

Chef[®]
TESTED✓

by
Montgomery Ward[®]

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Fun and
Convenient!

by
Montgomery Ward[®]

1-Qt. Ice Cream Maker



Model: EIM-1000ER (RED); EIM-1000EBL (BLUE);
EIM-1000EP (PURPLE)

Montgomery Ward Customer Service
1112 7th Ave, Monroe, WI 53566
8:00 a.m. to Midnight, Monday through Friday

Wards.com 1-888-557-3848

Instruction Manual

Item No.: 730862
120V~, 60Hz, 24W

Wards.com 1-888-557-3848



Chef[®] TESTED ✓

by **Montgomery Ward[®]**

Thank you for purchasing your Chef Tested[®] 1-Qt. Ice Cream Maker by Montgomery Ward[®]. Put through the paces by the experts, it will perform to the highest standard, time after time, with all the convenience, easy cleanup and durability you rely on from Wards.

We guarantee it!

You are going to love the convenience of making your favorite flavor of ice cream or sorbet, right in your own home! Simply add your ingredients, turn on the Ice Cream Maker and dispense from the convenient spout. Create traditional flavors or create your own unique flavors.

Table of Contents

Important Safeguards.....	3
Polarized Plug	4
Parts & Features.....	5
Before Using for the First Time.....	6
Cleaning & Care	6
Assembly	7-8
How to Use.....	9
Helpful Hints	9
Recipes.....	10-13
Warranty & Return Information.....	14-15

PLEASE SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY

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Important Safeguards

PLEASE READ THESE INSTRUCTIONS BEFORE USE

Basic safety precautions should always be followed when using your appliance.

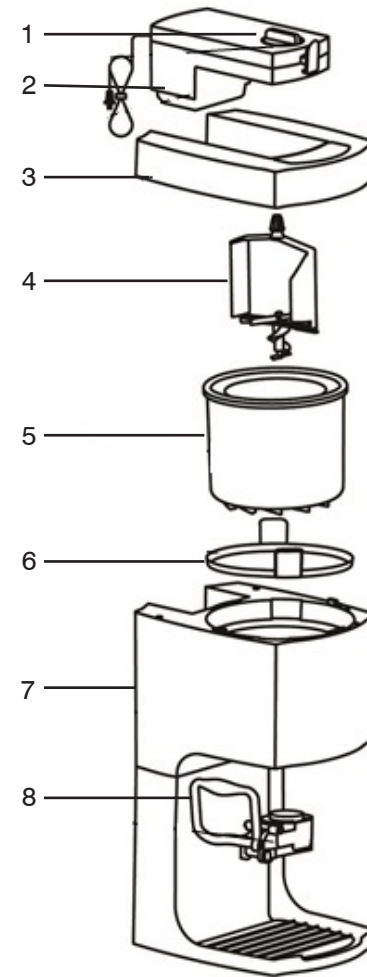
WARNING: TO AVOID THE RISK OF ELECTRICAL SHOCK, ALWAYS MAKE SURE THE PRODUCT IS UNPLUGGED FROM THE ELECTRICAL OUTLET BEFORE ASSEMBLING, DISASSEMBLING, RELOCATING, OR CLEANING.

1. To protect against electrical shock, do NOT place cord, plug or appliance in water or other liquid.
2. Do NOT let power cord hang over edge of table or counter or touch any hot surfaces.
3. Unplug from outlet when not in use and before moving. Always unplug using the plug and not by pulling on the cord.
4. Never connect or disconnect plug with wet hands.
5. Do NOT allow appliance to rest on power cord.
6. Do NOT operate appliance with a damaged cord or plug, if there is leakage from the inner bowl or after the appliance malfunctions or has been damaged in any manner. Call our toll-free customer service number for information regarding returning or replacing the product.
7. Always place appliance on a flat, level surface.
8. Do NOT place or use the unit or any parts on or near a hot gas or electric burner, in a heated oven, under a broiler, on a stove top or in a freezer.
9. Close supervision is necessary when any appliance is used by or near children. This appliance is not suitable for use by children.
10. Never leave appliance unattended when in use.
11. Do NOT allow hands or utensils to come in contact with moving parts.
12. To prevent freezer burn, use oven mitts or pot holders when handling inner bowl.
13. Consume ice cream or sorbet within one week of when it was made.
14. This appliance is NOT recommended for outdoor or commercial use.
15. Do NOT clean unit with any abrasive pads or cleaners.
16. Use appliance only for its intended use.

