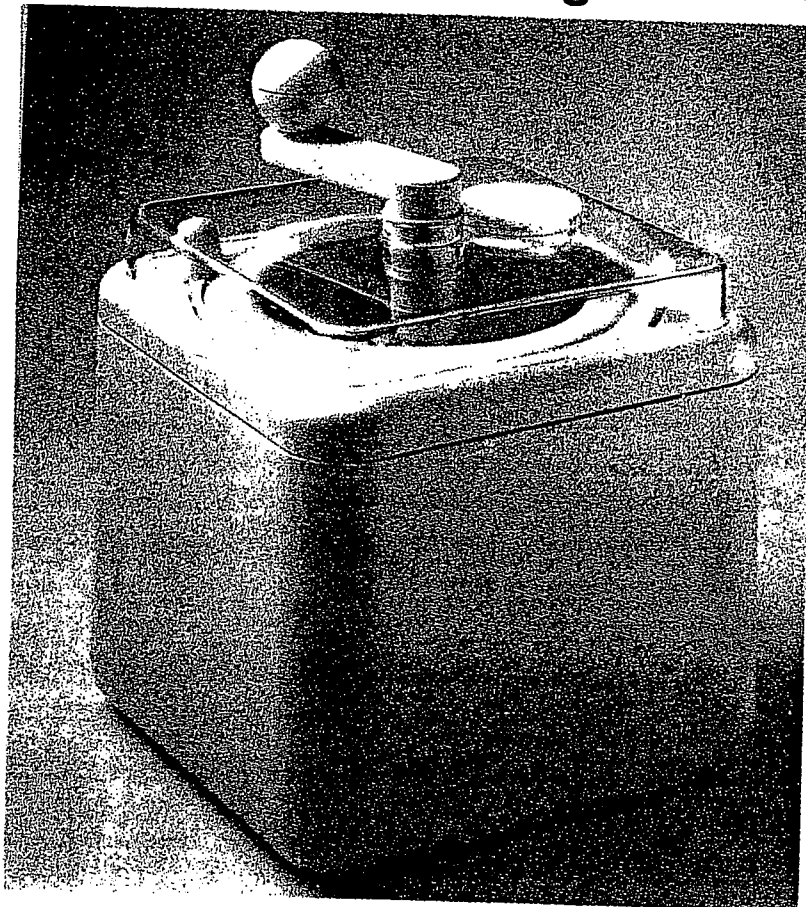


OWNER'S MANUAL
MODEL No. ICM-1

Big ChillTM
**Non Electric Ice Cream
Frozen Delight Maker**



Big ChillTM —makes more ice cream for more people. This perfect addition to your Salton kitchen makes up to 1½ quarts of frozen desserts, yogurts and sorbet.

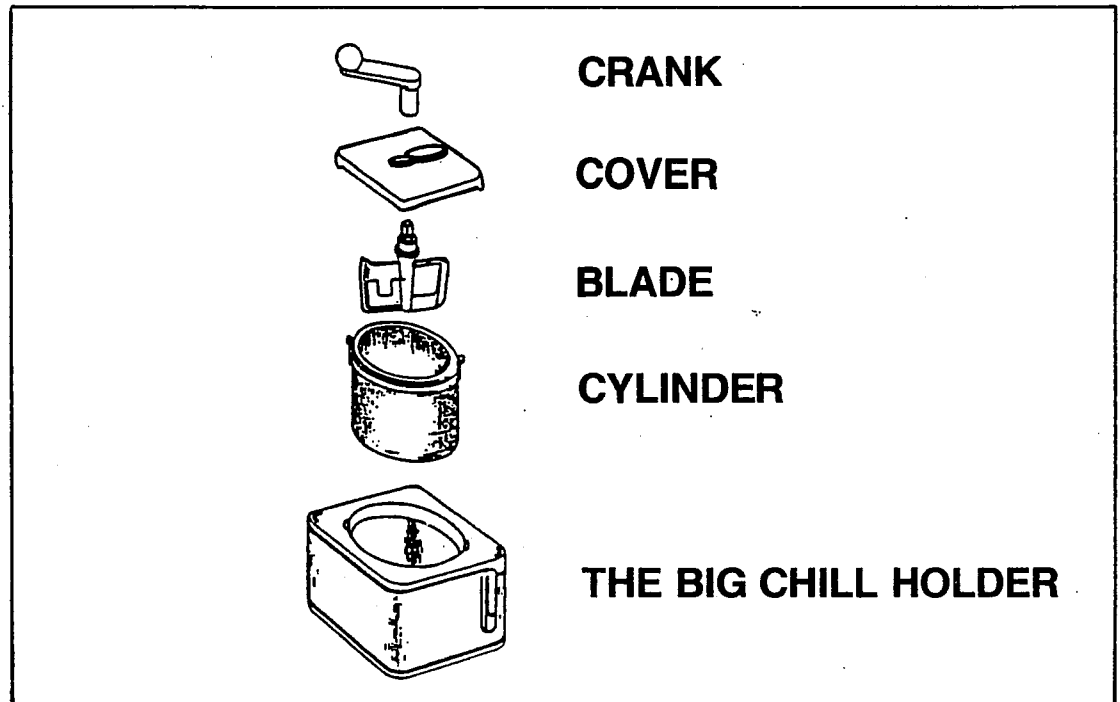
Use the Big Chiller FillerTM to add in your favorite fill-ins of fruit, nuts and candies.

