



## 4-QUART ICE CREAM MAKER User Guide

Item: 795523



*Recipes  
Inside!*

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Thank you for purchasing a Ginny's Brand 4-Quart Ice Cream Maker. Fresh ingredients and a little imagination go a long way with this easy-to-use appliance and the 4-quart size means there is plenty to go around (even enough for seconds)! Get started with the recipes in the back of this manual or add your own twists to make it extra-special. Enjoy!

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# IMPORTANT SAFEGUARDS

## **READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS!**

- FOR HOUSEHOLD USE ONLY. DO NOT USE THIS APPLIANCE FOR OTHER THAN ITS INTENDED USE.
- Remove all packaging materials and labels before first use.
- Wash all removable parts before first use. See Cleaning & Care.
- A short cord is provided to reduce the hazards resulting from tripping or entanglement. DO NOT drape the cord over a counter or tabletop where it can be pulled on or tripped over. DO NOT wrap the cord tightly around the appliance, as this could cause the cord to fray or break.
- We DO NOT recommend using an extension cord with this appliance. However, if an extension cord is used, the marked electrical rating should be at least as great as the electrical rating of this appliance.
- CLOSE SUPERVISION IS NECESSARY WHEN USING THIS APPLIANCE NEAR CHILDREN.
- A fire may occur if this appliance is used near flammable materials, including curtains, towels, walls, etc. DO NOT place any paper, plastic or other nonfood items in the appliance. DO NOT place the appliance or its cord on or near a heated surface or in a heated oven.
- Always use this appliance on a stable, dry, heat-resistant surface.
- DO NOT use near water.
- DO NOT use an accessory or attachment not recommended by Ginny's, as this may cause injury or damage the appliance.
- Keep hands, hair and clothing away from all moving parts.
- DO NOT use outdoors.
- Turn off and unplug this appliance when not in use.
- THERE ARE NO SERVICEABLE PARTS INSIDE THIS APPLIANCE.
- DO NOT USE AN APPLIANCE WITH A DAMAGED CORD OR PLUG, OR AFTER THE APPLIANCE MALFUNCTIONS OR HAS BEEN DAMAGED IN ANY MANNER.
- Appliances/tools contain valuable materials that can be recycled. Dispose of old appliances/tools using appropriate collection systems in accordance with federal and local regulations.

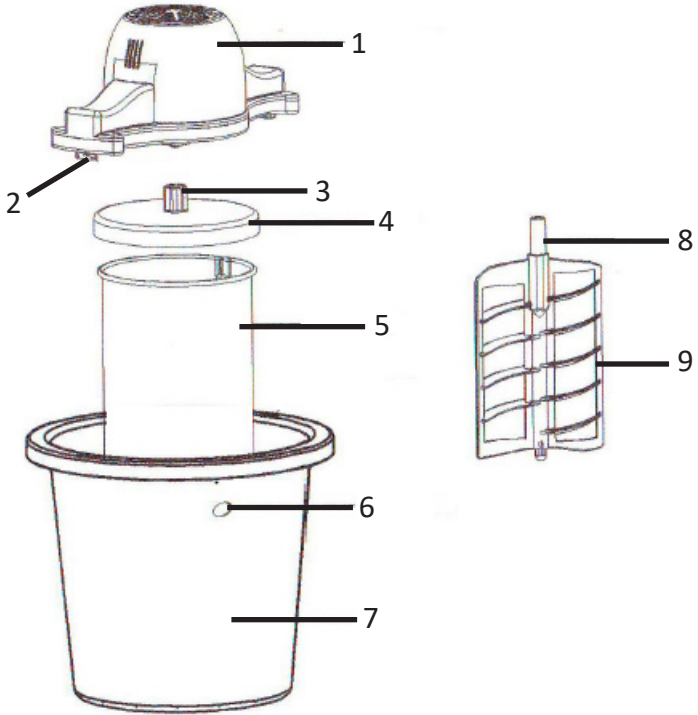
# ELECTRICAL SAFETY

This appliance is equipped with a polarized plug in which 1 prong is wider than the other. This is a safety feature to reduce the risk of electrical shock. The plug will fit into a polarized outlet only 1 way. If you are unable to insert the plug into the outlet, try reversing the plug. If it still does not fit, contact a qualified electrician. DO NOT attempt to modify the plug in any way. Ginny's cannot accept any liability for damage or injury resulting from failure to observe these safety procedures.

