

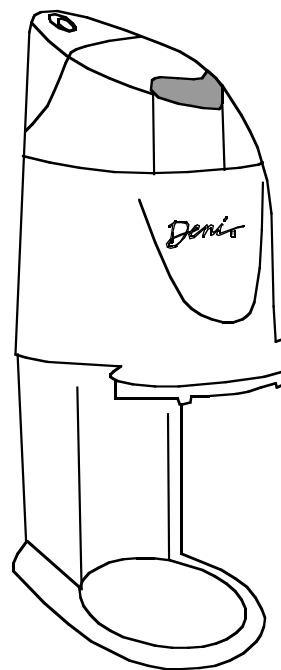
Soft Serve
Ice Cream Maker

Deni[®]

BONUS
Includes
Recipes

Model 5530

IMPORTANT
Please keep these instructions
and your original box
packaging.



INSTRUCTIONS
FOR PROPER USE AND CARE

IMPORTANT SAFEGUARDS

When using this electrical appliance, safety precautions should always be observed, including the following:

- **Read all of the instructions.**
 - Do not let the cord hang over the edge of the work space or touch any hot surfaces.
 - Place the ice cream maker securely in the center of the counter or work space.
 - Close adult supervision must be provided when this appliance is used by or near children.
 - Avoid any contact with moving parts. Fingers, hair, clothing, etc. should be kept away during operation.
 - Using attachments not recommended or sold by Keystone Manufacturing Co., Inc. may cause hazards.
 - Do not operate with a damaged cord, plug, after the appliance malfunctions, or if it is dropped or damaged in any manner. Return the ice cream maker to Keystone Manufacturing Co., Inc. for examination, repair or electrical or mechanical adjustment.
 - Always unplug before cleaning and removing parts.
 - For indoor use only.
 - Do not place near hot gas or electric burner.
 - Keep utensils out of the canister while in use to reduce the risk of harm to persons or to the ice cream maker.
- SHARP OR METAL UTENSILS OR OBJECTS SHOULD**

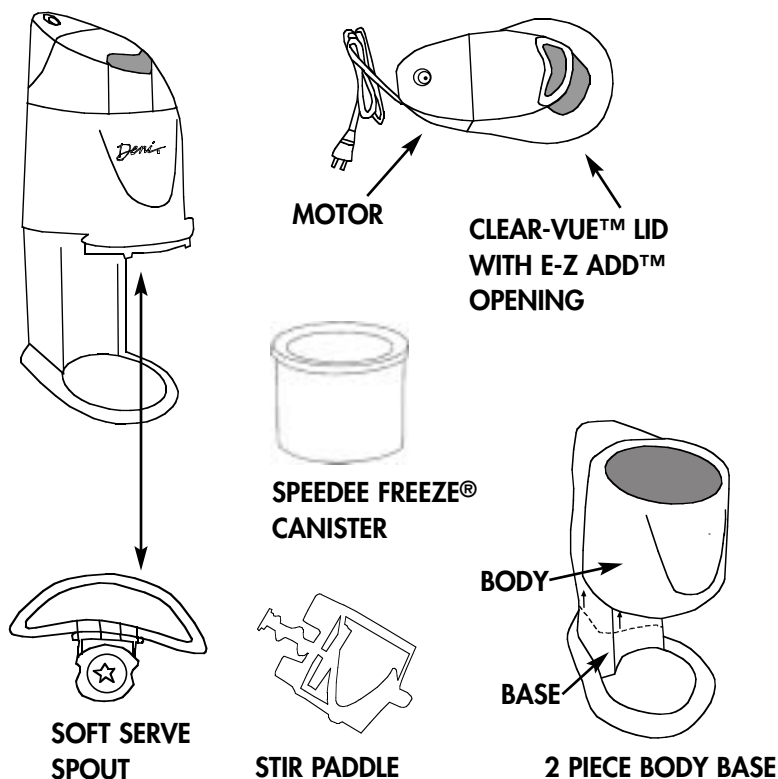
NOT BE USED ON THE INSIDE OF THE CANISTER. They can scratch or damage it. Rubber or wooden utensils may be used when the ice cream maker is off.

