

Ice Cream Maker



What your 2 year warranty means

Great care has gone into the manufacturing of this product and it should therefore provide you with years of good service when used properly. In the event of product failure within its intended use over the course of the first two years after the date of purchase, we will remedy the problem as quickly as possible once it has been brought to our attention. In the unlikely event of such an occurrence, please contact us via our after sales support services. Contact information can be found below.

After Sales Support TEL 1-888-367-7373

**1800 Nicholas Blvd.,
Elk Grove Village,
IL 60007, USA**

Contents

Page 2	Important Safety Instructions
Page 3	General Safety Instructions
Page 4	List of Main Parts, Tech. Specifications, Contents of Packaging
Page 5	Before First Use, Freezing Inner Bowl, How to Assemble and Use
Page 6	Helpful Hints
Page 6-9	Recipes
Page 10	Maintenance, Service Center
Page 11	Warranty Information
Page 12	Warranty Card



IMPORTANT SAFETY INSTRUCTIONS

When using an electrical appliance, basic safety precautions should also be observed, including the following. **PLEASE READ AND SAVE ALL INSTRUCTIONS BEFORE USING THE ICE CREAM MAKER.**

1. Do not unplug the ice cream maker by pulling cord.
2. Always turn the ice cream maker off and unplug it immediately after using and before cleaning.
3. To protect against electrical hazards, DO NOT IMMERSE MOTOR UNIT IN WATER OR ANY OTHER LIQUID.
4. Do not operate any appliance if its cord or plug is damaged, after the appliance has malfunctioned, or after it has been dropped or damaged in any way. Always follow the warranty instructions.
6. Use the ice cream maker only for its intended use as described in these operating instructions.
7. Do not use outdoors.
8. Place ice cream maker on a flat, level surface to avoid it overturning.
9. Do not expose the freezing inner bowl to temperatures above 105 °F/41° C. Do not clean freezing inner bowl in dishwasher. DO NOT IMMERSE INNER BOWL IN WATER OR ANY OTHER LIQUID.
10. Do not let cord hang over edge of table or counter, or touch hot surface.
11. To prevent freezer burn, always ensure that hands are protected when handling the inner bowl when removing from freezer.
12. Keep hands and utensils out of the inner bowl while in use to reduce the risk of injury to persons or to appliance itself. DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE INNER BOWL! Sharp objects will scratch and damage the inner bowl. A rubber spatula or wooden spoon may be used, when the appliance is in the OFF position.
13. Close supervision is necessary when any appliance is operated near children.
14. This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by an authorized service center.
15. Do not place or use the ice cream maker on a hot surface, such as stoves, hot plates, or near open gas flames,

SAVE THESE INSTRUCTIONS

General Safety Instructions



WARNING! Read and understand all instructions. Failure to follow all instructions listed below may result in electric shock, fire or serious personal injury. The warnings, cautions, and instructions discussed in this instruction manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are a factor which cannot be built into this product, but must be supplied by the operator.

SAVE ALL INSTRUCTIONS!

THIS APPLIANCE HAS A POLARIZED PLUG (ONE PIN IS WIDER THAN THE OTHER) TO REDUCE THE RISK OF ELECTRICAL SHOCK. THIS PLUG IS DESIGNED TO FIT IN A POLARIZED OUTLET ONLY ONE WAY. IF THE PLUG DOES NOT FIT FULLY INTO THE OUTLET, TRY THE PLUG THE OTHER WAY AROUND. IF THE PLUG STILL DOES NOT FIT, CONTACT A QUALIFIED ELECTRICIAN. DO NOT ATTEMPT TO ALTER, DISMANTLE OR FIND ANOTHER WAY AROUND THIS SAFETY FEATURE.

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

ELECTRIC POWER

If electric circuit is overloaded with other appliances, your appliances may not operate properly. The appliances should be operated on a separate electrical circuit from other operating appliances.



SAFETY WARNING

Although your appliance is easy to operate, for your safety, the warnings below must be followed:

