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CHEF

IMPORTANT NOTICE

Please read operating instructions before using this product. Please keep original box and packing materials in the event that service is required.

For questions or concerns please contact customer service at:

Synergy Housewares, LLC.

Toll-free: 866-444-4033

Hours: M-F 9:00am-5:00pm EST

Website: bjcwarranty.synergyhousewares.com

Email: bjcwarranty@synergyhousewares.com

Printed in China

Model SBJCTEIC100

Thermoelectric Ice Cream Maker

Use & Care

IMPORTANT SAFEGUARDS

When using an electrical appliance, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and/or injury, including the following:

- 1 READ ALL INSTRUCTIONS BEFORE USING.
- 2 To protect against risk of electric shock, do not place cord, plug, or base of appliance in water or any other liquid.
- 3 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 when near the appliance.
- 4 Always unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
- 5 Avoid contact with moving parts. Keep hands, hair, clothing, as well as spatulas and other utensils away during operation to reduce the risk of injury and/or damage to the appliance.
- 6 Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest repair center for examination, repair, electrical or mechanical adjustment.
- 7 The use of attachments not recommended by Synergy Housewares, LLC. may cause fire, electric shock or risk of injuries.
- 8 Do not use outdoors.
- 9 Do not let cord hang over edge of table or counter, or touch hot surfaces.
- 10 Keep hands and utensils out of Mixing Bowl while in use to reduce the risk of injury to persons or to the appliance itself.
- 11 DO NOT USE SHARP OBJECTS OR UTENSILS INSIDE THE FREEZER CHAMBER OR BOWL! Sharp objects will scratch and damage the inside of the Mixing Bowl or Freezer Chamber. Only use nylon or rubber spatulas, or wooden spoons once the motor housing has been removed from the Mixing Bowl.
- 12 Do not use the Mixing Bowl on flames, hot plates or stoves. Do not expose to heat source. Do not wash any parts in a dishwasher; doing so may cause risk of fire, electric shock or injury.
- 13 Always attach Power Cord to appliance first, then plug cord into wall outlet. To disconnect, press the Standby/On Button until the Standby/On indicator light begins flashing then unplug from the wall outlet. Grasp plug and pull from the wall. Never yank on cord.
- 14 This is an electrical appliance. To avoid injury or death from electrical shock do not operate this appliance with wet hands, while standing on a wet surface or while standing in water.

SAVE THESE INSTRUCTIONS
HOUSEHOLD USE ONLY

Additional Safety Information

GROUNDING INSTRUCTIONS: This appliance must be grounded. It is equipped with a 3-prong cord having a grounded plug. The plug must be plugged into an outlet which is properly installed and grounded.

WARNING: Improper use of the grounded cord can result in the risk of electric shock. Consult a qualified electrician if necessary. Do not attempt to defeat this safety feature by modifying plug.

A short power-supply cord is provided to reduce the hazards resulting from entanglement or tripping over a long cord. If it is necessary to use an extension cord, it should be positioned such that it does not drape over the counter or tabletop where it can be pulled on by children or tripped over and:

- A Use only 3-prong extension cord with 3-blade grounding plug.
- B The marked rating of the extension cord must be equal to or greater than the rating of this appliance. The electrical rating of this appliance is 135 watts.

Before Your First Use

Remove all interior and exterior packaging materials. Wash all parts according to the Care and Cleaning section this manual.

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Meet Meredith

Welcome and thank you for purchasing from my Blue Jean Chef Housewares and Kitchen Collection!

I have always loved food! Luckily for me, I've been able to turn this love of food into a career in cooking and have spent the last twenty-five years sharing this passion with family, friends, students, co-workers and anyone around me. I began working in the culinary world as baker in a small independent bistro in Canada. Then after culinary school, I became a line cook in Michelin-starred restaurants in France and California. I've worked as an instructor at a culinary school, as a test kitchen manager and recipe developer, as a home cooking teacher, as a live television cooking personality and I've authored 8 cookbooks.

My passion for teaching led me to create Blue Jean Chef® as a vehicle to reach more people not only through my website, but through cooking school videos, cookbooks, social media and now kitchen equipment and housewares. My promise to you is that every product that bears the Blue Jean Chef® name has been carefully considered, touched and tested by me. I believe good kitchen equipment is a key ingredient to success and your success is what matters most.

