

# IMPORTANT SAFEGUARDS

When using the Salton Ice Cream Machine or any electric appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against electrical hazards do not immerse motor unit in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord set or after the appliance has been dropped or damaged in any manner. Return appliance to our factory for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. When bringing the power cord through the freezer doors (some freezers have an inner door) be sure to route the cord through the soft rubber gasket. Take care that the cord is not caught in the hinge or latch of the door.

## 11. **SAVE THESE INSTRUCTIONS**

The Salton Ice Cream Machine was especially designed for *household use*.

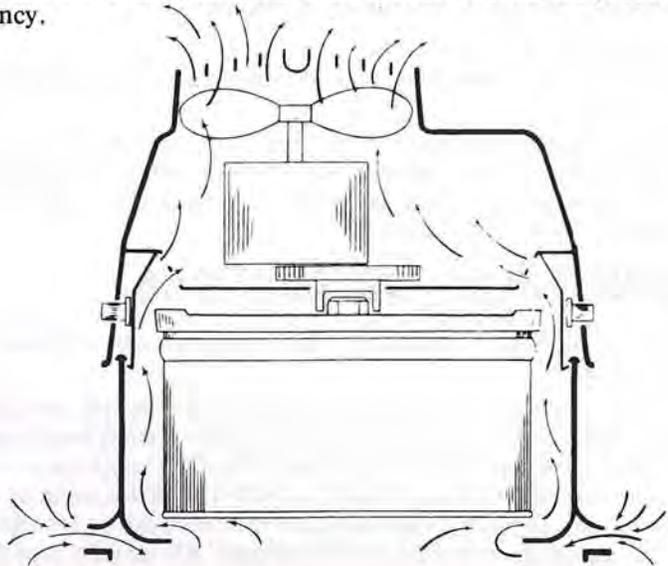
Once you discover how easy it is to make Salton Ice Cream you'll never settle for the commercial kind again. Salton has designed *the modern* Ice Cream Machine, taking all the work and mess out of ice cream making. You don't have to bother with chipping or crushing 20-25 lbs. of ice and then mixing it with rock salt as is necessary with conventional electric ice cream makers. All you do is prepare

your favorite ice cream recipe, pour it into The Machine and place the whole thing in your freezer compartment. The Ice Cream Machine does the rest.

## How Your Ice Cream Machine Works

We thought you'd be interested in the simple yet unique way in which the Ice Cream Machine operates in the freezer compartment of your refrigerator. The basic function of the Ice Cream Machine is to stir and aerate the ice cream mixture as it freezes, which results in an increase in volume of the mix by about 1/3. (Air is a necessary ingredient for all ice creams. It contributes to the ice cream's smooth body and texture).

The frigid air in the freezer replaces the ice and rock salt used in conventional electric home ice cream makers. A fan in the top of the Ice Cream Machine pulls cold air through the intake vents at the base of the machine up along the outside of the metal can. (A metal can is used because it is the best "conductor" of cold.) The ice cream mixture freezes as it comes in contact with the cold wall of the can. The dasher inside the can scrapes the frozen mixture off the wall, breaks it up and smooths it, until the entire mixture reaches the proper consistency.



## To Get the Best Results from Your Salton Ice Cream Machine

Chilling the mixture in the refrigerator for at least 2 hours before putting it into the Ice Cream Machine makes for a better end product. Not only does it reduce the temperature of the mix, but it permits a better interaction between the ingredients for a smooth, uniform ice cream.

When a recipe calls for solid ingredients such as nuts or fruit, they should be added 1/2 hour *after* the machine has been in operation since, if added too early in the process, they might fill in the small well at the bottom of the can and prevent the dasher from taking its proper position.

If you are trying ice cream recipes from other sources, or experimenting with some of your own, you must reduce your ingredients to yield one quart of ice cream. Do not start with more than 24 ounces of mix or you may run over the capacity of the can.

If your freezer door has a magnetic catch which is weak and the door does not stay closed, use a piece of masking or adhesive tape to hold the door closed.

Avoid opening the freezer door as much as possible while making ice cream so that the temperature is as low as possible.

