

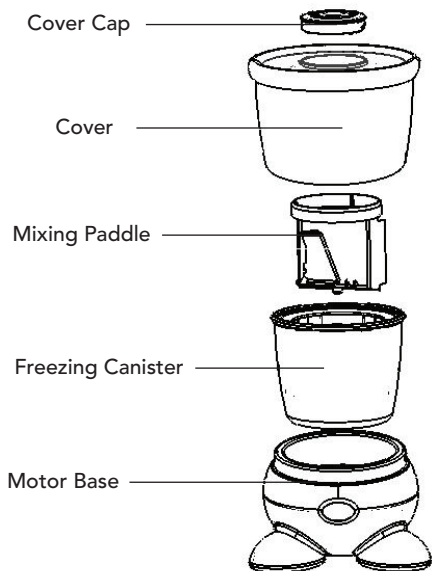


User's Guide

DISNEY ICE CREAM MAKER INSTRUCTION MANUAL



QUICK REFERENCE



**SAVE THESE INSTRUCTIONS.
INTENDED FOR HOUSEHOLD USE
ONLY.**

SAFETY PRECAUTIONS

 **WARNING:**

This Ice Cream Maker is not a toy. Close adult supervision is necessary when used by or near children. Please do not leave this unit unattended with children.

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

- Read all instructions before using.
- After running the motor continuously to make one batch of ice cream, wait at least thirty minutes before running the motor again.
- Do not use the appliance for anything other than its intended use.
- Do not operate this appliance with a damaged cord or plug, after the appliance malfunctions, or if the appliance is dropped or damaged in any manner. Contact Back to Basics customer service (see warranty) to return for examination, repair or electrical or mechanical adjustment.
- To protect against the risk of electrical shock, never immerse the cord, plug or motor assembly in water or other liquid.
- The use of accessory attachments not recommended or sold by Back to Basics may cause fire, electric shock or injury.
- This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in 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 modify the plug in any way.
- Do not use outdoors.
- Do not allow the cord to hang over the edge of a table or counter top.
- Do not let the cord contact hot surfaces, including a stove.

SAFETY PRECAUTIONS (CONTINUED)

- To disconnect, grip plug and pull from wall outlet. Never pull on cord.
- Close supervision is required when any appliance is used by or near children.
- Always unplug appliance from power supply before putting on or taking off parts, when cleaning or when this appliance is not in use.
- Be sure to turn the switch to the OFF position after each use.
- Never leave the house while the appliance is turned ON.
- Extension cords may be used if care is exercised in their use. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance. The extension cord should be arranged so that it will not drape over the countertop where it can be tripped over or pulled by children.
- Avoid contact with moving parts.
- Keep fingers, utensils, etc. out of the freezing canister while in use to reduce the risk of injury to persons or to the ice cream maker. **SHARP OR METAL UTENSILS OR OBJECTS SHOULD NOT BE USED INSIDE OF THE FREEZING CANISTER.** These objects can damage the ice cream maker. Rubber or wooden utensils may be used when the ice cream maker is turned OFF.
- This machine is for household use only.
- Operate the appliance on a flat, clean surface.
- Make certain that the ice cream maker is completely assembled and that the COVER is securely attached to the MOTOR BASE before operating the ice cream maker.

OPERATION

Using Your Disney Ice Cream Maker

Before using for the first time and after each use, be sure to thoroughly wash the cover, cover cap, freezing canister and mixing paddle in hot soapy water. To prolong the life of your Ice Cream Maker, do not wash parts in the dishwasher.

If you experience any problem with your machine, unplug it immediately from the electrical outlet, then contact Back to Basics at 1.800.688.1989.

OPERATION

When assembling, dismantling or cleaning, always ensure that the appliance is switched OFF and is not connected to the power supply.

Freezing the Canister

- The freezing canister must be properly frozen before making frozen desserts in your Disney Ice Cream Maker. The Disney freezing canister features a double-insulated bowl that requires thorough freezing. We recommend placing the freezing canister in the back of your freezer where the temperature is the coldest.
- Make sure that the freezing canister is washed and thoroughly dried. For best results, wrap the canister in a plastic bag to avoid freezer burn.
- The length of time necessary to properly freeze the canister depends on your freezer.

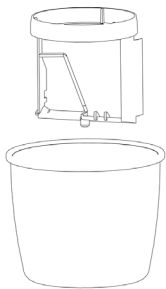
FREEZER TEMPERATURE	APPROXIMATE FREEZING TIME
-30°C/-22°F	8-9 hours
-25°C/-13°F	12-13 hours
-18°C/0°F	20-22 hours
-15°C/5°F	24 hours or more

OPERATION (CONTINUED)

- Remove the canister from the freezer and shake to ensure that the canister is frozen. The canister should not have any liquid moving inside. If you hear liquid, the canister is not frozen yet.
- Storing your canister in the freezer when not in use will ensure that the canister is ready to make frozen treats anytime.

