

ICM6

Ice Cream Maker

Assembly & Operating Instructions



READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

This manual provides important information on proper operation and maintenance. Every effort has been made to ensure the accuracy of this manual. We reserve the right to change this product at any time without prior notice.

STOP! DO NOT RETURN THIS PRODUCT TO THE RETAILER.

Questions? Problems? CONTACT CUSTOMER SERVICE.

If you experience a problem or need parts for this product, visit our website <http://www.buffalotools.com> or call our customer help line at 1-888-287-6981, Monday-Friday, 8 AM-4 PM Central Time the sales receipt is required.

IMPORTANT SAFEGUARDS...

Basic safety precautions should always be followed when using electrical products, especially when children are present.

WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, SERVICING, OR CLEANING IT.

- Do not use the product for any other purpose.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, scratch-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the Power Cord and product away from heated surfaces.
- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.
- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the Power Cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on Power Cord) from the electrical outlet. Do not put any stress on the Power Cord where it connects to the product, as the Power Cord could fray and break.
- Never operate this product if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged, or the Power Cord or Handle exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Return the product to a service center for examination and repair.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.

CAUTION: This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

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

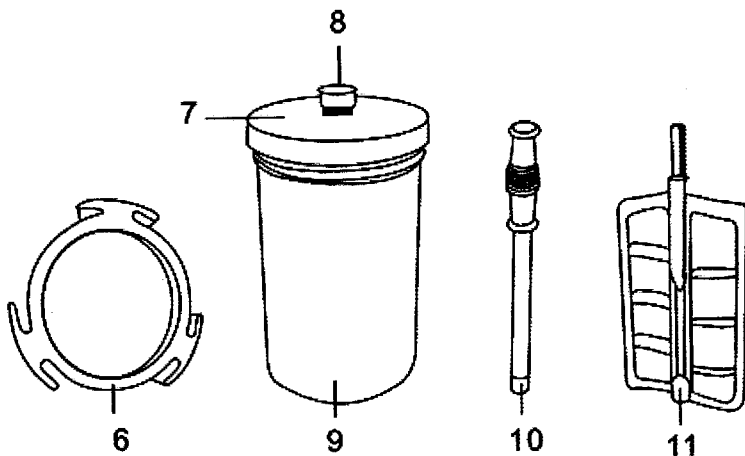
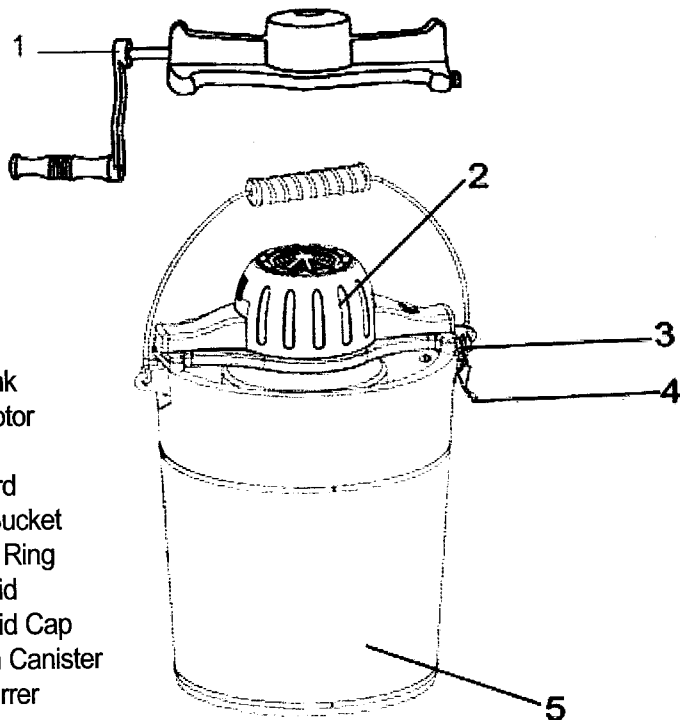
If a longer cord is required, extension cords are available from local hardware stores. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

SAVE THESE INSTRUCTIONS

THIS PRODUCT IS FOR HOUSEHOLD USE ONLY!

PARTS & IDENTIFICATION...

1. Hand Crank
2. Electric Motor
3. Latch
4. Power Cord
5. Wooden Bucket
6. Stabilizing Ring
7. Canister Lid
8. Canister Lid Cap
9. Ice Cream Canister
10. Plastic Stirrer
11. Dasher



USING YOUR ICE CREAM MAKER...

