INTRODUCTION

SAVE THESE INSTRUCTIONS!

1. NEVER immerse in water.

2. NEVER use a heat gun or electric burner in a heated oven.

3. NEVER use the control knob for stirring.

4. NEVER use the appliance as a heat source.

5. NEVER use the appliance in the oven.

6. NEVER use the appliance with a damaged cord or plug.

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12. NEVER use the appliance with a damaged cord or plug.

IMPORTANT SAFEGUARDS:

1. This appliance is not intended for use by unsupervised young children.

2. Keep out of reach of children.

3. Keep away from hot or warm liquids.

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12. Keep away from hot or warm liquids.

IMPORTANT PRECAUTIONS:

1. When using electrical appliances, basic safety precautions should always be followed:

1.1. Read all instructions before operating this appliance.

1.2. Do not place or use a heat gun or electric burner in a heated oven.

1.3. Do not use the appliance with a damaged cord or plug.

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Cleaning & Maintenance

1. Make sure the electrol motor is unplugged and the unit is unplugged.
2. Remove exterior cover and wipe with slightly damp, non-abrasive cloth.
3. Nettimes immerse the electric motor in warm, soapy water and dry thoroughly.
4. Wash container lid and base in warm, soapy water and dry thoroughly.
5. DO NOT replace lid until the container is completely dry.
6. DO NOT place container or any other parts in a dishwasher. Hand wash only.
7. DO NOT freeze the container when it is wet.

Freezing

Process can cause the ice cream to expand and restrict the movement of the Blades.

DO NOT close the crawling process until the cream is frozen. Stopping in the middle of the freezing process may cause the cream to expand and restrict the movement of the Blades.

Ice cream makers that include hand refrigerators like ours of choice.

When not using the ice cream maker for an extended period of time, store the cream maker in a cool place.

Make sure the freezer compartment of the ice cream maker is closed.

If the drawer gets jammed of electric motor stops operating? Try the following:

1. Add a few drops of vegetable oil to the freezing drive to improve the freezing drive.
2. Check that the screw is set properly in the freezer compartment.
3. Put a towel under the open ice cream maker and add more water.
4. Replace the base in the freezer and add more ice to the ice-cream mixture.

Consistency

Too mushy? Mix again in the freezer or add more ice cream. To a more solid, mix less in the freezer or add more ice cream. If the mixture is too solid, add more milk and allow to freeze longer.

Texture

1. 1 tablespoon of flour = 1 cup of sugar.
2. 8 tablespoons of sweetener = 1/2 cup of sugar.
3. 6 tablespoons of sweetener = 1/3 cup of sugar.
4. 1 packet of sweetener = 2 tsp of sugar.

Taste

Never leave the mix unattended while operating.
**OLD FASHIONED VANILLA ICE CREAM**

The mixture will expand during freezing. Do not fill the container more than 1/4 full. If you are using a different size container than the one listed, adjust the ice cream container volume accordingly.

**INGREDIENTS**
- 2 cups whole milk
- 1 cup heavy cream
- 1 cup sugar
- 2 tsp. vanilla extract

**INSTRUCTIONS**
1. In a large bowl, combine the milk and cream.
2. Add the sugar to the mixture.
3. Stir well and refrigerate for 2-3 hours.
4. Pour into a refrigerator glass bowl and refrigerate for 2-3 hours.
5. Stir well and refrigerate for 12 hours.
6. Transfer to low and slow until mixture thickens slightly.
7. Slowly fold in the mixture and continue to stir.
8. Let the mixture cool for at least 8 hours.

**EASY VANILLA ICE CREAM**

Follow directions in HOW TO OPERATE section.

**INGREDIENTS**
- 1 1/2 cups milk
- 1 cup sugar
- 2 tsp. vanilla
- 1/2 tsp. salt
- 1/4 cup heavy cream
- 1/2 cup condensed milk

**INSTRUCTIONS**
1. Place the milk and sugar in a blender and blend until smooth.
2. Add the vanilla and blend until smooth.
3. Add the condensed milk and blend until smooth.
4. Pour into a refrigerator glass bowl and refrigerate for 2-3 hours.
5. Stir well and refrigerate for 12 hours.
6. Transfer to low and slow until mixture thickens slightly.
7. Slowly fold in the mixture and continue to stir.
8. Let the mixture cool for at least 8 hours.

**RICH & CREAMY CHOCOLATE ICE CREAM**

The mixture will expand during freezing. Do not fill the container more than 1/4 full. If you are using a different size container than the one listed, adjust the ice cream container volume accordingly.

**INGREDIENTS**
- 2 cups whole milk
- 1 cup heavy cream
- 1 cup sugar
- 2 tsp. vanilla extract

**INSTRUCTIONS**
1. In a large bowl, combine the milk and cream.
2. Add the sugar to the mixture.
3. Stir well and refrigerate for 2-3 hours.
4. Transfer to low and slow until mixture thickens slightly.
5. Slowly fold in the mixture and continue to stir.
6. Let the mixture cool for at least 8 hours.

**THE VINTAGE COLLECTION™ OLD FASHIONED ICE CREAM MAKER MAKES**

**EASY CHOCOLATE ICE CREAM**

Follow directions in HOW TO OPERATE section.

**INGREDIENTS**
- 1 1/2 cups milk
- 1 cup sugar
- 2 tsp. vanilla
- 1/2 tsp. salt
- 1/4 cup heavy cream
- 1/2 cup condensed milk

**INSTRUCTIONS**
1. Place the milk and sugar in a blender and blend until smooth.
2. Add the vanilla and blend until smooth.
3. Add the condensed milk and blend until smooth.
4. Pour into a refrigerator glass bowl and refrigerate for 2-3 hours.
5. Stir well and refrigerate for 12 hours.
6. Transfer to low and slow until mixture thickens slightly.
7. Slowly fold in the mixture and continue to stir.
8. Let the mixture cool for at least 8 hours.

**RECIPES**
COFFEE ICE CREAM

Combine all ingredients in a large bowl.

1 ½ cups heavy cream
1 cup light cream
1 cup heavy cream
1 cup chopped pecans
1 cup granulated sugar
1 cup brown sugar
2 tsp vanilla extract
2 tsp coffee powder

Whip cream and sugar until soft peaks form. Fold in pecans and coffee powder.

POPPY ROAD ICE CREAM

Dough and chocolate chips and stir in evenly.

When the mixture is smooth and creamy, add cookie dough and chocolate chips and stir in evenly.

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Piña Colada

1 cup pineapple juice
4 1/2 cups frozen pineapple chunks
1 cup white rum

Combine all ingredients in a blender and purée until smooth. Serve immediately.

Berry Sorbet

1 cup blueberries
2 cups raspberries
1 cup blackberries
1 cup mint leaves
2 bananas

Place all ingredients in a blender and blend until smooth. Serve immediately.