The circulating air in the freezer compartment makes the ice cream freeze. In placing the Ice Cream Machine in the freezer, check that the air inlets at the bottom and the air outlet at the top of The Machine are not blocked by other items in the freezer.

Should you be unavoidably delayed in disconnecting your Ice Cream Machine you need not worry, your Ice Cream Machine cannot be harmed if left in the freezer too long.

Allow 20 minutes for the Ice Cream Machine's thermostat to automatically reset itself before reusing the Machine.

Run the Ice Cream Machine *only* when there is ice cream mixture in the can. The mixture allows the dasher to move freely in the can.

## How to Make Ice Cream in Your Salton Ice Cream Machine

Before starting to make ice cream, please check that your Salton Ice Cream Machine fits into your freezer and the power supply cord reaches a wall outlet. Look at the diagram of the working part of the Ice Cream Machine. You'll see that the basic parts are a power unit, a base, a dasher and a metal can with a plastic lid. (If outside the U.S., please be sure you are using a 60 Hz. power supply even if the voltage is transformed to 120 volts).

The following procedure will work out in a freezer that's cold enough to hold ice cream. (Sorry, but if your freezer is not cold enough to hold ice cream, it won't be cold enough to make ice cream).

Choose your favorite Ice Cream recipe from the many included in this booklet. If your freezer has a separate control, set it at the lowest temperature (approx. 0° F.). Prepare a space for the Ice Cream Machine to stand *upright*.

Prepare the ice cream recipe in a mixing bowl. Cool the mixture by running cold water around the bowl containing the mix in your sink. Then chill in refrigerator (*not freezer*) for two or more hours.

Place the dasher in the can. Pour in the mix. Position the dasher stem so that it goes through the hole in the lid. Snap it on.

Place the base of the Ice Cream Machine on a countertop or table. Take the filled, covered metal can and place it inside the base.

Lower the power unit over the base containing the can. As you lower it, rotate it so that the dasher stem enters the drive socket in the power unit. When properly positioned the locking springs hook onto the base.

Place ice cream machine in freezer, being sure it's standing *upright!*

Close the freezer door making sure it closes securely. If the door does not close completely move the cord to a different place.

Plug the power cord into the wall outlet. Check to see if the motor's running by opening the freezer door and listening for the sound of the running motor.

Let the ice cream churn until the motor stops. However, if your freezer is not very cold, the motor may not stop completely, and in that case stop in 1 1/2 hours. (Return the freezer temperature dial to its normal setting.)

Disconnect the power cord from the wall outlet. Remove the Ice Cream Machine from the freezer, holding it by the base. Put it down on a countertop or table. Push in the two release buttons (locking springs are now disengaged) and lift off the power unit.

Remove the can from the base, and lift the lid from the can. Pull the dasher from the ice cream. Scoop the ice cream off the dasher and out of the can with a rubber spatula. Transfer the soft ice cream mixture to a freezer container and place in freezer.

It will take another two or more hours to harden the mixture in the freezer to normal hard ice cream consistency. If you like soft ice cream, it's ready, just dig in.