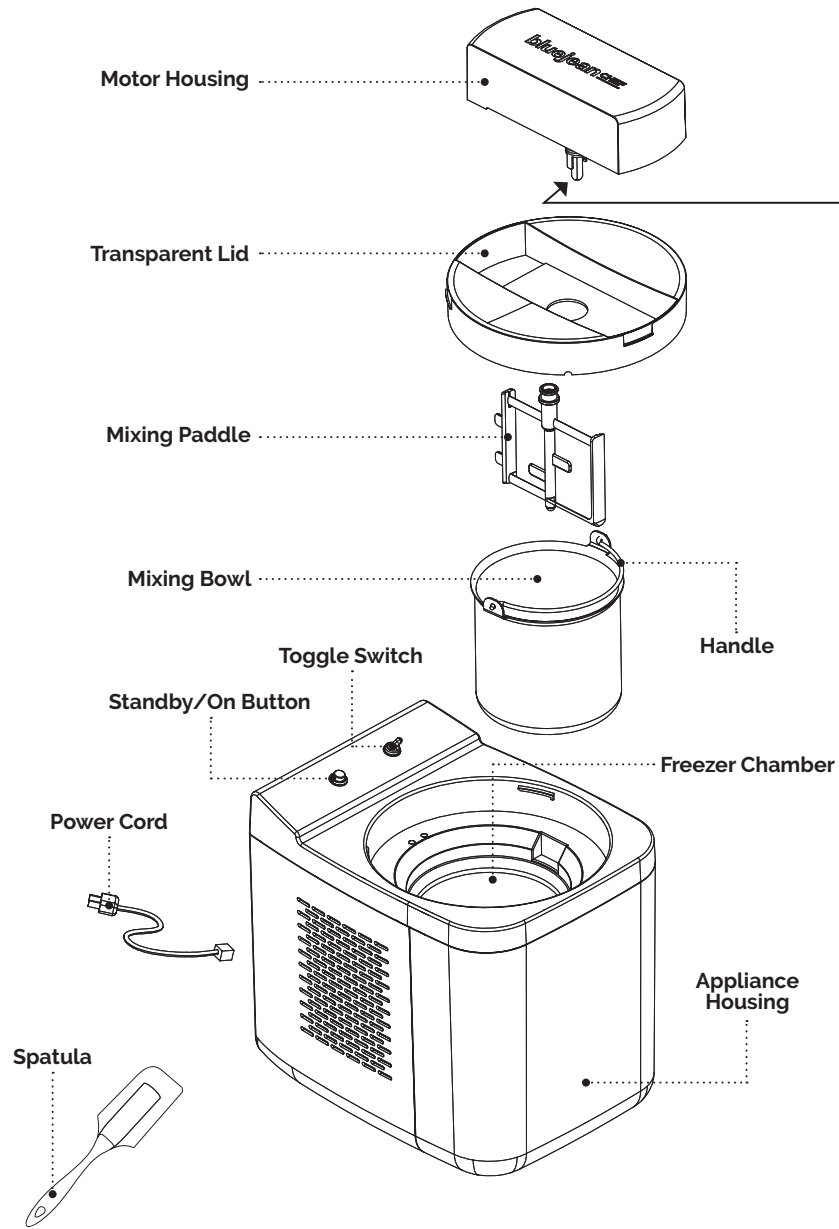
"I created Blue Jean Chef®, hoping to help you become as comfortable and confident in your kitchen as you are in blue jeans."

Meredith Laurence

Please visit me at bluejeanchef.com, or follow me as bluejeanchef on:



Get to Know Your Ice Cream Maker



Actual product may differ slightly from illustrations in this manual

Get to Know Your Ice Cream Maker (Cont.)

