




Buffalo Corp ICM6C 6 Qt Ice Cream Maker Instruction Manual

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ICM6C 6 Qt. Ice Cream Maker
Assembly Instructions



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ICM6C 6 Qt Ice Cream Maker

READ ALL INSTRUCTIONS AND WARNINGS BEFORE USING THIS PRODUCT.

This manual provides important information on proper operation & maintenance. Every effort has been made to ensure the accuracy of this manual. These instructions are not meant to cover every possible condition and situation that may occur. We reserve the right to change this product at any time without prior notice.

IF THERE IS ANY QUESTION ABOUT A CONDITION BEING SAFE OR UNSAFE, DO NOT OPERATE THIS PRODUCT!

HAVE QUESTIONS OR PROBLEMS? – CONTACT CUSTOMER SERVICE at 1-636-532-9888.

If you experience a problem or need parts for this product, call our customer help line at 1-636-532-9888, Monday-Friday, 8 AM – 4 PM Central Time. A copy of the sales receipt is required.

**FOR CONSUMER USE ONLY NOT FOR PROFESSIONAL USE.
KEEP THIS MANUAL, SALES RECEIPT & APPLICABLE WARRANTY FOR FUTURE REFERENCE.**

INCLUDES:



Electric Motor and Hand Crank

6 Quart Canister With Lid

Pine Tub

Blending Paddle

Plastic Stirrer

FOR CONSUMER USE ONLY NOT FOR PROFESSIONAL USE

! WARNING

READ AND UNDERSTAND ALL INSTRUCTIONS. Failure to follow all instructions listed below may result in electric shock, fire and/or serious personal injury.

CAUTION: This product is equipped with a polarized plug (one blade is wider than the other blade) as a safety feature to reduce the risk of electrical shock. This plug will fit into a polarized outlet only one way. This is a safety

feature. If you are unable to insert the plug into the electrical outlet, try reversing the plug. If the plug still does not fit, contact a qualified electrician. Never use the plug with an extension cord unless the plug can be fully inserted into the extension cord. Do not alter the plug of the product or any extension cord being used with this product. Do not attempt to defeat the safety purpose of the polarized plug.

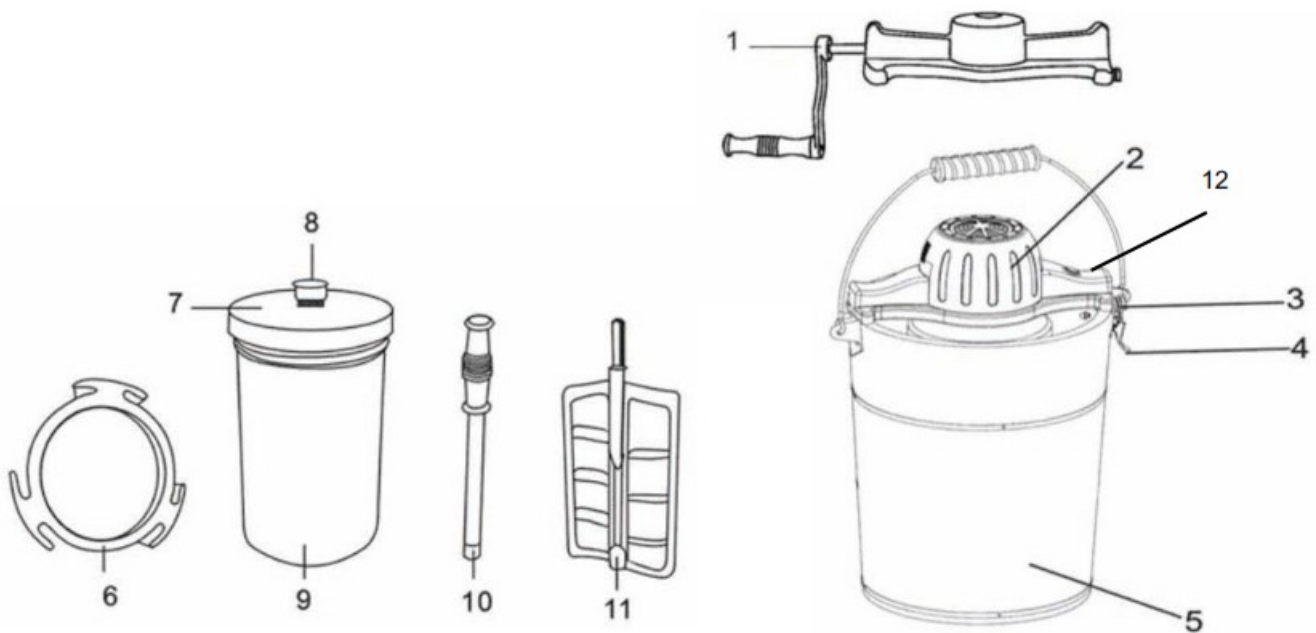
NOTE: A short power cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord.