# Care and Maintenance of Your Salton Ice Cream Machine

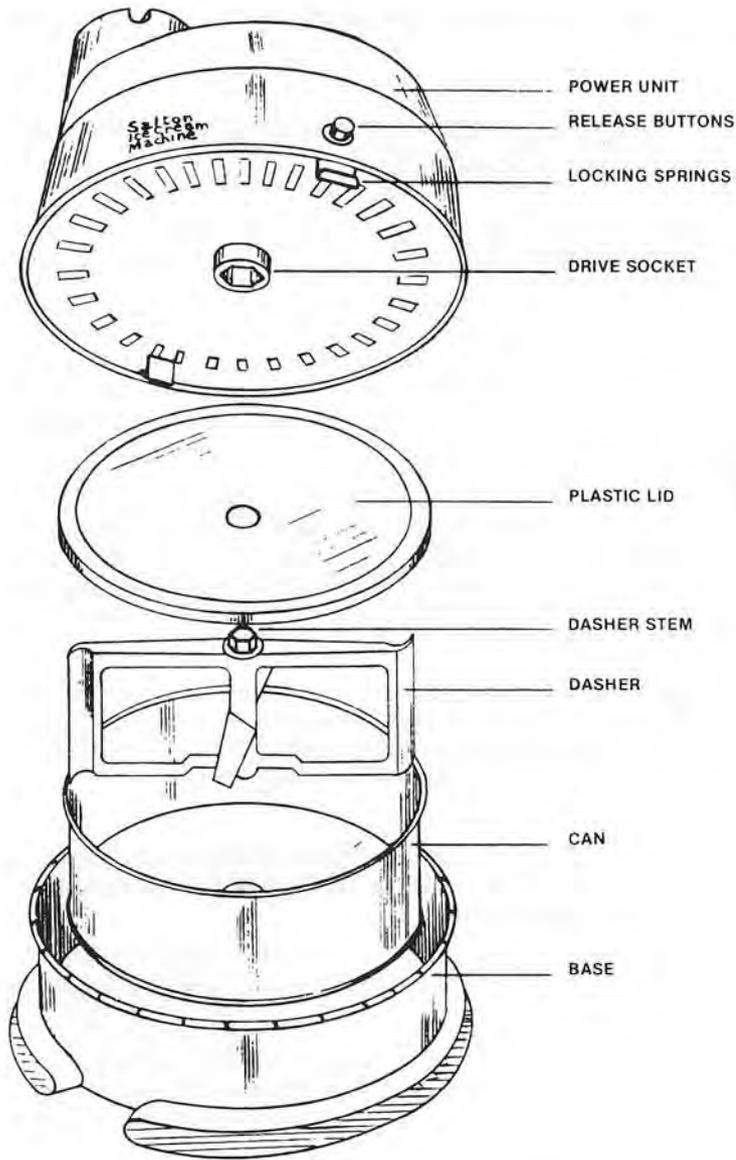
Your Salton Ice Cream Machine requires no lubrication.

The power unit is NOT IMMERSIBLE. It should be wiped off with a damp cloth.

The base, dasher, lid, and can should be washed with a mild soap or detergent. Do not wash in dishwasher. Be sure the can is dried well before storing.

The can must be kept free of dents for good scraping action by the dasher. We recommend removing the ice cream from the can and placing it in a freezer container for hardening. In this way, the ice cream can be removed from the can with a rubber spatula instead of an ice cream scoop which could scrape or dent the can.

Remember not to overfill the can with ingredients as they could be forced up around the dasher and into the motor housing.



## RECIPES

Salton is proud to present the following ice cream recipes that have been specially created and adapted by Ms. Celeste Burg for use in the Salton Ice Cream Machine. We think you'll be delighted with new flavors like Sesame Sunflower Ice Cream and Cherry Preserve Yogurt Ice Milk.

If you don't like a rich, rich ice cream—vary the ingredients as follows: Substitute a cup of milk for one cup of heavy cream. Where the recipe calls for light and heavy cream, substitute a cup of milk for the light cream. Substitute regular milk for evaporated milk—but *don't* substitute regular milk for both the evaporated milk *and* the cream in the same recipe.

### Vanilla Sargarless Ice Cream

- 2 cups light cream
- 1/2 cup dry non-fat milk
- 1 tablespoon cornstarch
- 1/2 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 teaspoons liquid sweetener
- 2 teaspoons vanilla extract
- few grains salt

1. In a bowl mix dry non-fat milk into cream, stirring until it is smooth and dissolved. Put aside.
2. Combine cornstarch with evaporated milk in a small saucepan, blend until smooth. Bring to a simmer, add softened gelatin and cook 3 minutes, stirring constantly.
3. Remove from stove and cool.
4. Add dry non-fat milk and cream mixture, sweetener, salt and vanilla extract.
5. Strain through a sieve, stir mixture and chill thoroughly in refrigerator for 2 hours or longer.
6. Pour into Salton Ice Cream Machine and freeze.

