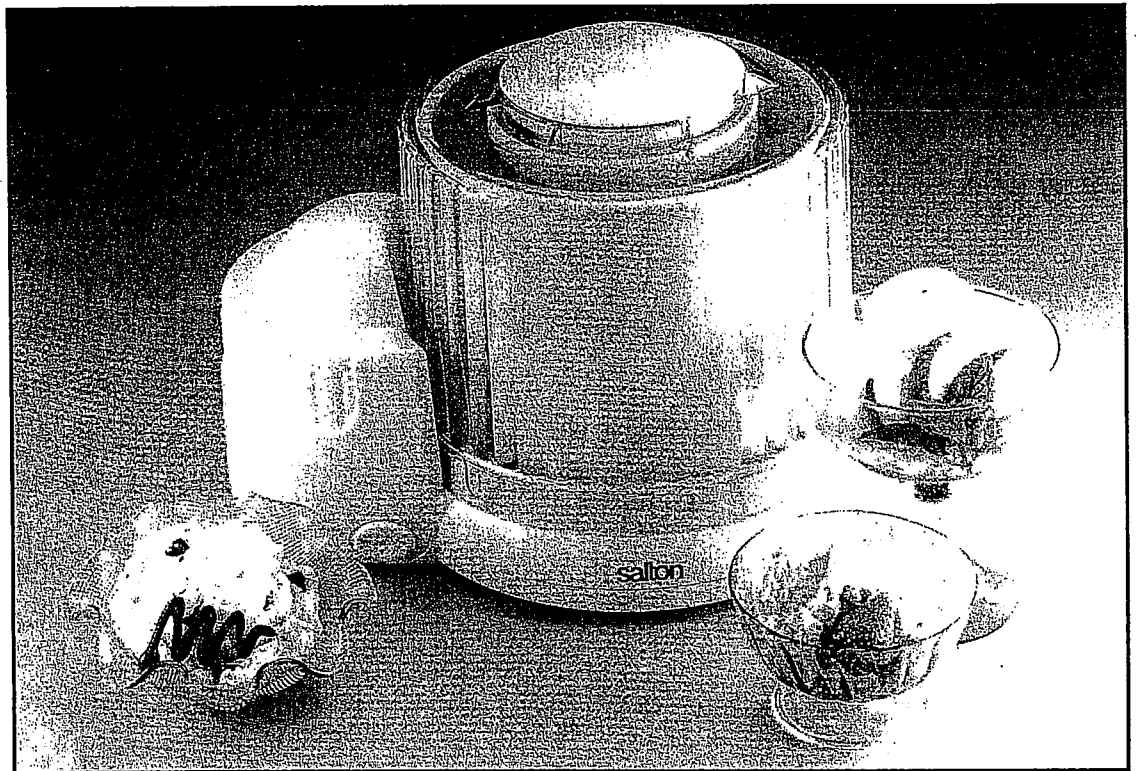


OWNER'S MANUAL
Model No. ICM21

Big Chill[®]

ICE CREAM MAKER



salton[®]

Important Safeguards

When using your Salton® Big Chill® or any electrical appliance, basic safety precautions should be followed, including the following:

1. Read all instructions.
2. To protect against risk of electrical shock, do not immerse the Motor Base or other electrical parts in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from the outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate this appliance if it has a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return this appliance to Salton/MAXIM Housewares, Inc. for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by Salton/MAXIM Housewares, Inc. may cause fire, electrical shock or injury.
8. Do not use outdoors.
9. Do not let the cord hang over the edge of the table or counter, or touch hot surfaces.
10. Keep hands, utensils, and other foreign objects out of the Mixing Bowl while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE MIXING BOWL.** Sharp objects will scratch and damage the surface of the Freezer Disc. A rubber spatula or wooden spoon may be used when the appliance is turned off.
11. This appliance is for household use. Any servicing other than cleaning and user maintenance should be performed by the authorized service representative.
12. Do not place on or near a hot gas or electric burner or in a heated oven.
13. Do not use appliance for other than intended use.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

Save These Instructions

Polarized Plug

This appliance has a **polarized plug** (one blade is wider than the other): To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

