

## **Making Ice Cream in Shanks**

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# Introduction

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Introduction to this SOP for Cuisinart's ICE-60W ice cream maker.

In this standard operating procedure, users will learn how to make three separate recipes with Cuisinart's ICE-60W Series ice cream maker. The machine also makes sorbet, gelato, and frozen yogurt, but this manual will cover ice cream recipes. One of the recipes will use skim milk, another whole, and the last will use soymilk for lactose-intolerant lovers of this beloved frozen treat. Included in this manual will be instructions on getting the machine started, cleaning the machine, and how to confront any problems that may arise during the process of using the ice cream maker. Having this machine in Shanks will give faculty and students alike the chance to create something they enjoy and to make use of the good times that can come with it.

## How to Get the Machine Started

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The following steps will help you get the ice cream maker started.


- **Goal:** Get ice cream machine started
  - **Audience:** Student or faculty in Shanks
  - **Materials:** Machine and included components, moist cloth, desired ingredients for recipe
  -  **DANGER:** Do not fill the freezer bowl higher than 1/2 inch from the top. The ingredients will increase in volume during the freezing process, and this machine yields two quarts or less of whatever is made.
1. **Put** freezer bowl in the coldest part of freezer; it must be completely frozen before preparing recipe, freezing time is usually between 12 and 24 hours.
    - a) (Optional) Leave your freezer bowl in the freezer at all times for convenience. You can take it out at any time for immediate use.
  2. **Assemble** desired ingredients to use in machine
    - a) For best results, **prepare** ingredients in a container from which it is easy to pour
  3. **Remove** freezer bowl from freezer and place it on the center of the base unit
    - a) Bowl will begin to defrost quickly once it has been removed from freezer. Use immediately after removal.
  4. **Place** mixing arm in freezer bowl, it should not fit tightly but it rests in the center of the bowl, circle side facing up
  5. **Place** lid on base, oriented to the right of center
    - a) **Turn clockwise** to lock. Easy-lock lid allows lid to rest on said base.
  6. **Plug** in machine to electric socket
    - a) Once the unit is plugged in, each function button should light up
  7. **Select** desired function: "Ice Cream," "Gelato," or "Sorbet;" See Figure 1



Figure 1: Corresponding buttons

**8. Press "Start/Stop"**

**9. Pour ingredients into bowl through ingredient spout in Easy-lock lid**

## How to Clean the Machine

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The following steps will help you clean the ice cream maker.

- **Goal:** Clean ice cream machine
- **Audience:** Student or faculty in Shanks
- **Materials:** Machine and included parts, moist cloth, working sink, warm water, soap
- 📝 **Note:** Before using the machine, make sure it is clean.


**1. Ensure** the workspace is clean and open, see Figure 2


- a) This is important as there are many movable parts and the cleaning surface should be clear.


Figure 2: Ideal clean workspace




2. **Wipe** motor base with moist cloth prior to using
  - a) Make sure to remove any dust or residue from the manufacturing and shipping process
3. **Detach** lid, freezer bowl, and mixing arm from main component of the machine
 

 **CAUTION:** Do not immerse the water base in water.
4. **Wash** the lid, freeze bowl, and mixing arm in warm water
 

 **CAUTION:** Do not use any abrasive cleaners.
5. **Dry** all parts thoroughly
 

 **CAUTION:** Do not put freezer bowl in the dishwasher. Wash by hand.

 **CAUTION:** Do not put freezer bowl in freezer if bowl is wet. Do not store lid, mixing arm, or base in freezer

## How to Troubleshoot the Machine (Four Different Ways)

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The following steps will help you troubleshoot the ice cream maker.

- **Goal:** Troubleshoot machine in four different situations
- **Audience:** Student or faculty in Shanks
- **Materials:** Ice cream machine

Steps if the incorrect function was selected for making frozen dessert

1. **Reset** the machine by pressing the "Start/Stop" button twice
2. **Press** button for desired function

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- **Materials:** Ice cream machine

Steps if the unit is beeping every few minutes.

**Press** the "Start/Stop" button

- a) The process for creating your frozen dessert has completed and is beeping to remind you. After 40 minutes, the machine will beep for five seconds every three minutes for a maximum of 30 minutes to signal that the process is complete.

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The following steps will help you troubleshoot the ice cream maker.

- **Goal:** Troubleshoot machine in four different situations
- **Audience:** Student or faculty in Shanks
- **Materials:** Ice cream machine

Steps if the unit has stopped running.

**Press** the "Start/Stop" button if, upon inspection, your recipe is complete and let the unit cool.

- a) The machine may have stopped because the load was too heavy. The capacity for the machine is two quarts yielded. If this seems to be happening, stop machine by **pressing** "Start/Stop" twice and **removing** some of your mixture.

## How to Troubleshoot Machine (Four Different Ways)

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The following steps will help you troubleshoot the ice cream maker.

- **Goal:** Troubleshoot machine in four different situations
- **Audience:** Student or faculty in Shanks
- **Materials:** Ice cream machine

Steps if the finished recipe is too thin.

**Place** freezer bowl back in the freezer



- a) **Reevaluate** ingredients and bowl temperature if needed.

