



Ice Cream Maker Instruction Manual

MODEL: SU565



Ginnys.com • 1.800.544.1590

*“Life is happening.
We’ll help you live it...one moment at a time.”*



Thank you for purchasing a Ginny’s Brand Ice Cream Maker. Treats at your house just got more impressive, fun and delicious! Get ready for creamy, spoonable ice cream or sorbet with flavors and ingredients that you and your family can get excited about. Keep the mixing cylinder in your freezer, and you’ll be able to make out-of-this-world ice cream in less than an hour. Enjoy!

Ginny

President, Ginny’s

IMPORTANT SAFEGUARDS

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

1. To protect against risk of electric shock, do not put unit, cord or plug in water or other liquid.
2. Never use attachments not meant for this appliance. Only use the appliance for its intended use.
3. Do not let cord hang over edge of table or counter.
4. Do not operate any appliance with a damaged cord or plug, after the appliance malfunctions, or has been damaged in any manner. For a replacement or return, please contact Ginny’s Customer Service.
5. Avoid contact with moving parts. Keep hands, hair, clothing, spatulas and other utensils away during operation to reduce the risk of injury to persons and/or damage to the machine.
6. Do not use outdoors.
7. Never leave the machine unattended.
8. Close supervision is necessary when this appliance is used near children. Children should be supervised to ensure that they do not play with this appliance.
9. Always make sure everything is thoroughly clean before making ice cream or sorbet.
10. To prevent freezer burn, always ensure that hands are protected when handling the bowl, especially when first removed from the freezer.
11. If the freezing solution appears to be leaking from the bowl, discontinue use.
12. Do not place the machine on hot surfaces such as stoves, hotplates or near open gas flames.
13. Switch off the appliance and disconnect from power supply before changing accessories or approaching parts that move.
14. This appliance is not intended for use by persons with reduced physical sensory or mental capabilities, or lack of experience or knowledge. He, or she, should not operate this appliance unless he, or she, are given supervision and instruction concerning use of the appliance by a person responsible for their safety.

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SAVE THESE INSTRUCTIONS

No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting of entanglement or tripping over a long cord. An extension cord may be used with care, however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The extension cord should not be allowed to drape over the counter or tabletop where it can be pulled on by children or tripped over.

FOR HOUSEHOLD USE ONLY

This Ice Cream Maker is equipped with a polarized plug in which one 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 one way. 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. Do not attempt to modify the plug in any way.

SPECIFICATIONS

| | |
|---------------|----------------------|
| Product Size: | 7.25 Diam. x 8.25" H |
| Cord Length: | 48" |
| Rate: | AC120V 60Hz |
| Wattage: | 12W |
| Capacity: | 1.25 Quarts |

INSTALLATION

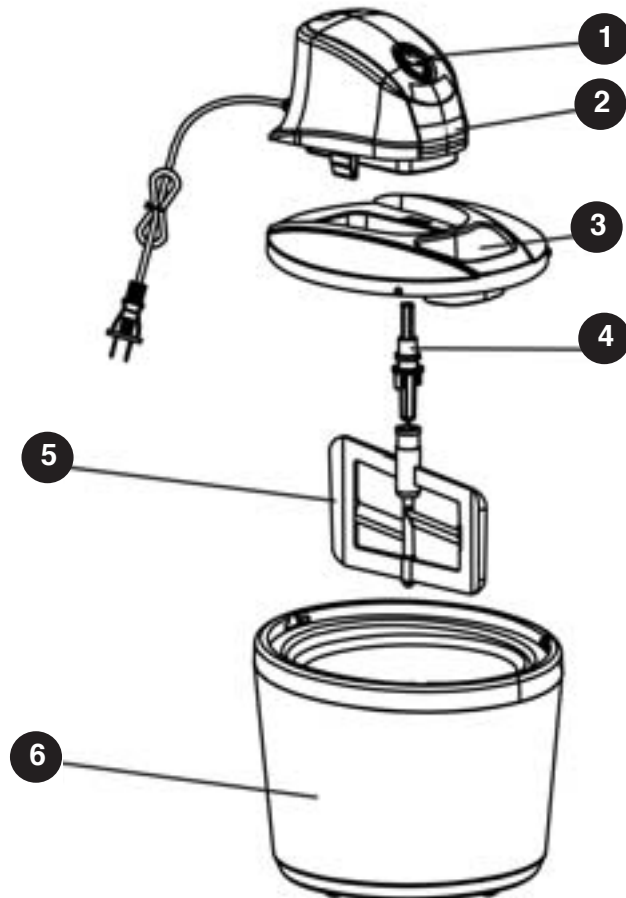
BEFORE USING FOR THE FIRST TIME:

1. Remove all of the packaging.
2. Wash the parts: see "CLEANING AND CARE".
3. **IMPORTANT:**
Place the freezer bowl into the freezer 8-12 hours before use.

