Sunbeam

For product questions:
Sunbeam Consumer Service
USA : 1.800.458.8407
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www.sunbeam.com

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FRSBWDBK11EM3

Sunbeam

User Manual

4 Quart Wood Bucket Ice Cream Maker



www.sunbeam.com

P.N. 152968 Rev. B

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using.
2. To protect against electrical shock, do not immerse cord, plug, or motor in water or other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. To disconnect, switch power to Off and unplug from outlet. Disconnect when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contacting moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been dropped or damaged in any manner. See warranty to return for examination, repair, or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch heated surfaces, including the stove.
10. Do not use appliance for other than intended use.
11. Do not operate your Ice Cream Maker dry. Always have ice cream mixture in the ICE CREAM CAN when you plug in your appliance.
12. Do not use extension cord.

SAVE THESE INSTRUCTIONS

This appliance is for **HOUSEHOLD USE ONLY.** No user-serviceable parts inside. Power Unit never needs lubrication. Do not attempt to service this product.

POLARIZED PLUG

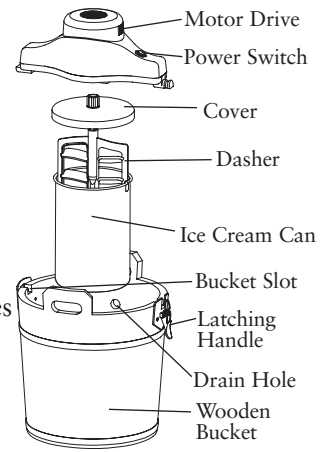


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way. If the plug fits loosely into the AC outlet or if the AC outlet feels warm do not use that outlet.

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BEFORE USE. FILL BUCKET 2/3 FULL OF WATER. LET SOAK FOR 90 MINUTES.THIS WILL ALLOW THE WOOD TO SWELL TO ENSURE THE BUCKET DOES NOT LEAK.

Know Your Ice cream maker



- **MOTOR DRIVE**
  Top mounted. Engages stem of DASHER and locks to bucket.
- **COVER**
  Tab in COVER fits notch in ice cream can.
- **DASHER**
  Stem on top fits through hole in center of COVER, and engages MOTOR DRIVE.
- **ICE CREAM CAN**
  Container holds ice cream mixture.
- **DRAIN HOLE**
  Allows salt water to flow freely out of BUCKET.
- **WOODEN BUCKET**
  MOTOR DRIVE tabs secure BUCKET. DRAIN HOLE located near top of BUCKET. Holds rock salt and ice.

How To Use Your Ice Cream Maker

NOTE: Before using for the first time, wash all parts except MOTOR DRIVE (see "HOW TO CLEAN YOUR ICE CREAM MAKER").

1. Mix your favorite ice cream recipe thoroughly in a bowl PRIOR to putting it in the DASHER. TIP: Chill (in the refrigerator) ice cream mixture and ICE CREAM CAN prior to making the ice cream.
2. While ice cream mixture and CAN are chilling, place cleaned wood bucket on a flat surface counter top. Place DASHER and COVER nearby.
3. Once mixture and CAN are chilled, remove from refrigerator to start the ice cream making process.
4. Pour chilled ice cream mixture into chilled ICE CREAM CAN. Do not fill above the max level marked on the inside of the CAN.
5. Insert DASHER into ICE CREAM CAN. Then place COVER on ICE CREAM CAN by lining up the stem on the DASHER with the hole on the COVER.
6. Carefully insert the ICE CREAM CAN with COVER into the center of the BUCKET. Make sure ICE CREAM CAN engages with the bottom of the BUCKET.
7. Carefully slide the rectangular tab (located on opposite end of power switch) into the square bracket slot on BUCKET, align the MOTOR DRIVE over ICE CREAM CAN so that the stem of the DASHER engages hole in the bottom of the MOTOR DRIVE. Rotate ICE CREAM CAN slightly until MOTOR DRIVE engages ICE CREAM CAN COVER. Lock in MOTOR DRIVE into BUCKET with latching handle.
8. Plug Power cord into outlet.
9. Switch power to On and make sure the ICE CREAM CAN starts to rotate. While ICE CREAM CAN is rotating, begin to distribute approximately 2 inches of ice cubes around the inside bottom of the BUCKET. Sprinkle approximately 1/4 cup of rock salt uniformly over the layer of ice. (NOTE: The DASHER does not move, the ICE CREAM CAN rotates around the DASHER.)