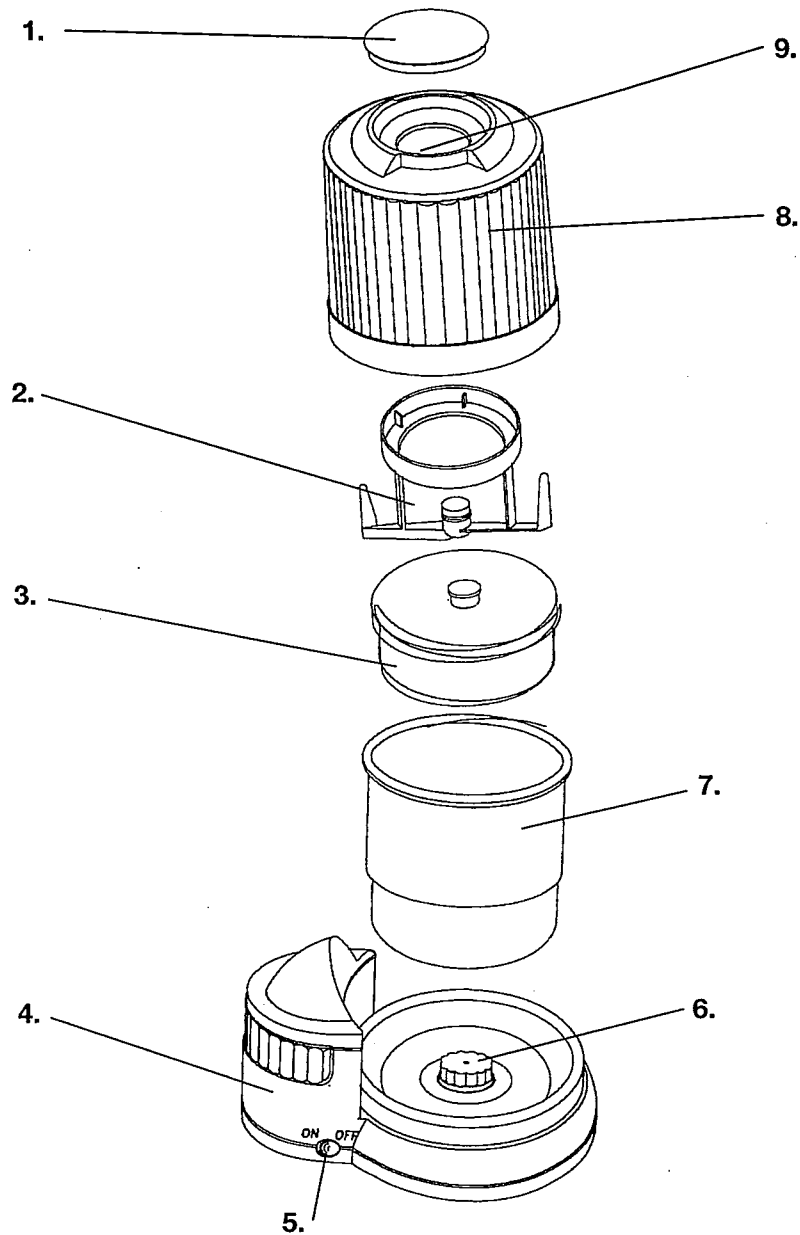
Short Cord Instructions

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.

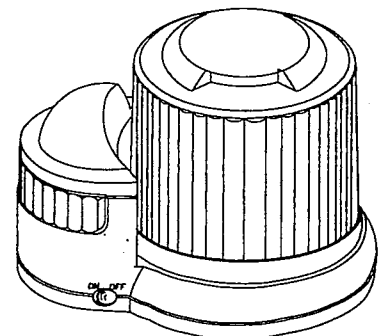
Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer detachable power-supply cord or 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 appliance, and (2) the longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over unintentionally.

Getting To Know Your Salton® Big Chill®



1. Cover Lid
2. Paddle
3. Freezer Disc
4. Motor Base
5. On/Off Switch
6. Motor Shaft
7. Mixing Bowl
8. Cover
9. Big Chiller Filler



ASSEMBLED UNIT

Instructions For Use

Before using the Salton Big Chill® Ice Cream Maker for the first time, wash the Covers, Freezer Disc and Mixing Bowl in warm, soapy water. DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS. Rinse and dry all parts thoroughly. Do not immerse Motor Base in water or any other liquid. Wipe the Motor Base with a clean damp cloth or sponge.

Freezing the Freezer Disc

Make sure the Freezer Disc is washed and dried thoroughly. Wrap the Disc in plastic to guard against freezer burn and place upright in the back of your freezer. (The back of the freezer is the coldest area in your freezer.) The time it takes for the contents of the Freezer Disc to freeze depends greatly on how cold your freezer is. The freezing time can range from 6 - 12 hours with temperature set at 0°F or lower. The optimal freezer temperature for best results with this product is 0°F. If your freezer does not have a 0°F setting, turn it to the lowest setting possible.

Shake the Freezer Disc to determine if contents have been fully frozen. When shaken you should not hear any liquid moving inside the Disc.

Store your Freezer Disc in the freezer when you are not using it so that you will be ready to make delicious homemade ice cream any time.