USING THE DISNEY ICE CREAM MAKER

1. For best results, follow recipes in this book. Most frozen dessert recipes can be used providing they do not make more than 1.5 quarts.
2. Prepare the ingredients by mixing thoroughly in a large bowl.
3. Remove the freezing canister from the freezer and place on the motor base. The canister should be used immediately after removing from freezer, as it will begin to thaw once it is removed from the freezer.
4. Place the paddle inside the canister. Be sure the round sides face up.



OPERATION (CONTINUED)

5. Properly place the cover onto the motor base. The tabs on the bottom of the lid should line up with the indents in the motor base. This insures that the lid is securely locked into place.
6. Push the ON/OFF button to turn the machine ON.
7. Immediately pour mixture into the top opening of the lid. The freezing canister should only be filled to within 2 inches of the top rim or less on the freezing canister or to the max fill line on the mixing paddle. (The mixture will increase in volume during the freezing process.)
8. Leave the machine on for about 30-40 minutes, or until mixture becomes the desired thickness. Ice cream should be the consistency of soft custard. (For harder ice cream, it is recommended to remove the frozen dessert from the freezing canister and place in an airtight, freezer-safe container. The frozen dessert should only be left in the freezer for a short period of time—no longer than 30 minutes).
9. Extra ingredients (chocolate chips, nuts, candies etc.) can be added through the center opening in the cover during the last 2 minutes of the freezing process.
10. To serve, turn unit off, remove cover and scoop frozen mixture from bowl with a plastic spoon or plastic scoop. Do not use metal utensils or objects in the canister.

HINTS AND TIPS

- Read all the instructions and save for future reference.
- For pre-cooked recipes, make the mixture one day in advance. This will allow the mixture to cool completely an increase in volume. Pre-chilling any ice cream recipe is strongly recommended for better results.
- Uncooked recipes are best made with an electric mixer to increase the mixture's volume. Be sure to thoroughly mix all recipes before adding them to the freezing canister.

OPERATION (CONTINUED)

- The most common ingredients in ice cream are cream, sugar, eggs and milk. Substitutions with similar ingredients may be used. However, for the richest flavor and creamiest texture, use a cream with the highest percentage of fat. For example, heavy cream contains about 36% fat, which is the richest. Whipping cream contains about 30% fat; light cream contains about 18% fat and half-and-half contain about 10% fat. Milk can also act as a cream substitute, but the ice cream's texture and taste may change dramatically. Any combination can be used, but make sure that the liquid measurement remains the same.
- Artificial sweeteners can be used in place of sugar; however they should be added when the mixture has cooled to at least room temperature.
- The addition of one small egg white will increase the volume of most mixes.
- The flavor of sorbets is largely affected by the ripeness and sweetness of fruit or juice. If you are using tart fruit, add sugar. Omit sugar if the 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. Do not store prepared ice cream in the freezing canister for more than 2 days.
- Ice cream mixtures stay fresh in the refrigerator for several days. They should be mixed well before adding to the freezing canister.
- The ice cream mixture should be liquid when preparation begins. Do not use stiff or frozen ingredients in mixture.

CLEANING

- Do not operate this unit for more than 40 minutes. If the mixture is not yet solid, or has thawed again after 40 minutes, do not continue.

Possible reasons for mixture not freezing:

- the mixture was too warm when added to freezing canister.
- the proportion of ingredients was incorrect.
- the freezing canister was not completely frozen.
- Be sure to only fill the freezing canister to within two inches from the top of the canister when adding mixture.
- The liquid in the freezing canister contains no toxic materials.

CLEANING

CAUTION: Do not immerse the MOTOR BASE, CORD or PLUG in water.

- Turn the switch to the "OFF" position and unplug the unit.
- Wash the cover, mixing paddle, and freezing canister in warm soapy water.
- Do not clean with abrasive cleaners or metal utensils. Rinse and dry all parts thoroughly.
- Do not immerse the motor base in water; instead, wipe motor base with damp sponge or cloth.
- Do not freeze when freezing canister is still wet.
- Never store plastic parts in a freezer.

NOTE: Do not wash any of the parts in your dishwasher.

ICE CREAM RECIPES

The following recipes are for 1 quart. For best results, make sure your recipe is cool before adding it to the freezing canister of the ice cream maker.