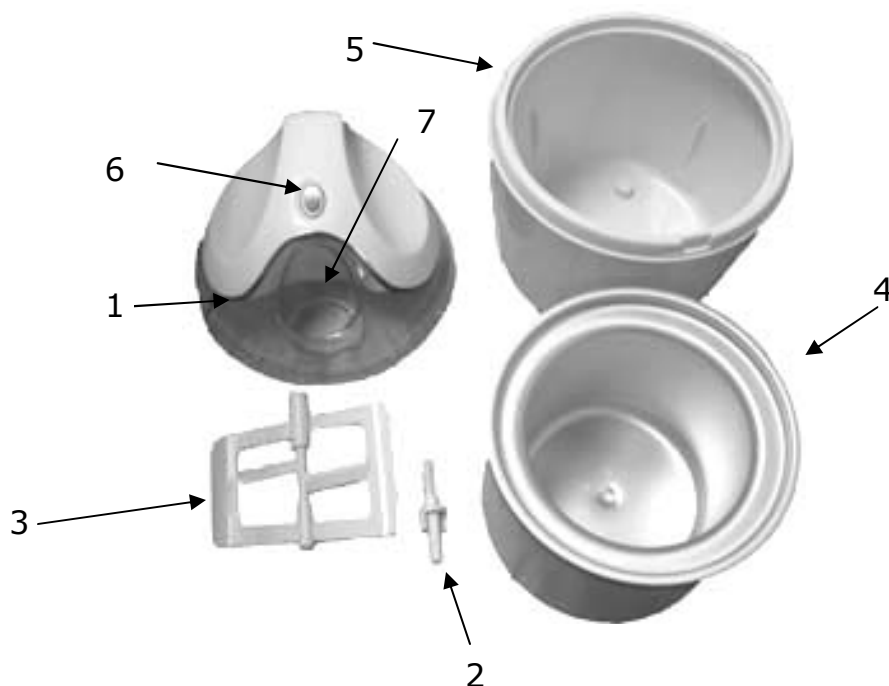
1. Do not place the appliance near a heat source.
2. Use the appliance on a stable surface.
3. Do not unplug by pulling on the supply cord.
4. The appliance must be unplugged:
 - A. Before any cleaning or maintenance.
 - B. If it appears to be faulty.

THIS PRODUCT IS INTENDED FOR HOUSEHOLD USE ONLY.

SAVE THESE INSTRUCTIONS

List of Main Parts

1. Motor Unit/Lid
2. Spindle
3. Paddle
4. Inner Bowl
5. Outer Bowl
6. ON/OFF Switch
7. Chute



Technical Specifications

Model Number	BL-1450B
Rating Voltage	120VAC 60Hz
Rated Wattage	15W

Contents of Packaging

- a. Motor Unit/lid with Chute
- b. Paddle
- c. Spindle
- d. Inner Bowl
- e. Outer Bowl
- f. Lid
- g. Instruction Manual

If any of the above items are missing, please contact our service department at 1-888-367-7373 (<http://www.wk-usa.com>) for replacement. Business hours Mon-Fri 9:00am-4:00 pm CT.

Before First Use

1. Remove manual and packing materials from inside box. Wash the lid, paddle, spindle and inner bowl with soft cloth damp cloth. Rinse and dry thoroughly before first use. DO NOT IMMERSE MOTOR AND INNER BOWL INTO WATER.
2. Attach the spindle to bottom of the motor unit/lid. It will click into place.

Freezing Inner Bowl

The most important step in making frozen ice cream is to make sure the inner bowl is properly frozen. ALWAYS make sure the inner bowl is thoroughly dry before freezing. Place inner bowl in a plastic bag and place in freezer for 8-9 hours before you are ready to prepare the ice cream or frozen dessert. If possible, freeze inner bowl in an upright position.

Note: Continually storing your inner bowl in the freezer allows you to make your favorite ice cream anytime.

How to Assemble and Use

1. Make sure that the spindle is secured onto the bottom of the motor unit/lid before first use. It will click into place.
2. Secure the paddle onto the spindle.
3. Organize recipe ingredients before removing inner bowl from freezer. **NOTE:** For best results always refrigerate ingredients before making ice cream.
4. Remove the inner bowl from the freezer and place into the outer bowl. **NOTE:** It is very important to use the inner bowl immediately after removing from freezer.
5. After placing the inner bowl into the outer bowl, place the assembled lid onto the outer bowl and turn clockwise to lock into position.
6. You can now turn the ice cream maker on by switching the ON switch. **NOTE:** THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE ICE CREAM RECIPE INGREDIENTS TO PREVENT THE MIXTURE FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE INNER BOWL.
7. Use the chute and pour the ice cream ingredients into the inner bowl.
8. Allow the mixture to churn until desired consistency is reached. This can take up to 15-30 minutes. DO NOT turn the ice cream maker off during use, as the mixture may freeze and prevent the movement of the paddle. **NOTE:** The addition of alcohol to recipes inhibits the freezing process. Add alcohol when mixture is semi-stiff.
9. When desired consistency is reached, switch OFF, remove the motor unit/lid. The ice cream is ready to serve.
10. Only use rubber, plastic or wooden utensils to serve ice cream from the inner bowl. Metal utensils will scratch the inner bowl surface.
11. To further harden the ice cream, you may put inner bowl with ice cream into freezer for a short time, no more than 30 minutes. Long term freezing should be done in a separate airtight container (no longer than 60 days).

