



# DOUBLE ICE CREAM MAKER Instruction Manual

ITEM 735160



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***"Life is happening.  
We'll help you live it...one moment at a time."***



Thank you for purchasing a Ginny's Brand Double Ice Cream Maker! It makes two single-cup batches of rich, creamy ice cream for dessert or as a special treat. Add your own fresh ingredients for unlimited flavor options! So easy to use and with such delicious results, you'll be the pride of the kitchen (or maybe even the neighborhood). Enjoy!

***Ginny***  
President, Ginny's

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## IMPORTANT SAFEGUARDS

### ***READ CAREFULLY BEFORE USING & SAVE THESE INSTRUCTIONS:***

- For household use only.
- Remove all packaging materials and labels before first use.
- Children should not use this machine unsupervised.
- 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 attachments or accessories not recommended by Ginny's.
- Keep hands, hair, clothing, and utensils away during operation to reduce the risk of injury, or damage to the machine.
- Do not use outdoors.
- Never leave the machine on unattended.
- Only use the machine for its intended use.
- Clean thoroughly before making ice cream. See Cleaning & Care.
- 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.
- If the freezing solution appears to be leaking from the cups, discontinue use. The freezing solution is nontoxic.
- Do not place the machine on hot surfaces such as stoves or hotplates.

## 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.

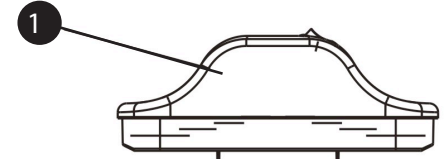
To reduce the risk of electrical shock, this appliance is equipped with a polarized plug, in which one prong is wider than the other. This plug is intended to fit into a polarized outlet only in one direction. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

## SPECIFICATIONS

Power Consumption:	120V /60HZ, 12 W
Product Size:	14"L X 5"W X 8-1/2"H
Capacity:	16 oz. X 2 (32 oz.)
Cord Length:	60"
Model:	SU-589

## PART NAMES

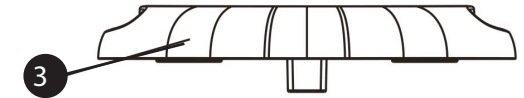
1. Power Unit with ON/OFF button



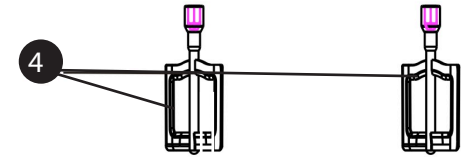
2. Spindles



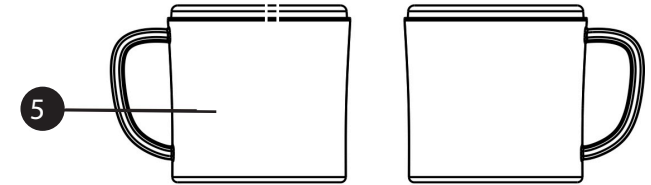
3. Lid with Two Chutes



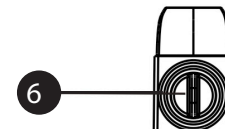
4. Churning Paddles



5. Freezer Cups



6. Lock/Unlock Knob



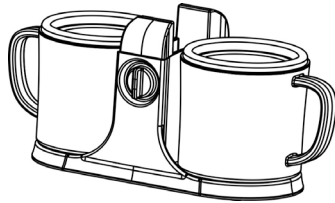
7. Base



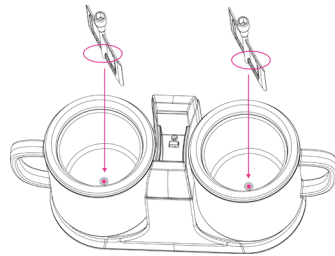
## HOW TO OPERATE

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

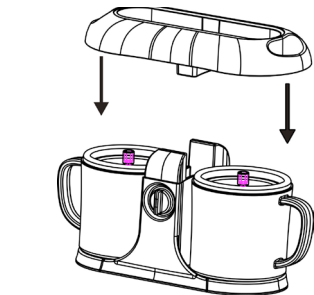
- A. Place the frozen cups onto the Base.



