



ICE CREAM MAKER Instruction Manual

ITEM: 735159



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Thank you for purchasing a Ginny's Brand Ice Cream Maker. Explore unlimited flavor options at home, using your own fresh ingredients! It's simple to use, and makes rich, smooth, delicious ice cream – enough for a family (even a party)!

TABLE OF CONTENTS

Important Safeguards	3
Electrical Safety and Specifications	4
Part Names	5
How to Operate	6-7
Cleaning and Care	8
Recipes	9-11
Warranty	12

READ CAREFULLY BEFORE USING AND SAVE THESE INSTRUCTIONS.

- Remove all packaging materials and labels before first use.
- Wash all parts before first use. See Cleaning & Care on pg. 8.
- Children should not use this machine unsupervised. Do not let the cord hang down where a child could grab it.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, is dropped, or has been damaged in any manner.
- Do not use any accessories or attachments not recommended by Ginny's as this may cause injury, or damage to the appliance.
- Keep hands, hair, clothing, and utensils away during operation to reduce the risk of injury, or damage to the appliance.
- Do not use outdoors.
- Never leave the appliance on unattended.
- Only use the appliance for its intended domestic use.
- Any ice cream containing raw ingredients should be consumed within one week.
- Ice cream that contains raw or partially cooked eggs should not be given to young children, pregnant women, or the elderly.
- Ensure hands are protected when handling the Freezer Bowl.
- Do not puncture or heat the Freezer Bowl. If the freezing solution appears to be leaking, discontinue use. The freezing solution is nontoxic.
- Do not place the machine on hot surfaces such as stoves, hot plates, or near open gas flames.

ELECTRICAL SAFETY

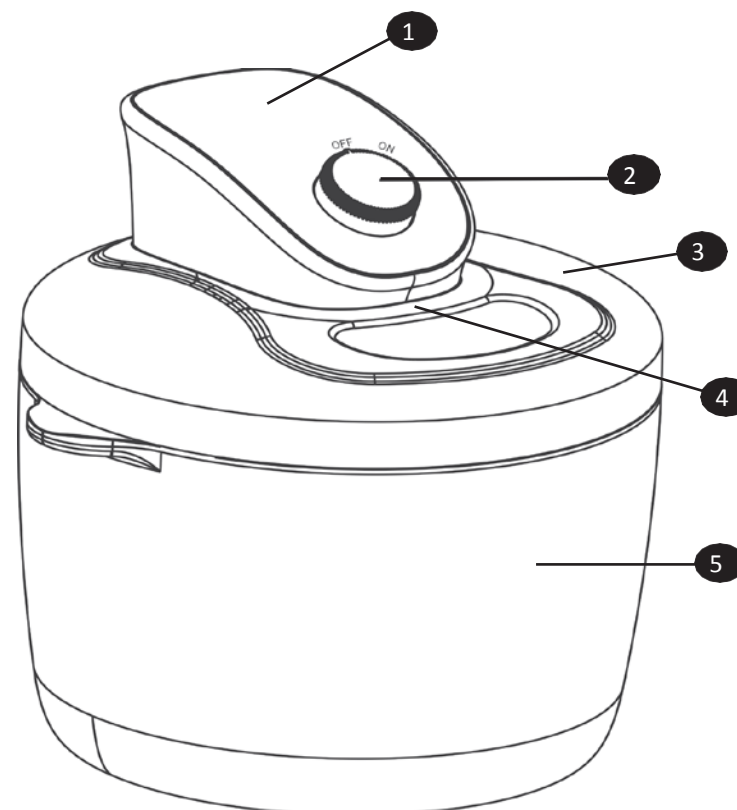
No user-serviceable parts inside. A short cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. An extension cord may be used with care; however, the marked electrical rating should be at least as great as the electrical rating of this appliance. The cord should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

To reduce the risk of electrical shock, this ice cream maker is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into 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.

SPECIFICATIONS

Capacity:	1.8 qts.
Model:	SU-586
Power Rating:	AC120V 60Hz /12W
Cord Length:	60"
Product Size:	7-3/4"D x 9"W x 8-1/4"H

PART NAMES

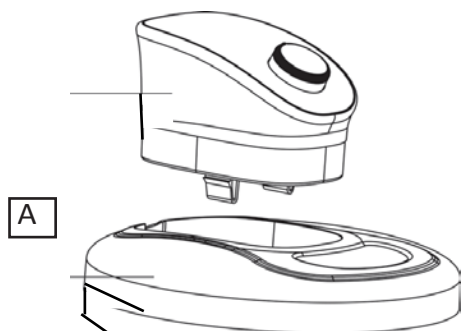


1. Power Unit
2. On/Off Button
3. Lid with Chute
4. Churning Paddle & Drive Shaft (not shown)
5. Freezer Bowl

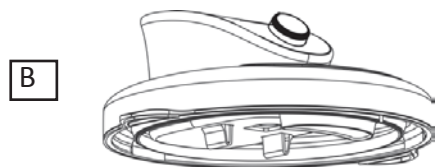
HOW TO OPERATE

1. 8-12 hours BEFORE making ice cream, put the Freezer Bowl into a plastic bag and place in the freezer (upright), near the back wall (the coldest spot).
2. Prepare the ice cream mix and chill in the refrigerator.
3. AFTER the bowl is frozen and your mix is prepared, assemble the ice cream maker:

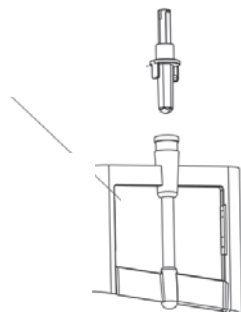
A. Fit the Power Unit into the lid. It will click into place.