Making Ice Cream

1. Follow the recipes in the back of this manual or use one of your own. A one quart yield is the maximum recommended size of the recipe.
2. Remove the Freezer Disc from the freezer and place inside of the Mixing Bowl. Place the Mixing Bowl on top of the Motor Shaft.

NOTE: The Freezer Disc needs to be used immediately after removing from the freezer as it will begin to thaw. So make sure you have all of the ingredients ready.

3. Place the Paddle inside the Mixing Bowl. Then place the Cover on top of the Mixing Bowl.
4. Plug the cord into a 120 V AC outlet. Turn the ON/OFF switch to the ON position. Immediately pour the ice cream mixture through the Big Chiller Filler into the Mixing Bowl and place the Lid on top of the Cover.

Making Ice Cream *(continued)*

5. Leave the machine on for approximately 20 - 30 minutes, or until the mixture becomes thick.
6. When ice cream is done, turn the switch to "OFF". Remove the Cover and begin to scoop out the ice cream with a wooden, rubber or plastic utensil. Serve immediately or put ice cream in an airtight freezer-safe container for storage in your freezer.

NOTE: Homemade ice cream has the consistency of soft-serve ice cream. If you want hard ice cream simply place in an airtight container and place in the freezer for several hours until the ice cream hardens to your liking.

User Maintenance Instructions

- Wash the Cover, Paddle, Mixing Bowl and Freezer Disc in warm soapy water.
- ***DO NOT*** USE HARSH ABRASIVE CLEANERS OR SHARP IMPLEMENTS to clean your Big Chill® as they may scratch or damage the surface. Rinse and dry thoroughly.
- ***DO NOT*** immerse the Motor Base in water or any other liquid.
- Wipe Motor Base with a damp cloth or sponge.
- ***DO NOT*** put a wet Freezer Disc into the freezer. Make sure it is completely dry first.

WARNING: The Big Chill® Ice Cream Maker has a built-in safety thermostat. If the motor for some reason should stall, it will cause the motor to overheat. If this should happen the safety thermostat will automatically cut off power to the unit until it has cooled completely.

Tips For Making Homemade Ice Cream In Your Big Chill®

For best results prepare the recipe mixture one day before you intend to use it. Let it cool completely and add some volume by sitting overnight.

If you do not plan on letting the mixture sit overnight, then prechill the mixture prior to mixing and freezing in the Big Chill® for approximately 20-30 minutes in the refrigerator.

Ingredients

EGGS

The addition of eggs to ice cream makes the taste richer and improves the ice cream's structure.

Some recipes call for egg whites only. When egg whites are cold they are more difficult to beat. Allow the eggs to sit at room temperature for a 5-10 minutes, then beat.

Whether your recipe calls for egg whites or egg yolks, be sure to use fresh eggs.

MILK

Using milk products with higher fat content will make your ice cream richer and creamier. However, it is a matter of taste and dietary needs. All kinds of milk can be used. To cut down the fat a little bit, you may want to combine heavy cream with some skim milk.

For example: if your recipe calls for 1 cup milk, measure 1/2 cup heavy cream and 1/2 cup skim milk.

ARTIFICIAL SWEETENERS

You may use artificial sweeteners in place of the sugar called for in your recipe. Please note that you must mix in the sweetener after the mixture has been heated and then cooled to almost room temperature (luke warm). The sweetener will then be able to dissolve.

Following are the sweetener to sugar ratios:

1 packet of sweetener	=	2 tsp. sugar
6 packets	=	1/4 cup sugar
8 packets	=	1/3 cup sugar
12 packets	=	1/2 cup sugar

ALCOHOL

When adding alcohol to your ice cream or sorbet, wait to add it until the ice cream is almost frozen. If liquor is added too soon, it will slow down the freezing process considerably.

FRUIT

The ripeness and sweetness of a fruit can affect the taste of your ice cream dramatically. If you are using a tart fruit, compensate by adding more sugar. If a fruit is extremely sweet, you may want to omit the sugar altogether.

NOTE: Once the ice cream is frozen it will not taste as sweet as the mixture did. Keep this in mind when adjusting the sweetness.

When using fresh fruit, be sure to sprinkle it with a little lemon juice so it will not discolor.

STORAGE

For long term storage (up to 2 weeks) store ice cream in an airtight container. Recommended storage times are:

- *Ice cream with uncooked ingredients: 1 week
- *Sorbet 1-2 weeks
- *Ice cream with semi-cooked ingredients: . 2 weeks

*Note on the container the contents and date so you can be sure not to keep it after the proper storage times. Never refreeze defrosted or semi-defrosted ice cream.