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10. Continue to layer ice and then rock salt until level reaches top of rotating ICE CREAM CAN. (NOTE: If CAN stops rotating - turn unit off - manually turn the ICE CREAM CAN until it seems to turn smoothly - as ice cubes might have jammed against the rotating ICE CREAM CAN - then turn the power back on.)
11. Ice cream should churn for approximately 30-40 minutes. CAN will STOP turning when ice cream is complete. Turn power to Off. Unplug cord and remove the MOTOR DRIVE. Motor will not turn back on until it cools down - approximately 15-25 minutes. NOTE: Should ice cream maker stop before churning is complete, check to see if ice cubes are jammed against the rotating ICE CREAM CAN.
12. Once MOTOR DRIVE is removed, clear away ice and salt from the top of the ICE CREAM CAN COVER. Carefully remove COVER and DASHER. Recommend to use a rubber spatula to remove the ice cream from the DASHER.

How To Harden And Ripen Ice Cream

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Clean out salt and melted ice from inside of wood BUCKET by rinsing in the sink - do not place BUCKET in the dishwasher.
3. Place ICE CREAM CAN wrapped with plastic wrap and rubber band back in the wood BUCKET.
4. Repack ice and salt layers (see “How To Use Your Ice Cream Maker”, previous section) covering entire ICE CREAM CAN including COVER.

5. Cover the BUCKET with a folded towel or a few newspapers for insulation and allow to harden for two to three hours. Hardening time varies with type of ice cream mixture used.

HOME FREEZER METHOD

Ice Cream Can:

1. Pack ice cream down into ICE CREAM CAN and replace COVER. Place plastic wrap over COVER and secure with a rubber band.
2. Place in home freezer for several hours.

Plastic Containers:

1. Spoon ice cream into plastic container; allow 1/2 inch for expansion. Cover with a tight-fitting lid.
2. Place in home freezer for several hours.

How To Clean Your Ice Cream Maker

MOTOR DRIVE: Switch Off power and remove cord plug. . Never place MOTOR DRIVE in water. Wipe with a slightly damp cloth. MOTOR DRIVE never needs lubrication. Do not immerse in liquids.

ICE CREAM CAN, COVER, AND DASHER: Wash in hot, soapy water. Rinse and dry thoroughly. **IMPORTANT:** ICE CREAM CAN should be towel dried; if left to “air dry,” water spots may appear. Do not replace COVER until ice cream can is dry. Do not put any parts in dishwasher.

ICE CREAM BUCKET: After every use, clean thoroughly to remove salt water residue.

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Important Points

TO ACHIEVE A SMOOTH TEXTURED ICE CREAM:
Carefully follow the ice and salt amounts indicated. As the ice melts and the ice level decreases, add small amounts of ice to maintain the original level.

TO LOOSEN JAMMED ICE: Turn power switch to Off and twist the ICE CREAM CAN several times. Turn the power switch back on to restart the churning process. If jamming continues, add 2 cups of water to BUCKET.

ICE CREAM should churn approximately 25-35 minutes or until motor stops. If you choose to churn less than the 3/4 volume of liquid recipe, the motor may not stop. Occasionally check mixture until ice cream looks like fluffy mashed potatoes. Switch power to Off. Remove MOTOR DRIVE.

SET IN SINK or above sink drain to catch excess water.

AUTO SAFETY SHUT OFF: This ice cream maker is supplied with an AUTO SAFETY SHUTOFF. Should the motor become overheated it will turn off. In order to restart the ice cream freezer, the following steps must be followed:

1. Unplug the ice cream freezer.
2. Wait at least 20 minutes for motor to cool.
3. Plug in and operate normally.

Questions? Please contact us at www.sunbeam.com or at 1-800-458-8407

Recipes

DELICIOUS HOMEMADE ICE CREAM

For great tasting homemade ice cream use with our Sunbeam™ Ice Cream Mixes to create your favorite recipes. It's fast, easy and tastes great!