## SPECIFICATIONS

POWER RATING	120V/60Hz/50W
CAPACITY	4 quarts
CORD LENGTH	40" +/-6"
DIMENSIONS	12.6" W x 15.35" H x 12.2" D
MODEL	ICM-106

# GET TO KNOW YOUR APPLIANCE



1. Motor Housing
2. Locking Tabs (2)
3. Lid Gear
4. Canister Lid
5. Canister
6. Overflow Hole
7. Bucket
8. Spatula Gear
9. Spatula

# HOW TO OPERATE

1. Chill the canister in the freezer for 2–3 hours prior to use. **DO NOT leave the canister inside the freezer for more than 6 hours.**
2. Prepare ingredients per your recipe instructions.
3. Pour the prepared ice cream mixture into the chilled canister. **DO NOT fill more than  $\frac{3}{8}$  full.**
4. Insert the spatula and make sure the bottom of the spatula is fixed in the center of the bottom of the canister.



5. Place the lid on the canister and put the canister down into the bucket. Make sure the canister engages the cone in the center of the bucket.
6. Align the motor housing with the spatula gear and the holes for the locking tabs on the rim of the bucket.
7. Carefully lower the housing downward so the locking tabs and the spatula engage.
8. Turn the housing counterclockwise to lock it into place.
9. Fill the bucket with ice all around the canister (each batch should take about 5–6 lbs. of ice).
10. Add 1–2 cups of rock salt to the top of the ice inside the bucket.
11. Plug the power cord into an electrical outlet. The canister will begin to churn and the spatula will stay still.
12. As the ice melts down by 2–3 inches, add more ice and more rock salt into the bucket.
13. Allow the ice cream maker to churn for about 45 minutes.
14. If the motor stops prematurely, unplug the power cord and break up any blockage in the bucket or in the canister and restart.

(continued on next page)

# HOW TO OPERATE

15. When the ice cream mixture thickens, the motor will automatically shut off.
16. Unplug and remove the motor housing by turning it clockwise. Clear the ice and salt away from the lid of the canister to prevent it from falling into the ice cream.
17. Remove the lid and carefully lift out the spatula. Use a spoon to scrape any excess ice cream back into the canister.
18. Lift the canister of ice cream from the bucket.
19. The consistency of the fresh ice cream will be soft. If harder consistency is desired, transfer the contents to a freezer-safe container and freeze for 3–4 hours.
20. Dispose of the remaining ice and salt from the bucket.

- Tips:**
- For recipes that require cooked ingredients, it is recommended that the ingredients be prepped ahead of time and are allowed to sufficiently chill and expand before making ice cream.
  - DO NOT plug up the overflow hole on the side of the bucket.

# CLEANING & CARE

1. Always unplug the motor housing before attempting to clean the ice cream maker.
2. Clean the motor housing with a damp cloth and wipe dry.
3. Clean the bucket in warm soapy water to remove the salt residue. Rinse and dry thoroughly.
4. Wash the canister in warm soapy water and dry thoroughly. **DO NOT freeze the canister while it is still wet.**
5. Wash the lid and spatula in warm soapy water and dry thoroughly.
6. DO NOT use abrasive brushes or pads, or harsh cleaning solutions.
7. **DO NOT immerse any cord, plug or electrical appliance into water.**
8. Ensure all parts are dried thoroughly before reassembling and using this appliance.



# RECIPES

## *Vanilla Ice Cream*

2½ cups half-and-half  
5 cups heavy cream  
2 cups sugar  
10 tsp. vanilla extract

1. Combine all ingredients in a large mixing bowl.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

## *Chocolate Chocolate Chip Ice Cream*

2½ cups half-and-half  
5 cups heavy cream  
2 cups sugar  
5 Tbsp. unsweetened cocoa  
2½ cups mini chocolate chips

1. Combine all ingredients in a mixing bowl, except the chocolate chips.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.
4. Add chocolate chips to mixture after 30–45 minutes to prevent chips from settling to the bottom or jamming the spatula.

