

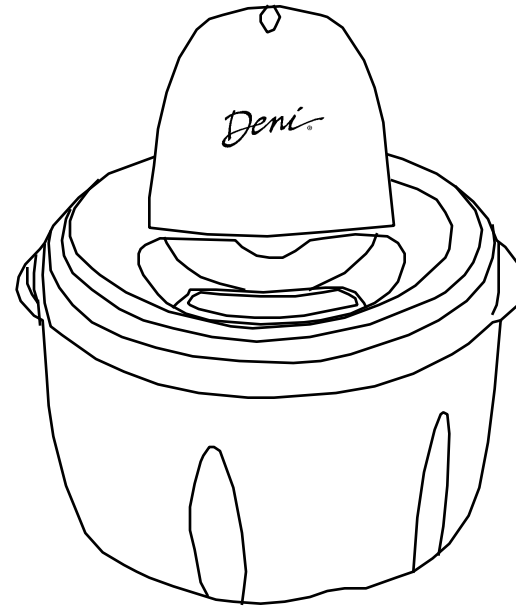
Automatic Ice Cream &
Frozen Dessert Maker



Model 5000

IMPORTANT
Please keep these instructions
and your original box
packaging.

Deni.



INSTRUCTIONS
FOR PROPER USE AND CARE



IMPORTANT SAFEGUARDS

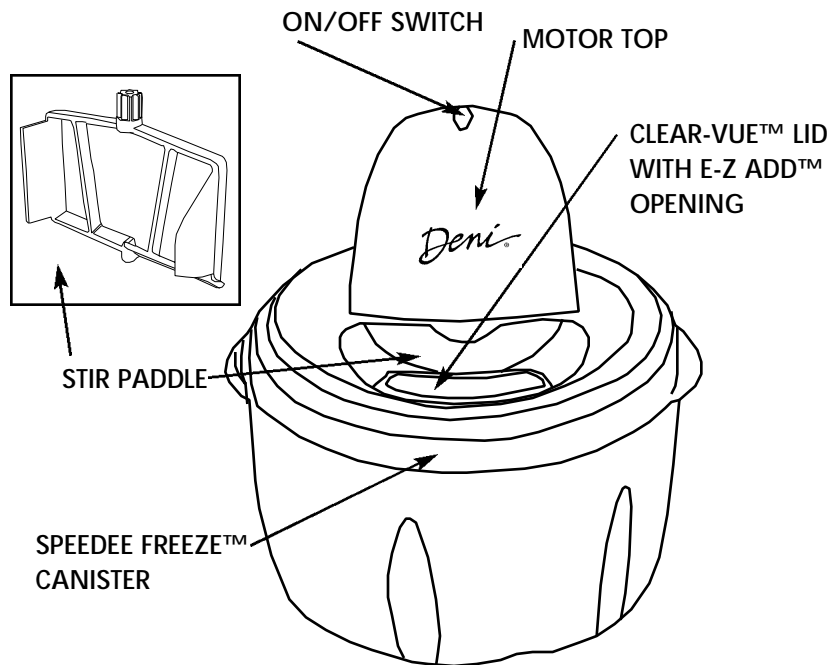
When using this electrical appliance, safety precautions should always be observed, including the following:

- Read all of the instructions.
- Do not let the cord hang over the edge of the work space or touch any hot surfaces.
- Place the ice cream maker securely in the center of the counter or work space.
- Close adult supervision must be provided when this appliance is used by or near children.
- Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
- Using attachments not recommended or sold by Deni/Keystone Manufacturing Co., Inc. may cause hazards.
- Do not operate with a damaged cord. Return the ice cream maker to a repair center or have it repaired by a licensed electrician.
- Always unplug before cleaning and removing parts.
- For indoor use only.
- Do not place near hot gas or electric burner.
- Keep utensils out of the Speedee Freeze™ canister while in use to reduce the risk of harm to persons or to the ice cream maker. **SHARP OR METAL UTENSILS OR OBJECTS SHOULD NOT BE USED ON THE INSIDE OF THE SPEEDEE FREEZE CANISTER.** They can scratch or damage it. Rubber or wooden utensils may be used when the ice cream maker is off.
- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not immerse plug, cord or motor top in water or any other liquid.
- Do not use an extension cord with this ice cream maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- This ice cream maker is for household use only.
- This ice cream maker should not be used for other than the intended use.
- The Deni Scoop Factory® Compact has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

Deni.