B. Fit the paddle and Drive Shaft into the Power Unit.



C. Remove the frozen bowl from the freezer.



D. Lower the assembled lid/ Power Unit/paddle onto the bowl and turn to lock into position.

HOW TO OPERATE

IMPORTANT: THE MACHINE MUST BE SWITCHED ON BEFORE ADDING THE INGREDIENTS TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE TANK.

4. Turn the ice cream maker ON.
5. Pour the ice cream mix down the chute into the Freezer Bowl.
6. Allow the mix to churn for 20 to 30 minutes.
7. 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.
8. To avoid overheating the motor, the rotation of the paddle will change if the mixture becomes too thick. If this happens, the ice cream is done.
9. When the ice cream reaches a soft-serve consistency, it is done. Turn off the unit and unplug.
10. Turn the lid to unlock and remove from the bowl. Scrape the paddle with a plastic spatula.
11. Transfer the ice cream to a separate container for storage in a freezer.

TIPS:

- Do not remove the bowl from the freezer until you are ready to make ice cream.
- The addition of alcohol to recipes may slow or prevent the freezing process.

CLEANING & CARE

Always switch off, unplug and disassemble the ice cream maker before cleaning. Do not wash parts in the dishwasher. 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. Do not immerse the bowl in water. Wash the inside of the bowl with a mild soap and dry thoroughly. Wipe the exterior with a damp cloth. Ensure the bowl is completely dry before returning to the freezer.

PADDLE & LID

Wash in warm, soapy water and dry thoroughly.

POWER UNIT

Wipe with a damp cloth, and dry thoroughly. Do not immerse in water.

RECIPES

IMPORTANT:

Place the Freezer Bowl in the freezer for 8-12 hours before preparing your ice cream mixture. Place near back wall of freezer for best results (the coldest spot).

VANILLA ICE CREAM

INGREDIENTS:

1 c. whole milk	2 Tbsp. sugar
1/2 c. whipping cream	1/2 tsp. vanilla extract

DIRECTIONS:

1. Mix all ingredients.
2. Store in the refrigerator and cool down to 40-50°F.
3. Switch on and pour the mixture inside the ice cream maker.
4. The ice cream will reach soft-serve consistency in approximately 30 minutes.

BANANA ICE CREAM

INGREDIENTS:

1/2 large ripe banana	3/4 c. whipping cream
3/4 c. whole milk	1 Tbsp. sugar

DIRECTIONS:

1. Mash the banana.
2. Mix all ingredients.
3. Store in refrigerator and cool down to 40-50°F.
4. Switch on and pour the mixture inside the ice cream maker.
5. The ice cream will reach soft-serve consistency in approximately 30 minutes.

RECIPES

MANGO ICE CREAM

INGREDIENTS:

3/4 ripe mango
1 c. whole milk

3/4 c. whipping cream
2 Tbsp. sugar

DIRECTIONS:

1. Mash the mango.
2. Mix all ingredients.
3. Store in refrigerator and cool down to 40-50°F.
4. Switch on and pour the mixture inside the ice cream maker.
5. The ice cream will reach soft-serve consistency in approximately 30 minutes.

STRAWBERRY ICE CREAM

INGREDIENTS:

1 c. fresh strawberries
1 c. whole milk

1 Tbsp. sugar
1/2 c. whipping cream

DIRECTIONS:

1. Mash the strawberries.
2. Mix all ingredients.
3. Store in refrigerator and cool down to 40-50°F.
4. Switch on and pour the mixture inside the ice cream maker.
5. The ice cream will reach soft-serve consistency in approximately 30 minutes.

RECIPES

CHOCOLATE ICE CREAM

INGREDIENTS:

1 c. whole milk
1 Tbsp. sugar

8 oz. semi-sweet chocolate chips
1 c. whipping cream

DIRECTIONS:

1. Warm the milk and sugar in a saucepan on a stove top.
2. Add the chocolate, stir until melted. Remove from heat.
3. Add the whipping cream to the chocolate mixture.
4. Store in refrigerator and cool down to 40-50°F.
5. Switch on and pour the mixture inside the ice cream maker.
6. The ice cream will reach soft-serve consistency in approximately 30 minutes.

YOGURT ICE CREAM

INGREDIENTS:

3/4 c. plain yogurt
1 Tbsp. sugar
1 Tbsp. lemon juice

1/2 c. whipping cream
2 Tbsp. strawberry juice (or a few frozen strawberries, chopped)

DIRECTIONS:

1. Mix all ingredients.
2. Store in refrigerator and cool down to 40-50°F.
3. Switch on and pour the mixture inside the ice cream maker.
4. The ice cream will reach soft-serve consistency in approximately 30 minutes.

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