

For generations people have been enjoying homemade ice cream. For some, it brings back memories of Grandpa, Grandma, and the cousins coming for a treat on a warm summer evening. Others find making ice cream an enjoyable experience for the family, and everyone welcomes homemade ice cream at the family reunion and church picnic.

At Immergood our goal is to build a quality freezer that will serve you well today - and in the years to come, even to the next generation. We accomplish this by using long lasting, stainless steel hardware, well machined stainless steel gears and a leak proof tub.

Make plans to take your Immergood freezer along to the next event. You are going to be "Cranking out ice cream... and memories" with your American made, Immergood freezer.



The Story of Immergood

Georgetown Sales LLC, the maker of Immergood, is a family operated business in Lancaster County, Pennsylvania. The brand name "Immergood" has German roots, with "immer" meaning "always". This reflects our vision of providing a quality ice cream freezer that makes Ice Cream and Memories... when you need it.

As a longtime distributor of various brands of "wooden tub" ice cream freezers, we noticed the continuous challenge of "dried out" and "leaking" tubs. In the late 1990's and early 2000's, the problem became steadily worse. This was due in part to the decline of wood quality, but also some manufacturers got bought out by mega-corporations who moved production overseas.

Imagine the frustration of buying a new ice cream maker and having salt water leak out during your very first batch. Such experiences were very real for our customers, and we felt there had to be a better way. With no improvements in sight, we started to experiment on our own. In 2012 we finished our first molded tub, made with a proprietary fiberglass blend that was super-insulated. Next a gear-frame was designed with wear bushings and stainless steel gears. By autumn of 2013, the first Immergood Ice Cream Freezers were put on the market.

Initially we used some imported cast parts, but as demand grew, continuous improvements were made. The Immergood of today features USA-made stainless steel parts. Even the main housings and gear-frames are stainless steel!

Features of Your Ice Cream Freezer

CLEAR LID

FDA approved plastic, allows you to see the goodness in the making.

POLY SCRAPING BLADES

Never warps, easy to clean.

POLISHED CAN

Heavy Duty, Stainless Steel can.

STAINLESS STEEL METALS

Will not rust when it gets in contact with the salt water.

QUALITY GEARS

Made with Stainless Steel will not rust or strip out.

TRIPLE ACTION DASHER

Real Stainless Steel - no zinc plating.

Triple action means, the center turns clock-wise, the scraper turns counter-clock-wise, the can turns clockwise.

WEAR BUSHINGS

Poly bushings between gears and housing eliminates need for grease - providing years of trouble free use.

POLY HANDLE

Never breaks, or rots.

IMMERGOOD

"Always Good" in German.

For you, this means: Made in USA, Quality First, No Hassle 3 Year Warranty, Parts and Service Available.

LATCHES

Ez-lock stainless steel latch keeps the gear frame securely fastened.

INSULATED TUB

Highly insulated, triple layer tub.

Tub construction depends on models, either:

Poly Tub: Rotomolded, One piece and Core Insulated.

