

Shanks Hall Ice Cream Machine Instructions

CUISINART ICE-60W

Contents

Introduction	2
Preparation	2
What you will need	2
Notes and precautions	2
Steps to prepare for ice cream making	2
Figure 1.....	3
Making the Ice Cream	3
Notes and Precautions	3
Steps to make ice cream	3
Post-Ice Cream and Clean Up	4
Post-Ice Cream notes	4
Steps to clean up	4
Recipes	4
Notes on recipes.....	4
Recipes	4
Strawberry Ice Cream	4
Pineapple Sorbet.....	5
Vegan Coconut “Ice Cream”	5
Rich Vanilla Frozen Yogurt	6
Troubleshooting.....	7
I pressed the wrong button when choosing which type of dessert to make.	7
The unit is beeping every few minutes.	7
The unit stopped running, but my ice cream isn’t done churning yet.	7
The finished mixture is too soupy.	7
References	8

Shanks Hall Ice Cream Maker Instructions

Introduction

The ice cream machine we have in Shanks Hall is a Cuisinart ICE-60W. The machine operation is fairly simple, but requires the operator to perform a lot of prep and cleanup. But, the payoff is delicious enough to warrant the effort.

Preparation

What you will need

- Your ice cream ingredients.
- Clean Cuisinart Ice Cream maker & necessary components.
- Time. You'll need 20-45 minutes to make a batch of ice cream.

Notes and precautions

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.**

- **Make sure the recipe you're using makes 2 quarts or less. Any more and your mixture will overflow, possibly damaging the ice cream maker.**
- **When adding ingredients to the mixer bowl, be careful not to put your hands or dangle jewelry too close to the mixing arm. Though it rotates slowly, it still poses a hazard due to moving parts.**

Steps to prepare for ice cream making

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 lights are all lit.
4. Get the freezer bowl component from the freezer. (Figure 1)



Figure 1- freezer bowl. Note that the color may vary.

Making the Ice Cream

Notes and Precautions

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. This minimizes the amount of mess the machine creates and decreases clean-up time.

Steps to make ice cream

1. Double check that you have all the ingredients that you will need for your recipe prepared and ready to be added to the machine.
2. Place the freezer bowl in the base of the machine in the orientation seen in Figure 1.
3. 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.
4. Place the lid over top of the bowl, ensuring that the lid locks the circular ring of the mixing arm in place.
5. 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.
6. 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.
7. Remove the access / measuring cap from the lid of the ice cream maker.
8. Using this access hole, pour your ingredients in.
9. 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.
10. Remove the lid to the machine, and lift out the freezer bowl.
11. Serve and Enjoy!
 - a. 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

Post-Ice Cream notes

Cuisinart specifically notes that the freezer bowl, mixing arm, lid, and cap are **not dishwasher safe**.

- 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 with 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.

Recipes

Notes on recipes

Due to the versatility of the machine, many different kinds of frozen treats can be made. Here are some examples, including a vegetarian / vegan option. Furthermore, due to the different nature of the desserts, these do take different amounts of time to make. Generally, ice cream and gelato tend to take less time to make than sorbet. Keep this in mind when choosing a recipe to make.

Recipes

Strawberry Ice Cream

This recipe makes about 5 ½ cups of ice cream. (about 1.4 quarts).

You will need:

- A knife

- A cutting surface
- A container with a pour spout
- 1 ½ cups of strawberries (cored)
- ¾ cup of whole milk
- ⅔ cup of granulated sugar
- 1 pinch of salt
- 1 ½ cups of heavy cream
- 1 ½ 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).

You will need:

- A knife
- A cutting surface
- A container with a pour spout
- 2 cups of simple syrup
- 4 ½ 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).

You will need:

- A hotplate
- A pan.

- A container with a pour spout
- 2- 13oz Cans of full-fat coconut milk
- ½ cup of sugar
- 1 pinch of salt
- 2 tablespoons of cornstarch
- 1 ½ 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.

Rich Vanilla Frozen Yogurt

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

You will need:

- 1 hot plate
- 1 pan
- 1 container with a pour spout
- 2 tablespoons of light corn syrup
- 2 tablespoons of honey
- ¼ cup of water
- 1 vanilla bean's seeds
- 4 cups of whole milk plain Greek yogurt
- 1 ½ teaspoons of vanilla extract
- 1 ¼ 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. In container with a pour spout, mix together yogurt, corn syrup mixture, vanilla extract, sugar, and salt together until sugar has dissolved.
4. Refrigerate until chilled
5. Your mixture is ready to be used to make frozen yogurt.

Troubleshooting

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

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

The unit is beeping every few minutes.

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

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.

The finished mixture is too soupy.

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

References

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