Now you can create your own favorite recipes in your personal ice cream maker—Big ChillTM.

saltonTM

Get a taste of the good life with Salton.

BIG CHILL™ INSTRUCTIONS



FREEZING THE CYLINDER:

The double-walled aluminum cylinder must be frozen in order to produce the best quality ice cream.

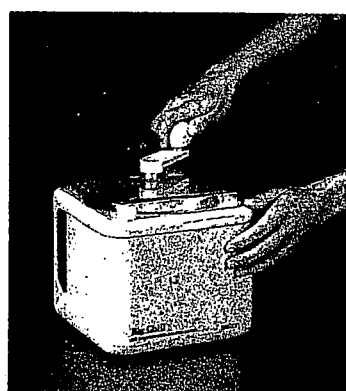
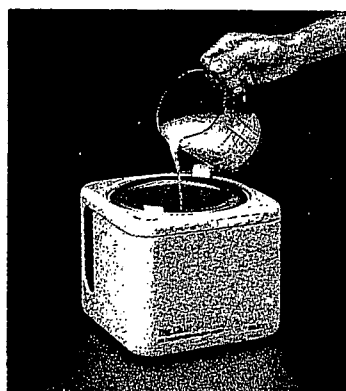
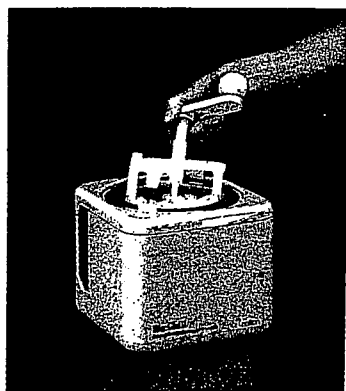
TO INSURE PROPER FREEZING, FOLLOW THESE INSTRUCTIONS:

1. Remove the crank, cover and blade...remove the aluminum cylinder from the BIG CHILL™ holder by the small handles.
2. Thoroughly wipe the cylinder with a damp cloth inside and out...always make sure the cylinder is thoroughly dry before freezing.
3. Place the cylinder in the freezer (only the cylinder should be frozen).
 - A. Freezer should be 0° F (-18° C).
 - B. Set freezer on lowest possible setting.
 - C. Cylinder should be placed upright on a shelf in the rear of the freezer away from the door.
 - D. DO NOT cover the cylinder with anything.

4. The amount of time necessary to freeze the BIG CHILL™ cylinder depends on the efficiency of your freezer. Usually 7 - 15 hours is necessary. You can cut down on the time necessary to re-freeze the cylinder by replacing it in the freezer as soon as you have completed a batch of ice cream and cleaned the cylinder.

TO MAKE ICE CREAM AND OTHER DELIGHTS

1. Prepare the mixture you wish to freeze according to the recipe you have chosen. Make sure the mixture is COLD.
2. Remove the frozen cylinder from the freezer.
3. Holding the small handles of the cylinder, place into the BIG CHILL™ holder, lining up the handles with the knotted indentions.
4. Insert the blade.
5. Pour your mixture into the cylinder.
6. Secure the cover by inserting the two long corners into the indentions in the BIG CHILL™ holder.
7. Insert the crank so that it engages the blade.
8. Immediately turn the crank clockwise 2—3 complete turns. Repeat the turning every 4—5 minutes and in 20—30 minutes, depending on the quantity and the recipe, you should have an excellent ice cream or frozen delight.