For more information please visit www.sunbeam.com.



The Recipes

HINT FOR LOWER-FAT RECIPES

For lower fat content, substitute 1% milk for whole milk, whole milk for half and half; and evaporated skim milk for whipping cream. Higher fat dairy products – such as whipping cream – create a smooth, rich and creamy dessert. Lower fat dairy products create a lighter dessert with a slightly different texture.

NOTE: Use the ingredients that correspond with the Quart size of your unit.

OLD FASHIONED VANILLA ICE CREAM

4 Quart	**5 Quart**	**6 Quart**
2¼ cups sugar	3 cups sugar	3½ cups sugar
¼ cup plus 2 tablespoons flour	½ cup flour	½ cup flour
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
5 cups milk	6¼ cups milk	7 cups milk
4 eggs, beaten	5 eggs, beaten	6 eggs, beaten
4 cups whipping cream	5 cups whipping cream	6 cups whipping cream
2 tablespoons vanilla extract	2 tablespoons plus 1½ teaspoon vanilla extract	3 tablespoons vanilla extract

Combine sugar, flour and salt in saucepan. Gradually stir in milk. Cook over medium heat approximately 15 minutes or until thickened, stirring constantly.

Gradually stir about 1 cup of hot mixture into the beaten eggs. Add egg mixture to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with wire whisk to combine. Freeze as directed.

Cookies and Cream Ice Cream: Crumble chocolate sandwich cookies (25 cookies for 4 quart, 30 cookies for 5 quart, or 40 cookies for 6 quart) into mixture before freezing.

Coffee Ice Cream: Combine instant coffee (4 tablespoons for 4 quart, 5 tablespoons for 5 quart, or 6 tablespoons for 6 quart) with sugar, flour and salt. Continue as directed.

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CINNAMON BLACK WALNUT ICE CREAM

4 Quart	5 Quart	6 Quart
4 cups whipping cream	5 cups whipping cream	6 cups whipping cream
4 cups half and half	5 cups half and half	6 cups half and half
2 cups sugar	2½ cups sugar	3 cups sugar
2½ cups chopped black walnuts	3⅛ cups chopped black walnuts	3¾ cups chopped black walnuts
1 tablespoons vanilla extract	1 tablespoon plus	1½ tablespoons vanilla
1 teaspoon cinnamon	¾ teaspoon vanilla extract	extract
½ teaspoon salt	1¼ teaspoon cinnamon	1½ teaspoons cinnamon
	½ teaspoon salt	¾ teaspoon salt

Combine all ingredients. Cover; refrigerate 30 minutes. Freeze as directed.

CHOCOLATE ICE CREAM

4 Quart	5 Quart	6 Quart
2⅔ cups sugar	3⅓ cups sugar	4 cups sugar
2 tablespoons cornstarch	2½ tablespoons cornstarch	3 tablespoons cornstarch
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
6 cups milk	7½ cups milk	9 cups milk
4 eggs, beaten	5 eggs, beaten	6 eggs, beaten
6 squares semisweet chocolate, melted	7½ squares semisweet chocolate, melted	9 squares semisweet chocolate, melted
1⅓ cup half and half	1⅔ cup half and half	2 cups half and half
2 cups whipping cream	2½ cups whipping cream	3 cups whipping cream
2 teaspoons vanilla extract	2½ teaspoons vanilla extract	1 tablespoon vanilla extract

Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk.

Cook over medium heat until mixture comes to a simmer, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook and stir over low heat until slightly thickened (about 2 minutes). Stir in melted chocolate. Beat with a whisk until mixture is smooth. Stir in half and half, whipping cream and vanilla. Cover and refrigerate 2 hours. Freeze as directed.