Longer power-supply cords or extension cords are available and may be used if care is exercised in their use.

If a longer cord is required, extension cords are available from local hardware stores. If an extension cord is used: (1) the marked electrical rating of the extension cord should be at least as great as the electrical rating of the product; (2) the extension cord should be arranged so that it will not drape over the countertop or tabletop where it can unintentionally be pulled on or tripped over by children or pets.

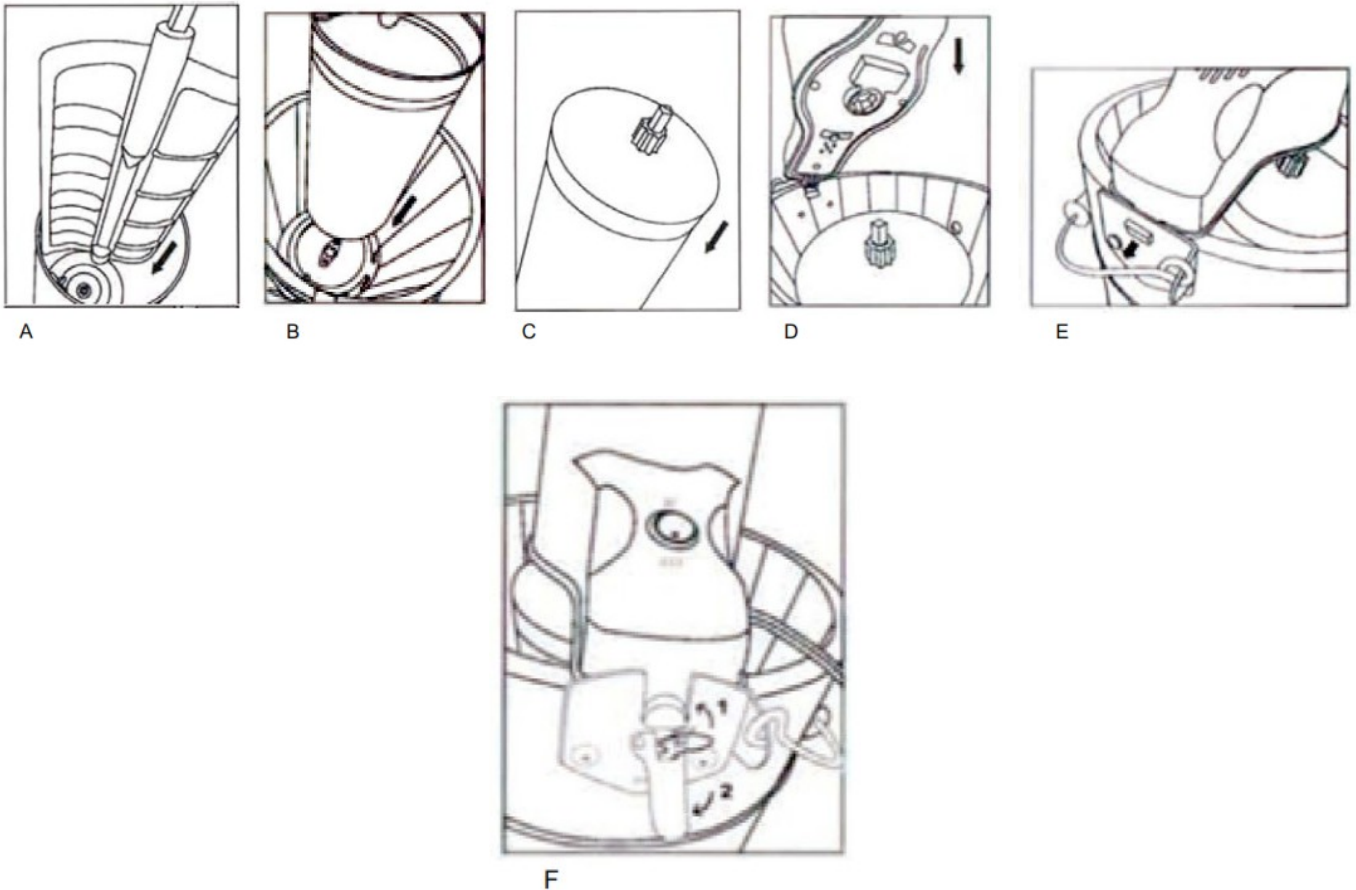
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Follow the diagram to locate and assemble the individual pieces.



