

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 1: 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 2: 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.