



**4Qt. Old Fashioned
Ice Cream Maker**
Maquina para hacer nieve



Model EIM-502

Instruction Manual

Before operating your new appliance, please read all instructions carefully
and keep for future reference

IMPORTANT SAFEGUARDS

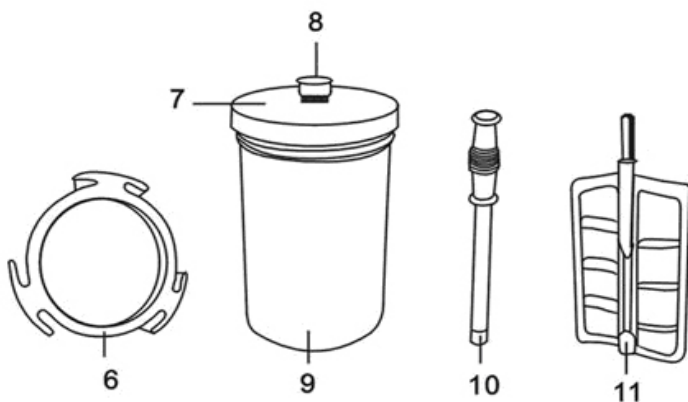
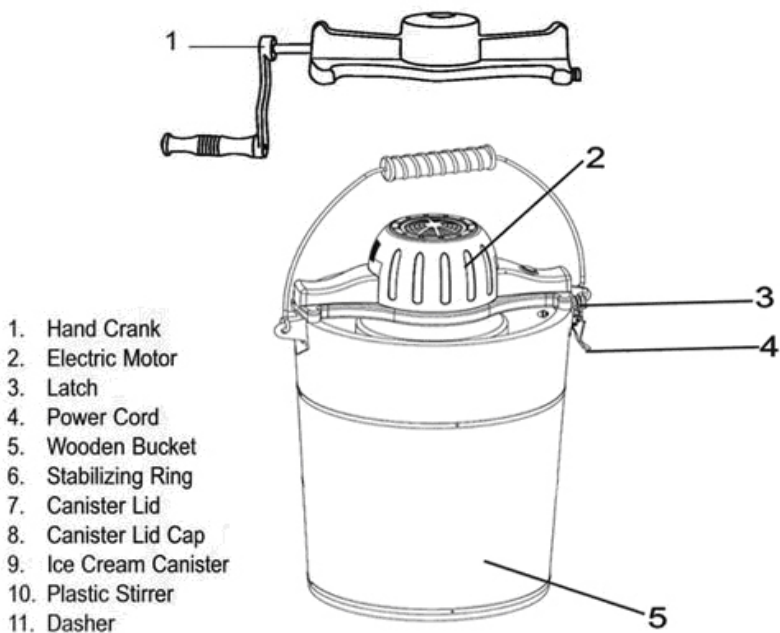
Basic safety precautions should always be followed when using electrical products, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING IT.

- Do not use the product for anything other than the intended use.
- Keep the product out of the reach of children and pets. This product is not intended for use by unsupervised children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, scratch-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the Power Cord and product away from heated surfaces.
- Do not submerge or expose the electrical components of this product in water or any other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Avoid contact with moving parts. Keep fingers, hair and clothing away during operation.
- Never operate the ice cream maker dry. Always have ice cream mixture in the container when plugged in.
- Do not use hot oil or liquids in the ice cream maker.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the Power Cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on Power Cord) from the electrical outlet. Do not put any stress on the Power Cord where it connects to the product, as the Power Cord could fray and break.
- Never operate this product if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged, or the Power Cord or Handle exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Return the product to a service center for examination and repair.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do NOT use outdoors.

**SAVE THESE INSTRUCTIONS
THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!**

PARTS & IDENTIFICATION



SHORT CORD PURPOSE

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

POLARIZED PLUG

If this appliance is equipped with a *polarized plug* (one blade is wider than the other), please follow the below instructions:

To reduce the risk of electrical shock, this plug is intended to fit into a polarized outlet only one way. If you are unable to fit the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug

USING YOUR ICE CREAM MAKER

1. Always read all instructions and safeguards before operation.
2. Remove all packaging materials and make sure that all parts are present and in good condition before discarding packaging materials.
3. Wash the lid, canister, and other plastic accessories in warm soapy water.
4. Rinse and dry thoroughly.
5. Use a damp cloth to wipe clean the electric motor, hand crank and wooden bucket.
6. For brand new machines, please fill the wood bucket 2/3 full of water. Allow to sit for 1-2 hours. This allows the wood to expand and swell up so that the seams in between will close together keeping any ice or salt from leaking during the operation process.

WARNING: DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS.

DO NOT IMMERSE ANY ELECTRICAL COMPONENT OR POWER CORD IN WATER OR ANY OTHER LIQUIDS AT ANY TIME.

USING YOUR ICE CREAM MAKER (CONT.)

HOW TO USE:

PREP – Chill the ice cream canister in the freezer for 2-3 hours prior to use. Do not leave the canister inside the freezer for more than 6-hours.

1. Using your favorite recipe, prepare the necessary ingredients per the recipe instructions.
2. Pour the prepared and chilled ice cream mixture into the chilled ice cream canister. Do not fill more than 2/3 full.
3. Insert the Blending Spatula and make sure the bottom of the spatula is fixed in the center of the bottom of the canister. (Figure 1)
4. Place the lid on the canister. (Figure 2)
5. Place the plastic stabilizing ring into the wooden bucket. (Figure 3)

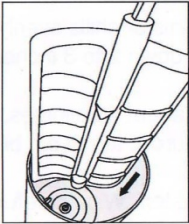


Figure 1

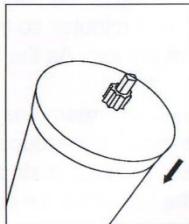


Figure 2

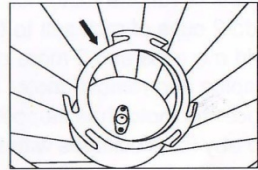


Figure 3

6. Place the canister into the wooden bucket and make sure it engages the cone in the center of the bucket. (Figure 4)

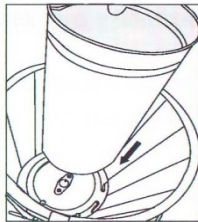


Figure 4

7. Slide the rectangular end of the hand crank or electric motor into the rectangular hole on the rim of the wooden bucket (Figure 5-a). The opposite end of the crank will drop into the open end where the locking latch is (Figure 5-b). Carefully lift the latch so that the wire goes over the rounded end of the hand crank or motor (you may need to rotate the canister by hand so that the lid fits into the motor/hand crank) (Figure 5-c).