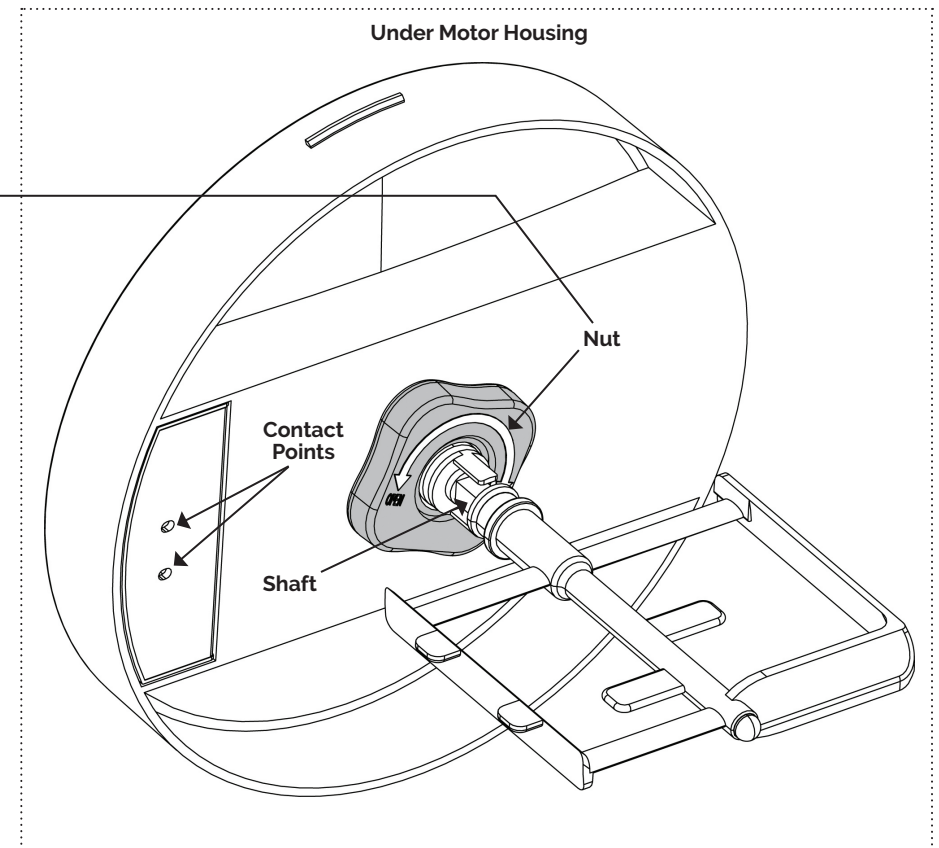


Figure 2

Disassembly

- Remove the assembled Motor Housing from the Freezer Chamber by rotating the Motor Housing a quarter turn counterclockwise (see Figure 1) and lifting straight up.
- Grasp the Mixing Bowl by the Handle and lift straight out of the Freezer Chamber.
- Remove the Mixing Paddle by pulling it straight out of the Shaft of the Motor Housing.
- To remove the Motor Housing from the Transparent Lid, turn the Nut located on the Shaft counterclockwise (Figure 2) until it is removed then lift the Motor Housing from the Transparent Lid.

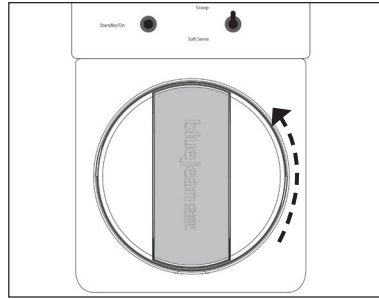


Figure 1

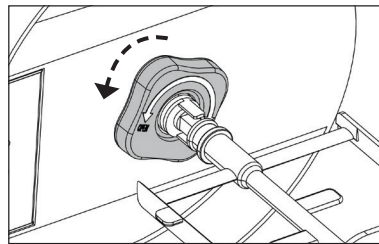


Figure 2

Assembly

- Place the Motor Housing in the Transparent Lid until it is flush with the bottom.

NOTE: Make sure the Contact Points on the underside of the Motor Housing are aligned with the opening of the Transparent Lid.

Place the Nut over the Shaft then turn clockwise until hand tightened.

- Insert the Shaft of the Motor Housing into the top of the Mixing Paddle until it snaps into place.

- Insert the Mixing Bowl into the Freezer Chamber by aligning the ends of the Handle of the Mixing Bowl with the receptacles of the Freezer Chamber (See Figure 3).

- Place the assembled Motor Housing into the Freezer Chamber as shown in Figure 4. Turn the Motor Housing clockwise until it stops and is positioned as shown in Figure 5.