FEATURES



Your new *Deni Scoop Factory® Compact* allows you to create a variety of frozen treats: many ice cream flavors, sorbets, sherbet, frozen yogurt, margaritas, even your favorite frozen drink in 10-20 minutes! The following features come with your *Deni Scoop Factory® Compact*:

- **Motor Top with on/off switch**
Compact 45-50 watts, high performance motor takes the guess work out of making frozen desserts.
- **Clear-Vue™ Lid With E-Z Add™ Opening**
Easily add ingredients by pouring them through the opening of the lid without turning the machine off.
- **Speedee Freeze™ Double Insulated Canister**
The double liquid filled walls keep the cylinder bowl cold longer, for best freezing results.
- **Stir Paddle**
Turns ingredients into ice cream.



Before First Use

1. Remove all packing materials and literature from inside the ice cream maker.
2. Wash the Speedee Freeze™ canister, Clear-View™ lid and stir paddle in warm soapy water. Rinse and dry all parts thoroughly. **NEVER** immerse motor top in water or any other liquid. **NEVER** clean any parts in a dishwasher.

Freezing the Speedee Freeze™ Canister

- Before making frozen desserts, it is very important that the Speedee Freeze™ canister be properly frozen. The **Deni Scoop Factory® Compact** features a double insulated bowl that requires thorough freezing. We recommend placing the Speedee Freeze™ canister upright in the back of your freezer where the temperature is the coldest.
- Make sure the Speedee Freeze™ canister is washed and thoroughly dried. For best results, wrap canister in a plastic bag.
- The length of time necessary to properly freeze the canister depends on the temperature in your freezer. Freezing time can vary from 8–24 hours, depending on freezer temperatures ranging from -30°C/-22°F to -10°C/+14°F.
- Shake the Speedee Freeze™ canister to ensure a properly frozen bowl. The canister should have no liquid moving inside. If you hear liquid, it is not frozen.
- Keep your Speedee Freeze™ canister in the freezer when not in use so you can create frozen desserts anytime.

3

HOW TO OPERATE THE DENI SCOOP FACTORY® COMPACT

1. Place canister in the freezer overnight, (see freezing the Speedee Freeze™ Canister on pg. 3).
2. Follow the recipes in our instruction booklet. Almost any frozen dessert recipe can be used providing it does not make more than 1 1/2 quarts.
3. Prepare the ingredients. Note: For best results, leave the mixture in the refrigerator for at least 4 hours until thoroughly chilled.
4. Place the stir paddle inside the canister. Be sure the star-shaped knob on the stir paddle faces up.
5. Lock the Clear-View™ lid onto the canister. The arrow marked "unlock" on the bottom of the lid should line up with the arrow on the canister. Turn the lid clockwise to lock the lid in place. When placing the lid on the canister, the stir paddle should also lock into the lid.
6. Place the motor on the lid. Press in the button marked "PUSH" on the back of the motor. This will allow the paddle to fit inside the motor.
7. Press on/off switch, located on the top of the motor, to the ON position. It is important to turn the unit on first before pouring in the mixture. The stir paddle rotates while the canister remains stationary.