This appliance has a polarized plug (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit 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 attempt to modify the plug in any way.

SHORT CORD INSTRUCTIONS

1. A short power supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
2. Longer detachable power-supply cords or extension cords should not be used with this appliance.
3. If a long detachable power cord or extension cord is used:
 - The marked electrical rating of the detachable power supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - If the appliance is of the grounded type, the extension cord should be the same type 3-wire.
 - The longer 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.



1. ON/OFF Switch
2. Motor Unit
3. Lid
4. Paddle
5. Inner Bowl
6. Inner Bowl Ring
7. Housing
8. Dispensing Lever

Before Using for the First Time

CAUTION: Risk of suffocation - keep all packaging and plastic bags out of the reach of children.

NOT DISHWASHER SAFE

1. Remove all packaging materials.
2. Clean the exterior surface of the ice cream maker by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
3. Disassemble the unit and wash according to instructions in the Cleaning & Care section.
4. Place dry inner bowl in freezer for 8 hours prior to use. To prevent freezer burn, put inner bowl in a plastic bag and store upright. Temperature of freezer should be -0.4°F or colder for proper freezing of inner bowl.

Cleaning & Care

This appliance contains no user-serviceable parts. Do not try to repair it yourself. If your appliance is damaged or does not operate, please call customer service to repair or replace it.

PRECAUTIONS:

- Always unplug unit before assembling, disassembling or cleaning.
- Wait until inner bowl is room temperature (approximately one hour) before removing from appliance.
- Do NOT use anything abrasive that can scratch or damage the parts or housing.
- **NEVER IMMERSE THE MOTOR UNIT IN WATER**
- **NOT DISHWASHER SAFE**

1. Clean the exterior surface of the housing by wiping it with a soft, damp cloth. Do not use an abrasive scouring pad or steel wool as this could damage the finish.
2. Disassemble following the instructions outlined in the Assembly section.
3. Hand wash all parts except motor unit in warm, sudsy water.
4. Dry thoroughly before assembling.

TO STORE:

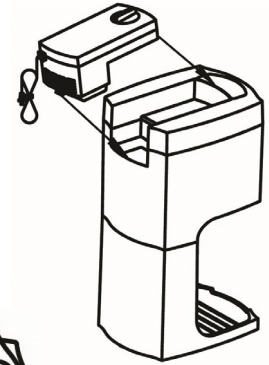
Be sure all parts are clean and dry before storing. Store appliance in its box or in a clean, dry place free from sharp objects. Inner bowl can be stored in freezer so that it is ready to use when desired. Freeze for at least 8 hours prior to use.

Assembly

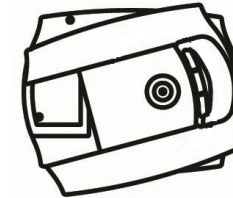
Disassembly

CAUTION: Unplug unit before disassembling.

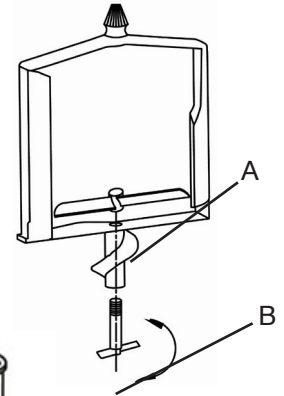
Press button on top front of motor housing and lift up and out.



Grasp lid and gently rotate one quarter turn, counter-clockwise. Lift up to remove.



