



ICE CREAM MAKER

WITH 2 QUART BOWL

MODEL # DCM-800SS/RD/WH, INSTRUCTION MANUAL

IMPORTANT SAFEGUARDS

When using electrical appliances especially when children are present, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury to persons, including the following:

1. READ ALL INSTRUCTIONS.
2. To protect against fire, electrical shock, and injury to persons do not immerse cord, plug or appliance parts in water or other liquids.
3. Close supervision is necessary when any appliance is used near children. This product is not a toy and should not be used by children.
4. Always unplug from outlet when not in use and before cleaning. Allow to cool completely before moving, putting on or taking off parts, or before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
6. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter, or touch hot surfaces.
9. Do not place on or near a hot gas or electric burner, or in a heated oven.
10. Plug cord into wall outlet. To disconnect, press power button to Off and wait for motor to stop, then remove plug from wall outlet.
11. Do not use appliance for other than intended use.
12. Do not leave appliance unattended while operating.
13. Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
14. Never place fingers or utensils into the feed or discharge areas to reduce the risk of severe injury to persons or damage to the mixing paddles.
15. Never allow hair, scarves, strings, or clothing, etc. to hang down over the appliance when it is in operation.
16. Do not operate the appliance with wet hands.
17. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
18. Do not put hot liquid into the freezer bowl. All mixtures should be at refrigerating or room temperatures.
19. Do not use the appliance if the freezer bowl is damaged or the freezing solution leaks. The freezing solution is non-toxic.

SAVE THESE INSTRUCTIONS

ICE CREAM MAKER FEATURES



1 Base

2 Power Button

3 2 Quart Freezer Bowl

4 Paddle

5 Locking Lid

6 Ingredient Spout Lid

This appliance is for HOUSEHOLD USE ONLY. It may be plugged into an AC electrical outlet (ordinary household current). Do not use any other electrical outlet.

DO NOT OPERATE APPLIANCE IF THE LINE CORD SHOWS ANY DAMAGE, OR IF APPLIANCE WORKS INTERMITTENTLY OR STOPS WORKING ENTIRELY.

A short power-supply cord (or detachable power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Longer extension cords are available and may be used if care is exercised in their use. 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 appliance, and
2. The cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug and try again. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

LINE CORD SAFETY TIPS

1. Never pull or yank on cord or the appliance.
2. To insert plug, grasp it firmly and guide it into outlet.
3. To disconnect appliance, grasp plug and remove it from outlet.
4. Before each use, inspect the line cord for cuts and/or abrasion marks. If any are found, this indicates that the appliance should be serviced and the line cord replaced.
5. Never wrap the cord tightly around the appliance, as this could place undo stress on the cord where it enters the appliance and cause it to fray and break.

THIS PRODUCT IS NOT A TOY. IT IS NOT INTENDED TO BE USED BY CHILDREN. For your safety, always read and understand the Use and Care Manual before attempting to use any electric appliance.

IMPORTANT

During the first few minutes of initial use, you may notice smoke and/or a slight odor. This is normal and should quickly disappear. It will not recur after appliance has been used a few more times.

BEFORE USING:

1. Carefully unpack the ice cream maker. Remove all packaging materials, including those which may be inside the product.
2. Wipe exterior surfaces with a soft, damp cloth to remove dust particles collected during packing and handling. Dry thoroughly. Do not use abrasive cleaners. Wash the locking lid, ingredient spout lid, paddle and freezer bowl in warm, soapy water, rinse and dry thoroughly. Do not wash in the dishwasher. NEVER IMMERSE THE BASE OR MOTOR, CORD OR PLUG IN WATER OR ANY OTHER LIQUID. **TIP: Always dry the freezer bowl thoroughly to avoid condensation that will be difficult to remove when frozen.**
3. Store the freezer bowl in a freezer in the upright level position for at least 24 hours before use. Keep the freezer bowl in the freezer until it is ready for use.

