

ICM4

4 Qt. Ice Cream Maker

Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? DO NOT RETURN THIS PRODUCT TO THE RETAILER - CONTACT CUSTOMER SERVICE at 1-888-287-6981, or visit [amerihomebrand.com](http://www.amerihomebrand.com)

If you experience a problem or need parts for this product, visit our website for more information

<http://www.amerihomebrand.com/icecream> or call our customer help line at **1-888-287-6981**,

Monday-Friday, 8 AM - 4 PM Central Time. A copy of the sales receipt is required.

FOR CONSUMER USE ONLY – NOT FOR PROFESSIONAL USE.

KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.



READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions listed below may result in electric shock, fire and/or serious personal injury. 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.

ICM4 Ice Cream Maker Assembly & Instructions

- A) Electric Motor
- B) Power Cord
- C) Canister Lid
- D) Freezing Canister
- E) Bucket Locking Slots
- F) Drainage Hole
- G) Plastic Bucket
- H) Blending Spatula

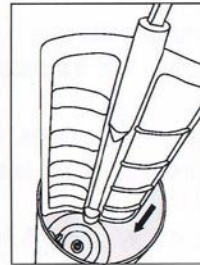
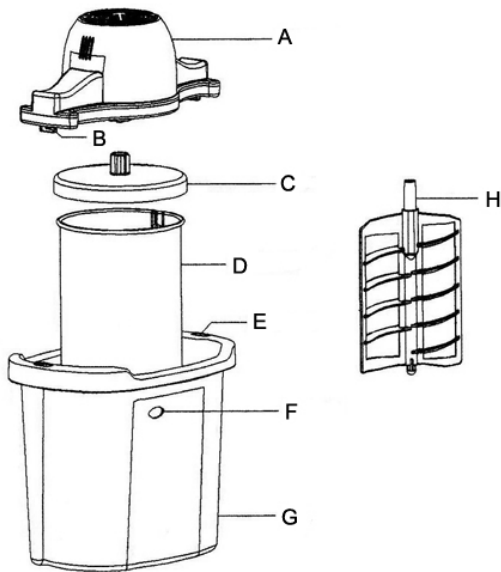


Figure 1

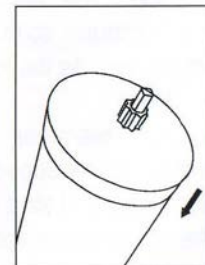


Figure 2

Follow the diagram to locate and assemble the individual pieces.
Insert Blending Spatula (1) into Canister (2)

CAUTION: This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord.

- A. Place the Blending Spatula into the canister.
- B. Insert Canister into Bucket. Position it over the center hole.
- C. Pour the ice cream mixture into the canister. Put the Canister lid on top.
- D. Position the Electric Motor and press into Bucket Locking Slots.
- E. Prepare the bucket by filling it with ice to the top of the canister. Melting ice may drain from the bucket. Place bucket in an area that won't be damaged from water.
- F. Add approx. 1-2 cups of rock salt to the top of the ice inside the bucket.
- G. Plug the power cord into an electrical outlet.
- H. As the ice begins to melt down by 2-3 inches, add more ice and more cups of rock salt into the bucket.
- I. Allow the machine to churn for 30-45 minutes.
- J. 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. Clear the ice and salt away from the lid to prevent it from falling into the canister of ice cream.
- K. Remove the cover and carefully lift out the Blending Spatula and scrape off any excess ice cream.
- L. The ice cream consistency is very fresh, and may be a soft-serve texture.
- M. If a harder consistency is desired, transfer the contents to a freezable container and freeze for 3-4 hours or longer. It is recommended to store the ice cream inside the freezing canister.