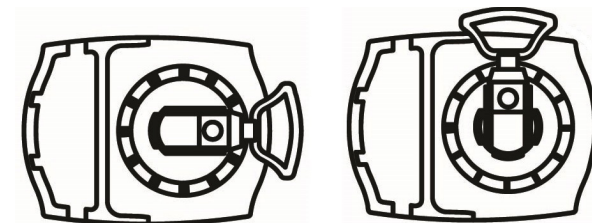
Pull paddle up and out. For washing, hold upper fitting (A) in place while rotating the lower fitting (B) counter-clockwise. Reassemble fittings to paddle prior to reassembly in unit.



Lift out inner bowl and inner bowl ring. **CAUTION:** If the unit was just used, let inner bowl come to room temperature before removing.



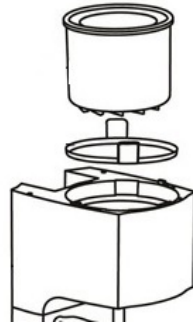
Remove dispensing lever by first laying the housing on its back. Grasp the hub of the lever, attached to housing, and turn away from you to release.



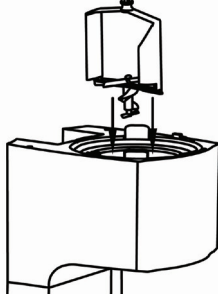
Assembly

CAUTION: Unplug unit before assembling.

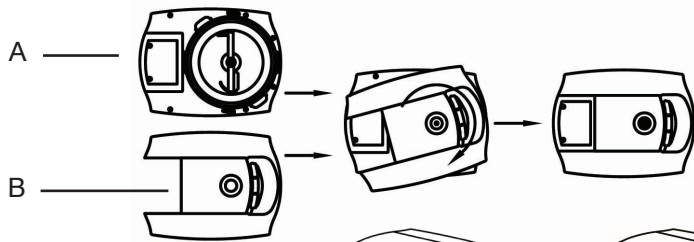
Set inner bowl ring, with tabs up, inside housing unit. Place inner bowl inside inner bowl ring. If inner bowl came from freezer, be sure to wear protective gloves or use an oven mitt to prevent freezer burn.



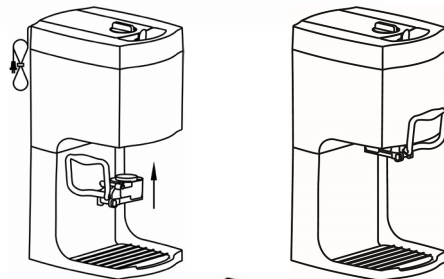
Fit paddle into inner bowl. Make sure that upper and lower fittings are securely in place.



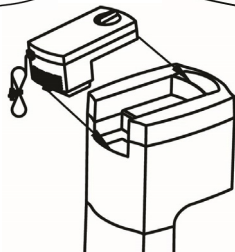
Lower lid (B) on to housing (A), lining up the tabs on the lid to the lock inside the housing and turn clockwise to lock into place.



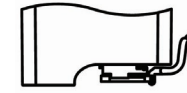
Click dispensing lever into place and rotate to front of housing unit.



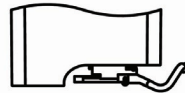
Fit the motor unit in lid and press down. You will hear it click when in place.



Dispensing lever must be closed prior to use.



Closed



Open

For best performance, ingredients should be cold but NOT frozen prior to adding to inner bowl. The inner bowl must be completely frozen prior to use. Freeze inner bowl for no less than 8 hours at a temperature of -0.4° F. If inner bowl will not freeze, lower the temperature of your freezer.

1. Remove motor unit and lid and place frozen inner bowl inside unit.
2. Fit paddle into inner bowl.
3. Reassemble lid and motor unit.
4. Plug ice cream maker into outlet and switch power to ON. Unit must be powered ON before adding ingredients to prevent mix from immediately freezing to inner bowl.
5. Pour ingredients into pouring spout located on top of the lid. Allow two inches from top of mix to bottom of pouring hole as expansion will occur.
6. Allow mixture to churn until desired consistency is reached (approx. 10–20 minutes).