SERVING SUGGESTIONS

Take ice cream out of the freezer 10-15 minutes before serving so it can soften a bit. It will be easier to scoop. *Remember: sorbet defrosts faster than ice cream.*

DECORATING TIPS

Here are some commonly used decorating ideas:

- whipped cream
- candied fruit
- chopped nuts
- fresh fruit
- sprinkles

For a fancy touch:

- chocolate leaves
- Bon-bons
- grated chocolate
- shredded coconut

There are also a number of pre-made sauces on the market. For example, chocolate, strawberry, butterscotch, caramel, etc...

'BIG-CHILL' RECIPES

Have you ever seen anyone eating ice cream who did not have a smile on his or her face? I had happy faces in mind when I created the following luscious recipes especially for Salton's "Big Chill" Ice Cream Machine.

Many of my ice cream recipes are extremely rich because I feel there are some foods that should be eaten for sheer gustatory pleasure. But, for those of you who are watching your fat, sugar, and caloric intakes, I have created tasty, low-fat variations for each basic recipe. Whether high-fat or low-fat, you can make ice cream, ice milk, frozen yogurt and frozen tofu desserts part of a healthy diet if your diet is rich in fresh vegetables, fruit, grains, beans, and low-fat meat, poultry and fish. Nutritionally, homemade frozen dairy products including frozen tofu desserts are good sources of calcium.

To enable you to make ice cream "on demand" my recipes are fast, easy and require no precooked custards. Just make sure you have all of the ingredients on hand and that your freezer disk has a permanent place in your freezer so you can make ice cream whenever the mood hits you.

Here are some of my tips for getting the best results from your "Big Chill": The "Big Chill" makes soft-serve ice cream. When served directly out of the machine, it has the same consistency as a premium store-bought ice cream that you have let stand on the counter to soften. Fresh ice cream made from higher fat ingredients like heavy cream will be more solid when spooned from the machine than ice cream made from lower fat ingredients like low or non-fat milk or evaporated non-fat milk. If you want your ice cream hard enough to scoop into cones, use a rubber spatula to scrape the ice cream out of the machine and into an airtight container. Freeze a minimum of one hour or up to two weeks.

Make sure all of the liquid ingredients are well chilled before you mix them and pour them into the machine. These include dairy products, fresh and canned fruit, syrups, jams and jellies, etc. If you are making ice cream on a hot day, you may also wish to chill any candy and/or nut additions. Exception: Room temperature peanut butter is best for my Chocolate Chunk Peanut Butter Ice cream (see p.) because it is easier to mix into the eggs and sugar.

Put the freezer disk in place just before starting the machine. This will insure that the disk is at its coldest temperature. If you place the freezer disk into the machine before you have mixed your ingredients, it can start to thaw by the time you are ready to turn on the machine.

Pasteurized egg products are your best choice for making ice cream from uncooked ingredients. Since my recipes do not require precooking the custards, I use egg substitute, a pasteurized egg product, instead of raw eggs to avoid the risk of

salmonellosis, or food poisoning caused by the salmonella bacteria. Unfortunately, this bacteria may be present some raw or undercooked eggs, so just to be safe I suggest not using raw eggs in uncooked ice cream recipes.

If you wish to use fresh eggs in my recipes, you must cook the custard to make it safe to eat. Here is the method: Replace each $\frac{1}{2}$ cup egg substitute with 2 large eggs. Mix the recipe according to directions. Then, in a heavy saucepan or double boiler, cook all of the ingredients over very low heat, stirring constantly, until the mixture coats a metal spoon with a thin film, bubbles at the edges, or reaches 160°F. Cool at room temperature then cover and thoroughly chill in the refrigerator. For more information about eggs and egg safety, you can contact the American Egg Board at their web sight at HYPERLINK <http://www.aeb.org> www.aeb.org or E-Mail them at aeb@aeb.org.

I hope you enjoy the following recipes as much as I enjoyed creating them!

With Sincere best wishes,

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Holly Rudin-Braschi, MA, American College of Sports Medicine certified

Holly's No-Cook Vanilla Custard Ice Cream

This easy "high octane" recipe is delightfully rich. Use it as the master recipe for fruit ice creams. Or, let your imagination go wild and create your own flavors by adding your favorite extracts, nuts, dried fruit and/or candy.

Makes 1 quart, or 8 ($\frac{1}{2}$ cup) servings

$\frac{1}{2}$ cup egg substitute

$\frac{1}{2}$ cup sugar

$\frac{1}{8}$ teaspoon salt

3 cups whipping cream

$1\frac{1}{2}$ teaspoons vanilla extract

Method:

Beat egg substitute, sugar and salt with an electric mixer until frothy and light yellow colored.