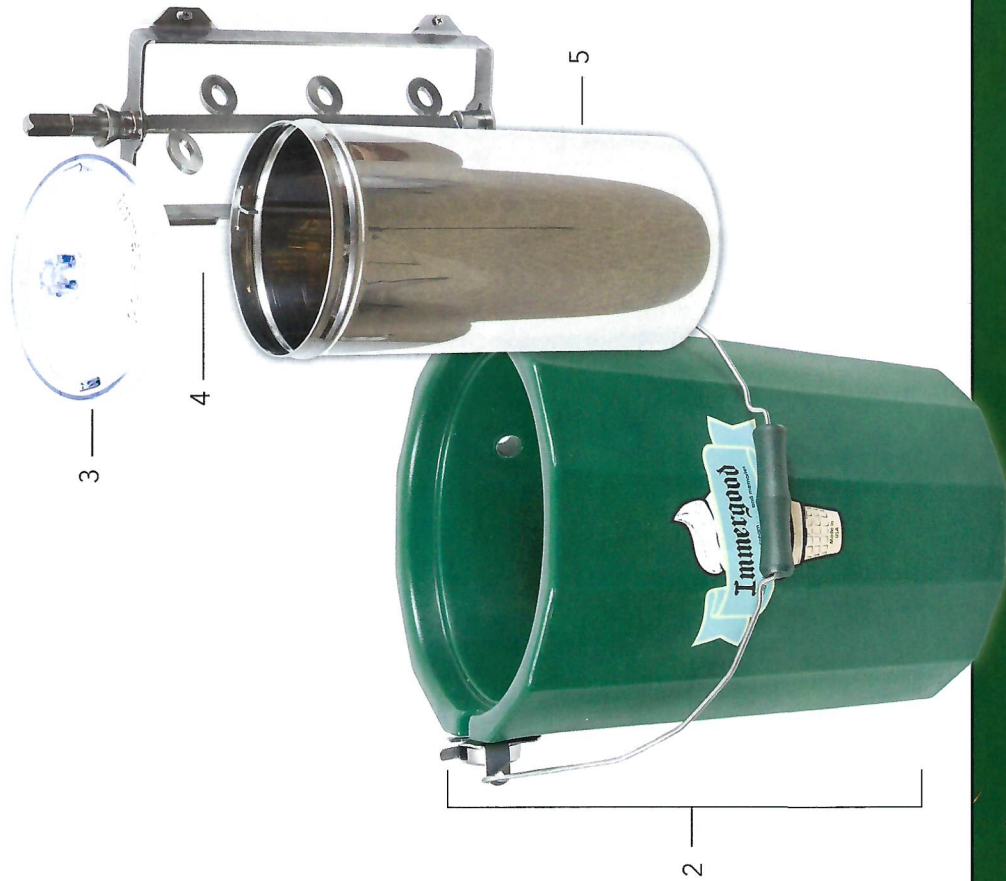
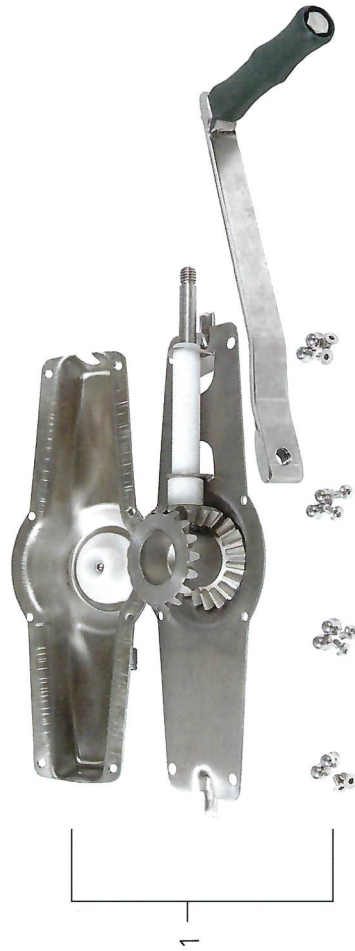
-or-

Fiberglass Tub: One piece and Core Insulated.

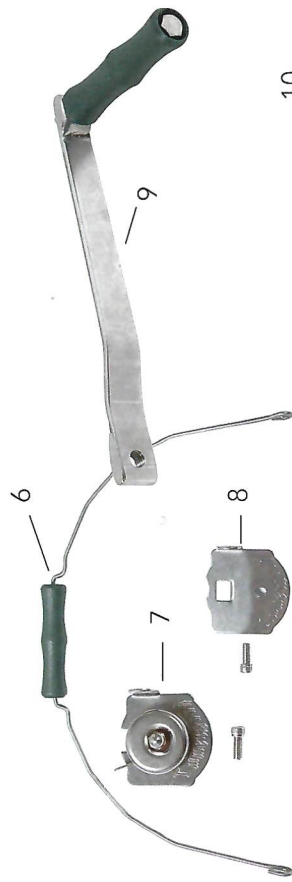
TUB CENTER

Can sits on a Delrin tub center, never rusts or corrodes.