BANANA ORANGE FROZEN YOGURT

Ingredients:

- 1 16-oz carton (2 cups) vanilla yogurt
- 1 cup orange juice
- 1 cup mashed banana
- ¼ cup milk
- ¼ cup light corn syrup

Method:

1. In a mixing bowl, combine all ingredients and mix well.

BLACKBERRY SORBET

Ingredients:

- 3 cups fresh blackberries
- ½ cup water
- ⅔ cup sugar
- ½ cup orange juice
- 2 egg whites (you may use egg substitute)

Method:

1. Over medium heat, in a saucepan, combine blackberries or raspberries, water and sugar.
2. Stir until sugar is dissolved.
3. Puree, then chill thoroughly.
4. Beat egg whites until soft peaks form; set aside.
5. Add orange juice to the blackberry mixture.
6. Whisk egg whites into mixture.

ICE CREAM RECIPES (CONTINUED)

CREAMY BANANA ICE CREAM

Ingredients:

- 3 very ripe bananas
- 1 cup whipping cream
- 1/3 cup sugar, optional
- 1 cup milk
- 2 eggs (you may use substitute)
- 2 tsp. vanilla extract
- 1 ½ tbsp. lime or lemon juice

Method:

1. In a blender or processor, puree bananas and cream.
2. Blend remaining ingredients.

FRENCH CHOCOLATE MINT

Ingredients:

- 3 egg yolks (you may use egg substitute)
- 1 cup sugar
- 1/3 cup cocoa
- 1 ½ cups milk
- 2 cups cream
- 1 tsp. vanilla
- 1 ½ 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 extract into the mixture.
5. Beat well until blended.
6. Cool, then add cream and vanilla.
7. Mix well and refrigerate overnight.

ICE CREAM RECIPES (CONTINUED)

LEMON SHERBET

Ingredients:

- 1 cup frozen lemonade concentrate
- 3 cups milk
- ½ cup sugar
- 2 tbsp. grated lemon rind
- 1 egg white (you may use egg substitute)

Method:

1. Combine all ingredients and stir until sugar dissolves and mixture appears curdled.

ORANGE/PINEAPPLE SORBET

Ingredients:

- 1 15-oz can crushed pineapple in pineapple juice
- 1 2/3 cups unsweetened orange juice
- 2 tbsp. lemon juice
- 1/3 cup sugar
- 1 tbsp. grated orange rind

Method:

1. Combine all ingredients in a blender or food processor; process until smooth.

PISTACHIO ICE CREAM

Ingredients:

- 2/3 cup unsalted, shelled pistachios
- 1 egg (you may use egg substitute)
- ¾ cup sugar
- 2 cups whipping cream
- 1 cup milk
- ¼ tsp. almond extract

(continued on next page)

ICE CREAM RECIPES (CONTINUED)

(pistachio ice cream continued)

Method:

1. In a blender or processor, combine nuts, egg and milk.
2. Blend until nuts are finely chopped.
3. Mix in remaining ingredients.

Variations:

1. Substitute pecans or walnuts for pistachios.
2. Substitute $\frac{3}{4}$ cup maple syrup for sugar.

EASY VANILLA ICE CREAM

Ingredients:

- 1 $\frac{1}{2}$ cups whole milk
- $\frac{1}{2}$ cup sugar
- dash salt
- $\frac{2}{3}$ cup half and half
- $\frac{1}{3}$ cup whipping cream
- $\frac{1}{2}$ tsp. vanilla extract

Method:

1. Combine milk, sugar and salt.
2. Stir with a wire whisk until sugar is dissolved.
3. Stir in half and half, whipping cream and vanilla.

OLD FASHIONED VANILLA ICE CREAM

Ingredients:

- $\frac{3}{4}$ cup sugar
 - $\frac{1}{8}$ tsp. salt
 - 1 $\frac{3}{4}$ cup whole milk
 - 2 eggs, beaten
 - 1 $\frac{1}{2}$ cup whipping cream
 - 1 tbsp. pure vanilla extract
- (continued on next page)

ICE CREAM RECIPES (CONTINUED)

(old fashioned vanilla continued)

Method:

1. Combine sugar, salt and milk in saucepan.
2. Cook over medium heat, stirring occasionally until mixture almost boils. Reduce heat to low.
3. Gradually stir about ½ cup of hot milk mixture into the beaten eggs. Add eggs to remaining hot mixture. Cook over low heat, stirring constantly until slightly thickened, about 2-3 minutes. Remove from heat and refrigerate at least 2 hours.
4. Combine whipping cream, vanilla and chilled mixture, stirring with a wire whisk to combine.

Variations:

1. Add a variety of ingredients to the ice cream during the last 5 minutes of freezing. Use ½ cup of any of the following: chocolate chips, crumbles chocolate sandwich cookies, M&M®'s, crushed peppermint candies, chocolate covered peanuts, etc.
2. FRUIT: Add 1 cup of pureed fruit such as strawberries, bananas, peaches, blueberries, etc.

