as it progresses. Lid is designed to easily lock to the base.
- 3. Mixing Arm**  
Mixes and aerates ingredients in freezer bowl to create frozen desserts.
- 4. Freezer Bowl**  
Contains cooling liquid within a double insulated wall to create fast and even freezing. Double wall keeps the bowl cool and at an even temperature.
- 5. Control Panel**  
Select function with preset program time.
- 6. Base**  
Contains heavy-duty motor system strong enough to handle ice cream, gelato, frozen yogurt, and sorbet.
- 7. Rubber Feet (not shown)**  
Nonslip feet keep base stationary during use.
- 8. Cord Storage (not shown)**  
Unused cord is easily pushed into the bottom of base to keep counters neat and safe.



## Staying Safe When Using This Product

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Before we start with instructions, it is necessary to inform you of any and all hazards associated with the use of these machines. Please read carefully before use.

Risk assessment for yourself:

1. Make sure there are no liquids near any parts of the machine to avoid any risk of electric shock.
2. Make sure there is no damage to the cord or plug, and consult with the previous user to make sure no malfunctions occurred.
3. Always avoid contact with moving parts to avoid risk of injury.

Risk assessment for the machine:

1. Make sure the cord is out of the way and not hanging over the edge of a table or counter.
2. Never use sharp objects or utensils inside the freezer bowl to avoid any damages.
3. Unplug the machine before any cleaning or troubleshooting.

## Preparing Your Recipe

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It is important to understand the proper way to prepare a recipe for this particular machine before attempting your first time.

1. Wash and dry the freezer bowl.
2. Freeze the freezer bowl completely before beginning your recipe; the usual time is between 12 and 24 hours. For optimal results, leave the freezer bowl in the back of the freezer at all times.
3. Shake the freezer bowl to find out whether it is completely frozen. If you do not hear any liquid moving inside, the cooling liquid is frozen.
4. Prepare ingredients in a container that is easy to pour from.

Make sure your ingredients yield 2 quarts or less.

Do NOT fill the freezer bowl higher than half an inch from the top.

## Making Frozen Desserts

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Only follow these instructions when you are absolutely ready to make your frozen desserts. The freezer bowl defrosts quickly after removing from the freezer. If you fail to do so, you will not receive the results you want.

1. Make sure the lights on the machine are on. If they are not, plug the machine into the nearest outlet.
2. Remove the freezer bowl on the center of the base.
3. Place the freezer bowl on the center of the base.
4. Place the mixing arm in the freezer bowl so that it rests in the center with the circle side facing up.
5. Place and lock the lid on the base.
6. Select your desired function: ICE CREAM, GELATO, or SORBET. The machine should beep to ensure it is in ready mode.

If you want frozen yogurt, select the ICE CREAM function.

7. Select Start/Stop. The freezer bowl should start turning.
8. Pour ingredients through ingredient spout immediately, and place the measurement cup on the lid.

9. Add any preferred extra ingredients once the dessert begins to thicken.

If you are adding melted chocolate, drizzle slowly to avoid clumps.

10. Enjoy your frozen dessert!

Depending on the recipe and volume of the bases, your frozen dessert should be ready anywhere between 15 to 40 minutes. Once it is finished, the machine will beep for 5 seconds every 3 minutes, for up to 30 minutes.

If you desire a firmer consistency that the output, place your dessert into an airtight container and store in the freezer for at least two hours.

## Maintaining the Machine

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At the end of each day, it is important to clean the machine for sanitary reasons.

Never use abrasive cleansers or dishwashers to clean the machine.

1. Clean the freezer bowl, mixing arm, and lid in warm, soapy water.
2. Wipe motor base clean with damp cloth.
3. Dry all parts thoroughly.

To avoid any damage to the machine, make sure the freezer bowl is completely dry before placing in freezer.

Additionally, never store the lid, mixing arm, or base in the freezer.

## Chocolate Pretzel Frozen Yogurt Recipe

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This recipe and its nutritional information can be found at <http://www.cuisinart.com/recipes/desserts/10068.html>.

The ingredients are as follows:

- 4 cups of plain yogurt
- 1 cup of granulated sugar
- 1/3 cup of cocoa powder, sifted
- a pinch of kosher salt
- 1 cup of low-fat milk
- ½ a teaspoon of pure vanilla extract
- 1 cup of chopped chocolate-covered pretzels

How to make:

1. Line a fine mesh strainer with 1 to 2 paper coffee filters, and position it over a bowl.
2. Fill the paper-lined strainer with the yogurt, and drain in the fridge overnight.
3. In a large bowl, whisk the strained yogurt, sugar, cocoa powder, salt, milk, and vanilla together until the sugar dissolves.
4. Cover with plastic wrap, and refrigerate at least 2 hours or overnight.
5. Pour the mixture into the freezer bowl.  
Be sure not to fill it higher than half an inch from the top.
6. If consistency is not to your desire, place the frozen yogurt into an airtight container, and freeze for at least 2 hours.  
Remove from freezer 15 minutes before serving.
7. Enjoy!

## Frozen Lemon Yogurt Recipe

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The recipe and its nutritional information can be found at <http://www.cuisinart.com/recipes/desserts/162.html>.

The ingredients are as follows:

- 1 cup of granulated sugar
- 1 cup of fresh frozen lemon juice
- 3 cups of plain low-fat yogurt
- 1 tablespoon of finely chopped lemon zest

How to make:

1. Combine sugar and lemon juice in a 1 – 1 ½ quart saucepan, and bring to a boil.
2. Reduce heat and simmer until sugar is completely melted.
3. Let cool, and refrigerate for 8 hours before using.
4. Pour the mixture into the freezer bowl.  
Be sure not to fill it higher than half an inch from the top.
5. If consistency is not to your desire, place the frozen yogurt into an airtight container, and freeze for at least 2 hours.  
Remove from freezer 15 minutes before serving.
6. Enjoy!

## Coffee Latte Frozen Yogurt Recipe

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This recipe and its nutritional information can be found at <http://www.cuisinart.com/recipes/desserts/113.html>.

The ingredients are as follows:

- 1 cup of whole milk
- 1 packet of plain gelatin
- ½ a cup of granulated sugar
- 3 tablespoons of instant espresso powder
- 1 quart (or about 3 ½ cups) of low-fat vanilla yogurt
- ½ a cup of half-and-half

How to make:

1. Place milk in a 2-quart saucepan.
2. Sprinkle gelatin, and let it stand for 1 minute.
3. Heat the milk and gelatin, and stir until smooth.
4. Stir in sugar and espresso powder, and cook until sugar is dissolved.
5. Transfer to a medium bowl to cool.
6. Add the yogurt and half-and-half, and stir until completely blended.
7. Pour the mixture into the freezer bowl.  
Be sure not to fill it higher than half an inch from the top.
8. If consistency is not to your desire, place the frozen yogurt into an airtight container, and freeze for at least 2 hours.  
Remove from freezer 15 minutes before serving.
9. Enjoy!

## But I didn't want that kind of frozen dessert!?

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It's not making the type of frozen dessert that I want!?

You pressed the wrong button.

- Reset the machine by pressing the Start/Stop button twice.

## Why the beeps!?

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The machine won't stop beeping!?

Your frozen dessert is ready.

- Press the Start/Stop button.

## But I wanted it thick!?

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My dessert is way too thin!?

Your ingredients and/or the temperature of the freezer bowl need to be re-evaluated.

- Put the bowl back in the freezer, and double-check your recipe.