



For product questions contact:

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4-QUART WOODEN BUCKET ICE CREAM MAKER

User Guide:
FRSTIC-WDB



Safety



How to use



Cleaning



Recipes



Warranty

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IMPORTANT SAFEGUARDS

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

READ ALL INSTRUCTIONS BEFORE USE

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. Appliance serviced only by authorized agent.
7. The use of accessory 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 CANISTER when you plug in your appliance.
12. Do not use extension cord.

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 INFORMATION

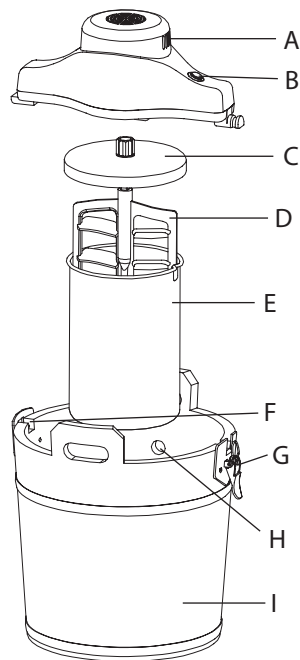


This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. 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.

SAVE THESE INSTRUCTIONS



PARTS IDENTIFICATION KNOW YOUR ICE CREAM MAKER



- A. Motor
- B. Power Switch
- C. Cover
- D. Dasher
- E. Ice Cream Canister
- F. Bucket Slot
- G. Latching Handle
- H. Drain Hole
- I. Wooden Bucket



HOW TO:

Before You Use Your Ice Cream Maker

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.

NOTE: Before using for the first time, wash all parts except MOTOR DRIVE (see "How To Clean Your Ice Cream Maker").

How To Use 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 CANISTER prior to making 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 CANISTER. Do not fill above the max level marked on the inside of the CAN.
5. Insert DASHER into ICE CREAM CANISTER. Then place COVER on ICE CREAM CANISTER by lining up the stem on the DASHER with the hole on the COVER.
6. Carefully insert the ICE CREAM CANISTER with COVER into the center of the BUCKET. Make sure ICE CREAM CANISTER 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 CANISTER so that the stem of the DASHER engages hole in the bottom of the MOTOR DRIVE. Rotate ICE CREAM CANISTER slightly until MOTOR DRIVE engages ICE CREAM CANISTER 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 CANISTER starts to rotate. While ICE CREAM CANISTER 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 CANISTER rotates around the DASHER.)
10. Continue to layer ice and then rock salt until level reaches top of rotating ICE CREAM CANISTER. (NOTE: If CAN stops rotating - turn unit off - manually turn the ICE CREAM CANISTER until it seems to turn smoothly - as ice cubes might have jammed against the rotating ICE CREAM CANISTER - 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. Switch 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 CANISTER.
12. Once MOTOR DRIVE is removed, clear away ice and salt from the top of the ICE CREAM CANISTER

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 CANISTER 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 CANISTER 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 CANISTER 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 Canister:

1. Pack ice cream down into ICE CREAM CANISTER 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.



IMPORTANT POINTS

DRAIN HOLE: Check frequently to make sure excess salt water flows freely through the Drain Hole. A blocked drain hole may allow salt water to seep into the Ice Cream Canister and ruin the ice cream.

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 Maker the following steps must be followed:

1. Unplug the Ice Cream Maker.
2. Wait at least 20 minutes for the motor to cool down.
3. Plug in and operate normally.



Care & Cleaning

How To Clean Your Ice Cream Maker

Motor Drive: Switch power to Off and unplug cord. Never put MOTOR DRIVE in water. Wipe with a slightly damp cloth. MOTOR DRIVE never needs lubrication. Do Not Immerse in Liquids.

Ice Cream Canister, COVER, and DASHER: Wash in hot, soapy water. Rinse and dry thoroughly. **IMPORTANT:** ICE CREAM CANISTER should be towel dried; if left to "air dry," water spots may appear. Do not replace COVER until Ice Cream Canister is dry. Do not put any parts in dishwasher.