IMPORTANT: Do NOT operate appliance for more than 40 minutes. If mixture is not frozen or has begun to thaw, possible reasons include:

- Inner bowl was not completely frozen prior to use.
 - Ingredients were not chilled prior to mixing.
7. Place bowl under dispensing lever and gently pull lever down.
 8. Enjoy your homemade ice cream or sorbet!

NOTE: Do not switch unit off and on during the freezing/mixing process, otherwise the mixture may freeze to inner bowl preventing paddle movement.

Helpful Hints

Milks and creams with high fat content make for the richest flavor and creamiest texture. When making low fat substitutions, use the same amount indicated in the recipe and keep in mind that flavor, texture and consistency of the ice cream can be impacted. Fat percentages: Heavy Cream (36%); Whipped Cream (30%); Coffee Creamer (18%); Half and Half (10%).

Artificial sweeteners can be substituted for sugar at a 1 to 1 ratio.

For recipes containing alcohol, add alcohol during the last two minutes of churning to avoid thinning the mixture.

When adding fresh fruit to a mixture, mash fruit and add during the last 3 minutes of churning. Keep in mind that sweetness and ripeness of fruit or fruit juice can impact the flavor of the finished product; adjust sugar content accordingly.

Vanilla Ice Cream

- 3 cups half and half
- 1 cup heavy cream
- 1½ cups granulated sugar, divided
- 8 egg yolks
- 2 tsp. vanilla extract

Place inner bowl in freezer for 8 hours prior to use.

- Combine the half and half and heavy cream in a heavy saucepan and bring to a boil. Add 1 cup of granulated sugar to the hot cream mixture and stir to dissolve.
- In a mixing bowl, whisk the yolks together with the remaining ½ cup sugar.
- Temper the eggs with one-third of the hot cream mixture by slowly adding the hot cream to the eggs while constantly whisking. Return the egg mixture to the sauce pan. Add the vanilla extract.
- Cook over medium heat, stirring constantly with a heat resistant spatula, until slightly thickened and mixture reaches a temperature of 170° F on a thermometer.
- Pour through a fine mesh strainer into a clean container and chill the ice cream base in the refrigerator completely before processing (6 hours to overnight).
- Set up ice cream maker for use, including carefully removing the inner bowl from the freezer for use.
- Pour cooled ice cream mixture into the machine and switch machine on.
- Allow to churn until frozen or the desired consistency is reached, about 15 to 20 minutes.
- Use immediately or place in a freezer safe container to continue to harden overnight.

Yield: 4 cups (1 qt.)

Strawberry Banana Orange Custard

- 1½ pints fresh strawberries, hulled and sliced
- 1 ripe banana, sliced
- 1 cup orange juice
- 2½ cups half and half
- 1½ cups granulated sugar, divided
- 1 tsp. salt
- 6 egg yolks
- 1 Tbsp. vanilla extract

Place inner bowl in freezer for 8 hours prior to use.

- Blend strawberries, banana and orange juice in blender on high for 1 minute. Pour mixture through a fine mesh strainer (to remove seeds) into a bowl and set mixture aside in the refrigerator.
- In a saucepan, combine half and half with 1 cup of sugar and salt on medium heat for approximately 6 minutes or until half and half is quite hot (not boiling). Turn off heat.
- In a large bowl whisk egg yolks, remaining ½ cup sugar and vanilla until fully incorporated. Slowly pour a thin stream of hot half and half mixture into the egg yolks while continually whisking until all of the half and half mixture has been added.
- Place egg/half and half mixture back into the saucepan and heat on medium heat until thick, about 8 minutes or until mixture reaches 160° F. Turn off heat.
- Whisk hot mixture into the strawberry/banana mixture and place back into the refrigerator for at least 2 hours or more until thoroughly chilled.
- Set up ice cream maker for use, including carefully removing the inner bowl from the freezer for use.
- Pour cooled ice cream mixture into the machine and switch machine on.
- Allow to churn until frozen or the desired consistency is reached, about 15 to 20 minutes.
- Use immediately or place in a freezer safe container to continue to harden overnight.

Yield: 6 cups (1½ qt.)