8. Slowly pour the mixture in the top opening of the lid. NOTE: If using a recipe with alcohol, candies, nuts or other additives, do not add those ingredients until mixture has reached a thick consistency.
9. Leave the machine on for about 10-20 minutes until mixture becomes the desired thickness. Your result should be a soft, custard-like ice cream. Turn the on/off switch to the OFF position when mixture has reached desired consistency.
10. Unplug the unit.
11. Release the motor by pressing the button marked "PUSH" on the back of the motor.
12. Turn the lid counterclockwise and align the arrows marked "UNLOCK". Lift the lid off the canister.
13. Remove the stir paddle from the canister.
14. When the frozen dessert is ready, remove the mixture from the bowl with a plastic spoon or plastic scoop. DO NOT use metal utensils or metal objects in the Speedee Freeze™ canister. It is recommended to remove the frozen dessert from the Speedee Freeze™ canister and place in an airtight, freezer-safe container. If the frozen dessert is left in the Speedee Freeze™ canister, it should only be for a short period of time (less than 30 minutes) or it will freeze to the canister.

NOTE: Continually check the ice cream mixture. If the ice cream is at desired texture, simply press the on/off button to the OFF position.

TO CLEAN:

- Clean the Speedee Freeze™ canister, paddle and Clear-Vue™ lid with warm soapy water.
- Use a damp cloth to clean the motor unit.
- Never immerse the motor unit, plug or cord in water or any other liquid.
- Never place the Speedee Freeze™ canister in freezer if it is still wet.
- Make sure all parts are dried thoroughly.
- Never store plastic parts in freezer.
- Never clean canister, lid or stir paddle in the dishwasher.

TROUBLESHOOTING

- **ICE CREAM DID NOT BECOME A SOFT CUSTARD**
The canister must be frozen properly. Check the temperature in your freezer. Make sure it is -10°C/+14°F or below. If the freezer is above this temperature and cannot be changed, ingredients should be as cold as possible. Put mixture in the freezer for at least 4 hours until the mixture starts to crystallize.
- **UNIT STARTED THEN STOPPED**
The motor of the unit may be overheated. Give the machine 15 minutes to cool down then turn the motor back on. Make sure you turn the motor on before pouring in the mixture.



Hints and Tips

- **Read all the instructions and save for future reference.**
- Cool all recipes before pouring into the ice cream maker.
- Flavors should be more pronounced before freezing.
- For better results, drain your yogurt.
- If adding chopped ingredients, fold into the dessert after the freezing process.
- For best results, chill nuts, fruits and garnishes before adding to the ice cream.
- For pre-cooked recipes, make the mixture one day before. This will allow it to cool completely and increase in volume.
- Recipes that do not require cooking are best made with an electric mixer to increase the mixture's volume.
- Cream, sugar, eggs, and milk are the most common ingredients in ice cream. Substitutions with similar ingredients may be used depending upon your preference. For example, any type of cream can be used; however, there will be a difference in color, texture and flavor. The richer the cream you use, the richer the results. Heavy cream contains about 36% fat, which is the richest. Whipping cream, coffee (light) cream and half-and-half contain approximately 30%, 18%, and 10% of fat respectively.
- 4 oz. of egg substitute is equivalent to two eggs.
- When adding or using eggs in any of our recipes, we recommend heating or cooking the recipe mixture.
- Artificial sweeteners can be used in place of sugar; however, they should be added when the mixture is cool, at most, room temperature. If sugar is dissolved by heat in a recipe, omit this process when using a sugar substitute. Instead, mix sweetener in until thoroughly dissolved.
- Adding one small egg white will volumize most mixes.
- If a recipe calls for alcohol, add it last, only minutes before complete freezing. Otherwise, the alcohol may impede the freezing process.
- The taste of sorbets is largely affected by the ripeness and sweetness of fruit or juice. For tart fruit, add sugar or omit sugar if fruit is very ripe. Once frozen, the ice cream will taste less sweet than the mixture.
- Long term storage of homemade ice cream in the freezer should be done in airtight containers.
- Ice cream mixtures stay fresh in the refrigerator for several days. They should be mixed well before adding to the Speedee Freeze™ canister.
- Mixture will increase in volume during the freezing process; therefore, be sure to stop 1/2" from the top when pouring mixture into the canister.

Deni.