8

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Ice Cream BUCKET: After every use, clean thoroughly to remove salt water residue.

Helpful Hints

- 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 the power switch to Off and twist the ICE CREAM CANISTER 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. Unplug and remove MOTOR DRIVE.
- Set in sink or above sink drain to catch excess water.
- Some recipes require the mixture to be pre-cooked. Make the recipe at least one day ahead. This will allow the mixture to cool completely and adds volume.
- Uncooked recipes will yield best results when an electric mixer is used to cream the eggs and sugar. This helps increase volume in the ice cream mixture. Eggs must be cooked properly. See our eggbased recipes for instructions.

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9



- Most ice cream recipes are a combination of cream, milk, eggs and sugar. You can use any type of cream you like, but the type of cream you use will affect the flavor and texture. The higher percentage of fat, the richer the ice cream and the softer the texture. For example, heavy cream has at least 36% fat, followed by: whipping cream (30%), coffee or light cream (18%) and half & half (10%). Any combination can be used, but make sure the liquid measurement remains the same. For example, lighter ice creams can be made by using more milk than cream, or by eliminating cream altogether. Skim milk may be used, but there will be a noticeable difference in texture and taste.
- The flavor of a sorbet will depend greatly on the ripeness and sweetness of the fruit and/or juice. If fruit is too tart, add sugar; if the fruit is very ripe, decrease or omit the sugar. Freezing subdues sweetness, so the recipe will not be quite as sweet when frozen.
- Artificial sweeteners can be used as a substitute for sugar.

NOTE: Heat affects the sweetness of artificial sweetener. Only add artificial sweeteners to mixture that are cold or have been completely cooled. When a recipe calls for heating liquid to dilute sugar, omit the heating process and simply stir in the sweetener until it is well dissolved.

The following table shows substitutions for artificial sweetener used in place of sugar:

1 packet of sweetener = 2 teaspoons (10ml) sugar
6 packets = 1/4 cup (60ml)
8 packets = 1/3 cup (75ml)
12 packets = 1/2 (125ml)

- The ice cream mixture should be liquid when preparation starts. Do not use stiff mixtures (i.e. whipped cream, frozen liquids).
- The room temperature may affect the freezing time.
- Time varies depending on recipe.

Questions?

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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.

Old Fashioned Vanilla Ice Cream

2¹/₄ cups sugar
 1/4 cup plus 2 tablespoons flour
 1/2 teaspoon salt
 5 cups milk
 4 eggs, beaten
 4 cups whipping cream
 2 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. Follow how to use your Ice Cream Maker Steps.

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. Follow how to use your Ice Cream Maker Steps.

Cinnamon Black Walnut Ice Cream

4 cups whipping cream
 4 cups half and half
 2 cups sugar
 2¹/₂ cups chopped black walnuts
 1 tablespoons vanilla extract
 1 teaspoon cinnamon
 1/2 teaspoon salt

Combine all ingredients. Cover; refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps.

Chocolate Ice Cream

2²/₃ cups sugar
 2 tablespoons cornstarch
 1/2 teaspoon salt
 6 cups milk
 4 eggs, beaten
 6 squares semisweet chocolate, melted
 1¹/₃ cup half and half
 2 cups whipping cream
 2 teaspoons 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. Follow how to use your Ice Cream Maker Steps.



Chocolate Chip Ice cream

2½ cups milk
2¾ cups sugar
1 teaspoon salt
2½ cups half and half
1½ teaspoons vanilla extract
6 cups whipping cream
12 oz. (2 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. Follow how to use your Ice Cream Maker Steps.

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. Follow how to use your Ice Cream Maker Steps.

Vanilla Ice Cream

2 cups milk
1¾ cups sugar
½ teaspoon salt
2 cups half and half
1 tablespoon vanilla extract
4 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. Follow how to use your Ice Cream Maker Steps.

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.