IMPORTANT GUIDELINES:

1. Mixtures should be cold and thoroughly combined when poured into the BIG CHILL™.
2. Mixtures should not be more than 5½ cups total liquid, to achieve 1½ quarts of ice cream.
3. Never scratch the aluminum cylinder.
4. Never heat the cylinder.
5. DO NOT handle the frozen aluminum cylinder with wet hands.

SUGGESTIONS:

Turning the crank too many times can lengthen the time needed to make your frozen delights and change the consistency.

If you find the crank is hard to turn clockwise reverse it and turn the crank counter clockwise.

If you have waited too long between turns and cannot turn the crank either direction, remove the crank and cover and scrape down the sides with a plastic spatula.

After your mixture is frozen it may be kept for at least an hour in the BIG CHILL™. (Leave the BIG CHILL™ completely assembled making sure the cover is securely in place).

Dear Consumer:

Ice cream made in the BIG CHILL™ will produce a soft serve style ice cream similar to commercial soft ice cream. This means that the frozen product will still be soft and not hard frozen. Many people prefer this type of ice cream especially for frozen yogurts and custards. For those of you who do not...please follow these directions, which will also be useful if you wish to make the ice cream earlier in the day and serve it later.

If after you have made your ice cream, you would like it harder...simply remove the crank...the cover...and the blade from the BIG CHILL™...remove the aluminum cylinder from the holder by the small handles on the sides...cover with a piece of plastic wrap, secured in place...place in your freezer for several hours (2-5)...this will do two things...one...make the ice cream harder...and two...ripen the flavor of the mixture.

When the ice cream reaches the desired frozen texture, remove from the freezer...using the small handles on each side...remove the plastic wrap...serve and enjoy!

CLEANING THE BIG CHILL™:

Always carefully clean the aluminum cylinder with a soft damp cloth, liquid detergent and warm water after each use.

Always dry the cylinder thoroughly.

Clean the plastic parts with soap and water...NEVER use solvents.

If you were not pleased with the results produced by The BIG CHILL™ one of the following may be the reason:

1. Freezer not adjusted low enough or will not reach 0° F (-18° C).
2. Cylinder is too close to the freezer door.
3. Freezer has been opened and closed too often.
4. Very full freezer takes longer to freeze completely.
5. Cylinder put into freezer upside down, on its side or covered.
6. Freezer has a coating of ice on its walls that is too thick (this impedes freezing ability; defrost freezer).
7. Cylinder not left in the freezer long enough.
8. Container left at room temperature for longer than 5 minutes before using.
9. Ingredients not cold enough...refrigerating ingredients before freezing guarantees better results.
10. Recipe used makes a quantity too large to freeze properly.

'BIG-CHILL' RECIPES

Have you ever seen anyone eating ice cream who did not have a smile on his or her face? I had happy faces in mind when I created the following luscious recipes especially for Salton's "Big Chill" Ice Cream Machine.

Many of my ice cream recipes are extremely rich because I feel there are some foods that should be eaten for sheer gustatory pleasure. But, for those of you who are watching your fat, sugar, and caloric intakes, I have created tasty, low-fat variations for each basic recipe. Whether high-fat or low-fat, you can make ice cream, ice milk, frozen yogurt and frozen tofu desserts part of a healthy diet if your diet is rich in fresh vegetables, fruit, grains, beans, and low-fat meat, poultry and fish. Nutritionally, homemade frozen dairy products including frozen tofu desserts are good sources of calcium.

To enable you to make ice cream "on demand" my recipes are fast, easy and require no precooked custards. Just make sure you have all of the ingredients on hand and that your freezer disk has a permanent place in your freezer so you can make ice cream whenever the mood hits you.

Here are some of my tips for getting the best results from your "Big Chill": The "Big Chill" makes soft-serve ice cream. When served directly out of the machine, it has the same consistency as a premium store-bought ice cream that you have let stand on the counter to soften. Fresh ice cream made from higher fat ingredients like heavy cream will be more solid when spooned from the machine than ice cream made from lower fat ingredients like low or non-fat milk or evaporated non-fat milk. If you want your ice cream hard enough to scoop into cones, use a rubber spatula to scrape the ice cream out of the machine and into an airtight container. Freeze a minimum of one hour or up to two weeks.

Make sure all of the liquid ingredients are well chilled before you mix them and pour them into the machine. These include dairy products, fresh and canned fruit, syrups, jams and jellies, etc. If you are making ice cream on a hot day, you may also wish to chill any candy and/or nut additions. Exception: Room temperature peanut butter is best for my Chocolate Chunk Peanut Butter Ice cream (see p.) because it is easier to mix into the eggs and sugar.