Mojito Sorbet

- 1 cup fresh lime juice
- 2 Tbsp. lime zest
- 1½ cups water, chilled
- 2 cups light corn syrup
- 1 Tbsp. light rum (optional)
- ¼ cup chopped, fresh mint

Place inner bowl in freezer for 8 hours prior to use.

- Whisk all ingredients, except mint, together in a bowl.
- Chill in refrigerator for at least 2 hours.
- Set up ice cream maker for use including carefully removing the inner bowl from the freezer for use.
- Pour cooled sorbet mixture into the machine and switch machine on.
- Allow to churn until soft serve consistency is reached, about 10 to 12 minutes.
- Add mint and allow to churn 5 minutes more.
- Use immediately or place in a freezer safe container to continue to harden overnight.

Yield: 4 cups (1 qt.)

Cookies and Cream Frozen Yogurt

- ⅓ cup of sugar
- ½ cup of cream
- 1 qt. Greek vanilla yogurt
- 1 tsp. vanilla extract
- 2 cups mini cream filled chocolate sandwich cookies, crush half

Place inner bowl in freezer for 8 hours prior to use.

- Heat sugar and cream together in a saucepan over low heat until the sugar dissolves.
- Pour warm cream into Greek yogurt along with vanilla extract and mix until combined. Pour into a bowl.
- Chill in refrigerator for at least 2 hours.
- Set up ice cream maker for use, including carefully removing the inner bowl from the freezer for use.
- Pour cooled yogurt mixture into the machine and switch machine on.
- Allow to churn until soft serve consistency is reached, about 12 to 14 minutes.
- Add sandwich cookies and allow to churn 5 minutes more.
- Use immediately or place in a freezer safe container to continue to harden overnight.

Yield: 4 cups (1 qt.)

Raspberry Cheesecake Ice Cream

- 1 cup half and half
- 1½ cups milk
- 1 cup sugar
- 2 whole eggs, beaten
- 12 oz. cream cheese, softened and cut into pieces
- ½ Tbsp. lemon juice
- ½ Tbsp. vanilla extract
- 8 oz. raspberry jam, mixed to thin

Place inner bowl in freezer for 8 hours prior to use.

- In a saucepan, heat half and half, milk and sugar until hot.
- In a large bowl whisk whole eggs and slowly pour a thin stream of hot half and half mixture into the egg yolks, while continually whisking until all of the half and half mixture has been added.
- Return all to the pan and continue to cook over medium heat until the mixture thickens and coats the back of a spoon or reaches 160° F.
- Remove from heat and whisk in cream cheese until smooth. Stir in lemon and vanilla.
- Chill in refrigerator for at least 2 hours to overnight.
- Set up ice cream maker for use including carefully removing the inner bowl from the freezer for use.
- Pour cooled ice cream mixture into the machine and switch machine on.
- Allow to churn until soft serve consistency is reached, about 15 to 20 minutes.
- As you open the housing unit and the ice cream pours out into a clean chilled bowl, add the raspberry jam in a thin ribbon and use a knife to make a marbled swirl.
- Use immediately or place in a freezer safe container to continue to harden overnight.

Yield: 4 cups (1 qt.)

If any item, for any reason, does not meet your expectations, just return it to us. We'll gladly either:

- Refund your merchandise amount
- Credit your account
- Send a replacement

You may return any unused item in its original packaging within 60 days of its receipt for a full refund of the purchase price (excluding shipping and handling charges).

Please send returns to:

**Montgomery Ward, Inc.
Attn: Customer Returns
2000 Harrison Suite 100
Clinton, IA 52732-6676**

When returning an item:

- Use the original packaging and pack it securely.
- Please adequately insure your item in case you need to make a claim with the carrier you choose for returning your item.
- Include your order number and reason for return.
- We recommend keeping the receipt for 4 weeks.

Chef[®]
TESTED ✓

1 Year Limited Warranty

Montgomery Ward, Inc. warrants this Chef Tested product to be free from defects in material and workmanship for one year from provable date of purchase.

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