OPERATING INSTRUCTIONS

NOTE: The freezer bowl must be placed in a freezer for at least 8, and up to 15, hours before using. This allows the canister to freeze to the proper temperature to make ice cream, sorbet, sherbet, slushy drinks and more frozen treats.

1. Prepare your favorite ice cream mix and ingredients in a separate bowl and place in the refrigerator to chill before churning.
2. Place the ice cream maker base on the counter, out of direct sunlight.
3. Remove the freezer bowl from the freezer and place it on the center of the base. Align the gear on the bottom of the base with the indentation on the bottom of the freezer bowl. (See A)
4. Insert paddle inside of the freezer bowl. It will fit loosely inside, resting in the center of the bowl with the circle end facing up. (See B for alignment of all parts)
5. Place the locking lid onto the base, and turn lid slightly clock-wise until it locks into place. The circle end of the paddle will fit snugly within the locking lid and will be held in place. (See C) Then fit ingredient spout lid on top of locking lid.
6. Press the power button to turn on ice cream maker. The freezer bowl will begin to rotate.
7. Immediately pour chilled ingredients into the ice cream maker through the ingredient spout opening. Do not fill bowl past one inch from top of freezer bowl. Place the ingredient spout lid back on after adding ingredients. The volume will increase as the ice cream churns. Extra toppings can also be added through the ingredient spout opening just before the ice cream is finished churning. Extra ingredient pieces should be no larger than a chocolate chip.
8. Ice cream should be ready in approximately 25-35 minutes depending on the ingredients or recipe used.
9. When finished, press the power button to OFF and unplug from the wall outlet.
10. Slightly turn lid counter-clockwise and lift off base. Remove the freezer bowl from the base and place on countertop to serve.
11. Serve and Enjoy!

NOTE: The finished result is a soft spoonable ice cream. Homemade ice cream will not be the same consistency as hard, store-bought ice cream. For a firmer consistency, transfer the dessert or drink to an airtight container and store in the freezer for two or more hours

NOTE: Do not store ice cream or other frozen desserts in the freezer bowl, as ice cream will freeze to the sides of the freezer bowl and may cause damage. Only store ice cream/desserts in a plastic airtight container.

Operating Instructions Figures:



CLEANING AND STORAGE

This appliance requires little maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

TO CLEAN:

Be sure the ice cream maker is unplugged and completely cool before cleaning. Wipe exterior surfaces of the base with a soft, damp cloth. Dry thoroughly. Do not use abrasive cleaners. Wash the locking lid, ingredient spout lid, paddle, and freezer bowl in warm, soapy water, rinse and dry thoroughly. Do not wash in the dishwasher. NEVER IMMERSE THE BASE OR MOTOR, CORD OR PLUG IN WATER OR ANY OTHER LIQUID.

TO STORE:

Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place. Never store it while it is hot. Never wrap cord tightly around the appliance; keep it loosely coiled. Do not put freezer bowl in freezer if the bowl is still wet. To avoid freezer burn, it is advised to wrap the freezer bowl in a plastic bag before freezing.

TIPS AND SUGGESTIONS

- Do not turn the ice cream maker off during the churning process, as the mixture could cause the paddle to stop rotating.
- If the ice cream machine overheats, there is a safety feature which will stop the unit. If this happens, press the power button to off, unplug and allow ice cream maker to cool before re-use. Overheating may occur if the dessert is too thick, if the ice cream maker has been running for an excessively long time, or if the added ingredients are in pieces that are too large.
- Use caster sugar as it will dissolve quickly. Artificial sweeteners may also be used as a substitute for sugar.
- Wait until the ice cream is almost ready before adding ingredients in small pieces such as nuts, chocolate pieces, cookie dough or alcohol.
- Some ice cream mixtures may require heating to mix prior to putting in the freezer bowl. If warm, the mixture should be cooled in the fridge for 2 hours before putting in the freezer bowl. Never process hot or warm mixtures.