Mix in whipping cream and vanilla until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 371/ Protein 3g (4%)/ Carbohydrates 15g (15%)/ Sugar 15g/

Fat 33g (80%)/ Calcium 66mg

Vanilla Ice Cream Variations:

Low Fat Version: Substitute chilled non-fat evaporated skim milk for the heavy cream.

Approximate Nutrients per Serving: Calories 138/ Protein 9 g (27%)/ Carbohydrates 23 g (68%)/ Sugar 23 g/
Fat 0.7 g (5%)/ Calcium 286 mg

Low-Fat Sugar Free Version: Substitute 3 cups chilled non-fat evaporated skim milk for the heavy cream and $\frac{1}{2}$ cup sugar free sweetener for the sugar.

Fresh Fruit Ice Cream: In a food processor, puree $\frac{1}{4}$ cup frozen or fresh fruit and $\frac{1}{4}$ cup jam made from the same fruit (strawberry, blueberry, raspberry, Kiwi, etc.). Mix into the Vanilla Ice Cream before pouring into the ice cream machine.

Fruit Syrup Ice Cream: Mix $\frac{1}{2}$ cup fruit syrup made with crushed fruit into the Vanilla Ice Cream mixture before pouring into the ice cream machine.

Cookies and Cream: After pouring the Vanilla Ice Cream mixture into the ice cream machine, pour $\frac{1}{2}$ cup crushed Oreo cookies through the opening at the top of the machine.

Chocolate Cookie Dough Ice Cream: After pouring the Vanilla Ice Cream mixture into the ice cream machine, pour $\frac{1}{2}$ cup chopped refrigerator chocolate chip cookie dough through the opening at the top of the machine.

Mint Chocolate Chip: Add $\frac{1}{2}$ teaspoon mint extract and 1 teaspoon green food coloring during step one. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{2}$ cup miniature chocolate chips or $\frac{1}{2}$ cup of crushed chocolate bar pieces through the opening at the top of the machine.

Cherry Chip: Add 1 teaspoon red food coloring during step one. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{4}$ cup miniature chocolate chips and $\frac{1}{2}$ cup chopped maraschino cherries through the opening at the top of the machine.

Cranberry Apricot Walnut: During step 1, mix in $\frac{1}{4}$ cup chilled cranberry sauce and $\frac{1}{4}$ cup chilled apricot jam. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{2}$ cup chopped walnuts through the opening at the top of the machine.

Holly's No-Cook
Chocolate Custard Ice Cream

Makes 1 quart, or 8 (½ cup) servings
½ cup egg substitute
¾ cup granulated sugar
1/8 teaspoon salt
1 ½ teaspoons vanilla
1 cup Hershey's Genuine Chocolate Syrup
2 cups whipping cream

Method:

Beat egg substitute, sugar, salt, vanilla, with an electric mixer until frothy and light yellow colored.

With mixer on medium speed, mix in chocolate syrup and whipping cream until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine through the opening in the top. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 371/ Protein 4 g (4%)/ Carbohydrates 38 g (41%)/ Sugar 35g/ Fat 22.g (55%)/ Calcium 53 mg

Chocolate Ice Cream Variations:

Low-Fat Version: Substitute 3 cups chilled, non-fat evaporated skim milk for the heavy cream.

Approximate Nutrients per Serving: Calories 215/ Protein 7g (14%)/ Carbohydrates 43g (81%)/ Sugar 40g/
Fat 1 g (4%)/ Calcium 200 mg

Low-Fat, Sugar-Free Version: Substitute ½ cup sugar free sweetener for the sugar, 3 cups chilled non-fat evaporated skim milk for the heavy cream, and 1 cup sugar-free chocolate syrup for the Hershey's Syrup.

Rocky Road: Just after pouring the Chocolate Ice Cream mixture into the machine, pour ¾ cup chopped walnuts, ½ cup miniature marshmallows, and ½ cup miniature chocolate chips through the opening at the top of the machine.

California Orange Chocolate Chip: Add 1 teaspoon pure orange extract during step one. Just after pouring the Chocolate Ice Cream mixture into the machine, pour ½ cup miniature chocolate chips through the opening at the top of the machine.

Black and White Hawaiian Delight: just after pouring the Chocolate Ice Cream mixture into the machine, pour the following ingredients through the opening at the top of the machine:

¼ cup crushed semi-sweet dark chocolate bar pieces

¼ cup crushed white chocolate bar pieces

½ cup chopped roasted (unsalted) Macadamia nuts

Chocolate Heath Bar Crunch: Just after pouring the Chocolate Ice Cream mixture into the machine, pour 1 cup crushed Heath Bars through the opening at the top of the machine.

