

Cuisinart ICE-60W Instructions

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Cuisinart ICE-60W Operating Procedure

This procedure is meant to guide you through the ice cream making process as quickly and safely as possible. This guide also has recipes at the end to give some suggestions for the most delicious ice cream possible. The Cuisinart ICE-60W is a simple machine use, and with just a little bit of time, you'll have a delicious bowl of homemade ice cream.

Preparation

- Your ice cream ingredients
- A Clean Cusiinart Ice Cream maker and its neccesary components
- Time. You'll need about 20-45 minutes to make a batch of ice cream, depending on what you're making.

**Notice:**

- Overflow
- Spills from overflow can damage the machine.
- Make sure the recipe you're using makes 2 quarts or less. Any more and your mixture will overflow, possibly damaing the ice cream maker.



Beforehand, you'll need to pick an ice cream recipe that you want to follow. Read over the ingredients to the recipe, gather them, making sure you have measured the amounts of each ingredient beforehand for simplicity. You'll also need to make sure that the freezer bowl you use to make the ice cream is freezer temperature. This relies on the user before you replacing the bowl when they're done, but it's important to note that you can't make ice cream with this machine if the bowl isn't freezer temperature. Once the freezer bowl is removed from the freezer, it'll rapidly warm so only take the freezer bowl out when you're ready to make ice cream.

1. Pick your recipe.

Chose from the recipes from the Recipes section, or if you have your own recipe, let the main office know so as to prevent cross-contamination and introduction of allergens.

- 2. Collect and prepare all the ingredients listed in the recipe you chose in step 1.**
- 3. Plug in the ice cream maker, and make sure the front panel lights turn on.**
- 4. Get the freezer bowl component from the freezer. (Figure 1)**



Making the Ice Cream

- Double check that you have all the ingredients that you will need for your recipe prepared and ready to be added to the machine.



Attention: As the ice cream maker is running, please frequently check to make sure the machine is working as intended. Furthermore, during the ice cream making process, the volume of the ingredients will increase. Be sure to not allow the ice cream mixture to overflow. If, during the ice cream making process, you see the bowl begin to overflow, press the start/stop button, lift the lid, and remove some of the ice cream. This minimizes the amount of mess the machine creates and decreases clean-up time.

1. Place the freezer bowl in the base of the machine in the orientation seen in Figure 1.
2. Place the mixing arm in the freezer bowl so the circular side faces up. Note that the arm does not fit tightly with the bowl, this is normal.
3. Place the lid over top of the bowl, ensuring that the lid locks the circular ring of the mixing arm in place.
4. Press the button that corresponds with the type of ice cream you are making. Note that for frozen yogurt, press the ice cream button. You should hear a beep.
5. Press the start / stop button once. The ice cream maker should begin working. Note that to select a different method, press the Start / Stop button twice.
6. Remove the access / measuring cap from the lid of the ice cream maker.
7. Using this access hole, pour your ingredients in.
8. Wait for the ice cream maker to begin beeping.
Once the beeping begins, press the Start / Stop button once to stop the machine. The machine can take anywhere from 15 to 40 minutes depending on recipe and volume of ice cream.
9. Serve and Enjoy!



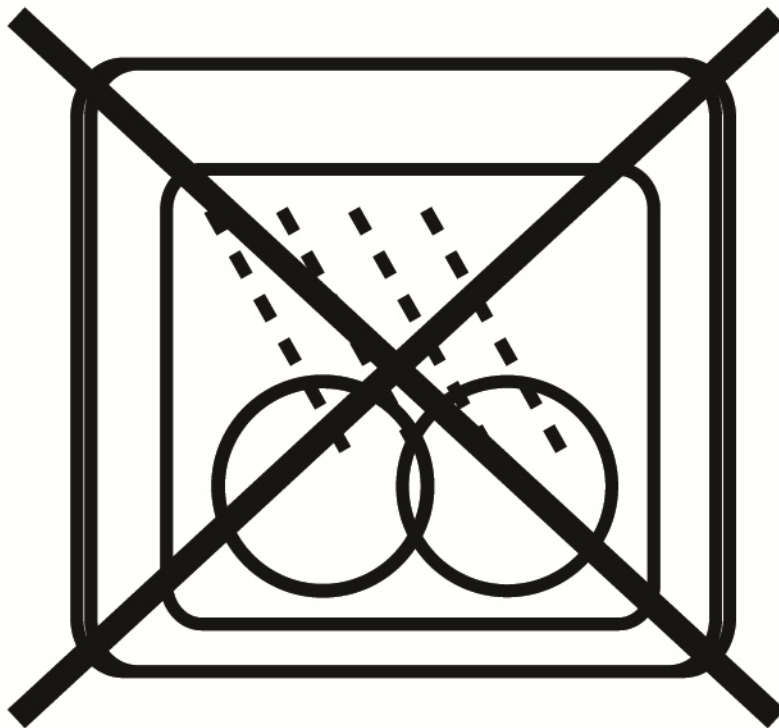
If the consistency isn't hard enough, scoop out the contents of the freezer bowl into a sealable plastic container and freeze until desired firmness is achieved.