CHOCOLATE CHIP ICE CREAM

4 Quart	5 Quart	6 Quart
2½ cups milk	3¼ cups milk	4 cup milk
2¾ cups sugar	3½ cups sugar	3¾ cups sugar
1 teaspoon salt	1⅛ teaspoon salt	1¼ teaspoon salt
2½ cups half and half	3⅛ cups half and half	4 cups half and half
1½ teaspoons vanilla extract	1¾ teaspoons vanilla extract	2 teaspoons vanilla extract
6 cups whipping cream	7½ cups whipping cream	9½ cups whipping cream
12 oz. (2 cups) grated semisweet chocolate or chocolate chips	15 oz. (2½ cups) grated semisweet chocolate or chocolate chips	18 oz. (3 cups) grated semisweet chocolate or chocolate chips

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

After removing DASHER, immediately stir in chocolate.

Mint Chocolate Chip: Add peppermint extract (2 teaspoons for 4 quart, 2½ teaspoons for 5 quart, or 1 tablespoon for 6 quart) and green food coloring (½ teaspoon for 4 quart, ½ teaspoon plus ⅛ teaspoon for 5 quart, or ¾ teaspoon for 6 quart) to mixture before refrigerating. Proceed as directed.

VANILLA ICE CREAM

4 Quart	5 Quart	6 Quart
2 cups milk	2½ cups milk	3 cups milk
1¾ cups sugar	2½ cups sugar	2¾ cups sugar
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
2 cups half and half	2½ cups half and half	3 cups half and half
1 tablespoon vanilla extract	1½ tablespoon vanilla extract	2 tablespoon vanilla extract
4 cups whipping cream	5 cups whipping cream	6 cups whipping cream

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla extract and whipping cream. Cover and refrigerate 30 minutes. Freeze as directed.

Strawberry: Add pureed strawberries (4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

Banana: Add mashed bananas (3 cups for 4 quart, 3½ cups for 5 quart, or 4 cups for 6 quart) to chilled mixture before freezing.

Peach: Add pureed peaches (4 cups for 4 quart, 5 cups for 5 quart, or 6 cups for 6 quart) to chilled mixture before freezing.

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ROCKY ROAD ICE CREAM

4 Quart	5 Quart	6 Quart
2 cups milk	2½ cups milk	3 cups milk
6 squares (1 oz. each) semisweet chocolate	7½ squares (1 oz. each) semisweet chocolate	9 squares (1 oz. each) semisweet chocolate
1¾ cups sugar	2¼ cup sugar	2¾ cup sugar
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
2 cups half and half	2½ cups half and half	3 cups half and half
1 tablespoon vanilla extract	1½ tablespoons vanilla extract	2 tablespoons vanilla extract
4 cups whipping cream	5 cups whipping cream	6 cups whipping cream
2 cups mini marshmallows	2½ cups mini marshmallows	3 cups mini marshmallows
1½ cups chocolate chips	1¾ cups chocolate chips	2¼ cups chocolate chips
1 cup chopped pecans	1¾ cups chopped pecans	1½ cups chopped pecans

Combine milk and semisweet chocolate in saucepan. Stirring constantly, cook over medium heat until chocolate is melted. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

PEPPERMINT ICE CREAM

4 Quart	5 Quart	6 Quart
2½cups milk	3⅛ cups milk	4 cups milk
2 cups sugar	2½ cups sugar	3 cups sugar
1 teaspoon salt	1⅛ teaspoon salt	1¼ teaspoon salt
2½ cups half and half	3⅛ cups half and half	4 cups half and half
1½ teaspoons vanilla extract	1¾ teaspoon vanilla extract	2 teaspoons vanilla extract
6 cups whipping cream	7½ cups whipping cream	9 cups whipping cream
2 cups peppermint candy	2½ cups peppermint candy	3 cups peppermint candy

Scald milk until bubbles form around edge of pan. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in half and half, vanilla and whipping cream. Cover and refrigerate 30 minutes. Place peppermint candy in a plastic bag. Break into large pieces (about ¼-inch) with a mallet or rolling pin. Stir into chilled mixture. Freeze as directed.