Put the freezer disk in place just before starting the machine. This will insure that the disk is at its coldest temperature. If you place the freezer disk into the machine before you have mixed your ingredients, it can start to thaw by the time you are ready to turn on the machine.

Pasteurized egg products are your best choice for making ice cream from uncooked ingredients. Since my recipes do not require precooking the custards, I use egg substitute, a pasteurized egg product, instead of raw eggs to avoid the risk of

salmonellosis, or food poisoning caused by the salmonella bacteria. Unfortunately, this bacteria may be present some raw or undercooked eggs, so just to be safe I suggest not using raw eggs in uncooked ice cream recipes.

If you wish to use fresh eggs in my recipes, you must cook the custard to make it safe to eat. Here is the method: Replace each $\frac{1}{2}$ cup egg substitute with 2 large eggs. Mix the recipe according to directions. Then, in a heavy saucepan or double boiler, cook all of the ingredients over very low heat, stirring constantly, until the mixture coats a metal spoon with a thin film, bubbles at the edges, or reaches 160°F. Cool at room temperature then cover and thoroughly chill in the refrigerator. For more information about eggs and egg safety, you can contact the American Egg Board at their web sight at ☐ HYPERLINK <http://www.aeb.org> ☐ www.aeb.org ☐ or E-Mail them at aeb@aeb.org.

I hope you enjoy the following recipes as much as I enjoyed creating them!
With Sincere best wishes,

((((

Holly Rudin-Braschi, MA, American College of Sports Medicine certified

Holly's No-Cook Vanilla Custard Ice Cream

This easy "high octane" recipe is delightfully rich. Use it as the master recipe for fruit ice creams. Or, let your imagination go wild and create your own flavors by adding your favorite extracts, nuts, dried fruit and/or candy.

Makes 1 quart, or 8 ($\frac{1}{2}$ cup) servings

$\frac{1}{2}$ cup egg substitute

$\frac{1}{2}$ cup sugar

$\frac{1}{8}$ teaspoon salt

3 cups whipping cream

$1\frac{1}{2}$ teaspoons vanilla extract

Method:

Beat egg substitute, sugar and salt with an electric mixer until frothy and light yellow colored.

Mix in whipping cream and vanilla until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 371/ Protein 3g (4%)/ Carbohydrates 15g (15%)/ Sugar 15g/

Fat 33g (80%)/ Calcium 66mg

Vanilla Ice Cream Variations:

Low Fat Version: Substitute chilled non-fat evaporated skim milk for the heavy cream.

Approximate Nutrients per Serving: Calories 138/ Protein 9 g (27%)/ Carbohydrates 23 g (68%)/ Sugar 23 g/

Fat 0.7 g (5%)/ Calcium 286 mg

Low-Fat Sugar Free Version: Substitute 3 cups chilled non-fat evaporated skim milk for the heavy cream and $\frac{1}{2}$ cup sugar free sweetener for the sugar.

Fresh Fruit Ice Cream: In a food processor, puree $\frac{1}{4}$ cup frozen or fresh fruit and $\frac{1}{4}$ cup jam made from the same fruit (strawberry, blueberry, raspberry, Kiwi, etc.). Mix into the Vanilla Ice Cream before pouring into the ice cream machine.

Fruit Syrup Ice Cream: Mix $\frac{1}{2}$ cup fruit syrup made with crushed fruit into the Vanilla Ice Cream mixture before pouring into the ice cream machine.

Cookies and Cream: After pouring the Vanilla Ice Cream mixture into the ice cream machine, pour $\frac{1}{2}$ cup crushed Oreo cookies through the opening at the top of the machine.

Chocolate Cookie Dough Ice Cream: After pouring the Vanilla Ice Cream mixture into the ice cream machine, pour $\frac{1}{2}$ cup chopped refrigerator chocolate chip cookie dough through the opening at the top of the machine.

Mint Chocolate Chip: Add $\frac{1}{2}$ teaspoon mint extract and 1 teaspoon green food coloring during step one. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{2}$ cup miniature chocolate chips or $\frac{1}{2}$ cup of crushed chocolate bar pieces through the opening at the top of the machine.

Cherry Chip: Add 1 teaspoon red food coloring during step one. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{4}$ cup miniature chocolate chips and $\frac{1}{2}$ cup chopped maraschino cherries through the opening at the top of the machine.