- 1. Hand Crank
- 2. Electric Motor
- 3. Latch
- 4. Power Cord
- 5. Wooden Bucket
- 6. Stabilizing Ring

- 7. Canister Lid
- 8. Canister Lid Cap
- 9. Ice Cream Canister
- 10. Plastic Stirrer
- 11. Blending Spatula
- 12. Power Switch



NOTE: Prepare Ice Cream mixture in advance. (See Recipes for directions.)

NOTE: Melting ice will drain from the bucket. Place bucket in an area that won't be damaged from water.

- A. Place the Blending Spatula into the canister.
- B. Make sure the Stabilizing Ring is placed at the bottom of the bucket. Insert Canister into Bucket. Position it over the center hole.
- C. Pour the ice cream mixture into the canister. Put the Canister lid on top.
- D. Slide the rectangular end of the Electric Motor or hand crank into the rectangular hole on the rim of the wooden bucket.
- E. Slide the opposite side of electric motor into latch.
- F. Lift the latch so that the wire goes over the rounded end of the hand crank or motor. Lock the latch to secure the electric motor.
- G. Prepare the wooden bucket by filling it with ice to the top of the canister.
- H. Add 1-2 cups of rock salt to the top of the ice inside the bucket.
- I. Plug the power cord into an electrical outlet if the electric motor is being used. Turn on the electric motor by using the Power Switch or begin the cranking system for approximately 30-45 minutes.
- J. As the ice begins to melt down by 2-3 inches, add more ice and more cups of rock salt into the bucket.
- K. Allow the machine to churn for 30-45 minutes.

NOTE: When using the electric motor, the Blending Spatula does NOT spin. Only the canister Spins. When using the Hand Crank, both the Blending Spatula and Canister spin during the cranking process. This is normal and does not change the effectiveness of using either method.

- L. Once the churning is complete (the motor will automatically shut off when the contents inside become too thick for the blending spatula), turn the power switch off, unplug and remove the motor or hand crank. Clear the ice and salt away from the lid to prevent it from falling into the canister of ice cream.
- M. Remove the cover and carefully lift out the Blending Spatula and scrape off any excess ice cream.
- N. The ice cream consistency is very fresh, and may be a soft-serve texture. **NOTE:** To get the ice cream mixture to be more solid, use the hand crank when the electric motor has automatically shut off.
- O. If a harder consistency is desired, use the hand crank, or transfer the contents to a freezable container and freeze for 3-4 hours or longer. It is recommended to store the ice cream inside the freezing canister.

HELPFUL TIPS

Making ice cream is fun and easy, but two things are important for making a successful batch temperature and rock salt. If the ice melts too quickly, the mixture isn't cold enough and it won't freeze. If too much rock salt is added to the ice, the mixture can freeze too quickly around the inside edges of the canister and leave the middle in liquid form. Follow the suggestions below to make a successful batch!