- Do not clean with metal scrubbing pads. Pieces can break off the pad and short-circuit electrical parts, creating a possibility of an electrical shock.
- To protect against electrical shock, do not rinse or immerse plug, cord or motor top in water or any other liquid.
- Do not use an extension cord with this ice cream maker. However, if one is used, it must have a rating equal to or exceeding the rating of this appliance.
- The ice cream maker should always be in the off position before inserting or removing plug from a wall outlet.
- Do not leave unattended while the unit is on.
- Do not use ice cream maker with wet or moist hands.
- This ice cream maker is for household use only.
- This ice cream maker should not be used for other than the intended use.
- The Deni Soft Serve Ice Cream Maker has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only one way, as a safety feature. Reverse the plug if the plug does not fit fully in the outlet. Contact a qualified electrician if it still does not fit. Do not attempt to defeat this safety feature.

SAVE THESE INSTRUCTIONS

FEATURES

Your new *Deni Soft Serve Ice Cream Maker* allows you to create a variety of frozen treats: several ice cream flavors, sorbets, sherbet, frozen yogurt, margaritas, even your favorite frozen drink in less than 10-20 minutes! The following features come with your *Deni Soft Serve Ice Cream Maker*:



- **Motor Top with on/off switch**
Compact 16 watt motor is easy to operate.
- **Clear-Vue™ Lid**
Easily add ingredients by pouring them through the opening of the lid without turning the machine off.
- **Speedee Freeze® Double Insulated Canister**
The double liquid filled walls keep the cylinder bowl cold longer, for best freezing results.
- **Stir Paddle**
Turns ingredients into ice cream.
- **Soft Serve Spout**
Push down when ready to dispense for ice cream cones and sundaes.
- **Body**
Sturdy base provides room for large sundae bowls.

Before First Use

1. Remove all packing materials and literature from inside the ice cream maker.
2. Wash the Speedee Freeze canister, Clear-Vue lid, body base and stir paddle in warm soapy water. Rinse and dry all parts thoroughly. **NEVER** immerse motor in water.

Freezing the Speedee Freeze® Canister

- Before making frozen desserts, it is very important that the Speedee Freeze canister be properly frozen. The *Deni Soft Serve Ice Cream Maker* features a double insulated bowl that requires thorough freezing. We recommend placing the Speedee Freeze canister upright in the back of your freezer where the temperature is the coldest.
- Make sure the Speedee Freeze canister is washed and thoroughly dried. For best results, wrap canister in a plastic bag.
- The length of time necessary to properly freeze the canister depends on the temperature in your freezer. Freezing time can vary from 8–24 hours, depending on freezer temperatures ranging from -30°C/-22°F to -10°C/+3°F.
- Shake the Speedee Freeze canister to ensure a properly frozen bowl. The canister should have no liquid moving inside. If you hear liquid, it is not frozen.
- Keep your Speedee Freeze canister in the freezer when not in use so you can create frozen desserts anytime.

HOW TO OPERATE

1. Place the canister in the freezer overnight, (see Freezing the Speedee Freeze® canister).
2. Follow the recipes in our instruction booklet. Almost any frozen dessert recipe can be used providing it does not make more than 1 quart. Note: Do not use hard ingredients or candies, they will not pass through the soft serve spout!!!!!!
3. Prepare the ingredients. Note: For best results, leave the mixture in the refrigerator for at least 4 hours until chilled.
4. Attach the motor on top of the clear vue lid.
5. Take the canister out of freezer and place into body. **The canister should be used immediately after removal from freezer because it will begin to thaw.**
6. Place the stir paddle into the opening in the motor. Place the spiral-shaped piece of the paddle into the bottom hole of the canister.
7. Lock the Clear-Vue™ lid onto the body. Lock the lid using the “lock” and “unlock” labels on the top of the body.
8. Place the soft serve spout into the bottom of the body. Place the handle to the left side and twist counter clockwise. The soft serve spout handle should always be up, until you are ready yo dispense.
9. Plug the unit in.
10. Press the **ON** button. **It is very important to turn the unit on first before pouring the mixture in. The paddle will move**

while the canister remains stationary.