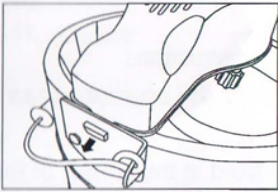


Figure 5a

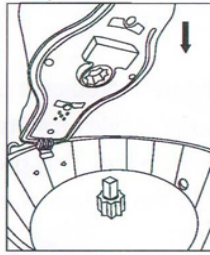


Figure 5b

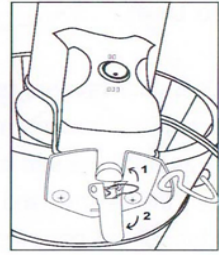


Figure 5c

1. Plug the power cord into an electrical outlet if the Electric Motor is being used.
*****NOTE: While using the motor during the churning process, the canister should be turning which will be churning the ice cream ingredients. The Blending Spatula will remain stationary. If the canister is not spinning, the assembly is not set up properly and will need to be re-adjusted.**
2. Now prepare the wooden bucket by filling it with ice to the top of the canister.
3. Add 1-2 cups of rock salt to the top of the ice inside the bucket.
4. Run the cranking system for approximately 5 minutes so that the canister chills evenly.
5. As the ice begins to melt down by 2-3 inches, add more ice and more cups of rock salt into the bucket.
6. Allow the machine to churn for 45 minutes. (If the motor has stopped prematurely, turn the motor off, break up any ice blockages with the plastic stirrer and start it up again).
7. Once the churning is complete (the motor will **automatically** shut off when the contents inside become too thick for the blending spatula), unplug and remove the motor or crank. Clear the ice and salt away from the lid of the canister to prevent it from falling into the canister of ice cream.
8. Remove the cover and carefully lift out the Blending Spatula and scrape off any excess ice cream.
9. The ice cream consistency is very fresh so it will be more of a soft-serve texture.
10. If a harder consistency is desired, transfer the contents to a freezable container and freeze for 3-4 hours.

HOW TO USE MANUAL HAND CRANK:

Follow the instructions 1 - 7 from the Electric Motor to assemble the machine and the Hand Crank to the wooden bucket.

1. The Manual Hand Crank is recommended for use to aerate the ice cream contents to help add air into the mixture to make it thicker.
2. It is usually suggested to use towards the last 10-15 minutes of the freezing process. It will also help freeze the contents more.
3. During the Hand Cranking process, both the Canister and the Blending Spatula will spin in opposite directions of each other.

TIPS & NOTES:

- Use ice that is crushed inside the bucket. Ice should be small, coarse pieces.
- As the canister is turning, make sure to periodically mix salt and ice together by using the plastic stirrer every 10-15 minutes while the machine is in use.
- It is recommended to store the ice cream inside the freezing canister.
- If the ice cream consistency is too soft, put the contents into a freezable container and freeze for 3-4 hours. The manual hand crank can also be used to crank the ice cream inside the canister to the desired consistency.
- For recipes that require pre-cooking, it is recommended that ingredients be prepped several hours ahead. The mixture s will need to be allowed time to chill and expand.

CAUTION:

- Do not plug up the drainage hole on the side of the wooden bucket. This is for draining excess salt water and should be kept open at all times.
- If the electric motor stops churning before the 45-minutes is complete, check to make sure there is no blockage of ice jamming against the canister. If there is ice blocking the canister, turn off the motor and remove the jammed ice.
- The electric motor will **automatically** shut off if the ingredients in the canister are too thick or too hard to blend anymore. Once removed, the motor will function normally again.

CLEANING & CARE

ALWAYS UNPLUG MACHINE AND ALLOW TO COMPLETELY COOL BEFORE CLEANING OR STORING.

1. Clean the electric motor with a damp cloth to remove any debris.
NEVER IMMERSE THE MOTOR IN WATER.
2. Clean the wooden bucket with a warm soapy sponge to remove the salt-water residue. Rinse and dry thoroughly to ensure the salt does not corrode the metal accessories or parts.
3. Wash the plastic canister lid, blending spatula and other plastic parts in warm soapy water and dry thoroughly.
4. Wash the freezing canister in warm soapy water and dry thoroughly. Never freeze the canister while it is still wet.
DO NOT USE ABRASIVE CLEANERS. DO NOT WASH ACCESSORIES IN DISHWASHER.

ICE CREAM RECIPES

***NOTE: Not all recipes will yield 4qts (128oz.). You may need to double or divide recipe in half to yield desired amount.**

CHOCOLATE ICE CREAM

10 EGG YOLKS

4 CUPS MILK

4 CUPS DOUBLE/HEAVY CREAM

4 OZ. SUGAR

6 TLBS OF COCOA POWDER

Optional: 2 level teaspoons corn flour (for thicker texture or when ice cream maker has a bowl that needs advance freezing)

1. Mix together the egg yolks, sugar (and corn flour if using it) in a bowl, stirring well and beat until smooth. Pour the milk into a saucepan and heat gently on a medium heat until hot. DO NOT BOIL. Then stir the hot milk into the egg and sugar mix. Mix well.

2. Pour the mixture back into the saucepan and heat gently, stirring frequently. DO NOT BOIL. After several minutes it will start to thicken into custard. At this point remove the pan from the heat, add the cocoa powder using a sifter and mix well ensuring any lumps of cocoa powder have dissolved. Leave the mixture to chill.

3. Once chilled, mix until slushy. Add the heavy cream and make sure it mixes in well. Transfer the mixture to the ice cream maker and freeze according to the instructions.

CHOCOLATE CHIP ICE CREAM

4 CUPS MILK

4 CUPS DOUBLE/HEAVY CREAM

1 ½ CUPS SUGAR

2 ½ CUPS PLAIN CHOCOLATE (GRATED OR

MINI CHIPS)

1. Add the milk and sugar into a saucepan and heat gently, dissolving the sugar. Remove from heat once sugar is dissolved and leave the mixture to cool completely.