PRALINE ALMOND FUDGE ICE CREAM

4 Quart	5 Quart	6 Quart
2¼ cups light brown sugar	2¾ cups light brown sugar	3½ cups light brown sugar
¼ cup plus 2 tablespoons flour	¼ cup plus 3½ tablespoons flour	½ cup flour
½ teaspoon salt	½ teaspoon salt	¾ teaspoon salt
5 cups milk	6¼ cups milk	7 cups milk
4 eggs, beaten	5 eggs, beaten	6 eggs, beaten
4 cups whipping cream	5 cups whipping cream	6 cups whipping cream
2 tablespoons vanilla extract	2½ tablespoons vanilla extract	3 tablespoons vanilla extract
2 cups slivered almonds	2½ cups slivered almonds	3 cups slivered almonds
3 tablespoons butter	3¾ tablespoons butter	5 tablespoons butter
1 cup chocolate fudge topping	1¼ cup chocolate fudge topping	1½ cup chocolate fudge topping

Combine brown sugar, flour and salt in a saucepan. Gradually stir in milk. Cook over medium heat about 15 minutes or until thickened, stirring constantly. Gradually stir about 1 cup of the hot mixture into the beaten eggs. Add to remaining hot mixture, stirring constantly. Cook 1 minute; remove from heat. Refrigerate 2 hours. Combine whipping cream and vanilla in large bowl; add chilled mixture, stirring with a wire whisk to combine. Sauté almonds in butter over low heat about 5 minutes. Stir into ice cream mixture. Freeze as directed. Swirl chocolate fudge topping through ice cream after it has stopped churning. (**NOTE:** This is easier to do as you transfer ice cream into another container.)

SPICED CIDER SORBET

4 Quart	5 Quart	6 Quart
4 cups apple cider or apple juice	5 cups apple cider or apple juice	6 cups apple cider or apple juice
2 cups sugar	2½ cups sugar	3 cups sugar
1 teaspoon whole cloves	1¼ teaspoon whole cloves	1½ teaspoons whole cloves
4 whole cinnamon sticks	5 whole cinnamon sticks	6 whole cinnamon sticks
4 cups unsweetened applesauce	5 cups unsweetened applesauce	6 cups unsweetened applesauce
2 cups cranberry juice	2½ cups cranberry juice	3 cups cranberry juice
¼ cup lemon juice	¼ cup plus 1 tablespoon lemon juice	⅓ cup lemon juice

Combine apple cider/juice, sugar, cloves and cinnamon sticks in saucepan. Bring to a boil over medium heat , stirring occasionally. Boil 5 minutes. Remove from heat. Remove cloves and cinnamon sticks with a slotted spoon; discard. Stir in applesauce, cranberry and lemon juices. Cover refrigerate 1 hour. Freeze as directed.

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STRAWBERRY ICE

4 Quart	5 Quart	6 Quart
2 quarts fresh or frozen strawberries, thawed	2½ quarts fresh or frozen strawberries, thawed	3 quarts fresh or frozen strawberries, thawed
1 cup sugar	1¼ cup sugar	1½ cup sugar
2 cups water	2½ cup water	3 cups water
2 tablespoons lemon juice	2 tablespoons plus 1½ teaspoon lemon juice	3 tablespoons lemon juice

Puree strawberries and combine with sugar. Let stand 2 hours. Add water and lemon juice. Cover; refrigerate 30 minutes. Freeze as directed.

VANILLA ICE MILK

4 Quart	5 Quart	6 Quart
3 cups skim milk	3¾ cups skim milk	4½ cups skim milk
1½ cups sugar	1¾ cups sugar	2¼ cups sugar
¼ teaspoon salt	¼ teaspoon salt	¼ teaspoon salt
9 cups whole milk	11¼ cups whole milk	13½ cups whole milk
1½ teaspoon vanilla extract	1¾ teaspoons vanilla extract	2¼ teaspoons vanilla extract

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

CHOCOLATE ICE MILK

4 Quart	5 Quart	6 Quart
2½ cups skim milk	3⅛ cups skim milk	3¾ cups skim milk
8½ cups whole milk	10½ cups whole milk	12¾ cups whole milk
4 squares semisweet chocolate	5 squares semisweet chocolate	6 squares semisweet chocolate
2⅔ cups sugar	3⅓ cups sugar	4 cups sugar
1 teaspoon salt	1¼ teaspoon salt	1½ teaspoon salt
2 teaspoons vanilla extract	2½ teaspoons vanilla extract	2 tablespoons vanilla extract