11. Immediately pour the chilled mixture in the top opening of the Clear-Vue lid to begin the freezing process.
12. Leave the machine on for about 10-20 minutes until mixture becomes the desired thickness. Your result should be a soft ice cream that can be dispensed into a cone (or bowl) using the soft serve spout.
14. To serve: place a cone or bowl under the soft serve spout. Push down on the soft serve spout handle to distribute the ice cream. Pull the handle back up when you reach the desired amount of ice cream. Turn the unit off when complete. Any remaining amount of ice cream you do not wish to eat at that time should be placed in a freezer-safe airtight container. **Do not** use metal utensils or objects in the Speedee Freeze Canister. **Do not** leave the ice cream in the Speedee Freeze Canister for any great period of time (more than 30 minutes) or it will freeze to the sides.

NOTE: The soft serve spout is not intended for frozen desserts with nuts, candies, or other hard ingredients, these ingredients will not pass through the soft serve spout, risking damage and/or failure to ice cream making.

TO DISASSEMBLE UNIT:

1. Make sure the switch at the top of the motor top is in the "OFF" position.
2. Unplug the unit.
3. Turn the motor and lid to the unlock position and lift motor and lid off the body.
4. Lift the paddle out of the canister.
5. To remove the clear-vue lid from the motor, face the motor upright. Place both thumbs on the spot marked "latches" scoop your hands beneath the motor. Applying gentle pressure on the latches, gently lift the motor from the lid.
6. Do NOT immerse the motor in water. Contact with water, can result in damage and/or failure of the motor. The motor can be wiped with a damp cloth.
7. Remove all ice cream from the canister before removing the soft serve spout. To remove the soft serve spout turn clockwise.
8. Lift the canister to clean. Do NOT use metal utensils or objects in the Speedee Freeze canister.
9. Do NOT place any parts in the dishwasher. Instead, wash with warm water and a mild soap. Do NOT use abrasive detergents or metal objects to clean the parts of the ice cream maker.

TROUBLESHOOTING

■ ICE CREAM DID NOT BECOME A SOFT CUSTARD

The canister must be frozen properly. Check the temperature in your freezer. Make sure it is $-10^{\circ}\text{C}/+3^{\circ}\text{F}$ or below. If the freezer is above this temperature and cannot be changed, ingredients should be as cold as possible. Put mixture in the freezer for at least 1-2 hours until the mixture starts to crystallize.

■ UNIT STARTED THEN STOPPED

The motor of the unit may be overheated. Give the machine 15 minutes to cool down then turn the motor top back on.

Placing the Speedee Freeze canister in a deep freezer may cause the ingredients to become too firm for the motor to work properly. It may be helpful to leave the canister out for 5 minutes before pouring in the ingredients.

Placing ingredients in the canister before turning the unit on, may cause ingredients to freeze to the bottom of the canister and stop the machine. **Always turn the machine on before pouring in ingredients.**

Hints and Tips

- **Read all the instructions and save for future reference.**
- Chill all recipes before pouring in the ice cream maker.
- Flavors should be more pronounced before freezing.
- For better results drain your yogurt.
- We do not recommend adding chopped or chunky ingredients into the soft serve dessert until after dispensed, because it may clog the machine.
- For pre-cooked recipes, make the mixture one day before. This will allow it to cool completely and increase in volume.
- Recipes that do not require cooking are best made with an electric mixer to increase the mixture's volume.
- Cream, sugar, eggs, and milk are the most common ingredients in ice cream. Substitutions with similar ingredients may be used depending upon your preference. For example, any type of cream can be used, however, there will be a difference in color, texture and flavor. The richer the cream you use, the richer the results. Heavy cream contains about 36% fat, which is the richest. Whipping cream, coffee (light) cream and half-and-half contain approximately 30%, 18%, and 10% of fat respectively.
- 4 oz. of egg substitute is equivalent to two eggs.
- When adding or using eggs in any of our recipes we

recommend heating or cooking the recipe mixture.

- Artificial sweeteners can be used in place of sugar; however, they should be added when the mixture is cool, at most, room temperature. If sugar is dissolved by heat in a recipe, omit this process when using a sugar substitute. Instead, mix sweetener in until thoroughly dissolved.
- Adding one small egg white will volumize most mixes.
- If a recipe calls for alcohol, add it last, only minutes before complete freezing. Otherwise, the alcohol may impede the freezing process.
- The taste of sorbets is largely affected by the ripeness and sweetness of fruit or juice. For tart fruit, add sugar or omit sugar if fruit is very ripe. Once frozen, the ice cream will taste less sweet than the mixture.
- Storage of homemade ice cream in the freezer should be done in airtight containers.
- Ice cream mixtures stay fresh in the refrigerator for several days. They should be mixed well before adding to the Speedee Freeze® canister.
- Mixture will increase in volume during the freezing process; therefore, be sure to stop at the MAX line when pouring mixture into the cylinder.