2. When mixture is cool, stir in the heavy cream. Then add in the grated chocolate or mini chocolate chips. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

VANILLA ICE CREAM

10 EGG YOLKS (BEATEN)
1 CUP SUGAR
3 CUPS FULL CREAM MILK
3 CUPS HEAVY/CREAM
2 VANILLA PODS (SCORED DOWN THE MIDDLE)

Optional: 2 level teaspoons cornflower (for a thicker texture or when using an ice cream maker with a bowl that has to be frozen in advance)

1. Pour the milk into a saucepan and bring slowly to a simmer. **DO NOT BOIL**. Once mixture is bubbling slightly, remove from heat. Place the vanilla pods into it and leave to infuse for about 20 minutes.
2. In a bowl, beat together the egg yolks and sugar (and cornflower if using it) until thick. Carefully remove the vanilla pod from the pan of milk and scrape out any excess seeds into the milk. Whisking constantly, pour the milk mixture into the mixture of egg yolks and sugar. Whisk until mixed well. Pour the mixture back into the pan and heat gently, constantly stirring until the mixture thickens to a custard - **DO NOT BOIL OR MIXTURE WILL CURDLE**. When you see a film form over the back of your spoon, remove the saucepan from the heat. Let mixture cool completely.
3. When the custard base is completely cooled, stir in heavy cream and transfer to a chilled bowl. For best results refrigerate the mix for at least 3 hours (overnight if you have the time). Transfer the mixture into ice cream maker and freeze according to the instructions.

STRAWBERRY ICE CREAM

4 LBS FRESH STRAWBERRIES
2 CUPS SUGAR (split into 2 1 cup. halves)
12 EGG YOLKS (beaten)

4 CUPS FULL CREAM MILK
4 CUPS HEAVY CREAM
4 TSP VANILLA EXTRACT

Optional: 2 level teaspoons cornflower (for a thicker texture or when using an ice cream maker with a bowl that has to be frozen in advance)

1. De-stalk, wash and chop the strawberries into small pieces. Place in a mixing bowl and add 1 cup of sugar. Mash well until you have a smooth mixture. Chill the mixture in the refrigerator.
2. Mix together the egg yolks, the remaining 1 cup of sugar (and cornflower if using it). Beat until smooth. Pour the milk into a saucepan and heat gently on a medium heat until hot. **DO NOT BOIL**. Then stir the hot milk into the egg and sugar mix. Mix well.

STRAWBERRY ICE CREAM (cont...)

3. Pour the mixture back into the saucepan and heat gently, stirring frequently. Do NOT bring to a boil. After several minutes it will start to thicken into a custard. At this point, remove saucepan from heat and let cool.

4. When the custard has cooled, transfer into a chilled bowl. For best results refrigerate the mix for at least 3 hours (overnight if you have the time). When the custard is thoroughly chilled, pour the heavy cream into a separate mixing bowl and whip until slightly fluffy. Stir the whipped cream into the chilled custard mixture. Stir in vanilla extract.

5. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

CRUNCHY PECAN & MAPLE SYRUP ICE CREAM

2 CUPS PECAN NUTS CHOPPED

8 OZ BUTTER

½ CUP BROWN SUGAR

2 OZ. MAPLE SYRUP

6 CUPS MILK

6 CUPS DOUBLE/HEAVY CREAM

1. Using a frying pan, slowly melt the butter then add the chopped pecan nuts. Sprinkle on the sugar, stir and cook on a medium heat for approx 3-4 minutes until the nuts are crisp. *NOTE. Cooking on too high a heat will burn the pecan nuts and render a bitter taste.*

2. Remove mixture from the pan and place to one side to cool.

3. In a separate mixing bowl, add milk and heavy cream and then add the fried, chopped pecan nuts. Still stirring, add the maple syrup until blended in. Allow to cool completely.

4. Once cool, transfer the complete mixture into the ice cream maker and freeze according to the instructions.

BANANA ICE CREAM

6 CUPS MILK
6 CUPS DOUBLE/HEAVY CREAM
2 CUPS SUGAR
12 RIPE BANANAS (TO PURÉE)

1. Peel and chop the bananas into chunks. Place in a mixing bowl and mash well. Stir in milk/cream and then the sugar. Mix well. Chill in the refrigerator for 2-3 hours.
2. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

BUTTER PECAN ICE CREAM

6 CUPS SINGLE/LIGHT CREAM
6 CUPS HEAVY/DOUBLE CREAM
1 ½ CUPS BROWN SUGAR
6 TBSP BUTTER
1 ½ CUP OF PECAN NUTS (CHOPPED)
3 TEASPOONS VANILLA EXTRACT (OR ACCORDING TO TASTE)

1. Place the single cream, sugar and butter into a saucepan and mix together over a low heat. Stir until the mixture starts to bubble around the edges. Remove the saucepan from the heat and allow to cool completely.
2. When the mixture is cooled, stir in the heavy cream, chopped pecan nuts and vanilla extract. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

HONEY ICE CREAM

10 EGG YOLKS
4 CUPS DOUBLE/HEAVY CREAM
2 TEASPOONS VANILLA EXTRACT
4 CUPS MILK
1 CUP HONEY

1. Beat together the egg yolks and honey in mixing bowl and set aside. Heat the milk in a saucepan until it reaches bubbles slightly, **DO NOT BOIL**, then lower heat to simmer. While milk is simmering, stir in the egg yolks/honey mixture. Continue to stir until it thickens.
2. Remove from the heat, strain in a mesh strainer and leave to cool completely.
3. Once mixture is completely cool, stir in heavy cream and vanilla extract. Then transfer the whole mixture into ice cream maker and freeze according to the instructions.

MINT CHOCOLATE CHIP ICE CREAM

4 CUPS MILK
1 ½ CUPS SUGAR

4 CUPS (250ML) DOUBLE/HEAVY CREAM
2 ½ CUPS PLAIN CHOCOLATE (GRATED OR
MINI CHIPS)

3 TO 4 TEASPOONS PEPPERMINT ESSENCE OR EXTRACT (OR TO TASTE)

Optional: TWO OR THREE DROPS OF GREEN FOOD COLORING FOR COLOR.

1. Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Once sugar is dissolved, remove from heat and allow to cool completely.
2. Once mixture is cool, stir in heavy cream, grated chocolate or chips and peppermint essence or extract (and the green food coloring if you want to use it).
2. Transfer the complete mixture into the ice cream maker and freeze according to the instructions.

PISTACHIO ICE CREAM

9 EGGS
3 CUPS MILK
3 CUPS DOUBLE/HEAVY CREAM
1 ½ CUPS SUGAR
3-4 CUPS OF PISTACHIO NUTS, SHELLED AND BLANCHED*
1 ½ TSP VANILLA EXTRACT, 1 ½ TSP ALMOND EXTRACT

***Blanched** - if you have time, blanching can help the recipe; place the nuts in a heatproof bowl and pour boiling water over them. After 1-2 minutes, carefully drain and peel. Ensure you dispose of the hot water safely.

