

Sanah Ali Ice Cream SOP

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Introduction

Why an Ice Cream Machine in Shanks Hall?

Virginia Tech's English Department is proud to present our latest addition to classroom 407, the Cuisinart ICE-60W ice cream machine. This product is a gesture to make faculty and students feel more at home in Shanks Hall.

Feel free to use the machine when you have downtime studying between classes, to surprise your study group or class with a sweet treat, or as a station to hang around and meet other English faculty and students. Consider this our upgrade from chatting by the coffee machine!

The machine was generously donated by the English Class of 1998 Alumni committee, who wanted current faculty and student to have as sweet of an experience in Shanks Hall as they did.

What is the Cuisinart ICE-60W?

The Cuisinart ICE-60W is a top of the line machine that can make ice cream, frozen yogurt, gelato, or sorbet; it processes your mixture in 20 minutes! All of the attachments that you need to concoct your ice cream creation will be at the ice cream station in Shanks.



Figure 1: Cuisinart ICE-60W

Check the drying rack if you are missing pieces. If you do not see all 6 pieces, included in figure 2 by the machine or on the rack, **call the maintenance number, (453-123-1827)**. The freezer bowl should be in the freezer, ready for use.

The following listed parts are shown in Figure 2: 1. Cap with measurement cup, 2 .lid, 3. mixing arm, 4. freezer bowl, 5. control panel 6. base.

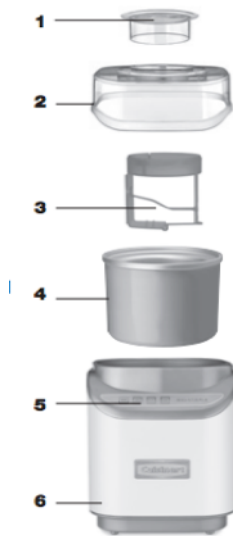


Figure 2: Machine Parts

Using the Ice Cream Machine in Shanks Hall

Who can use the machine and when can it be used?

This ice cream machine is for all English students, faculty, and maintenance staff to enjoy. We ask that you be courteous and patient as there may be a lot of people wanting to use the machine at once.

Users are allowed to make *one* batch of ice cream at a time. If no one else is waiting for the machine, you may make more. However, if there are others waiting to use the machine, you will have to get back in line to make a second batch.

Contact in case of problem

If you have a complaint about this process or have a negative experience with other users while using the machine and would like it take it to the English Department to handle, contact Barabara Johnson at 124-324-6754 or Barbara@vt.edu.

Cleaning the machine and station

How do I properly clean up the station and store my ice cream?

To clean the machine you will need to be at the large sink space at the back of the classroom.

You will need:

- Soap
- A sponge
- A towel
- An empty drying rack

If any of these items are missing, call the maintenance number (453) 123-1827.



Figure 3: Use plenty of soap and water

How to clean the machine:

1. Dismantle the parts of the ice cream maker and rinse them under running water.
2. Wet the sponge with soap and water and gently clean the base of the ice cream maker. **WARNING:** avoid contact between the water and the wire.
3. Take the damp sponge and wipe the inside of the base in case any liquid dripped into it, immediately dry with towel.
4. Wash each dismantled piece gently with soap and water, and place on the dish rack to air dry. **Once the freezer bowl is dry, place back in the freezer for next user.**

Operating the Cuisinart ICE-60W

What do I need to make ice cream and how do I use the machine?

Making the ice cream start to finish is roughly an hour long process. *Please note that if you want a firmer ice cream consistency, you will need an additional hour or two to let the ice cream firm in the freezer.*

To make ice cream, you'll need:

- Your ingredients as specified in your recipe
- 6 pieces of the ice cream machine as shown in Figure 2. (Ensure that the freezer bowl has been in the freezer for at least an hour and is ice cold)
- A spatula
- A bowl
- A wooden spoon



Figure 4: Warning

Shanks Hall is an old building with many quirks, one of them being that the power outlets can sometimes not work. The ice cream machine is on a 4-wheeled cart so that you can move it around the break room if you need to plug it in another outlet.

- 1. Be conscious of the wire as you wheel the cart around, there are many liquids in and around the machine that could cause electrocution if they get wet while they are on.**
- 2. Be careful to always unplug the machine once you are no longer using it, and allow it to cool down before you take it to wash. ‘**
- 3. Keep the freezer bowl away from any excess heat OR sharp objects, both of these will damage the bowl.**



Figure 5: Ice cream machine in use

How do I operate the machine?

1. Take the freezer bowl out of the freezer and insert it into the base.
2. Take the mixing arm and place it into the base, with the circle side up, the arm will feel like it is loosely fitting.
3. Place the lid on top of the base; turn clockwise to lock the lid into place.
4. Plug in the unit once the bowl, arm, and lid are in place. If you do not see all the function buttons lit up, call maintenance (453) 123-1827.
5. Once all buttons are lit up, select the function that fits your desired dessert, “Ice Cream”, “Gelato”, or “Sorbet”.
6. Select “Start/Stop”
7. Once the freezer bowl has begun spinning, pour in your mixed ingredients.
8. Once your ingredients are all in, place the measuring cup on top of the lid.
9. The mixture will take about 15-40 minutes to process, depending on how much you are making, the maximum amount is 2 quarts. When the mixture is at your desired thickness, you can turn off the machine and transfer it to a bowl or an airtight container to be frozen. NOTE: If you are adding any mix-ins to your ice cream, remove cap and pour in 10 minutes just as ice cream is starting to firm.

