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› [Salton Big Chill Ice Cream Maker - Manual, 1.5 Quart Capacity, Stainless Steel & Aluminum, Includes Crank, Cover, Blade, Cylinder, Holder, Ice Maker, Makes Ice Cream, Frozen Yogurt, Sorbets](#)

Salton ICM-1

Salton Big Chill Ice Cream Maker Instruction Manual

Model: ICM-1

Manufactured by Salton

1. PRODUCT OVERVIEW

The Salton Big Chill Ice Cream Maker is a manual appliance designed to create up to 1.5 quarts of delicious frozen desserts, yogurts, and sorbets. Its innovative design requires no ice, salt, or electricity, offering a convenient and portable solution for homemade treats. The unit features a clear lid with a 'Big Chiller Filler' opening, allowing for easy addition of mix-ins during the churning process.



This image displays the Salton Big Chill Ice Cream Maker, highlighting its compact design and the manual crank mechanism. A scoop of freshly made green ice cream is visible, demonstrating the product's output.

Key features include:

- 1.5 Quart Capacity: Ideal for family-sized batches.
- Manual Operation: No electricity, ice, or salt required.
- Durable Construction: Made with stainless steel and aluminum components.
- Easy Mix-in Addition: 'Big Chiller Filler' opening in the lid for convenience.

2. ASSEMBLY AND INITIAL SETUP

Before using your Salton Big Chill Ice Cream Maker for the first time, please ensure all parts are present and clean them thoroughly according to the 'Cleaning and Storage' section.

Components:

- Crank
- Cover
- Blade
- Cylinder
- Big Chill Holder

Assembly Steps:

1. Place the **Cylinder** securely into the **Big Chill Holder**.
2. Insert the **Blade** into the center of the **Cylinder**, ensuring it sits properly.
3. Position the **Cover** on top of the **Cylinder** and **Holder** assembly.
4. Attach the **Crank** to the spindle of the **Blade**, ensuring it is firmly connected for manual operation.

3. OPERATING YOUR ICE CREAM MAKER

The Salton Big Chill Ice Cream Maker simplifies the process of making homemade frozen desserts without the need for electricity, ice, or salt.

Preparing Ingredients:

- Always ensure your ice cream mixture is thoroughly chilled (refrigerated for at least 4-6 hours, or overnight) before pouring it into the cylinder. This is crucial for proper freezing.
- Do not overfill the cylinder. Leave at least 1.5 inches from the top to allow for expansion as the mixture freezes.

Making Ice Cream:

1. Pour your pre-chilled ice cream mixture into the assembled **Cylinder**.
2. Secure the **Cover** onto the unit and ensure the **Crank** is properly attached to the **Blade**.
3. Begin turning the **Crank** steadily and continuously. The manual operation allows you to control the churning speed and monitor the consistency of your dessert.
4. As the mixture begins to thicken (typically after 10-15 minutes of churning), you can use the 'Big Chiller Filler' opening in the lid to add your desired mix-ins such as chocolate chips, fruit pieces, nuts, or candies.
5. Continue churning until your desired consistency is reached. This usually takes between 20-30 minutes, depending on the recipe and ambient temperature.
6. Once complete, remove the **Crank** and **Cover**. Use a spatula to scrape the finished ice cream from the sides of the cylinder into a separate container for serving or further freezing.

4. CLEANING AND STORAGE

Proper cleaning and storage will ensure the longevity and optimal performance of your Salton Big Chill Ice

Cream Maker.

Cleaning Instructions:

- Immediately after each use, disassemble all parts: **Crank, Cover, Blade, Cylinder, and Big Chill Holder.**
- **Hand Wash** all components with warm, soapy water. Do not use abrasive cleaners or scouring pads, as these can damage the surfaces.
- Rinse all parts thoroughly with clean water to remove any soap residue.
- Dry all parts completely with a soft cloth before reassembling or storing. Ensure no moisture remains, especially in crevices, to prevent rust or mildew.

Storage:

Store the clean, dry ice cream maker in a cool, dry place, away from direct sunlight and extreme temperatures. Keeping the components together will help prevent loss of parts.

5. TROUBLESHOOTING COMMON ISSUES

If you encounter any issues while using your Salton Big Chill Ice Cream Maker, please refer to the following common solutions:

- **Ice cream not firming up:**
 - Ensure your mixture was thoroughly chilled in the refrigerator before churning.
 - Increase churning time. Manual churning may require more time than electric machines.
 - Ensure the ambient temperature is not excessively warm, as this can affect freezing.
- **Crank is difficult to turn:**
 - Check that the blade is properly seated in the cylinder and not obstructed.
 - Ensure the mixture is not overfilled, which can create excessive resistance.
 - If the mixture is too thick, it may be difficult to churn. Consider adjusting your recipe.
- **Mix-ins not distributing evenly:**
 - Add mix-ins gradually through the 'Big Chiller Filler' opening while continuously churning.
 - Ensure mix-ins are small enough to be incorporated smoothly.

6. PRODUCT SPECIFICATIONS

Specification	Detail
Brand	Salton
Model Number	ICM-1
Capacity	1.5 Quarts
Material	Stainless Steel, Aluminum

Specification	Detail
Operation Mode	Manual
Product Dimensions	8.5 x 8.5 x 9 inches
Item Weight	6.8 pounds
Product Care Instructions	Hand Wash
Manufacture Year	1988

7. WARRANTY AND CUSTOMER SUPPORT

For product support, inquiries, or information regarding your Salton Big Chill Ice Cream Maker, please contact Salton customer service directly. You may also visit the official Salton website for additional resources and contact details.

Visit the [Salton Store](#) for more products and information.