1. In a blender place the eggs, milk, sugar and all the nuts and blend until you get a smooth mixture. Pour the mixture into a saucepan and heat gently, stirring continuously and wait until it thickens.
DO NOT BOIL OR MIXTURE WILL CURDLE.
2. When you test the mixture over the back of your spoon and it forms a film then it's time to remove the saucepan from the heat and let the mixture cool thoroughly.
3. When cooled, add the vanilla and almond extracts and carefully fold in the whipped cream. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

SORBET RECIPES

ORANGE SORBET

2 CUPS SUGAR
2 CUPS (250ML) FRESH ORANGE JUICE
3 CUPS WATER
ZEST OF 4 ORANGES
JUICE FROM 2 WHOLE LEMONS

1. In a saucepan mix together the sugar, water and orange zest. Heat gently, stirring constantly until the sugar has dissolved. Bring to a boil for approx. 5 to 8 minutes - until you have syrup and remove from heat.

2. Let syrup cool completely, about 3 to 5 hours. When cool, stir in the orange and lemon juices then transfer the complete mixture into ice cream maker and freeze according to the instructions.

STRAWBERRY SORBET

2 CUPS SUGAR
4 CUPS WATER
4 LBS FRESH STRAWBERRIES
JUICE OF 2 LEMONS
2 PACKETS OF GELATIN POWDER (PLAIN, NO FLAVOR)

1. In a saucepan mix together the sugar and water. Heat gently, stirring constantly until the sugar has dissolved. Bring to a boil for approx. 5 to 8 minutes - until you have syrup and remove from heat and let cool completely, about 3 to 5 hours.

2. Mash or purée the strawberries and strain (if desired) to remove the seeds.

3. Melt the gelatin powder by mixing it with 4 to 6 tablespoons of water over a boiling pan and stir it. Then add the strawberry purée mixture and the lemon juice into the syrup mixture. When completely cool, transfer the complete mixture into ice cream maker and freeze according to the instructions.

APPLE SORBET

7 CUPS APPLEJUICE
3 ½ CUPS CANNED APPLE PUREE
4 EGG WHITES

1. Take the apple purée and mix with the apple juice. Pour into a baking tray (metal) and freeze. Once frozen, transfer the mixture to a food blender or processor and blend until smooth.
2. Whisk the egg whites until stiff and then fold them into the blended apple mixture. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

PEAR SORBET

2 CUPS SUGAR
4 CUPS WATER
4 CANS OF PEARS IN SYRUP (16oz size)
1 CUP FRESH LEMON JUICE

1. In a saucepan mix together the sugar and water. Heat gently, stirring constantly until the sugar has dissolved. Bring to a boil for approx. 5 to 8 minutes - until you have syrup and remove from heat and let cool completely, about 3 to 5 hours.
2. Drain pears from syrup in the tins and purée them in a blender or food processor. Put into a mixing bowl and stir in the lemon juice and sugar/water mix. Transfer the complete mixture into ice cream maker and freeze according to the instructions.

LEMON SORBET

2 CUPS SUGAR
4 CUPS WATER

4 CUPS FRESH LEMON JUICE
8 TSP LEMON ZEST

1. In a saucepan mix together the sugar, water and lemon zest. Heat gently, stirring constantly until the sugar has dissolved. Bring to a boil for approx. 5 to 8 minutes - until you have syrup and remove from heat and let cool completely, about 3 to 5 hours.
2. Stir the syrup mixture and lemon juice together in a mixing bowl, transfer the mixture into ice cream maker and freeze according to the instructions.

GELATO RECIPES

VANILLA GELATO

6 CUPS WHOLE MILK (FULL CREAM MILK)
2 CUPS (100g) SKIMMED MILK POWDER
1 ½ CUPS CASTER SUGAR
2 VANILLA PODS (SPLIT DOWN THE MIDDLE)

1. Put all the ingredients, with the exception of the vanilla pods, into a saucepan and heat gently, stirring all constantly.
2. Bring liquid to a gentle simmer then immediately pour the heated mixture into a large mixing bowl. Scrape the seeds out from the vanilla pods directly into the mixture, stir and leave to cool.
3. When the mixture is completely cool, transfer it into ice cream maker and freeze according to the instructions.

CHOCOLATE GELATO

8 CUPS WHOLE MILK
10 OZ. CASTER SUGAR
2 CUPS DARK CHOCOLATE (CHOPPED)
1 TSP VANILLA EXTRACT

1. Place the milk, sugar and vanilla extract into a saucepan and stir constantly while heating the pan slowly to dissolve the sugar. **DO NOT BOIL.** Once the sugar has dissolved completely, remove from the heat.
2. Add the chopped chocolate to the pan and stir until fully melted. Leave the whole mixture to cool then transfer into ice cream maker and freeze according to the instructions.

BANANA GELATO

4 CUPS WHOLE MILK
4 CUPS WATER
2 CUPS CASTER SUGAR
12 RIPE BANANAS
JUICE OF 2-3 FRESH LEMONS

1. In a saucepan mix together the sugar and water. Heat gently, stirring constantly until the sugar has dissolved completely. Remove from heat and let cool.

2. In a separate bowl, mash the bananas and stir in the juice from the lemon. Stir in the milk and the cooled sugar/water syrup. Transfer into ice cream maker and freeze according to the instructions.

PEACH GELATO

4 LBS FRESH PEACHES (PEELED AND PITTED)
1 ½ CUPS OF SUGAR
1 ½ CUPS OF MASCARPONE CHEESE OR PLAIN YOGURT (UNFLAVORED)

1. Cut the peaches into very small pieces. The smaller you cut them, the faster they will freeze and the finer the final texture will be. Arrange the peach pieces in a single layer on a rimmed cookie sheet and freeze solid, about 2 hours.

2. Put the frozen peach pieces in a food processor or blender with the sugar and blend briefly. Add the mascarpone and pulse until the mixture is smooth.

3. Transfer into ice cream maker and freeze according to the instructions.

STRAWBERRY GELATO

3 LBS OF FRESH STRAWBERRIES (HULLED)
3 CUPS OF SUGAR
5 CUPS WHOLE MILK
3 CUPS OF HEAVY CREAM
4 TSP FRESH LEMON JUICE

1. In a food processor or blender combine the strawberries, sugar and whole milk and puree until smooth.

2. Add in the heavy cream and mix just enough to combine (you do not want to whip the cream). Add in the lemon juice.

STRAWBERRY GELATO (cont...)

3. Refrigerate mixture for at least 4 hours. Refrigerate overnight if possible.
4. Transfer the mixture into ice cream machine and freeze according to the instructions.