NOTE: Do NOT store frozen treats in the freezer bowl; it is unfair to peers who may want to use the bowls for their own mixtures, AND the frozen treat will stick to the sides of the bowl since it is not intended for this purpose.

NOTE: Once the time has finished on the machine, it will beep for 5 seconds every 3 minutes for a duration of 30 minutes to remind you to transfer the mixture out of the machine. Please be courteous to your peers and take your mixture out of the machine as soon as it is done.

Any mixture left in the machine for longer than 2 hours will be thrown out, any mixture left in the freezer unlabeled will also be thrown out.

Hokie Tracks Ice Cream Recipe

Orange-colored vanilla ice cream with fudge ripple and peanut butter cups

Duration: 1 hour

Yields: 1 quart

Tools:

- Large mixing bowl
- Whisk
- Rubber spatula
- Liquid measuring cup
- Measuring spoons

Ingredients:

- 1 cup of whole milk
- 3 cups of heavy cream
- ½ cup of sugar
- ½ cup of mini peanut butter cups
- ½ cup of fudge sauce
- optional: orange gel food dye

1. Combine milk, sugar, cream, and food dye in large mixing bowl. Whisk to combine.
2. Take the freezer bowl out of the freezer and insert it into the base.
3. Take the mixing arm and place it into the base, with the circle side up, the arm will feel like it is loosely fitting.
4. Place the lid on top of the base; turn clockwise to lock the lid into place.
5. Plug in the unit once the bowl, arm, and lid are in place. Hit the 'Ice Cream' button and select 'Start'.
6. Once the freezer bowl has begun spinning, pour in your mixed ingredients.
7. Once your ingredients are all in, place the measuring cup on top of the lid.
 - a. The mixture will take about 15-40 minutes to process, depending on how much you are making, the maximum amount is 2 quarts.
 - b. When the mixture is at your desired thickness, you can turn off the machine and transfer it to a bowl or an airtight container to be frozen.

NOTE: If you are adding any mix-ins to your ice cream, remove cap and pour in 10 minutes just as ice cream is starting to firm.

8. Add in fudge sauce and peanut butter cups as mix ins, just as ice cream is thickening.

Melted Snow on the Drillfield

Vanilla ice cream with fudge ripple and chocolate mint candies

Duration: 1 hour

Yields: 1 quart

Tools:

- Large mixing bowl
- Whisk
- Rubber spatula
- Liquid measuring cup
- Measuring spoons

Ingredients:

- 1 cup of whole milk
- 3 cups of heavy cream
- ½ cup of sugar
- ½ cup of chocolate mint candies
- ½ cup of fudge sauce

1. Combine milk, sugar, and cream in large mixing bowl. Whisk to combine.
 2. Take the freezer bowl out of the freezer and insert it into the base.
 3. Take the mixing arm and place it into the base, with the circle side up, the arm will feel like it is loosely fitting.
 4. Place the lid on top of the base; turn clockwise to lock the lid into place.
 5. Plug in the unit once the bowl, arm, and lid are in place. Hit the 'Ice Cream' button and select 'Start'.
 6. Once the freezer bowl has begun spinning, pour in your mixed ingredients.
 7. Once your ingredients are all in, place the measuring cup on top of the lid.
 - a. The mixture will take about 15-40 minutes to process, depending on how much you are making, the maximum amount is 2 quarts.
 - b. When the mixture is at your desired thickness, you can turn off the machine and transfer it to a bowl or an airtight container to be frozen.
- NOTE: If you are adding any mix-ins to your ice cream, remove cap and pour in 10 minutes just as ice cream is starting to firm.*
8. Add in fudge sauce and chocolate mint candies as mix ins, just as ice cream is thickening.

Spring Break Breeze

Dairy- free coconut ice cream with pineapple chunks

Duration: 1 hour

Yields: 1 quart

Tools:

- Large mixing bowl
- Whisk
- Rubber spatula
- Liquid measuring cup
- Measuring spoons

Ingredients:

- 1 cup of coconut milk
- 3 cups of coconut cream
- ½ cup of sugar
- 1 cup of frozen pineapple chunks

1. Combine coconut milk, sugar, and coconut cream in large mixing bowl. Whisk to combine.
2. Take the freezer bowl out of the freezer and insert it into the base.
3. Take the mixing arm and place it into the base, with the circle side up, the arm will feel like it is loosely fitting.
4. Place the lid on top of the base; turn clockwise to lock the lid into place.
5. Plug in the unit once the bowl, arm, and lid are in place. Hit the 'Ice Cream' button and select 'Start'.
6. Once the freezer bowl has begun spinning, pour in your mixed ingredients.
7. Once your ingredients are all in, place the measuring cup on top of the lid.
 - a. The mixture will take about 15-40 minutes to process, depending on how much you are making, the maximum amount is 2 quarts.
 - b. When the mixture is at your desired thickness, you can turn off the machine and transfer it to a bowl or an airtight container to be frozen.

NOTE: If you are adding any mix-ins to your ice cream, remove cap and pour in 10 minutes just as ice cream is starting to firm.

8. Add in pineapple as mix ins, just as ice cream is thickening.