- Chilling mixed ingredients (that were not heated up) for 30 minutes before putting them into the ice cream maker will reduce the amount of time it will take to freeze in the ice cream maker.
- You can adjust the flavor of your ice cream by how ripe the fruit or how sweet the juice is being used. Once frozen, the flavor will be less sweet than the mixture was before frozen.
- Foods such as cream, milk, sugar and eggs may be substituted with similar ingredients to suit your tastes and dietary needs.
- A variety of creams can be used to adjust the flavor and texture as well.
- For softer consistency, serve right after the mixture is complete. If a firmer consistency is desired, place in an air-tight container and place in the freezer for 2 hours.
- Mixture can be stored in the freezer for up to 2 weeks in an air-tight container.
- The following basic recipes can be enhanced with a variety of different add-ins such as berries, nuts, chocolate chips, sprinkles, peanut butter, peppermint or almond extract, etc.

FROZEN DESSERT RECIPES

VANILLA ICE CREAM

Ingredients:

- 2 cups whole milk
- 2 1/2 cups heavy cream
- 1 1/4 cups white granulated sugar
- 2 tablespoons pure vanilla extract

Directions:

1. Using a hand mixer on low speed, combine milk and sugar in a medium mixing bowl until the sugar is dissolved.
2. Stir in the heavy cream and pure vanilla extract into the milk and sugar.
3. Turn the ice cream maker on, and then pour the mixed ingredients into the freezer bowl.
4. Allow ice cream maker to mix until desired thickness of ice cream is achieved, about 25-30 minutes.
5. For a softer consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

CHOCOLATE ICE CREAM

Ingredients:

- 1 1/2 cups whole milk
- 1/2 cup unsweetened cocoa powder
- 1 cup white granulated sugar
- 2 cups heavy cream
- 1 tablespoon pure vanilla extract

Directions:

1. Using a hand mixer on low speed, combine milk, cocoa powder and sugar in a bowl until the sugar and cocoa are dissolved.
2. In another bowl, beat the heavy cream until it forms in stiff peaks. Fold the whipped cream, along with the vanilla into the cocoa powder mixture.
3. Turn the ice cream maker on, and then pour the mixed ingredients into the freezer bowl.
4. Allow ice cream maker to mix until desired thickness of ice cream is achieved, about 25-30 minutes.

- For a softer consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

STRAWBERRY ICE CREAM

Ingredients:

- 2 cups chopped strawberries
- 2 cups heavy cream
- 1 cup white granulated sugar (divided)
- 1 tablespoon pure vanilla extract
- 1 pinch of salt

Directions:

- Combine chopped strawberries with 1/2 cup of white sugar in bowl. Allow to set for approximately 15 minutes to allow strawberries to release their juices.
- Puree strawberries in a blender or food processor.
- In a large bowl combine strawberry mixture with heavy cream, milk, vanilla, salt and remaining sugar.
- Turn the ice cream maker on, then pour the mixed ingredients into the freezer bowl.
- Allow ice cream maker to mix until desired thickness of ice cream is achieved, about 25-30 minutes.
- For a softer consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

PINEAPPLE WHIP

Ingredients:

- 1/2 quart pineapple juice
- 1/2 teaspoon pure vanilla extract
- 1 1/2 cups heavy cream
- 1 to 1 1/2 cups cane sugar or coconut sugar (start with 1 cup and add additional to taste)
- 1 1/2 cups whole milk

Directions:

- Using a hand mixer on low speed, combine all ingredients in a medium mixing bowl until the sugar is dissolved.
- Turn the ice cream maker on, and then pour the mixed ingredients into the freezer bowl.
- Allow ice cream maker to mix until desired thickness of ice cream is achieved, about 25-30 minutes.