1. Always read all instructions and safeguards before operation.
2. Remove all packaging materials and make sure that all parts are present and in good condition before discarding packaging materials.
3. Wash the lid, canister, and other plastic accessories in warm soapy water.
4. Rinse and dry thoroughly.
5. Use a damp cloth to wipe clean the electric motor, hand crank and wooden bucket.
6. For brand new machines, please fill the wood bucket 2/3 full of water. Allow to sit for 1-2 hours. This allows the wood to expand and swell up so that the seams in between will close together keeping any ice or salt from leaking during the operation process.

DO NOT USE ABRASIVE CLEANERS OR SCOURING PADS.

DO NO IMMERSE ANY ELECTRICAL COMPONENT OR POWER CORD IN WATER AT ANY TIME.

HOW TO USE:

PREP – Chill the ice cream canister in the freezer for 2-3 hours prior to use. Do not leave the canister inside the freezer for more than 6-hours.

1. Using your favorite recipe, prepare the necessary ingredients per the recipe instructions.
2. Pour the prepared and chilled ice cream mixture into the chilled ice cream canister. Do not fill more than 2/3 full.
3. Insert the Blending Spatula and make sure the bottom of the spatula is fixed in the center of the bottom of the canister. (Figure 1)
4. Place the lid on the canister. (Figure 2)
5. Place the plastic stabilizing ring into the wooden bucket. (Figure 3)

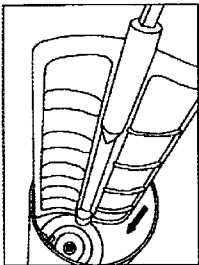


Figure 1

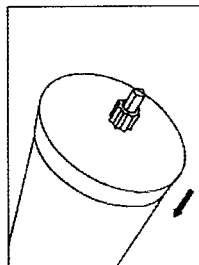


Figure 2

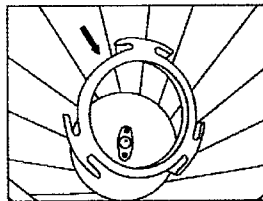


Figure 3

HOW TO USE continued...

6. Place the canister into the wooden bucket and make sure it engages the cone in the center of the bucket. (Figure 4)

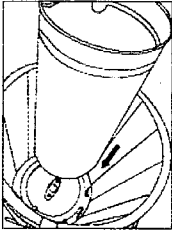


Figure 4

7. Slide the rectangular end of the hand crank or electric motor into the rectangular hole on the rim of the wooden bucket (Figure 5-a). The opposite end of the crank will drop into the open end where the locking latch is (Figure 5-b). Carefully lift the latch so that the wire goes over the rounded end of the hand crank or motor (you may need to rotate the canister by hand so that the lid fits into the motor/hand crank) (Figure 5-c).

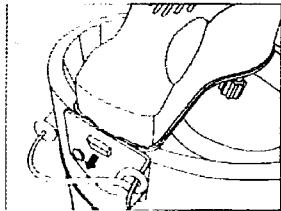


Figure 5a

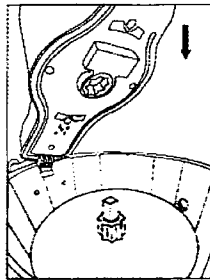


Figure 5b

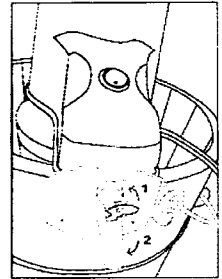


Figure 5c

8. Plug the power cord into an electrical outlet if the Electric Motor is being used.
NOTE: During cranking process, the canister should be turning. This will allow the Blending Spatula inside to spin, churning the ice cream ingredients. If the canister is not spinning, and the spatula is at a stand-still, the assembly is not set up properly and will need to be re-adjusted.
9. Now prepare the wooden bucket by filling it with ice to the top of the canister.
10. Add 1-2 cups of rock salt to the top of the ice inside the bucket.
11. Run the cranking system for approximately 5 minutes so that the canister chills evenly.
12. As the ice begins to melt down by 2-3 inches add more ice and more cups of rock salt into the bucket.
13. Allow the machine to churn for 45 minutes. (If the motor has stopped prematurely, turn the motor off, break up any ice blockages with the plastic stirrer and start it up again).

14. Once the churning is complete (the motor will **automatically** shut off when the contents inside become too thick for the blending spatula), unplug and remove the motor or crank. Clear the ice and salt away from the lid of the canister to prevent it from falling into the canister of ice cream.
15. Remove the cover and carefully lift out the Blending Spatula and scrape off any excess ice cream.
16. The ice cream consistency is very fresh so it will be more of a soft-serve texture.
17. If a harder consistency is desired, transfer the contents to a freezable container and freeze for 3-4 hours.