CITRUS GELATO

1 ½ CUPS SUGAR
½ TSP FINE SALT
12 LARGE EGG YOLKS
3 CUPS HEAVY CREAM
1 CUPS WHOLE MILK
½ CUP BUTTERMILK
ZEST OF 2 ORANGES
ZEST OF 2 LEMONS
ZEST OF 2 LIMES

Optional: *2tablespoon white rum or vodka*

1. Whisk the sugar, salt and yolks in a heavy medium saucepan. Gradually whisk in the cream. Then whisk in the milk, buttermilk and citrus zests. Using a wooden spoon, stir the custard constantly over medium heat until it thickens enough to coat the back of the spoon.
2. Immediately scrape the custard into a 4-cup measuring cup; (mix in the rum if using). Refrigerate uncovered until cold, about 3 hours, stirring occasionally to prevent a skin from forming. Cover until ready to freeze.
3. Transfer into ice cream maker and freeze according to the instructions.

**LIMITED WARRANTY* ONE (1) YEAR
WARRANTY IS ONLY VALID WITH A DATED PROOF OF PURCHASE**

1. Your small kitchen appliance is built with precision, inspected and tested before leaving our factory.
2. It is warranted, to the original purchaser to be free from any manufacturing defects under normal use and conditions for one (1) year, cord excluded. This Warranty applies only to the original purchaser of this product.
3. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are past the stores allowed return policy period, please see the enclosed Warranty.
4. If you use your appliance for household use and according to instructions, it should give you years of satisfactory service.
5. During the one-year warranty period, a product with a defect will be either repaired or replaced with a new or reconditioned comparable model (at our option) when the product is returned to our Service Center. (See the "Returns" section below).
6. The repaired or replacement product will be in warranty for the remaining balance of the one-year warranty period and an additional one-month period.
7. **This limited warranty covers appliances purchased and used within the 50 contiguous states plus the District of Columbia and does NOT cover:**
 - Damages caused by unreasonable use, neglect, normal wear and tear, commercial use, improper assembly or installation of product.
 - Damages caused in shipping.
 - Damages caused by replacement or resetting of house fuses or circuit breakers.
 - Defects other than manufacturing defects.
 - Breakage caused by misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
 - Lost or missing parts of the product. Parts will need to be purchased separately.
 - Damages of parts that are not electrical; for example: cracked or broken plastic or glass.
 - Damage from service or repair by unauthorized personnel.
 - Extended warranties purchased via a separate company or reseller.
 - Consumer's remorse is not an acceptable reason to return a product to our Service Center.

*One Year Limited Warranty valid only in the **50 contiguous states plus the District of Columbia, excluding** Puerto Rico and the Virgin Islands.

This warranty is effective only if the product is purchased and operated in the USA; product usage which is in violation of the written instructions provided with the unit will void this warranty.

For international warranty, please contact the local distributor.

**Any instruction or policy included in this manual may be subject to change at any time.

MAXI-MATIC, USA

18401 E. Arenth Ave. City of Industry, CA 91748

Customer Service Dept: (626) 912-9877 Ext: 120/107 MON-FRI 8am-5pm PST

Website: www.maxi-matic.com email: info@maxi-matic.com

RETURN INSTRUCTIONS

RETURNS:

A. Any return of defective merchandise to the manufacturer must be processed accordingly by first contacting customer service (contact information shown below) to obtain an RA # (Return Authorization Number). We will not accept any returns of merchandise without an applicable RA #.

B. IMPORTANT RETURN INSTRUCTIONS. Your Warranty depends on your following these instructions if you are returning the unit to Maxi-Matic USA:

1. Carefully pack the item in its original carton or other suitable box to avoid damage in shipping.
2. Before packing your unit for return, be sure to enclose:
 - a) Your name, full address with zip code, daytime telephone number, and RA#,
 - b) A dated sales receipt or PROOF OF PURCHASE,
 - c) The model number of the unit and the problem you are having (Enclose in an envelope and tape directly to the unit before the box is sealed,) and
 - d) Any parts or accessories related to the problem.
3. Maxi-Matic USA recommends you ship the package U.P.S ground service for tracking purposes. We cannot assume responsibility for lost or damaged products returned to us during incoming shipment. For your protection, always carefully package the product for shipment and insure it with the carrier. C.O.D shipments cannot be accepted.
- 4. All return shipping charges must be prepaid by you.**
5. Mark the outside of your package:

MAXI-MATIC USA
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748
6. Once your return has been received by our warehouse, Maxi-Matic USA will repair or replace the product if it is defective in material or workmanship, subject to the conditions in paragraph B.
- 7. Maxi-Matic will pay the shipping charges to ship the repaired or replacement product back to you.**

IMPORTANTES MEDIDAS DE SEGURIDAD

CUIDADO: Para prevenir el riesgo de una descarga eléctrica o lesión personal, siempre asegúrese de que el aparato este desconectado de la toma de corriente eléctrica antes de ensamblar, desensamblar, mover, limpiar o darle mantenimiento.

- **LEA TODAS LAS INSTRUCCIONES CUIDADOSAMENTE ANTES DE USAR.**
- Este aparato está diseñado para uso interior de la casa, no es de uso comercial y no lo utilice para alguna otra cosa sino para lo que fue diseñado únicamente.
- Mantenga el aparato fuera del alcance de los niños y mascotas. Este aparato no es para uso de los niños. Mucha precaución es necesaria cuando use este producto cerca de los niños.
- Nunca deje este aparato desatendido mientras este en uso. Siempre desconecte el aparato de la toma de corriente eléctrica cuando no esté en uso.
- Siempre utilice el aparato en una superficie plana y estable.
- No coloque el aparato en áreas o superficies como alfombras o cerca de cortinas que pudieran ser dañadas por el calor, agua, humedad o el propio aparato, El fabricante o distribuidor no se hacen responsables por daños relacionados con el agua durante el uso de este aparato.
- No coloque el aparato cerca de la estufa o quemadores eléctricos. No coloque el aparato u accesorios dentro o arriba de la superficie de un microondas o un horno convencional.
- No use este aparato u otro aparato eléctrico en presencia de gases o explosivos
- Use únicamente accesorios manufacturados por el mismo fabricante con este producto de otra manera existe el riesgo de una descarga eléctrica o daños personales podría ocurrir.
- No toque las superficies calientes de este aparato. Siempre utilice las agarraderas o botones.
- Nunca mueva este aparato cuando esté en operación.
- Nunca use ningún aparato con el enchufe dañado. Si el cordón de alimentación es dañado este debe ser reemplazado por el fabricante, personal capacitado o su agente de servicio, para evitar riesgos
- Este aparato no tiene partes que puedan repararse. No intente reparar este aparato. Únicamente personal especializado podrá reparar este aparato.
- No remueva la tapa inferior de este aparato riesgo de incendio o descarga eléctrica existe.
- No sumerja o exponga el cordón eléctrico o enchufe en agua u otros líquidos, riesgo de descarga eléctrica existe.
- No permita que el cordón eléctrico cuelgue de la orilla de la mesa donde alguien podrá enredarse o jalar el cordón.
- Mantenga el cordón y aparato eléctrico alejado de cualquier superficie caliente.