Parts List



Parts List



#	Description	Size	Part Code
1	Complete Gear Frame w/ Crank	6 qt.	1057
		8 qt.	1058
2	Complete Tub (latch, handle, tub center)	6 qt.	1040
		8 qt.	1042
3	Clear Can Lid	4-6 qt.	1050
		8 qt.	1052
4	Complete Dasher - SS	4 qt.	1070
		6 qt.	1071
		8 qt.	1072
5	Stainless Steel Can	4 qt.	1045
		6 qt.	1046
		8 qt.	1047
6	Handle	4,6,8	1081
7	Tub Latch	4,6,8	1076
8	Tub Ear	4,6,8	1075
9	Crank/Handle	4,6,8	1083
10	Crankshaft	6 qt.	1086
		8 qt.	1087
11	SS-Gear Set	4,6,8	1079
12	Tub Center	.21"	1060
		.30"	1061
		.40"	1062
		.50"	1063
	Spacer for tub center	1/8"	1065
13	Poly Scraper Blades	6 qt.	1067
		8 qt.	1068

Please contact your Immergood dealer if you need assistance ordering parts.

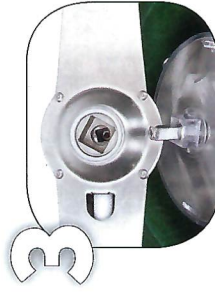
Assembling the Freezer



Place the can onto the tub center.



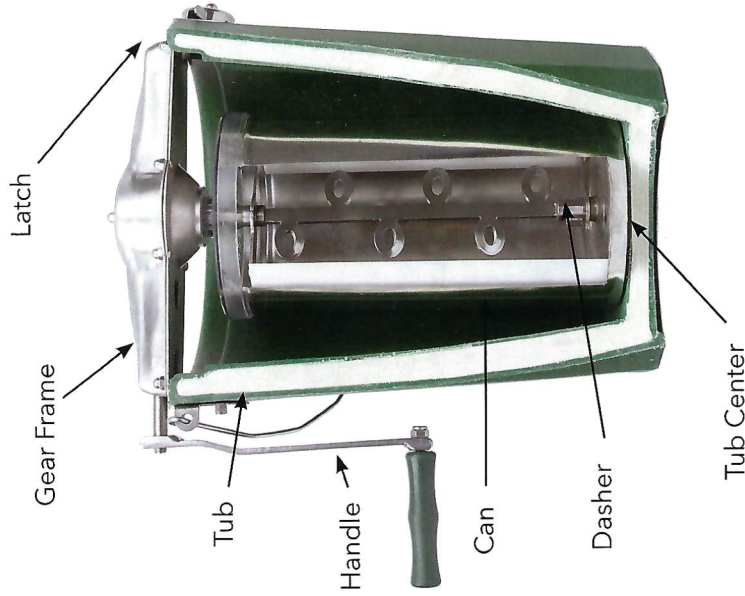
Place the dasher onto the stem in the bottom of the can.



Place the gear frame on the can. Rotate the handle if necessary to allow it to engage.



Lock the tab into the latch



Keep the drain hole clear of ice to ensure the salty water does not get into the ice cream.

Making Ice Cream

5 GATHER YOUR INGREDIENTS



Freezer

Ice Cream Mix (chilled)

Salt

Ice

Read Important Safeguards on page 17 before use.

6 PUT IT ALL TOGETHER:

Assemble the can and dasher

Fill your can with the mixture, place the clear lid on.

Place the gear frame on the top.

Fill the can no more than 2/3 full. This allows the mixture to expand when churning.

7 ADD ICE & SALT:

Fill the tub 1/2 full of ice.

Add 1 cup of salt

Fill the tub to the top of the can with ice.

Add 3 cups salt

(optional) Pour 1 quart of cold water to make a salt brine

Cover the can with ice.

