

Ice Cream Machine SOP

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How to use the Ice Cream Machine in Shanks 360

This manual will provide you with the knowledge and skills to operate the Cuisinart ICE-60W ice cream machine in Shanks Hall, Room 360 at Virginia Tech.

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Setting up the machine

How to pre-clean and prepare the ice cream machine for use.

You'll need a sink, soap, washcloth, freezer, and all of the ice cream machine parts.

1. Wipe down each part of the machine with a moist cloth
2. Wash the lid, freezer bowl and mixing arm in warm soapy water
3. Pre-freeze the freezer bowl for 12-24 hours after cleaning, preferably in the back of the freezer where it is coldest
4. **WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER OR CLEAN ANY OF THE PARTS WITH ABRASIVE CLEANERS/HARD IMPLEMENTS**

Setting up the machine (cont.)

How to put together the ice cream machine.

You'll need all the parts of the ice cream machine.

1. Place the motor base on a table, counter or other flat surface, making sure a power outlet is within range
2. Place the frozen freezer bowl on the center of the base
3. Place the mixing arm in the freezer bowl
4. Place the lid on the base and turn clockwise to lock
5. **WARNING: THE FREEZER BOWL WILL BEGIN TO DEFROST QUICKLY, SO REMOVE IT FROM THE FREEZER IMMEDIATELY BEFORE YOU PLAN ON USING IT**

Operating the machine

How to operate the ice cream machine.

The machine should be set up and ready to go if you followed the instructions found in the previous tasks.

1. Plug the machine in
 - a) This will make all the function buttons light up
2. Select your desired function on the control panel

- a) Ice Cream (also use when prepping frozen yogurt)
- b) Gelato
- c) Sorbet
- 3. Press the Start/Stop button
- 4. Pour your ingredients through the ingredient spout
- 5. Place the measurement cup on the lid
- 6. Depending on the recipe you use, your frozen dessert will be done in 15-40 minutes
- 7. When the time expires, your ice cream machine will beep for 5 seconds every 3 minutes
 - a) This will continue for 30 minutes until you turn it off
- 8. NOTE: YOU CAN STORE YOUR DESSERT IN THE FREEZER FOR TWO OR MORE HOURS FOR A FIRMER CONSISTENCY
- 9. WARNING: DON'T STORE FROZEN DESSERTS IN THE FREEZER BOWL, BECAUSE THEY WILL STICK THE THE SIDE OF THE BOWL AND DAMAGE THE BOWL
 - a) A PLASTIC CONTAINER IS RECOMMENDED

Cleaning the machine

How to clean the ice cream machine after use.

You'll need a dirty ice cream machine, sink, soap, washcloth and a towel.

- 1. Make a sink full of warm, soapy water in the kitchen
- 2. Clean the freezer bowl, along with the mixing arm and lid in the sink using the warm soapy water
- 3. After you wash all of the machine parts, wipe down the motor base with a damp washcloth
- 4. Continue to dry all parts thoroughly with a towel
- 5. WARNING: DO NOT IMMERSE THE MOTOR BASE IN WATER OR CLEAN ANY OF THE PARTS WITH ABRASIVE CLEANERS/HARD IMPLEMENTS

Butter Pecan Ice Cream

A recipe for making butter pecan ice cream with the ice cream machine. This recipe will make about 6.5 cups, or 10-12 servings.

You'll need these ingredients- 4 tablespoons unsalted butter, 1 cup pecan halves, 1 teaspoon kosher salt + pinch, 1 ¼ cups whole milk, 1 cup granulated sugar, 2 ½ cups heavy cream, 2 teaspoons pure vanilla extract.

- 1. Preparing the pecans
 - a) Melt your butter in a medium skillet
 - b) Add the pecans and 1 teaspoon of salt
 - c) Cook over medium-low heat, stirring frequently, until pecans are golden brown (This should take about 6-8 minutes)
 - d) Remove the pecans from heat, strain and reserve, allowing them to chill before adding to the ice cream
- 2. Preparing the ice cream
 - a) Using a hand mixer on low speed or a whisk, mix together the milk, sugar and pinch of salt in a medium bowl until the sugar completely dissolves
 - b) Cover and refrigerate for at least two hours or overnight
 - c) Uncover the mixture and whisk again
 - d) Press the Ice Cream button
 - e) Press Start/Stop

- f) Pour the mixture into the spout and cover the cap, letting it mix until thickened
- 3. When the ice cream is fully churned, gradually add the pecans and allow it to mix together thoroughly
- 4. If a firmer consistency is desired, you may transfer the ice cream to an airtight container and place in the freezer for about 2 hours
 - a) Make sure to let the ice cream sit out after freezing for at least 15 minutes before serving

Mango Frozen Yogurt

A recipe for making mango frozen yogurt with the ice cream machine. This recipe will make about 6 cups, or 10-12 servings.

You'll need these ingredients- 2 cups whole milk, plain Greek yogurt, ½ cup granulated sugar, 4 cups frozen mango pieces (thawed) or fresh mango, 1 teaspoon fresh lime juice, pinch kosher salt.

1. Using a food processor, puree all of the ingredients until completely mixed
2. Scrape down the sides of the bowl as needed
3. Strain the mixture into a medium-sized bowl
4. Cover and place in the refrigerator
 - a) Refrigerate for at least 2 hours or overnight
5. Turn on the ice cream machine
6. Press the Ice Cream button
7. Press Start/Stop
8. Pour the mixture through the spout
9. Cover with the cap
10. Let the machine mix until thickened into a soft, creamy texture
11. If a firmer consistency is desired, follow step 4 from the previous recipe

Dairy-Free Vanilla Ice Cream

A recipe for making dairy-free vanilla ice cream with the ice cream machine. This recipe will make about 6 cups, or 10-12 servings.

You'll need these ingredients- 4 cups unsweetened dairy-free milk (soy, hemp, almond, or rice), 2 ½ tablespoons tapioca starch, 1 cup granulated sugar, pinch kosher salt, 1 ½ teaspoons pure vanilla extract.

1. Using a hand mixer on low speed or whisk, mix together all of the ingredients in a medium-sized bowl
2. Cover and refrigerate for at least 2 hours or overnight
3. Whisk the mixture again after refrigeration
4. Turn the ice cream machine on
5. Press Ice Cream
6. Press Start/Stop
7. Pour the mixture through the spout
8. Cover with the cap
9. Let it mix until thickened to a soft, creamy texture
10. If a firmer consistency is desired, follow step 4 from Recipe 1