

# AROMA®

## ICE CREAM MAKER



## Instruction Manual

MODEL AIC-115

Capacity : 1.5 Qt.

Congratulations on your purchase of Aroma's Ice Cream Maker. It allows you to make your own rich and creamy homemade ice cream or frozen yogurt with the flip of a switch. You can also make your own favorite, healthy and delicious sherbet, sorbet, ice and frozen drinks in about 30 minutes.

Enjoy your new Ice Cream Maker. It is easy and fun!

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USA**

**Ó2000 Aroma Housewares Company**

# IMPORTANT SAFEGUARDS

Basic safety precautions should always be followed when using electrical appliances, including the following:

1. Read all **Instructions** before using the appliance.
2. To protect against electrical hazard, do not immerse main body-the motor base or other electrical cord in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug appliance from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Avoid contacting moving parts. Keep fingers, hair, clothing, as well as spatulas and other utensils away during operation.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or is dropped or has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause hazards.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter or touch hot surfaces.
10. Keep fingers, utensils, and other foreign objects out of the freezer canister while in use to reduce the risk of injury to persons or to the appliance itself. **DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CANISTER.** Sharp objects will scratch and damage the inside of the freezer canister. A rubber spatula or wooden spoon may be used when the appliance is turned off.
11. Use only on appropriate voltage AC outlets. (See rating plate on bottom of appliance.)
12. Do not use the appliance for other than intended use.

## SAVE THESE INSTRUCTIONS

## SHORT CORD INSTRUCTIONS

1. A short power-supply cord is provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.
2. Longer extension cords are available and may be used if care is exercised in their use.
3. If a longer extension cord is used:
  - a. The marked electrical rating of the extension cord should be at least as great as the electrical rating of the appliance.
  - b. The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over unintentionally.

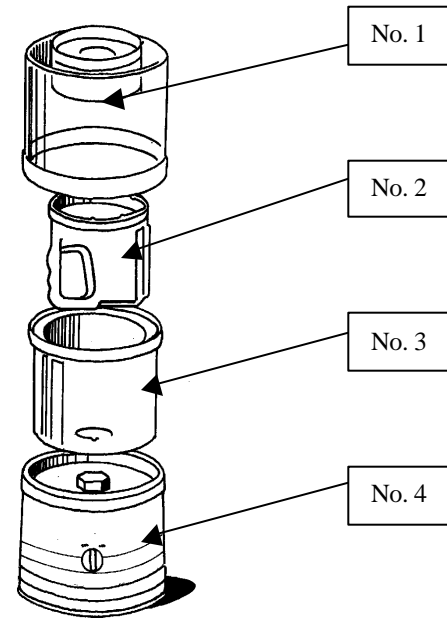
## POLARIZED PLUG

If this appliance has a **polarized plug** (one blade is wider than the other) follow the instructions below:

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. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.

**This appliance is intended for household use only.**

## Parts Identification



**No. 1--Cover with Filling Opening** The filling opening in the middle of the cover allows you to add ingredients without stopping the machine.

**No. 2--Mixing Paddle** The paddle is used to churn the frozen desert and keep the mixture frozen evenly. It remains stationary as freezer canister rotates around it.

**No. 3--Freezer Canister** The double insulated canister body provides frozen temperature throughout the entire mixing process and it freezes quickly in your freezer.

**No. 4--Motor Base** The motor base has two- speed switch control for hard and soft consistency.

## Before Using for the First Time

- ◆ Remove all packaging materials from the box, check all the items carefully, and make sure they are all received in good condition.
- ◆ Wash the cover, mixing paddle, and freezer canister in warm soapy water.
- ◆ Rinse and dry all parts thoroughly.
- ◆ Wipe motor base with a damp cloth.