FROZEN DESSERT RECIPES

The following recipes are for 1¹/₂ qts.

Banana Orange Frozen Yogurt

Ingredients:

- 1 16-oz carton (2 cups) vanilla yogurt
- 1 cup orange juice
- 1 cup mashed banana
- 1/4 cup milk
- 1/4 cup light corn syrup

Method:

1. In a mixing bowl, combine all ingredients and mix well.
2. Follow standard instructions on pg. 4.

Banana Chocolate Chip Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half & half
- 1 cup sugar
- 4 oz. egg substitute
- 1 tsp. vanilla
- 2 large or 3 small slightly mashed bananas, very ripe
- 1/2 cup miniature chocolate chips

Method:

1. Combine eggs, sugar and vanilla in a mixing bowl or blender and beat well.
2. Slice the bananas and add to mixture. Mix well.
3. Add cream and half & half. Mix well. Chill thoroughly.
4. Follow standard instructions on pg. 4. Before the end of the freezing process (last 1-2 minutes), add chocolate chips through the opening in the lid and process for 1-2 minutes.

Blackberry Sorbet

Ingredients:

- 3 cups fresh blackberries
- 1/2 cup water
- 2/3 cup sugar
- 1/2 cup orange juice
- 2 egg whites

Method:

1. Over medium heat, in a saucepan, combine blackberries with water and sugar.
2. Stir until sugar is dissolved.
3. Puree, then chill thoroughly.
4. Beat egg whites until soft peaks form.
5. Add orange juice to the blackberries.
6. Whisk in egg whites.
7. Follow standard instructions on pg. 4.



Blueberry Ice

Ingredients:

- 2 cups fresh or frozen blueberries
- 1/2 cup sugar
- 2 tbsp. orange juice
- 2 cups water
- 1/3 cup corn syrup

Method:

1. In a sauce pan, combine blueberries, sugar and orange juice.
2. Cook over medium heat until sugar is dissolved, for about 10 minutes.
3. Let mixture cool.
4. Combine mixture, water and corn syrup in a blender or processor.
5. Place in the refrigerator until cool.
6. Follow standard instructions on pg. 4.

Cappuccino Ice Milk

Ingredients:

- 1/3 cup + 2 tbsp. sugar
- 2 tbsp. water
- 1/4 cup instant espresso powder
- 1/4 tsp. ground cinnamon or nutmeg
- 4 cups whole milk

Method:

1. In medium saucepan, combine sugar and water.
2. Cook without stirring, over medium heat, until sugar turns deep caramel color.
3. In another bowl, stir espresso powder and cinnamon.
4. Add milk and stir to dissolve espresso.
5. Whisk in remaining milk.
6. Pour milk mixture into cooked sugar mixture.
7. Whisk mixture over low heat until fully dissolved.
8. Allow mixture to stand and cool.
9. Refrigerate overnight.
10. Follow standard instructions on pg. 4.

Chocolate Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1/3 to 1/2 cup baking cocoa (to taste)

Method:

1. Combine all ingredients in a mixing bowl.
2. Beat well.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

Egg substitutes can be added to a mix without cooking, for those who are concerned about eggs. You may also eliminate the eggs. If any recipes in this book are to be used by diabetics or persons with other dietary concerns, please consult your doctor before using.

Deni.

Chocolate Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 tsp. vanilla
- 1/2 to 2/3 cups baking cocoa (for taste)

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Add eggs and vanilla to the mixture and blend well.
3. Add cream.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4.

Chocolate Malted Ice Cream

Ingredients:

- 2 cups heavy cream
- 2 cups half & half
- 1/2 cup malted milk powder
- 1/3 cup sugar
- 2 oz. egg substitute
- 8 oz. chopped milk chocolate

Method:

1. Over medium heat, in a saucepan, combine cream, half & half, malted milk and sugar.
2. Stir until sugar is dissolved.
3. Place egg substitute in a bowl. Slowly add mixture to the egg substitute.
4. Return the mixture to the sauce pan, reduce heat and cook until mixture thickens. Do not allow to boil.
5. Add chocolate and stir until melted.
6. Strain the mixture and let stand at room temperature for an hour.
7. Place in the refrigerator until cool.
8. Follow standard instructions on pg. 4.