Helpful Hints

- Some recipes require the mixture to be pre-cooked. In a separate bowl allow the mixture to cool completely and place in refrigerator to pre-chill before adding to the ice cream maker chute.
- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream. Please note that the type of cream you use will have an impact on the texture and flavor of your ice cream. The higher percentage of fat the richer the ice cream flavor and the softer the texture. Any combination of milk and cream can be used but make sure the liquid measurements remain the same. FOR EXAMPLE: Lighter, fewer calories, ice cream can be made with using more milk than cream or by not using any cream at all. Skim milk will work, but there will be a noticeable difference in texture.
- Alcohol inhibits the freezing process. To add alcohol to the recipes, add when the mixture is semi-stiff.
- The taste of sorbet will depend greatly on the ripeness and sweetness of the fruit. If the fruit is too tart add a little sugar. If the fruit is too ripe delete sugar.
- DO NOT use stiff mixtures (whipped cream, frozen liquids). The recipe ingredients should be liquid when preparation starts.
- DO NOT operate ice cream maker longer than required. If after 40 minutes the mixture is not solid, or has thawed again, do not continue. Possible failure may have been the inner bowl was not cold enough, the mixture was too warm or the ingredients portions were incorrect.
- When adding ingredients such as chips and nuts this should be done 5 minutes before ice cream is complete.

Recipes

Simple Vanilla Ice Cream (no eggs)

Ingredients

- 2 cups heavy cream, chilled
- 1 cup of whole milk, chilled
- 3/4 cup sugar
- 1 teaspoon vanilla extract

Directions

1. In a large bowl, stir together the milk, cream, sugar, and vanilla extract until the sugar has dissolved.
2. Switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving. After the ice cream has thickened, about 30 minutes later, the ice cream is ready to serve.

Strawberry Ice Cream

Ingredients

- 3 egg yolks (beaten)
- 1 cup of whole milk, chilled
- 1 cup of heavy cream, chilled
- 1/2 cup sugar
- 2 cups of fresh strawberries, cut up in small pieces
- 1 teaspoon vanilla extract

Directions

1. Take the strawberries and mash them with half the amount of sugar (1/4 cup) in a bowl. Place in refrigerator to chill while making the rest of the recipe.
2. In separate saucepan, mix egg yolks with the milk, salt and remaining sugar (1/4 cup). Place over medium heat just to boiling point stirring continuously. DO NOT LET BOIL.
3. Transfer the mixture into a chilled bowl to cool. When mixture is cool place in refrigerator for up to 3 hours, remembering to stir the mixture from time to time. When chilled, stir into the mixture the cream and vanilla extract and then blend into the strawberry/sugar mixture.
4. Switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving. After the ice cream has thickened, about 30 minutes later, the ice cream is ready to serve.

Butter Pecan Ice Cream

Ingredients

- 2 cups of heavy cream, chilled
- 1/4 cup of brown sugar
- 1 tablespoon of butter
- 1/4 cup of chopped pecans
- 1/2 teaspoon vanilla extract

Directions

1. Place the cream, sugar and butter into a saucepan and mix together over a low heat. Stir until mixture starts to bubble around the edges. Remove the saucepan from heat and allow to cool completely. Place in refrigerator for one hour to chill.
2. When mixture is cold, switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving. Pour in cream and vanilla extract.
3. Add the chopped pecans after mixture begins to thicken, about 10 minutes.
4. After the ice cream has thickened, about 30 minutes later, the ice cream is ready to serve.

Mint Chocolate Chip Ice Cream

Ingredients

- 2 cups 2% milk, chilled
- 2 cups heavy cream, chilled
- 1 cup sugar
- 1/2 teaspoon salt
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 3 drops green food coloring (optional)
- 1 cup miniature semisweet chocolate chips

Directions

1. In a large bowl, stir together the milk, cream, sugar, salt, vanilla extract and peppermint extract until the sugar has dissolved. Color to your liking with the green food coloring.
2. Switch ice cream maker ON and pour the mixture into the ice cream maker chute. After about 10 minutes, add the chocolate chips, and then continue churning the ice cream, about 20 minutes longer, until ice cream has thickened. The ice cream is now ready to serve.

Dark Chocolate Ice Cream

Ingredients

- 4 ounces unsweetened chocolate
- 1 cup milk
- 2 eggs
- 1 cup sugar
- 1 cup heavy cream
- Pinch of salt
- 1 teaspoon vanilla extract

Directions

1. Melt chocolate in double boiler over hot (not boiling) water. Gradually whisk in milk, stir until smooth. Remove from heat and let it cool.
2. Whisk eggs in a mixing bowl until light and fluffy. Gradually whisk in sugar, then continue whisking 1 minute, until completely blended. Add the cream, vanilla, and salt; whisk. Add the chocolate mixture; blend well. Cover and chill in refrigerator for approximately one hour.
3. When mixture is cold, switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving.
4. After the ice cream has thickened, about 30 minutes later, the ice cream is ready to serve.