Post-Ice Cream and Clean Up



Notice:

- Damage to the ICE-60W and its parts.
- Due to the potential risk of damaging the equipment, please do not use the dishwasher to clean dirty parts. Do not use abrasive cleaners while washing any dirty parts. Do not attempt to take apart the base of the machine to clean it.



Steps to Clean Up

1. Place any leftover ice cream in a plastic resealable container.
Do not store ice cream in the freezer bowl. This damages the bowl.
2. Gather freezer bowl, mixing arm, lid, and measuring / access cap.
3. Wash all four, using warm soapy water only.
4. Wipe down machine with damp cloth.
5. Gather any containers that were used to make the ice cream (jugs, bottles, measuring cups, etc.)
6. Rinse the aforementioned objects, and place them in the dishwasher.
7. Place the clean freezer bowl in the freezer for the next use.

This is especially important in order for the ice cream maker to be useable at a moment's notice.

Strawberry Ice Cream

This recipe makes about 5 1/2 cups of ice cream. (about 1.4 quarts).



CAUTION:

- Sharp Objects
- Exercise caution when using a knife to prepare the ingredients



You will need:

- A knife
- A cutting surface
- A container with a pour spout
- 1 1/2 cups of strawberries (cored)
- 3/4 cup of whole milk
- 2/3 cup of granulated sugar
- 1 pinch of salt
- 1 1/2 cups of heavy cream
- 1 1/2 teaspoons of vanilla extract

1. Chop the strawberries to a desired consistency. The finer the chop, the more homogenous the ice cream will be.

2. In a container with a pouring spout, mix together milk, sugar, and salt until the sugar is dissolved.
3. Pour the heavy cream, vanilla, and strawberries into the milk mixture.
4. Your mixture is ready to be used to make ice cream.

Pineapple Sorbet

This recipe makes about 7 cups of sorbet (1.75 pints).



CAUTION:

- Sharp Objects
- Exercise caution when using a knife to prepare the ingredients



You will need:

- A knife
 - A cutting surface
 - A container with a pour spout
 - A sieve
 - 2 cups of simple syrup
 - 4 1/2 cups of cubed pineapple (fresh or thawed)
1. Chop all of the cubed pineapple as finely as possible.
 2. Pour the simple syrup into your container with a pour spout, and place the sieve over top of the container.
 3. Scoop your finely chopped pineapple into the container.

4. Refrigerate your pineapple – simple syrup mixture until chilled.
5. Your mixture is ready to be used to make sorbet.

Vegan Coconut Ice Cream

This recipe makes about 1 quart of ice cream (0.5 pints).



CAUTION:

- Sharp Objects
- Exercise caution when using a knife to prepare the ingredients





CAUTION:

- Hot Surfaces
- Exercise caution when using a hot plate to prepare the ingredients



You will need:

- A hotplate
 - A pan
 - A container with a pour spout
 - 2- 13oz Cans of full-fat coconut milk
 - 1/2 cup of sugar
 - 1 pinch of salt
 - 2 tablespoons of cornstarch
 - 1 1/2 teaspoons of vanilla extract
1. Mix the coconut milk, sugar, and cornstarch together in the pan.
 2. Turn the heat to low, stirring frequently until the mixture thickens to coat the back of a spoon.
 3. Pour the mixture into your container with a pour spout.
 4. Refrigerate the mixture until it is chilled.
 5. Your mixture is ready to be used to make ice cream.

Vanilla Frozen Yogurt

This recipe makes about 4 cups of frozen yogurt (1 pints).



CAUTION:

- Sharp Objects
- Exercise caution when using a knife to prepare the ingredients



CAUTION:

- Hot Surfaces

- Exercise caution when using a hot plate to prepare the ingredients



You will need:

- A hotplate
 - A pan
 - 1 container with a pour spout
 - 2 tablespoons of light corn syrup
 - 2 tablespoons of honey
 - 1/4 cup of water
 - 1 vanilla bean's seeds
 - 4 cups of whole milk plain Greek yogurt
 - 1 1/2 teaspoons of vanilla extract
 - 1 1/4 cups of sugar
 - 1 pinch of salt
1. Add corn syrup, water, honey, and scraped vanilla seeds in a pan over medium-low heat.
 2. Simmer until mixture reduces in volume by a half.
 3. Mix together yogurt, corn syrup mixture, vanilla extract, sugar, and salt together until sugar has dissolved.
 4. Add mixture to a container with a pour spout.
 5. Refrigerate until chilled.
 6. Your mixture is ready to be used to make frozen yogurt.

Troubleshooting: Wrong Button

I pressed the wrong button when choosing which type of dessert to make.

- Press the Start / Stop button twice, resetting the machine.

Troubleshooting: Beeping

The unit is beeping every few minutes.

- Press the Start / Stop button. The mixing process is done.

Troubleshooting: Too Soupy

The finished mixture is too soupy.

- Double check recipe, and if all ingredients are correct, the freezer bowl needs to be frozen for longer.

Troubleshooting: Machine Stopped

The unit stopped running, but my ice cream isn't done churning yet.

- The machine has overheated. Press Start / Stop button and let the unit cool before trying again.

References