Chocolate Treat Ice Cream

Ingredients:

- 3 oz. egg substitute
- 3/4 cup sugar
- 2 cups heavy cream
- 1 cup milk
- 1/2 cup chocolate chips
- 1/2 cup chopped chocolate brownie

Method:

1. In a blender, combine egg substitute, sugar, cream and milk.
2. Follow standard instructions on pg. 4. Before the end of the freezing process (last 1-2 minutes), add chocolate chips and chopped brownie through the opening in the lid and process for 1-2 minutes.



Cran-Grape Ice

Ingredients:

- 6 oz. can frozen grape concentrate
- 6 oz. can frozen cranberry concentrate
- 3 cups water
- 1 1/2 cups sugar

Method:

1. Combine sugar and water in a small sauce pan. Simmer to dissolve sugar. Cool.
2. Mix all ingredients in a mixing bowl, blender or processor.
3. Follow standard instructions on pg. 4.

Espresso Ice

Ingredients:

- 3 tbsp. instant espresso or 3 tbsp. regular instant coffee powder
- 3 2/3 cups boiling water
- 1 tbsp. vanilla extract
- 3/4 cup sugar

Method:

1. Dissolve coffee in boiling water.
2. Stir sugar into coffee until dissolved.
3. Chill thoroughly.
4. Stir in vanilla extract.
5. Follow standard instructions on pg. 4.
6. Serve with a dollop of whipped cream and a sprinkle of cocoa.

Fat Free Cranberry Frozen Yogurt

Ingredients:

- 3/4 cup evaporated skim milk
- 2 3/2 cups vanilla flavored fat free yogurt
- 1 1/2 tsp. plain gelatin
- 1 cup sugar
- 3 tbs. cranberry juice concentrate
- 4 oz. egg substitute

Method:

1. In a small sauce pan, sprinkle the gelatin over the evaporated skim milk. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Combine remaining ingredients in a blender or processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

Deni.

Fat Free Orange Frozen Yogurt

Ingredients:

$\frac{3}{4}$ cup evaporated skim milk
4 tbs. orange juice
4 oz. egg substitute
 $1\frac{1}{2}$ tsp. plain gelatin
 $1\frac{1}{2}$ cups vanilla flavored fat-free yogurt
1 tbs. orange zest
1 cup sugar
dash salt

Method:

1. In a small sauce pan, sprinkle the gelatin over the evaporated skim milk. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

French Chocolate Mint Ice Cream

Ingredients:

3 egg yolks
1 cup sugar
1 cup milk
 $\frac{1}{3}$ cup cocoa
2 cups cream
1 tsp. vanilla
 $1\frac{1}{2}$ tbsp. mint extract

Method:

1. Beat milk and egg yolks together.
2. Blend in sugar.
3. Cook over medium heat, stirring constantly, until thick enough to coat the spoon.
4. Remove from heat and gently sift cocoa and mint into the mixture.
5. Beat well until blended.
6. Cool, then add cream and vanilla.
7. Mix well and refrigerate overnight.
8. Follow standard instructions on pg. 4.

French Vanilla Ice Cream

Ingredients:

3 egg yolks
1 cup sugar
2 cups milk
3 cups cream
2 tsp. vanilla

Method:

1. Beat eggs and milk together in a large saucepan.
2. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 minutes).
3. Mixture should coat the spoon.
4. Cool, then add cream and vanilla.
5. Mix well and refrigerate overnight.
6. Follow standard instructions on pg. 4.