### ***REMEMBER:***

- **Do not use abrasive cleaners or hard implements to clean.**
- **Do not immerse motor base in any liquid.**

## How to Use

1. **Freezing the Freezer Canister--** Wash and dry the freezer canister. To protect against freezer burn, wrap the canister in plastic bag first, and then place upright in the back of your freezer where the compartment is coldest. (Usually it is the inner space of the top shelf of the freezer.) It approximately takes 24 to 48 hours or more to freeze your freezer canister before it is ready for you to make ice cream. It is suggested that you keep the freezer canister in your freezer two days before you make the ice cream.
2. Follow recipes to prepare and process ingredients.
3. Take out the freezer canister from the freezer, remove the plastic bag, and place on the motor base. The freezer canister should be used immediately after removing from the freezer since it begins to thaw once it is taken out.
4. Place the mixing paddle inside the freezer canister with ringside on the top.
5. Pour ingredients into the freezer canister. Keep the mixture below 1/2" of the canister, as the mixture will expand during the freezing process.
6. Place the cover over and lock properly onto the motor base.
7. Plug the power cord into the proper wall outlet. Turn the switch to the left for a "HARD" consistency (**ICE CREAM**), and to the right for a "SOFT" consistency (**YOGURT, SHERBET ETC.**)
8. Add extra ingredients as specified in the recipe. Pour through the filling opening in the top of the cover minute before the mixture becomes frozen. Observe the texture of your frozen dessert in the spinning canister; it usually takes 25 minutes to become milk shake and 40 minutes to become sorbet. (If you like to enjoy harder ice cream, turn on "HARD" consistency switch for at least 40 minutes, turn the unit off, then put the freezer canister back to the freezer for 2 or more hours before serving.)
9. Turn the unit off. Take out the mixing paddle from the freezer canister. Use plastic or wooden utensils to serve.

**Note: Always freeze your freezer canister in the inner space of the top shelf of the freezer, where the temperature is lowest.**

**PLEASE NOTE :**

1. For enjoying harder ice cream, put the mixed ice cream back to your freezer for at least 2 and a half hours before serving.
2. Once HARD has been selected the mixture has started to freeze, **DO NOT SWITCH TO SOFT**. The faster speed (SOFT SELECTION) cannot spin the hard ice cream.
3. **AROMA** Ice Cream Maker makes fresh, pure ice cream, sorbet and frozen yogurts right from your home. Because of not adding any gums or preservatives, your homemade frozen desserts may not have the same characteristics of commercially prepared ones. Therefore, your homemade ice cream may not taste as firm as commercial brand ice cream.

## Helpful Tips

- ✓ Always put the mixed ice cream mixture back to the freezer for more than 2 hours before serving to get hard texture ice cream.
- ✓ Ice cream recipes that require pre-cooking, making the mixture a day ahead is recommended. The mixture will then be able to cool completely and expand. Pre-chilling any ice cream mixture is suggested for best results.
- ✓ The ingredient mixtures that do not require cooking are made best with an electric mixer or a blender, which lets the mixture to become smooth and increases in its volume.
- ✓ The richer the cream you use, the richer flavor the ice cream will be. Whipped heavy cream is suggested for creamier, smoother ice cream.
- ✓ Please note that when using vanilla extract in making ice cream, it will be the last thing to add in the mixture. Since the alcohol in vanilla extract will create heat and hinder the speed of hardening the ice cream, you should add vanilla extract in the mixture after the ice cream maker has spinned for 20 minutes.
- ✓ Artificial sweeteners may be substituted for sugar. Use the



following portion as a reference:

1 packet of sweetener = 2 tsp. sugar

6 packets = 1/4 cup

8 packets = 1/3 cup

12 packets = 1/2 cup

- ✓ Add any other alcohol minutes before the spinning process is completed, if a recipe calls for it.
- ✓ You may taste the mixture to adjust the amount of sugar to be added. Be aware that the actual ice cream will taste **less** sweet than the mixture.

## How to Clean

- ❑ Wash cover, mixing paddle, and freezer canister in warm soapy water using a sponge or dishcloth.
- ❑ Rinse and dry all parts thoroughly.
- ❑ Wipe motor base with a damp cloth.

### **IMPORTANT:**

- **DO NOT IMMERSE THE MOTOR BASE IN WATER OR OTHER LIQUID.**
- **DO NOT CLEAN WITH ABRASIVE CLEANERS OR HARD IMPLEMENTS.**
- **DO NOT FREEZE THE FREEZER CANISTER IF IT IS STILL WET.**

**ADDITIONAL FREEZER CANISTER WITH A LID IS AVAILABLE. IF YOU NEED IT, PLEASE CALL OUR CUSTOMER SERVICE DEPARTMENT FOR PURCHASE.  
PHONE NO: 1-800-276-6286**

# ICE CREAM

## VANILLA ICE CREAM

2 1/2 cups half and half  
2 cups heavy cream  
1 cup sugar  
1 1/2 tablespoons vanilla extract

Combine all ingredients except vanilla extract in freezer canister of the ice cream maker. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Makes about 1.5 quart.