Makes about 3 quarts

# RECIPES

## *Cookies & Cream Ice Cream*

- 2½ cups half-and-half
- 5 cups heavy cream
- 2 cups sugar
- 10 tsp. vanilla extract
- 1¼ cups Oreo® cookies, crushed

1. Combine all ingredients in a large mixing bowl, except the cookies.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.
4. Add crushed cookies to mixture after 30–45 minutes to prevent cookies from settling to the bottom or jamming the spatula.

Makes about 3 quarts

## *Strawberry Ice Cream*

- 2 cups sugar
- 2½ cups fresh strawberries, mashed
- 2½ cups half-and-half
- 5 cups heavy cream
- 5 tsp. vanilla extract

1. Combine the sugar and mashed strawberries in a large bowl and mix well.
2. Mix in the remaining ingredients and stir well.
3. Transfer ingredients carefully into the canister.
4. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

# RECIPES

## *Peach Ice Cream*

- 16 oz. frozen peaches, thawed
- 28 oz. sweetened condensed milk
- 5 cups heavy cream
- ¼ cup lemon juice

1. Chop the peaches in a food processor and set aside.
2. Combine remaining ingredients in a large bowl.
3. Transfer ingredients carefully into the canister.
4. Follow the instructions on pages 6 and 7 of this manual.
5. Add peaches to mixture after 30–45 minutes to prevent peaches from settling to the bottom or jamming the spatula.

Makes about 3 quarts

## *Blueberry Cheesecake Ice Cream*

- 2 cups sugar
- 1 pint fresh blueberries, mashed
- 16 oz. cream cheese, softened
- 2 cups half-and-half
- 4 cups heavy cream

1. Combine the sugar with the blueberries in a large mixing bowl.
2. Using a mixer on low speed, fold in the cream cheese until no chunks remain.
3. Stir in the remaining ingredients.
4. Transfer ingredients carefully into the canister.
5. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

# RECIPES

## *Lemon Raspberry Sorbet*

- 12 oz. frozen raspberries
- 2 cups sugar
- 2½ cups water
- 1¼ cups lemon juice

1. Using a food processor, puree all ingredients together until smooth.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.

Makes 2–3 quarts

## *Orange Basil Sorbet*

- 12 oz. can frozen 100% orange juice concentrate, thawed
- 1½ cups sugar
- 3½ cups water
- 10 leaves fresh basil, minced
- 1 Tbsp. orange zest

1. Using a food processor, puree all ingredients together until smooth.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

# NOTES

## *Watermelon Sorbet*

5 cups watermelon, chunked  
1½ cups sugar  
2 cups water  
1¼ cups lemon juice

1. Using a food processor, puree all ingredients together until smooth.
2. Transfer ingredients carefully into the canister.
3. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

## *Mango Frozen Yogurt*

3 cups frozen mangos, thawed  
5 cups vanilla Greek yogurt  
2 cups milk  
1½ cups sugar

1. Using a food processor, finely chop the mangos and set aside.
2. Mix the rest of the ingredients in a large mixing bowl.
3. Stir in the mangos.
4. Transfer ingredients carefully into the canister.
5. Follow the instructions on pages 6 and 7 of this manual.

Makes about 3 quarts

# NOTES

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# WARRANTY

Ginny's warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Ginny's will repair or replace, at its option, defective parts at no charge provided the product is returned freight prepaid with proof of purchase to Ginny's.

Allow 2-4 weeks for return shipping.

This warranty does not cover improper installation, misuse, abuse or neglect on part of the owner. Warranty is also invalid in any case that the product is taken apart or serviced by an unauthorized service station.

This warranty gives you specific legal rights and they may vary from state to state.

THE FOREGOING WARRANTIES ARE IN LIEU OF ALL OTHER WARRANTIES AND CONDITIONS, EXPRESS OR IMPLIED, INCLUDING BUT NOT LIMITED TO THOSE OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.



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