Frozen Margaritas

Ingredients:

- 2 $\frac{1}{3}$ cups of water
- $\frac{1}{2}$ cup lime juice
- $\frac{3}{4}$ cup triple sec
- $\frac{2}{3}$ cup tequila

Method:

1. Combine first three ingredients.
2. Follow standard instructions on pg. 4.
3. When complete, add tequila and serve.

Frozen Piña Coladas

Ingredients:

- 1 8-oz can cream of coconut
- 2 $\frac{1}{2}$ cups sweetened pineapple juice
- $\frac{1}{2}$ cup dark rum

Method:

1. Combine first two ingredients.
2. Follow freezing instructions on pg. 4.
3. When complete, add rum and serve.

Frozen Mudslide

Ingredients:

- 2 $\frac{1}{2}$ cup milk
- 2 tbsp. chocolate syrup
- $\frac{3}{4}$ cup chocolate flavored liquor
- $\frac{2}{3}$ cup vodka

Method:

1. Combine milk and chocolate syrup in a blender or processor.
2. Follow standard instructions on pg. 4. Before the end of the freezing process (last 1-2 minutes), add chocolate flavored liquor and vodka through the opening in the lid and process for 1-2 minutes.

Fruit Sorbet

Ingredients:

- 3 cups fruit (such as strawberries, raspberries, blueberries or fresh pineapple)
- $\frac{1}{2}$ cup sugar
- $\frac{1}{2}$ cup water

Method:

1. Combine ingredients in a processor to puree the fruit.
2. Follow standard instructions on pg. 4.

Grape Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- 2 cups half & half
- 1 heavy cream
- 1 cup grape juice from concentrate, thawed

Method:

1. Beat the egg yolks. Slowly add the sugar, half & half, and cream.
2. Cook over medium heat, about 10 minutes.
3. Thoroughly chill the mixture.
4. Add the juice concentrate.
5. Follow standard instructions on pg. 4.



Lemon Ice

Ingredients:

- 1 12-oz. can frozen lemonade concentrate
- 3 cups of water
- 1½ cups of sugar

Method:

1. Combine water and sugar in a small saucepan. Simmer to dissolve sugar, cool.
2. Mix ingredients in a mixing bowl, processor, or blender.
3. Follow standard instructions on pg. 4.

Lemon Sherbet

Ingredients:

- 1 cup frozen lemonade concentrate
- 3 cups milk
- ½ cup sugar
- 2 tbsp. grated lemon rind
- 1 egg white

Method:

1. Combine all ingredients and stir until sugar dissolves & mixture appears curdled.
2. Follow standard instructions on page 4.

Low Fat Cantaloupe Ice Cream

Ingredients:

- 1 very ripe cantaloupe
- 2 cups light cream
- ⅔ cup sugar
- 2 tsp. fresh squeezed lemon juice

Method:

1. Peel the cantaloupe and remove the seeds. Cut into 1" pieces and place into a blender. Puree until smooth.
2. In a large bowl, combine the puree, light cream, sugar and lemon juice. Whisk to blend mixture. Add sugar to taste, if desired.
3. Cool mixture.
4. Follow standard instructions on pg. 4



Low Fat Grasshopper Ice Cream

Ingredients:

- 2 oz egg substitute
- 1 cup sugar
- 1½ half & half
- 1½ low fat milk
- 3 tbsp. creme de menthe
- 1 tbsp. creme de cocoa

Method:

1. Mix the egg substitute, sugar, half & half and milk in a blender or processor.
2. Follow standard instructions on pg. 4. Before the end of the freezing process (last 1-2 minutes), add creme de menthe and creme de cocoa through the opening in the lid and process for 1-2 minutes.

Low Fat, Non-Dairy Blueberry Freeze

Ingredients:

- 3 cups non-dairy creamer
- 1½ tsp. plain gelatin
- ¾ cup sugar
- 4 oz. egg substitute
- 1½ pureed blueberries
- 1 tsp. vanilla

Method:

1. In a small sauce pan, sprinkle the gelatin over the non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

Low Fat, Non-Dairy Raspberry Freeze

Ingredients:

- 3 cups non-dairy liquid creamer
- 4 oz. egg substitute
- 1½ cups pureed raspberries
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of non-dairy liquid creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

Deni.