IMPORTANTES MEDIDAS DE SEGURIDAD (CONT.)

- Mantenga la jarra del aparato tapado mientras elabore o sirva. Nunca use el aparato sin la jarra puesta en el plato térmico y la tapa puesta.
- No abra la tapa del tanque o filtro mientras el aparato está funcionando. Permita que el filtro enfríe completamente antes de quitarlo del aparato.
- La jarra está diseñada para trabajar únicamente con este aparato. No ponga la jarra en la estufa, plato térmico u otros productos.
- No use la jarra de este aparato si esta suelta, débil de la agarradera o si esta rajada o dañada.
- No limpie la jarra con estropajos de alambre u otros limpiadores abrasivos.
- Este producto es para uso en el interior de la casa. No use este producto a la intemperie o lugares húmedos porque se podría electrocutar a usted mismo o podría causarle la muerte.
- Para desconectar el aparato de la toma de corriente eléctrica, jale de la ploga y no del cordón.

GUARDE ESTAS INSTRUCCIONES

¡ESTE PRODUCTO ES PARA USO DOMÉSTICO ÚNICAMENTE!

USO DE UN CORDÓN CORTO

- 1) Para reducir el riesgo de daños personales, como un tropezón o enredarse con el cordón eléctrico, un cordón eléctrico corto es suministrado con la unidad.
- 2) Una extensión eléctrica más larga podrá ser utilizada, siempre y cuando tome extremas precauciones durante su uso.
- 3) Si una extensión eléctrica más larga va a ser utilizada, tenga muy en cuenta las siguientes recomendaciones:
 - **Las especificaciones eléctricas especialmente el (amperaje) del cordón eléctrico a utilizar deberá de ser igual o de más amperaje que el especificado en el aparato a utilizar.**
 - **La extensión eléctrica deberá de ser colocada de una manera que no cuelgue de la mesa, donde una mascota, los niños o cualquier otra persona lo pueda jalar o tropezar sobre ella, accidentalmente.**

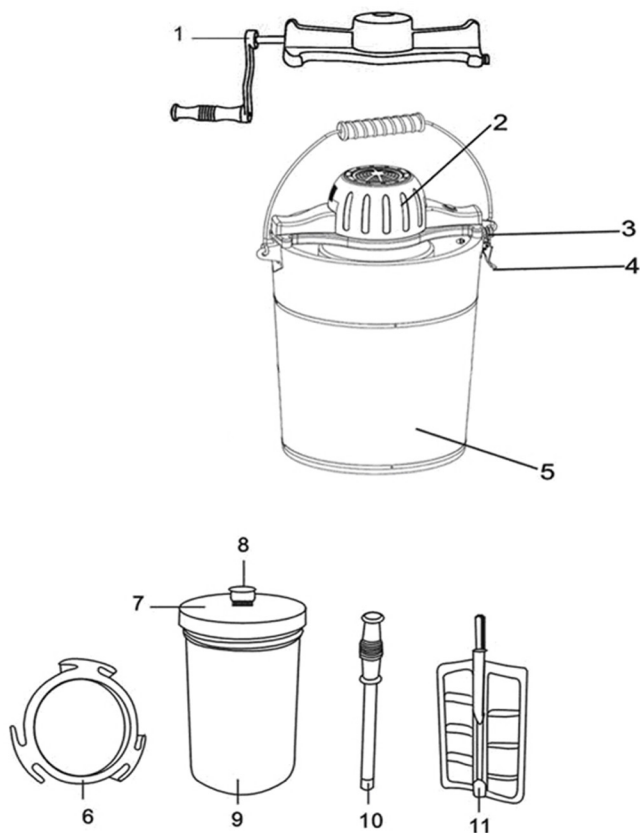
ENCHÚFE POLARIZADO

Si este aparato es suministrado con un cordón eléctrico de **enchufe polarizado** (un lado del enchufe es más ancho que el otro) favor de seguir las siguientes recomendaciones.

Para reducir el riesgo de una descarga eléctrica, este enchufe está diseñado para entrar en el receptáculo eléctrico de una sola manera. Si el enchufe eléctrico no entra completamente, de un giro al mismo y trate de nuevo; si no entra de ninguna manera, póngase en contacto con un electricista para solucionar el problema.

NO TRATE DE MODIFICAR EL ENCHÚFE DE NINGUNA MANERA.

IDENTIFICACIÓN DE PARTES



1. Manivela de Uso Rudo
2. Motor de Uso Rudo
3. Cerradura
4. Cable de alimentacion
5. Cubeta de pino solido
6. Arillo Estabilizador
7. Tapa
8. Tapa Pequeño
9. Bote de Aluminio
10. Agitador
11. Espátula
- 12.

ANTES DEL PRIMER USO

1. Siempre lea todas las instrucciones y medidas de seguridad, antes de utilizar el aparato.
2. Remueva todo material de empaque y asegúrese de que todas las partes estén presentes y en buen estado antes de deshacerse del material de empaque y antes de operar el aparato.
3. Lave todas partes y accesorios antes de usar por primera vez para remover polvo y suciedad que se acumula durante el tiempo que el aparato está en su caja y empaque original. (Refiérase al la sección de "LIMPIEZA Y MANTENIMIENTO" para instrucciones)

PRECAUCIÓN:

- **NO UTILIZE LIMPIADORES ABRASIVOS O ESTROPAJOS DE METAL PARA LIMPIAR SU APARATO**
- **NO SUMERJA NINGÚN COMPONENTE ELÉCTRICO EN AGUA O OTROS LÍQUIDOS.**

INSTRUCCIONES

SUGERENCIAS:

- Asegúrese de utilizar hielo triturado.
- Asegúrese de mezclar la sal de roca con el hielo periódicamente.
- Es muy recomendado guardar el helado dentro del bote congelador (D).
- Si la consistencia del helado es muy blanda coloque el contenido en el congelador por 3 o 4 horas.
- Para recetas que requieran ingredientes pre-cocinados, es muy recomendado que los ingredientes sean preparados varias horas en adelantado para que la mezcla se enfríe y expanda.