### Sesame Sunflower Ice Cream

- 1/4 cup sesame seeds
- 1/4 cup sunflower seeds
- 1/4 cup raw sugar
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/4 cup evaporated milk
- 2 cups heavy cream, lightly whipped.
- 1/8 teaspoon almond extract

1. Toast sesame seeds, mix with sunflower seeds and put aside.
2. Scald evaporated milk over low heat, add raw sugar and softened gelatin, stirring until dissolved. Remove from stove. Cool.
3. Add cream and almond extract and mix well so that all ingredients are blended.
4. Chill in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and after 1/2 hour stop machine, remove from freezer and add sesame and sunflower seeds. Return machine to freezer, start it again and run until done.

### Vanilla Ice Cream No. 1

- 1/4 cup evaporated milk
- 1/2 cup sugar
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 cups heavy cream
- 1 teaspoon vanilla extract

1. Scald the evaporated milk in a small saucepan over low heat.
2. Add sugar and softened gelatin, stirring until dissolved.
3. Cool; add cream and vanilla. Mix well.
4. Chill thoroughly in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and freeze.

## Vanilla Ice Cream No. 2

(for those who prefer not to use gelatin)

- 1 egg or egg substitute
- 3/8 cup sugar
- 1/4 cup light corn syrup
- 1/2 cup half & half
- 1 cup heavy cream
- 1/2 teaspoon vanilla
- 1/2 teaspoon salt

1. Place ingredients in a medium bowl as listed.
2. Mix at medium speed with hand mixer, etc., or until thoroughly mixed.
3. Chill about one hour or longer.
4. Pour into Salton Ice Cream Machine and freeze.

\* This recipe may be adapted into other flavors by adding fresh or canned fruits or nuts.

## Cherry Preserve Yogurt Ice Milk

- 1/2 cup cherry preserves
- 1 1/2 cups plain yogurt
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup evaporated milk
- 1/2 cup sugar
- 1/8 teaspoon almond extract

1. In a small bowl, blend the cherry preserves and yogurt; put aside.
2. Scald evaporated milk in a saucepan over low heat.
3. Add softened gelatinized sugar, stirring until dissolved.
4. Cool; add yogurt, cherry mixture and almond extract. Mix well.
5. Chill thoroughly in refrigerator for 2 hours or longer.
6. Pour into Salton Ice Cream Machine and freeze.

## Orange Milk Sherbet

- 1/2 cup sugar
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1 1/4 cups milk
- 2 egg whites
- 1/2 cup light corn syrup
- 1 cup orange juice
- 2 tablespoons lemon juice
- 1 teaspoon grated orange rind

1. Scald 1/4 cup of milk in a saucepan over low heat, adding sugar and softened gelatin. Stir until dissolved. Cool.
2. Beat egg whites until stiff, gradually add corn syrup, orange juice, lemon juice, remaining milk, orange rind and sugar-gelatin mixture, stirring well to blend all ingredients.
3. Chill thoroughly in refrigerator for 2 hours or longer.
4. Pour into Salton Ice Cream Machine and freeze.

## Espresso Coffee Ice Cream

- 3 tablespoons espresso instant coffee
- 1/2 cup sugar
- 1/2 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 cups heavy cream
- few grains salt

1. Scald evaporated milk in a small saucepan over low heat.
2. Add sugar, coffee and softened gelatin, continuing to simmer mixture until everything is well blended (3-5 minutes).
3. Cool; then add cream and salt.
4. Chill thoroughly in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and freeze.

## Strawberry Ice Cream

- 1 pint fresh strawberries, pureed in blender
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 3/4 cup sugar
- 1 1/2 cups heavy cream

1. Scald 1/2 cup of cream in a small saucepan over low heat.
2. Add softened gelatin and sugar, stirring until dissolved.
3. Remove from stove and cool. Add remaining cream and pureed strawberries; mix well.
4. Chill thoroughly in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and freeze.

## Butter Pecan Ice Cream

- 1/2 cup of pecans, finely chopped
- 2 tablespoons butter
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 cups heavy cream
- 1/4 cup evaporated milk
- 1 teaspoon vanilla extract
- 1/2 cup sugar

1. Sauté nuts in butter and put aside.
2. Scald evaporated milk in a small saucepan over low heat.
3. Add softened gelatin and sugar, stirring until dissolved.
4. Cool. Add cream and vanilla, mixing well.
5. Chill thoroughly in refrigerator for 2 hours or longer.
6. Pour into Salton Ice Cream Machine and freeze for 1/2 hour. Stop the machine, remove from freezer, add cooled buttered nuts. Return ice cream machine to freezer, start it and run until done.