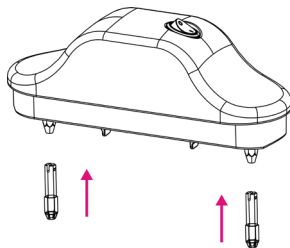
- B. Place the paddles into the cups.



- C. Put the lid onto the cups (this will hold the paddles upright).



- D. Assemble the Spindles to the Power Unit.



- E. Place the assembled Power Unit onto the lid. It will click into place. Turn the knob clockwise to the lock position.

## HOW TO OPERATE

**IMPORTANT: THE MACHINE MUST BE TURNED ON BEFORE ADDING THE INGREDIENTS TO PREVENT THE MIX FROM IMMEDIATELY FREEZING ON THE INSIDE OF THE CUP.**

4. Turn on the ice cream maker.
5. Pour the ice cream mix down the chutes into the cups.
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 mix may freeze in contact with the cups and prevent movement of the paddles.
8. To avoid overheating the motor, the rotation of the paddles will change if the mix becomes too thick. If this happens, the ice cream is done.
9. When the ice cream reaches soft-serve consistency, it is done. Turn off the unit. Turn the knob counter-clockwise to release the lid and Power Unit, then remove. Unplug the appliance.
10. Use a plastic spatula to scrape the ice cream from the paddles.
11. Grab a spoon and enjoy your ice cream right out of the cup!

### TIPS:

- Do not remove the cups 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 turn off, unplug and dismantle the ice cream maker before cleaning. Do not wash any parts in the dishwasher. Do not clean with scouring powders, steel wool pads, or other abrasive materials.

### CUPS

Allow the cups to reach room temperature before cleaning. Wash the inside with a mild soap. Wipe the exterior with a damp cloth and dry thoroughly. Do not immerse in water. Ensure the cups are completely dry before returning to the freezer.

### PADDLES AND LID

Wash in warm, soapy water and dry thoroughly.

### POWER UNIT AND BASE

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

## RECIPES

***IMPORTANT: Place the cups in the freezer for 8-12 hours before preparing your ice cream mixture. Put them near the back wall of the freezer for best results (the coldest spot).***

***NOTE:*** These recipes are for single cup capacity.

### ***VANILLA ICE CREAM***

#### INGREDIENTS:

1/2 c. whole milk	1 Tbsp. white sugar
1/4 c. whipping cream	1/4 tsp. vanilla extract

#### DIRECTIONS:

1. Mix all ingredients.
2. Store in the refrigerator and cool down to 40-50°F.
3. Turn on and pour the mixture into 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
1/4 c. whole milk	1 Tbsp. white sugar

#### DIRECTIONS:

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

## RECIPES

### **MANGO ICE CREAM**

#### INGREDIENTS:

1/2 ripe mango  
1/4 c. whole milk  
1/4 c. whipping cream  
1 Tbsp. sugar

#### DIRECTIONS:

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

### **STRAWBERRY ICE CREAM**

#### INGREDIENTS:

1/2 c. fresh or frozen strawberries  
1/4 c. whole milk  
1 Tbsp. sugar  
1/4 c. whipping cream

#### DIRECTIONS:

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

## RECIPES

### **CHOCOLATE ICE CREAM**

#### INGREDIENTS:

1/2 c. whole milk  
1 Tbsp. sugar  
4 oz. semi-sweet chocolate chips  
1/4 c. whipping cream

#### DIRECTIONS:

1. Warm the milk and sugar over a low heat in a sauce pan on the stove.
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. Turn on and pour the mixture into the ice cream maker.
6. The ice cream will reach soft-serve consistency in approximately 30 minutes.

### **YOGURT ICE CREAM**

#### INGREDIENTS:

1/2 c. yogurt  
1 Tbsp. sugar  
1 Tbsp. lemon juice  
1/4 c. whipping cream  
1 Tbsp. strawberry juice (or a couple frozen strawberries, chopped)

#### DIRECTIONS:

1. Mix all the ingredients.
2. Store in the refrigerator and cool down to 40-50°F.
3. Turn on and pour the mixture into 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  
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8 am to Midnight, Monday through Friday



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