FROZEN DESSERT RECIPES

The following recipes are for 1 qt.

Banana Orange Frozen Yogurt

Ingredients:

1½ cups vanilla yogurt	¼ cup milk
½ cup orange juice	¼ cup light corn syrup
1 cup mashed banana	

Method:

1. In a mixing bowl, combine all ingredients and mix well.
2. Follow standard instructions on pg. 3.

Blackberry Sorbet

Ingredients:

2 cups fresh blackberries	½ cup orange juice
½ cup water	2 egg whites
⅔ cup sugar	

Method:

1. On medium heat, in a saucepan, combine blackberries, water and sugar.
2. Stir until sugar is dissolved.
3. Puree, then chill thoroughly.
4. Beat egg whites until soft peaks form.
5. Add orange juice to the blackberries.
6. Whisk in egg whites.
7. Follow standard instructions on pg. 3.

Cappuccino Ice Milk

Ingredients:

- 1/3 cup + 2 tbsp. sugar
- 2 tbsp. water
- 1/4 cup instant espresso powder
- 1/4 tsp. ground cinnamon or nutmeg
- 3 cups whole milk

Method:

1. In medium saucepan, combine sugar and water.
2. Cook without stirring, over medium heat, until sugar turns a deep caramel color.
3. In another bowl, stir espresso powder and cinnamon.
4. Add milk and stir to dissolve espresso.
5. Whisk in remaining milk.
6. Pour milk mixture into cooked sugar mixture.
7. Whisk mixture over low heat until fully dissolved.
8. Allow mixture to stand and cool, then refrigerate overnight.
9. Follow standard instructions on pg. 3.

Chocolate Frozen Yogurt

Ingredients:

- 1 1/2 cups plain or vanilla flavored yogurt
- 1/2 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1/3 to 1/2 cup baking cocoa (to taste)

Method:

1. Combine all ingredients in a mixing bowl.
2. Beat well.
3. Chill thoroughly.
4. Follow standard instructions on pg. 3.

Chocolate Chip Frozen Yogurt

Ingredients:

- 1 1/2 cups plain or vanilla flavored yogurt
- 1/2 cup sour cream
- 1/4 cup light corn syrup
- 3/4 cup sugar
- 1 tsp. vanilla
- 1 cup mini chocolate chips

Method:

1. Combine first five ingredients in a mixing bowl and beat well.

2. Chill thoroughly.
3. Follow standard instructions on pg. 3.
4. Top with chocolate chips after dispensing.

Chocolate Ice Cream

Ingredients:

- 2 cups of heavy cream
- 1 cup sugar
- 4 oz. egg substitute
- 1 1/2 teaspoon vanilla
- 1/2 to 2/3 cup baking cocoa (to taste)

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Add eggs and vanilla to the mixture and blend well.
3. Add cream.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 3.

For those who are concerned about eggs, egg substitutes can be added to a mix without cooking. You may also eliminate the eggs. If any recipes in this book are to be used by diabetics or persons with other afflictions, please consult your doctor before using.

Chocolate Peanut Butter Ice Cream

Ingredients:

- 1 cup of heavy cream
- 1 cup half and half or milk
- $\frac{3}{4}$ cup sugar
- 4 oz. egg substitute
- $1\frac{1}{2}$ teaspoon vanilla
- $\frac{1}{2}$ to $\frac{2}{3}$ cups baking cocoa (to taste)
- $\frac{1}{2}$ cup peanut butter

Method:

1. Combine cocoa and sugar in a mixing bowl, processor, or blender and mix.
2. Blend in peanut butter and eggs.
3. Add cream, half and half and vanilla.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 3.