BEFORE PLUGGING IN:

- Make sure your electricity supply is the same as the electrical rating specified on the underside of the power unit.

PART NAMES



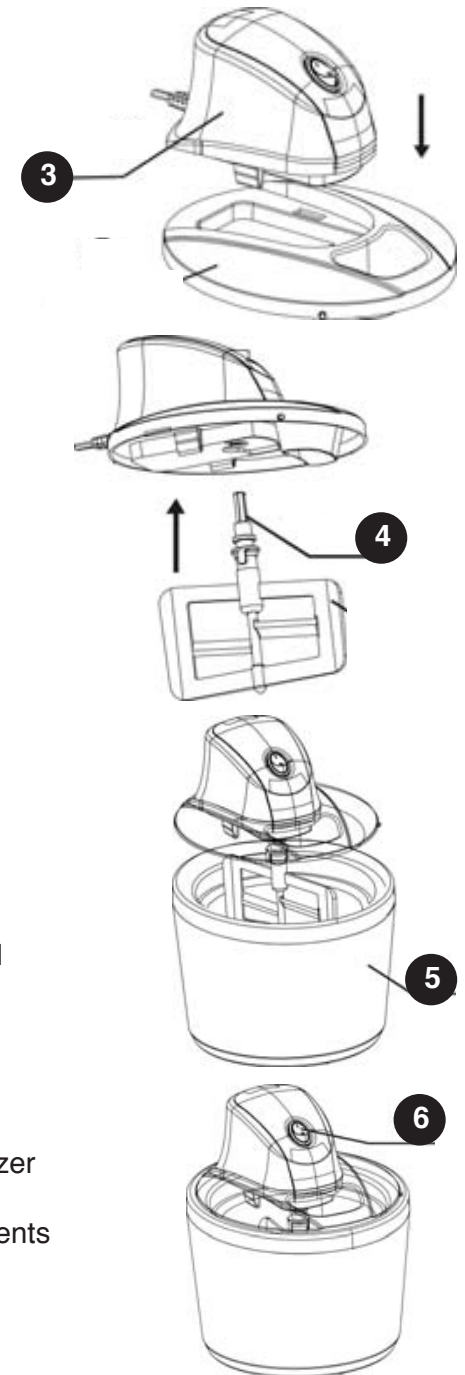
1. On/Off Button
2. Power Unit
3. Lid
4. Drive Shaft
5. Paddle
6. Freezer Bowl

HOW TO OPERATE

1. Place the freezer bowl into a freezer 8-12 hours before use.
2. Prepare the ice cream or sorbet mix. Allow the ingredients to cool in the refrigerator. (See recipes on page 11-12, or use your own).
3. Place the power unit on the lid, it will lock into place.
4. Fit the drive shaft and paddle into the power unit.
5. The freezer bowl must have been in the freezer for 8-12 hours, immediately prior to use.
6. Lower the assembled lid/power unit/drive shaft/paddle into the freezer bowl and turn clockwise to lock into position.
7. Switch the ice cream maker on by using the On/Off button.

NOTE: the machine must be turned on BEFORE adding the ice cream or sorbet recipe to prevent the mix from immediately freezing on the inside of the bowl.

8. Pour the ingredients into the freezer bowl, through the chute in the lid. Make sure to stop adding ingredients 1" from the top of the bowl rim. The ingredients will expand and thicken as the ingredients are mixed together.



HOW TO OPERATE

9. Allow the mixture to churn until frozen or the desired consistency is reached. This can take up to 30 minutes.
10. Switch off, then remove the power unit/lid. The ice cream is ready to be served. It should be soft. It can be transferred to a separate container for storage in the freezer, if you wish to firm the ice cream before eating.

IMPORTANT:

- Do not stop and start the machine during the freezing process, as the mixture may freeze in contact with the bowl and prevent movement of the paddle.
- To avoid overheating the motor, the rotation direction will change if the mixture becomes too thick. If the direction of rotation continues to change, stop the machine because the ice cream is ready.
- In the unlikely event of the motor overheating, it will stop automatically. If this happens, turn Off, unplug the machine and allow the power unit to cool.
- Do not use metal utensils to remove mixture from the bowl.
- Do not remove the freezer bowl from the freezer until ready to make ice cream.

CLEANING & CARE

Always switch Off, unplug and disassemble before cleaning.

- Never immerse the power unit in water or let the cord or plug get wet.
- Do not wash in the dishwasher. This unit is hand wash only.
- Do not clean with scouring powders, steel wool pads, or other abrasive materials.