Low Fat Tropical Ice Cream

Ingredients:

- 4 oz. egg substitute
- 1 cup sugar
- 2 cups half & half
- 2 cups low fat milk
- 1/3 cup cream of coconut
- 1/3 cup pineapple juice from concentrate, thawed
- 1/3 cup mashed bananas

Method:

1. Beat the egg substitute. Slowly add the sugar, half & half, and milk.
2. Cook over medium heat, about 10 minutes.
3. Add the cream of coconut, juice concentrate and bananas.
4. Thoroughly chill the mixture.
5. Follow standard instructions on pg. 4.

Mixed Berry Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- 2 cups half & half
- 1 cup heavy cream
- 1/3 cup pureed strawberries
- 1/3 cup pureed raspberries
- 1/3 cup pureed blueberries

Method:

1. Beat the egg yolks. Slowly add the sugar, half & half, and cream.
2. Cook over medium heat, about 10 minutes.
3. Add the juice concentrate.
4. Thoroughly chill the mixture.
5. Follow standard instructions on pg. 4.

Old Fashioned Orange Ice Cream

Ingredients:

- 1 tsp. grated orange peel
- 1/2 cup fresh orange juice (more if desired)
- 1 cup sugar
- 4 oz. egg substitute
- 3 cups heavy cream
- dash salt

Method:

1. Combine all ingredients in a mixing bowl or blender.
2. Chill thoroughly.
3. Follow standard instructions on pg. 4.



Peach Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half & half
- 1 cup sugar
- 4 oz. egg substitute
- 1 tsp. vanilla
- 1 cup peach puree

Method:

1. Combine eggs, sugar, and vanilla in a mixing bowl and beat well.
2. Beat peach puree into the mixture.
3. Add cream and half & half.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4.

Peanut Butter Chip Frozen Yogurt

Ingredients:

- 2 cups plain or vanilla flavored yogurt
- 1 cup sour cream
- 1/4 cup light corn syrup
- 1/4 cup sugar
- 1 tsp. vanilla
- 1 cup mini peanut butter chips

Method:

1. Combine yogurt, sour cream, corn syrup, sugar and vanilla in a mixing bowl and beat well.
2. Chill thoroughly.
3. Follow standard instructions on pg. 4.
4. Fold in peanut butter chips at end of freezing process.

Rich Coffee Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half & half
- pinch salt
- 2/3 cup sugar
- 3 tbs. instant espresso coffee powder
- 1 tsp. vanilla extract
- 3 egg yolks, lightly beaten

Method:

1. Heat half & half in a small sauce pan until bubbles form along the inside of the pan. Add sugar, espresso and salt. Mix until dissolved. Remove from heat.
2. Add 1-2 tbsp. of hot mixture to egg yolks, bringing it to the milk temp.
3. Slowly add warmed yolks to hot mixture. Continue to cook over low heat. Keep stirring until the mixture reaches 160° on a candy thermometer and begins to thicken.
4. Remove saucepan from heat and place the saucepan in a larger bowl filled with ice or cold water. Stir until the mixture is cool.
5. Chill thoroughly.
6. Follow standard instructions on pg. 4.

Deni.

Strawberry Cheesecake Ice Cream

Ingredients:

- 1/2 cup half & half (or milk)
- 8 oz. cream cheese
- 2 cups heavy cream
- 1 1/2 tsp. vanilla
- 4 oz. egg substitute
- 3/4 -1 cup pureed strawberries
- 1 cup sugar

Method:

1. Beat eggs and sugar in a mixer, blender or processor until thick and cream colored.
2. Add milk, cream, vanilla and cream cheese. Mix thoroughly.
3. Add strawberries and mix well.
4. Follow standard instructions on pg. 4.