Crank - Rotate handle clockwise



Note: Some people find it helpful to stir the brine with a wooden stick.

Helpful Tips...

- **Ice...** For each batch, expect to use at least 10 lbs. of ice, although having a little extra is better than not enough. Use solid ice chunks, not hollow food service style ice or ice flakes. You can also experiment with using snow if you like ice cream in the winter!
- **Salt...** Use any regular salt. DO NOT use ice melt. Remember, salt is very corrosive. It pits metals and kills plants. Cover work surfaces with newspaper and protect grass when making ice cream outdoors in the summer time. Wear rubber gloves when touching salt or salt water brine. Use a glass or plastic measuring cup instead of metal.
- **Eggs...** Many ice cream recipes call for raw eggs. To eliminate the risk of salmonella from your egg mixture, heat the mixture to 160° F, but do not boil it. This will remove the risk of salmonella poisoning from your egg mixture. You can also use pasteurized eggs in place of raw eggs.
- **Mixture...** If using a cooked recipe, be sure to make it ahead of time and allow it to cool to refrigerator temperature before churning. This allows the mixture to freeze properly and expand when churning.
- **Ice Cream Texture...** A greater amount of salt will melt the ice faster and will cause the ice cream to freeze faster. This does not allow for enough churning and makes a coarse texture. Not enough salt will melt the ice slower and will cause the ice cream to freeze slower. This makes a spongy, buttery texture.
- **Time...** It should take 15-25 minutes to freeze. If it takes longer, check your ice and salt ratio as well as the quality of salt you are using.

Helpful Tips...

- **Ice Cream Firmness...** Homemade ice cream traditionally has the consistency of a milkshake. Alcoholic ingredients (vanilla extract) may also keep your ice cream from setting as hard. If you prefer a firmer ice cream, try the following hardening methods.
- **Quick Method...** To harden ice cream, let everything set in the freezer 30 -60 minutes after churning.
- **Old Fashioned Method...** To harden ice cream, or even keep it for several days, start by removing the dasher. Place a sheet of wax paper over the top of the can. Press the can cover over the wax paper and cover the hole in the can with a cork or piece of tape. Drain off the water and repack with 5 parts ice to 1 part salt until the entire can and can lid are covered with the ice and salt mixture. Then place an Immergood Insulated Cover over the top. Let set until frozen hard.
- **Cleaning...** Carefully wash with warm soapy water and dry the ice cream freezer when you are finished. Make sure the salt is washed from the metal parts of the freezer. Do not use harsh or abrasive cleaners. The appliance and accessories are NOT dishwasher safe. Do not immerse the electric motor in water!
- **Artificial Sweeteners...**
Artificial sweeteners may be substituted for sugar. Use the following measurements as a reference:
1 packet of sweetener = 2 tsp. sugar
6 packets = 1/4 cup
8 packets = 1/3 cup
12 packets = 1/2 cup

Immergood Family Favorite, Homemade Ice Cream

Ingredients	4-qt.	6-qt.	8-qt.	20-qt.
Milk	3 cups	4 cups	6 cups	1 gallon
Heavy Cream	3 cups	4 cups	6 cups	15 cups
Eggs	4	6	8	20
Sugar	¾ cup	1 cup	1 ½ cup	3 ¾ cup
Condensed Milk	1 can	1 ½ can	2 cans	5 cans
Vanilla	3 tbsp.	4 ½ tbsp	6 tbsp	1 cup
Salt	1/8 tsp.	¼ tsp.	¼ tsp.	¾ tsp.

Beat eggs, add salt and sugar, beat again, add milk and vanilla, stir in cream. Churn in Immergood Ice Cream Freezer.

Add other flavors if desired. Or you can add fresh fruits or cookie crumbs a minute or two before the ice cream is done churning.

Easy Vanilla Ice Cream - Pudding Base

Makes 4 Quarts

- 4 eggs
- 2 sm. boxes instant vanilla pudding
- 2 c. sugar
- 1 tsp. vanilla
- 8 oz. whipped topping
- ½ gal. milk

Beat eggs well. Add pudding and sugar and beat well. Add whipped topping and vanilla. Pour into ice cream freezer and add milk.