Espresso Ice

Ingredients:

- 3 tbsp. instant espresso
- $2\frac{1}{2}$ cups boiling water
- 1 tbsp. vanilla extract
- $\frac{3}{4}$ cup sugar

Method:

1. Dissolve coffee in boiling water.
2. Stir sugar into coffee until dissolved.
3. Chill thoroughly.
4. Stir in vanilla extract.
5. Follow standard instructions on pg. 3.
6. Serve with a dollop of whipped cream and a sprinkle of cocoa.

Fat Free Cheesy Peach Ice Cream

Ingredients:

- $1\frac{1}{2}$ cups evaporated skim milk
- $1\frac{1}{2}$ tsp. plain gelatin
- $\frac{3}{4}$ cup pureed ripe peaches
- 4 oz. egg substitute
- 3 oz. fat-free cream cheese
- 1 tsp. vanilla
- $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ tsp. cinnamon
- $\frac{1}{4}$ tsp. ground all spice
- $\frac{1}{4}$ tsp. ground cloves
- $\frac{1}{4}$ tsp. grated nutmeg

Method:

1. To soften gelatin, place $1\frac{1}{2}$ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly and follow standard instructions on pg. 3.

Fat Free Chocolate Ice Cream

Ingredients:

- 2 ½ cups evaporated skim milk
- 1½ tsp. plain gelatin
- 1 tsp. vanilla extract
- ¾ cup sugar
- 4 oz. egg substitute
- ½ to ¾ cup baking cocoa (to taste)

Note: Combine cocoa and sugar before adding to recipe to facilitate easy mixing of the cocoa.

Method:

1. To soften gelatin, place 1½ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 3.

Fat Free Orange Frozen Yogurt

Ingredients:

- ¾ cup evaporated skim milk
- 1½ tsp. plain gelatin
- 4 tbs. orange juice
- 4 oz. egg substitute
- 1½ cups vanilla flavored fat-free yogurt
- 1 tbs. orange zest
- 1 cup sugar
- dash salt

Method:

1. To soften gelatin, place ¾ cups of milk in a small saucepan and sprinkle the gelatin over the surface. Allow 3 minutes for gelatin to absorb into the mixture, warm the milk and stir the mixture to completely dissolve.
2. Combine remaining ingredients in a blender or food processor. Mix well. Add the milk/gelatin and continue processing to ensure proper mixing.
3. Chill thoroughly.
4. Follow standard instructions on pg. 3.

French Chocolate Mint Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- ⅓ cup cocoa
- 3 cups cream
- 1 tsp. vanilla
- 1½ tbs. mint extract

Method:

1. Beat egg yolks and cream together.
2. Blend in sugar.
3. Cook over medium heat, stirring constantly, until thick enough to coat the spoon.
4. Remove from heat and gently sift cocoa into the mixture.
5. Beat well until blended.
6. Cool, then add vanilla and mint extract.
7. Mix well and refrigerate overnight.
8. Follow standard instructions on pg. 3.

French Vanilla Ice Cream

Ingredients:

- 3 egg yolks
- 1 cup sugar
- 3 cups cream
- 2 tsp. vanilla

Method:

1. Beat eggs and cream together in a large saucepan.
2. Add sugar and cook over low heat, stirring constantly until thickened (approx. 10 minutes).
3. Mixture should coat the spoon.
4. Cool, then add vanilla.
5. Mix well and refrigerate overnight.
6. Follow standard instructions on pg. 3.

Frozen Margaritas

Ingredients:

- 1 $\frac{3}{4}$ cups of water
- $\frac{1}{2}$ cup lime juice
- $\frac{3}{4}$ cup triple sec
- $\frac{2}{3}$ cup tequila

Method:

1. Combine first three ingredients.
2. Follow standard instructions on pg. 3.
3. When complete, add tequila and serve.

Frozen Piña Coladas

Ingredients:

- 1 8-oz can cream of coconut
- 2 cups sweetened pineapple juice
- $\frac{1}{2}$ cup dark rum

Method:

1. Combine first two ingredients.
2. Follow standard instructions on pg. 3. When complete, add rum and serve.

Fruit Sorbet

Ingredients:

- 3 cups fruit (such as strawberries, raspberries, blueberries or fresh pineapple)
- $\frac{1}{2}$ cup sugar

Method:

1. Combine ingredients in a processor to puree the fruit.
2. Follow standard instructions on pg. 3.

Lemon Ice

Ingredients:

- 1 12-oz. can frozen lemonade concentrate
- 2 cups of water
- 1 $\frac{1}{2}$ cups of sugar

Method:

1. Combine water and sugar in a small saucepan. Simmer to dissolve sugar, cool.
2. Mix ingredients in a mixing bowl, processor, or blender.
3. Follow standard instructions on pg. 3.