Chocolate Reese's Peanut Butter Cup Crunch: Just after pouring the Chocolate Ice Cream mixture into the machine, pour 1 cup chopped Reese's Peanut Butter Cups through the opening at the top of the machine.

Chocolate Chunk Peanut Butter: Add ¼ cup room temperature creamy peanut butter during step one. Just after pouring the Chocolate Ice Cream mixture into the machine, pour ½ cup miniature chocolate chips and ½ cup chopped roasted, unsalted peanuts through the opening at the top of the machine.

Holly's Easy Frozen Strawberry Yogurt

Makes 1 quart, or 8 (½ cup) servings

½ cup strawberry jam

4 cups strawberry yogurt made with gelatin

Method:

In a medium bowl, mix the jam and yogurt with a fork to blend in the fruit. Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the yogurt into the machine through the opening in the top. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of two hours or up to two weeks.

Approximate Nutrients per Serving: Calories 174/ Protein 4 g (9%)/ Carbohydrates 36 g (84%)/ Sugar 30 g/ Fat 1 g (6%)/ Calcium 149 mg

Variations:

Variety Fruit: Substitute your favorite jam and fruit yogurt flavors for the strawberry jam and strawberry yogurt. Try peach yogurt and peach jam; blueberry yogurt and blueberry jam.

Vanilla Chocolate Chip: Substitute vanilla yogurt for the strawberry yogurt and don't add the jam. Just after pouring the yogurt into the machine, pour ¼ cup miniature chocolate chips through the opening at the top of the machine.

Mocha Almond Chip: Substitute coffee yogurt for the strawberry yogurt and $\frac{1}{4}$ cup Hershey's chocolate syrup for the jam. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup toasted almond slivers and $\frac{1}{4}$ cup miniature chocolate chips through the opening at the top of the machine. Make sure almonds are cooled to room temperature and/or chilled in the refrigerator before pouring into the machine.

Cherry Vanilla White Chocolate Chip: Substitute 2 cups vanilla yogurt and 2 cups cherry yogurt for the strawberry yogurt and $\frac{1}{2}$ cup cherry jam for the strawberry jam. Mix in 1 teaspoon vanilla extract. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup white chocolate chips through the opening at the top of the machine.

Lemon Ginger: Substitute 4 cups of lemon yogurt for the strawberry yogurt and eliminate the strawberry jam. Mix in 1 teaspoon vanilla extract. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup finely chopped crystallized ginger, and $\frac{1}{4}$ cup crushed lemon drops through the opening at the top of the machine.

Holly's Piña Colada Ice Cream

Makes 1 quart, or 8 (1/2 cup) servings

$\frac{1}{2}$ cup egg substitute, chilled

$\frac{1}{8}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons vanilla

1 $\frac{1}{2}$ cups chilled whipping cream

1 can of Cocoa Lopez mix, chilled

1 (8 oz.) can crushed pineapple, chilled

Method:

Beat egg substitute, sugar, vanilla, and salt with an electric hand mixer until frothy. With mixer on medium speed, mix in whipping cream and Cocoa Lopez until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 293/ Protein 4 g (6%)/ Carbohydrates

11 g(15%)/ Sugar 10 g/

Fat 26 g (79%)/ Calcium 41mg

Pineapple Sorbet

Makes 1 quart, or 8 (½ cup) servings

2 cups canned, crushed pineapple, drained (chill in can before opening and draining)

½ cup sugar

1 cup unsweetened pineapple juice, chilled

Method:

Puree all ingredients in food processor.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the sorbet mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft sorbet, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an

airtight container. Freeze a minimum of one hour or up to two weeks

Approximate Nutrients per Serving: Calories 95/ Protein 0.6 g (2%)/ Carbohydrates

23 g (97%)/ Sugar 22 g/

Fat 0.03 g (0%)

Recipes

Rich Vanilla Custard Ice Cream

1/4 cup sugar
4 egg yolks
1-1/4 cups milk
1-1/4 cups whipping cream
1-1/2 teaspoons vanilla

Beat egg yolks and sugar until light. Heat the milk just to boiling, Slowly beat the milk into the egg/sugar mixture.

Pour the mixture into a saucepan and cook, stirring constantly until thick enough to coat the back of a spoon. Cool completely. Add the whipping cream and vanilla to the custard. Combine thoroughly. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Easy Vanilla Ice Cream

2 eggs
1/2 cup sugar
1-1/2 cups whipping cream
1-1/2 cups milk
1-1/2 teaspoons vanilla

Beat eggs and sugar with a whisk until light. Add whipping cream, milk and vanilla. Combine thoroughly.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Variations:

Cookies and Cream: In a blender or food processor, grind enough Oreo cookies to make 1/2 cup. Stir into the Easy Vanilla Ice Cream and follow operating directions.