Note: This is a favorite of children, scout and camp groups. It is easy to make and remember. The eggs can be omitted without ruining the flavor. I helped make it many times back in the woods at camp. Just carry the ice, the freezer and the mix back trail and you can have ice cream anywhere. ~ WZ



Grandma's Homemade Ice Cream - Junket Base

Makes 6 Quarts

- 3 eggs beaten (or just yolks)
- 2 c. sugar
- 1 Tbsp. flour
- 1 Tbsp. corn starch
- 2 quarts milk
- 1 - 14 oz. can sweetened condensed milk
- 1-2 Tbsp. vanilla
- Sprinkle of salt
- 3 c. Milk
- 4 junket tablets dissolved in
- 2 - 3 Tbsp. water
- 1 c. heavy whipping cream

Mix sugar, flour, and cornstarch. In a separate bowl, combine 2 quarts milk and beaten eggs then add the dry mixture. Blend thoroughly. Heat to scalding. Pour into ice cream freezer canister. Add sweetened condensed milk, vanilla, and salt. Fill freezer canister ¾ full with 3 c. milk. Then add dissolved junket tablets and cream. You may cool the cooked mixture to reduce the freezing process time.

If your cooked mixture has lumps in it, strain it before pouring into the freezer canister.

Note: This recipe is a favorite of my Mother and Grandma. ~ KZ

Dairy Queen Style Vanilla - Gelatin Base

Makes 4 Quarts

- 2 envelopes Knox gelatin
- ½ c. cold water
- 4 c. whole milk
- 2 c. sugar
- 2 tsp. vanilla extract
- ½ tsp. salt
- 3 c. whipping cream

Soak gelatin in cold water. Heat milk, but do not boil. Remove from heat and add gelatin, sugar, vanilla and salt. Cool and add cream. Chill 5 to 8 hours. Pour into a 4 to 6 quart ice cream freezer can.

Note: This recipe includes gelatin, which makes it a better recipe if you plan to put some in the freezer and enjoy it later.



Mint Chocolate Chip Ice Cream

Makes 4 Quarts

- 2 c. whole milk
- 4 c. whipping cream
- 1 c. sugar
- 2 pinches of salt
- ½ tsp. vanilla extract (not imitation)
- ½ tsp. peppermint extract
- 2-4 drops green food coloring (opt.)
- 1 c. chocolate chips (chopped)

Combine the milk, sugar, and salt in a bowl. Whisk until the sugar is dissolved. Add the vanilla and peppermint extracts. Add the heavy cream and stir everything together. Add the food coloring (optional). Chill



After churning for 15-20 minutes, add the chocolate chips. Churn just enough to mix thoroughly. If you add them in the beginning, they will get rock hard and not be very pleasant to bite into.

Cookie, Candy, Fruit Flavored Vanilla Ice Cream

Here is the fun. Get your favorite vanilla ice cream recipe and make it unique by adding special ingredients.

Fruit - Peaches, Strawberries, Blueberries, Bananas, Cherries or Raspberries

- Puree or Chop and add it in the beginning. Add a few chopped or whole pieces during the last 5 minutes of mixing if you like to see whole fruit pieces. Along with the fruit, add lemon juice.

4 qt. Freezer - 4 c. Chopped Fruit, 2 tsp. Lemon Juice

6 qt. Freezer - 6 c. Chopped Fruit, 3 tsp. Lemon Juice

Cookies or Candy - Chocolate Chip Cookies, Butterfingers Candy...

To keep from turning to mush or getting rock hard from freezing, add in the last 5 minutes of mixing.

Or a bit of both - Cherries and Chocolate Chips.

Favorite Easy Ice Cream

Makes 4 Quarts

- 1 qt. heavy cream
- 1 ½ qt. whole milk
- 2 c. sugar
- ½ tsp. salt
- 4 eggs
- 1 Tbsp. vanilla

Combine milk and cream. Add sugar, salt and vanilla. Put eggs and some of milk mixture in a blender. Blend. Add this to the rest of the milk mixture and stir well.