Combine skim and whole milk in saucepan. Add semisweet chocolate. Cook over medium heat until chocolate is melted, stirring constantly. Remove from heat. Add sugar and salt. Stir until dissolved. Stir in vanilla. Cover and refrigerate 2 hours. Freeze as directed. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

FROZEN CINNAMON NUT YOGURT

4 Quart	5 Quart	6 Quart
8 cups vanilla yogurt	10 cups vanilla yogurt	12 cups vanilla yogurt
2 cups sugar	2½ cups sugar	3 cups sugar
1 teaspoon cinnamon	1½ teaspoons cinnamon	1 tablespoon cinnamon
¼ teaspoon salt	¼ teaspoon salt	¼ teaspoon salt
2 cups whipping cream	2½ cups whipping cream	3 cups whipping cream
2 teaspoons vanilla extract	2½ teaspoons vanilla extract	1 tablespoon vanilla extract
2 cups walnut pieces	2½ cups walnut pieces	3 cups walnut pieces

Thoroughly combine yogurt, sugar, cinnamon and salt in mixing bowl. Stir in whipping cream and vanilla. Add nuts. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN STRAWBERRY YOGURT

4 Quart	5 Quart	6 Quart
8 cups plain yogurt	10 cups plain yogurt	12 cups plain yogurt
3 cups frozen, sliced strawberries in syrup, thawed	3¾ cups frozen, sliced strawberries in syrup, thawed	4½ cups frozen, sliced strawberries in syrup, thawed
1½ cup sugar	1¾ cup sugar	2¼ cups sugar
2 cups whipping cream	2½ cup whipping cream	3 cups whipping cream

Thoroughly combine all ingredients in mixing bowl. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN PIÑA COLADA YOGURT

4 Quart	5 Quart	6 Quart
8 cups vanilla yogurt	10 cups vanilla yogurt	12 cups vanilla yogurt
1 cup sugar	1¼ cups sugar	1½ cups sugar
2 cans crushed pineapple, undrained (15¼ oz.)	2½ cans crushed pineapple, undrained (15¼ oz.)	3 cans crushed pineapple, undrained (15¼ oz.)
1 can cream of coconut (15 oz. can)	1¼ can cream of coconut (15 oz. can)	1½ cans cream of coconut (15 oz. can)
1 cup whipping cream	1¼ cup whipping cream	1½ cups whipping cream
1½ teaspoons rum flavoring	1¾ teaspoon rum flavoring	2¼ teaspoon rum flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

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FROZEN CHERRY YOGURT

4 Quart	5 Quart	6 Quart
4 cups fresh or frozen dark, sweet cherries, pitted and thawed	5 cups fresh or frozen dark, sweet cherries, pitted and thawed	6 cups fresh or frozen dark, sweet cherries, pitted and thawed
8 cups plain yogurt	10 cups plain yogurt	12 cups plain yogurt
2 cups whipping cream	2½ cup whipping cream	3 cups whipping cream
1¼ cups sugar	1½ cup sugar	1¾ cups sugar
2 tablespoons vanilla extract	2½ tablespoons vanilla extract	3 tablespoons vanilla extract

Puree half of the cherries. Set aside remaining whole cherries. Combine pureed cherries with yogurt, whipping cream, sugar and vanilla. Cover and refrigerate 30 minutes. Freeze as directed. Remove DASHER and stir in reserved whole cherries before hardening and ripening.

FROZEN BLUEBERRY YOGURT

4 Quart	5 Quart	6 Quart
5 cups fresh or frozen blueberries, thawed	6¼ cups fresh or frozen blueberries, thawed	8 cups fresh or frozen blueberries, thawed
5 cups plain yogurt	6¼ cups plain yogurt	8 cups plain yogurt
2 cups half and half	2½ cups half and half	3 cups half and half
2 cups sugar	2½ cups sugar	3 cups sugar

Mash blueberries and combine with remaining ingredients. Cover and refrigerate 30 minutes. Freeze as directed.