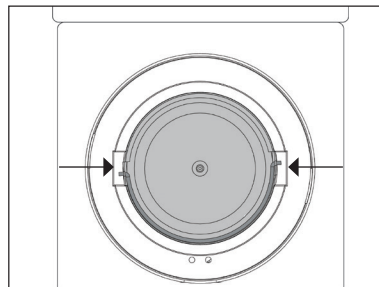


Figure 3

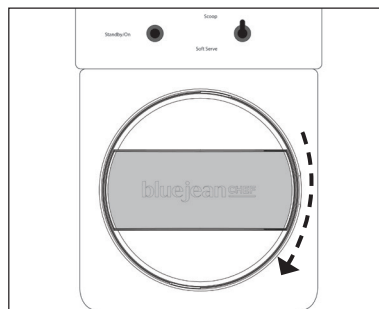


Figure 4

Using Your Ice Cream Maker

- Please read the Helpful Hints section on the next page of this manual before making your dessert.
- Place the Ice Cream Maker on a stable and flat surface and allow room for proper air ventilation around the ventilation grates on all sides of the Appliance Housing.
- Attach the Power Cord to the rear Cord Receptacle of the Appliance Housing first, then plug into wall outlet. When plugged in, the appliance will be in standby mode and the Standby/On indicator light will begin flashing.
- Prepare your ice cream recipe and pour the mixture into the removable Mixing Bowl. Never pour ingredients directly into the Freezer Chamber. Do not add items such as seeds, peels, or pits into the recipe. See Helpful Hints section to understand when to add extra ingredients.
- Place the assembled Motor Housing into the Freezer Chamber as shown in Figure 4. Turn the Motor Housing clockwise until it stops and is positioned as shown in Figure 5.

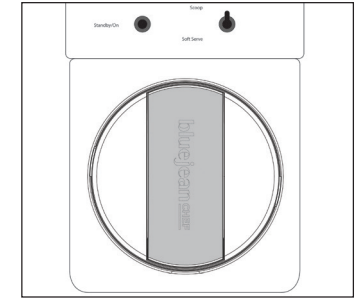


Figure 5

- Press the Toggle Switch up for "Scoop", or down for "Soft Serve" selection. "Scoop" will provide a slightly firmer texture than the "Soft Serve" selection. Press the Standby/On Button and the Mixing Paddle will begin rotating. The indicator light will turn on next to your selected setting. The Standby/On Button will remain on.
- Depending on the quantity and type of ingredients used as well as the room temperature, the unit will take between 45-120 minutes to make ice cream.
- The Ice Cream Maker will beep once the ice cream is ready. You can stop the Mixing Paddle anytime once the ice cream has reached your desired consistency by pressing the Standby/On Button (the indicator light will begin flashing).
- Remove the assembled Motor Housing from the Freezer Chamber by rotating the Motor Housing a quarter turn counterclockwise (see Figure 6) and lifting straight up. Depending on consistency of ice cream the Mixing Paddle could still be in the Mixing Bowl. Simply remove and set aside.
- Lift the Mixing Bowl by the Handle out of the Freezer Chamber and use a scoop or the included Spatula to remove the ice cream. Transfer to a freezer-safe container or serve immediately.