4. For a softer consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

FROZEN YOGURT

Ingredients:

- 4 cups of greek yogurt (full fat or low fat)
- 1/2 cup maple syrup or honey
- 1 tablespoon pure vanilla extract
- optional: 1/2 cup of fresh or frozen berries, chocolate chips, nuts, or add-ins of choice cut into small pieces

Directions:

1. Combine yogurt, maple syrup or honey and vanilla in a large bowl
2. Turn the ice cream maker on, and then pour the mixed ingredients into the freezer bowl.
3. Allow ice cream maker to mix ingredients until desired thickness of frozen yogurt is achieved, about 25-30 minutes, adding in any optional ingredients towards the end.
4. For a softer consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

RASPBERRY SORBET

Ingredients:

- 5 cups fresh raspberries
- 1 cup water
- 1 1/2 cups sugar
- 1 tablespoon pure vanilla extract
- 1 tablespoon fresh lime juice

Directions:

1. Add raspberries and water to a food processor, pulsing until they are a smooth consistency.
2. With a fine mesh strainer placed over a large bowl, add the pureed raspberry mix to the strainer (about 1/3 of the mixture at a time) and press through the strainer (using a spatula) to remove the seeds. Throw away anything left behind in the strainer.
3. Add the sugar, vanilla extract and fresh lime juice to the raspberry mixture in the bowl. Whisk the mixture until the sugar is dissolved.

4. Turn the ice cream maker on, and then pour the mixed ingredients into the freezer bowl.
5. Allow ice cream maker to mix until desired thickness of sorbet is achieved, about 25 to 30 minutes.
6. For a softer sorbet consistency, serve and eat right away. For a more firm consistency, pour into a plastic container with a lid and freeze for two hours. Then serve and enjoy!

EASY SLUSHY DRINK

Ingredients:

- 5 cups of your favorite sweet beverage, chilled (lemonade, fruit juice, soda, etc)

Directions:

1. Turn the ice cream maker on, and pour the chilled beverage into the freezer bowl.
2. Allow ice cream maker to mix until desired thickness of slushy drink is achieved, about 15-20 minutes.
3. Serve & Enjoy!

ONE YEAR LIMITED WARRANTY

SELECT BRANDS, INC. warrants, subject to the conditions stated below, that from the date of purchase, this product will be free from mechanical defects for a period of one (1) year. SELECT BRANDS, INC., at its option, will repair or replace this product found to be defective during the warranty period. Should this product become defective by reason of improper workmanship or material defect during the specified warranty period, Select Brands, Inc. will repair or replace the same effecting all necessary parts replacements for a period of one year from the date of purchase.

Transportation charges on parts, or products in whole, submitted for repair or replacement, under this warranty, must be borne by the purchaser.

CONDITIONS: This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty service or replacement. Dealers, service centers, or retail stores do not have the right to alter, modify or in any way, change the terms and conditions of this warranty.

Warranty registration is not necessary to obtain warranty on Select Brands, Inc. products. Save your proof of purchase receipt.

ABOUT YOUR PRODUCT WARRANTY: Most warranty repairs are handled routinely, but sometimes requests for warranty service may not be appropriate. For example, warranty service would NOT apply if the product damage occurred because of misuse, lack of routine maintenance, shipping, handling, warehousing or improper installation. Similarly, the warranty is void if the manufacturing date or the serial number on the product has been removed or the equipment has been altered or modified. During the warranty period, the authorized service dealer, at its option, will repair or replace any part that, upon examination, is found to be defective under normal use and service.

NORMAL WEAR: This warranty does not cover normal wear of parts or damage resulting from any of the following: Negligent use or misuse of the product; Improper voltage or current; Use contrary to the operation instructions; Deviation from instructions regarding storage and transportation; Repair or alteration by anyone other than SELECT BRANDS, INC. or an authorized service center. Further, the warranty does not cover Acts of God, such as fire, flood, hurricanes and tornadoes.

SELECT BRANDS, INC. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Except to the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of

incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights that vary from state to state or province to province.

HOW TO OBTAIN WARRANTY SERVICE: You must contact SELECT BRANDS, INC. Customer Service at 1-913-663-4500 or online at www.selectbrands.com. A Customer Service representative will attempt to resolve warranty issues over the phone. If resolution is not possible or effective, the Customer Service representative may require your assistance in performing routine diagnostic procedures. This warranty is effective for the time periods listed above and subject to the conditions provided for in this policy.