Vanilla Frozen Yogurt

Ingredients

- 2 ¼ cups milk
- 1 teaspoon vanilla extract
- ½ cup of sugar
- 1 envelope of gelatin
- 1/8 teaspoon salt
- 1 ½ cup plain vanilla
- ¼ cup of corn

Directions

1. Combine the milk, sugar, gelatin, and salt. Let stand 1 minute. Cook over low heat for 5 minutes or until the gelatin dissolves. Let the mixture cool completely. Stir in the vanilla extract, yogurt, and corn syrup. Pour into a bowl; cover and chill for 8 hours.
2. When mixture is cold, switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving.
3. After the frozen yogurt has thickened, about 30 minutes later, the frozen yogurt is ready to serve.

Lemon Sorbet

Ingredients

- 1 cup water
- 1 cup sugar
- ¾ cup of lemon juice
- 5 tablespoons lemon zest

Directions

1. In a medium saucepan, heat the water and sugar until dissolved. Bring to a boil, simmer 8 minutes and leave to cool. Add the lemon juice and lemon zest to the sugar syrup. Chill the mixture.
2. When mixture is cold, switch ice cream maker ON and pour the mixture into the ice cream maker chute while paddle is moving.
3. After the sorbet has thickened, about 30 minutes later, the sorbet is ready to serve.



Maintenance

CAUTION:

Always be sure that the appliance is switched OFF before cleaning the appliance or attempting to store the item.

- Always switch off, unplug and dismantle before cleaning. NEVER IMMERSE MOTOR UNIT OR INNER BOWL IN WATER.
- DO NOT wash parts in dishwasher.
- DO NOT clean with scouring powders, steel wool pads, or other abrasive materials.

Inner Bowl

- Allow the inner bowl to reach room temperature before attempting to clean.
- DO NOT IMMERSE INNER BOWL IN WATER. Wash inner bowl, then dry thoroughly.

Outer Bowl

- Wash outer bowl, dry thoroughly.

Motor Unit/Lid

Wipe with damp cloth and dry thoroughly. DO NOT IMMERSE IN WATER.

Paddle

- Remove the paddle from the motor unit/lid.
- Wash and dry thoroughly.

STORING

Store the appliance in a dry location. Do not place any heavy items on top of appliance during storage as this may result in possible damage of appliance.

Service Center

If you have any question in regards to the operation of this appliance or are in need of a spare part please contact our service center at:

Wachsmuth & Krogmann, Inc.
Tel: 1-888-367-7373
(Business hours Mon-Fri 9:00am - 4:00pm CT)
Website: <http://www.wk-usa.com>



Environmental Protection

If the appliance should no longer work at all, please make sure that it is disposed in an environmentally friendly way.

LIMITED WARRANTY

Thank you for purchasing a top quality **Crofton** product. This **Crofton Ice Cream Maker** item #6139-10 was tested and meets our stringent quality standards. This product is warranted to be free from manufacturing defects in original materials, including original parts, and workmanship until **May 10, 2012** or 2 years with proof of purchase.

The warranty is void if the defect is due to accidental damage, misuse, abuse, neglect, improper repair or alteration by unauthorized persons or failure to follow operation instructions provided with the product. This warranty does not apply to commercial use.

The warranty is non-transferable and applies only to the original purchase and does not extend to subsequent owners of the product. Liability under this warranty is limited to repair, replacement or refund at Wachsmuth & Krogmann discretion. In no event shall liability exceed the purchase price paid by the purchaser of the product. Under no circumstances shall there be liability for any loss, direct, indirect, incidental, special or consequential damage arising out of or in connection with the use of this product. This warranty is valid only in the United States of America. This Warranty gives you specific legal rights. However you may have other rights that vary from state to state. Some states do not allow limitation on implied warranties or exclusion of consequential damages therefore these restrictions may not apply to you.

In case you find the product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will either receive your repaired item, a new product or a refund. Please fill out the Warranty Card and send it together with the product and purchase receipt

Wachsmuth & Krogmann Inc.
Tel: 1-888-367-7373 (Business hours Mon-Fri 9:00am-4:00 pm CT)
Website: <http://www.wk-usa.com>
1800 Nicholas Blvd.,
Elk Grove Village, IL 60007,
USA

WARRANTY INFORMATION

WARRANTY CARD

Ice Cream Maker, Item #6139-10, Model #BL-1450B

In case you find this product to be defective please send it within the warranty period to our service center. To avoid transport damages please send the product in the original packaging. In return you will receive your repaired item, a new product or a refund.

PLEASE PRINT CLEARLY

Customer Name	
Street	
City	
State	
ZIP Code	
Purchase Date	
Description of Defect :	

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PLEASE DETACH THIS SECTION AND RETURN IT WITH YOUR PRODUCT

WARRANTY CARD