- Make sure to use small, coarse ice pieces inside the bucket.
- For recipes that require pre-cooking, it is recommended that the ingredients be prepped several hours ahead as the mixture will need time to chill and expand.
- Do not plug up the drainage hole on the side of the wooden bucket. This is for draining excess salt water and should be kept open at all times. **WATER MAY LEAK FROM THE BUCKET. THIS IS NATURAL. PLACE A TOWEL UNDERNEATH, OR USE THE ICE CREAM MAKER OUTDOORS.**
- As the canister is turning, periodically mix the salt and ice together by using the plastic stirrer every 10-15 minutes while the machine is in use.
- If the ice cream consistency is too soft, put the contents into a freezable container and freeze for 3-4 hours. Or use the manual hand crank to crank the mixture to a thicker consistency.
- If the electric motor stops churning before the ice cream is frozen, make sure there is no blockage of ice jamming against the canister. If there is ice blocking the canister, turn the Power Switch off and remove the jammed ice. **NOTE:** The motor will automatically shut off if the mixture is too thick to blend. Turn the Power Switch off. When the motor has cooled after a short period of time, it will operate normally.



FREQUENTLY ASKED QUESTIONS

Why Doesn't The Paddle Spin Inside The Canister?

- If you notice that the paddle isn't spinning when using the electric motor, rest assured that the unit is not defective. When using the electric motor, the paddle does not spin. This is normal and does not affect the freezing process. (When using the hand crank, the paddle does spin.) The ice cream mixture will freeze whether the paddle is spinning or not.

Why Won't The Ice Cream Mixture Freeze?

- It is important to find the right combination of rock salt and ice and thus get the right freezing temperature. If the ice cream isn't freezing, it is possible that there is too much melted ice and the rock salt isn't working properly. If so, add more ice cubes and rock salt on top. If there is too much frozen ice and not enough rock salt, add more rock salt. Once you get the right combination, it will freeze properly, in about 30-45 minutes. (The length of time may vary, depending on the room temperature and how quickly the ice melts.)

Why Does The Ice Cream Mixture Freeze Around The Edges Only?

- If the motor has stopped and you discover that the ice cream is frozen around the edges, but not in the middle, it is because the mixture has frozen too quickly. Scrape the frozen ice cream off the sides and into the canister (try not to remove the paddle from the canister). Allow the ice to melt for a few minutes and turn the motor back on.

Why Has The Motor Stopped Working?

- The motor is built with an electronic thermal overload protection device. As the ice cream gets thicker and thicker, the motor works harder and harder. At some point, the ice cream is so thick that the container won't turn. This will trigger the motor to automatically shut off to prevent overload. Turn the Power Switch off and allow the motor to cool for a period of time. Just give it some time and it will function normally.

How Much Rock Salt and Ice Should I Have On Hand?

- Have at least one box of Rock Salt (4 lbs) available, and two 10 lb bags of ice.

How Long Does It Take To Freeze?

- It can take approximately 30-45 minutes. Freezing times will vary.

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IMPORTANT SAFETY INSTRUCTIONS

Before and after use, wash lid, canister, blending spatula and plastic stirrer with warm soapy water. Use care when handling the product and when cleaning the product to prevent injury. WA Basic safety precautions should always be followed when using electrical products, especially when children are present.



WARNING

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

- Do not use the product for any other purpose.
- Keep the product out of the reach of children and pets. This product is not intended for use by children.
- Close supervision is necessary when this product is used near children.
- Do not leave the product unattended while it is in use. Always unplug the product from the electrical outlet when it is not in use.
- Place the product on a flat, steady, stable, scratch-resistant surface.
- Use the product in a well-ventilated area.
- Do not place the product on or near gas or electric burners. Do not place the product inside or on top of a heated conventional oven, microwave oven, or other heat source.
- Keep the Power Cord and product away from heated surfaces.
- Do not submerge or expose the electrical components of this product to water or other liquids.
- Do not use attachments not recommended or sold by the product manufacturer, as a risk of fire, electrical shock, or serious personal injury may result.
- Plug the product into a standard 120V AC electrical outlet.
- Do not plug or unplug the product from the electrical outlet with a wet hand.
- Never operate the product while you are standing/sitting in a damp or wet area.