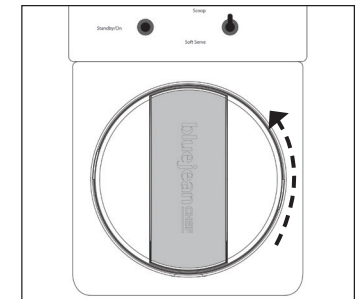


Figure 6

Helpful Hints

- If you would like to add ingredients such as chocolate chips, cookie dough, nuts, pretzels, candies, or sprinkles we suggest that you freeze these items first (in a single layer in your freezer if they tend to stick). Once your recipe is done mixing, transfer the ice cream to a chilled freezer-safe storage container. You can then fold in or layer these ingredients into the mixture. This will give the best flavor, texture and appearance without causing any unwanted melting.
- If you wish to swirl in caramel, marshmallow fluff or chocolate, you should have those as cold as possible before adding to the finished ice cream. Never add extra ingredients to the Ice Cream Maker while mixing as they will become over-blended and could cause the ice cream to remain liquid.
- The recipes in this manual are written to fit this Ice Cream Maker. Don't be tempted to add more than what a recipe calls for or it may not freeze completely and will end up more like a milkshake. Although there is extra space in the Mixing Bowl, this space is needed so that the Mixing Paddle can add air to the mixture, which improves the texture in the finished recipe.
- If desired, you can pre-chill the Mixing Bowl in the Freezer Chamber by turning it on for 10 minutes before adding a recipe base to it. This step will help the ice cream set faster.
- If you are making substitutions such as lower fat milks, you can expect the consistency to change. While this doesn't mean that the outcome will taste less than optimal, it will be different in appearance, taste, texture and possibly volume. The most common ingredients in ice cream are cream, milk, sugar, eggs and flavorings. Cream provides most of the mouth-feel we associate with great ice cream although there are many types of ice cream from all over the world that do not necessarily contain cream and rely on milk instead.
- If you wish to add alcohol to a recipe or even alcohol-based extracts such as pure mint extract, it is best to stir them in once the motor stops or at the very end of the mixing process. This is because alcohol inhibits the freezing process and if more than 1-2 teaspoons are added to a recipe it can prevent the mixture from freezing altogether.
- If you want to add fresh fruit to a recipe it is important that you first either slice or mash the fruit then sweeten it with some sugar before letting it stand for 20-30 minutes or until the fruit's juices are released. The reason for this is that fruit contains mostly water and if you add un-sugared fruit to the ice cream it will freeze solidly and have the texture and hardness of an ice cube, an unpleasant textural contrast in ice cream. If you wish to avoid sugar you can puree the fruit or cook it first which also will prevent the "ice cube" problem.
- If your mixed ice cream base is warmer than 45°F you can quick-chill it this way:
 - Pour prepared ice cream or sorbet mixture into a 1-quart zipper top bag, press out most of the air then seal.
 - In a medium-mixing bowl add 2 cups cold water and 4 cups ice cubes.
 - Submerge bag with mixture in the ice water.
 - Let stand in ice water for 10 minutes, agitating bag several times.
 - After 10 minutes it will be at optimal temperature for making into ice cream or sorbet.

Care and Cleaning

- **WARNING:** To avoid the risk of electrical shock, always ensure the product is unplugged from the electrical outlet before assembling, disassembling, moving, or cleaning it. Do not immerse any part of the Power Cord, Appliance Housing or Motor Housing in water or any other liquid.
- Do not place any parts of your Ice Cream Maker in the dishwasher and never use harsh, abrasive cleaners.
- Disassemble the parts of your Ice Cream Maker according to the Disassembly section in this manual.
- Clean the removable Mixing Bowl, Mixing Paddle, Transparent Lid, Nut, and Spatula in warm soapy water using a sponge or cloth. Rinse and dry all parts thoroughly. Never use your Mixing Bowl unless it is completely dry to prevent ice crystals from forming during the mixing process.
- Clean the Freezer Chamber with a damp, warm, soapy cloth or sponge and wipe dry with a soft cloth. Wipe the Motor Housing with a slightly damp soft cloth or sponge. Avoid getting any water into the ventilation holes of the Appliance Housing.

Limited Warranty

This warranty covers all defects in workmanship or materials in the mechanical and electrical parts, arising under normal usage and care, in this product for a period of 12 months from the date of purchase provided you are able to present a valid proof-of-purchase. A valid proof-of-purchase is a receipt specifying item, date purchased, and cost of item. A gift receipt with date of purchase and item is also an acceptable proof-of-purchase. Product is intended for household use only. Any commercial use voids the warranty.

This warranty covers the original retail purchaser or gift recipient. During the applicable warranty period within normal household use, we will repair or replace, at our discretion, any mechanical or electrical part which proves defective, or replace unit with a comparable model.

To obtain service under the terms of this warranty, call Toll Free (866) 444-4033.

THIS LIMITED WARRANTY COVERS UNITS PURCHASED AND USED WITHIN THE UNITED STATES AND CANADA AND DOES NOT COVER:

- Damages from improper installation.
- Defects other than manufacturing defects.
- Damages from misuse, abuse, accident, alteration, lack of proper care and maintenance, or incorrect current or voltage.
- Damage from service by other than an authorized dealer or service center.

This warranty gives you special legal rights and you may also have other rights to which you are entitled which may vary from state (province) to state (province).

Proof of purchase required to validate the warranty.

Shipping and handling charges may apply.