### More Choices

- ❖ You may always add crushed cookies, chopped cherries or swirl sauces such as chocolate fudge sauce into ice cream minute before freezing for more flavors.

## OLD FASHIONED CHOCOLATE ICE CREAM

2 1/2 cups half and half  
2 cups heavy cream  
1/2 cup cocoa powder  
2/3 cup sugar  
2 teaspoons vanilla extract

Combine half and half, cocoa powder and sugar in a blender container. Process the ingredients at low speed until smooth. Pour mixture into freezer canister. Stir in cream. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Makes about 1.5 quart.

### **MOCHA ICE CREAM**

2 1/2 cups half and half  
2 cups heavy cream  
1/2 cup sugar  
1/2 cup cocoa powder  
3 teaspoons instant coffee powder  
2 1/2 teaspoons vanilla extract

Combine half and half, cocoa powder, coffee powder and sugar in a blender container. Process the ingredients until smooth. Pour mixture into freezer canister. Stir in cream. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Freeze as instructed. Makes about 1.5 quart.

### **PEANUT BUTTER ICE CREAM**

3 cups half and half  
2 cups heavy cream  
3/4 cup peanut butter  
2/3 cup sugar  
2 teaspoons vanilla extract

Combine half and half, peanut butter, and sugar in a saucepan. Cook over low heat until sugar is dissolved. Chill the mixture in the refrigerator. Pour the mixture into Freezer Canister. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Makes about 1.5 quart.



### **PEACH ICE CREAM**

2 1/2 cups half and half  
1 1/2 cups heavy cream  
3/4 cup sugar  
3 cups finely chopped peaches  
2 tablespoons lime juice  
2 1/2 teaspoons vanilla extract

Combine all ingredients except peaches and vanilla extract in a blender and process until smooth. Add peaches. Chill in the refrigerator until ready to freeze. Pour the mixture into the canister of the ice cream maker. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Makes about 1.5 quart.

#### **More Choices:**

Peaches may be substituted with other soft texture fresh fruits such as strawberries, blueberries or mango.

### **BLACK WALNUT ICE CREAM**

3 1/2 cups half and half  
2 cups heavy cream  
2 teaspoons vanilla extract  
1/3 teaspoon black walnut extract  
Dash salt  
2/3 cup finely chopped black walnuts

Combine all ingredients except chopped walnuts and vanilla extract in a blender. Process until smooth. Chill in refrigerator. Pour mixture into freezer canister. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. At last, add chopped walnuts right before ice cream is frozen. Continue freezing until ice cream is done. Makes about 1.5 quart.

#### **More Choices:**

Almond extract and chopped almonds may be used to make almond ice cream.

### **MINT CHOCOLATE CHIP ICE CREAM**

2 1/2 cups half and half  
2 cups heavy cream  
3/4 cup sugar  
1 1/2 teaspoons vanilla extract  
1 drop green food coloring  
2/3 cup chopped chocolate chips  
1 1/2 teaspoon mint extract

Combine all ingredients except chocolate chips and vanilla extract in freezer canister. Stir until sugar is dissolved. Freeze as instructed. Add chocolate chips and vanilla extract before freezing. Makes about 1.5 quart.

### **COFFEE ICE CREAM**

2 1/2 cups half and half  
3 cups heavy cream  
3/4 cup sugar  
2 tablespoons instant coffee powder  
1 teaspoon vanilla extract

Combine all ingredients except vanilla extract in freeze canister. Stir well until both sugar and instant coffee powder are dissolved. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes. Makes about 1.5 quart.

## FROZEN YOGURT & CUSTARD

### **RASBERRY FROZEN YOGURT**

1 1/2 cup raspberries fresh or frozen  
1 1/2 cup sugar  
4 cups plain yogurt  
1 cup half and half

Place raspberries and sugar in a blender. Process until smooth. Pour into freeze canister. Stir in yogurt. Freeze as instructed.  
Makes about 1.5 quart.

### **More Choices:**

Raspberries can be substituted with peaches, blueberries or strawberries.