## How to Make (Relatively) Healthy Strawberry Ice Cream with Machine

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How to make (relatively) healthy ice cream with skim milk and strawberries

The following steps will help you make healthy ice cream.

- **Goal:** Make (relatively) healthy ice cream
  - **Audience:** Student or faculty in Shanks
  - **Materials:** Machine and included parts, moist cloth, four cups of skim milk, one 14-ounce can of sweetened condensed milk, two tablespoons of vanilla extract, strawberries, spatula
  -  **CAUTION:** Do not fill the freezer bowl higher than one-half inch from the top. The ingredients will increase in volume during the freezing process, and this machine yields two quarts or less of whatever is made.
  -  **Important:** The machine will stop if the system overheats. The machine may overheat if the dessert being prepared is extremely thick, if the unit has been running for an excessively long time, or if the added ingredients contain large pieces.
1. **Wipe** motor base with moist cloth prior to using
  2. **Move** easy-lock lid with ingredient spout over the freezer bowl until it locks into place
    - a) **Attach** cap with measurement cup over easy-lock lid
  3. **Select** "Ice Cream"
    - a) **Press** "Start/Stop." The freezer bowl will start churning.
  4. **Pour** skim milk and can of condensed milk into the freezer bowl using the cap
  5. **Add** in vanilla extract and strawberries
    - a) Frozen dessert will take 15 to 40 minutes to complete. When the mixture has thickened to your liking, it is done.
    - b) After 40 minutes, the machine will beep for five seconds every three minutes for a maximum of 30 minutes to signal that the process is complete.
  6. **Open** cap and twist off easy-lock lid
  7. **Take out** ice cream from bowl using spatula

# How to Make Hazelnut Ice Cream with Machine

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How to make ice cream with half-and-half and Nutella

The following steps will help you make hazelnut ice cream.



- **Goal:** Make ice cream with half-and-half and Nutella
  - **Audience:** Student or faculty in Shanks
  - **Materials:** Machine, moist cloth, four cups of half-and-half, one 14-ounce can of sweetened condensed milk, two tablespoons of vanilla extract, Nutella (see Figure 3 below), spatula
  -  **CAUTION:** Do not fill the freezer bowl higher than one-half inch from the top. The ingredients will increase in volume during the freezing process, and this machine yields two quarts or less of whatever is made.
  -  **Important:** The machine will stop if the system overheats. The machine may overheat if the dessert being prepared is extremely thick, if the unit has been running for an excessively long time, or if the added ingredients contain large pieces.
1. **Wipe** motor base with moist cloth
  2. **Move** easy-lock lid with ingredient spout over the freezer bowl until it locks into place
    - a) **Attach** cap with measurement cup over easy-lock lid
  3. **Select** "Ice Cream"
    - a) **Press** "Start/Stop." The freezer bowl will start churning.
  4. **Pour** half-and-half and can of condensed milk into the freezer bowl using the cap
  5. **Add** in vanilla extract and Nutella (see Figure 3 below)



Figure 3: Image of Nutella

- a) Nutella is dense and can be tricky to move and scoop. Be hasty during this part because the ingredients need to mix together as soon as possible.
  - b) Frozen dessert will take 15 to 40 minutes to complete. When the mixture has thickened to your liking, it is done.
  - c) After 40 minutes, the machine will beep for five seconds every three minutes for a maximum of 30 minutes to signal that the process is complete.
6. **Open** cap and twist off easy-lock lid
  7. **Take out** ice cream from bowl using spatula

# How to Make Lactose-Free Ice Cream with Machine

How to make lactose-free ice cream with soy milk, soy creamer, and vegan chocolate

The following steps will help you make soy ice cream.



- **Goal:** Make dairy-free ice cream with soy for those that are lactose-intolerant
  - **Audience:** Student or faculty in Shanks
  - **Materials:** Machine, moist cloth, two cups soy milk, two cups soy creamer, two tablespoons of cornstarch, one-half cup honey, vegan chocolate, spatula
  -  **CAUTION:** Do not fill the freezer bowl higher than one-half inch from the top. The ingredients will increase in volume during the freezing process, and this machine yields two quarts or less of whatever is made.
  -  **Important:** The machine will stop if the system overheats. The machine may overheat if the dessert being prepared is extremely thick, if the unit has been running for an excessively long time, or if the added ingredients contain large pieces.
1. **Wipe** motor base with moist cloth
  2. **Move** easy-lock lid with ingredient spout over the freezer bowl until it locks into place
    - a) **Attach** cap with measurement cup over easy-lock lid
  3. **Select** "Ice Cream"
    - a) **Press** "Start/Stop." The freezer bowl will start churning.
  4. **Pour** soy milk and creamer through the cap with measurement cup (see Figure 4 below)

Figure 4: Examples of Soy Milk and Soy Creamer



5. **Add** in honey, cornstarch, and vegan chocolate
  - a) Nutella is dense and can be tricky to move and scoop. Be hasty during this part because the ingredients need to mix together as soon as possible.
  - b) Frozen dessert will take 15 to 40 minutes to complete. When the mixture has thickened to your liking, it is done.
  - c) After 40 minutes, the machine will beep for five seconds every three minutes for a maximum of 30 minutes to signal that the process is complete.
6. **Open** cap and twist off easy-lock lid
7. **Take out** ice cream from bowl using spatula