Recipes

Custard-Style Ice Cream Master Recipe

MAKES: **3 CUPS**

INGREDIENTS

- 1 ½ CUPS** heavy cream
- ¾ CUP** whole milk
- ½ CUP** granulated sugar
- ¼ TEASPOON** salt
- ½** vanilla bean or **1 TEASPOON** vanilla extract
- 4 EGG YOLKS**

DIRECTIONS

- 1 Combine the heavy cream, milk, sugar and salt in a medium saucepan. Split open the vanilla bean (if using) and scrape the seeds out into the mixture, tossing the vanilla pod into the pot as well. Bring the mixture to just below boiling, whisking regularly to help dissolve the sugar. Remove the pan from the heat. Stir in the vanilla extract (if using).
- 2 Whisk the egg yolks in a bowl. Temper the egg yolks into the cream mixture by whisking a little hot cream into the eggs to warm them. Then, whisk the warmed egg yolks back into the saucepan.
- 3 Return the pan to the low heat and heat gently until the mixture thickens, stirring with a spoon or spatula (not a whisk). When the mixture coats the back of the spoon and leaves a stripe when you run your finger down the spoon, the custard is ready (about 170°F).
- 4 Strain the custard through a fine strainer to remove any lumps. Refrigerate or chill the custard over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 5 Transfer the custard to a pre-chilled ice cream maker and churn into ice cream.
- 6 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Philadelphia-Style Ice Cream Master Recipe

MAKES: **3 CUPS**

INGREDIENTS

- 1½ CUPS** heavy cream
- ½ CUP** whole milk
- ¼ CUP** granulated sugar
- ¼ CUP** corn syrup
- ¼ TEASPOON** salt
- ½** vanilla bean or **1 TEASPOON** vanilla extract
- 1 TABLESPOON** bourbon (optional, but helps with texture)

DIRECTIONS

- 1 Combine the heavy cream, milk, sugar, corn syrup and salt in a medium saucepan. Split open the vanilla bean (if using) and scrape the seeds out into the mixture, tossing the vanilla pod into the pot as well. Bring the mixture to a simmer, whisking regularly to dissolve the sugar. Remove the pan from the heat and stir in the vanilla extract and bourbon (if using).
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into ice cream.
- 4 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Gelato Master Recipe

MAKES: **3 CUPS**

INGREDIENTS

½ CUP heavy cream
1½ CUPS whole milk, divided
½ CUP granulated sugar
¼ TEASPOON salt
½ vanilla bean or **½ TEASPOON** vanilla extract
2 TABLESPOONS cornstarch

DIRECTIONS

- 1 Combine the heavy cream, $1\frac{1}{4}$ cups of milk, sugar and salt in a medium saucepan. Split open the vanilla bean (if using) and scrape the seeds out into the mixture, tossing the vanilla pod into the pot as well. Bring the mixture to just below boiling, whisking regularly. Remove the pan from the heat.
- 2 Combine the remaining $\frac{1}{4}$ cup of milk with the cornstarch in a small bowl. Whisk to dissolve the cornstarch and then stir the cornstarch slurry into the saucepan. Return the pan to the heat and simmer over medium-low heat until the mixture thickens. Stir in the vanilla extract (if using).
- 3 Refrigerate or chill the mixture over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 4 Transfer the mixture to a pre-chilled ice cream maker and churn into gelato.
- 5 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Frozen Yogurt Master Recipe

MAKES: **3 CUPS**

INGREDIENTS

¼ CUP heavy cream
1½ CUPS whole milk Greek yogurt
½ CUP granulated sugar
1 TABLESPOON corn syrup or agave syrup or honey
¼ TEASPOON salt
1 TEASPOON vanilla extract

DIRECTIONS

- 1 Combine all ingredients in a bowl and whisk well to combine and dissolve the sugar.
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. If the yogurt you used was right out of the fridge, it is probably cold enough.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into frozen yogurt.
- 4 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Vegan Ice Cream Master Recipe

MAKES: **3 CUPS**

INGREDIENTS

1½ CUPS cashew milk
¾ CUP coconut cream or whole coconut milk (not light)
¼ CUP granulated sugar
½ CUP corn syrup or **⅓ CUP** agave syrup
¼ TEASPOON salt
½ vanilla bean or **1 TEASPOON** vanilla extract
1 TABLESPOON vodka (optional, but helps with texture)

FLAVOR SUGGESTIONS

BERRY FLAVOR

Purée 12 ounces of berries (strawberry, raspberry, blueberry, blackberry) in a blender along with 2 tablespoons of sugar and a squeeze of lemon juice. Add more sugar to taste, depending on the sweetness of your berries. The purée should be on the sweet side. Strain away and discard the seeds. You should have about 1½ cups of purée. Stir 1½ cups of the berry purée into the base before churning as directed. You may need to do two batches of ice cream with this variation.