## Pistachio Ice Cream

- 1/2 cup shelled pistachio nuts
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/4 cup evaporated milk
- 1/2 cup sugar
- 1 cup heavy cream
- 1 cup light cream
- 1/4 teaspoon almond extract
- 1/4 teaspoon vanilla extract
- 3 drops green food coloring
- few grains salt

1. To skin nuts, blanch by dropping them in hot water for 1 minute, rinse in cold water then remove skins.
2. Blend nuts in blender (or chop fine) and put aside.
3. Scald evaporated milk in a small saucepan over low heat.
4. Add sugar and softened gelatin, stirring until dissolved.
5. Cool; add both creams, flavorings, food color and salt, mix well.
6. Chill thoroughly in refrigerator for 2 hours or longer.
7. Pour into Salton Ice Cream Machine and freeze for 1/2 hour. Stop machine, remove it from freezer, add nuts and return machine to freezer, start it again and run until done.

## Honey Ice Cream

- 1/2 cup honey
- 1/4 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 cups heavy cream

1. Bring evaporated milk to a simmer over low heat.
2. Add softened gelatin, stirring until dissolved. Cool.
3. Add honey and cream, mixing until well blended.

4. Chill thoroughly in refrigerator for 2 hours or longer.

5. Pour into Salton Ice Cream Machine and freeze.

### Rum Raisin Ice Cream

- 1/2 cups raisins
- 2 tablespoons Rum
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 1 cup light cream
- 1 cup heavy cream
- 1/4 cup evaporated milk
- 1 teaspoon rum extract
- few grains salt

1. Pour rum over raisins, and set aside.
2. Bring 1/2 cup light cream to a boil, over low heat, add softened gelatin and sugar, mixing until dissolved.
3. Cool, then add remaining light cream, heavy cream, evaporated milk, rum extract and salt.
4. Chill in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and freeze for 1/2 hour. Stop machine, remove from freezer, add plumped raisins and rum and return machine to freezer, start it again and run until done.

### Lemon Ices\*

- 1 1/2 cups sugar
- 2 1/4 cups water
- 3/4 cup fresh lemon juice

1. In a saucepan, combine sugar and water and boil for 5 minutes.
2. Cool. Add lemon juice to cooled sugar syrup.
3. Chill in refrigerator for 2 hours or longer.

4. Pour into Salton Ice Cream Machine and freeze.

### Apricot Milk Sherbet

- 1 cup apricot nectar
- 3 tablespoons lemon juice
- 1 1/4 cups milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 1/2 cup light corn syrup
- 2 egg whites

1. Scald 1/4 cup of milk in a small saucepan over low heat, add softened gelatinized sugar and stir until dissolved. Cool.
2. Add apricot nectar, lemon juice, remaining milk, corn syrup and stir until blended.
3. Beat egg whites until stiff, add other ingredients beating on low speed.
4. Cool in refrigerator for 2 hours or longer.
5. Pour into Salton Ice Cream Machine and freeze.

### Blueberry Ice Cream\*

- 1/2 pint fresh blueberries
- 3/4 cup sugar
- 1 1/2 cups heavy cream, lightly whipped
- 1/2 cup evaporated milk
- few grains salt

1. Mash berries and cook with sugar, on low heat, stirring constantly for 5 minutes.
2. Press berries through a sieve. Cool.
3. Add salt, lightly whipped heavy cream and evaporated milk to the berry mixture, stirring until blended.
4. Chill thoroughly in refrigerator for 2 hours or longer.

5. Pour into Salton Ice Cream Machine and freeze.

### Vanilla Ice Milk

- 2 egg whites, slightly beaten
  - 1/2 cup sugar
  - 1 1/2 teaspoons unflavored gelatin softened in 1/2 cup water
  - 1/4 cup evaporated milk
  - 1 1/2 cups milk
  - 1 teaspoon vanilla
1. Slowly add sugar to beaten egg whites beating until mixture is stiff. Put aside.
  2. Scald evaporated milk over a low heat, add softened gelatin, stir until dissolved, then cool.
  3. Combine both mixtures, stirring gently until all ingredients are well blended, then add milk and vanilla.
  4. Chill in the refrigerator for 2 hours or longer.
  5. Pour into Salton Ice Cream Machine and freeze.