Rocky Road Ice Cream

2 cups milk
6 squares (1 oz. each) semisweet chocolate
1¾ cups sugar
½ teaspoon salt
2 cups half and half
1 tablespoon vanilla extract
4 cups whipping cream
2 cups mini marshmallows
1½ cups chocolate chips
1 cup 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. Follow how to use your Ice Cream Maker Steps.

Peppermint Ice cream

2½ cups milk
2 cups sugar
1 teaspoon salt
2½ cups half and half
1½ teaspoons vanilla extract
6 cups whipping cream
2 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. Follow how to use your Ice Cream Maker Steps.



Praline Almond Fudge Ice Cream

2¹/₄ cups light brown sugar
1/4 cup plus 2 tablespoons flour
1/2 teaspoon salt
5 cups milk
4 eggs, beaten
4 cups whipping cream
2 tablespoons vanilla extract
2 cups slivered almonds
3 tablespoons butter
1 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. Follow how to use your Ice Cream Maker Steps. 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 cups apple cider or apple juice
2 cups sugar
1 teaspoon whole cloves
4 whole cinnamon sticks
4 cups unsweetened applesauce
2 cups cranberry juice
1/4 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. Follow how to use your Ice Cream Maker Steps.

Strawberry Sorbet

2 quarts fresh or frozen strawberries, thawed
1 cup sugar
2 cups water
2 tablespoons lemon juice

Puree strawberries and combine with sugar. Let stand 2 hours. Add water and lemon juice. Cover; refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps.

Vanilla Ice Milk

3 cups skim milk
1¹/₂ cups sugar
1/4 teaspoon salt
9 cups whole milk
1¹/₂ teaspoon vanilla extract

Thoroughly combine all ingredients. Cover and refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps. Stir after freezing to blend any unfrozen skim milk into frozen mixture.

Chocolate Ice Milk

2¹/₂ cups skim milk
8¹/₂ cups whole milk
4 squares semisweet chocolate
2²/₃ cups sugar
1 teaspoon salt
2 teaspoons 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. Follow how to use your Ice Cream Maker Steps. Stir after freezing to blend any unfrozen skim milk into frozen mixture.



Frozen Cinnamon Nut Yogurt

8 cups vanilla yogurt
2 cups sugar
1 teaspoon cinnamon
1/4 teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 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. Follow how to use your Ice Cream Maker Steps.

Frozen Strawberry Yogurt

8 cups plain yogurt
3 cups frozen, sliced straw-berries in syrup, thawed
1 1/2 cup sugar
2 cups whipping cream

Thoroughly combine all ingredients in mixing bowl. Cover and refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps.

Frozen Piña Colada Yogurt

8 cups vanilla yogurt
1 cup sugar
2 cans crushed pineapple, undrained (15 1/4 oz.)
1 can cream of coconut (15 oz. can)
1 cup whipping cream
1 1/2 teaspoons rum flavoring

Thoroughly combine yogurt and sugar in mixing bowl. Stir in remaining ingredients. Cover and refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps.

Frozen Cherry Yogurt

4 cups fresh or frozen dark, sweet cherries, pitted and thawed
8 cups plain yogurt
2 cups whipping cream
1 1/4 cups sugar
2 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. Follow how to use your Ice Cream Maker Steps. Remove DASHER and stir in reserved whole cherries before hardening and ripening.

Frozen Blueberry Yogurt

5 cups fresh or frozen blueberries, thawed
5 cups plain yogurt
2 cups half and half
2 cups sugar

Mash blueberries and combine with remaining ingredients. Cover and refrigerate 30 minutes. Follow how to use your Ice Cream Maker Steps.

Frozen Banana Yogurt

8 cups vanilla yogurt
2 cups sugar
1/4 teaspoon salt
2 cups whipping cream
2 teaspoons vanilla extract
2 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. Follow how to use your Ice Cream Maker Steps.



7 cups plain Greek yogurt
1³/₄ cups sugar
2²/₃ cup lime juice
1¹/₄ cup grated lime peel
2 cups half and half
1¹/₂ cups flaked coconut, Toasted*

[illegible]



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.

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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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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 1-800-334-0759 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 20 B 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.