CHOCOLATE FLAVOR

Take ½ cup of the heavy cream from the recipe (if making frozen yogurt, increase the heavy cream to ½ cup; if making vegan ice cream, use ½ of the coconut cream) and whisk in 1 tablespoon of sifted Dutch-processed cocoa powder. Heat to a simmer. Place ½ cup of chopped chocolate in a bowl and pour the hot cocoa cream over the chocolate. Stir to melt. Prepare base recipe as directed and stir this mixture into the base before chilling. Once cold, churn as directed.

CARAMEL FLAVOR

Combine ½ cup sugar with 2 tablespoons water in a medium saucepan. Bring to a boil and let the sugar start to caramelize and turn deep brown in color. When it is a mahogany color, remove the pan from the heat. Proceed with the base recipe, adding the ingredients to the same pan with the caramel and cutting the sugar quantity in the recipe in half. The mixture will sputter and spit when you add the ice cream ingredients, but the caramel will melt down again. Mixture should be completely smooth. Chill and churn as directed.

DIRECTIONS

- 1 Combine the cashew milk, coconut cream, sugar, corn syrup and salt in a medium saucepan. Split open the vanilla bean (if using) and scrape the seeds out into the mixture, tossing the vanilla pod into the pot as well. Bring the mixture to a simmer, whisking regularly to dissolve the sugar. Remove the pan from the heat and stir in the vanilla extract and vodka (if using).
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into ice cream.
- 4 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Buttermilk Ice Cream with Cherry Swirl

MAKES: **3 CUPS**

INGREDIENTS

- 1 CUP** heavy cream
- 1 CUP** buttermilk
- ½ CUP** sugar
- ¼ TEASPOON** salt
- ¼ CUP** cherry preserves

DIRECTIONS

- 1 Combine the heavy cream, buttermilk, sugar and salt in a bowl and whisk vigorously to dissolve the sugar.
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. If the buttermilk and cream you used was right out of the fridge, it is probably cold enough.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into ice cream.
- 4 Transfer the frozen ice cream to a container and dollop the cherry preserves on top. Swirl the preserves into the ice cream.
- 5 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Orange Creamsicle Frozen Yogurt

MAKES: **4 CUPS**

INGREDIENTS

- ZEST OF 1** orange, finely grated (about 1 tablespoon)
- 3 OUNCES** cream cheese, softened
- ½ CUP** sugar
- 1 CUP** plain whole milk yogurt
- 1 CUP** orange juice
- PINCH** salt

DIRECTIONS

- 1 Combine the orange zest, cream cheese and sugar in a bowl and beat together well. Add the yogurt, orange juice and salt and whisk to combine and break up any lumps.
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into frozen yogurt.
- 4 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

Fruit Sorbet

MAKES: **3 CUPS**

INGREDIENTS

- 4 CUPS** chopped fruit (should give you 3 cups purée)
- ¾ CUP** sugar
- 3 TABLESPOONS** light corn syrup
- 2 TEASPOONS** lemon or lime juice
- 1 TABLESPOON** vodka, rum, tequila, bourbon (optional)

DIRECTIONS

- 1 Prepare the fruit purée by trimming, peeling and/or cutting the fruit into pieces. Purée the fruit in a blender until smooth. Add sugar and blend again for about 30 seconds. Strain out and discard any seeds from the purée if necessary. Stir in the corn syrup and lemon or lime juice. If using, stir in the alcohol – this helps keep the sorbet at a scoopable consistency.
- 2 Refrigerate or chill the mixture over an ice bath until it is very cold. Refrigerating overnight is a great idea.
- 3 Transfer the mixture to a pre-chilled ice cream maker and churn into sorbet.
- 4 Serve soft serve style or transfer to a container and freeze for at least 2 hours for a harder, scoopable texture.

FRUIT SUGGESTIONS

- BERRY FLAVOR
- STRAWBERRY RUM
- RASPBERRY
- PINEAPPLE TEQUILA

For more cooking classes, videos and recipes, please visit:

<https://bluejeanchef.com>

Notes

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