### Chocolate Ice Cream

- 2 ounces pre-melted unsweetened chocolate
  - 3/4 cup evaporated milk
  - 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
  - 3/4 cup sugar
  - 2 cups heavy cream
  - 1 teaspoon vanilla extract
1. Scald the evaporated milk in a small saucepan over low heat.
  2. Add chocolate, sugar and softened gelatin. Cook and stir over low heat until mixture is blended and smooth.
  3. Remove from stove, cool, and add cream and vanilla.
  4. Chill thoroughly in refrigerator for 2 hours or longer.
  5. Pour into Salton Ice Cream Machine and freeze.

### Grand Marnier Ice Cream

- 1/2 cup sugar
- 1/4 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 2 cups heavy cream
- 2 tablespoons Grand Marnier Liqueur

1. Scald 1/4 cup evaporated milk in a small saucepan over low heat.
2. Add sugar and softened gelatin stirring until dissolved.
3. Cool; add cream, and Grand Marnier Liqueur, mix well.
4. Chill thoroughly in refrigerator for 2 or more hours
5. Pour into Salton Ice Cream Machine and freeze.

### Pineapple Ices

- 2 1/2 cups unsweetened pineapple juice
- 1 cup sugar
- 2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1 tablespoon lemon juice

1. Bring 1/2 cup pineapple juice to a boil; add softened gelatin and sugar, and simmer for 3 minutes.
2. Remove from stove and cool; add the remaining pineapple juice and lemon juice.
3. Chill in refrigerator for 2 hours or longer.
4. Pour into Salton Ice Cream Machine and freeze.

## Coffee Ice Cream

- 2 tablespoons instant coffee
- 1/2 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 2 cups heavy cream

1. Scald the evaporated milk over low flame, add softened gelatin, sugar and coffee and stir until well blended.
2. Cool; add cream.
3. Chill thoroughly in refrigerator for 3 hours or longer.
4. Pour into Salton Ice Cream Machine and freeze.

## Orange Yogurt Ice Cream

- 1 cup plain yogurt
- 1/2 cup frozen concentrated orange juice
- 1 teaspoons lemon juice.
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 1 cup heavy cream
- few grains salt

1. In a bowl mix the yogurt, orange juice and lemon juice. Put aside.
2. Scald 1/4 cup of cream in a small saucepan over low heat. Add sugar, salt and softened gelatin stirring until dissolved.
3. Cool; add remaining cream and yogurt orange mixture, mix well.
4. Chill thoroughly in refrigerator for 2 hours or longer
5. Pour into Salton Ice Cream Machine and freeze.

\* Recipes adapted from *The Complete Book of Homemade Ice Cream* by Carolyn Anderson, Saturday Review Press, © 1972.

*Use this space for jotting down your own ice cream recipes or noting favorites.*

## Coffee Ice Cream

- 2 tablespoons instant coffee
- 1/2 cup evaporated milk
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 2 cups heavy cream

1. Scald the evaporated milk over low flame, add softened gelatin, sugar and coffee and stir until well blended.
2. Cool; add cream.
3. Chill thoroughly in refrigerator for 3 hours or longer.
4. Pour into Salton Ice Cream Machine and freeze.

## Orange Yogurt Ice Cream

- 1 cup plain yogurt
- 1/2 cup frozen concentrated orange juice
- 1 teaspoon lemon juice.
- 1 1/2 teaspoons unflavored gelatin softened in 1/4 cup water
- 1/2 cup sugar
- 1 cup heavy cream
- few grains salt

1. In a bowl mix the yogurt, orange juice and lemon juice. Put aside.
2. Scald 1/4 cup of cream in a small saucepan over low heat. Add sugar, salt and softened gelatin stirring until dissolved.
3. Cool; add remaining cream and yogurt orange mixture, mix well.
4. Chill thoroughly in refrigerator for 2 hours or longer
5. Pour into Salton Ice Cream Machine and freeze.

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