Cranberry Apricot Walnut: During step 1, mix in $\frac{1}{4}$ cup chilled cranberry sauce and $\frac{1}{4}$ cup chilled apricot jam. Just after pouring the Vanilla Ice Cream mixture into the machine, pour $\frac{1}{2}$ cup chopped walnuts through the opening at the top of the machine.

Holly's No-Cook
Chocolate Custard Ice Cream

Makes 1 quart, or 8 ($\frac{1}{2}$ cup) servings

$\frac{1}{2}$ cup egg substitute

$\frac{3}{4}$ cup granulated sugar

$\frac{1}{8}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons vanilla

1 cup Hershey's Genuine Chocolate Syrup

2 cups whipping cream

Method:

Beat egg substitute, sugar, salt, vanilla, with an electric mixer until frothy and light yellow colored.

With mixer on medium speed, mix in chocolate syrup and whipping cream until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine through the opening in the top. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 371/ Protein 4 g (4%)/ Carbohydrates 38 g (41%)/ Sugar 35g/ Fat 22.g (55%)/ Calcium 53 mg

Chocolate Ice Cream Variations:

Low-Fat Version: Substitute 3 cups chilled, non-fat evaporated skim milk for the heavy cream.

Approximate Nutrients per Serving: Calories 215/ Protein 7g (14%)/ Carbohydrates 43g (81%)/ Sugar 40g/

Fat 1 g (4%)/ Calcium 200 mg

Low-Fat, Sugar-Free Version: Substitute $\frac{1}{2}$ cup sugar free sweetener for the sugar, 3 cups chilled non-fat evaporated skim milk for the heavy cream, and 1 cup sugar-free chocolate syrup for the Hershey's Syrup.

Rocky Road: Just after pouring the Chocolate Ice Cream mixture into the machine, pour $\frac{1}{4}$ cup chopped walnuts, $\frac{1}{2}$ cup miniature marshmallows, and $\frac{1}{2}$ cup miniature chocolate chips through the opening at the top of the machine.

California Orange Chocolate Chip: Add 1 teaspoon pure orange extract during step one. Just after pouring the Chocolate Ice Cream mixture into the machine, pour $\frac{1}{2}$ cup miniature chocolate chips through the opening at the top of the machine.

Black and White Hawaiian Delight: just after pouring the Chocolate Ice Cream mixture into the machine, pour the following ingredients through the opening at the top of the machine:

- ¼ cup crushed semi-sweet dark chocolate bar pieces
- ¼ cup crushed white chocolate bar pieces
- ½ cup chopped roasted (unsalted) Macadamia nuts

Chocolate Heath Bar Crunch: Just after pouring the Chocolate Ice Cream mixture into the machine, pour 1 cup crushed Heath Bars through the opening at the top of the machine.

Chocolate Reese's Peanut Butter Cup Crunch: Just after pouring the Chocolate Ice Cream mixture into the machine, pour 1 cup chopped Reese's Peanut Butter Cups through the opening at the top of the machine.

Chocolate Chunk Peanut Butter: Add ¼ cup room temperature creamy peanut butter during step one. Just after pouring the Chocolate Ice Cream mixture into the machine, pour ½ cup miniature chocolate chips and ½ cup chopped roasted, unsalted peanuts through the opening at the top of the machine.

Holly's Easy Frozen Strawberry Yogurt

Makes 1 quart, or 8 (½ cup) servings

½ cup strawberry jam

4 cups strawberry yogurt made with gelatin

Method:

In a medium bowl, mix the jam and yogurt with a fork to blend in the fruit. Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the yogurt into the machine through the opening in the top. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of two hours or up to two weeks.

Approximate Nutrients per Serving: Calories 174/ Protein 4 g (9%)/ Carbohydrates 36 g (84%)/ Sugar 30 g/ Fat 1 g (6%)/ Calcium 149 mg

Variations:

Variety Fruit: Substitute your favorite jam and fruit yogurt flavors for the strawberry jam and strawberry yogurt. Try peach yogurt and peach jam; blueberry yogurt and blueberry jam.

Vanilla Chocolate Chip: Substitute vanilla yogurt for the strawberry yogurt and don't add the jam. Just after pouring the yogurt into the machine, pour ¼ cup miniature chocolate chips through the opening at the top of the machine.

Mocha Almond Chip: Substitute coffee yogurt for the strawberry yogurt and $\frac{1}{4}$ cup Hershey's chocolate syrup for the jam. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup toasted almond slivers and $\frac{1}{4}$ cup miniature chocolate chips through the opening at the top of the machine. Make sure almonds are cooled to room temperature and/or chilled in the refrigerator before pouring into the machine.