Fruit Ice Cream: Purée one of the following fruits: peaches, strawberries, raspberries, etc. Add 1/2 cup to the Easy Vanilla Ice Cream and follow operating directions.

Coffee Walnut Ice Cream

3 Tablespoons instant coffee crystals
2 cups milk (hot)
3/4 cup sugar
1/4 cup chopped walnuts
1-1/4 cups whipping cream

In a bowl, dissolve the instant coffee and sugar in the hot milk. When cool, add the chopped walnuts and whipping cream. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Fresh Strawberry Ice Cream

1 pint fresh strawberries
3/4 cup powdered sugar (sifted)
2/3 cup whipping cream
1 teaspoon lemon juice

Wash and hull strawberries. Purée in a blender or food processor with powdered sugar. Add lemon juice and whipping cream.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Mocha Ice Cream

2 eggs
1-1/4 cup milk
1/3 cup sugar
2 oz. unsweetened chocolate
1-1/2 teaspoons instant coffee dissolved
in 1 teaspoon hot water
1-1/4 cups whipping cream

Whisk sugar and eggs together in a saucepan. Over low heat, whisk in milk. Break up chocolate into small pieces and add with the coffee to the saucepan. Heat slowly whisking constantly until thickened. DO NOT LET IT BOIL.

Cool. Add whipping cream. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Chocolate Mousse Ice Cream (Semi-Freddo)

2 egg yolks
1/4 cup sugar
3/4 cup milk
2/3 cup whipping cream
6 oz. semi-sweet morsels (melted)

In a large bowl, beat sugar and egg yolks together until light. Beat milk (which has been heated just below the boiling point) into the egg yolk / sugar mixture, a little at a time.

Place this mixture in a saucepan and cook, stirring over low heat until it has thickened just enough to coat the back of a wooden spoon.

Remove from the heat and add the melted chocolate. Combine and let cool. When cool, add whipping cream and refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

This is a version of the Italian "semi-freddo" ice cream which is traditionally eaten while it is very soft and a mousse-like consistency.

Chocolate Ice Cream

1/2 cup sugar
2 teaspoons cornstarch
1/8 teaspoon salt
2 Tablespoons cocoa
1 cup milk
3 Tablespoons chocolate syrup
2 eggs
1 cup whipping cream
1 teaspoon vanilla

Combine 1/4 cup of the sugar, the cocoa, cornstarch and salt in a saucepan. Gradually stir in the milk and the chocolate syrup. Cook, stirring constantly, over medium heat until the mixture boils. Boil one minute, stirring. Remove from heat.

Beat eggs with remaining 1/4 cup sugar until light. Stir in a little of the hot mixture into the eggs and sugar a little at a time until they are combined. Add the vanilla and whipping cream. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Brandy Alexander Ice Cream

1/3 cup Cream de Cacao
3 Tablespoons brandy
1-1/4 cup whipping cream
1/4 cup sugar
Pinch of nutmeg
3 egg whites

Stir together in a large bowl the Cream de Cacao, brandy, whipping cream, sugar and nutmeg. Beat the egg whites until stiff. Fold them into the cream mixture.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Kiwi Ice Cream

2 kiwi fruits (ripe)
1/3 cup orange juice
3/4 cup sugar
1 egg
1 cup whipping cream
1/4 tsp. vanilla

Peel the kiwi and purée with the orange juice in a blender or food processor. Beat the sugar and egg until light. Stir in the puréed kiwi / orange juice mixture, whipping cream, and vanilla.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Rum Raisin Ice Cream

1/2 cup raisins
1/4 cup dark rum
4 egg yolks
1/2 cup sugar
1-1/4 cups whipping cream
1-1/4 cups milk

Soak raisins in dark rum for several hours or overnight. Beat sugar and egg yolks until light. Bring milk almost to a boil and beat into egg/sugar mixture. Cool. Add whipping cream and rum / raisins. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Watermelon Sorbet

1/3 cup sugar
1/4 cup water
1/3 cup light corn syrup
3 cups puréed watermelon
1 Tablespoon lemon juice

Combine the sugar, water and corn syrup in a small saucepan. Stir over medium heat until mixture boils. Reduce heat and simmer for five minutes. Remove from heat and let cool. Refrigerate.