Lemon Sherbet

Ingredients:

- 1 cup frozen lemonade concentrate
- 2 cups milk
- ½ cup sugar
- 2 tbsp. grated lemon rind
- 1 egg white

Method:

1. Combine all ingredients and stir until sugar dissolves & mixture appears curdled.
2. Follow standard instructions on page 3.

Low Fat Non-Dairy Mango Freeze

Ingredients:

- 2 cups non-dairy creamer
- 1½ tsp. plain gelatin
- 4 oz. egg substitute
- 1½ cups very ripe mango puree
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 3.

Low Fat Non-Dairy Strawberry Freeze

Ingredients:

- 2 cups non-dairy creamer
- 1½ tsp. plain gelatin
- 4 oz. egg substitute
- 1½ cups pureed strawberries
- ¾ cup sugar
- 1 tsp. vanilla

Method:

1. In a small saucepan, sprinkle the gelatin over 1½ cups of non-dairy creamer. Warm the mixture (do not allow to boil) to dissolve the gelatin, stirring if necessary.
2. Add remaining ingredients and mix well in a blender or food processor.
3. Chill thoroughly.
4. Follow standard instructions on pg. 3.

Piña Colada Sherbet

Ingredients:

- ½ cup milk
- 1 cup crushed pineapple
- 2 tbs. non-fat dry milk
- 2 tbs. dark rum
- 1 cup coconut milk
- dash salt
- 1 can (10 oz.) piña colada mix, partially defrosted

Method:

1. In a blender or food processor, combine ingredients until milk is dissolved.
2. Cover and chill thoroughly.
3. Follow standard instructions on pg. 3.

Pineapple Ice

Ingredients:

- 12 oz. can frozen pineapple concentrate
- 1½ cups water
- 1 cup of sugar

Method:

1. Combine sugar and water in a small saucepan. Simmer to dissolve the sugar. Cool.
2. Mix all ingredients in a mixing bowl, blender or food processor.
3. Follow standard instructions on pg. 3.

Pistachio Ice Cream

Ingredients:

- ⅔ cup unsalted, shelled pistachios
- 4 oz. egg substitute
- ¾ cup sugar
- 2 cups whipping cream
- ¼ tsp. almond extract
- 1 tsp. vanilla extract

Method:

1. In a blender or processor, combine nuts, egg substitute and cream.
2. Blend until nuts are finely chopped.
3. Mix in remaining ingredients.
4. Follow standard instructions on pg.3.

Variation:

1. Substitute pecans or walnuts for pistachios.
2. Substitute ¾ cup maple syrup for sugar.

Raspberry Ice Cream

Ingredients

- 2 cups heavy cream
- 1 cup sugar
- 4 oz. egg substitute
- 1 tsp. vanilla
- 1 cup raspberry puree'

Method:

1. Combine eggs, sugar, and vanilla in a mixing bowl and beat well.
2. Beat raspberry puree'.
3. Add cream.
4. Beat well and chill thoroughly.
5. Follow standard instructions on pg. 3.

NOTE: Strawberries, blueberries, or blackberries can substitute for raspberries.

Rich Coffee Ice Cream

Ingredients:

- 2 cups heavy cream
- 1 cup half & half
- pinch salt
- $\frac{2}{3}$ cup sugar
- 3 tbs. instant espresso coffee powder
- 1 tsp. vanilla extract
- 3 egg yolks, lightly beaten

Method:

1. Heat half & half in a small sauce pan until bubbles form along the inside of the pan. Add sugar, espresso and salt. Mix until dissolved. Remove from heat.
2. Add 1-2 tbsp. of hot mixture to egg yolks, bringing it to the milk temp.
3. Slowly add warmed yolks to hot mixture. Continue to cook over low heat. Keep stirring until the mixture reaches 160° on a candy thermometer and begins to thicken.
4. Remove saucepan from heat and place the saucepan in a larger bowl filled with ice or cold water. Stir until the

mixture becomes a cool custard.

