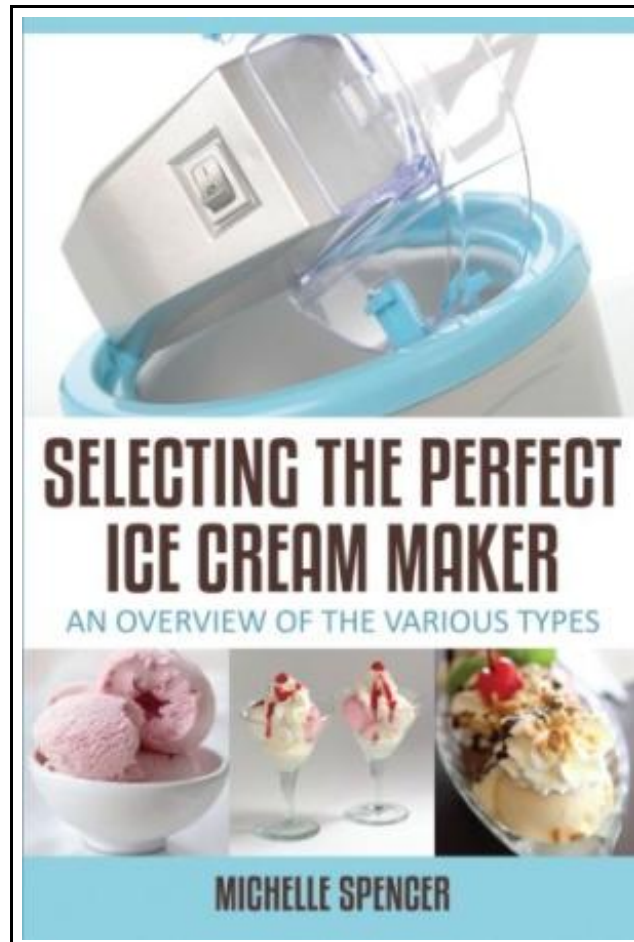


Selecting The Perfect Ice Cream Maker An Overview Of The Various Types



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(Prof. Mark Ratke Jr.)*

SELECTING THE PERFECT ICE CREAM MAKER AN OVERVIEW OF THE VARIOUS TYPES



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Speedy Publishing LLC. Paperback. Book Condition: New. Paperback. 42 pages. Dimensions: 9.0in. x 6.0in. x 0.1in. Whether you are using grandmas old hand-cranked ice cream maker, or one of the modern toss-ball types, there are some constants that are good to keep in mind while making ice cream at home. Crank freezers tend to have a larger 2-4 quart capacity than other ice cream makers, especially in the older models. More modern ice cream makers that do not require ice tend to be of 1-2 quart capacity. If you are making small batches with the ice-less type and want to make larger quantities, you might freeze the ice cream in separate smaller containers, or combine the batches in a larger container in your regular freezer. If you are making larger amounts for a gathering, make most of your ice cream in advance so as not to squander large blocks of time manning the ice cream maker while you have guests. **Selecting The Perfect Ice Cream Maker** by Michelle Spencer is perfect in helping you find the best Ice Cream Maker for making Ice Cream in the comfort of your home. Be sure to read the manufacturers instructions with any ice cream maker, crank or otherwise. Unless otherwise instructed, always start your project by washing the lid, can, and dasher (scraper) with hot soapy water. Be sure to rinse everything well, and scald with boiling water. This will sterilize your equipment, preventing bacteria from getting to the milk or cream in your mix. Check your lid and make sure it fits well to prevent leaking. Find out more trade secrets on how to make the best homemade ice cream and how to select that great ice cream maker. This item ships from multiple locations. Your book may arrive from Roseburg,OR, La Vergne,TN....

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