- To avoid a circuit overload, do not operate another electrical product on the same electrical circuit as this product.
- Do not allow the Power Cord to hang (i.e., over the edge of a table or counter) where it may be tripped over or pulled.
- Disconnect the plug (do not pull on Power Cord) from the electrical outlet. Do not put any stress on the Power Cord where it connects to the product, as the Power Cord could fray and break.
- Never operate this product if it has a damaged Power Cord or plug, is not working properly, has been dropped or damaged, or the Power Cord or Handle exposed to water or other liquids. Do not attempt to examine or repair this product yourself. Return the product to a service center for examination and
- repair.
- This product is intended for indoor, non-commercial, non-industrial, household use only. Do not use outdoors.

RECIPES

The following recipes make approximately 3 1/2 quarts Ice Cream and require approximately 30-45 minutes of preparation. Once the mixture has cooked, allow it to cool in the refrigerator for several hours or overnight. As with any recipe, you may alter the ingredients to suit your taste or feed larger groups.

Rich Chocolate

- 4 Cups Heavy Whipping Cream (1 Qt)
- 4 Cups Half n Half (2 pints)
- 3 Cups Sugar
- 3 Tablespoons Cocoa Powder
- 3 Egg Yolks
- 4 Tablespoons Chocolate Syrup

Pour the heavy cream and half n half into a pan and bring slowly up to boiling point but **DO NOT LET IT BOIL**. While it is heating, stir together sugar, cocoa powder and egg yolks. Gradually mix into the heating cream/half n half mixture. Allow this to cook for 15 minutes. Mix in Chocolate syrup. Remove from heat and chill mixture in refrigerator.

Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.

Strawberries n Cream

- 8 Cups Heavy Whipping Cream (2 Qt)
- 5 Egg Yolks
- 6 Tablespoons Corn Syrup
- 2 Cups Sugar
- 3 Tablespoons Strawberry Syrup
- 16 oz (1 lb) Frozen Strawberries, thawed

Pour the heavy cream into a pan and bring slowly up to boiling point but **DO NOT LET IT BOIL**. While it is heating, stir together sugar, corn syrup and egg yolks. Gradually mix into the heating cream mixture. Allow this to cook for 15 minutes. Mix in Strawberry syrup. Remove from heat, add thawed strawberries and chill mixture in refrigerator. Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.

Classic Vanilla

- 4 Cups Milk
- 3 Cups Half/Half
- 5 Cups Heavy Whipping Cream
- 3 Cups Sugar 2 Tablespoons Vanilla Extract
- 1/2 Teaspoon Salt

Pour the milk, half n half and heavy whipping cream into a pan and bring slowly up to boiling point but DO NOT LET IT BOIL. While it is heating, add in sugar, salt and vanilla extract. Allow this to cook for 15 minutes. Remove from heat and chill mixture in refrigerator. Pour into canister of ice cream maker and follow manufacturer's instructions. Makes approx. 3 1/2 quarts.


REPLACEMENT PARTS

As you become more comfortable with making Ice Cream, you may choose to purchase additional components. Call Customer Service to purchase a commonly requested accessory listed below.



1. Hand Crank	4. Stabilizing Ring (not shown)	7. Ice Cream Canister
2. Electric Motor	5. Canister Lid	8. Plastic Stirrer
3. Wooden Bucket	6. Canister Lid Cap	9. Blending Spatula

Documents / Resources

 <p>ICM6C 6 Qt Ice Cream Maker Assembly Instructions</p> <p>READ ALL INSTRUCTIONS CAREFULLY BEFORE USING THE ICE CREAM MAKER. Failure to follow the instructions may result in property damage, personal injury, or death. For more information, please visit our website at www.buffalocorp.com. © 2022 Buffalo Corp. All rights reserved.</p>	<p>Buffalo Corp ICM6C 6 Qt Ice Cream Maker [pdf] Instruction Manual ICM6C 6 Qt Ice Cream Maker, ICM6C, 6 Qt Ice Cream Maker, Ice Cream Maker, Cream Maker, Maker</p>
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