PRALINE ALMOND FUDGE ICE CREAM

Ingredients:

- ¾ cup light brown sugar
- 1/8 tsp. salt
- 2 ¼ cups whole milk
- 2 eggs, beaten
- 1 cup whipping cream
- 1 tbsp. pure vanilla extract
- ¾ cup slivered almonds
- 2 tbsp. butter
- ½ cup chocolate fudge topping

(continued on next page)

ICE CREAM RECIPES (CONTINUED)

(praline almond and fudge continued)

Method:

1. Combine brown sugar, salt, and milk in saucepan. Cook over medium heat until mixture starts to bubble around the edges.
2. Gradually stir about 1 cup of hot milk into the beaten eggs. Add to remaining hot milk, stirring constantly.
3. Continue cooking 1 minute. Remove from heat. Refrigerate 2 hours.
4. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine.
5. Saute almonds in butter over low heat about 5 minutes. Stir into ice cream mixture.
6. During last 5 minutes of freezing, pour chocolate fudge topping through opening in top of lid to combine into the ice cream.

EASY CHOCOLATE ICE CREAM

Ingredients:

- 2 cups chocolate milk
- $\frac{1}{3}$ cup sweetened, condensed milk
- $\frac{1}{2}$ cup whipped dessert topping

Method:

1. Combine all ingredients.

ICE CREAM RECIPES (CONTINUED)

CHOCOLATE ICE CREAM

Ingredients:

- 2 ¼ cups whole milk
- 1 cup sugar
- dash salt
- 3 ounces semisweet chocolate squares,
finely chopped
- 2 eggs, beaten
- ¾ cup half and half
- ½ cup whipping cream
- 1 tsp. vanilla extract

Method:

1. Combine milk, sugar, salt and chocolate in saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils.
2. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add eggs to remaining hot mixture.
3. Cook and stir over low heat until slightly thickened (2 minutes). Stir in half and half, whipping cream and vanilla. Cover and refrigerate for 2 hours.

CINNAMON WALNUT ICE CREAM

Ingredients:

- 1 ½ cups whole milk
- 1 cup half and half
- ½ cup whipping cream
- ¾ cup sugar
- 1 cup chopped walnuts
- 1 ¼ tsp. vanilla extract
- 1/3 tsp. cinnamon
- dash salt

Method:

1. Thoroughly combine all ingredients

ICE CREAM RECIPES (CONTINUED)

DOUBLE ALMOND CHOCOLATE ICE CREAM

Ingredients:

- 1 ½ cups whole milk
- ¾ cup sugar
- dash salt
- 2 ounces semisweet chocolate square, finely chopped
- 2 eggs, beaten
- 1 ½ cup whipping cream
- 1 tsp. vanilla extract
- 1 cup chopped almonds

Method:

1. Combine milk, sugar, salt and chocolate in saucepan. Cook over medium heat, stirring constantly, until chocolate is melted and mixture almost boils.
2. Gradually stir 1 cup of the hot mixture into the beaten egg. Pour eggs into the remaining hot mixture and continue cooking over low heat until slightly thickened (2-3 minutes). Remove from heat.
3. Stir in whipping cream, vanilla, almond extract and chopped almonds. Cover and refrigerate 2 hours.

STRAWBERRY SORBET

Ingredients:

- 4 cups fresh or frozen (thawed) strawberries, pureed
- ½ cup sugar
- 1 cup water
- 1 tbsp. lemon juice

Method:

1. Combine sugar and water in a small saucepan. Heat to boiling.
2. Reduce heat and simmer until sugar dissolves.
3. Remove from heat and cool completely (1-2 hours).
4. Combine with pureed strawberries and lemon juice.

WARRANTY

Congratulations! We hope you enjoy the delicious ice cream that you can make with the Disney® Ice Cream Maker. We have designed the Ice Cream Maker with you in mind. You will find this unique machine not only easy to use, but fun for the whole family.

Your Disney® Ice Cream Maker is warranted by Back to Basics® for one year from the date of purchase to be free from mechanical defects in material and workmanship. The manufacturer's obligation is limited to replacing or repairing such defects during the warranty period at no charge, providing the product is sent prepaid to:

Back to Basics Products, Inc.
675 West 14600 South
Bluffdale, UT 84065

After repairing or replacing the product, Back to Basics® will pay for return postage. This warranty does not cover damage from misuse of this product. If service is required, do not return the product to the store. Do one of the following:

- Send a note to us explaining the problem. Please include your name, address and phone number.
- For faster service, call (800) 688-1989.
- Most service problems are resolved by replacing a broken or defective part. If this is not the case, we will give you instructions for returning the unit.



For additional operating assistance, please visit
our website at www.backtobasicsproducts.com or
contact customer service at 1.800.688.1989.

© 2005 Back to Basics Products, Inc., Bluffdale UT 84065
All rights reserved