Cherry Vanilla White Chocolate Chip: Substitute 2 cups vanilla yogurt and 2 cups cherry yogurt for the strawberry yogurt and $\frac{1}{2}$ cup cherry jam for the strawberry jam. Mix in 1 teaspoon vanilla extract. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup white chocolate chips through the opening at the top of the machine.

Lemon Ginger: Substitute 4 cups of lemon yogurt for the strawberry yogurt and eliminate the strawberry jam. Mix in 1 teaspoon vanilla extract. Just after pouring the yogurt into the machine, pour $\frac{1}{4}$ cup finely chopped crystallized ginger, and $\frac{1}{4}$ cup crushed lemon drops through the opening at the top of the machine.

Holly's Piña Colada Ice Cream

Makes 1 quart, or 8 ($\frac{1}{2}$ cup) servings

$\frac{1}{2}$ cup egg substitute, chilled

$\frac{1}{8}$ teaspoon salt

1 $\frac{1}{2}$ teaspoons vanilla

1 $\frac{1}{2}$ cups chilled whipping cream

1 can of Cocoa Lopez mix, chilled

1 (8 oz.) can crushed pineapple, chilled

Method:

Beat egg substitute, sugar, vanilla, and salt with an electric hand mixer until frothy. With mixer on medium speed, mix in whipping cream and Cocoa Lopez until thoroughly combined.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the ice cream mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft ice cream, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks.

Approximate Nutrients per Serving: Calories 293/ Protein 4 g (6%)/ Carbohydrates

11 g (15%)/ Sugar 10 g/

Fat 26 g (79%)/ Calcium 41mg

Pineapple Sorbet

Makes 1 quart, or 8 ($\frac{1}{2}$ cup) servings

2 cups canned, crushed pineapple, drained (chill in can before opening and draining)

$\frac{1}{2}$ cup sugar

1 cup unsweetened pineapple juice, chilled

Method:

Puree all ingredients in food processor.

Assemble the machine and put the freezer disk in place. Turn the ice cream machine to "ON".

Pour the sorbet mixture into the machine. Put the white lid cover in place.

Churn until consistency of soft sorbet, 20-30 minutes. If you want a harder, ice cream cone consistency, use a rubber spatula to scrape the ice cream into an airtight container. Freeze a minimum of one hour or up to two weeks

Approximate Nutrients per Serving: Calories 95/ Protein 0.6 g (2%)/ Carbohydrates

23 g (97%)/ Sugar 22 g/

Fat 0.03 g (0%)

CHOCOLATE MOUSSE ICE CREAM (SEMI-FREDDO)

1-1/2 cups milk
4 egg yolks
1/2 cup sugar

12 oz. semi-sweet morsels (melted)
1-1/3 cups whipping cream

Heat milk to just below the boiling point...in a large bowl beat the sugar and egg yolks together until light...pour the heated milk into the egg yolk/sugar mixture...a little at a time...place this mixture in a saucepan and cook, stirring over low heat, until it has thickened just enough to coat the back of a wooden spoon...remove from the heat and add the melted chocolate...combine and let cool.

When cool add whipping cream and refrigerate until cold.

When cold pour into the BIG CHILL™ and freeze/churn until a soft mousse-like consistency.

Makes 4 cups.

This is a version of the Italian "semi-freddo" ice cream which is traditionally eaten while it is still very soft and a mousse-like consistency.

CHOCOLATE ICE CREAM

1/2 cup sugar
1 tablespoon cornstarch
1/8 teaspoon salt
3 tablespoons cocoa
1-1/2 cups milk

1/4 cup chocolate syrup
3 eggs
1/4 cup sugar
1-1/2 cups whipping cream
1 teaspoon vanilla

Combine the 1/2 cup sugar, the cornstarch, salt and the cocoa in a saucepan...gradually stir in the milk and the chocolate syrup...cook, stirring constantly, over medium heat until the mixture boils...boil one minute stirring...remove from heat...beat eggs with the remaining 1/4 cup sugar until light...stir in a little of the hot mixture into the eggs and sugar a little at a time until they are combined...let cool...when cool add the vanilla and whipping cream. Refrigerate until cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

BRANDY ALEXANDER FROZEN MOUSSE

1/2 cup Creme de Cacao (white)
1/4 cup brandy
1/4 cup sugar

1-3/4 cups whipping cream
1/4 teaspoon freshly grated nutmeg
4 egg whites

Stir together in a large bowl the Cream de Cacao, brandy and sugar until the sugar dissolves...add the whipping cream and the nutmeg...in another bowl beat the egg whites until stiff...fold them into the cream mixture...pour into the BIG CHILL™ and freeze/churn until a soft mousse-like consistency.