5. Pour mixture through a strainer and into a bowl. Stir in vanilla and cream.
6. Cover and chill thoroughly. Follow standard instructions on pg. 3.

Strawberry Cheesecake Ice Cream

Ingredients:

- 6 oz. cream cheese
- 2 cups heavy cream
- 1½ tsp. vanilla
- 4 oz. egg substitute
- $\frac{3}{4}$ cup pureed strawberries
- 1 cup sugar

Method:

1. Beat eggs and sugar in a mixer, blender or processor until thick and cream colored.
2. Add cream, vanilla and cream cheese. Mix thoroughly.
3. Add strawberries and mix well.
4. Follow standard instructions on pg. 3.

Sugar Free Black Walnut Ice Cream

Ingredients:

- 2 cups heavy cream
- dash salt
- 1 cup half & half
- 4 oz. egg substitute
- 5 tsp. sweetener (or to taste)
- 1 tbs. vanilla
- ½ cup finely chopped black walnuts*
- ⅛ tsp. black walnut extract or 2-3 drops almond extract

Method:

1. Mix all ingredients in a food processor or blender, except for nuts.
2. Mix thoroughly.
3. Cover and chill thoroughly.
4. Follow instructions on page 3.
5. Add nuts after dispensing.

* Toasted almonds, pecans, hazelnuts and macadamia nuts can be substituted.

Sugar Free Raspberry Sherbet

Ingredients:

- 1 cup milk
- 2 cups raspberry puree
- ⅓ cup non-fat dry milk
- 2 tsp. artificial sweetener
- 1 ½ tsp. plain gelatin
- 2 tbs. triple sec or grand marnier or
- 1 tbs. orange zest + 3 tbs. orange juice

Method:

1. In a small saucepan, add milk, sprinkle gelatin over surface to soften. Warm slightly until gelatin is dissolved, stirring if necessary.
2. Add dry milk and mix thoroughly. Add remaining ingredients. Mix completely.
3. Chill thoroughly.
4. Follow standard instructions on page 3.

Note: Because of the addition of the alcohol, it is necessary to be sure the mix is well chilled before placing in the Scoop Factory, and freezing canister is as close to -20°F as possible.

Vanilla Ice Cream

Ingredients:

- 4 oz. egg substitute
- 1 cup of sugar
- 2 cups heavy cream
- 1 ½ tsp. vanilla

Method:

1. Combine eggs, sugar, and vanilla in a mixing bowl, processor, or blender.
2. Add cream.
3. Mix well and chill thoroughly.
4. Follow standard instructions on pg. 3.



Deni®

CUSTOMER SERVICE

If you have any questions or problems regarding the operation of your Deni Soft Serve Ice Cream Maker, call our customer service department toll free:

Monday through Friday
8:30 a.m. to 5:00 p.m.
(Eastern Standard Time)

1-800-DENI-822

or email us at
custserv@deni.com

www.deni.com

Deni by Keystone Manufacturing Company, Inc.®

ONE-YEAR LIMITED WARRANTY

Your Deni Soft Serve Ice Cream Maker is warranted for one year from date of purchase or receipt against all defects in material and workmanship. Should your appliance prove defective within one year from date of purchase or receipt, return the unit, freight prepaid, along with an explanation of the claim. If purchased in the U.S.A. or other country, please send to: Keystone Manufacturing Company, Inc. 33 Norris Street, Buffalo, NY 14207. If purchased in Canada, please send to: Keystone Manufacturing Company, Inc., 151 Cushman Road, St. Catharines, Ontario L2M 6T4. (Please package your appliance carefully in its original box and packing material to avoid damage in transit. Keystone is not responsible for any damage caused to the appliance in return shipment.) Under this warranty, Keystone Manufacturing Company, Inc. undertakes to repair or replace any parts found to be defective.

This warranty is only valid if the appliance is used solely for household purposes in accordance with the instructions. This warranty is invalid if the unit is connected to an unsuitable electrical supply, or dismantled or interfered with in any way or damaged through misuse.

We ask that you kindly fill in the details on your warranty card and return it within one week from date of purchase or receipt.

This warranty gives you specific legal rights. You may also have other rights which vary from state/province to state/province.

© 2003 Keystone Manufacturing Company, Inc.