



## Ice Cream Maker

The metal Chillfast cylinder must be completely frozen.

Once the cylinder has been removed from the freezer, use within 10 minutes.

For maximum volume, pre-chill ice cream mixtures. Make cooked mixtures at least one day ahead.

For richer, creamier ice cream, add more cream and less milk.

Alcohol gives ice cream a softer texture. It is best added later in the freezing process.

When pouring ice cream base into the frozen cylinder, leave at least 3/16" (0.5 cm) head space to allow mixture to expand during freezing.

Do not use metal utensils to stir or scoop your ice cream—they may damage the cylinder.

Turn the blade more frequently every minute or two when making water-based frozen treats such as sorbet.

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