Because of the high alcohol content of this mixture it takes longer to freeze and does not get hard...the mousse will be a soft creamy consistency...serve immediately after removing from the BIG CHILL™

Makes 3 1/3 cups.

KIWI ICE CREAM

3 kiwi (ripe)
1/2 cup orange juice
1 cup sugar

2 eggs
1-1/2 cups whipping cream
1/4 teaspoon vanilla

Peel the kiwi and puree with the orange juice in a blender or food processor...beat the sugar and eggs until light...stir in the pureed kiwi/orange juice mixture, whipping cream, and vanilla...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 1/2 cups.

RUM RAISIN ICE CREAM

1/2 cup raisins
1/4 cup dark rum
4 egg yolks

1/2 cup sugar
1-1/4 cups milk
1-1/4 cups whipping cream

Soak raisins in dark rum for several hours or overnight.

Beat sugar and egg yolks until light...bring milk almost to a boil...slowly beat the hot milk into the egg/sugar mixture...cool...add whipping cream and rum/raisins...refrigerate until cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 3 cups.

WATERMELON SORBET

1/3 cup sugar
1/4 cup water
1/3 cup light corn syrup

3 cups pureed watermelon
1 tablespoon lemon juice

Combine the sugar, water and corn syrup in a small saucepan...stir over medium heat until mixture boils...reduce heat and simmer for 5 minutes...remove from heat and let cool...refrigerate.

Remove the meat from the watermelon and discard seeds...puree in a blender or food processor...measure and add the three cups of puree and lemon juice to the cold sugar/water/corn syrup mixture and combine...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 4 cups.

CHAMPAGNE SORBET

1 cup sugar
1-1/2 cups water

1-1/4 cups whipping cream
1/4 cup fresh lemon juice
1-1/2 cups champagne or
sparkling wine

In a saucepan, combine sugar and water...over low heat, stir to dissolve...bring to a boil...turn heat to medium and boil for 8 minutes...remove from heat and cool...when cool, refrigerate.

When cold...combine with whipping cream, lemon juice and champagne...pour into the BIG CHILL™ and freeze/churn until desired consistency.

This sorbet will be soft and pudding-like in consistency...it is creamy, light and very refreshing.

Makes 4 1/2 cups.

LEMON SORBET

2 1/2 cups water
1 cup sugar

2/3 cup fresh lemon juice
1 tablespoon grated lemon peel

In a saucepan, combine sugar and water stirring to dissolve...bring to a boil over high heat and boil for 5 minutes...let cool...add lemon juice and peel...refrigerate until cold...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 cups.

PINEAPPLE SORBET

1 fresh pineapple (medium)
2 tablespoons lemon juice
1/2 cup sugar

1 teaspoon vanilla
1 cup water

After peeling and coring the pineapple, cut into pieces and puree in a blender or food processor...you should have about 2 1/2 cups of pureed pineapple. Combine the pineapple with the remaining ingredients...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

CHILLED AVOCADO SAVORY

3 large, ripe avocados
1/2 clove of garlic
1/3 cup mayonnaise
1/3 cup plain yogurt

3 tablespoons lemon juice
1-1/4 cups heavy whipping cream
salt and pepper to taste

Peel and seed the avocados...cut into pieces and place in a blender or food processor with the clove of garlic...process until finely chopped...add mayonnaise, yogurt and lemon juice ...process until creamy and smooth...add whipping cream and salt and pepper to taste...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Serve in a hollowed out tomato or the avocado shells as a first course or as a side dish at a luncheon. Serve as a dip with corn chips.

Makes 5 cups.

RICH VANILLA CUSTARD ICE CREAM

1/4 cup sugar
4 egg yolks
1-1/4 cups milk

1-1/4 cups whipping cream
1-1/2 teaspoons vanilla

Beat the sugar and egg yolks until light...heat the milk just to boiling...slowly beat the hot milk into the egg/sugar mixture.

Pour the mixture into a saucepan and cook, stirring constantly, until thick enough to coat the back of a spoon.

Cool completely...add the whipping cream and vanilla to the cooled custard...combine thoroughly...refrigerate until cold.

When cold pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 3 cups.