Rich Chocolate Delight

Makes 6 Quarts

- 9 c. Milk
- 3 c. Half & Half
- 3 c. Whipping Cream
- 6 Eggs - Beaten
- 4 c. Sugar
- 3 Tbsp. Cornstarch
- ¾ tsp. Salt
- 9 oz. Semisweet Chocolate - melted
- 1 Tbsp. Vanilla Extract



Combine sugar, cornstarch and salt in a saucepan. Gradually stir in milk.

Cook over medium heat until mixture begins to simmer, stirring constantly.

Place beaten eggs into a separate large pan; gradually stir about 1 cup of the hot mixture at a time into the beaten eggs.

Add the remaining hot mixture, stirring constantly.

Cook and stir over low heat until slightly thickened (about 2 minutes), then stir in the melted chocolate. Beat with a whisk until mixture is smooth.

Stir in Half and Half, Whipping Cream and Vanilla.

Cover and refrigerate for 2 hours. Freeze in ice cream freezer.

Note: Bold chocolate flavor, more icy than rich cream.

The Story of Ice Cream

Ice cream is made by freezing (while stirring) a mixture of cream, milk, sugar, and other ingredients and flavorings to produce a countless variety of ice cream creations.

The ice cream mixture begins to freeze below 26° F. Ice melts at 32° F, so salt must be added to the ice to force it to melt, (scientifically, it removes heat) which lowers its temperature to 8-12°F. An approximate ratio of **1 Cup Salt to 4 lbs. Ice** makes the rapid cooling and freezing needed to make smooth creamy ice cream.



Important Safeguards

Basic precautionary measures must be taken when using this product and all electrical appliances, including but not limited to the following.

1. Read all instructions before using.
2. This product is not a toy. Close supervision is required when children are using this product or when this product is used around or near children or persons with reduced physical capacity.
3. This product is not intended for use by persons with limited physical or mental abilities unless the persons have been given instructions and have demonstrated their abilities to operate and use it safely and responsibly.
4. Do not use this product for anything other than its intended use.
5. Avoid contact with moving parts.
6. Using accessories other than supplied by the manufacturer may result in injury to persons, fire or electrical shock.
7. Use only accessories or replacement parts supplied or recommended by Georgetown Sales LLC / Immergood.
8. Be careful with hot surfaces.
9. Unplug or disconnect battery for when not in use, when cleaning or placing in storage.
10. Do not operate product if the electrical power cord or battery adapter is damaged in any way.
11. Electrical shock hazard. Do not allow cord to drape over sharp objects. Do not submerge electrical parts in water or other liquids. Do not place on or near hot burners, fires or in ovens.
12. For electrical safety, electrical cords have a polarized AC electrical plug. The one blade is wider than the other. This will only fit into a electrical socket one way. If plug does not fit into socket, rotate the plug. Do not circumvent this safety feature.
13. When using product on an elevated surface, do not allow cords or handles to lay in reach of children who could pull the product on top of themselves.

If you have questions, contact us at Georgetown Sales / Immergood 610.593.5193.

THIS UNIT IS INTENDED FOR HOUSEHOLD USE ONLY.



CONGRATULATIONS!

Thank you for purchasing a quality Immergood Ice Cream Freezer. Here at Immergood, we pay special attention to building a freezer with quality parts - using rust resistant stainless steel metal components, smooth running poly wear bushings along with a highly insulated tub.

With your new Immergood Freezer, you get old-fashioned quality that you can use to make your own batch of homemade ice cream. Gather friends together and make some great memories while enjoying the timeless American tradition of making fresh creamy homemade ice cream.

In this instruction booklet, you will find an explanation of the features of your new freezer and a list of available accessories and freezer models. We have also included some of our favorite recipes and tips to get you started. Go ahead and be creative. Enjoy!

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