Strawberry Daiquiri Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half & half
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 tsp. vanilla
- 10 oz. strawberry daiquiri frozen concentrate

Method:

1. Combine eggs, sugar and vanilla in a mixing bowl or blender. Beat well.
2. Beat in frozen concentrate.
3. Add cream and half & half.
4. Beat well and chill thoroughly.
4. Follow standard instructions on pg. 4.

Strawberry Kiwi Ice

Ingredients:

- 1 cup pureed fresh strawberries
- 1 cup pureed fresh kiwi
- 1/2 cup sugar
- 2 tbsp. orange juice
- 2 cups water
- 1/3 cup corn syrup

Method:

1. In a sauce pan, combine strawberries, kiwis, sugar and juice.
2. Cook over medium heat until sugar is dissolved, for about 10 minutes.
3. Let mixture cool.
4. Combine mixture, water and corn syrup in a blender or processor.
5. Place in the refrigerator until cool.
6. Follow standard instructions on pg. 4.



Strawberry-Orange Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- 2 cups half & half
- 1 heavy cream
- 1/2 cup pureed strawberries
- 1/2 cup orange juice from concentrate, thawed

Method:

1. Beat the egg yolks. Slowly add the sugar, half & half, and cream.
2. Cook over medium heat, about 10 minutes.
3. Thoroughly chill the mixture.
4. Add the juice concentrate.
5. Follow standard instructions on pg. 4.

Sugar Cookie Dough Ice Cream

Ingredients:

- 1 package sugar cookie dough
- 2 cups heavy cream
- 1 cup half & half
- 1 cup sugar
- 1 1/2 tsp. vanilla
- 4 oz. egg substitute

Method:

1. Cut cookie dough into 1/2" pieces. Roll into balls, place in container and store in freezer until needed.
2. Combine eggs, sugar and vanilla in a mixing bowl or blender and beat well.
3. Add cream and half & half.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 4.
6. After freezing process, fold in small pieces of sugar cookie dough.

Sugar Free Black Walnut Ice Cream

Ingredients:

- 2 cups heavy cream
- dash salt
- 1 cup half & half
- 4 oz. egg substitute
- 5 tsp. sweetener (or to taste)
- 1 tbs. vanilla
- 1/2 cup finely chopped black walnuts*
- 1/8 tsp. black walnut extract or 2-3 drops almond extract

Method:

1. Mix all ingredients in a food processor or blender, except for nuts.
2. Mix thoroughly.
3. Cover and chill thoroughly.
4. Follow instructions on page 4.
5. Add nuts at end of freezing process.

* Toasted almonds, pecans, hazelnuts and macadamia nuts can be substituted.

Deni.

Sugar Free Strawberry Sherbet

Ingredients:

- 1½ cups milk
- 3 cups strawberry puree
- ⅓ cup non-fat dry milk
- 2 tsp. artificial sweetener
- 1½ tsp. plain gelatin
- 2 tbs. triple sec or grand marnier or
- 1 tbs. orange zest + 3 tbs. orange juice

Method:

1. In a sauce pan, add milk, sprinkle gelatin over surface to soften. Warm slightly until gelatin is dissolved, stirring if necessary.
2. Add dry milk and mix thoroughly. Add remaining ingredients. Mix completely.
3. Chill thoroughly.
4. Follow standard instructions on pg. 4.

Vanilla Ice Cream

Ingredients:

- 4 oz. egg substitute
- 1 cup of sugar
- 1 cup half and half (or milk)
- 2 cups heavy cream
- 1½ tsp. vanilla

Method:

1. Combine eggs, sugar, and vanilla in a mixing bowl, processor, or blender.
2. Add cream and half and half (or milk).
3. Mix well and chill thoroughly.
4. Follow standard instructions on pg. 4.



The word "Deni" in a white cursive script, positioned on a blue background.

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Scoop Factory® Compact, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1-800-DENI-822

ONE-YEAR LIMITED WARRANTY

Your Deni Scoop Factory® Compact is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.

Deni by Keystone Manufacturing Company, Inc.*

© 2001 Keystone Manufacturing Company, Inc.