EASY VANILLA ICE CREAM

2 eggs
1/2 cup sugar
1-1/2 cups whipping cream

1-1/2 cups milk
1-1/2 teaspoons vanilla

Beat eggs and sugar with a whisk until light...add whipping cream, milk and vanilla...combine thoroughly...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

VARIATIONS

Cookies and Cream: In a blender or food processor grind enough Oreo cookies to make 1/2 cup...stir into the RICH VANILLA CUSTARD ICE CREAM or EASY VANILLA ICE CREAM before pouring into the BIG CHILL™ and freeze/churn until the desired consistency.

Fruit Ice Cream: Puree one of the following fruits: peaches, strawberries, raspberries, etc...add 1/2 cup to the RICH VANILLA CUSTARD ICE CREAM or EASY VANILLA ICE CREAM...combine thoroughly before pouring into the BIG CHILL™ ...freeze/churn until the desired consistency.

COFFEE WALNUT ICE CREAM

2 cups milk (hot)	1/4 cup chopped walnuts
3 tablespoons instant coffee crystals	1-1/4 cups whipping cream
3/4 cup sugar	

In a bowl dissolve the instant coffee and sugar in the hot milk...cool.

When cool add the chopped walnuts and whipping cream...refrigerate until cold.

When cold...pour into the BIG CHILL™ and freeze/churn until the desired consistency.

Makes 4 cups.

FRESH STRAWBERRY ICE CREAM

1 pint fresh strawberries	2/3 cup whipping cream
3/4 cup powdered sugar (sifted)	1 teaspoon lemon juice

Wash and hull strawberries...puree in a blender or food processor with powdered sugar...add lemon juice and whipping cream...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 cups.

MOCHA ICE CREAM

2 eggs	1-1/2 teaspoons instant coffee
1/3 cup sugar	dissolved in 1 teaspoon hot water
1-1/4 cups milk	1-1/4 cups whipping cream
2 oz. unsweetened chocolate	

Whisk sugar and eggs together in a saucepan...over low heat whisk in the milk...break up the chocolate into small pieces or chop in a food processor...add with the coffee to the saucepan...heat slowly whisking constantly until slightly thickened...DO NOT LET IT BOIL...cool.

When cool add whipping cream...refrigerate until cold.

When cold...pour into the BIG CHILL™ and freeze/churn until desired consistency.

Makes 3 1/4 cups.

LIMITED WARRANTY

BIG CHILL™ Ice Cream/Frozen Delight Makers distributed by Salton/MAXIM Housewares Group are warranted for one year from date of purchase against defects in workmanship and material. During that period these defects will be repaired or the product will be replaced at Salton/MAXIM's option, without charge. This warranty covers normal consumer usage and does not cover damage which occurs in shipment or failure which results from alteration, accident, misuse, abuse, neglect, installation, commercial use or improper maintenance. This warranty is effective only if the product is purchased and operated in the USA, and does not extend to any units which have been used in violation of written instructions furnished by Salton/MAXIM Housewares Group, or to units which have been altered or modified without authorization of Salton/MAXIM Housewares Group, or to damage to products or parts thereof which have had the serial number removed, altered, defaced or rendered illegible.

Service and Repair

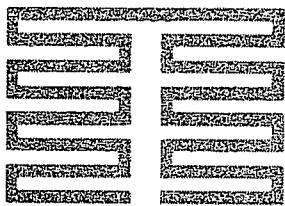
DO NOT attempt to repair your BIG CHILL™ Ice Cream/Frozen Delight Maker. Should the appliance malfunction, you should first call toll free 1-800-233-9054 between the hours of 9:00 am and 5:00 pm Central Standard Time and ask for CONSUMER CUSTOMER SERVICE stating that you are a consumer with a problem. If the problem cannot be resolved, you will be asked to return the machine to the factory for repair. Under no circumstances should you attempt to open the housing and repair the machine. Should you do this, your warranty will be voided.

To Return for Service

1. Securely package and return the product, PREPAID to: Salton/MAXIM Housewares Group, Repair Department, 708 South Missouri St. Macon, MO 63552-1343
2. Be sure to enclose:
 - a. Your name, address and phone number.
 - b. The date of purchase (or receipt as a gift).
 - c. An explanation of the malfunction or reason for return.
 - d. Six dollars (\$6.00) Check or Money Order payable to Salton/MAXIM Housewares Group for return postage and handling.
 - e. To insure prompt "In-Warranty" service, be sure to include proof of date of purchase.

We recommend you take the necessary precaution of insuring the parcel.

3. **Toll Free** Number: 1-800-233-9054.



salton™