HELPFUL TIPS

Making ice cream is fun and easy, but two things are important for making a successful batch - temperature and rock salt. If the ice melts too quickly, the mixture won't be cold enough to freeze. If too much rock salt is added to the ice, the mixture can freeze too quickly around the inside edges of the canister and leave the middle in liquid form. Follow the suggestions below to make a successful batch:

- Make sure to use small, coarse ice pieces inside the bucket.
- Do not plug up the drainage hole on the side of the bucket. This is for draining excess salt. **PLACE A TOWEL UNDERNEATH OR USE OUTDOORS, AS SOME WATER MAY ESCAPE THE BUCKET.**
- As the canister is turning, you may need to periodically mix the salt and ice every 10-15 minutes while the machine is in use.
- If the ice cream consistency is too soft, put contents into a freezable container and freeze for 3-4 hours.
- If the electric motor stops churning before the ice cream is frozen, make sure there is no blockage of ice jamming against the canister. If there is ice blocking the canister, unplug the unit and remove the jammed ice. **NOTE: The motor will automatically shut off if the mixture is too thick to blend. If this happens, unplug the unit. When the motor has cooled after a short period of time, plug the unit back in and it will operate normally.**

Why Doesn't The Paddle Spin Inside The Canister?

If you notice that the paddle isn't spinning when using the electric motor, rest assured that the unit is not defective. When using the electric motor, the paddle does not spin. This is normal and does not affect the freezing process. The ice cream mixture will freeze whether the paddle is spinning or not.

Why Won't The Ice Cream Mixture Freeze?

It is important to find the right combination of rock salt and ice and thus get the right freezing temperature. If the ice cream isn't freezing, it is possible that there is too much melted ice and the rock salt isn't working properly. If so, add more ice cubes and rock salt on top. If there is too much frozen ice and not enough rock salt, add more rock salt. Once you get the right combination, it will freeze properly, in about 30-45 minutes. (The length of time may vary, depending on the room temperature and how quickly the ice melts.)

Why Does The Ice Cream Mixture Freeze Around The Edges Only?

If the motor has stopped and you discover that the ice cream is frozen around the edges, but not in the middle, it is because the mixture has frozen too quickly. Scrape the frozen ice cream off the sides and into the canister (do not remove the paddle from the canister). Allow the ice to melt for a few minutes and turn the motor back on.

Why Has The Motor Stopped Working?

The motor is built with an electronic thermal overload protection device. As the ice cream gets thicker and thicker, the motor works harder and harder. At some point, the ice cream is so thick that the container won't turn. This will trigger the motor to automatically shut off to prevent overload and indicate that the process is complete. Allow the motor to cool for a period of time.

How Much Rock Salt and Ice Should I Have On Hand?

Have at least one box of Rock Salt (4 lbs) available, and two (2) 10 lb bags of ice.

RECIPES

The following recipes make approximately 3 1/2 quarts Ice Cream and require approximately 30-45 minutes of preparation. Once the mixture has cooked, allow it to cool in the refrigerator for several hours or overnight. As with any recipe, you may alter the ingredients to suit your taste or feed larger groups.

Rich Chocolate

4 Cups Heavy Whipping Cream (1 Qt)
4 Cups Half n Half (2 pints)
3 Cups Sugar
3 Tablespoons Cocoa Powder
3 Egg Yolks
4 Tablespoons Chocolate Syrup

Pour the heavy cream and half n half into a pan and bring slowly up to boiling point but **DO NOT LET IT BOIL**. While it is heating, stir together sugar, cocoa powder and egg yolks. Gradually mix into the heating cream/half n half mixture. Allow this to cook for 15 minutes. Mix in Chocolate syrup. Remove from heat and chill mixture in refrigerator.

Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.

Strawberries n Cream

8 Cups Heavy Whipping Cream (2 Qt)
5 Egg Yolks
6 Tablespoons Corn Syrup
2 Cups Sugar
3 Tablespoons Strawberry Syrup
16 oz (1 lb) Frozen Strawberries, thawed

Pour the heavy cream into a pan and bring slowly up to boiling point but **DO NOT LET IT BOIL**. While it is heating, stir together sugar, corn syrup and egg yolks. Gradually mix into the heating cream mixture. Allow this to cook for 15 minutes. Mix in Strawberry syrup. Remove from heat, add thawed strawberries and chill mixture in refrigerator. Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.

Classic Vanilla

4 Cups Milk
3 Cups Half/Half
5 Cups Heavy Whipping Cream
3 Cups Sugar
2 Tablespoons Vanilla Extract
1/2 Teaspoon Salt

Pour the milk, half n half and heavy whipping cream into a pan and bring slowly up to boiling point but **DO NOT LET IT BOIL**. While it is heating, add in sugar, salt and vanilla extract. Allow this to cook for 15 minutes. Remove from heat and chill mixture in refrigerator. Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.