TIPS & NOTES:

- Make sure to use ice that is crushed inside the bucket. Ice should be small, coarse pieces.
- As the canister is turning, make sure to periodically mix the salt and ice together by using the plastic stirrer every 10-15 minutes while the machine is in use.
- It is recommended to store the ice cream inside the freezing canister.
- If the ice cream consistency is too soft, put the contents into a freezable container and freeze for 3-4 hours. The manual hand crank can also be used to crank the ice cream inside the canister to the desired consistency.
- For recipes that require pre-cooking, it is recommended that the ingredients be prepped several hours ahead for the mixtures will need to be allowed time to chill and expand.

CAUTION:

- Do not plug up the drainage hole on the side of the wooden bucket. This is for draining excess salt water and should be kept open at all times.
- If the electric motor stops churning before the 45-minutes is complete, check to make sure there is no blockage of ice jamming against the canister. If there is ice blocking the canister, turn off the motor and remove the jammed ice.
- The electric motor will **automatically** shut off if the ingredients in the canister are too thick or too hard to blend anymore. Once removed, the motor will function normally again.

CLEAN & CARE...

ALWAYS UNPLUG MACHINE AND ALLOW TO COMPLETELY COOL BEFORE CLEANING OR STORING.

1. Clean the electric motor with a damp cloth to remove any debris.
NEVER IMMERSE THE MOTOR IN WATER.
2. Clean the wooden bucket with a warm soapy sponge to remove the salt-water residue. Rinse and dry thoroughly to ensure the salt does not corrode the metal accessories or parts.
3. Wash the plastic canister lid, blending spatula and other plastic parts in warm soapy water and dry thoroughly.
4. Wash the freezing canister in warm soapy water and dry thoroughly. Never freeze the canister while it is still wet.
DO NOT USE ABRASIVE CLEANERS
THIS MACHINE AND ITS ACCESSORIES ARE NOT DISHWASHER SAFE.

RECIPES...

• CHOCOLATE ICE CREAM - Custard base recipe

5 EGG YOLKS	2 CUPS MILK
1 CUP DOUBLE/HEAVY CREAM	50G SUGAR
3 TABLESPOONS OF COCOA POWDER	

- Create a custard base using all the ingredients except the cocoa powder.

- First of all beat and mix together the egg yolks and sugar until thick. Separately, pour the milk into a saucepan and scald it (bring slowly up to boiling point). Pour the hot milk into the egg yolks and sugar mix whilst continuously stirring. Then pour the mixture back into the pan and heat gently, stirring until the custard thickens - DO NOT BRING TO THE BOIL OR IT WILL PROBABLY CURDLE. When you can see a film form over the back of your spoon it's time to remove the saucepan from the heat. Leave to cool.

- At the point where you remove the saucepan from the heat to allow the mixture to cool, add the cocoa. Then chill the custard until it's really cold. Once chilled, mix until slushy. Add the cream (whipped) and make sure it mixes in well. Transfer the mixture to the ice cream maker and freeze according to the instructions.

• CHOCOLATE CHIP ICE CREAM

1 CUP MILK	1 CUP DOUBLE/HEAVY CREAM
2 1/2 OUNCES SUGAR (GRATED)	4 OZ PLAIN CHOCOLATE

Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Place the milk to one side to cool and when cold, stir in the cream. Transfer the complete mixture into the ice cream maker and freeze following the instructions BUT remembering to add the grated chocolate as the ice cream begins to thicken.

• STRAWBERRY ICE CREAM

3 EGG YOLKS (BEATEN)	1 CUP MILK
2 CUPS DOUBLE/HEAVY CREAM	3 1/2 OZ SUGAR
2 CUPS OF STRAWBERRIES	1 TEASPOON OF VANILLA
1/4 TEASPOON SALT	

Take the strawberries and mash them in with half the sugar (ie. 2 oz) in a bowl. Place in the refrigerator whilst making the rest of the recipe. In a separate saucepan, mix the egg yolks with the milk, salt and the remaining sugar. Place over a medium heat *just* to boiling point (stirring all the time). DO NOT LET IT BOIL.

Transfer the mixture into a chilled bowl to cool. When cool place in the refrigerator for up to 3 hours, remembering to stir the mixture from time to time. When cool, stir into the mixture the cream and vanilla essence and then blend in the strawberry/sugar mixture.

Transfer the complete mixture into the ice cream maker and follow the instructions.