FREEZER BOWL

- Allow the freezer bowl to reach room temperature before cleaning.
- Wash the inside of the bowl, and dry thoroughly.
Do not immerse in water.

PADDLE, DRIVE SHAFT & LID

- Remove the paddle and drive shaft from the power unit.
- Wash in warm, soapy water.
- Dry thoroughly.

POWER UNIT

- Wipe with a damp cloth.

TROUBLESHOOTING

(BEFORE YOU CALL FOR SERVICE)

Before asking for service, please check for the following:

1. Check that the Ice Cream Maker is plugged in securely. If it is not, remove the plug from the outlet, wait 10 seconds, and plug it in again securely.
2. Check for a blown circuit fuse or a tripped circuit breaker. If these seem to be operating properly, test the outlet with another appliance.

**If none of the above rectify the situation, contact
Customer Service
1.800.544.1590
Do not try to adjust or repair the appliance yourself.**

OPERATING GUIDELINES & TIPS

1. We suggest that you keep the freezer bowl in the freezer so that it is ready for use. Place in a plastic bag before freezing. Freeze the bowl in the upright position.
2. Always make sure the freezer bowl is thoroughly dry before placing in the freezer.
3. Do not puncture or heat the freezer bowl.
4. The freezer bowl should be placed in a freezer that is operating at a temperature of 32 degrees Fahrenheit or below, for 8~12 hours before use.
5. For best results always refrigerate the ingredients for at least 1 hour before making ice cream.
6. The addition of alcohol to recipes inhibits the freezing process.

RECIPES

BANANA ICE CREAM

INGREDIENTS:

- | | |
|----------------------|------------------------|
| 2 Cups half and half | 1 Cup heavy cream |
| 1/2 Cup white sugar | 1 Tsp. vanilla extract |
| 2 bananas mashed | |

DIRECTIONS:

1. In a bowl, combine half and half, heavy cream, white sugar, vanilla extract, and mashed bananas. Stir until sugar is dissolved.
2. Refrigerate the combined ingredients for at least 1 hour before making ice cream. This will allow the ingredients to form into ice cream quicker.
3. Switch on ice cream maker and pour in mixture.
4. Allow mixture to churn 20 to 30 minutes.
5. Freeze for at least 2 hours before serving.

BLUEBERRY ICE CREAM

INGREDIENTS:

- | | |
|--------------------------|----------------------|
| 2 Cups fresh blueberries | 1/2 Cup white wugar |
| 1Tbsp. water | 2 Cups half and half |
| 1/2 Tsp. vanilla extract | |

DIRECTIONS:

1. Combine sugar, water, and blueberries in a saucepan on medium heat and stir until mixture comes to a boil.
2. Reduce heat; simmer until blueberries are soft and sugar is dissolved, stirring occasionally.
3. Strain the blueberries mixture and discard skins. Let cool to room temperature.
4. Stir in half and half and vanilla extract. For best results, refrigerate overnight
5. Switch on ice cream maker and pour in mixture.
6. Allow mixture to churn 20 to 30 minutes.
7. Freeze for at least 2 hours before serving.

RECIPES

STRAWBERRY ICE CREAM

INGREDIENTS:

- 1 Cup fresh strawberries mashed;
(Can substitute with frozen strawberries)
1 Cup whole milk 1 Cup heavy cream
½ Cup white sugar 1/8 Tsp. salt
1 Tsp. vanilla extract

DIRECTIONS:

1. In a bowl, combine whole milk, heavy cream, white sugar, vanilla extract, salt, and mashed strawberries. Stir until sugar is dissolved.
2. Refrigerate the combined ingredients for at least 1 hour before making ice cream. This will allow the ingredients to form into ice cream quicker.
3. Switch on ice cream maker and pour in mixture
4. Allow mixture to churn 20 to 30 minutes.
5. Freeze for at least 2 hours before serving.

ORANGE SORBET

INGREDIENTS:

- 1 1/3 Cups fresh orange juice 1/8 Cup fresh lemon juice
1 ¼ Cups water ½ Cup white sugar
2 Tsp. orange zest

DIRECTIONS:

1. Combine sugar and water in a saucepan on medium heat until mixture comes to a boil. Reduce heat; simmer uncovered for 2 minutes, remove from heat; cool to room temperature.
2. Refrigerate the combined ingredients for at least 1 hour before making ice cream. This will allow the ingredients to form into ice cream quicker.
3. Stir in orange juice, lemon juice, orange zest and sugar water.
4. Allow mixture to churn 20 to 30 minutes.
5. Freeze for at least 2 hours before serving.

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.



Customer Service

Phone: 1-800-544-1590

8:00 am to Midnight, Monday through Friday