### **VANILLA FROZEN YOGURT**

2 cup half and half  
3 cups plain yogurt  
2/3 cup sugar  
2 1/2 teaspoons vanilla extract

Combine all ingredients except vanilla extract in a blender. Process until smooth. Pour the mixture into freezer canister. Freeze as instructed.  
Add vanilla extract to the mixture after the Ice Cream Maker has spinned for 20 minutes.

### **MOCHA CUSTARD**

2 cups half and half  
2 1/2 cups heavy cream  
3/4 cup sugar  
2/3 cup cocoa powder  
2 1/2 teaspoons instant coffee powder  
4 egg yolks  
2 teaspoons vanilla extract

Combine all ingredients except cream and vanilla extract in a blender. Process at a low speed until smooth. Pour mixture into a saucepan. Cook over low heat. Chill in refrigerator. Pour into freezer canister. Stir in cream. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spun for 20 minutes. Makes about 1.5 quart.

### **VANILLA CUSTARD**

2 1/2 cup half and half

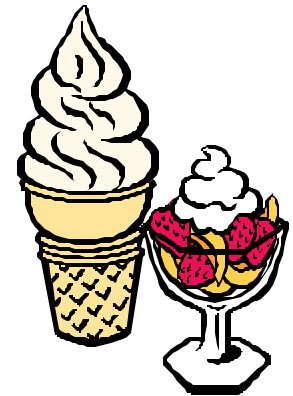
3 cups heavy cream

3/4 cup sugar

4 egg yolks

1 1/2 tablespoons vanilla extract

Combine half and half, sugar and egg yolks in a saucepan. Cook over low heat. Chill in refrigerator. Pour into freezer canister. Stir in cream. Freeze as instructed. Add vanilla extract to the mixture after the Ice Cream Maker has spun for 20 minutes. Makes about 1.5 quart.



## SHERBET, SORBET & ICE

### **STRAWBERRY SHERBET**

16 oz. finely chopped strawberries  
2/3 cup sugar  
3 1/2 cups half and half  
4 tablespoons orange juice

Pour all ingredients in a blender. Process until smooth. Pour mixture into the freezer canister. Freeze as instructed. Makes about 1.5 quart.

### **More Choices:**

Fresh fruits such as raspberries, pineapple or watermelon may be used or mixed to create a variety of flavors of fruit sherbet.

### **BLACKBERRY SORBET**

3 cups plain water  
1/3 cup corn syrup  
1 quart blackberries  
3 tablespoons lemon juice

Place all ingredients into a blender. Process at MEDIUM speed until smooth. Pour mixture into freezer canister using a strainer. Freeze as instructed. Makes about 1.5 quart.



### **PINEAPPLE SORBET**

4 cups plain water  
1/2 cup corn syrup  
1 1/2 quart sliced canned pineapple  
2 1/2 tablespoons lemon juice

Place all ingredients into a blender. Process at MEDIUM speed until smooth. Pour mixture into freezer canister using a strainer. Freeze as instructed.

Makes about 1.5 quart.

### **ESPRESSO ICE**

1 1/2 cup half and half  
3 1/2 tablespoons instant coffee powder  
4 cups hot water  
3/4 cup sugar

Dissolve coffee powder and sugar in hot water. Add half and half. Chill in refrigerator until ready to use. Pour into freezer canister. Freeze as instructed.

Makes about 1.5 quart.

### **STRAWBERRY ICE**

2 cups half and half  
3 cups of strawberries  
3/4 cup sugar  
2 1/2 tablespoons lemon juice  
3 cups of skim milk

Place 2 cups half and half, strawberries, sugar and lemon juice in a blender. Process at HIGH speed until smooth. Pour into freeze canister. Stir in skim milk. Freeze as instructed.

Makes about 1.5 quart.

# LIMITED WARRANTY

Aroma Housewares Company warrants this product free from defects in material and workmanship for one year from provable date of purchase.

Within this warranty period, Aroma Housewares Company will repair or replace, at its option, defective parts at no charge, provided the product is returned, freight prepaid with proof of purchase and U.S. \$6.00 for shipping and handling charges to Aroma Housewares Company. Please call the toll free number below for return authorization number. 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.**

AROMA HOUSEWARES COMPANY  
6469 Flanders Drive  
San Diego, California 92121

Customer Service:  
1-800-276-6286  
1-858-587-8866

M-F, 8:30 AM - 5:00 PM, Pacific Time