• **CRUNCHY PECAN & MAPLE SYRUP ICE CREAM**

3 1/2 OZ PECAN NUTS CHOPPED	2 OUNCES BUTTER
2 TABLESPOONS BROWN SUGAR	2 TABLESPOONS MAPLE SYRUP
1 1/2 CUP MILK	
1 1/2 CUP DOUBLE/HEAVY CREAM	

Using a frying pan, slowly melt the butter then add the chopped pecan nuts. Sprinkle on the sugar, stir and cook on a medium heat for approx 3-4 minutes until the nuts are crisp. *NOTE. Cooking on too high a heat will burn the pecan nuts and render a bitter taste.*

Remove from the pan and place to one side to cool. In a separate mixing bowl, pour in the milk, stir in the cream and then add the fried, chopped pecan nuts. Still stirring add the maple syrup until blended in. Transfer the complete mixture into the ice cream maker and follow the instructions.

• **BANANA ICE CREAM**

1 1/2 CUP MILK OR CREAM OR A MIXTURE OF BOTH
(ACCORDING TO TASTE)

3 1/2 OZ SUGAR
3 RIPE BANANAS (TO PURÉE)

Purée the bananas place in a mixing bowl. Pour in the milk/cream and sugar, mixing in well as you do so. Transfer the whole mixture into the ice cream maker and freeze according to the instructions.

• **BUTTER PECAN ICE CREAM**

2 CUPS SINGLE/LIGHT CREAM
2 CUPS HEAVY/DOUBLE CREAM
3 1/2 OZ BROWN SUGAR
1 TABLESPOON BUTTER
1/4 CUP OF PECAN NUTS (CHOPPED)
1/2 TEASPOON VANILLA EXTRACT (OR ACCORDING TO TASTE)

Place the single cream, sugar and butter into a saucepan and mix together over a low heat. Stir until the mixture starts to bubble around the edges. Remove the saucepan from the heat and allow to cool.

When the mixture is cold transfer it to the ice cream maker and stir in the double cream and vanilla extract. Freeze according to the instructions but remember to add the pecan nuts as the ice cream starts to harden.

• **HONEY ICE CREAM**

5 EGG YOLKS	2 CUPS MILK
1 CUP DOUBLE/HEAVY CREAM	1/2 CUP HONEY
1 TEASPOON VANILLA ESSENCE	

Beat together the egg yolks and honey in mixing bowl. Heat the milk in a saucepan until it reaches boiling point, then simmer. Whilst it's simmering stir in the egg yolks/honey mixture. Continue to stir until it thickens.

Remove from the heat, strain and leave to cool.

Stir in the cream and the vanilla essence and then transfer the whole mixture into the ice cream maker. Freeze according to the instructions.

● **MINT CHOCOLATE CHIP ICE CREAM**

1 CUP MILK
2 1/2 OUNCES CASTER SUGAR

1 CUP DOUBLE/HEAVY CREAM
4 OZ PLAIN CHOCOLATE (GRATED)

1 TEASPOON PEPPERMINT ESSENCE

OPTIONAL: TWO OR THREE DROPS OF GREEN FOOD COLORING

Place the milk and sugar into a saucepan and heat gently, dissolving the sugar. Place the milk to one side to cool and when cold, stir in the cream and peppermint essence (and the green food coloring if you want to use it).

Transfer the complete mixture into the ice cream maker and freeze following the instructions BUT remembering to add the grated chocolate as the ice cream begins to thicken.

SORBET RECIPES

● **ORANGE SORBET**

3 1/2 OZ SUGAR
1 CUP FRESH ORANGE JUICE
1 1/2 CUP WATER
ZEST OF 2 ORANGES
JUICE FROM A WHOLE LEMON

In a saucepan mix together the sugar, water and orange zest. Heat gently, stirring all the time until the sugar has dissolved. Bring to the boil then actually boil the mixture for approx 5 to 8 minutes - until you have a syrup.

Remove from the heat and leave to cool. When cool, stir in the orange and lemon juices then transfer the complete mixture into the ice cream maker and follow the instructions.

● **STRAWBERRY SORBET RECIPE**

7 OUNCES SUGAR
1 CUP WATER
1 CUP FRESH STRAWBERRIES
JUICE OF 1/2 LEMON
1/2 PACKET OF GELATIN POWDER

With the sugar and water make a syrup. Whilst it's cooling mash or purée the strawberries and strain them to remove the seeds. Melt the gelatin by mixing it with 2 tablespoons of water over a boiling pan, then stir it, the purée and the lemon juice into the syrup mixture. When cool, transfer the complete mixture into the ice cream maker and follow the instructions.

● **APPLE SORBET RECIPE**

4.25 cups apple juice
14.5 ounce can apple purée
2 egg whites

Take the apple purée and mix with the apple juice. Pour into a baking tray (metal) and freeze. When frozen transfer to a food blender or processor and blend until smooth. Whisk the egg whites and when stiff 'fold' them into the blended apple mixture. Transfer the complete mixture into the ice cream maker and follow the instructions.