Remove meat from watermelon and discard seeds. Purée in a blender or food processor. Measure and add the three cups of purée and lemon juice to the cold sugar/water/corn syrup mixture and combine.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Champagne Sorbet

1 cup sugar
1-1/2 cups water
1/4 cup whipping cream
1-1/4 cups fresh lemon juice
1-1/2 bottle Champagne or Sparkling wine

In a saucepan, combine sugar and water. Over low heat, stir to dissolve. Bring to a boil. Turn heat to medium and boil for 8 minutes. Remove from heat and cool. When cool, refrigerate until cold. Combine with whipping cream, lemon juice and champagne.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Lemon Sorbet

2-1/2 cups water
1 cup + 2 Tablespoons sugar
2/3 cup fresh lemon juice
1 teaspoon grated lemon peel

In a saucepan, combine sugar and water stirring to dissolve. Bring to a boil over high heat and boil for 5 minutes. Let cool Add lemon juice and peel. Refrigerate until cold.

Pour into the Big Chill® and turn the ON/OFF Switch to the “ON” position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Pineapple Sorbet

1 fresh pineapple (medium)
2 Tablespoons lemon juice
1/2 cup sugar
1 teaspoon vanilla
1 cup water

After peeling and coring the pineapple, cut into pieces and purée in a blender or food processor. You should have about 1-1/2 cups of puréed pineapple. Combine with the other ingredients.

Pour into the Big Chill® and turn the ON/OFF Switch to the “ON” position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Avocado Savory Ice Cream

3 large, ripe avocados
1/3 cup mayonnaise
1/3 cup plain yogurt
3 Tablespoons lemon juice
1/2 clove garlic
1-1/4 cups heavy whipping cream
salt and pepper

Peel and seed the avocados. Cut into pieces and place in a blender or food processor. Add mayonnaise, yogurt, lemon juice and garlic. Process until creamy and smooth. Add whipping cream and salt and pepper to taste.

Pour into the Big Chill® and turn the ON/OFF Switch to the "ON" position. Allow the Big Chill® to churn until desired consistency is achieved, from 20 to 30 minutes.

Serve in a hollowed out tomato or the avocado shells as a first course or a side dish at a luncheon. Serve as a dip with corn chips.

IMPORTANT NOTICE

If any parts are missing or defective,

DO NOT return this product.

Please call our Customer Service Department for assistance.

800-233-9054 Monday - Friday 9am - 5pm CST

Thank You

ONE-YEAR LIMITED WARRANTY

This Salton/MAXIM product warranty extends to the original consumer purchaser of the product.

Warranty Duration: This product is warranted to the original consumer purchaser for a period of one (1) year from the original purchase date.

Warranty Coverage: This product is warranted against defective materials or workmanship. This warranty is void if the product has been damaged by accident, in shipment, unreasonable use, misuse, neglect, improper service, commercial use, repairs by unauthorized personnel or other causes not arising out of defects in materials or workmanship. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares, Inc., or to units which have been altered or modified or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Warranty Disclaimers: This warranty is in lieu of all warranties expressed or implied and no representative or person is authorized to assume for Salton/MAXIM Housewares, Inc. any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance or product failure under any theory of tort, contract or commercial law including, but not limited to, negligence, gross negligence, strict liability, breach of warranty and breach of contract.

Warranty Performance: During the above one-year warranty period, a product with a defect will be either repaired or replaced with a reconditioned comparable model (at Salton/MAXIM's option) when the product is returned to the Salton/MAXIM facility. The repaired or replacement product will be in warranty for the balance of the one-year warranty period and an additional one-month period. No charge will be made for such repair or replacement.

Service and Repair

Should the appliance malfunction, you should first call toll-free 1-800-233-9054 **between the hours of 9:00 am and 5:00 pm Central Standard Time** and ask for CUSTOMER SERVICE stating that you are a consumer with a problem.

In-Warranty Service (USA) for an appliance covered under the warranty period, no charge is made for service or postage. Call for pre-paid return mailing label. (U.S. Customers Only)

In-Warranty Service (Canada) for an appliance covered under the warranty period, no charge is made for service or postage. Please return the product insured, packaged with sufficient protection, and postage and insurance prepaid to the address listed below. Customs duty/brokerage fee, if any, must be paid by the consumer.

Out-of-Warranty Service: A flat rate charge by model is made for out-of-warranty service. Include \$6.00 (U.S.) for return shipping and handling.

Salton/MAXIM Housewares, Inc. cannot assume responsibility for loss or damage during incoming shipment. For your protection, carefully package the product for shipment and insure it with the carrier. Be sure to enclose the following items with your appliance: any accessories related to your problem; your full return address and daytime phone number; a note describing the problem you experienced; a copy of your sales receipt or other proof of purchase to determine warranty status. C.O.D. shipments cannot be accepted.

Return the appliance to:

ATTN: Repair Department, Salton, Inc.
708 South Missouri St. Macon, MO 63552-1343

For more information on Salton/MAXIM products:

visit our website: <http://www.salton-maxim.com>, or you can email us at salton@saltonusa.com