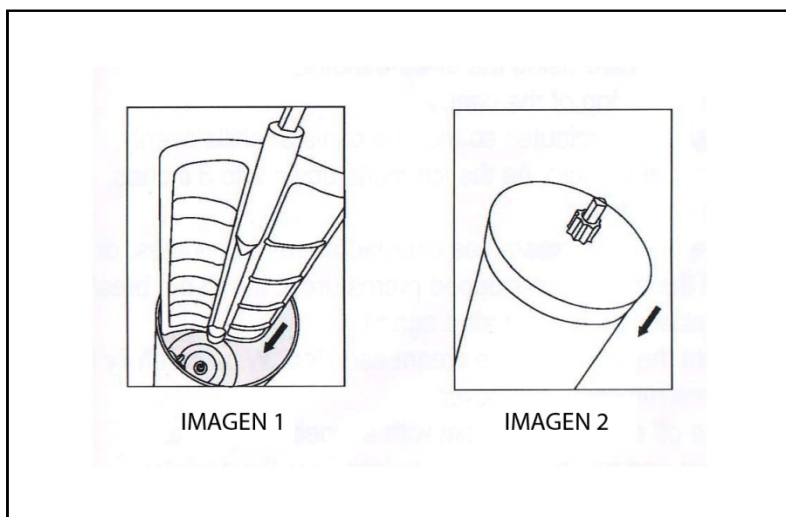
PRECAUCIÓN:

- No selle el agujero para desagüe (F); este sirve para drenar el exceso de sal y agua y deberá de estar destapado todo el tiempo. Use cuidado a no usar el aparato cerca de electricidad o donde pueda causar riesgo.
- Si el motor (A) se para y deja de batir antes de que el ciclo de 45 minutos termine, asegúrese de que el motor (A) no esté atorado con hielo. Si esta atorado apáguelo, desenchúfelo del toma corriente y desatore removiendo los residuos de hielo.

PRECAUCIÓN: ¡NUNCA INTENTE DESATORAR EL MOTOR (A) CUANDO ESTE EN OPERACIÓN Y CUANDO ESTE CONECTADO A UN TOMA CORRIENTE!

- El motor (A) automáticamente se apagará si los ingredientes dentro del bote congelador (D) se tornan muy espesos o duros para batir. Después de remover los contenidos o dejarlos descongelar, el motor (A) funcionará normalmente otra vez.

INSTRUCCIONES (CONT.)



PRECAUCIÓN: ASEGURESE QUE EL APARATO NO ESTE CONECTADO A UN TOMA CORRIENTE ANTES DE ENSAMBLAR. NO CONECTE AL TOMA CORRIENTE CUANDO TENGA SUS MANOS MOJADOS O HUMEDAS, PARA EVITAR UN RIESGO DE LESION.

ADVERTENCIA: Enfríe el bote congelador (D) en su congelador por aproximadamente 2 a 3 horas antes de comenzar. NO DEJE EL BOTE DE CONGELADOR (D) DENTRO DEL CONGELADOR POR MÁS DE 6 HORAS.

1. Utilice su receta favorita. Prepare los ingredientes necesarios de acuerdo a las instrucciones de su receta.
2. Ponga el bote congelador (D) sobre una superficie plana y estable.
3. Vacíe la mezcla ya preparada de nieve en el bote congelador (D) ya previamente frío. No lo sobrellene a más de 2 tercios de su capacidad.
4. Inserte la espátula para mezclar (H) en el agujero correspondiente en la tapadera (C). Coloque la tapadera (C) junta con la espátula para mezclar (H) sobre el bote congelador (D) asegurándose que la espátula (H) este colocada en el centro del bote de congelador (D) como en la IMAGEN 1.
5. Apriete la tapadera (C) sobre el bote congelador (D) como en la (IMAGEN 2)
6. Coloque el bote congelador (D) dentro del balde plástico (G) asegurándose que el cono del lado inferior del bote congelador (D) entre en el centro del balde de plástico (G).
7. Coloque el motor (A) un poquito en ángulo y únalo con el eje de la espátula para mezclar (H); asegúrese que el motor (A) y la espátula para mezclar (H) estén insertados perfectamente.

INSTRUCCIONES (CONT.)

8. Ajuste empujando hacia abajo para asegurar que los pestillos en los dos lados del motor (A) estén bien insertados en las ranuras (E) de los dos lados del balde de plástico (G).
9. Haga girar el motor (A) un poco para asegurarlo en su lugar. Asegure que el motor (A) no esté flojo o salido de las ranuras (E).
10. Ahora llene de hielo el balde de plástico (G) hasta que cubra el bote congelador (D).
11. Coloque de 1 a 2 tazas de sal de roca o cualquier tipo de sal que sea gruesa sobre el hielo dentro del balde de plástico (G).
12. Enchufe el motor (A) para ponerlo en operación por aproximadamente 5 minutos para que el balde de plástico (G) se enfríe uniforme y constantemente. Después de los 5 minutos, desenchufe el aparato.
ADVERTENCIA: Cuando está en operación el aparato, el bote congelador (D) deberá de girar mientras la espátula se mantiene fija.
13. Cuando el hielo dentro del balde plástico (G) empiece a derretirse entre aproximadamente 5 a 8 cm., agregue mas hielo y sal de roca.
14. Enchufe el aparato y permita que quede en operación por 45 minutos.
ADVERTENCIA: Si el motor (A) se para prematuramente, desenchúfelo del toma corriente para apagarlo, quite cualquier obstrucción que exista y empiece otra vez.
15. Una vez que el ciclo de batir haya terminado, desconecte el aparato del toma corriente, limpie de hielo y sal la tapadera del bote congelador (C) para prevenir que caigan dentro de los contenidos.
ADVERTENCIA: El motor (A) automáticamente se apagará cuando el contenido dentro del bote congelador (D) se convierte tan espeso que la espátula para mezclar (H) no se puede mover.
16. Remueva el motor (A) y la tapadera del bote congelador (C), cuidadosamente levante la espátula (H) y quítele todo el exceso de helado.
17. La consistencia del helado es muy fresco y será de una textura más suave al servir.
18. Si desea una consistencia más dura, transfiera el helado al congelador de su refrigerador y congele por aproximadamente 3 a 4 horas

LIMPIEZA Y MANTENIMIENTO

SIEMPRE DESCONECTE EL APARATO DEL TOMA CORRIENTE Y PERMITA QUE EL APARATO ENFRÍE COMPLETAMENTE ANTES DE LIMPIAR O GUARDAR.