FROZEN BANANA YOGURT

4 Quart	5 Quart	6 Quart
8 cups vanilla yogurt	10 cups vanilla yogurt	12 cups vanilla yogurt
2 cups sugar	2½ cups sugar	3 cups sugar
¼ teaspoon salt	¼ teaspoon salt	¼ teaspoon salt
2 cups whipping cream	2½ cups whipping cream	3 cups whipping cream
2 teaspoons vanilla extract	2½ teaspoons vanilla extract	1 tablespoon vanilla extract
2 cups ripe, mashed bananas	4⅓ cups ripe, mashed bananas	5¼ cups ripe, mashed bananas

Thoroughly combine yogurt, sugar, salt, whipping cream and vanilla in mixing bowl. Cover and refrigerate 30 minutes. Add mashed bananas to chilled mixture before freezing. Freeze as directed.

Service Instructions

1. Do NOT attempt to repair or adjust any electrical or mechanical functions on this unit. Doing so will void the Warranty.
2. If you need to exchange the unit, please return it in its original carton, with a sales receipt, to the store where you purchased it. If you are returning the unit more than 30 days after the date of purchase, please see the enclosed Warranty.
3. If you have any questions or comments regarding this unit's operation or believe any repair is necessary, please write to our Consumer Service Department or visit our website at www.sunbeam.com.

1 Year Limited Warranty

Sunbeam Products, Inc. doing business as Jarden Consumer Solutions or if in Canada, Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions (collectively "JCS") warrants that for a period of one year from the date of purchase, this product will be free from defects in material and workmanship. JCS, at its option, will repair or replace this product or any component of the product found to be defective during the warranty period. Replacement will be made with a new or remanufactured product or component. If the product is no longer available, replacement may be made with a similar product of equal or greater value. This is your exclusive warranty. Do NOT attempt to repair or adjust any electrical or mechanical functions on this product. Doing so will void this warranty.

This warranty is valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance. JCS dealers, service centers, or retail stores selling JCS products do not have the right to alter, modify or any way change the terms and conditions of this warranty.

This warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use or misuse of the product, use on improper voltage or current, use contrary to the operating instructions, disassembly, repair or alteration by anyone other than JCS or an authorized JCS service center. Further, the warranty does not cover: Acts of God, such as fire, flood, hurricanes and tornadoes.

What are the limits on JCS's Liability?

JCS shall not be liable for any incidental or consequential damages caused by the breach of any express, implied or statutory warranty or condition.

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Except to the extent prohibited by applicable law, any implied warranty or condition of merchantability or fitness for a particular purpose is limited in duration to the duration of the above warranty.

JCS disclaims all other warranties, conditions or representations, express, implied, statutory or otherwise.

JCS shall not be liable for any damages of any kind resulting from the purchase, use or misuse of, or inability to use the product including incidental, special, consequential or similar damages or loss of profits, or for any breach of contract, fundamental or otherwise, or for any claim brought against purchaser by any other party.

Some provinces, states or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts, so the above limitations or exclusion may not apply to you.

This warranty gives you specific legal rights, and you may also have other rights that vary from province to province, state to state or jurisdiction to jurisdiction.

How to Obtain Warranty Service

In the U.S.A.

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-458-8407 and a convenient service center address will be provided to you.

In Canada

If you have any question regarding this warranty or would like to obtain warranty service, please call 1-800-667-8623 and a convenient service center address will be provided to you.

In the U.S.A., this warranty is offered by Sunbeam Products, Inc doing business as Jarden Consumer Solutions located in Boca Raton, Florida 33431. In Canada, this warranty is offered by Sunbeam Corporation (Canada) Limited doing business as Jarden Consumer Solutions, located at 20B Hereford Street, Brampton, Ontario L6Y 0M1. If you have any other problem or claim in connection with this product, please write our Consumer Service Department.

PLEASE DO NOT RETURN THIS PRODUCT TO ANY OF THESE ADDRESSES OR TO THE PLACE OF PURCHASE.

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