1. Limpie el motor (D) con un trapo húmedo.
PRECAUCIÓN: NUNCA SUMERJA EL MOTOR (D) JUNTO CON EL CORDON ELECTRICO EN AGUA O NINGUN OTRO LIQUIDO.
2. Limpie el bote congelador (D) con agua caliente y jabón, utilice una esponja para quitarle los residuos de sal y agua, para asegurarse que la sal no produzca corrosión en los accesorios o partes de metal.
3. Enjuague todas las partes y séquelas perfectamente antes de operar o almacenar.
4. Lave el balde de plástico, tapadera, espátula y demás accesorios de plástico, en agua caliente con jabón y después seque perfectamente.
5. Lave el bote congelador en agua caliente con jabón y después seque perfectamente.
PRECAUCIÓN: Nunca coloque el bote de aluminio dentro del congelador mientras este mojado.

ADVERTENCIA:

- **NUNCA UTILIZE LIMPIADORES ABRASIVOS PARA LIMPIAR SU APARATO.**
- **ESTE APARATO Y SUS ACCESORIOS NO SON ADECUADOS PARA LAVAR EN UN LAVAVAJILLAS.**

GARANTÍA LIMITADA * UN (1) AÑO
GARANTIA ES VALIDA CON UNA PRUEBA DE COMPRA FECHADA

1. Su aparato de cocina está construido con precisión, inspeccionados y probados antes de salir de nuestra fábrica.
2. Se garantiza, al comprador original, de estar libres de defectos de fabricación en condiciones de uso normales y las condiciones para un (1) año, cordones excluidos. Esta garantía se aplica sólo al comprador original de este producto.
3. Si necesita cambiar la unidad, devuélvala en su caja original, con el recibo de compra, a la tienda donde lo compró. Si usted está más allá del plazo concedido para el retorno por la política de la tienda, por favor consulte la garantía incluida.
4. Si utiliza el aparato para uso doméstico y de acuerdo con las instrucciones, debería ofrecerle años de servicio satisfactorio.
5. Durante el período de garantía de un año, un producto con un defecto será reparado o reemplazado por un modelo nuevo o reacondicionado (a nuestro criterio) cuando el producto sea devuelto a nuestro Centro de Servicio. (Consulte la sección "Devoluciones" a continuación).

6. El producto reparado o reemplazado estará garantizado por el saldo restante del período de garantía de un año y un plazo adicional de un mes.

7. Esta garantía limitada cubre los aparatos comprados y usados en los 50 estados contiguos y el Distrito de Columbia, y no cubre:

- Los daños causados por el uso excesivo, negligencia, uso y desgaste normal, uso comercial, montaje o instalación incorrecta del producto.
- Los daños causados durante el envío.
- Los daños causados por la sustitución o reposición de fusibles o disyuntores.
- Defectos que no sean defectos de fabricación.
- Rotura causada por mal uso, abuso, accidente, alteración, falta de cuidado y mantenimiento, o incorrecta de corriente o voltaje.
- Pérdida o falta alguna pieza del producto. Las piezas se deben comprar por separado.
- Daños de piezas que no sean eléctricos; por ejemplo: agrietado o roto de plástico o de vidrio.
- Daños por servicio o reparación por personal no autorizado.
- Las garantías extendidas compradas a través de una empresa independiente o revendedor.
- Remordimiento del consumidor no es una razón aceptable para devolver un producto a nuestro Centro de Servicio.

* Un año de garantía limitada válida solamente en los 50 **estados contiguos y el Distrito de Columbia, excluyendo Puerto Rico y las Islas Vírgenes.**

Esta garantía es válida sólo si el producto es comprado y operado en los EE.UU., el uso del producto que se encuentra en violación de las instrucciones escritas proporcionadas con la unidad anulará esta garantía.

Para la garantía internacional, por favor póngase en contacto con el distribuidor local.

** Cualquier instrucción o política incluida en este manual puede estar sujeta a cambios en cualquier momento.

MAXI-MATIC, EE.UU.

18401 E. Ave Arenth. City of Industry, CA 91748

Departamento de Atención al Cliente: (626) 912-9877 Ext: 120/107 Lunes a viernes 8am-5pm PST

Sitio web: www.maxi-matic.com email: info@maxi-matic.com

INSTRUCCIONES DE DEVOLUCIÓN

DEVOLUCIONES:

A. Cualquier devolución de mercancía defectuosa al fabricante deben ser procesados apropiadamente contactando primero al servicio al cliente (información de contacto se muestra a continuación) para obtener un # RA (Número de autorización de devolución). No se aceptará ninguna devolución de mercancía sin un # RA aplicable.

B. INSTRUCCIONES IMPORTANTES DE RETORNO. Su garantía depende que usted siga estas instrucciones si va a devolver la unidad a Maxi-Matic EE.UU.:

1. Empaque cuidadosamente el producto en su caja original o en otra caja adecuada para evitar daños durante el envío.
2. Antes del envío de la devolución unidad, asegúrese de adjuntar:
 - a) Su nombre, dirección completa con código postal, número de teléfono durante el día, y #RA
 - b) Un recibo de compra fechado o COMPROBANTE DE COMPRA,
 - c) El número de modelo de la unidad y el problema que tiene (Encierre en un sobre y pegue directamente a la unidad antes de sellar la caja) y
 - d) Todas las piezas o accesorios relacionados con el problema.
3. Maxi-Matic EE.UU. recomienda enviar el paquete de servicio terrestre de UPS para fines de seguimiento. No podemos asumir la responsabilidad por productos perdidos o dañados devueltos a nosotros durante el transporte entrante. Para su protección, siempre cuidadosamente empaquetar el producto para su envío y asegurarlo con la compañía. Envíos C.O.D no puede ser aceptado.

4. Todos los gastos de envío de devolución debe ser pagado por usted.

5. Marque el exterior del paquete:

MAXI-MATIC EE.UU.
18401 E. ARENTH AVE.
CITY OF INDUSTRY, CA 91748

6. Una vez que su devolución ha sido recibida por nuestro almacén, Maxi-Matic EE.UU. se compromete a reparar o sustituir el producto si presenta defectos de materiales o mano de obra, sujeto a las condiciones del apartado B.

7. Maxi-Matic pagará los gastos de envío para enviar el producto reparado o reemplazado de nuevo a usted.